

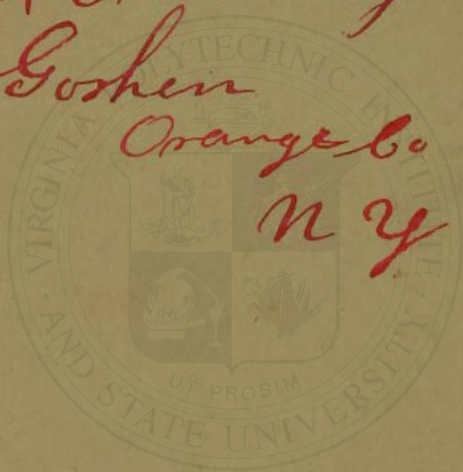
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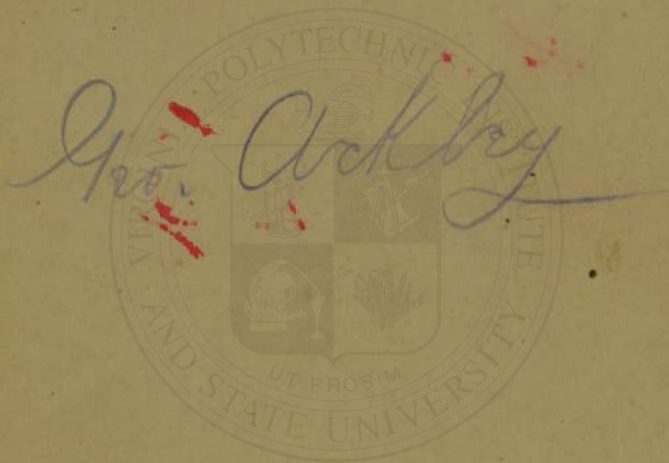


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J. D. HOUNIHAN'S

BAKERS' AND CONFECTIONERS'

GUIDE AND TREASURE,

A PRACTICAL GUIDE TO THE ART OF

BREAD, CRACKER, CAKE AND PASTRY BAKING,

SHOWING HOW TO MAKE ALL KINDS OF

CANDY, ICE CREAMS, CUSTARDS, MARMALADES,
JAMS, &c., ALSO PRESERVING & PICKELING.

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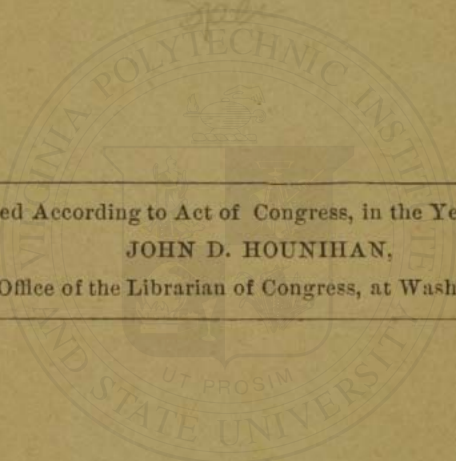
A COMPLETE GUIDE IN ALL THE BRANCHES OF THE TRADE,
CONTAINING OVER 850 RECIPES.


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BY JOHN D. HOUNIHAN,
STAUNTON, VA.

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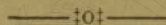
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NOTICE.



Having advertised my book from Buffalo, N. Y., and Chicago, Ill., I would hereby inform the public that all letters addressed to me by mistake, to either of those cities, will reach me safe.

This City is my future address, and all orders should be addressed thus :

J. D. HOUNIHAN,

P. O. Box 248,

STAUNTON, VA.

AUTHOR'S PREFACE.

Fellow Tradesmen.—Again I appear before you with a new book—a book of which I am proud to be the author. It is a work that will speak for itself, and I hope the trade will appreciate its advantages and encourage the author by assisting him in its sale. Here I may ask why has not a work on this business ever before appeared in print? All other trades, inferior to this, have books by the dozen, but not one practical book has been written on our trade, and I alone claim to be the first author of a work of this kind. The trade has always been kept secret, each baker keeping his knowledge to himself. In all other trades there can be found volumes molding with age, and even in this advanced nineteenth century knowledge lies hidden in some of these works, but I am sorry to say, not so in our trade. I cannot explain why this has thus been neglected. It is an indisputable fact, if more books were written on our business, it would advance and enlighten the tradesman. Notice how the ingenious machinists have advanced the trade, and the change that has been brought on by the use of cracker machinery. Reflect for a moment, when you had to brake the dough in the corner of the shop, and how you mixed, rolled and cut it; how slow it was to compare with the present mode of working; no more noise from the old brake can be heard. What a burden have the inventors of these machines raised from the hard working baker, whose trade was one of the most laborious, being compelled to work some 15 to 18 hours each day. Why have I written on the art of baking and confectionery? When a mere boy I often tried to get a book on baking, and wrote to many publishers, but could receive no book; only a long catalogue of books which I desired; but as I was not capable of writing a book until some years after the war broke out, and I being in my native State, Virginia, the object I had in view in coming North after the war, was to learn the different modes of working, which I did, working in many of the finest

cities, I at different times selling recipes to young bakers. I advertised in small circulars, of which I sent about 500 to bakers. I named 15 recipes which I sold for fifty cents, and in this manner obtained enough money to print my first book, which perhaps the reader has seen, and meeting with good success, thanks to my patrons, I was enabled to issue this volume at an expense of over \$1200, which may perhaps surprise you, but if you attempted to buy recipes to put in print, you can easily form an idea of what first-class bakers charged me to write their best recipes; recipes which they have treasured, which no one in the work shop knew anything about, although he worked there 20 years. Some of my recipes are from men that only mixed the articles together in their private rooms, for the purpose of not letting their recipes be known; but how did I get them? With money, and with enough of it they can easily be bought. I have stood by, and seen weighed, mixed and baked, had the recipes written and paid for them. I have traveled from one city to another to find the best workmen, and now I present you with my treasure, hoping it may meet with your approval, and a letter to that effect would greatly oblige the author, which I claim to be.

Yours Respectfully,

JOHN D. HOUNIHAN.

NOTE.—All orders for this book should be addressed to J. D. HOUNIHAN, P. O. Box 248, STAUNTON, VA.

TO MY FELLOW TRADESMEN.

The Bakers' Guide and Treasure is offered to the public with entire confidence that it will be found one of the most useful and valuable books that a person in the trade can possess. The vast number of recipes it contains renders it an indispensable treasure to the tradesman, not alone to the practical baker, but also to those who carry on the business; for what could he do if his foreman should leave him without giving sufficient notice, which is too often the case; whereas, with this book in his possession the second hand in the shop can proceed as usual. The book, it will be noticed, is divided into several parts, and each part is complete, containing all the information that can possibly be obtained. The various parts have been written by gentlemen of well-known ability, and there is a large class of bakers to whom a work of this kind will be a treasure, as a great many first-class bakers can form new recipes, while another class cannot do so, but can copy very easily when plainly described as in this work. I also claim that works of this kind will enlighten the baker, and assist him in keeping pace with the general improvement of the day. In conclusion the publisher submits his work to the favor of the public, satisfied that it is eminently worthy of the patronage of his fellow tradesmen. I have in all cases strived to do my part in assisting and enlightening the trade throughout by my many hints, and hope that this volume will meet with a favorable sale. Asking my fellow tradesmen to assist me, and by so doing confer a favor on one who has the enlightenment of his brethren at heart, I am, with my best wishes,

Yours in Fraternity,

JOHN D. HOUNIHAN.

J. P. MOUNIHAN'S GUIDE

TO

Bakers and Confectioners.

HISTORY OF BREAD MAKING.

Barley was the only species of corn at first used for food, and even after the method of reducing it to flour had been discovered, it was long before mankind learned the art of converting it into cakes. Ovens were first introduced in the East; their construction was understood by the Jews, the Greeks and the Athenians among whom baking was practiced as a distinct profession. In this art the Coppadeceans, Lydians and Phoenicians are said to have particularly excelled. It was not until about 580 years after the foundation of Rome that those artisans passed into Europe; the Roman armies on their return from Macedonia brought Grecian bakers with them into Italy. As these bakers had handmills besides the ovens, they still continue to be called Pistors, from the ancient practice of bruising the corn in a mortar, and their bakehouses were denominated Pistorie. In the time of Augustus there were no fewer than 329 public bakehouses in Rome; almost the whole were in the hands of the Greeks, who long continued the only persons in the city acquainted with the art of baking good bread. In nothing perhaps is the wise cautious policy of the Roman government more remarkably displayed than in the regulations which it imposed on the bakers within the city. To the foreign

bakers who came to Rome with the Army from Macedonia a number of Frenchmen were associated, forming together an incorporation from which neither they nor their children could separate, and of which even those who married the daughter of bakers were obliged to become members; and to whom were intrusted all the mills, utensils, slaves, animals, and in short everything which belonged to the former's bakehouse. In addition to these they received considerable portions of land, and nothing was withheld which could assist them in pursuing to the best advantage their highly prized labor and trade. The practice of condemning criminals and slaves for petty offenses to work in the bakehouse was still continued, and even the judges of Africa were bound to send thither every five years such persons as had incurred that kind of chastisement. The bakehouse was distributed through the fourteen divisions of the city, and no baker could pass from one into the other without special permission. The public graneries counted to their care; they paid nothing for the corn employed in baking bread; it was to be given in largess to the citizens, and the price of the rest was regulated by the magistrate. No corn was given out of the graneries except for the bakehouse, and for the private use of the Prince. The bakers beside had private graneries in which they deposited the grain from the public graneries, for immediate use, and if any of them happened to be convicted of having diverted any portion of the grain to another purpose he was condemned to a ruinous fine of five pounds in gold. Most of these regulations were soon introduced among the Gauls, but it was long before they found their way in the more Northern country of Europe. Borrichens informs us that in Sweden and Norway the only bread known so late as the middle of the sixteenth century was "unleavened cakes," as they called it. They were made by women by working with the hand, or kneaded by those women. But this profession is now common to all the countries of Europe and America, and the process of baking bread varies very little. The French, who excel in this art, have a great many ways of making bread, their best being made by leaving over sour dough from the day previous and then mixing it in after the portion is taken off for the next day. They generally make the dough tighter than we do, but it must be acknowledged that their bread is the best. The English baking is much the same as ours; they have Milk Bread, Cottage, Brick and French Rolls. When we look back and notice the custom of the ancient bakers, we may say that we have advanced in this art as much as anything in the line of any profession.

CHEMICAL INGREDIENTS OF FLOUR.

The object in baking is to combine the gluten and starch of the flour into a homogeneous substance, and to excite such a vigorous fermentative action by means of its saccharine matter as shall disengage abundant of carbon acid gas in it for making an agreeable soft succulent sponge and easily digestible bread. The two evils to be avoided in baking are hardness on one hand and pastiness on the other: Well made bread is a chemical compound in which the gluten or starch cannot be recognized or separated, as before, by a stream of water. When flour is kneaded into a dough and spread into a cake, this cake, when baked, will be horny; if it be thin, or if thick, will be tough and clammy; whence we see the value of the fermentative process which generates thousands of little cells in a mass or crumbs, each of these dry, yet tender and succulent, through the intimate combination of the moisture. By this constituted, it becomes easily soluble in the juices of the stomach, or in other words, lig^t of digestion. It is moreover much less liable to turn sour than cake made from unfermented dough. Rye, which also forms a true sponge bread, though imperfect to that of wheat, consists of similar ingredients, namely: 61-07 of Starch, 9-48 of Gluten, 3-28 of Vegetable abundant, 3-23 of uncrystalizable Sugar, 11-09 of Yarm, 6-38 Vegetable fiber, the less on 100 parts, amounting to 5-62, including an acid whose nature the analysis of M. Einlof did not determine. Rye flour also contains several salts, principally the Phosphates of Lime and Magnesia. Rye bread forms a dark color, reckoned very wholesome, comparatively little used in this country, but very much used in France, Germany and Belgium. The adoption of white in preference to any other sort by the great body of the community as a general article of food, is of itself a proof of its being the best and most nutritious. The finer and better the flour, the more bread can be made from it; 56 lbs. of fine flour from good wheat will make 72 lbs. of good bread; the bread having retained 16 lbs. of water; but bran either fine or coarse, absorbs little or no water, and adds no more to the weight.

COMPOSITION OF WHEAT BRAN.

Starch, - - - - -	52-0	Fatty Matter, - - - - -	3-6
Gluten, - - - - -	14-9	Salt, - - - - -	5-0
Sugar, - - - - -	1-0	Water, - - - - -	13-0

And it is equally certain that wheat itself, the whole grain, does not contain more than 2 per cent. of unnutritious or woody matter, the bran being itself richer for weight in gluten than the finest flour. The whole meal contains accordingly more gluten than the fine flour obtained therefrom. The relative proportions of gluten in the whole grain in bran and in flour of the same sample of wheat, were represented by Professor Johnson to be as follows :

WHEAT ANALYSIS.

Wheat grain,	- - - -	12 per cent.
Whole Bran,	- - - -	18 per cent.
Fine Flour,	- - - -	10 per cent.

This shows to us when bran is left in the flour it is more nutritious than that without bran. How few bakers are aware of this, and I would also say the same to millers; but when we are informed by the great Chemist, Professor Johnson of England, we cannot deny it; and how much more would it add to our wheat, as it is better than that of England. Professor Johnson says : American wheat will weigh from 4 to 6 lbs. to the bushel more than that of England.

TO YOUNG BAKERS.

The art of making good bread is one of the most difficult parts of the trade. There are many bakers that call themselves bread bakers ; but I venture to say that not one out of fifty understand it rightly. The many variations that bread passes through from the time it is made into a sponge until baked are very numerous. There are so many things to take in consideration that few bakers ever trouble themselves about; only to hurry up the dough and get it baked being the great object, which is one of the greatest wrongs that could be practiced. The next thing is they add too much yeast, forcing the bread so that their day's work may be done soon. Not adding the proper quantity of salt is another fault, for they know that by so doing dough will not come fast enough for them. I would advise all bread bakers to use as little yeast as possible, and by so doing they will find it to their benefit, as well as to the man that employs them ; the bread will always be much sweeter and make a better loaf. If you should wish to stay your sponge, and not let it come so fast, add a handful of salt more than the usual quantity. Remember that the

weather has a great deal to do with it. Take particular notice of the thermometer, every bakehouse should have one; and the quality of flour will also make a vast difference; in fact this will make the greatest difference. If strong flour is used it always takes more water and requires more proof than short flour. I have always found it an advantage to mix two or three kinds of flour, and as many kinds as you may wish, providing you first understand the quality of each. I am well aware that all bread bakers have acquired a particular way of working, and here I may say is one of the great wrongs. If men in the business would leave off the old fogy ways they learned and adopt a more practical and uniform way of working, it would benefit them more than by adhering to the old mode. As time passes things improve; then seize the opportunity when offered. Notice how the ingenious mechanic has in the last twenty years improved your business, and has lifted the heavy burden that you had heretofore to bear. Remember that your trade is advancing each year; and I may say here also that bread making is the most important part of the business, and a good bread baker need never be out of employment. This I can say with certainty. I would advise all young men who intend to adopt baking for their profession, while learning bread making to take particular care to learn everything thoroughly, and what all wise men have said I repeat: Whatever trade you shall adopt, be master of it; do not let it master you, be proud of it, and you may rest assured that your employer will be proud to have a man that he can boast of. I would say, in concluding, that bakers should look on their trade with respect, for remember, dear reader, your trade is a respectful one to if you respect it. Remember also that few mechanics get better wages than a good baker. As the times are now, you, I may say, command more wages than any other trade, that is speaking in general. A good bread baker in large bakeries gets a salary of from twelve to eighteen dollars per week; and cracker bakers range the same, and some time more. I am acquainted with a baker that gets twenty-two dollars per week and a percentage, running his wages as high as twenty-six and twenty-eight dollars per week. These I am aware are few, and the trade is advancing every years, and good hands at the business are scarce. I hope these few remarks may do some good, especially to the young baker, as it is to him I speak most directly.

YEAST.

Yeast is either the froth or the deposit of fermenting wort. According to Liebig, yeast is a substance in a state of putrefaction or fermentation, the atoms of which are in a continual motion, and this condition it communicates by contact to fermentable substances. Ludersdorff considers yeast an organic body acting on the sugar contained in the saccharine solution, and not by mere contact and communication of its own condition. This view I think to be correct, if you examine its particulars by a microscope, and also from its fermenting form being destroyed by buturation or strong pressure. Cooley, the scientist, believes this view to be correct, and that the atoms in a state of continual motion or charge, are developed by the organs of vital yeast when in contact with sugar, under circumstances favorable to fermentation. When speaking of sugar, I mean the sugar that is in flour, as all grain contains more or less sugar, although different in flavor.

TO PREVENT YEAST TASTING BITTER.

If you use brewer's yeast, and it should be bitter, you should put about half the quantity of water that you have of yeast, and strain all through a hair sieve half full of bran, two or three times; this will take all the bitter taste away.

A CARD.

The recipes for stock yeast and ferment, I am glad to say, I can speak of with confidence, and here I introduce to you one of the best bakers of loaf bread in this country, Mr. Thomas Frazer. It is no more than fair on my part, to give you a short sketch of this gentlemen's career. Born in Scotland, there learning his trade at Mr. Mackey's in the city of Edinburgh, on Prince street; after five years apprenticeship he went to Ire-

land, and in the city of Belfast, worked for Barney Hughes. Staying there for two years he sailed for London, and obtained work next day at one of the largest bakeries in that enormous city; here he was employed for seven and half years at nothing but bread and ship biscuit baking. This is what he related to me. They had ship biscuits, and at the end of seven years the vessel returned, and the biscuits still were as good as the day when sent. You will see the recipes in cracker baking. Hearing so much from America, he determined to visit this country, and landed in New York; the next week after arriving in New York he took a situation at the trade, and in two weeks was made foreman of the establishment with a salary of fifteen dollars per week; here he worked sometime, when he was induced by an advance in wages to go to Chicago, here he worked for eight years, when he visited Cincinnati, and there took charge of one of the largest bakeries. Now, this gentleman has worked thirty-eight years at the business. I was informed by some three or four bakers about him, who bought my book, and knowing that I was about to write a large work on the trade, advised me to employ him, which I undertook to do, but finding his price rather high, I first thought I could get cheaper men, but being certain of his great knowledge I concluded to have him write for me, indeed at a heavy expense; but being satisfied I shall be repaid, as I hope that my brother tradesmen will assist me in the sale of my book. I am aware that wherever Mr. Frazer has worked, and whoever has made the acquaintance of that gentlemen, there I will be sure to sell a book. He has learned bakers who came from different places how to make yeast rightly, for which his charges were twenty-five dollars. I call special attention to all cracker recipes written by him.

In conclusion, I am happy to say that I have done all in my power to obtain the best practice workman in the country, and I must say that I have endeavored to advance and enlighten every purchaser of my book, with the best men in this country to assist me. I here offer my many thanks to Mr. Frazer for the great interest he has taken in my book since our acquaintance.

J. D. HOUNIHAN.

STOCK YEAST.

Take 2 pails of water, 5 oz. hops, boil about 20 minutes; take 5 lbs flour and put in a tub, and when the liquor is well boiled pour a couple of dippers on this flour to scald it, stirring it well with a stick. Strain off the rest of the liquor on the top of this;

when cold enough to stock it away, use 1 qt. yeast to it, letting it stand for 24 hours to work. If you want to use malt in it, 2 lbs. will be enough for this quantity. Put the malt in the liquor when it has cooled about two hours, or at 160 degrees. If you want to use malt, use it every other time; it will make the best yeast. Let the stock fall until clear on top, add a little salt in summer.

T. FRAZER.

SELF RISING YEAST.

When you are boiling the other yeast, take 10 or 12 lbs flour, put it in a crock, pour on enough of the liquor to make a stiff batter, as stiff as you can stir with a stick, and be sure to have the flour well scalded, cover the crock over with a cloth, and put it in a warm place from 90 to 100 degrees. The top of an oven is a very good place for it. Stir it up well with your hand about every 4 hours; be sure and have it well covered. The second day it will commence to ferment, and the third day it will be ready. When it is ready drops like a sponge, put it in a cold place; the next time you are making stock yeast take a quart of this yeast and stock it with the other. There is no danger of having bad yeast if these directions are carefully followed; 1 quart will stock 2 pails of the other. This is the best recipe I have ever used. There is no such thing as fail in it. Don't use no other.

T. FRAZER.

TO SET A SPONGE

I will suppose you to have your flour sieved in the trough; now take 2 pails of ferment, 1 pail of water and set a sponge; this will take from $2\frac{1}{2}$ to 3 hours to come up. You will know when the sponge is ready by the bubbles on the top, they rise and then fall. To this sponge add $2\frac{1}{2}$ pails of water and 3 lbs. of salt and make dough. When this dough is about one-half ready, cut it over and dust with equal quantities of salt and flour, and let it rise again. You can tell when the dough is ready by the gas in it, or by knocking your hand two inches down into it, and if it springs right back again it is ready. Take out your dough and scale it off into loaves, and when it gets a little proof take hold of two loaves, one in each hand and pull them apart, if they come free from each other, mould up your back, but if they stick to each other your dough was not ready enough; take and throw them on the bench and roll

them up a second time, and leave them in the box till they get a little proof, and then you will find that they will come free apart and are ready to mould up. The quantity of salt varies a little in cold weather ; never use as much as in hot weather.

But now suppose your sponge should come slow, half of the bakers generally blame either the flour or the yeast. I claim it is neither the fault of the flour nor that of the yeast once out of twenty times, but simply because you were not particular to see that when you set your sponge you did not set it cooler or warmer than you stocked your first yeast. It should be exactly the same temperature.

When you make a ferment stock it away a little warmer than you stock your yeast, and that will cause it to come up free.

You will find by following this simple rule or suggestion, that you will invariably have good bread.

When warm water has to be used for bread, always use the most of it in your sponge, for the dough wants to be worked as cool as possible.

T. FRAZER,

ANOTHER GOOD YEAST.

Boil 2 oz. hops with 12 qts. water, 3 lbs. corn meal, 2 lbs. sugar, 4 oz. ginger ; scald with the water, then stock away with about 1 pint of self-rising yeast. This makes a good yeast not known to many. Do not add the self-rising yeast until you can bear your hand in the scalded substance. The self-rising yeast recipe is the best.

T. FRAZER.

BREAD.

The bread used in this country is principally made from wheat flour, and this bread is much more nutritious than that made from any other grain. The flour of wheat consists principally of two ingredients: the one starch, the other gluten; there being in the best about 77 parts of starch and 20 parts of gluten in every 100 parts of the flour. Gluten, which contains nitrogen, is found to be much more nutritious than starch, which contains very little, if any, of this elementary substance. Wheat flour contains much more gluten than that got from any other grain. In the flour of the best wheat that is grown in this country gluten constitutes from 18 per cent to 24 per cent; in that of oats, only 6 per cent; in that of barley, only 6 per cent; in that of rye, only 5 per cent; in that of peas, only 4 per cent. Thus, then, wheat flour contains three or four times as much gluten as that of any other grain, and it is consequently very much more nutritious. But, according to the climate in which wheat is grown, the favorable or unfavorable nature of the season, the greater or less degree of cultivation bestowed upon the soil it grows in, &c., does wheat contain more or less gluten. It is to this substance that dough owes its viscosity or tenacity, and it is necessarily more tenacious the more gluten the flour it is made from contains. Hence in the manufacture of vermicelli and macaroni, it is necessary that the wheat used should contain a very large quantity of gluten; and this is found to be especially the case with a peculiarly hard kind of wheat, the best sorts of which grow in certain parts of the south of Europe.

It is, then, the gluten which is the most nourishing of the two ingredients of wheaten flour, and which gives the extremely viscid character of its dough. It therefore happens that the best flour—that which contains the most gluten—always make

the lightest bread, by preventing, in some degree, the escape of the products of the fermentation to which most of the bread that is eaten in the present day is subjected before it is baked.

The process of baking bread consists in mixing wheat flour with water, and forming it into dough. The average proportion is 2 parts of water to 3 parts flour by weight. But this proportion varies considerably, according to the age and quantity of the flour. In general, the older and better the flour is, the greater is the quantity of water required. If the dough, after being thus formed, be allowed to remain for some time, the sugar undergoes a fermentation, being composed into carbonic acid and alcohol. The gluten which exists in every part of this dough, prevents the carbonic acid gas from escaping. It therefore heaves up the dough in every part, and more than doubles its bulk. The fermentation does not stop when the sugar is decomposed, it continues to act upon the alcohol, and gradually converts it into acetic and lactic acids. The consequence of this last action, which cannot be prevented on account of the slowness of the vinous fermentation of the dough, is, that it requires a sour taste and smell; and if it be baked in the oven, though the loaf is full of eyes, and possesses the character of loaf bread, yet its acid taste and smell render it disagreeable to the palate, and unfit for the purposes of food; dough that has been allowed to ferment in this way is called leaven. But if a small quantity of this leaven be mixed with new-made dough, and the mixture laid aside for a few hours, fermentation commences and goes on more rapidly, so that the dough swells to at least twice its original bulk. If it be now put into the oven and baked, the fermentation is checked before any acid begins to be formed, and the bread is full of eyes, light, spongy and sweet.

STAFF OF LIFE.

One of the most important, if not altogether the MOST important, article of food, unquestionably is bread, and although rye, barley, oats, and other cereals are sometimes used by the baker; wheat is the grain which is the best fitted for the manufacture of that article, not only on account of the large amount of gluten or nitrogenous matter which it contains, and that can be found in other edible grains; but it is on account of the almost exact balance in which the nitrogenous and non-nitrogenous constituents, exists in the cereal, and owing to which it is capable of

administering to all the requirements of the human frame, and of being assimilated at once, and without effort by our organs; hence the name Staff of Life, which is given to it, wheat being like milk, a perfect food in itself.

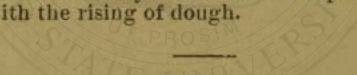
HOW TO MAKE BREAD.

The first and most essential thing needed to make good bread is good yeast, for without which you cannot obtain a good loaf of bread, even though you may have the very best flour.

Go into whatever bakery you may, you will find as a general rule that almost every baker has his own peculiar method of making yeast, and of course each one thinks his the best

The next most important thing in making good bread is a good ferment, for which take 1 pail of good dry potatoes, (a 12 quart pail) wash thoroughly, and put into a kettle with sufficient water to cover them; when done, empty both potatoes and water into a tub together with five pounds flour, mash both together; then add about two pails of water, if that is sufficient to make it cool enough, if not add a little more; now add three quarts of stock yeast.

In summer time you need flour as cool as you can get it. In winter be sure and keep it in a warm place. In this way you will have your flour always the same. Temperature has a great deal to do with the rising of dough.



TO MAKE BREAD WITHOUT POTATOES.

Take 1 pail of water, temperature the water according to the weather, 2 quarts yeast and set a sponge. This sponge has to drop like a ferment; it will take 12 hours to work. In the morning add two pails more water, make a sponge of it, and when the sponge is ready, add $2\frac{1}{2}$ pails of water more as is needed; then work the same as bread made of ferment.

To make good bread you need good dry potatoes as well as good flour, and the potatoes are better steamed than boiled for ferment.

If Compressed Yeast is used don't go according to directions on the paper or wrapper, but use only 3 oz. for a ferment of three pails.

ON MAKING DOUGH.

On making dough it is a very good idea, in making much bread, to mix your flour without using alum. If you should be detected, rest assured that you will not retain your custom long. Should your flour happen to be dark and you want to whiten it, use to every 100 lbs. of flour $\frac{1}{2}$ gal. of lye water. It can't be noticed as easily as alum. If it should be, every doctor will pronounce it one of the best things that can be used in flour. For my part, I would not advise anyone to use only the best flour or good flour. Now how to mix dough; sift your flour; always sift it; don't rub it through a sieve; as my uncle used to say, "Don't sift at all if you are going to rub it through." In moderate weather, to 2 pails of yeast as a ferment add 1 pail water; in fact, you can tell this better when you see how fast your dough comes; use according; don't use too much yeast, if you should have a large batch, for it may come too fast; but there is a remedy for this, you may keep it uncovered if you see it comes too fast. Great care should be taken to regulate the warmth of the water in winter, and keep it cooler in summer; use ice water if in the South. Have a box made to hold water, and put your ice in it so you will be ready to have cold water to add at once, and not have to wait.

ADULTERATION IN BREAD.

In England, Germany, Belgium and France a great deal of adulterating has been carried on to such an extent that laws had to be enacted to prevent it. In adulterating they used ammonia, white chalk, plaster-paris, gypsum, blue vitriol, alum, bone dust, and numerous other ingredients, all of which can be detected; but as we do not use them in this country, it is not necessary to show how they may be discovered, I may say here that it is a fact in some bakeries alum is used, and I will give a rule of detecting it in bread: By adding a little chloride of barium, or lime water, or a little water of ammonia, either of which will produce a white precipitate.

TO REMOVE SOURNESS FROM BREAD.

When the dough has become sour from the fermentation proceeding too far, or the flour being of an inferior quality, the addition of 10 oz. carbonate of magnesia to every 150 lbs. of

dough, will remove sourness from it; especially when it arises from the sourness of the yeast. This method is especially applicable.

WHY IS BREAD ADULTERATED.

To speak of adulterating is something I do not wish to write on much, but to give the bakers an idea how it is done, I have tried, hoping that it may be knowledge, but knowledge not to be practiced. When the old countries use blue vitriol, you may wish to know the reason, and if not acquainted with it you naturally would say to make the bread appear more white. But this is not the idea in using blue vitriol. The object is to make the flour take and retain more water, which will make the bread weigh heavier, and appear very nice to the eye.

When alum is used, the object is to give a white appearance to bread, and it is necessary to add 3 oz. to the barrel. This is the least quantity that can be used to make any change, but often as much as 10 oz. have been used, making it exceedingly dangerous to every consumer of the bread.

In England, a gentleman writing from the north says that he found in analysing one sample of flour, 16 per cent. of gypsum, and in another 12 per cent.

HOW TO ASCERTAIN WHEN YOUR OVEN IS HOT.

If you use a thermometer the heat should be as high as 415 to 432 deg. F., according to the article you wish to bake; but if you do not use a thermometer, try in this manner: Take a few pinches of flour and throw it into the hearth pan, and if it remains white for a few seconds, the temperature is too low; if on the contrary it assumes a deep brown color, the temperature is too high, if the flour turns yellowish, slightly scorched, the temperature is right. A baker trying in this shape, can ascertain the heat of his oven. Some bakers ascertain the heat of the oven by putting their hands in it for a few seconds, while others try or know it when they swab out the oven, I would advise all bakers to use a thermometer, as they can ascertain better with it, if you do not use one, use the flour. To bake bread the oven should have a heat of 510 deg. F. The heat will fall to about 430 by the time the bread is baked; this varies according to the quantity of bread in the oven.

BREAD, STEAM-BAKED A LA PARIS.

It has been known for some time at Vienna that if the hearth of an oven be cleaned with moistened whisp of straw, bread baked therein immediately afterwards presents a better appearance, the crust having a beautiful yellowish tint. It was therefore inferred that this peculiarity must be attributed to the vapor which being condensed on the roof of the oven, falls back on the bread. At Paris, in order to secure with certainty so desirable an appearance, the following arrangement is practiced: The hearth of the oven is formed so as to present an inclined plane, with a rise of about 11 inches to the yard, and the arched roof is built lower at the end nearest to the door as compared with its farthest extremity. When the oven is charged, the entrance is closed with a wet bundle of straw. By this arrangement the steam is driven down on the bread, and a golden yellow crust is given to it, as though it had previously been covered with the yolk of an egg.

BREAD, PARIS WHITE.

To 80 lbs. of dough, before the yeast was added from yesterday's baking, add as much luke-warm water, as will make 320 lbs. of flour into a thin dough; as soon as this has risen, 80 lbs. has to be taken from it and reserved for next day's baking; add 1 lb. of dry yeast or yeast of any kind, dry yeast being best for this bread; dissolve it in warm water, and add to the remaining portion, which is immediately made into loaves and shortly after baked, the loaves being placed in the oven without touching each other, so as they may become crusty all around. There should be a little butter or lard added to the dough, and the dough should be stiffer than common bread dough. This may be made in long or round loaves. This is somewhat the old way of making bread.

ICELAND MOSS BREAD.

This vegetable may be made into bread, either alone or mixed with flour, It is used in the first case instead of meal, in the same way as flour, but to make it more agreeable to the taste, take seven lbs. of it, boil in twelve gallons of water; then add ferment and flour to make it to the right stiffness; when ready bake the same as other bread. The simple way is to mix

1lb. lichen meal with $3\frac{3}{4}$ lbs. of flour. The bitterness of the lichen is extracted by soaking it in cold water.

IRISH OR NEW YORK BREAD.

This bread has a dark color, and a peculiar but nice taste. It is the old Irish bread, and when first introduced it had a great sale, and is a very good, wholesome bread. It can be made cheaper than any good bread known. It is generally found in the large bakeries, and goes under different names, sometimes being called New York bread. Two mealy potatoes, well mashed, add an equal quantity of dough made with flour; then add a proper quantity of yeast, and mix in as much potato ferene or wheat flour as will bring it to a proper consistancy; ferment and bake as usual; or mix equal parts of potato starch, and finally pulped potatoes, and work them into a dough over night, adding the proper quantity of yeast; the next morning work the same quantity of potato starch, mashed potatoes and wheat flour, adding as much hot water as may be required; let it stand to raise, then work it well, and mould it into loaves; let stand two hours, and bake in round shaped loaves on the hearth.

BOSTON BROWN BREAD.

This is not the same that I had in my first book, but it is the same recipe I attempted to write, but when printed I saw my mistake. Now I can say for this recipe that there is none better. I say this, knowing it to be a fact as far as my observation has led me. Proceed in the following manner to make it: 1 large pail of lukewarm water, add $1\frac{1}{2}$ quarts of yeast to make the sponge. In making sponge use one-half rye and one-half corn meal, yellow corn meal preferred. When you notice it to rise, which it will do, but not much, you will notice the flour on top to crack, then it is ready; then take $\frac{1}{2}$ gallon of warm water, 1 gallon of molasses, 6 oz. soda and 5 oz. salt; mix all together, and then scale off 4 lbs. to a cup or loaf; it will make about 30 loaves. This is a very thin dough, but rest assured it is the best recipe known. I baked this in the oven after the day's baking was done, and took it out 5 or 6 o'clock in the morning. For baking this bread use moulds about 8 inches high, $5\frac{1}{2}$ across the top, and about 4 across the bottom. Moulds all should have a top on. The baker must judge the heat of the water to be used by the weather, as for bread. When set, sprinkle heavy with flour.

This is also a very good recipe, and can be relied on as very good: 6 quarts ferment; let the ferment be two or three days old; $\frac{1}{2}$ gallon water; 2 oz. soda, 1 quart of molasses; then mix it to the thickness of ginger pound cake, or so it will run out of your hand. Mix one-half unbolted rye flour and one-half corn meal. If you have no unbolted rye flour, you can use unbolted wheat flour.

BUNS, COFFEE CAKE AND FRENCH ROLLS.

Take 10 lbs. of dough when ready to make into bread, and put into a large bowl; add $2\frac{1}{2}$ lbs. of brown sugar, 2 lbs. lard and 8 or 10 eggs; you can leave the eggs out if you wish; then add 1 qt. water to melt the sugar, then mix and set to rise; mix in a little flour, don't make quite as stiff as bread dough; then take it out; and for Coffee Cake add 6 eggs, 4 lbs. dough, $\frac{1}{2}$ lb. more sugar, $1\frac{1}{2}$ lb. currants, mix and add $\frac{1}{4}$ lb. lard, put in a pan and let it rise. When well risen bake for Currants, Buns or Rolls; cut into a long piece, then flatten with the rolling pin; make it about 14 inches wide and long as the piece; have some melted butter, wash all over with a brush; then sprinkle sugar on top the butter; then very little cinnamon on the sugar; on top of all sprinkle currants and roll up. Be careful to roll it up as you would sheet of writing paper. Cut off in pieces $\frac{1}{4}$ inch wide and pan in, let there be rows; run the width of the pan, and with your finger push up the middle of each pan as you pan; then put them close together, set in some warm place to rise, when well risen, bake. In order to make Rusks take the same dough, and don't add anything but the dough, no more sugar or lard; roll the dough into small balls one and a half the size of a walnut; then set in some warm place to rise, let them get very light; when done rising wash on top with molasses water and sprinkle coarse sugar on top, then bake. Cinnamon cake is made of the same dough, rolled out $\frac{3}{4}$ inch thick and washed over with molasses water, with one egg in it; sprinkle cinnamon on it, and put a small lump of butter on it in different places.

DOUGHNUTS OR FOSNOUGHS.

These are made out of bun dough, rolled in the shape or size of a walnut; set them on a plank with cloths on, sprinkled with flour; set them to rise in some warm place; when good and

light, have your pot hot on the fire to fry them in. Try one by putting it in, if it colors in one minute it is ready. Then have a tin strainer or dipper to dip out with. Put them in a sieve so they may drain off. If any lard should remain on them, have something to catch it with. When all are fried, then have a small box about 10 inches wide and 20 inches long, put pulverized sugar and about 20 doughnuts in, and shake the box so that all may get some sugar on. Continue until all are sugared.

ON THE SHAPE OF BREAD.

The shape has little to do with the quality of the bread, although it makes a change in the taste; for instance, Twist is considered to be the sweetest. It is made by rolling out 3 pieces of dough long in this shape, large in the middle and two points on the end, plaid these, and then plaid 3 more smaller ones $\frac{1}{8}$ the size of the large ones; then grease on top side of the twist, only on top, so the twist that goes on top may rise up on one side

VIENNA BREAD.

This bread, which was made at Philadelphia during the Centennial Exhibition, had such great demand that it was with great trouble they could supply it. You will find the recipe below, which can be made in large or small quantities. I will say for this bread that, without a doubt, it will be the bread of the future, as any baker making it will soon find out by the falling off of the old style of bread. This is not a bread that will have a run for a short time only, but it will surely be the bread, and the reason why is simply, that it is the best, which the baker will admit,—containing milk instead of water—is more nutritious, whiter and better tasting, which the consumer will find out by eating of it but once. Bread bakers, if your trade is small and you wish to increase it, then I advise you to try this. It is of no interest to me to speak in this way, but I only speak from experience. In the hotel where I board the boarders will not eat of any other if this is on the table, and as for myself, I would say the same. Now these are facts which I give to you, as I have tried in every way I could, to give important advice wherever I knew it would do good, and bakers trying this will surely say the same. The bread is made the same as any other, I mean in the same way; no new process,

no new machinery, but in the plain way as other bread, only adding milk instead of water.

To make one barrel of flour into dough take $1\frac{1}{2}$ pail of milk, (10 quart. pail) $1\frac{1}{2}$ pail of water and mix $1\frac{1}{4}$ lb. compressed yeast, or a necessary quantity of slack yeast, (I prefer compressed yeast); set your sponge with the same thickness as any ordinary bread, it will be ready in about three hours; when the sponge is ready add one more pail of milk and one pail of water, $2\frac{1}{2}$ lbs. of salt to water, mix in the rest of the flour, and it should be stiffer than bread dough; when it is ready scale off, and it may be baked in any shape most common, as that of sour bread, long loaves, small at the ends; when putting it in the oven it should be cut with sharp knife, the same as sour bread, cut deep gashes crossways of it. You will find this bread to have a nice color as though it was washed with the yolk of eggs. The quantity of yeast may vary, according to the weather; when very hot 1 lb. will do, and in Winter $1\frac{1}{2}$ lb. may be used. The same with salt; in hot weather use more salt and in cold a little less. This bread, if made into long round loaves, say about 2 feet long and 6 inches in diameter, cuts very well and makes splendid tongue, ham or beef sandwiches. The bread made in this way has a crust all around and it will cut well without the least waste.

NOTE.—The above recipe was obtained from Mr. B. Speidel, 641 Michigan Street, Buffalo, N. Y., who has gained a great reputation in the making of this bread.

MILK BREAD.

This is made in molds; the molds are constructed of sheet iron four inches in the bottom, and increasing to seven inches on the top, 8 inches high. Try to have 10 of that size; have lids on them, or use a large size to set over these with the bread in; bake them on pans so that you may handle them without peeling like a cake; may be molded round and turn up the rough side in the mold; set to let it prove.

IRISH BREAD.

This bread is not made North much, but mostly South. It has a nice taste, as it is baked on the hearth in the old fashioned bake oven. Work a loaf close together, break in two, then spread it out, say 3 inches wide, 8 inches long; work them again

in this manner close together, although not united, but close as they can be without mixing them; then with a brush put a little grease on the end nearest to you; let the grease rather be on top of the end than on the end; then turn the fore end on top of the near end, and press it down; then put in boxes six inches wide with a cloth; put in one loaf at the end, and pull the cloth up so the next will touch the first, and so on; then let them prove, set in the oven on the hearth and rise.

SOUR RYE BREAD AND RYE BREAD

Can be made of common white dough. If you have a piece of old dough left from the last baking, mix it in and add some water; then make into dough by mixing in as much rye flour as it will take to make dough. Don't have it as stiff as for white bread; cut the loaves across and bake in the oven on the hearth. This is the only way, and as this is such a common recipe, I suppose it will be unnecessary to give it in full. As you know, to make a quantity of Rye Bread it is necessary to take some of the sponge and mix in one-third of Rye; this is the general way; then form into loaves. Use Rye in forming loaves.

THE \$100 PREMIUM BREAD.

The "Unleavened Bread" of the Bible; the Water Biscuit used by Pedestrians and Pugilists while training. This prize was awarded by the National Health Association. Mix fresh unbolted wheat flour with soft cold water; work it well and make the dough very stiff; form into loaves; bake in a quick oven; it may be formed into rolls or thin crackers; milk or cream may be used instead of water if desired.

GRAHAM FLOUR.

This is only for family use. It is known as dyspepsia bread. Make a sponge at night of one pint warm water, $1\frac{1}{4}$ pint white flour, $\frac{1}{2}$ pint of yeast, pinch of salt; add in the morning $\frac{1}{2}$ pint Indian meal, $\frac{1}{2}$ lb. white sugar, one teaspoonful soda; dissolve in $\frac{1}{2}$ gill boiling water; scald in gradually as much Graham flour as you can stir in; put the dough in a pan and let it raise until very light; then bake. This bread will not keep fresh long, but it is a very good bread.

BOX BREAD.

Baked in tin boxes, and is generally known in every bakery; mold a long shape to the loaf, and put in the box; these boxes and molds should be cleaned and greased twice a week. These box loaves are baked in the boxes, set in the oven, not on pans.

MARYLAND BISCUIT.

This is a splendid biscuit for hotels or private use. It is very little made in the East or West. One qt. water, 1 lb. lard, 1 oz. salt, 2 lbs. of old dough, left over from the baking of the preceding day; mix it all together; then mix in the flour, to make it very light; the tighter the better the biscuit; brake well for about 20 minutes, that is with the old style brake, or can be worked with the elbow or machinery brakes. In cold weather you must take more old dough as heavy as 4 or 6 lbs. Now break off by cutting it in strips or pieces as large as a good sized walnut and hold into a round band. This is the trouble, as they must be moulded as tight as possible; mould two at the time by shaving thin; if the quantity is not large enough and you have had not enough of the old dough, then you may add a piece of the dough made the same day; dot those on top with a wire dotter or with the initials of name.

WAFFLES.

They are very nice and can be seen in large cities by waffle makers, which traverse the cities in a wagon and sell them hot, as they are best when hot; they make them in their wagons. This recipe is from a Frenchman, who makes his living by baking them alone, and it can be relied upon, as I saw him mix up the batch; he would not tell me at first, supposing that I was going into the business, and he did not want any opposition. It cost me five dollars to learn how to make them, and this is the way: Take 6 lbs. of flour, 2 lbs. of butter, (lard can be used) 24 eggs, 2 oz. cinnamon, $\frac{1}{2}$ lb. white sugar, 2 oz. of salt; flavor with essence of lemon; bake in waffle molds, which can be procured at Sidney Shepard & Co's, Buffalo, N. Y., as nothing else will do; bake over a furnace or on top of stove; turn over and cut in a three-cornered shape; they should be sugared on top when a little cool, so as not to melt the sugar. This will make about 120 waffles. The mold should be well greased in making them.

LONDON BUNS.

Three pounds of dough, 6 oz. of sugar, 6 oz. of butter, 8 eggs, 2 oz. of preserved orange peeling, or if you have none, add a little cinnamon and cloves, ground; mix all up well together and let set to rise about half an hour; make it into any shape desired, rolls, buns or rusks. They should be washed on top with eggs well beaten and sprinkled across with sugar on top of each; let set till they get proof. Any kind of sweet bread can be made from this recipe.

WASHINGTON BUNS.

Six pounds light dough, roll it out $\frac{1}{2}$ inch thick, then spread 1 lb. butter and $\frac{1}{2}$ lb. pulverized sugar; roll it up; then roll it out again and repeat this three times; then wash it with milk and sprinkle currants over it; cut it in strips 1 inch wide at one end, come off to a point at the other; then curl them up around the large end and in the middle; place them on your pans and let them prove; when proved, wash them with egg and water. Dredge sugar over them. Bake in quick heat.

HOUSEHOLD BREAD.

Put a pint and a half of yeast into a quart of warm water, just so warm that you can keep your hand in it without feeling any inconvenience, and mix the yeast in well until quite mixed with the water; then sprinkle into this about half a handful of flour, which mix up as you did the last, when you will have a very thin substance like thin batter.

Now put into a clean pan a peck of flour, and having made a hollow in the middle of it, pour in the yeast and water which you have just mixed up; then sprinkle a handful of flour lightly over the top. Cover the pan over with a thick cloth, and put it in a warm place to rise, which it will do in about half an hour.

When the ferment has risen up, and you see the flour which you sprinkled on the top is cracking, you must put in two quarts more water, just luke-warm, in which you have dissolved half a pound of salt, and mix up with it the whole of the flour and the ferment, just as you would make dough for a pudding; keep working it, and scrape with a spoon all the flour and scraps

from the edges of the pan, which mix up with the other dough, until you have a soft smooth dough, about the substance you would use for a pie-crust. Then sprinkle a little flour on a clean board or table, on which put all the dough out of the pan; and having rolled it out and doubled it over several times, divide it in as many pieces as you wish to make loaves; then take each piece out several times with your hands, doubling it, and rolling it out again, occasionally sprinkling the table slightly with flour until it feels solid and compact; then break the piece into two parts, one part larger than the other; make them both round, and put the smaller piece on the top of the larger piece, and press your thumb through the middle of the top to the bottom to unite them. If you choose, you may slightly notch the edges with a knife, which will open slightly in the baking, and produces a crusty notched household loaf.

Should you prefer to make brick loaves, you must, after you have rolled and doubled the dough as directed for household loaves, separate each piece into two parts, one larger than the other, and mold them into a long form, putting the smaller pieces on the top of the larger piece, and press your thumb through the top to the bottom, to unite them.

BAKING POWDER.

This is the best baking powder made in this country, it may appear simple, but it is a fact. It is manufactured by one of the largest firms in this country, and came from an employee who has had charge of the shop and has made it upwards of ten years. This baking powder has a larger sale than any other made in this country. Take 6 lbs. pure cream tartar and 3 lbs. pure soda; make the soda as fine as possible and mix well with the cream tartar. It will keep for one year if kept in a dry place.

You will find it difficult to obtain pure cream tartar, for when it passes through different hands it is very apt to be adulterated with plaster paris, flour and marble dust. Don't purchase from druggist, but send direct to the Tartar Chemical Company, manufacturers of Refined Argal Cream tartar and Tartaric Acid, 113 and 115 Morgan street, Jersey City, N. J., or to get a pure article send to England for it, and you can have it ground in Jersey City.

ANOTHER.

This is also good, but not to compare with the former. Mix

thoroughly by powdering and sifting several times through a very fine sieve the following ingredients: 4 oz. of tartaric acid and 6 oz. each of bi-carbonate of soda and starch. Keep this in some air-tight vessel or bottle.

* SUBSTITUTES FOR FLOUR.

In time of protracted war, short or total failure of crops, many articles were used as substitutes for flour. During the late rebellion broom-corn seed, it said, was used by the Confederates for that purpose.

Various additions have been made to the flour. Turnips have been so employed. The process is to put the turnips into a kettle over a slow fire till they become soft; they are then taken out, squeezed, and drained as dry as possible, and afterwards mashed and mixed with an equal weight of flour, and kneaded with yeast, salt, and a little warm water.

The following is another method of making bread of turnips which deserves to be recommended for its cheapness. Wash clean, pare, and afterwards boil a number of turnips till they become soft enough to mash; press the greatest part of the water out of them, then mix them with an equal weight of wheat meal, making dough in the usual manner, with yeast, &c. It will rise well enough in the trough, and after being well kneaded, may be formed into loaves and put into the oven. Bread prepared in this manner has a peculiar sweetish taste, which is by no means disagreeable. It is as light and white as wheaten, and should be kept about twelve hours before it is cut, when the smell and taste of the turnip will scarcely be perceptible. Potatoes have also been made into bread by different processes. The simplest is to choose the large, mealy sort, boil them as for eating, then peel and mash them very fine, without adding any water. Two parts of wheat flour are added to one of potatoes, and a little more yeast than usual. The whole mass is to be kneaded into dough, and allowed to stand a proper time to rise and ferment before it is put into the oven. Bread thus prepared is good and wholesome; and if bakers were to make use of no worse ingredients than this nutritive root, they might be justified in time of scarcity, provided they sold it at a moderate price, and under proper limitation.

An excellent method of making bread of rice is by boiling three-fourths of wheaten flour and one-fourth of rice separately. The rice should be well boiled, the water squeezed out

(which may afterwards be used as starch for linen, for there can be none better), and the mass should then be mixed with the flour. It is made in the same manner as common bread, and is very nutritive. One pound and a half of flour mixed with $\frac{1}{2}$ lb. of rice, will produce a loaf weighing from 3 lbs. to 3 lbs. 2 oz., which is greater than that obtained by baking bread of wheaten flour only. Rice has also been tried in the same proportion with barley, and makes good bread for laboring people; but the grain in baking is by no means equal to that obtained by mixing it with wheat.

Another mode of preparing bread with all the bran is as follows: Take 7 lbs. 7 oz. of bran and pollard, and 14 quarts of water, and boil the whole very gently over a slow fire. When the mixture begins to swell and thicken let it be frequently stirred, to prevent it from boiling over, or burning either at the bottom or sides of the vessel. After having boiled two hours, it will acquire the consistence of a thin pudding. Now put into a clean cloth and squeeze out the liquor; take a quart of this mix it with 3 pints of yeast, and set the sponge for 28 lbs. of flour. The mass, bran and pollard, even after the liquor has been separated, will be found to be above four times its original weight, it is then to be placed near the fire. In about two hours the sponge will have sufficiently risen. The bran and pollard, then lukewarm, should be mixed with the flour, and, after adding $\frac{1}{2}$ lb. of salt, the whole must be well kneaded, with 1 quart of the bran liquor. Thus prepared, the dough is formed into loaves and baked for two hours and a quarter in a common oven. The bread, when cold, will weigh one-half more than the same quantity of flour would, without the addition of the bran.

If the bran water only is used, and the bran itself, (which by the boiling, increases considerably in weight) is not added to the dough, the increase of the bread will be still considerable; but not more than one-third the increase obtained when all the bran is used.

CAKES.

The recipes given on cake baking you can rely upon as being correct, no guess work about them, as you will see they are all practical, and none other are given, each article given it its proper quantity, being all by weight and measure. Cake baking is a trade in itself, and requires more taste and neatness than any other branch of the business; a fine cake baker is not easily to be found. Any baker can make cakes, but to make a fine cake baker, a man must give his whole attention to it. Cakes can be varied to present different appearance according to the skill the baker has obtained. Ornamenting being the finest work in cake baking and requires a great deal of practice and cannot be obtained only by practice. I have adapted designs that will help the ornamentor, as they may be guided by them, or in other words, they are plans to be worked from, and expressly the young baker will find them to their advantage. But a good ornamentor can make his own designs according to the size of cake that is to be ornamented. To speak of ornamenting, is not necessary, as ornamenting can be learned by all bakers who wish to practice it. Another thing in cake baking, which is also very fine, is the building of pyramids, which requires much taste. The cake baker is also called to do webbing, which is considered to be a very nice piece of work, although very simple, which you will notice as described in "how to web pyramids." In fact the whole line of cake baking requires great care and neatness, as cakes are not a necessary thing of life, and bakers must work to attract the eye and suit the taste. Good cake bakers command from ten and as high as fifteen dollars per week, and their work being not as hard as bread bakers, who do not command near as much salary only in few cases. But in speaking of wages, it is all according to the hand and kind of bakery he works in. Many bakers learn to be confectioners, which is very useful especially in small towns.

POUND CAKE No. 1.

The finest Pound Cake is made as follows : One lb. butter, don't have it too soft ; 1 lb. sugar, rub light ; adding 10 eggs, 2 at a time ; then you must have it very light, which cannot be done unless you rub it well—the longer you rub it is not the best—it must be worked light. While working it in summer, it is best to mix it in some large tin-pan ; set on some broken ice, when done, add $\frac{1}{2}$ teaspoonful ground mace, and one pound flour. This is the best recipe for Pound Cake known ; but it can be spoiled by not rubbing light.

FRUIT CAKE, No. 1.

Ten pounds butter, 10 lbs. sugar, mix light, adding 80 eggs ; when done, add 10 lbs. flour, 20 lbs. currents, 20 lbs. raisins, 2 lbs. citron, 1 lb. orange peeling, preserved ; 3 oz. allspice, 2 oz. ginger, 3 oz. ground cloves, 1 oz. cinnamon ; always paper molds on the side and bottom for Pound and Fruit cake.

FRUIT CAKE, No. 2.

Six lbs. brown sugar, 5 lbs. butter, rub ; then mix in 50 eggs, 15 lbs. sultana raisins, 4 lbs. currents, 1 pt. brandy, $\frac{1}{2}$ lb. citron, 2 oz. cloves, 3 oz. allspice, $1\frac{1}{2}$ oz. ginger, and 12 lbs. seeded raisins.

FRUIT CAKE.

Four lbs. Pound Cake dough ; add 3 lbs currents $2\frac{1}{2}$ lbs. raisins, $\frac{1}{2}$ lb. citron. This is for a small batch, and does not contain so much fruit.

CREAM PUFFS.

These are easily made if my directions are followed : 14 oz. lard, boil the lard in 1 qt. water, on a brisk fire ; when you see it is foaming, add quick 18 oz. flour ; if the water and lard does not come to a foam, do not add the flour as it is only thrown away ; take the same quantity of lard and water, and boil to a foam, providing you could not get the first to boil ; when you add the 18 oz. flour, stir in quick and take off quick, and let it stand until it gets cold enough to mix in 22 eggs ; add $\frac{1}{2}$ oz. of

hartzhorn, then lay out on pans; don't put more than 25 on a pan, common bread-size pan, bake in a hot oven, not in first heat, but the second; grease the pans lightly; then sprinkle flour on, then turn, upside down, knock off the flour, and leave on what will stick to the pan. This quantity ought to make 90 Cream Puffs at least; lay out with a spoon, and you may judge the size by the number, say about the size of a walnut.

CUSTARD FOR CREAM PUFF FILLING.

One qt. milk, $\frac{1}{2}$ lb. sugar, 5 eggs, 3 oz. flour, $\frac{1}{4}$ oz. salt, boil all together till very thick, stirring while boiling so it may not burn; let it get cold before filling the puffs; flavor with vanilla, extract of lemon, vanilla is far the best. Cut the puffs two-thirds open on the side, and lift the top up, then insert the cream, 1 spoonful in each puff. When mixing—in the first place mix the eggs and sugar together—then add salt and flour; don't flavor till cold, or it will loose its flavor. When lemon is the flavor, it is more apt to get the cream sour; when filled, put them on a pan, and sugar them on top.

GINGER CAKE.

These will get soft. 1 quart molasses, 1 oz. ginger, $\frac{1}{2}$ pint water, 2 oz. soda, $\frac{1}{2}$ lb. butter, 4 lbs. flour, roll $\frac{1}{4}$ inch thick and cut, and bake in medium hot oven.

SPONGE CAKE.

Thirty eggs, 3 lbs. sugar, beat well; adding $\frac{1}{2}$ teaspoonful of mace to flavor, beat them till you raise the whip, then notice if that which drops from the whip lies on top for a short time; if so, it is beat enough; add 3 lbs. of flour. This will makes a nice sponge cake, and must be baked in sponge cake mold—50 and 30 cent cake.

SPONGE CAKE—SMALL.

Beat 12 eggs and 1 lb. sugar; $1\frac{1}{4}$ lb. flour. This makes a good sponge for a 1 cent cake. This dough may be flavored with mace.

WINE SPONGE.

Twelve eggs, 1 lb. sugar, beat stiff; if you want a good cake add 1 lb. flour; lay paper in a pan, and put this on the paper $\frac{3}{4}$ inch thick; then bake in hot oven, about third heat; take out and let cool; turn it out on the table and ice it with wine water ice; mark in one-cent pieces about $1\frac{1}{2}$ inch square, just as large as you can afford to sell it.

SUGAR CAKE.

One lb. sugar, $\frac{1}{2}$ lb. butter, 6 eggs, $\frac{1}{4}$ oz. hartshorn, 2 lbs. flour; mix light; cut out and roll, and bake in hot oven.

ANOTHER SUGAR CAKE.

Half lb. butter, $1\frac{1}{2}$ lb. sugar, 4 eggs, 1 pt. water; milk is best; $\frac{1}{2}$ oz. hartshorn, 4 lbs. flour; be careful not to mix the dough too much or it will become tough; bake in hot oven.

LADY CAKE.

Two lbs. butter, $2\frac{1}{2}$ lbs. sugar, 1 qt. egg whites; mix light, adding a portion of the eggs at a time, until all is added; then add $2\frac{1}{2}$ lbs. flour; mix in light; add 2 oz. bitter almonds, rubbed fine, or 3 drops almond oil; fill mold and bake. This is sometimes called Silver Cake, and is generally made for Ladies' Wedding Cake, and if made according to these directions will be very fine. If the whites of the eggs are beaten up, the cake will be better. Add a little sugar if you should beat them stiff.

RICH JUMBLES.

One lb. butter, 1 lb. sugar, $\frac{1}{2}$ pt. water, $\frac{1}{2}$ oz. hartshorn, 12 eggs, 2 lbs. flour; lay out with a bag and a tube. Lay out round, 2 in. in diameter, and use greased pans—grease light and bake in a hot oven.

JUMBLES.

One and one-fourth lb. sugar, $\frac{3}{4}$ lb. butter, 6 eggs, 3 gills milk, $\frac{1}{2}$ oz. hartshorn, $2\frac{1}{4}$ lbs. flour; lay out as the other jumbles. Bake in hot oven.

WAFER JUMBLES.

One lb. sugar, 1 lb. butter, 5 eggs, 1 lb. flour; lay out on pans that are not warped. Lay out about the same shaps as the other jumbles, and lay them out so they will have only half the quanttiy of dough, and about $1\frac{1}{2}$ inch across the hole in the centre. Bake in cold oven, and let the edges get a little brown. Let them get hard, put on paper and sift sugar on them.

SCOTCH CAKE.

Half pound brown sugar, $\frac{3}{4}$ lb. hard lard, 1 pint molasses, $\frac{1}{2}$ oz. cinnamon, 2 lbs. flour; keep this dough cold in summer or it will be hard to cut. This is a good dough if the molasses and lard are set on ice before using, to let cool. Cut these cakes very thin, in an oblong shape. They will keep fresh for a month. Bake in any kind of an oven, hot or cold, so as it is not too cold, as it may only dry them out.

LADY FINGERS.

The great point in making Lady Fingers, is to have the eggs and sugar well beaten. If it is in winter, and cold, dip them in some hot water in a pan while beating. It is a good idea to beat eggs in winter by putting the vessel in which you have the eggs in warm water, or hold near a fire. 24 eggs, 2 lbs sugar, beat well; then add 2 lbs. flour, lay out with a bag and a tube, let them be $2\frac{1}{2}$ inches long, narrow as you can. Lay out in rows on paper 2 inches apart at the ends only; then put on a row of sugar the width of the paper, and lift the side up to let the sugar pass between the fingers so it may give a light color to each finger, then bake in a hot oven, and when nicely brown they are done, take out and let cool. When cold, turn upside down, and wet the paper on the bottom, and turn up and take off. Stick each two together.

SNOW BALLS.

One quart of whites of eggs, be careful not to let the least part of yellow into the white; beat the whites well, and when you have beaten them eight minutes, add $\frac{1}{2}$ handful of the $4\frac{1}{2}$ lbs. pulverized sugar, beat again, and when you find them very stiff, add half handful more of the sugar and beat again, and add the same; then beat and add all that is left, then mix in very light and it is ready for use. If you find it hard to get the eggs stiff, put the pan you are beating in, in fine ice with a little salt sprinkled on, you will find this will help you to beat them stiff. Heat is necessary to make whole eggs stiff; but to make the white stiff cold is the best—I mean in the summer time—when beating whites winter is cold enough. Now put on a plank any width, and two or three feet long, wet the plank well and spread paper on; now take a bag the same as you used for Jumbles or Lady Fingers, with a star tube in, and lay piles in rows the size of a large hickory nut, squeeze out through the tube, and lift it up so they may come to a point on top and large on bottom. Now sift a little sugar on them and bake in a cold oven. Now out of the same dough make kisses, don't use the bag, take a common-sized spoon and gather on the sides a spoon two-thirds full and work it on the side, till you form it to be the shape of an egg, then put this on the same kind of a plank as the Snow Balls, then continue until you have as many as you want; then bake in a cold oven, when done, let them set five minutes, then put two together, join soft ends together and likewise do same with the Snow Balls, then bake them until tinted brown.

WHITE COCOANUT CAKES.

Boil 2 lbs. sugar in 1 pint water, boil the sugar to a blow, dip your tin strainer in it, when you think it is boiled enough blow through the holes, when you will find by doing so, bubbles will form on the other side, then let it boil a little longer, and put in 3 lbs. peel and grated cocoanut, stir quick and lay out on pans, lay with spoon and spread with a fork, let them get hard, then take off. The size is two inches across.

YELLOW COCOANUT CAKE.

One pound cocoanut peeled and grated; 10 ounces sugar, $1\frac{1}{2}$ ounce flour, 8 yolks of eggs and 4 whites, spread with a fork on

pans; grease and bake in a medium oven. The size should be two inches across.

BROWN COCOANUT CAKE.

One lb. brown sugar, $1\frac{1}{4}$ lb. cocoanut, 5 oz. flour; thin down with water; lay out as large as a sugar cake; need not peel the cocoanut if you should wish; bake in cold oven; lay out very thin on the pans greased.

LEMON SNAPS.

Thirty-one ozs. sugar, 8 eggs, 10 ozs. butter, $\frac{1}{2}$ oz. hartshorn 2 lbs. and 5 ozs. flour, roll in long round pieces; cut off the size of a hickory nut and make round, then pan and spread, with your hand only a little; bake in a medium cold oven; don't set close together. Bake only one on a pan and you will be able to judge.

A. P.—Two lbs. sugar, 1 lb. butter, 6 eggs, half pt. water, $\frac{1}{4}$ oz. soda, $2\frac{1}{2}$ lbs. flour; roll thin; cut with a small cutter $2\frac{1}{2}$ inches across; bake in a medium cold oven.

SCOTCH BREAD.

Three-fourths of a pound of sugar, $\frac{3}{4}$ lb. butter, 2 eggs, $\frac{1}{4}$ oz. hartshorn, 2 lbs. flour, $\frac{1}{2}$ oz. cinnamon. Make four large cakes of the whole, roll to thickness of half inch or less; when done, put one cake on top of the other with nothing between, cut into slices; scollop the edge before baking.

GINGER POUND CAKE.

One pint molasses, half lb. lard, 1 oz. soda, one-half lb. sugar, one-half pint water, 6 eggs, $\frac{1}{4}$ oz. ginger, 1-6 oz. cloves, 2 lbs. and 6 oz. flour; this makes a very fine small cake.

WHITE MOUNTAIN CAKE.

Three lbs. sugar, 12 eggs, 1 pt. milk, 2 oz. cream tartar, $\frac{3}{4}$ oz. soda, 2 lbs. and 2 oz. flour; bake this in three round cakes; bake on paper, on pans 3 of same size; when done, take off the paper, and on the bottom put a mixture of white icing and grated cocoanut, the same on another; then put one on another and on top of the third cake mix grated cocoanut, with snow ball batter, and set in the oven to dry. Instead of this you may put on custard, the same used for filling cream puffs, and on top of one put icing mixed with grated cocoanut.

PRINCE ALBERT.

One lb. sugar, 6 oz. butter, 5 eggs, $\frac{1}{4}$ oz. hartshorn, 2 lbs. flour. This makes a stiff dough, but must be worked together; roll in long round pieces and cut off the size of a hickory nut; then make round and with your elbow spread them out and pan. If you wish you can put a piece of citron in the middle of each. Bake in a medium oven.

CRULLERS.

Five lbs. sugar, 1 lb. butter, mix; add 1 pt. yolks of eggs, then 1 gall. milk; 2 oz. soda, 2 oz. hartshorn; put soda and hartshorn in the milk; thicken with flour about 10 lbs. I always used to put flour in till I would think enough; it will take about ten to twelve pounds. This is a good recipe. As they are worked, cut the crullers out with a cruller cutter, one that cuts the centre out. If you have none cut with a common sugar cake cutter; then with a tube cut out the centre. It makes them look large if each one is stretched as they are dropped in; that is, make them larger by stretching each way so they will be round. Try one in the lard to see if it is hot; if it colors in a minute it is ready. Should be very hot; let them color light; take out.

CRULLERS.

Half lb. sugar, 4 oz. butter, 4 eggs, $\frac{1}{4}$ oz. hartshorn, $\frac{1}{4}$ oz. soda, 1 pt. milk, put soda and hartshorn in milk; 2 lbs. flour.

Mix as little as possible. Cut out as in former recipe and fry in fat.

CREAM CAKES.

Two quarts of milk, two pounds of butter, twenty-four ounces of flour, and from forty to forty-eight eggs, and about two pinches of soda. Put the butter and milk into a kettle or pan; set on the fire, and, when boiling, stir in the flour (after sifting) until it is quite smooth, and when nearly cold turn it out of the kettle, put into a bowl and work in the eggs, eight or ten at a time; when all worked in, add the soda, dissolved in small quantity of water well mixed; take a spoon and drop them on clean buttered pans, about the size of a walnut, and wet them over the top with eggs; bake them in a quick oven, split them through the middle with a knife when baked, and fill with cream.

CREAM FOR CREAM CAKES.

Two quarts of milk, eight eggs, one pound of powdered sugar, six ounces corn-starch, the whites of a dozen eggs, with a little salt and vanilla for flavor. Put the milk on the fire to boil in a tin or copper pan, and when on the point of boiling, put the eggs, sugar, corn-starch and salt into a dish, and mix well together; when boiling, turn this into it, stirring the while, and as soon as it all comes to a boil, take it off, and when almost cold, add the whites of a dozen eggs, beat up to a stiff froth.

SOFT GINGER BREAD.

One quart molasses, one pound brown sugar, eight eggs, two ounces soda, one quart water; put soda in water; half ounce ginger, one ounce allspice, five pounds flour. Put paper on a pan and put this in the pan even all over.

QUEEN CAKE.

Two pounds flour, one-quarter pound butter, eight eggs, one pint milk, one ounce hartshorn, four and one-half pounds of flour.

SHILLING CAKE.

Two lbs. butter, 4 lbs. sugar, 1 qt. milk, 24 eggs, 2 oz. cream tartar, 1 ounce soda, 6 lbs. flour; bake this in mold like Cup Cake. Bake in hot oven.

GERMAN BUNS.

Sixteen pounds of flour, three and a half pounds of butter, three and a half pounds of sugar, two pounds citron peel, five quarts milk, eight eggs, eight ounces cream tartar, four ounces soda. Rub the butter into the flour on a table, then mix the cream tartar in with the flour, make a hollow centre of the flour and put all the remaining articles into it, and rub them altogether so as to have them well mixed; then take the flour in gradually, and mix all well; then work in round balls that will weigh about three ounces and place on pans^s previously well greased. No flour should be used while putting on the pans, but work it up (green). After being on the pans, wet them with eggs and flatten down with the hand. Sprinkle coarse sugar on the top and bake in a moderate oven.

SPICE CAKE.

Three-fourth lb. lard, 1 lb. brown sugar, 1 quart molasses, 2 oz. soda, 1 oz. allspice, 2 oz. ginger; roll in long round piece, cut off the size of a hickory nut and make round; pan, and put far apart so they may not run together—as they spread a great deal—spread then as you put on the pan, only the least, making the top flat, will suffice—bake in a medium hot oven.

FRENCH BUNS.

Sixteen pounds flour, four pounds butter, four pounds sugar, one dozen eggs, five quarts of milk, four ounces soda, eight ounces cream tartar. This is similar to the German Buns, except that, instead of putting sugar on the top, put two or three strips of citron peel.

JELLY DROPS.

These are made out of the same dough as Lady Fingers, only laid out in a little pile the size of a hickory nut. Put sugar on as on Lady Fingers; wet the paper to take off, and put the least morsel of jelly to one, and stick another to it.

DROP CAKE.

One pound butter, two pounds sugar, ten eggs, one ounce soda, two ounces cream tartar, one quart milk, four and a quarter pounds flour. Lay out on pans, a spoonful in each pile.

MACARON SOUFFLES.

The paste should be prepared by having the almonds scalded, freed from their hulls, washed, wiped and dried in the screen, must be allowed to become quite cold before being placed in the mortar, thoroughly pounded into a smooth pulp, adding a little sugar and the whites of eggs occasionally, in order to prevent the almonds from turning oily; and, as soon as you find the almonds well pulverized, the remainder of the sugar and whites of eggs should be added, always keeping the paste quite firm; add four whites of frosting, thoroughly working them together. Use this to fill a biscuit-forcer, and push out macaroons upon wafer paper. It should also be borne in mind that the macaroons must be baked in moderate heat, otherwise they would run into each other.

ROSALINE CAKE.

Fifteen ounces sugar, ten ounces butter, five eggs, one ounce hartshorn, one and a half pounds flour, roll these very thin, one-fourths inch, and cut a hole in the middle one inch wide, then lay on the mashed crumbs of marangs. Bake in medium oven, and handle carefully.

MARANGS.

One pint, white of eggs, beaten up; add a little sugar at different times while beating; then lastly, add two and one-fourth

pound pulverzed sugar, lay out the same as kisses, half again as large; when done and cold, take all the soft out of the inside, and the inside is to be filled with ice cream, vanilla; then that which comes out of the middle must be set in a clean tin pan, and cover up, and when the syrup separates, take that which is left and crumble up for Rosaline Cake.

MOSS CAKE.

Six pounds of flour, two pounds butter, two pounds sugar, eight eggs, oil of lemon. Rub the butter and flour very smooth together; add the sugar, eggs and lemon oil; mix all well together, quite stiff and smoth. Then take a piece about the size of an egg, push through a sieve, and form it in bunches to resemble moss, put on buttered pan, and bake in moderate oven. Care should be taken in baking. They should be of a delicate brown collar.

RIBBON CAKE.

One and one-half pint yellows of eggs, one and one-half pounds sugar, beat very stiff; add one and one-half pounds flour and four ounces melted butter, spread on paper half inch thick, bake in hot oven; when done, don't bake hard; take the paper off and spread currant jelly all over the cake on the side the paper came off; quick, roll it up as you would roll up writing paper; ice with white icing and roll it in pulverized sugar, cut off the ends and cut in two in the middle. Mark in slices.

LUNCH CAKE.

Seven pounds flour, one pound butter, half ounce soda, half ounce tartaric acid, four ounces arrowroot, three pints of milk. Rub the butter and flour together; add the milk, soda and arrowroot, and mix up quite stiff, break it well and snap them off as big as walnuts, pin them out; then dot full of holes, and bake on clean pan in a warm oven.

JELLY ROLLS.

This is made the same as Ribbon Cake, beat twelve eggs, one pound sugar, and when well beaten, add one pound flour,

spread on paper half inch thick and put on pan. bake. When done. take off the paper, spread any kind jelly, apples, peach or cranberries, and roll up quick—don't roll tight—when you roll it up ice with water ice on top and cut in two, cut ends off, mark in slices.

ALMOND TEA CAKES.

Eight whites of eggs, beat well, add two ounces sugar while beating, 8 yolks mixed in, heat well; add half pound sugar and beat again well; then add nine ounces flour, light weight; then with the jumble bag and tube, lay out on paper half of the batter, about the size of a walnut, then with a spoon lay out in oblong shape the rest on paper, keep them apart so they will not run into each other; then on the round ones sprinkle cut almonds; and on the oblong one sprinkle some also; and on the oblong ones put strips of citrons, the oblong ones are smaller than the round; when out of the oven put a little water ice on each while hot.

CUP CAKE—SMALL.

Half lb. butter; 1 lb. sugar; 8 eggs, mix light; then add half oz. cream tartar; half oz. soda; one pt. milk; thirty oz. flour. This makes very nice one cent cake; they curve up in the middle; bake in hot oven.

CUP CAKE—LARGE.

Twenty ounces sugar; fourteen ounces butter; eight eggs; half ounce hartshorn; half ounce soda; two and one-half lbs. flour.

LITZ CAKE.

Take Pound Cake dough, spread on paper one third inch thick; bake. Take Lady Cake and do the same on another sheet of paper; then when done take the paper off and spread jelly on the Lady Cake; then put the Pound Cake on top, and ice with water ice and sprinkle cinnamon on the water ice. Cut in squares about $1\frac{3}{4}$ inch square and set on a plate; let the pieces be kept close together so they may keep fresh.

JENNY LIND.

Bake a thin sheet of Pound Cake, Lady or Sponge Cake—Lady Cake is the best; let it be about $\frac{3}{4}$ inch thick; cut into slices as long as the cake may be, let the slices be 3 inches wide. Now beat up 20 whites of eggs, and while beating add a little sugar now and then to give a body to the foam. Take the sugar that you add from the 2 lbs; let this be pulverized sugar; then mix all in, if it is so it will stand in little steeples. When you lift the whip out, mix in the sugar that is left, then lay out on these slices with a bag and a tube. Put a little current jelly on the cake if you can, very thin; then take out of the tube and lay 6 rows as long as the cake; lay out 5 rows on the next; on the next put three, and continue in this manner until you have it tapered to an edge, and have the batter about 2 inches high. Let this sheet be on a pan on paper, then do the same until all is used; sift over some fine sugar and put into a cool oven to let it get a little brown on top, take out, and when it has stood five minutes, cut these slices across, so that each piece will be only $1\frac{1}{2}$ inches one way and 3 inches the other.

WEDDING CAKE.

Having had considerable experience in both making and ornamenting wedding cake, I will give as explicit directions as possible, so that any person who is desirous can make a good kind. Four pounds of good butter; four pounds of light-brown sugar, five pounds of flour, forty eggs, eight pounds currants, six pounds stoned or sultanna raisins, three pounds citron, one ounce each of mace, nutmeg, cassia, cloves; a quart of molasses, a quart of good brandy. The butter and sugar should be well rubbed together, the eggs added, a third at a time, beating the while, and also after the eggs are in; add the molasses, brandy, spices; stir well together; add flour, currants, raisins and citron, all well mixed together, and then it is ready for pans.

RAISIN CAKE.

Four pounds of butter, 6 pounds of powdered sugar, $8\frac{1}{2}$ lbs. flour, 7 pounds of sultanna raisins, 62 eggs, one-quarter ounce soda, one ounce cream tartar, a little lemon oil. Rub the butter and sugar well together, add the eggs, one-third at the time, beating well the whole time, add the soda, stir up and add the

oil, flour and raisins; stir it sufficiently to mix. Bake in a very slow oven in pans about one and a half inches deep. A very nice light-colored cake.

PINE APPLE CAKE.

Beat ten eggs and one pound sugar well; add one pound of flour, bake this in a pan on papers; lay it out one inch thick; bake in hot oven, and when done trim it round with a sharp knife; then take preserved pine apple and spread it on the cake where the paper was; then put a batter of snow ball on top about half inch thick; set in the oven till a little brown on top; then it is done. There should be a border put on out of the same batter, which will help to set it off.

DARK RAISIN CAKE.

Six pounds of brown sugar, four pounds of butter, eight and one-half pounds of flour, five pounds sultanna raisins, three pounds of currants, two pounds of citron, one-half ounce each of ground cinnamon, cloves, nutmeg and allspice, a pint of molasses, a little soda and cream tartar. Mix up the same as in the light cake, adding the spice and molasses after the eggs. Don't put either of the two mixtures in a warm oven, or you will brown them too much before they are done.

TO SPLIT ALMONDS.

When the almonds are prepared, insert the point of a knife at the end, when you will find that they will readily split in halves at their natural division.

HOW TO SHRED ALMONDS.

The almonds being skinned, cut them lengthwise in thin shreds by dividing each almond in this way into five or six long shreds.

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CANTONES.

One pound sugar, one pound butter, eight eggs, one-quarter ounce hartshorn, two pounds flour; cut out and lay on coarse sugar, then pan with the sugar up. If not enough of the sugar sticks to the cakes, then wash lightly with water and the sugar will stick. Pan and bake in medium oven.

DOMESTIC CAKE.

One pound sugar, half pound butter, one-quarter pound lard, three-quarter pt. milk, one-quarter ounce hartshorn, five eggs, two and one-half pounds flour; cut one-quarter inch thick with a square cutter and pan. Set close together so that they may join; when done cut four inches square; bake in hot oven.

IRISH JELLY FRIED CAKE.

Three pints water, add flour to make a dough, one-quarter pound sugar, half pound butter, six eggs, one-quarter ounce hartshorn, one-quarter ounce cream tartar. Now let this set in a warm place till it has raised some, then work up and roll out and cut in cakes; then on each cake put a piece of stiff marmalade, then put another cake over it and wet the bottom so it will stick. Set to rise in some warm place, then get your lard hot and when you see them light, fry in the boiling lard. Sugar over.

FRENCH MACARONIES.

One and one-half pounds sugar, three-quarter pounds almonds, five eggs, one pound flour; roll in long round pieces, cut off, pan and bake.

CUSTARD SPONGE.

Ten eggs, one pound sugar, beat well; when done add one pound flour; lay out on a paper half inch thick, then bake. Let the papers be on a pan when baked, cut in two equal parts, then boil half pint milk, two ounces sugar, two eggs, $1\frac{1}{2}$ ounces flour, boil all till very thick, let it get cold, then spread the custard on one of the pieces and put the other on top, ice with water ice and cut in five cent squares. Flavor the custard when a little cold with vanilla.

ALMONDS—HOW TO SCALD THEM.

Throw the almonds into a pan containing boiling water; allowing them to boil until you find that, on taking one of them between your fingers, you can easily push off the skin by pinching the almond between the finger and thumb; then drain off the water, cool them in cold water, drain again, and, as you rub off the hulls or skins with a cloth, let the almonds be thrown into cold water with a little salt, and when washed clean and dry, spread them on pans or paper; put them on top of oven or some warm place.

ANOTHER WAY TO SHRED ALMONDS.

Cut them crosswise, instead lengthwise, as previously directed, thus rendering the shreads shorter.

HOW TO CHOP ALMONDS.

After freeing the almonds from their hulls or skins, chop them more or less finely with a large knife, according to the purpose for which they are required.

COLORING ALMONDS.

After shredding or chopping the almonds, add any color required to be produced; rub them together until every particle has become equally saturated with the color, and then dry them in the screen.

ORGEATS OF ALMONDS.

To 2 lbs. of skinned almonds add 2 lbs. of sugar; pounding them in a mortar after being soaked; adding occasionally a few drops of orange-flower water.

ALMOND PASTE.

Scald, skin and soak the almonds for three hours, drain and pound them, occasionally add a few drops of orange flower water, and when thoroughly pulverized into a soft compact pulp, rub this through a hair sieve onto a plate; add the pulp to an ounce of soaked and passed gum-dragon—the gum, after being soaked in a gill of tepid water, must be squeezed through a cloth. Place the prepared gum on a clean marble slab, and work it with the fist until it becomes white and elastic, then add the almond pulp and one-half pound of pulverized sugar and continue to work all together until well mixed, adding gradually pulverized sugar enough to produce a firm, compact and elastic paste.

CORNUCOPIA.

One pound sugar, one pound butter, five eggs, mix and add one pound flour; lay out on straight pans, with a bag and tube, round like Wafer Jumbles; put in the oven and watch as they brown on the edge. Take to the front of the oven and roll up on a round stick, half the size of a broom stick, ten inches long, then set on papers to get hard in a cool place; fill with a star tube each end with snow ball batter, and set back to let the snow ball batter get a crust on it. Let the oven be very cold when making these.

GINGER SNAPS.

One quart molasses, half pound sugar, half pound lard, one gill water, one ounce soda, half ounce hartshorn, two ounces ginger, two pounds flour; roll and cut out.

SICILY BISCUIT.

Ten ounces sugar, eight ounces chopped almonds, six ounces flour, twelve yolks of eggs and thirteen whites, two ounces canned orange peeling, add one-eighth ounce cloves; work the sugar and oranges with the twelve yolks of eggs and 2 whites; work together for fifteen minutes, then beat the other whites and mix in, add the spices and lay out with the bag and tube on pans; lay out size of a walnut, or bake in small mold. This is a nice cake.

ANOTHER BISCUIT.

I wish to call particular attention to this recipe: Previous to making this recipe, I made a batch of biscuit to be sure that the mixture is right. In mixing up biscuit care should be taken that the dough is not worked too much and be kept as soft as it is possible to handle. It is necessary, in order to have good biscuit, that the soda and cream tartar should be of the very best quality. If the cream tartar is not good, the biscuit will be green, and smell and taste of soda. The following is the recipe: Six pounds flour, one quart milk, one quart water, four ounces butter, two ounces soda, four ounces cream tartar. Sift the flour, rub in the butter, add the cream tartar, make a hollow in the centre of the flour and turn in the water and milk, with the soda dissolved in it; mix up lively. Care should be taken that it should not be worked too much, or get it too stiff. If you have only a small quantity, say about two or three qts., there will be no need of a rolling pin; you can flatten it out with your hands. Cut out with a biscuit-cutter, put on buttered tins, let them touch each other and bake in a quick oven. You can use all milk and leave the butter, or use all water and put in the double quantity of butter. I find it a good plan to put in double the quantity of cream tartar than of soda; say to one ounce of soda two and a half ounces of cream tartar, unless you are sure that the cream tartar is pure. If pure, two ounces to one is sufficient.

JUBILEE BUNS.

Three-quarter pound butter, three-quarter pound sugar, four eggs, one-half gill milk, one-half ounce hartshorn, 2 pounds flour; flavor with oil lemon; roll out in long pieces; cut off the size of a hickory nut; make round and with three fingers press it into some coarse sugar. Pan and bake these spread; don't set too loose.

ANISE-SEED CAKE.

Two pounds sugar, sixteen eggs, half ounce hartshorn, four ounces anise-seed, two pounds flour; roll thin and cut with a small cutter—bake in medium oven.

BLUSHING PINKS.

One pint whites of eggs, one pound butter, $1\frac{1}{4}$ pound sugar; mix in the whites same as when making Pound Cake. When rubbed light add $1\frac{1}{4}$ pound flour; lay out on paper $1\frac{1}{4}$ inch thick, let the paper be in a pan, as it will not be a pan full; you must divide the pan with a stick; bake and when done turn out of the pan when cold, and take the paper off. Now make some water ice and color it pink with aniline or cochineal; make the water ice a pink and flavor it with essence of oil of rose; then pin the sides all around and cut it in squares $2\frac{1}{2}$ inches. This is a very nice cake. Pile them on long-shaped plates and keep them close together. Put a piece of thin paper as you pile one layer on top of the other.

SWEDISH MACAROONS.

Twelve ounces of shred almonds, four ounces of ground almonds, four ounces of Indian corn flour, one pound fine sugar, two eggs, the zest or rind of two oranges rubbed on sugar. Put the whole of these articles in a basin, mix well until they are thoroughly incorporated; then roll the mixture in balls the size of a small walnut; place these upon a sheet-wafer laid out on baking sheets; push in the oven, moderate heat, and bake them of a light color.

ITALIAN MACAROONS.

Prepare the paste as directed in the foregoing; spread it out a quarter of an inch thick on sheet-wafer, laid out on baking-sheets, put in the oven, moderate heat, bake of a light color, and when done, and before they are cold, with a sharp tin cutter, stamp out the macaroons in the form of leaves and crecents; bend these across a rolling pin and when thoroughly cold and crisp they may be removed and kept in a box in a dry temperature.

CORN STARCH CAKE.

One pound butter, two pounds sugar, one pint milk, $\frac{1}{4}$ ounce soda, half ounce cream tartar, four egg whites, beaten well, adding a little of the two pounds flour. Mix all and bake in molds of any kind.

COCOANUT CAKE.

One pound sugar, one pound butter, mix light; add 12 eggs and when done add one pound flour; lay out as you did pinks on pan; add one-quarter pound grated cocoanut before you add the flour, then ice with water ice and cut in squares. Pile as pinks.

CURRANT CAKE.

One pound sugar, one pound butter; rub light; add ten eggs, and when done add half pound currants and lay out in a pan on paper $1\frac{1}{2}$ inches thick; bake and when done and cold, take the paper off and ice it with white iceing—mark in long slices half inch wide and two inches long.

CITRON POUND CAKE.

Two pounds butter, two pounds sugar; mix light; adding 20 eggs; when all is mixed add two pounds flour; put on the pan some paper and spread the dough $\frac{3}{4}$ inch thick, then put on slices of citron cut very thin on the dough all over the top, then put on half inch more dough and put on more citron, like the first layer, then put on quarter inch more dough and bake. Bake as currant cake.

ALMOND SPONGE.

One quart yolk of eggs, one pound sugar; beat very stiff; flavor with bitter almond and add one pound flour; bake this in a mold made of tin, twelve inches long, eight inches wide, $2\frac{1}{2}$ inches high. When the cake is done turn it out on paper; when cold, ice with white iceing, mark it in three equal parts by making two marks across, then mark it in the length $\frac{3}{4}$ inch wide. This cake is not cut to sell.

COCOANUT STEEPLES.

Two lbs. grated cocoanut, 2 lbs. sugar, 1 white of egg. Cook this over a fire till you see it getting very stiff and stick together, then tere a little between your twofingers and see if it is very gluey; if so, it is done; or you can boil the sugar with

a half pint of water, till it will form a thread in this way. When it has boiled a few minutes, try in the following way: Dip in a paddle and touch the top of your first finger on the paddle and then to your thumb, and if a thread extends from one to the other it is ready. Put in and stir for about five minutes and take out, then if you cannot form it into steeples, make small round balls. If you form it into steeples it looks best; one inch across the bottom, $2\frac{1}{4}$ inches high, to a point; let the top get a little brown and they are done. Be careful when taking out of the oven; set in some level place till cool; take off; cut with a knife at the bottom; put them on the pans; press tight; let them be standing up; bake in a hot oven.

SPANISH SWEEDES.

One pound sugar, pulverized; twelve ounces finely chopped almonds, four ounces flour; flavor this with vanilla; one whole egg and one white of egg; mix all together, then mold the size of a walnut; put on a wafer, cut about the size, round; put on a pan and bake of a light color—it can be varied in size. Cut wafer like a leaf and spread one-ninth inch thick, bake; when done put on rolling pin to give it an arched shape; it may be formed into any shape to suit while hot.

ORANGE CAKE.

One quart yolks of eggs, one pound sugar; beat well; add one pound flour when done, then bake on pans; this will make one-third of a pan; bake on paper in a pan; hot oven. When done, turn out and cut in slices three inches wide, then cut these slices in pieces one inch wide, then dip in water ice, flavored with orange; dip the top in, not the bottom.

CHOCOLATE CAKE.

This is a very fine cake and is hard to make, but not if you follow my directions: one qt. yolks of eggs, one lb. sugar, beat very stiff; add $\frac{1}{4}$ pint water to the eggs when beating; when done, add 1 lb. and 2 oz. flour; bake on paper in a pan; lay it out about $\frac{3}{4}$ inch thick; bake in hot oven; when done, take paper off and let cool. When cool cut in pieces three inches wide, as long as the cake, then cut pieces from these one inch wide.

they will be one inch wide and three inches long; then have a large stew pan, one that will hold three quarts; put in it 4 lbs. white sugar, half pint water and $1\frac{1}{2}$ lb. chocolate; let it boil till you find it is done; try in this way: Dip your paddle in it and then put your finger on that which remains on the paddle, then press your thumb, and if you can notice a thread when parting then it is done. Take it off, and with your paddle rub it to the side of the pan; try all the while rubbing it to rub it hard against the side; this will turn it; then when you notice a schum or a crust forming over the top it is done. It usually takes about 15 minutes; lay it on a pan, on greased paper, then with two forks proceed to dip them; drop a piece in; then immerse it; then with your forks take it out and set on the greased paper; set the next side off it, not close enough to touch, and continue till all is dipped, then the first that you dipped take off. If the chocolate is hard, trim off that which has run on the paper from each cake, then turn all and send to store; put the trimmings back in the pan and add a little water; let stand till you need again; add a little more sugar and more chocolate each time and half pint more water to cook the next time. This will always keep good.

JUMBLES.

Twenty pounds sugar, ten pounds butter, six dozen eggs, six quarts milk, four ounces soda; beat the butter and sugar together, add the eggs, twenty-four at a time, add the milk and soda, add flour enough to make a thin dough, and stir together.

MOLASSES GINGERBREAD.

Two gallons of molasses, four pounds butter, twelve ounces ginger, six quarts sour milk, twelve ounces soda. Put the above into a bowl, and when mixed well together, stir in flour enough to make a moderate stiff dough, and when it is on the pans wash it over the top with milk before baking.

BOSTON GINGERBREAD.

Six pounds sugar, three pounds butter, twenty-four eggs, ten pounds flour, two ounces soda, four ounces cream tartar, three

pints milk, three ounces ginger. Rub the butter and sugar together, add the eggs, milk, soda and ginger, stir together, then add the flour and cream tartar, and bake in deep, square pans in a slow oven.

CREAM TARTAR DOUGHNUTS.

Four qts. of water, 4 qts. milk, 4 oz. soda, 8 oz. of cream tartar, 1 lb. lard, 5 lbs. of sugar, a little salt, and enough flour to make a stiff dough. Put the salt, soda, sugar, water and milk into a bowl, and stir together; rub the lard into the flour, or soften it by melting; put the cream tartar in with the flour, and make a stiff dough. It will be well to stand a few hours before working them off. You can vary the mixture by making them of all water or milk, and by putting in more or less sugar. If using sour milk, keep out part of cream tartar; add a few eggs if you want a very nice doughnut.

YEAST DOUGHNUTS.

Twenty pounds of loaf-bread dough, one pound of butter, 2 ounces soda, and five pounds sugar. Work the butter and sugar into the dough; then set it away and let it rise until it is ready to drop down; then dissolve the soda in milk or water, and work it well into the dough, then work them off. This makes a very good twisted doughnut.

FRIED PIES.

These pies are made of doughnut dough. Snip off the dough in pieces about the size of a walnut; roll them out thin; spread them on a table; wet them round the edges, put on a spoonful of stewed apple in the centre; double it over; press the edges down, and trim them with a cutter the proper size. The lard should not be as hot as for doughnuts.

LEMON BISCUIT.

One pound butter, four eggs, one pound sugar, half pint milk, one and one-half ounce hartshorn, three pounds flour, roll thick—flavor with lemon oil, cut and bake. Bake in medium oven.

JELLY SQUARES.

One pound sugar, one pound butter; rub light, adding ten eggs; when done add one pound flour; bake on sheet of paper less than half inch thick, in a pan, when done and cold take the paper off and cut in two equal parts, spread jelly on the one-half and put the other half on top. Ice with water ice and cut in squares $1\frac{3}{4}$ inch.

WAFERS.

One and a half pounds flour, two teaspoonsful salt, the same of cream tartar, one teaspoonful soda, mix with one-quarter pint milk, roll very thin—bake.

WALNUT CAKE.

One pound sugar, three-quarter pound butter, $1\frac{1}{4}$ pounds of flour, whites of four eggs, three gills sweet milk, one-quarter ounce soda, one-half ounce cream tartar, one pint best meats of walnuts—bake in small-sized pan like for almond sponge.

STICKS OF VANILLA.

Eight ounces pulverized sugar, eight ounces flour, eight yolks of eggs, three ounces butter dissolved, two tablespoonsful of vanilla sugar. For ten minutes first work the sugar, vanilla and yolks of eggs in a basin, then add the flour and butter, and work all vigorously together until well incorporated; fill a biscuit or macaroon forcer with some of the paste, using a tin piping-tunnel, the point of which should be of the same width as a stick of vanilla, push out the paste on a table strewn with sifted sugar; cut the piping in four or five inch lengths, and lay out straight in rather close parallel rows on a baking-sheet previously rubbed all over with white wax sparingly (the baking-sheet must be warmed first.) When all the paste is laid out as directed, fill a paper cornet with royal icing, flavored strongly with vanilla-sugar, push or pipe the icing upon the sticks of paste, and when completed, push them in a moderately heated oven, and bake of a light color.

QUEEN'S CHOICE.

Beat up one quart yolks of eggs, add one pound sugar; beat both very stiff. When done add four ounces melted butter—must be fresh butter—four ounces raisins, four ounces currants, $1\frac{1}{4}$ pounds flour; bake in a pan with an edge three inches high; lay this on paper in a pan two inches thick; bake; when done let it get cold; take out of pan; take of the paper and cut in squares of $2\frac{1}{2}$ inches, then dip top in brandy; then, after all are dipped, proceed to ice them with water ice, with melted butter in and flavor with oil of lemon or essence; let some of the icing run down the sides. This is a very fine cake.

IRISH CAKE.

One pound flour, one pound sugar, one pound butter, 8 eggs, one-half pound canned lemon and orange peelings, one gill of Irish potheen or whisky, a pinch of salt and four ounces white comfits; mix butter, sugar, eggs and salt together; gradually throw in twelve or thirteen eggs at a time; when all is mixed add the whisky and rinds of lemons and oranges, let them be chopped fine; then grease the small molds; oblong shape is the nicest for these; nearly fill the molds, and strew the comfits on them, and sift a little sugar on also. This cake is made in Ireland very much.

ALMOND-CROCKETS.

Sixteen ounces flour, sixteen ounces almonds, sixteen ounces sugar, the zest of four oranges rasped on sugar, four whole eggs and two yolks. Do not scald the almonds nor remove the hulls, but merely wipe the dust off, pound them thoroughly in the mortar until reduced to a pulp, with a few drops of orange-flour water, and mix in the remainder articles by pounding them all together; take up the paste, knead it with a little flour upon the slab, roll it out in the shape of a rolling-pin, and lay on a greased baking-sheet, egg it over, and bake in very moderate heat; when done, cut it in thin slices while hot, and dry on a baking-sheet in the oven. After they are dried, moisten the edges with royal icing, dip them in finely chopped pistachio kernels, and let them dry a few minutes.

SWISS LECRELETS.

Eight ounces honey, 4 oz. blanched almonds, and split, 1-2 oz. cinnamon, 1-4 oz. ground cloves, 2 grated nutmegs, 6 oz. powdered sugar, 1-2 oz. carbonate of potash, 6 oz. canned orange, lemon and citron, 1 gill kirschen water, 1 gill of any flower water, grated rim of 2 lemons, 1 lb. flour. Put the honey in a brass kittle over the fire; when melted skim it; add the split almonds, spices and grated lemon, mix all together; then add sugar, kirschen water, orange flour water, and canned orange, lemon and citron, cut fine; then add the carbonate of potash, dissolve it in a spoonful of water, and add 14 oz. of the 1 lb. flour, stir gently over the fire three or four minutes; then place it in a covered pan for three or four days before using it; then cut the paste into four parts, strew the slab with some of the flour left, roll out each of the pieces to about the one-eighth part of an inch, place these on greased pans sifted over with flour, mark out each of the pieces to about the 1-8 part of an inch, place these on greased pans sifted over with flour, mark out each piece into small oblong pieces, mark them deep; when they are about three parts done let them be cut nearly in two, cover over with some white icing, and put in oven to bake. When they are cool break up into cake as they have been marked.

LOVEWELLS.

Ten eggs, 1 lb. sugar, beat well, when done add 1 lb. flour; lay out on paper $\frac{1}{4}$ inch thick, bake; and as soon as done don't let dry out, take out and cut in strips $2\frac{1}{2}$ inches wide; then roll on a round stick a little smaller than a broom handle, lap one end over the other and press tight so that it will stick; cut it off, and if it be long enough, make another, continue until all is used; then with the scraps put the bottom in—let the bottom be $1\frac{1}{2}$ inch from top—fill with custard cake used for Cream Puffs; then on top make a round ring with kiss batter and put in oven to let the batter get hard, then put in a piece of marmalade, apple or currant, dip in water ice.

FILBERT MACAROONS.

Sixteen ounces of scalded filbert kernels, two and one-half pounds sifted sugar, a few drops of essence of bitter almonds. Pound the filberts with essence and the whites of eggs, and mix in the sugar. The paste should be rather firm. Roll out the

paste in round balls the size of a small walnut, arrange them on sheet-wafer laid on baking sheets, and bake of a light color.

SPANISH MACAROONS.

Sixteen ounces sweet almonds, two pounds sugar, twenty-four yolks of eggs, 2 teaspoonsful ground cinnamon, and the rasped rind of 4 oranges. Boil the sugar to the blow degree; add the pounded almonds and flavoring, and allow them to simmer together very gently for ten minutes over a slow fire. By a slow fire I mean smothered charcoal fire, or some kind of slow heat of not sufficient intensity to burn the composition. At the end of ten minutes slow boiling, (stirring occasionally) add the yolks of eggs, and stir the paste again over the fire, quicker heat, until it becomes firm and compact; it then must be removed from fire, and when cooled, it should be rolled in the hands slightly greased with oil of sweet almonds, and laid out upon sheet-wafer spread on baking-sheets, and baked in a rather strong heat.

IMITATION MACAROONS.

Three pounds flour, twelve ounces butter, three pounds sugar, eight eggs, and a little oil of almonds. Rub the butter and flour together fine; add the sugar, eggs and almond oil, and mix together, make in round balls about the size of common macaroons, and bake in a cool oven.

COSUTH CAKE.

Eight whites of eggs beaten up; add little white sugar, beating 8 yolks, added in, beat well one-half lb. sugar, beat again; then add one-half lb. flour—this makes Lady Fingers for Italian Cream and Cosuth Cake—is laid out on paper, on boards, the size of a Marang, baked and scooped out; then as you would Marang, fill with double cream, made stiff with isinglass, beat light—first flavor with vanilla, then stick two together and dip half of the cake in chocolate, same as Chocolate Cake, let it run over the other part. Made for parties only.

STRAWBERRY SHORTCAKE.

For the bottom use Puff Pastry; put on your strawberries and sugar, then put on a thin sheet of Sponge Cake; then on that put on a layer of strawberries and sprinkle sugar on them; then cover over with a batter of Snow Ball, spread nice, set in oven to let the Snow Ball batter get a little hard.

ANOTHER STRAWBERRY SHORT CAKE.

Take a thick sheet of Sponge Cake and cover with three or four layers of strawberries, then sprinkle sugar all over and cover over with a Snow Ball batter. Let the Snow Ball batter get hard in the oven.

FRENCH ROUTS.

Six pounds pulverized sugar, twelve ounces sweet almonds, eight ounces bitter almonds, sixteen ounces ground rice, the whites of sixteen eggs. The almonds, sugar and rice should be rubbed through a sieve, and then put articles into a dish with the eggs and beat to a stiff froth; drop them on a paper about the size of walnuts, and bake in a slow oven.

LEMON CAKE.

One quart molasses, $3\frac{1}{4}$ pints water, four ounces soda, four penny-weights hartshorn, three-quarter pounds lard, five lbs. flour; flavor with oil of lemon; three ounces ginger.

GERMAN CAKE.

Weigh three eggs; take their weight of sugar, butter and flour; blanch three ounces almonds; rub the almonds in a mortar, with a tablespoonful of essence of lemon until they are as smooth as paste; add to them the three eggs and gradually the other ingredients; bake in small molds; grease the molds well; bake in hot oven.

NAPLES BISCUIT.

Beat eight eggs well; add one pound sugar, one pound flour, one teaspoonful of essence of lemon; bake; lay out on pans size of a walnut.

GERMAN HONEY CAKE.

Three and one-half pounds flour, $1\frac{1}{2}$ pounds honey, one-half pound sugar, one-half pound butter, grate one-half nutmeg, one-sixth ounce ginger, one-fourth ounce soda; roll it thin; cut in small cakes; bake in hot oven.

GERMAN HEART CAKE.

Beat one-half pound butter to a cream; six eggs; beat the whites stiff; add the yellow in with one-half pound sugar and beat; add one-half pound of flour; mix well; and one-quarter pint wine, one-half pound currants, one-quarter pound citron; cut in long narrow slices; bake in small molds in quick oven.

MACARONIES.

One pound blanched almonds; let almonds be dry; rub in a mortar, adding some of the whites of eggs, as you make them fine so you cannot feel any grit or grain in them. When the whites are all added mix in the sugar, one pound almonds, fourteen whites of eggs, $2\frac{1}{4}$ pounds pulverized sugar, one ounce flour; mix well and lay out with bag and tube about the size of a hickory nut; bake in a medium cold oven. They spread and should be kept apart.

BRANDY SNAPS.

Six pounds of flour, two pounds of sugar, two pounds of butter, two ounces of cloves, two pints of molasses. Mix up and bake the same as ginger snaps.

COMMON SUGAR CAKE

For wholesale. Three pounds sugar, three quarts water, $1\frac{1}{2}$ lb. lard, two ounces hartshorn; mix in flour to make stiff enough to roll out.

ITALIAN WALNUT CAKE.

Eight ounces blanched almonds, eight ounces pulverized sugar, one ounce flour, four yolks of eggs, flavor with essence; pound the almonds fine, adding orange flavor or plain water, a few drops; then add the other ingredients, and when the whole has been formed into a firm paste, then leave one-third in its natural state; color the remainder with fine grated chocolate, the color of a walnut; then have board with a mold, cut it representing half a walnut; press the paste into the mold and cut it off close to the board; take it out and set it on the flat part on a waxed pan to be dried and afterward to be baked; then have also the mold of a kernel of one-half the walnut; mold that and make the kernel out of that which is not colored, dry these also and bake, when done stick them together and let dry a little more; send to store.

IRISH FAGOT CAKE.

Make out of the same mixture as the above. Roll it out very thin, cut in pieces $2\frac{1}{2}$ inches long, narrow as possible, then take a dozen or $2\frac{1}{2}$ dozen and tie them up with a thread of the same, dry them till the next day. Bake a very light color.

NONPAREIL.

Blanch one-half pound almonds, one-half pound pulverized sugar, one-half pound flour and the grated peeling of one lemon and one egg; mix the whole to a stiff paste, pound the almonds fine, adding a little water, mix all and cut them in olive shape, two inches long and one inch wide, brush over with some sugar water—bake in a cold oven. When taken out of the oven put them on a rolling pin to form the shape of quarters of oranges.

IRISH TURNIPS.

Use paste same as in Italian Walnut Cake, for small spring turnips; dry these, bake and ice over with white icing; insert something to represent the leaves on top. You can make carrots out of this recipe.

CARROTS.

Pastry same as Italian Walnut Cake. Divide the pastry into small pieces, the size of a small carrot, insert a small tooth-pick like splinter of wood into the thick end of the carrot; tie a piece of thread to it and hang it up in some warm place to dry for one day, then place in pan to bake, ice them and suspend from the thread to dry. Take out the splinter and spread some green leaves on the end to make it represent a carrot.

COCOANUT CAKES.

Take off the shells of the cocoanut with a hatchet, and with a spokeshave shave off all the dark skin of the meat, cut them in quarters and put them in warm water to soak for an hour; this will make them grate easy. Grate the cocoanuts (there are machines for this purpose), then weigh them after they are grated, and to each pound of cocoanut add one pound of powdered sugar and the whites of four eggs; put these into a kettle, and set on the fire to cook. This will occupy about half an hour. It must be stirred quite lively, to prevent its burning, and if the fire appears too hot, lift it off occasionally. If it is cooked enough, it will feel soft to pinch between the thumb and finger. This is the principal thing to be done right, for a great deal depends on having it cooked just enough, and not to much. When it is cooked, turn it out on the table, spread it, and to each pound cocoanut you weighed before it was cooked, add 2 ounces flour, and work it into the mixture; then it is ready to put on the pans. This is to be done by taking a piece in your hands and rolling it round, and then lay it on the pans; the pans must be well greased. Put them about one inch apart, allowing them to spread. Have a dish of water, and dip your fingers in it occasionally, to prevent the cocoanut sticking to the hands. Bake in a cool oven.

COMMON GINGER CAKE

For wholesale. One gallon good syrup, one-half gallon water, one-half pound salaratus, $1\frac{1}{2}$ pound lard. Mix flour to make stiff enough to roll out.

MERINGUES.

Four pounds of sifted sugar and forty eight whites of eggs. Whisk the whites in an egg-bowl until they have the appearance of a perfectly white, smooth, substantial froth, having the resemblance of snow, adding a little sugar to make it stiff and have a badge; mix the whole of the sugar in lightly. Avoid working the batter too much, for fear of getting too soft. It would become difficult to mold the meringues in that case. They can never be put in good shape when kept firm. Then cover a plank with paper, taking care to wet the plank well first. Then take a tablespoon and gather it nearly full of the batter by working it up at the side of the bowl in the shape of an egg, and then drop it upon the paper on the plank, at the same time drawing the edge of the spoon sharply round the outer edge of the meringue in order to give it a smooth and rounded appearance, that it may have the exact appearance of an egg. Continue in this way until the plank is full, keeping meringues about two inches and a half apart from each other on the plank. When the batter is all used up shake some coarse-sifted sugar over them and allow it to remain for about three minutes. Put it in the oven at a moderate heat and bake a light-brown color. When done, each piece of meringue must be carefully removed from off the paper, scoop out the white part of the inside with a spoon. Smooth over nicely. Then place in neat order on a baking-sheet, and again put in the oven to dry, taking care that they do not acquire any more color. Finish the meringues by whipping them with some double cream, season with pounded sugar, a gill of any kind of liquor and a few drops of orange flower water, or some pounded vanilla. Garnish each piece with a spoonful of this cream, join two together and dish them up in a pyramidal form in a napkin, or they may be filled with ice creams of different kinds.

NOTE.—Meringues can be made of all sizes and may be shaped in form of resembling bunches of grapes. For this purpose it is necessary to use a bag and round tube of paper to mold the berries. Some finely-shred pistachios or almonds, rough granite sugar and small currants may be strewn over the same before shaking the sugar over them, in order to vary in their appearance. They may also be garnished with preserves or any kind of iced creams.

CREAM-ICED MERINGUES.

It is impossible to bake meringues properly without using

meringue-boards, made of well seasoned hard wood with rounded corners and convenient size for your oven, about one and a half inches thick. As meringues, while baking, must remain soft at the bottom, the boards must be thoroughly damped with water before placing the papers on it. By this precaution they are effectually prevented from receiving any large amount of heat capable of rendering them at all hard underneath. Cream-iced meringues should be made smaller—about the size of a hickory nut; filled nearly with stiff whipped cream; when the two halves are closed together care must be taken to allow none of the cream to ooze over the edges, or if it should do so, wipe it off. Hold each of the meringues separately, after they are crammed, on a fork; drip them all over in transparent icing.

ITALIAN MERINGUES.

Five pounds sugar, sixteen whites of eggs with any kind of flavoring. Boil the sugar to the blow degree; set the sugar boiling standing in a dish containing cold water; whip the whites of eggs into a stiff, snowy froth, and having worked the sugar with the back part of the bowl of a spoon up and down continuously against the sides of the pan, bringing it up from the bottom at the same time, that the sugar may be worked equally and become semi-opalized, add the whipped eggs, afterwards the juice of a lemon and two gills of any kind of liquor; mix all together thoroughly, but lightly. As the paste cools, you will find that it becomes sufficiently firm to be laid out in the same manner to that of molding ordinary meringues with the exception that the Italian meringues are smaller as a general rule. They can be made in almost any variety of forms—in that case using a rubber bag and tube for the purpose of shaping them to represent diamonds, crescents, rings, hearts, trefoil, grapes and other fruits. Meringue-paste of this kind may be colored rose-pink by adding a few drops of cochineal; brown, with chocolate; yellow, saffron. Italian meringues are to be dried only, rather than baked. Care must be taken, therefore, to ascertain, previous to using the oven for this purpose, that the heat is right—after the day's work is done is the best time. The proportion of sugar contained in the Italian meringue being greater than in the ordinary one, it does not require dredging after being shaped—having already sufficient consistency; but when vegetables or fruits are imitated, granite sugars of different color are sprinkled on their surface to effect such resemblance. In cases where it is not desired to ornament, or in

any way vary the original color from the Italian meringue, as soon as their surface have become dry enough to admit of a slight pressure of the finger without giving away, remove them from the oven, and use a broad-bladed knife, having a rounded tip, with which to lift them off the paper; the first half so lifted to be laid upon its back in the palm of your left hand, gently withdrawing the knife without damaging its form; and then, as you remove the other half from the paper, place it upon that already in your left hand, gently press both together, and set the perfect ring, heart, &c, out of hand upon a wire tray, to be further dried for a few minutes.

FRENCH PUFFS.

One quart water, one pound lard, $1\frac{1}{2}$ pound flour, twenty-four eggs, salt and vanilla. Put the lard and water in a kettle on the fire; when boiling add flour and stir (still kept on the fire) until it is quite smooth; take it off and let it cool; work in the eggs, four at a time; add salt and vanilla. Drop, with a spoon, pieces of the batter about the size of a walnut, in a kettle of hot lard. When done, take out with a skimmer; let them drain; split them in the middle with a sharp knife or a pair of scissors; put currant jelly inside and sugar them over the top. They are best when warm.

ORANGE CAKE.

Ten eggs, one pound pulverized sugar, one orange, three-quarter pounds flour, three dessert-spoonsful rose-water. Separate the whites from the yolks of the eggs; beat the whites and rose-water together with a clean whip for half an hour; add the sugar and the grated rind of the orange; when well mixed, add the juice of the orange; and the yolks of the eggs, beaten smoothly together; add the flour, after putting it through a fine sieve; mix up lightly, put in a deep pan; bake about an hour in a cool oven. By substituting lemons for oranges, lemon-cake can be made in the same manner.

SPANISH LADY FINGERS.

Two lbs. butter, three lbs sugar, 20 eggs, 1 qt. milk, 4 lbs. flour, $\frac{1}{2}$ oz. soda, 1 oz. cream tartar, 4 oz. caraway seeds. Rub

the sugar and butter together; add the eggs in the customary way; beat well; add soda and milk; stir; add flour, cream-tartar, flavor, and caraway seeds; mix lightly; put through a jumble machine, and cut in lengths of two inches; lay straight on pans; bake in a quick oven. Spread jelly on the bottom and stick two of them together, after being baked.

SCOTCH SHORT-BREAD.

Eight pounds flour, four pounds butter, two pounds sugar. Lay the above mentioned articles on a table; rub and work them together until it becomes quite smooth; take about half the above quantity, lay on a sheet of paper and roll it out either square or round, to about half an inch thickness. Great care must be taken when rolling out to keep them square, the dough being very brittle. Having secured the thickness required, pinch the edges all around with the finger and thumb; ornament the top with sugared caraways, pressed into the cake before it is baked; then slide the cake, paper and all, on a pan, and bake in a cool oven. This cake is very nice, and a great favorite among the Scotch people. I should advise the ladies to try their hand at making this cake; they will like it, and it is not difficult to make. Be sure and have good sweet butter and powdered sugar; be careful and not bake the cake too much. Take it out of the oven before it gets hard, and it will get quite short and brittle after it cools.

SHREWSBERRY CAKE.

Two pounds of butter, two pounds of sugar, twenty-four eggs, four pounds flour, double the amount of soda as will lie on a penny. Rub the sugar and butter together; add the eggs, one-third at a time, beating the while; dissolve the soda in a very little water, add that and then mix in the flour; roll, and cut out with either round, diamond, or heart-shaped cutter. Put on buttered tins and bake in a moderate oven. This also makes a very nice cake when mixed up in the following manner: Place the flour on the table; rub the butter into the flour; make a hollow into the centre, put in the eggs and one-quarter ounce ammonia; mix up, and roll and cut out. Not to be washed over. A very nice cake for lunch, rich and easily made.

SUGAR COOKIES.

Ten pound sugar, three quarts sour milk, $1\frac{1}{2}$ ounce soda, $1\frac{1}{2}$ ounce ammonia, $1\frac{1}{2}$ pounds butter or lard, and flour. Sugar to be dissolved in milk; soda and ammonia add after being pulverized in a mortar, put in lard, and mix it in a little to see that it is soft; add flour sufficient to make a dough stiff enough to roll and cut out. Cookies made by the above rule can be rolled out very thin, for they will spring and be very light.

ANOTHER SUGAR COOKY.

Three pounds powdered sugar, one pound butter, one quart sweet milk, $1\frac{3}{4}$ ounce ammonia, 8 pounds flour; dissolve the sugar in milk, pound the ammonia and add it; put the flour on the table and rub the butter in it, make a hollow in the center, put your sugar and milk into it, and mix it up. Do not work it more than necessary to mix it, for it is liable to get tough.

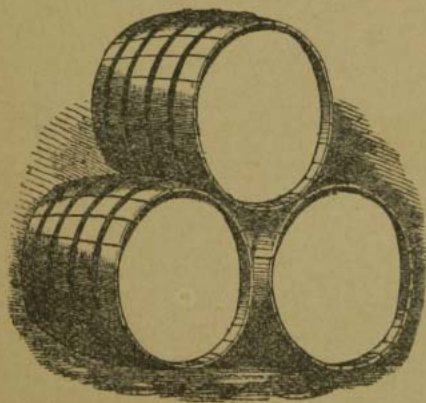
GERMAN KOUGLAUFF.

Eight pounds of flour, 5 pounds butter, 32 whole eggs, and 32 yolks, 5 ounces German yeast, 16 ounces sugar, 2 ounces cinnamon, powdered and grated lemon peel, or the rind of lemon rubbed on lump sugar and afterwards scraped off, 2 ounces salt, 1 quart single cream and 24 ounces Jordon almonds. Place the butter in a convenient sized pan, rub with the hand for about ten minutes, when it will have the appearance of thick cream. The cinnamon, lemon and sugar, the pounded sugar, about 1-4 of the flour and a dozen eggs should then be added and the whole worked quickly together for a few minutes, then add the remainder of the flour and eggs, gradually, still continuing to work the paste with hand. The whole having been worked up, spread the paste out in the center and add the yeast previously dissolved with the yeast made tepid for the purpose, work the whole thoroughly, pour this batter into a large mold previously spread with butter; split the almonds and place them round

the inside of the mold in close order. Bake in an oven of moderate heat. The color should be of a bright reddish yellow. It is customary in Germany to shake some cinnamon sugar all over this kind of cake soon as it is turned out of the mold.

EGG BISCUIT.

Eight and a half pounds flour, 40 eggs, 1 ounce ammonia, 1-2 ounce soda, 12 ounces sugar, 1-4 ounce tartaric acid and 4 ounce butter. Beat the sugar, eggs, ammonia and soda together; rub the butter into the flour, mix the acid in the flour, and then mix together into a nice, smooth dough. Having your boiling water ready; cut and roll out the biscuit about the size and thickness of crackers; drop them in boiling water, let them remain about three minutes, take them out and put them in cold water, and when cool take them out and let them drain. Put on pans and let them bake in a medium oven.



TO CAKE BAKERS.

—to:—

I would call your attention to the following recipes written by CHARLES MCMEYERS, Corner Arch and Lexington Streets, Baltimore, Md. You may be acquainted with the gentleman, but if not, I can say for him that you will find few cake bakers his equal. He has written these one hundred recipes for this book, not for money, but as a friend. Some years ago I was employed by this gentlemen, and when he heard that I had written a book, he wrote to me, saying :

“JOHN, I am glad to see that you have taken such interest in the business, and a step in the right direction, as our business has never had anyone to write a book on the art of practical baking, and I believe it will help the business. making it a more uniform way of working among the many tradesmen in our business, and providing you should publish your new book, I will give you some of my best recipes. I want to see the man that takes this long-needed step succeed, as all other trades have books by the dozen. Wishing you success, I remain,

Yours respectfully, C. MCMEYERS.”

Thanking the gentleman for his kind remarks, I will here say that I have spared neither time or expense in getting up this book, and to have Mr. Charles Mc Meyers to write for me, is one of the greatest pleasures I could have expected, as I feel certain that the baker who reads my book and follows his recipes, will find them satisfactory. Mr. Mc Meyers has worked and had charge of some of the leading and finest cake bakeries in Philadelphia, Baltimore and Washington, before he started a business for himself, and has now carried on the business for many years, at his well-known old stand, corner Arch and Lexington streets, Baltimore, Md., and now has one of the leading bakeries in that city, and well he may, as he does nothing but fine cake baking and confectionery, serving the finest parties with all the newest things of the day. Those reading his recipes will soon be convinced.

J. D. H.

McMYER'S BRIDE CAKE FOR WEDDINGS.

One lb. and 5 oz. flour, 1 lb. butter, $1\frac{1}{4}$ lb. sugar, fifteen egg whites; beat the whites up stiff, then add half of your sugar in the egg whites, the same as if you were making cream kisses; take your butter and half of your flour, and beat it up light; then add some of your eggs, and stir it well. When you have half of your eggs in, add the balance of your sugar, and your flavor, bitter almond oil or mace, and little brandy; then the balance of your flour. This makes one large cake. Bake in the same heat that you would pound cake. The object of adding a little flour while working is to give a body to the dough.

POUND CAKE.

Ten lbs. butter, 11 lbs. sugar, 11 lbs. flour, 100 eggs; flavor mace or nutmeg, adding little brandy. Beat your butter and sugar together, adding 1 lb. of flour and flavor, until it is light; then add your eggs by degrees until you have them all in; then scale it off to suit. This series of cake desires moderate heat.

COCOA PYRAMIDS.

Two and $\frac{1}{2}$ lb. cocoanut, $1\frac{1}{2}$ lb. sugar, 2 whites of eggs; stir it on slow fire until it becomes gummy, then let it stand till it gets cold, then take some of it in your hand and roll the shape of long pyramid, say two inches long, then set them on your bake-pan, which should be greased and floured. This quantity makes about one hundred. Bake in moderate heat until the top is brown. Be careful when you take them out of oven, as they will fall over if the pan is not held level.

WHITE MOUNTAIN CAKE.

One lb. sugar, 6 oz. butter, 10 egg whites, 18 oz. flour, 1 teaspoonful cream tartar, $\frac{1}{2}$ teaspoonful soda; flavor with vanilla, or almond. This makes two cakes of three layers each. Beat your butter and sugar together, then add your eggs by degrees, then your flour; bake with quick heat. For filling and icing for two cakes, use six egg whites, adding one ounce sugar; beat up stiff, then flavor with vanilla; put this between each layer; then all over it; then add $1\frac{1}{2}$ lb. sugar, pulverized, $1\frac{1}{2}$ cocoanut, grated, flavor; put in cool oven to dry.

ORANGE CAKE.

One pound sugar, 1 pound and 2 ounces flour, 12 eggs. Beat the eggs and sugar together, the same as sponge cake; then add the flour, lay it out in three layers round one inch thick; bake in moderate heat, when done, take and slice half dozen oranges and lay them in between two layers with sugar on them, then put the three on top one another, then ice it with water icing, flavored with vanilla and ornament it with oranges sliced around the border and in the center, touch off with ornamented icing. These cakes are sold at two and three dollars

GENEVA TART.

The same as orange cake, with the exception of sliced oranges you put custard in it, flavored vanilla. Ice this cake with water icing then ornament it. This cake is two and three dollars

ROSE JELLY CAKE.

One pound sugar, 1 pound and 2 ounces flour, 12 eggs. Beat up like sponge cake, lay out in three round layers $1\frac{1}{4}$ inch thick, bake in moderate heat, when done, put jelly in between each layer; then ice it with pink water icing, flavored rose; ornament it with white ornamental icing, and set it off with jelly by forming a star, cornucopia layer, or any design you can make. Sold at two and three dollars.

PUNCH CAKE.

One pound butter, 1 pound sugar, 10 eggs. Beat your sugar and butter together light; then add your eggs by degrees, flavored with mace, 1 pound and 2 ounces flour, lay out in three layers. Bake in quick heat, lay out half inch in thickness round. Filling:—six apples, peel and grate them, 1-4 pound fine cut almonds, 1-4 pound currants, little citron, cinnamon, mace and 1-2 pint whiskey. This filling answers for the three layers, each layer constitutes a cake; then ornament it with kiss batter in diamond shape, sift them over with sugar, then put in the oven to brown. When done, take out and punch icing in between the diamond. Put a border around each cake with kiss batter. This cake sells for two dollars.

STONEWALL JACKSON CAKE.

One layer of pound cake dough, one inch thick, one layer of lady cake dough, one inch thick. Lay out 12 inches in diameter, one of sponge 8 inches in diameter, put jelly between them and set the two first pieces together first, then put jelly on them and add the piece of sponge; then ice with pink water icing flavored vanilla; then have 2 doz. halves of cream kisses baked and put them on the side of the sponge and other cake to form a picket fence for a border; then ornament; put five gum leaves in the centre with flowers and roses; then festoon it on the sides. This cake brings three and five dollars.

CHOCOLATE JUMBLES.

One lb. sugar, pulverized, one oz. chocolate; dissolve this by putting it in a pan and set it in your oven to melt, when melted stir it and the sugar together; add 3 whites of eggs and stir it light; then lay them out on floured pans, the same as you would jumbles, and let them stand one hour to dry before you bake them; when dry, bake in the same heat as you would cream kisses.

WAFER KISSES.

Two oz. shelled almonds, rubbed fine in a mortar with half a pint of egg whites, 6 oz. sugar, 2 oz. flour. Laid out thin on waxed pans, oval shape; bake in quick heat; have a board with half-inch holes in it, so that when you bake these you must roll them up like a cornet and stick in the hole to keep them from unrolling. When done, fill in the end kiss batter, vanilla flavor; then run in the oven to brown.

FANCY CAKE.

Two oz. shelled almonds, rubbed fine in a mortar, one-half pint whites of eggs, vanilla flavor, sufficient fine sugar to make it stiff enough to roll it out; then cut out with scalloped cutters and put on sugared papers. Bake in cool oven; then ornament them with pink and white icing.

FRENCH JELLY CAKE.

Three-quarter lb. sugar, $\frac{3}{4}$ lb. butter, $\frac{3}{4}$ pound sponge cake crumbs. Beat your butter and sugar together light, 12 eggs; separate them and add your yolks into the mixture as you beat it, light; then beat your whites up separate, stiff as for kisses; then stir it into the rest of the dough with allspice and mace, three-quarter lb. corn starch. This is the filling. Roll out a bottom of short paste and put it on a pan two feet long and 18 inches wide; then put jelly on it thin; then put your filling on it. Bake in a moderate oven. When done ice it with pink icing made of whisky and sugar; then cut it in five-cent blocks.

MARYLAND CAKE FILLING.

Six egg whites, beat up stiff, $\frac{1}{4}$ lb. sugar, $\frac{1}{4}$ lb. unblanched almonds, rubbed fine in a mortar; dry with sugar; then add cinnamon, mace, grated lemon peel, $\frac{1}{2}$ oz. fine cut citron, stir this in your whites. Bottoms: roll sugar cake dough out thin and cut out with cake cutter and place on small pastry pans; then take a piece of dough and press it down in the pans; place a little jelly on them; then put a tablespoonful of filling in them and sift them over and bake them in a moderate heat. They are sold at three cents a piece.

STUDENT CAKE.

Two lbs. cake crumbs rubbed through a flour sieve, 1 pound flour, 1 lb. sugar, $\frac{1}{2}$ lb. butter; rub the butter and sugar together; 6 eggs, stir in light; add $\frac{1}{2}$ lb. fine cut almonds, 1 teaspoonful ground cloves, little red pepper, $\frac{1}{2}$ gill water, teaspoonful soda; roll out the same as you would ginger cake; bake in quick oven; when done have water icing made, flavor tartaric acid; put this on top of them when warm with a brush.

CINNAMON CAKE.

Two lbs. flour, 2 lbs. sugar, 1 lb. butter; beat the sugar and butter together, then add 3 eggs, cinnamon, $\frac{1}{2}$ gill water, then add the flour; roll out like sugar cake; bake in moderate oven.

LEMON TWIST.

One pound flour, 8 ounces sugar, 1-4 pound butter, 2 eggs; rub the sugar and butter together; add the eggs, 1-2 gill water, 1-2 pennyweight hartshorn. This dough you will have to roll out in long strips; then cut in pieces one inch long, then roll them out like a pipestem, then plait it like you would twist-bread; put on greased pans, and put in moderate oven.

ALMOND ROCK CAKE.

One pound sugar, 1 pound fine cut blanched almonds, 6 eggs, whites, beat up stiff; then add the sugar and almonds, then lay out on floured pans, the size of a hickory nut. Bake in cool oven.

GERMAN TEA CAKE.

One gill of yeast, 3-4 pint water, 6 ounces sugar, 1-2 pound butter, 5 eggs, 1 pound raisins., 1 lemon grated and the juice of it added to it, 2 pounds flour; set a sponge with the yeast and water and part of the flour, let it stand three hours; then add the other ingredients, beat up the whites of your eggs and melt your butter. Before you make it into dough put in Turkshead mold and let it stand for one hour; then bake them. This is the celebrated German Tea Cake for coffee or wine.

ATLANTIC CABLE CAKE.

One layer of lady cake, $\frac{1}{2}$ inch thick; 1 layer of pound cake, $\frac{1}{2}$ inch thick; 1 layer of chocolate, $\frac{1}{2}$ inch thick; put jelly in between each layer. This chocolate is made by putting in $\frac{1}{4}$ lb. chocolate, grated into the lady cake dough; put chocolate in the middle, the lady on the top; then ice pink icing; cut in square blocks at 5 cents a piece.

PEPPERNUT.

Five lbs. sugaa, $2\frac{1}{2}$ lbs. butter, 30 eggs, 2 oz. hartshorn, mix well, 8 pounds flour, 1 oz. pepper, $\frac{1}{2}$ oz. cinnamon, 2 oz. honey. You can bake in cakes or little balls Moderate heat

WINCHESTER CAKE.

Half lb. butter, $\frac{3}{4}$ lb. sugar, 8 whites of eggs, $\frac{3}{4}$ lb. flour; beat the butter and sugar together, then add your eggs in by degrees, then the flour; flavor vanilla; lay out round one inch thick, then put peach marmalade on the top of it; ornament with kiss batter; bake the bottom in quick heat first, then add the marmalade; then the kiss batter should be put on smooth with a knife; then ornament and sift it over with fine sugar; then run it in a cool oven to brown. This cake brings two and three dollars.

THE LEE CAKE.

One lb. sugar, 1 lb. butter, 9 eggs, 1 lb. flour; rub the butter and sugar together, then add the eggs, little mace and whisky, then your flour; lay this out on one large sheet of paper, one-half inch thick; then bake it in quick oven; then take off the paper and spread this mixture on it: Two oz. almonds, rubbed fine with one white of egg, 3 oz. sugar, 3 oz. cocoanut, grated; then beat up 5 whites of eggs, stiff; add $\frac{1}{2}$ lb. pulverized sugar; spread this on top of the rest; then dust cinnamon on top of it; then cut it in pieces, three inches long and one-half wide. This is a fine cake and sell well at five cents a piece.

ROUT CAKE.

One lb. sugar, $\frac{3}{4}$ lb. butter; rub the sugar and butter together; five yolks of eggs, lemon oil, two pounds flour. This is a stiff dough and is pressed through a jumble horn in long strips on a floured board; then cut in strips two inches long; then make in different shade and bake in moderate oven, on greased pans.

LEMON BISCUIT.

One and a half lb. flour, $\frac{1}{2}$ lb. butter, $\frac{1}{2}$ lb. sugar; rub the butter and sugar together, 2 eggs, 1 gill milk, 1 pennyweight of hartshorn, lemon oil; then add flour; roll out into long round strips and cut in diamond shape and scollop the top with back of your knife; bake in quick heat on greased pans.

CINNAMON STICKS.

Half lb. sugar, $\frac{1}{2}$ lb. almonds, 3 whites of eggs; rub fine in mortar; $\frac{1}{2}$ lb flour, little cinnamon; roll this out long and flat, three inches wide, cut it one inch long, ice with ornamenting icing; bake in cool oven on floured pans.

SPANISH BUNS.

One lb. sugar, $\frac{1}{2}$ lb. butter, 10 eggs, $\frac{1}{2}$ pint milk, one penny-weight of hartshorn; beat sugar and butter together; $\frac{1}{2}$ pound currants, $1\frac{1}{4}$ lb. flour; laid out on a sheet with edge all round; bake in moderate heat; when done, ice in wine icing or orange; mark in squares.

GERMAN CAKE.

Four lbs. flour, $1\frac{3}{4}$ lbs. butter, $1\frac{1}{2}$ lb. sugar, 2 oz. bitter almond, $\frac{1}{2}$ lb. sweet almonds; cut fine 6 oz. citron, 4 eggs, 1 lb. raisins, 1 lb. currants, 1 qt. milk little rose water, mace, wine flavor, 1 pint of yeast and make dough of this and let it rise before you make it into the shapes you want it.

FRENCH CREAM CAKE.

Take puff paste and roll it out and cut it with a puff cutter the same as you would cut out puffs; then when baked put jelly of damsons in the centre of them; then beat up 10 egg whites, one pound sugar, the same as you would kisses; lay them out with a lady finger bag; raise them up to a point about one and a half inch; bake in a moderate heat; sift them over first.

ALMOND TART FILLING.

Half lb. almonds rubbed fine in a mortar, $\frac{3}{4}$ pound sugar, 12 whites of eggs; beat up stiff; then add 4 oz. flour. This is baked in patty pans, lined with puff paste; then put two small strips across the top; bake in pie heat.

ALMOND TART FILLING, No. 2.

One lb. sugar, 1 lb. almond, 32 yolks and 20 whites, $\frac{1}{4}$ pound flour, $\frac{1}{2}$ lb. starch; beat your sugar, almonds and yolks together; beat up whites stiff, then add flour and starch, then mix all together.

HAZEL NUT CAKE.

Quarter lb. roasted hazel nuts, $\frac{1}{2}$ lb. sugar; rubbed fine in six egg yolks; beat well together; beat the whites of six eggs together with a little sugar; then add $\frac{1}{2}$ lb. flour; mix all together and lay out on floured pans with lady finger bag star tube, the size of a hickory nut; bake in cool oven.

SUGAR BREAD.

Quarter lb. fine rubbed bitter almonds, 1 lb. sugar, ten eggs, 1 lb. flour, roll out ice white, cut in strips $2\frac{1}{2}$ inches long; lay out on floured pans; bake in moderate heat.

TAYLOR CAKE.

Three-quarter pound butter, $\frac{1}{2}$ lb. sugar, 9 eggs, $\frac{1}{2}$ pt. milk, one qt. molasses, 2 oz. soda, cinnamon, cloves, allspice, $3\frac{1}{4}$ lbs. flour; bake in moderate oven.

SAND TART.

Two lbs. and 2 oz. sugar, $2\frac{1}{2}$ lbs. butter, 8 eggs, $\frac{1}{2}$ oz. hartshorn, $4\frac{1}{2}$ lbs. flour, lemon oil; roll out and wash over with milk, lay on coarse sugar; bake in quick heat.

BUI SK CREAM OR JERUSALEM ICE.

Take to one gallon of ice cream, half a pound macaroons, rubbed fine, then run through a sieve, beat this through your cream well and drop a little sherry wine into it. This will give it a fine taste.

SULTANA CAKE.

One and a quarter pound sugar, 1 lb. butter, 9 eggs; rub the butter and sugar well together, then add your eggs, 1 gill milk, one and three-quarter lbs. flour, 2 lbs. seedless raisins; lay out two or three inches thick, add in your milk, $\frac{1}{2}$ oz. soda, $\frac{1}{2}$ oz. cream tartar in the flour; bake it in moderate heat, ice it and mark it to suit.

GROUND NUT MACAROONS.

One pound blanched ground nuts, 12 whites of eggs; rub in a mortar fine $2\frac{1}{4}$ lbs. sugar, a little mace or nutmeg, then lay out on paper the size of almond macaroons; bake in the same heat; dust them first over with fine sugar; add 1 oz. flour.

LEMON MACAROONS.

Take and rub four large ripe lemons on loaf sugar to take off the yellow rind, then scrape it off and add one pound powdered sugar, four eggs; then beat light, then add the juice of the lemons, little nutmeg and cinnamon, one ounce flour; lay them out on paper, dusted with sugar; bake in kiss heat.

CHOCOLATE MACAROONS.

Half pound almonds rubbed fine in mortar, $\frac{1}{2}$ lb. fine grated chocolate, 8 egg whites, $1\frac{1}{2}$ lb. sugar, 1 oz. flour; lay out the same as the rest and dust sugar over them light; bake in quick heat.

ICE CREAM CAKE.

Half pound sugar, $\frac{1}{2}$ lb. butter, 6 eggs; beat the butter and sugar together light; 1 pint milk; add the eggs and milk together, mix well 1 lb. of flour, gill of wine, then mix all well; then same as you would cream puff paste; lay out the size of walnut; quick heat; in small patty pans; when done they will be hollow in the centre, this fill with whipped cream; flavor vanilla.

CREAM TART.

One and a half pound flour, $\frac{1}{4}$ lb. sugar, $\frac{1}{2}$ lb. butter; mix these well together, 2 eggs, little soda, $\frac{1}{2}$ oz., 1 gill water; roll into a dough; roll out and cut in square blocks. Filling: One-half oz. arrowroot flour, $\frac{1}{2}$ pint milk—mix arrowroot and milk together—then add one quart milk, one lemon rind peeled, cut very thin; add vanilla flavoring, then stir the yolks of eight eggs into it, then boil on fire and stir to keep from burning. When cold, put in the centre of these square blocks a spoonful, then lap the four corners together, then dust them over with sugar; bake in pie heat, a little brown.

SPONGE CAKE.

Sixteen eggs, 1 lb. and 2 oz. sugar, $1\frac{1}{4}$ lb. flour; beat the eggs well. Whenever you use a mixture of eggs and sugar it is proper to have them well beaten.

CELTIC GINGER BREAD.

This is a very fine ginger bread; 15 lbs. flour, 10 lbs. molasses, 3 lbs. orange peeling cut fine, $1\frac{1}{2}$ lb. butter, 3 oz. saleratus, $\frac{1}{2}$ oz. cream tartar, 1 oz. allspice, 1 oz. ginger, $\frac{1}{4}$ oz. mace, $\frac{1}{4}$ oz. nutmeg; bake on paper in a pan about 3 inches thick; ice on top with brandy water; mark in squares.

FRUIT CAKE.

Three pounds flour, 3 lbs. butter, 3 lbs. sugar, 2 doz eggs; mix sugar, butter and eggs like for pound cake, then add the flour and 1 lb. citron, 6 lbs. currants, 3 lbs. raisins, 1 oz. cloves, one oz. cinnamon, $\frac{1}{4}$ oz. nutmeg, $\frac{1}{2}$ pt. brandy. If the flour is browned it will give it a nice flavor.

BRANDY SNAPS.

One pound sugar, 1 lb. butter, 1 lb. flour; lay out on pans like jumbles and when done roll them around on a stick to give them a round shape; flavor with mace; cold oven.

MACRONES LA VERSAILLES.

Three pounds sugar, 18 eggs, $1\frac{1}{2}$ lb. almonds, flavored with bitter almonds or oil of bitter almonds. Drop them on paper like macaroons.

SPICE NUTS.

Five pounds flour, 2 lbs. sugar, $\frac{1}{2}$ lb. mixed spices, $1\frac{1}{2}$ pint molasses; pan on greased pans.

GINGER SNAPS.

One hundred lbs. molasses, 1 lb. soda dissolved in half a pint of water, 1 lb. alum, dissolve this in 1 quart water, boil the water, add flour to make stiff as ginger cake, only a little tighter; put in tub and it will keep for a whole year, the older the better. When you want to make ginger snaps, to 10 lbs. dough add 2 lbs. lard, 3 lbs. sugar, spices to flavor. These ginger snaps don't get soft if they lay long.

JELLY PUFFS.

One pint milk, $\frac{1}{2}$ lb. butter, put your butter in the milk and let it simmer on the fire, not boil; mix butter and mix well together, beat up 8 eggs stiff, stir the milk, eggs and butter together, then the flour, half a pound; then bake in brisk heat, lay out in patty pans. When done cut and fill with jelly and sift sugar over them.

ORANGE TART FILLING.

Half a dozen large oranges, strain out the juice through a sieve, $\frac{1}{2}$ lb. sugar, mix the sugar and the juice together, beat up stiff 12 eggs, then stir in the sugar. Have some puff paste rolled out and place in patty pans, then fill in the butter and bake in pie heat, when done sift some sugar over them.

Lemon tart filling is made in the same way, omitting the oranges.

CHARLOTTE MERINGUE FILLING.

Half a pound macaroons rubbed fine, $\frac{1}{4}$ lb. sugar, one-half pint brandy, mix well; 6 whites of eggs, beat up stiff; one-half pound sugar, flavor lemon. Put the filling on to a bottom made of pound cake dough, then add the eggs and butter on top of that, sieve over and bake in moderate heat.

PALMER CAKE.

Half a pound butter, $\frac{1}{4}$ lb. sugar, rub the butter and sugar together; half an ounce cinnamon and nutmeg, two eggs, juice of one lemon, half gill rose water, one pound of flour; make in a dough, roll out, cut with a round cutter and bake on greased pans in moderate heat.

CHANTILLE BISCUIT.

Half a pound of butter, 1 lb. sugar, rubbed together; 3 eggs, almond flavor, 1 gill milk, 2 lbs. flour; roll out $\frac{1}{4}$ inch thick, cut with round cutter, wash with eggs. Have some cut almonds and coarse sugar to lay them on and bake in quick heat.

FRENCH JELLY MACAROONS.

Half a pound of almonds blanched, rubbed fine in a mortar with half a pint whites of eggs, one ounce flour, one and a quarter pound sugar; lay out on paper in long strips, lay two of them close together so that they will join and bake in a moderate heat. When done take and draw your finger down the centre of it, then place jelly in the mark, then ice it with wine icing, and when cold cut in diamond shape.

BULLS EYE MACAROONS.

Bulls eye macaroons are made in the same manner as the above, with the exception that they are laid round like a wafer jumble, when baked press a place in the centre with your finger and put jelly in the same, then ice with vanilla water icing.

BOUCHEES WITH PINEAPPLE.

One pound sugar, twelve eggs, beat up light and stiff, then add one pound flour, lay out with a lady finger bag in an oval shape; then put a thin slice of pineapple in the centre, lay out on paper, sift sugar over them and bake in a quick heat. When done ice them with water icing and flavor pineapple; put it on with a brush.

SWISS BUNS.

Three-quarter pound of butter, 1 lb. sugar, rub together light, then add 4 eggs, $\frac{1}{4}$ oz. cream tartar, put in $1\frac{1}{2}$ lbs. flour, one-half pint milk, one-quarter ounce soda, one-quarter ounce hartshorn. Before you add the flour, add half a pound currants and a little mace, drop on greased pans, with a spoon, the size of an egg, then place a piece of citron or lemon peel in the centre and bake in moderate oven; sieve sugar over them.

SULTAN CAKE.

Quarter pound almonds rubbed fine with 3 whites of eggs, 10 ounces sugar, $1\frac{1}{4}$ lb. butter, well mixed, then add $1\frac{1}{2}$ lb. flour, roll out, cut with round cutter. Bake light on paper in moderate heat, then put two together with jelly, ice them with lemon water ice and ornament them with any design that you can make.

ALMOND BREAD.

One pound fine chopped almonds, 1 lb. sugar, $\frac{1}{2}$ lb. butter, four eggs, $1\frac{1}{2}$ lb. flour; roll out and cut out with round cutter and place on a pan, the same as domestic cake. When baked, ice with raspberry water icing.

BUTTER PLATZCHEN.

Three-quarter pound butter, $\frac{3}{4}$ lb. sugar; the grated rind of a lemon, well beaten, 5 eggs, $\frac{3}{4}$ lb. flour. Lay it out on paper and bake in quick heat. Chop hazel nuts and sprinkle on top before baked. Lay out with a spoon-oval.

VANILLA TARTS.

One-half lb. almonds, $\frac{1}{2}$ lb. sugar, rub fine, 3 oz. flour and little vanilla; then beat up 6 whites of eggs stiff, then mix all together, then have your molds ready with puff paste, then put your filling in. Bake in quick heat, when done, ice with vanilla transparent icing.

ITALIAN RATIFAS.

One-quarter lb. butter, 1 lb. sugar; well mix 3 eggs, 1 penny-weight hartshorn, $\frac{1}{2}$ gill water, almond flavor, 1 lb. flour. Lay out the same as spice cake; moderate heat.

MOSS BISCUIT.

One-quarter lb. butter, $\frac{1}{2}$ lb. sugar, rub well; 2 eggs, 1 gill milk, 3 drops oil of almond, and 1 lb. flour. Lay out the same as spice cake and cut in the same way, then have a sieve by your side and press each one through, and take your palette knife and take them off; then place on your bake pans. Moderate heat.

SPANISH TART.

Eight oz. sugar, the rind of one lemon, 9 yolks of eggs well beaten; beat up stiff 8 egg whites, $\frac{1}{4}$ lb. flour, $\frac{1}{4}$ lb. starch, $8\frac{1}{2}$ pounds melted butter. Stir all together, then lay it out on round pans in two pieces; put in between each layer, after it is baked, apple marmalade with brandy, mix in a little rose flavor; then ice it with punch icing, and ornament it with different jellies, assorted colors.

ALMOND MOUNTAIN OF MACARON PASTE.

Make 26 rings macaroon paste, lay out on wafers; dust with sugar; bake in cool oven. For this mixture you only take the seven whites of eggs, because it is a stiff dough. Bake light brown in moderate heat; when done, place one on top of the other to form a pyramid. Trim it off with gum leaves and flowers for ornaments. Form around the pyramid mold.

JOHNNY GRAY CAKE.

Four lbs. sugar, 1 lb. butter; rub sugar and butter together; add 1 quart water, 1 pound currants, 2 ounces hartshorn; eight pounds flour, and little cinnamon. Roll out one-half inch thick, cut them with round cutter; give them room to spread and wash them over with milk and eggs. Bake in quick heat.

VIENNA TART.

Three-quarters of a pound butter, $\frac{3}{4}$ pound sugar, little lemon peel, 16 eggs well beaten, $\frac{3}{4}$ pound flour, flavor cinnamon. Lay out on paper three round layers. When done, put a piece of marmalade on one piece, then put the other on top and spread cranberry jelly on it, then place the other on top and ice with chocolate icing, ornament and punch icing on the sides, decorate it with preserved fruits.

LINZER TART.

Half a pound almonds, rubbed fine, 4 oz. sugar, $\frac{3}{4}$ pound butter, 8 oz. sugar, rubbed light together, little cinnamon, $\frac{1}{4}$ pound flour, beat up six egg whites stiff; then mix all together. Bake in moderate heat, ice with chocolate icing and ornament.

CHOCOLATE TART FILLING.

Half a pound almonds rubbed fine, $1\frac{1}{4}$ pound sugar, 10 yolks of eggs well mixed, one-quarter pound fine rubbed chocolate, little cinnamon, one-quarter pound flour, beat up 6 whites stiff; then mix all together. Bake in moderate heat, ice with chocolate icing and ornament.

WINAN'S VICTORIA CAKE.

One pound of butter, 1 pound sugar, 9 eggs, beat light, one-quarter ounce ginger, cassia and nutmeg, little oil lemon, add two pounds lemon and orange peel, chopped fine with citron and almonds, one pound seedless raisins, one pound currants, one and a quarter pound flour, one-half gill brandy. Bake the same as you would fruit cake.

MARMOR TART.

Half a pound almonds, rub with 6 egg whites, $1\frac{1}{2}$ lb. sugar, yolks of 16 eggs, the rind of one lemon rubbed on sugar; then scrape it into it; mix all well together; then beat up the whites of 6 eggs, and 6 oz. flour; make a dough of this, divide in three equal parts, take four ounces chocolate rubbed fine, mix this with one part; in the second piece mix a little colored pink, flavor rose, then you have three shades; put this dough in tart form, which is round like a jelly cake pan; sift sugar over it before you cut it for sale. Moderate heat

JAPANESE CAKE.

Three-quarter pound sugar, 9 eggs; beat up stiff like sponge cake, flavor almond oil, $\frac{3}{4}$ lb. flour. Bake in sheet one inch thick. Beat up 6 whites stiff with 1 lb. sugar; put this in a bag; squeeze it on your cake after it is baked; cut it in square blocks in points; sift sugar over it. Bake light brown; then put calf-foot jelly in centre.

THE BEST FLAVOR FOR STRAWBERRY ICE.

Cream is made in this manner: Take the juice of pineapple and orange, and mix it together with a little color to a light pink. This is no humbug, it has been in use for the last twenty years in one of the leading confectioneries in this country, and has never been published before and is unknown to half of the trade.

BITTER ALMOND CREAM TART.

Ten oz. sugar, 12 yolks of eggs, beat 8 whites stiff, add 10 oz. flour; put this dough in one ring form and bake it; then take 4 yolks of eggs, one-quarter lb. sugar, 2 oz. fine rubbed bitter almonds, and one-half pint milk. Put this into a kettle, boil it and stir till it thickens. Put this on your cake with one-quarter lb. macaroons, then beat 6 whites of eggs and three-quarter pound sugar up stiff, and spread this on top of the rest, and sift sugar over it. Bake it light brown and ornament it with fine assorted jelly or conserved fruits.

ALMOND TARTS IN SMALL FORM.

Three-quarter pounds almonds rubbed fine, half pint egg whites, 1 lb. 2 oz. sugar, 1 pint yolks; beat up stiff; the rind of one lemon grated in it, fill this mixture in two small greased molds. Bake in cool oven.

BELGRADER BREAD.

Ten ounces sugar, 2 eggs, 1 pennyweight hartshorn, little grated lemon rind, one-quarter pound chopped almonds, and 10 ounces flour. Mix this into a dough; make little "S" out of it; put on greased pans, mash them a little flat, wash with yolks; bake in quick heat.

WALNUT JUMBLES.

Six ounces walnut kernels, whites of eggs, and 6 ounces almonds rubbed together, half pound sugar, flavor vanilla, beat six yolks to a sponge, 5 whites; beat separate; 6 ounces flour, six of starch, mix all together. Lay out and bake in moderate heat.

LAFAYETTE CAKE.

One-half pound butter, one-half pound brown sugar, 2 eggs, one pint molasses, 1 quart water, 1 ounce soda, 2 pounds flour. Bake these in muffin rings, quick heat, and when done put jelly around the edge of them, then roll them in grated cocoanut, make a stiff water icing mixed with jelly, and make a ring around the bottom of each one with the icing in the centre of each of these. These sell for 5 cents a piece; this quantity makes forty.

FANCY CAKE.

One pound sugar, 12 eggs, beat up stiff; then add one pound flour, flavor lemon; bake this in a sheet $1\frac{1}{4}$ inch thick; then take kiss batter and ornament them; make pears, apples and other designs. You can plush them with carmine, then dry them in oven, and when dry dip them in water icing, lemon and rose; let them dry.

VANILLA FINGERS.

One and a half pound of sugar and 20 yolks of eggs. Beat up stiff on a slow fire; one and a half pound flour, vanilla flavor, 1 pennyweight of hartshorn, lay out the same as Lady Fingers. Bake in quick heat, then ice with pink icing; flavor vanilla.

WHITE ROSEBUD.

Take a sheet of Lady Cake one inch thick, two feet long and eighteen inches wide, then cut this in five strips three inches wide, put currant jelly on it, then with grated cocoanut sprinkled on the jelly, then beat up fifteen whites of eggs stiff with one and a half pound of fine sugar, flavor rose; then put this mixture in a bag, lady finger bag, and put three layers the whole length of these strips, then two, and then one; this brings them into a point. Then take your palette-knife and draw it along the side of each strip so as to make it smooth; then have some cut almonds lengthways, with grated cocoanut, sprinkled over each strip. Bake in moderate oven; when done, cut in blocks three inches wide and sell for five cents.

GINGER JUMBLES.

Half a pound of lard, one-half pound brown sugar, three eggs, one-half pint water, one-half ounce soda, little ginger, one pint molasses and two pounds of flour. Lay out on greased pans, the same as other jumbles. Bake in moderate heat.

COCOANUT HONEY CAKE.

Make a bottom of puff paste, eighteen inches long and twelve wide; bake this, then put honey on this the same as you would jelly, then sprinkle grated cocoanut and white sugar over this; have some marang batter ready to ornament it in this manner: draw lines across to form diamond shapes, then dust sugar and bake in moderate heat. Cut in squares, three inches square and sell at five cents.

BOLAR CAKE.

Take one pound of flour dried in a slow oven, two spoonful of yeast, some almond milk and water, to mix for a sponge. When raised beat up three-quarter pound of clarified butter, 3 eggs, and three-quarter pound of sugar well beaten till the spoon comes clean away. Then add cinnamon powder, candied orange and lemon. Bake in earthen basins well buttered. Keep it before the fire till put in the oven.

GERMAN BOLAR CAKE.

Make as above, without sugar; then prick holes with a sharp pointed knife, and while it is hot pour in three-quarter pound of clarified sugar, flavored with cinnamon or orange flower. Almonds and sweetmeats are previously put in the cake. Ornament your cake with harlequin sugar-plums. This was a favorite cake of Queen Charlotte.

BONNET CAKE.

Boil in one-half pint of water for ten minutes a bit of cinnamon and lemon-peel; strain and mix it with three table-spoonful of flour, and stir it over a fire for two or three minutes; add a bit of butter the size of a walnut. When cold mix in the beaten yolks of two eggs, a little salt and pepper; beat it well; drop a dessert spoonful of the mixture into boiling lard, then drain them upon the back of a sieve, and when served throw over pounded loaf sugar. Instead of the salt and pepper a little preserve may be dropped upon each before the sugar is thrown over.

GEO. READ'S RECIPES.

OF LONDON, ENGLAND.

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ALMOND CAKES.

One pound sweet almonds, two pounds and a half of loaf sugar. Pound the almonds in a mortar with the sugar, and pass it through a flour sieve. Put it in a clean pan, with the whites of ten or twelve eggs, the number will greatly depend on the dryness of the almonds and sugar, and also on the heat of the oven, beat the whole well together with a spaddle, drop two or three of them on a piece of wafer paper, and try them by baking; see if they are too light when baked, (that is, if they spread too much, or open too freely,) then add a little more almond and sugar, beat and sifted. Try them again and if they are too stiff, add a small portion of the white (half or quarter the whites of an egg is often too much) and beat it well up. Drop them on wafer paper that is put on clean iron plates, about the size of a walnut, an inch apart, with a pipe and bag; have a few almonds cut in thin slices, put a few pieces on the top of each, give them a slight dust with fine powdered loaf sugar and bake them in a slow oven. If you find they do not crack sufficiently in baking, when you put more in the oven sprinkle them lightly with a brush and clean water. When they are cold, break the wafer paper off round the edges.

ALMOND CAKES, No. 2.

Pound your almonds, quite firm in a mortar with the white of an egg or two, to prevent them from oiling; then add the sugar and beat all into a stiff paste; stir in the remainder of the whites gradually, till the mixture is sufficiently soft to drop off the knife freely, without imparting the impression of the knife across it. Try them as before directed.

Some use only two pounds of sugar to a pound of almonds; others, two pounds and a quarter, or two pounds and a half.

MACAROONS.

One pound of sweet almonds, one pound and a quarter to one pound and three-quarters of sugar, two tablespoonsful of orange-flower water, and the whites of eight or ten eggs. Mix and bake them the same as you would almond cakes. Use the orange-flower water in pounding your almonds. Omit the pieces of almond on the top, and drop them in an oval form on iron sheets covered with wafer paper. Wet the edges of your wafer paper, to join it together.

RATAFIAS.

Half a pound of sweet almonds, half a pound of bitter almonds, two pounds of sugar, the whites of ten or twelve eggs. Mix them as for almond cakes. Drop them on whited brown paper, half the size of a nutmeg; see they are all of a size. Bake on iron sheets, in a slow oven. When cold they can be taken from the paper.

YORK DROPS.

Blanch and dry half a pound of sweet almonds, bruise them fine in a mortar, as directed for macaroons; add the white of three eggs, and pound them also well with the almonds; add one pound of loaf sugar, and the whites of four more eggs; when well mixed, drop it on paper in drops about the size of a pea, put them on iron or tin plates, and bake them in a warm oven; when cold, take them off the paper.

ALMOND ROUT CAKES.

One pound sweet almonds, one pound of loaf sugar. Beat the almonds and sugar quite fine, and make it into any shape your fancy may dictate. Use finely powdered loaf sugar to dust your board or blocks; in making them, place them on clean tins that are slightly buttered, so as not to touch each other, or lay a sheet of whited brown paper on the tin, to put them on, and dust it with loaf sugar. Let them remain in a warm place all night, or a day and a night, before they are baked. Put them in a brisk oven; when lightly colored over, they are done.

Ornament them with nonpareils, candied peel, drops and comfits, when making them, while the paste is moist, or after they are baked. Make a mucilage of gum arabic, and lay it with a small brush, over the parts where you wish the nonpareils to adhere, and otherwise ornament them with piping.

If you wish to cut your paste out of blocks, put it on a stew-pan over the fire; keep stirring it with a spoon or spaddle; stir it well from the bottom. When you find the paste does not stick to the sides of the pan and comes all together, it is done. Let it get cold before you cut it out. When they are made in this way, the impression shows much better.

ALMOND ROCKS.

One pound of sweet almonds, two pounds of loaf sugar, a pound and a half of sweet almonds cut in slices. Beat the almonds that are not sliced, and the sugar together in a mortar and pass it all through a flour sieve. Put the whites of seven or eight eggs into a middling-sized pan and whisk them up to a very strong froth. Stir in sufficient of your almonds and sugar to make it into a moderate stiff paste, adding also your sliced almonds; form it into small heaps with your fingers, the required size; mind you do not press the heaps together too tight, but let them be rather loose, especially on the top. Cover some tins with wafer paper, and lay them on it, an inch and a half apart. Bake them in a cool oven, and leave open the door the greatest part of the time they are baking; when they are of a nice pale brown, they are done. The oven requires to be cooler for these than for almond cakes. If these are managed properly they will have a pretty appearance.

ROCK BISCUITS.

Break the whites of three eggs into a pan, and stir them together with a whisk till they break; cut some blanched, but not dried, sweet almonds into long thin slices and put them, with an ounce of candied orange peel, cut small, and one ounce of finely powdered loaf sugar, to the eggs; and mix it all well together with a spoon, adding more almonds and sugar to make it hang together, if required. Put wafer paper on your iron plates, and lay the mixture on it in biscuits about the size of a half-crown piece, but piled about an inch to an inch and a half high. Bake them in a slack oven, of a nice light color.

RED ROCK BISCUITS.

Mix up sliced almonds, whites of eggs and sugar, as directed for Rock Biscuits, and color it with a little cochineal. Make it into biscuits as before directed, and bake them in a very slack oven. You must leave out the orange peel.

RASPBERRY BISCUITS.

Three pounds of stale or broken almond goods, such as Macaroons, Ratifias, or Almond Cakes, and one pound of common biscuits, or some stale sponge cakes. Beat this mixture fine in a clean mortar and beat it into a moderate stiff paste with the yolks of eggs. Roll it out into a sheet about one-eighth of an inch thick, or any size you please; spread a thin layer of raspberry jam; roll out another sheet the same size and thickness as the former, lay it on the top; then cut it in pieces, with a knife and straight edge, about three inches long by an inch or inch and a half wide; put over a layer of rather thin icing, made with the white of egg and loaf sugar dust, (see icing for Rich Cakes,) spread it on as evenly as you can; then separate them and lay them off on a tin that is covered with wafer paper an inch apart. Bake them in a cool oven with the door open; when the icing is of a pale delicate brown, they are done.

If your icing is too thin, it will run down the sides and disfigure them; and if the reverse, it will all scale off after they are baked.

RASPBERRY BISCUITS, No. 2.

Instead of using the almond goods and biscuits, or sponge cakes, take as follows: One pound of sweet almonds, two pounds of loaf sugar and one pound of biscuits or flour, and proceed as before.

ALMOND BREAD.

As directed for Almond Cakes—pound in a mortar, as fine as you can, a quarter of a pound of sweet, and half an ounce of bitter almonds; break an egg into a cup, and add half of it to the almonds in the mortar; then grind again, till the almonds are perfectly fine; should they appear to be getting oily while

you are grinding them, add a little more egg. Rub half the peel of a lemon upon nine ounces of loaf sugar, till all the yellow skin is grated off, crush your sugar to powder and mix it among almonds; then mix in as many yolks of eggs as will make it into a softish batter; then put in one ounce of flour and mix it all well together. Bake it in a warm oven, in a buttered tin, let the tin be about two inches deep as the cake is apt to rise over, or bake it in a paper case of the same depth.

As this is often mixed with the rout cakes, you must cut it when cold into different forms, ornament them by icing them over and sprinkling them over with nonpareils, or with any other ornament, or by piping them.

POUND CAKES.

One pound of butter, one pound of sugar, one pound of eggs and a pound and a quarter of flour. Put the butter into a clean pan that is sufficiently large for your purpose. Place it in the oven and let the pan remain until blood warm. Take it out, and with your hand stir the butter round the sides until it is reduced to a smooth cream. Then add the sugar and stir both together for a few minutes; break your eggs into the pan gradually, stirring them continually, until you have them all in. Beat the whole well together for five minutes; then add your flour and other ingredients, stir it in lightly, and fill the hoops.

In Summer, should the weather be hot, the butter and pan need not be warmed, as it will cream without; in the Winter, do not take it too far from the oven or fire, or it will chill, which will cause it to set and make the cake heavy; and, above all, get it into the hoop quickly, and into the oven as soon as ready. The oven should be warm, but not too hot.

The heat of the oven must be regulated according to the size of the cake. Large cakes are generally baked in the evening, after the oven has been used the greater part of the day.

Paper the bottom and side of the hoops with white demy or common writing paper. If the cake is large, put four or five pieces of stout cartridge paper round the sides of the hoop and put it on a tin. Spread some sawdust over a flat tin an inch or two deep, and put the tin with the cake on it. Put some sawdust also around the outside of your hoop and set it in the oven. To know when it is done, thrust a small wooden skewer in it, and if it is dry when taken out, it is done; if sticky, it must be baked longer.

CURRANT CAKE.

To the ingredients for Pound Cakes, for either of the foregoing recipes, add a pound and a half or two pounds of clean currants, half a pound of cut peel and a quarter of an ounce of mixed spices.

RICH CAKE, OR WEDDING CAKE.

To the ingredients for Pound Cakes, as first directed, add two pounds and a half of currants, a quarter of a pound each of candied citron, orange and lemon peels, not cut too small, three ounces of blanched almonds cut in slices, or part of them whole, two grated nutmegs, a quarter of an ounce of mixed spices and a wineglassful of good brandy.

ICEING FOR ICE CAKES, &c.

Put the whites of three or four eggs into a deep glazed pan, quite free from the least grease, and mix in gradually one pound of good loaf sugar that has been powdered and sifted through a lawn sieve, till it is as thick as good rich cream; then beat it up with a wooden spoon until it becomes thick; add the juice of a lemon strained, and beat it again till it hangs to the spoon; then with the spoon drop some on the top of the cake, and with a clean knife smooth it well over the top and sides about an eighth of an inch thick; then put it in a dry place, and it will dry in a few hours. Ornament it while wet, if it is required to be ornamented, by sticking sugar or plaster on it, or candied peel, or angelica, or drop colored sugar or millions to fancy; or when it is dry you may ornament it with pippin paste gum paste, piping, or paint it.

ALMOND ICEING. OR ALMOND PASTE.

One pound sweet almonds, a pound of loaf sugar, or one sweet almonds, and three-quarters of a pound of loaf sugar. Mix them as for Almond Cakes, and when the cake is full three parts done, lay on your iceing, or mix as for Rout Cakes, and spread it over the top after it is baked and cold, and dry it in the stove or proving oven.

SEED CAKE.

To either of the mixtures for Pound Cake, add a few carraway seeds.

QUEEN'S CAKE.

Set half a pound of fresh butter in an earthenware pan near the oven to soften gradually, but be careful that it does not oil; then beat and work well with the hand till it is like fine, thick, smooth cream. Add to it one-half pound finely powdered loaf sugar and work it well into the butter for a minute or two; put in four eggs and a tablespoonful of water, and beat them together for two minutes; then lightly mix in ten ounces of flour and two ounces of nicely washed currants. Butter some small round tins, put your cake into them, and bake them in a brisk oven; when done, and half cold, you can take them out of the tins by holding them upside down and gently knocking the bottoms.

QUEEN'S DROPS.

Soften and work with the hand till like cream, as directed for Queen's Cake, half a pound of fresh butter; put to it eight ounces of powdered and sifted loaf sugar, and then beat them together for about a minute; break in four eggs and beat it again for two minutes; then lightly mix in three-quarter pound good flour, four ounces nicely washed currants, and one-half teaspoonful powdered cinnamon. When well mixed, make it into drops about as large as a walnut, upon paper on iron plates, and bake them in a hot oven.

SAVOY CAKE.

Break five cakes into a pan and put with them ten ounces powdered loaf sugar and whisk all together over a slow fire until it is rather more than milk warm, then remove it from the fire, but continue whisking till cold, when it should become thick. Mix in by degrees eight ounces fine dry cold flour and the peel of one middling sized lemon, rubbed on sugar or a few drops of the essence of lemon. When well mixed, fill two pints or one quart mold and bake in a warm oven; when done it will

be firm and dry on the top. Before you fill the molds you must warm a little butter and butter your molds, then sift as much loaf sugar into them as will stick to the butter; give the mold a knock so as to take off all that does not stick; dust in a little flour and serve in the same manner; tie a strip of paper round the top of the mold, so as to be an inch higher than the edge, for they are apt to run over when the cake rises.

SPONGE BISCUITS

Are made the same as Savoy Cakes; only make them in small tins, and bake them in a hot oven.

SAVOY BISCUITS

Are made in exactly the same manner as described for Savoy cakes, using equal quantities of egg, sugar and flour. When thoroughly mixed, shape it into narrow biscuits, from three to four inches long, with a bag and a funnel, on a clean sheet of paper; then turn them upon another sheet of paper, upon which you have spread sifted loaf sugar, so as to sugar the tops; turn them back again on iron plates and bake them in a hot oven. When done wet the paper, take them off, and put two together.

SAVOY DROPS.

Savoy drops are made the same as Savoy Cakes, only drop them in small round oval drops; sugar the drops and bake as directed for Savoy biscuits.

LORD MAYOR'S CAKE.

Break four eggs into a pan and add eight ounces powdered sugar; whisk them together well, as for Savoy Cakes, and then mix in lightly one-half pound best flour and a few caraway seeds; this is best done with a spoon. Make it into round drop cakes about two inches across, upon sheets of paper, on your iron plate, sift sugar over the tops, and bake them in a brisk oven. When done, cut them off the paper and put two together with their tops outwards. Some people sprinkle caraway seeds on them instead of sugar before baking.

DIET BREAD CAKES.

Put six eggs, and the yolks of six more, into a deep earthen pan or pipkin, just whisk them a little, so as to break the yolks, and make it one color all over. In another pipkin, or clean saucepan, put one pound of loaf sugar and a quarter pint of water, put it on the fire and keep stirring it till it nearly boils, then pour it gradually upon the eggs, whisking them well all the while, and keep whisking all together till quite cold; then mix in very lightly, but thoroughly, one pound of fine dry cold flour. Put clean paper so as to cover the inside of your tins, and rise an inch above them all round; put in your paste, sift loaf sugar on the top, and bake in warm oven till they are firm on top. Or, in preference, fill the tin half or three parts full of the mixture for Savoy Biscuits, and bake as before.

SWEET, OR DIET BREAD RUSKS.

Cut a diet bread cake into slices half an inch thick, place them upon plates and put them in a very hot oven, so that they may brown quickly; as soon as they are colored on one side turn them, and brown on the other, when they are done.

GINGER CAKES.

Rub a quarter of a pound of butter into half a pound flour; mix one egg, three ounces of powdered loaf sugar, and half an ounce of ground ginger with the butter and flour, and make them together in a paste; roll it out a quarter of an inch thick, and cut it into round cakes, about two or three inches across; bake them in warm oven, on iron plates.

BUNS.

Into a pound and a half of well-dried flour rub four ounces of moist sugar; warm a quarter of a pint of milk about blood warm, but not hot enough to scald the yeast; make a hole in the middle of the flour, and put in a quarter of a teacupful, or thereabout, of good thick yeast, which is not too bitter, or it will taste in the buns; pour on it your warm milk, and mix about one-third, or nearly one-half of the flour with it, leaving

the rest unmixed round the sides of the pan. Set it in a warm place to rise for three-quarters of an hour. When it has well risen, melt a quarter of a pound of butter, and mix it with some milk, let it be on the fire until it is about blood warm, and then mix it with the rest of the flour and sugar into a dough. Put it to rise for about a quarter of an hour, and then mold them into round balls under the hands; put them on buttered iron plates, and then into a warm place to raise or prove; when well risen, bake them in a hot oven. If you wish to have currants or caraway seeds and spice in them, mix in either of these when you add the butter and milk. The spice to be used is equal quantities ground ginger, allspice, coriander, and carraways, mixed together; put as much of this as you think sufficient. When they are baked enough, brush them over with egg and water, mixed together, to give them a gloss.

SAFFRON BUNS.

Make the dough for them the same as for plain buns. Put a little of the best saffron in a tea-cup, and pour over it a little boiling water; let stand on the top of the oven to extract the flavor, and when you put in the butter mix in as much of the saffron water as will make the dough of a bright yellow color. You may put in a few currants, but saffron buns are seldom spiced.

BATH BUNS.

Make a hole in the middle of a pound of flour and put in half a tablespoonful of good thick yeast; warm half a teacupful of milk, about blood-warm and pour it upon the yeast; mix them up with about one-third of the flour and let it stand three-quarters of an hour, or an hour, to rise. When it has risen, put in six ounces of cold butter and mix all together along with the flour. Set it in a warm place to rise, for a short time, then put in your paste board and flatten it with your hand. Sift six ounces of loaf sugar, about the size of peas, and sprinkle it over the dough; roll or chop it together a little, to mix the sugar; then put it in a warm place, in the pan to rise, for about quarter of an hour; make it into buns by laying them on a buttered iron plate with a spoon or knife as rough as you can; sift some sugar on the tops, put half a dozen comfits on each, and just sprinkle them with water with a paste brush, to slightly melt the sugar

and give them a gloss; prove them a little before baking; bake in a pretty hot oven. For Bath Buns your butter must not be melted.

REGENCY BUNS.

Make them the same as Bath Buns, only instead of putting in carraway seeds with the sugar, add a little candied peel, a few currants, a teaspoonful of allspice, and do not put any comfits on the top.

REGENCY BUNS No. 2.

Three pounds flour, one pound butter, one pound currants: spice and peel as before, use part of yolk instead of eggs, and wash them with yolk. Proceed as before, using milk, etc., in proportion.

TEA BUNS.

Make a hole in the middle of a pound of flour, in a pan, put in a dessert-spoonful of yeast, and pour upon it half a teacupful of milk warmed as for buns; mix it up with about one-third of the flour, leaving the rest round the sides of the pan, and put it in a warm place to rise. When it has well risen put in one-half pound butter, not melted, ten yolks of eggs and two whites, and one-half teaspoonful salt; mix all well together with your hand; put it into buttered teacups, filling them half full, and bake them in a hot oven.

SALLY LUN TEA, OR BREAKFAST CAKE.

Make a hole in the middle of one pound of flour in a pan, put in half a tablespoonful of good thick yeast, not bitter, pour in a quarter of a pint of milk, warmed as for buns, mix it up with a part of the flour and set it to rise. When it has risen put an ounce and a half of butter, one ounce of sugar and a little milk over a slow fire; while this is melting break four eggs, and put the yolks, with half a teaspoonful of salt, into the flour and yeast; when the butter and milk are lukewarm mix them with the other ingredients and make them all into a softish

dough. Butter some cake hoops and put them on buttered iron plates; fill the hoops about one inch deep and set them in a warm place to rise. When quite light bake them in a warm oven.

BOSTON CAKE.

Put one pound powdered white sugar into a deep pan, and cut up in it one pound fresh butter. Stir the butter and sugar together till perfectly light; then add a powdered nutmeg, a tablespoonful powdered mace and cinnamon mixed together and a large wineglassful excellent brandy. If the brandy is of bad quality it will give the cake a disagreeable taste; if very good it will highly improve the flavor and also add to the lightness of the cake. Sift into a pan one pound flour; into another pan beat six eggs till very thick and smooth; stir gradually into the butter and sugar alternately with the flour, and a pint of rich milk or cream, a little of each at a time. Have ready a level teaspoonful, not heaped, of pearl ash or saleratus (or a teaspoonful of bicarbonate of soda), dissolved in as much water as will cover it. Add this at the last, and then give the whole a very hard stirring. Butter a large square pan, put in the mixture, set it immediately into the oven, and bake it thoroughly. It requires very long baking. A thick, square Boston cake will scarcely be done in less than three hours. At the end of the first hour increase the heat of the oven, and also at the second. When cool sift powdered sugar over it, and cut it into squares. If properly made and well baked, following exactly the above directions, this cake will be found excellent, and will seem fresh longer than any other, the milk keeping it soft. Milk turned sour is very good for Boston cake, as by stirring the dissolved pearl ash or soda in the milk the acidity will be entirely removed and the alkali rendered more effective in increasing the lightness of the cake. Still great care will be necessary in baking it. The best confectioners make this cake every day without failure.

CHOCOLATE CAKE.

Scrape down three ounces of the best and purest chocolate, or prepared cocoa. Cut up, in a deep pan, three-quarter pound of fresh butter; add to it one pound of powdered loaf sugar, and stir the butter and sugar together till very light and white. Have ready fourteen ounces of sifted sugar, a powdered nut-

meg, and one teaspoonful powdered cinnamon, mixed together. Beat the whites of ten eggs till they stand alone; then the yolks till they are very thick and smooth. Then mix the yolks and whites gradually together, beating very hard till they are all mixed. Add the eggs by degrees to the beaten butter and sugar, with the flour and scraped chocolate, a little at a time of each; also the spice. Stir the whole very hard. Put the mixture in a buttered tin pan with straight sides, and bake it at least four hours. If nothing is to be baked afterwards, let it remain till the oven becomes cool. When cold, ice it.

BOURNEVILLE CAKE.

Work about one-half pound flour with five or six whole eggs, some finely chopped lemon peel, a few drops of orange flower water, a spoonful of plain water, and a little salt; then let it rest about an hour. You will put about as much butter as paste, and work it afterwards well together. Bake in a mold or hoop and garnish as you think proper with sugar, nonpareils or colors.

CREAM CAKE.

Sift some double-refined sugar; beat the whites of seven or eight eggs; shake in as many spoonsful of sugar; grate in the rind of a large lemon; drop the froth on a paper, laid on tins, in lumps at a distance, sift a good deal of sugar over them, set them in a moderate oven; the froth will rise; just color them. You may put raspberry jam and stick two bottoms together. Put them in a cool oven to dry.

COCOANUT CAKE.

Cut up and peel some very ripe cocoanut. Lay the pieces for a while in cold water; then take them up, wipe them very dry, and grate very fine as much as when grated will weigh half a pound. Powder one-half pound of the best of loaf sugar; beat eight eggs till very light, thick and smooth; then stir the grated cocoanut and the powdered sugar alternately into a pan of beaten egg, a little at a time of each, adding a handful of sifted flour, a powdered nutmeg, and a glass of sweet wine. Stir the whole very hard. Butter a square tin pan, put in the mixture,

set it immediately into a quick oven, and bake it well, seeing that the heat is well kept up all the time. When cool cut it into squares; have ready a thick icing made of powdered sugar and white of egg, flavored with rose water or extract of roses; ice each square of the cake all over the top and sides. You may bake it in a loaf or a deep, circular pan; ice the whole surface and ornament it.

For a large cake, baked in a loaf, allow one pound grated coconut, one pound sugar, sixteen eggs, two handfuls of flour and two glasses of wine. It will require a very long baking.

DUTCH CAKE.

Take five pounds flour, two ounces caraway seed, one-half pound sugar and something more than a pint of milk; put into it three-quarter pound butter, then make a hole in the middle of the flour and put in it a pint of good ale yeast; pour in the butter and milk and make these into a paste, letting it stand a quarter of an hour before the fire to rise; then mold and roll it into cakes, pretty thin; prick them all over or they will blister; bake them a quarter of an hour.

GUM CAKE.

Take gum tragacanth, let lie all night in rose water till it is dissolved; have double-refined sugar, beaten and seared, and mix your gum and sugar together; make it up into a paste, then roll up some plain and some with herbs and flowers. By-the-by, you may use the juice of the herbs and flowers only; sweet marjoram, red roses, marigold, cloves, gilliflowers and blue-bottle berries, all clipped from the white. When you have made all your colors ready, have to every one a little rolling pin and a knife, or else the colors will mix. First lay a white and then a color; then a white again, for two colors will not do well; so roll them up, and cut them the size of a five cent piece; put in what form you please, minding they are rolled out very thin.

MADISON CAKE.

Pick clean 2 lbs. sultana raisins, those that have no seeds, and cut them in half. If you cannot procure the sultana, use the bloom of muscatal raisins, removing all the seeds. When

the raisins are cut in two, dredge them thickly on all sides with flour, to prevent their sinking or clodding in the cake while baking; sift into a pan $1\frac{1}{3}$ lb. of flour, not more; cut up 1 lb. fresh butter into a deep pan, mix with it 1 lb. of white lump sugar finely powdered, and stir them together till they become thick white cream; have ready a teaspoonful of powdered nutmeg and a teaspoonful powdered cinnamon, and mix these spices gradually into the beaten butter and sugar, alternately with the flour and a pint of rich milk; sour milk will be best; add at the last a very small teaspoonful of pearlash or bicarbonate of soda, dissolved in a large wineglass of brandy; give the whole a hard stirring and then put immediately into a deep circular pan, the sides and bottom of which have been first well greased with fresh butter. Set it directly into a well heated oven and let it bake from 5 to 6 hours, according to size. It requires long and steady baking. When cold cover it, top and sides, with a thick icing, made in the usual way of beaten white of egg and sugar, and flavored with rose water or lemon.

MAGDALEN CAKE (Sometimes called MAUDLIN).

Take the same weight of flour, sugar, butter and eggs; in general eight eggs are sufficient for an entremet; put in a little salt and rasped peel of a lemon; work this paste a little till you have put all the butter into it. Melt a little butter in a stew-pan and skim it well; pour a little into each mould and then drain it, leaving, however, a drop at the bottom, to facilitate the removal of the cake. Sift some ashes over a baking-sheet, put the small moulds into it, and then put the paste into each of them, about half the depth, to give it room to rise. Bake them in a moderate oven. When done turn them out on a clean sheet of paper, and put them again into the oven for a few minutes. By changing the form of the mould you produce a dish of a different appearance, and by occasionally emptying the inside with the point of a knife, and putting into the cavity either cream or sweetmeats, you make what is called "Stuffed Magdalen cakes."

PASTRY.

TO CHOOSE AND PREPARE BUTTER FOR PUFF PASTE.

The greatest desideratum a person can wish to attain in this art is the making of good puff paste. For this purpose, be always careful in choosing good, firm, solid butter. That which is short and crumbly when broken is seldom of any use for puff paste. There are other butters, which have a soft and oily feel, without any degree of toughness when worked or moulded; these should not be used, as they are generally poor and weak. In the Summer season the softness of butter is no criterion, as the heat naturally renders it so.

The method of making butter firm and solid in Summer not being generally known, I will give plain directions before entering further on the subject of puff paste. Get a pail of cold spring water, into which throw three or four pounds of pounded ice, previously washed, and an ounce of powdered salt; break your butter into small pieces, put it in the pail of ice and water, let it remain 20 minutes or half an hour, and it will be quite firm and solid; it should then be well moulded on a marble slab or paste-board, and again immersed in the iced water, until you are ready to use it, when it should be pressed in a clean cloth or napkin.

If ice cannot be easily procured, the following mixture may be used with advantage: One ounce crystalized muriate of ammonia, 1 oz. nitrate of potash, and 2 oz. sulphate of soda; powder each separately and throw them into just sufficient cold water for the butter to float freely. When you take the butter out for using, wash it well in cold spring water.

If these powders are put into half a pint of water, and a phial bottle containing cold water be immersed in it, ice will be produced, although it is the hottest day in the Summer. The water in the phial must be below that of the mixture.

BAKING OF PASTRY.

In the baking of pastry the heat of the oven should be regulated according to the article to be baked, or those things should be made first which will suit the heat of the oven. Light paste requires a moderately quick oven, for if the oven is too hot, the paste will be colored before it is properly baked; and if it is then taken out of the oven it will fall and become flat; also, a cool oven will not cause it to rise sufficiently, and puff paste baked in an oven, with anything that causes much steam, will not be so light as otherwise. Tarts or puffs that are iced should be baked in a cooler oven than those that are not iced; or if the oven is too hot, the door should be open, else the icing will become brown before they are baked. Small articles of pastry require to be baked in a hotter oven than large ones.

All pastry requires to be baked in clean tins or patty pans, without being buttered.

Pastry, when baked sufficiently, may be easily slid about on the tin or pan while hot, and puffs, patties or small pies may be lifted from the tin without breaking by putting your fingers round the edges and carefully lifting them, which cannot be done unless they are baked enough to be taken from the oven.

PUFF PASTRY.

One of the things most necessary in the making of Puff Pastry is good butter and flour, to make the best pastry; 1 lb. butter, 1 lb. flour, 2 eggs; the salt must be washed out of the butter; the butter must be firm and not stiff; make this dough in a cool place; take the 1 lb. flour and 1 lb. butter, and 2 eggs must be added to begin with; take the 1 lb. flour, $\frac{1}{4}$ lb. butter, add 1 gill rum to 1 yellow of egg, and enough cold water to make good dough; then roll it out and place the $\frac{3}{4}$ lb. butter on it, spread it out, then turn the dough over from you and roll it out about 2 feet long and 1 foot wide; then turn the ends so they will lay one over the other, and roll it out sideways; turn it again and roll; set on ice to keep hard; let it be on a piece of thin ice, and when it has set there 10 minutes roll it again; be careful in making this; make it as square as possible; when rolling do this three times; that is, roll it out and set on ice three different times; what I mean by giving it seven turns is that after you roll it out the first time, the next time, and every time you roll it and turn it over, it is called a turn; you

may give it three turns every time you take it off the ice; handle it as little as possible, as it does no good, and when rolling use as little flour as possible; after it has rolled three or four times it is ready for use at any time; if the butter is too soft you will notice that the dough clings to the table, and it will lose its smooth appearance, and if the butter is too hard the dough will not rise any better; use a knife to cut this from the pie pans, not with the hands.

ANOTHER GOOD RECIPE.

A pound and a quarter of flour, and one lb. butter; or 1 lb. flour, 1 lb. butter; take a quarter or a sixth of the butter, rub it in with the flour; then mix it into a paste with cold water; it should be of the same consistence as the butter, in Summer a little weaker; lightly dust the board or marble slab with flour and roll out the paste, or work it with your hands, as for tart paste, until it is smooth and evenly mixed; then roll it into a sheet about an inch thick. Take the remainder of the butter, and cover the sheet of paste with small pieces, either by cutting in thin slices with a knife or by breaking it into small pieces with your fingers. Then give the sheet two or three folds and roll it out thin; this is called one turn; the half turn is merely folding it in two, or doubling the sheet again; let it lay in a cool place, covered with a damp cloth for half an hour; or place some ice in a deep dish, with another on this, on which to put the paste; over this put a third, covered with ice pounded small and let it lay as before; then roll it out again; do this three or four separate times and your paste is fit for use; the number of turns which you give the paste will depend on the thickness it is rolled out; it may require five or six turns.

In Winter those precautions of letting the paste lay before rolling out a third or fourth time may be dispensed with, if it is required in a hurry, as the butter being firm and the weather cold, it will admit of its being done so.

STILL ANOTHER GOOD RECIPE.

One pound of flour, 12 oz. butter, 1 egg, $\frac{1}{2}$ pint cold water; spread the flour out and mix half the butter in, and the water, also the egg; make a dough without working with the hands too much; then roll out and put on the remainder of the butter and spread it out and turn half of the dough over the butter; then roll it out about two feet long and one wide; then double it over from you and then to you; then turn from the sides and

roll it out about one foot long; put it on a piece of tin and set it on ice to keep cold; then roll it after setting ten or fifteen minutes and do this three times, rolling it three or four times each time you take it off the ice.

COMMON PASTRY FOR TOPS.

I worked this dough for years, and can say it is about the best recipe I ever used. I have made as high as 4,500 pies daily from this recipe—not myself alone. It is for big pie bakers. Eighty lbs. flour, 45 lbs. lard, $3\frac{1}{2}$ gal. water; let the lard be hard; mix the lard and flour lightly together; don't rub it; add $3\frac{1}{2}$ gal. ice water in Summer; mix light; don't work it; shake it up, and in that the dough will sponge well.

COMMON PASTRY FOR BOTTOMS.

The scrap that was left from the last baking is not too old at two days, but if you have not enough take 40 lbs. flour, 15 lbs. lard, 1 gallon and 3 quarts water; let the water be cold; now in making pies in large quantities great care should be taken in filling them even, so that each will contain the same amount; when the top is rolled out, with the jigger make holes in to let the steam escape or the crust will burst open on the side, and it will run out; when the top is put on, by no means cut it off with a knife, but with your hands; put the pie on a stand or a block smaller than the pie plate and with the middle of the palms of your two hands cut it off as you would do to drive it in, or as you would do to clap your hands together; this is the best way, as it makes the pie look large; the crust will be raised high in this way; try by cutting one with a knife and one this way; no juice will run out at the sides.

RIM PASTRY FOR PIES.

Rim Pastry for Custard, Pumpkin Pie and many other kinds: six lbs. flour, $2\frac{3}{4}$ lbs. lard, seven qts. water; this makes a very stiff dough, but it must be worked together; form a rim by making the bottom crust very large for the plate; squeeze a rim all around by taking in some of the dough outside the plate and form a rim all around in this way with the thumb and first finger; set in oven and fill while in oven; put only a part in each if you have many to fill or they may crisp in the bottom.

COMMON SHORT PASTRY.

One pound flour, 6 oz. lard, a little pinch of salt, 1 gill water; the lard must be mixed in first; add the salt to the water and make a well and put water in; mix without working too much.

HOW PIES SHOULD BE MADE.

Take a piece of dough large enough to make two bottoms and two tops; roll it in long, round shape, very light; then cut in four parts; then roll bottom out; fill and top them; then cover and cut off, not forgetting to use the jigger; make the first letter of the name of the fruit used in filling; now then cut the scrap off with your hand if it is common dough; if Puff Pastry cut with a knife; cut off; let the knife be very sharp; then use the scrap for the bottom of the next, and so on; but if you have a lot of pies, bottom all first and fill; cut off as directed and keep the scrap for next day, or you may pop 10 or 20; then cut off, and in this way you can use up some of the scrap, in fact all; it does not hurt the scrap to remain over one day.

LEMON PIE FOR WHOLESALE.

Boil 1 peck apples, mash through a strainer; add 8 grated or ground lemons; do not let the seeds of lemons get in; cut the lemons open and cut out the seeds.

ANOTHER.

Mix the yolks of 12 eggs with 1 oz. corn starch, the juice and skin of 4 lemons, $\frac{1}{2}$ lb. sugar, 4 oz. powdered almonds, 3 oz. citron, a little calomel, $\frac{1}{2}$ pt. wine; boil on a fire till it thickens and then beat 6 eggs; fill the pies and cake.

CRACKER PIE.

One quart milk, add 3 crackers; boil and when the crackers are melted take off; let get cold; add 6 eggs, 1 tablespoonful of vanilla, 4 oz. sugar; bake without crust, frosted on top.

MINCE PIE.

Three pounds currants, $\frac{1}{2}$ lb. mutton suet, 6 lbs. beef, boil mutton suet and beef till well boiled; add suet after beef has boiled for $\frac{1}{4}$ hour; when done grind up fine; grind up 4 pounds apples, $1\frac{1}{2}$ lb. sugar, 2 oz. allspice, $\frac{1}{2}$ oz. cloves, 2 lbs. raisins, one pint brandy, one pint cider.

ANOTHER.

Take 5 lbs. of beef and 10 lbs. of apples, chop fine or prepare it with the machine, add 3 lbs. raisins, 3 lbs. currants, $\frac{1}{2}$ pound citron, 5 lbs. sugar, or 3 lbs. sugar and 2 pts. of the best molasses, 1 oz. ground cloves, 1 oz. ground clove pepper, $\frac{1}{2}$ oz. nutmeg, and mix with 2 pts. good brandy and the meat broth, and then press the mass in a pot (it will keep from two to three months in a cold but not damp place) and thin it, when used, with cider.

STILL ANOTHER.

Take some patty pans, roll out the cuttings of puff paste, or some tart paste, rather thin, to line them with. Nearly fill them with mince meat, making it rather high in the middle and leaving it half an inch from the edge; make a good light piece of paste, by a pound of butter to a pound of flour; add an egg, with the juice of a lemon to the water when you mix it; put on some moderately stout pieces of paste for covers; trim it off round the edges with a knife, make a small hole in the middle with a stick or piece of whisk, and bake them in a moderate oven.

MINCE MEAT.

Four pounds of the best beef suet, chopped fine; 5 pounds of apples, peeled, cored and chopped fine; 4 lbs. of mixed lemon, orange and citron peel, cut small; 2 lbs. of sugar. Grate three nutmegs and use other spices to taste; add $\frac{1}{2}$ pint brandy; mix the whole together and keep in a jar for use.

ANOTHER MINCE MEAT.

Stew one pound of lean beef till tender, chop it fine, with 2 lbs. of beef suet and 1 lb. of apples; add 2 lbs. of sugar, 3 lbs. of currants, 1 lb. of candied lemon and orange peel, a $\frac{1}{4}$ lb. of

citron peel, 1 oz. mixed spices, the yellow rind of 6 lemons rubbed on sugar, $\frac{1}{2}$ pint brandy or wine and the juice of two lemons; mix and keep as before.

In each of the above recipes the apples should be added when the mince meat is used, and not when it is first mixed for keeping.

MINCE, OR ECCLES CAKES.

Get some pieces of tin, about 1 ft. long by 6 or 9 inches wide, or larger if you please. Roll out a sheet of puff paste about $\frac{1}{8}$ inch in thickness, or rather thicker, and sufficiently large to cover the tin; then put on a layer of Banbury meat, about $\frac{1}{2}$ inch thick; roll out a sheet of paste as thick again as the bottom crust, and lay it over the top; trim the paste from the sides and divide the top into small squares; bake it in a moderate oven; as soon as it is done, dust the top well with loaf sugar dust. The thickness of your Banbury meat, and also the size of your squares, should be regulated entirely by the price they are sold at.

ANOTHER.

Roll out a sheet of paste about $\frac{1}{4}$ inch thick, sufficiently large to cover the baking plate; spread out a layer of Banbury meat rather less than $\frac{1}{2}$ inch thick; roll out another sheet of paste thicker than the bottom crust, and lay it over the top; trim it at the sides and divide the upper surface into small squares; bake in a moderate oven. When it is done, dredge the top over with loaf sugar dust.

APPLE PIE FILLING.

Boil 1 peck apples very soft in water, enough to cover them; strain through a strainer and mash with a masher till you press all through; then sweeten with 6 lbs. sugar, white; then flavor with nutmeg to keep the apples long; boil for 20 minutes after the sugar is added.

APPLE PIE.

Apple pies, if properly made, are very good, and the quantity of the pie depends greatly on the filling. In preparing this, be careful and get it sweet enough and properly flavored.

There is no rule to determine the quantity of sugar required to sweeten the apple, for some apples are very sour, and consequently require more sugar; the only way is to taste while preparing it.

To make a nice sliced-apple pie, proceed as follows: Slice some sour apples, and after bottoming the plants, put in the sliced apples, then powdered sugar enough to sweeten; sprinkle on a little salt and cinnamon; add a piece of butter as large as a walnut to each pie, (allowing the pie to weigh 4 lbs. less butter if the pie is smaller); then add water until the plate is two-thirds full; cover with puff paste; trim round with a knife, keeping the handle of a knife well under the plate to allow it to draw up and still be as large as the plate. All pies covered with puff paste should be trimmed in this manner. Bake in a moderate oven.

To make stewed-apple pies, peel, core, stew and strain the apples (sour apples are best); then add light brown sugar, ground cinnamon or mace, until it is sweet enough and of the right flavor; be particular, not only with this but all pie fillings to stir them up well, so as to get the different articles well mixed; fill out and cover and bake the same as sliced apple pies.

ANOTHER.

Pare the apple and put on a bottom crust on pie plates; then slice the crust full of apples and add 6 oz. sugar; put on the top; bake.

PEACH PIE.

Stone the peaches and slice them thinly; fill the dishes and sweeten them with powdered sugar, adding a little water; instead of sugar and water some of the best molasses may be used. You may also cut the peaches in eighths, adding pounded almonds, grated lemon peel, some wine and sugar; but when the fruit is not very ripe it would be preferable to boil the same first, however not more than half soft and only in sufficient water to prevent burning. When cold enough remove the stones and sweeten with sugar at your pleasure.

ANOTHER.

Stew as for apple pie, and to 1 peck add 5 lbs. white sugar; if you want to use it right away like the apples. If you want to keep them, boil after adding the sugar 20 minutes.

RHUBARB PIE.

Take the tender sticks of rhubarb, and after skinning them cut them into short pieces and put them on the dough in the dishes, then sprinkle some grated lemon peel on the top, also from 1 to 3 oz. sugar on each dish, moistened with a little water, and strew some flour over all before closing the top. When rhubarb pies are made in this manner they are to be baked at a star fire, because with too much heat the filling would not get properly soft. The most convenient and quickest way to cook the rhubarb previously, viz.: Take 8 lbs. of prepared rhubarb, 2 qrts. water and make it boil at a moderate fire, and add to it finally 6 to 8 lbs. of white sugar and some grated lemon peel. When the whole is boiling again, mix with it 1 oz. corn starch dissolved in a little cold water and leave it on the fire a few minutes longer.

ANOTHER.

Eight pounds cut and peeled rhubarb; boil with 1 quart water till it gets thick; then add 6 lbs. sugar; boil till it is thick; take care not to let it burn, as it burns easy.

CHERRY PIE FILLING.

Seed a peck of cherries and to every pound add $\frac{1}{2}$ lb. sugar; bake with or without a crust; pies can be made without seeding the cherries; fill the pies and put 4 oz. sugar on them, nothing else; they have enough juice to melt the sugar.

GOOSEBERRY.

The best way to use these is to boil and strain them through a sieve or rub them through; to 1 gal. gooseberries add 1 pint water on a slow fire; let them boil; when all is soft strain through a sieve, and to the juice add 6 lbs. sugar, providing you are to use them up inside of 24 hours; if not, add 8 lbs. sugar, and in both cases boil half an hour.

CRANBERRIES.

Boil as grapes, adding when ready for the sugar, $\frac{3}{4}$ lb. sugar to 1 lb. berries.

ANOTHER CRANBERRY PIE.

Boil 1 lb. of cranberries in 1 pint of water until soft, add 1 fine white sugar and let simmer from 15 to 20 minutes.

STILL ANOTHER

is made by boiling 1 lb. of cranberries in 1 qt. water until soft, and 1 lb. sugar, and by adding 1 oz. corn starch dissolved in a little cold water. Let boil one or two minutes more and remove from the fire.

RASPBERRY FILLING FOR PIES.

Pick them clean and to every pound of raspberries add $\frac{1}{2}$ lb. sugar; do the same with the following named berries: Huckleberries, blackberries, dewberries and strawberries; these are prepared the same. If desired to keep for three or four days boil for half an hour, adding very little water, and $\frac{1}{2}$ lb. sugar to 1 lb. berries.

CURRANT PIE.

Leave no stems on the currants; fill the pie and add six oz. sugar to each large pie. These may be cooked as above directed.

GRAPE PIE.

Boil the grapes with as much water as will cover, and when they have boiled all to a thin liquor add to each pound grapes half pound sugar.

ORANGE PIE.

Two ounces pulverized almonds, or almonds chopped fine; add one-half pint wine; rub then very fine; then add $2\frac{1}{4}$ lb. cut apples, $\frac{1}{2}$ lb. sugar; the apples must be stirred with the sugar; then rub the yellow of three oranges on loaf sugar, then that part of the sugar that is yellow you can cut off and add to the apples; then slice the oranges and lay over the pies; slice thin.

OYSTER PIE.

One quart dry measure, add 1 pt. milk and cook 5 minutes; then add 3 oz. cracker dust, $\frac{1}{4}$ oz. pepper, little sage; then fill the pies, cover and bake; if the milk is not enough add more.

PUNCH PIE.

One quart white wine, 1 lb. sugar; put these in a pan and on the fire; beat 8 yolks of eggs and 2 whole eggs, $1\frac{1}{2}$ oz. corn starch; dissolve the corn starch in 1 gill cold water; flavor with oil of lemon; beat the eggs and corn starch up well and add to the wine and sugar and let it boil again, and when it comes to a boil take off. When cold bake as usual.

COVENTRY PUFF.

Roll out your paste in a sheet about $\frac{1}{2}$ an inch thick, and cut it in square pieces, according to the size you intend your puffs to be, roll it out rather thin; put some raspberry jam in the centre; fold up the sides to form a three-cornered puff; turn it over, notch the edges with a knife, and ice them, by first washing them over with white of egg that has been whisked to a froth; then dust them well with finely-powdered loaf sugar, and with a brush sprinkle them with clean water, just sufficient to moisten the sugar. If you sprinkle them too much they will appear as if they were not iced at all, as it washes the sugar off again.

CURD FOR CHEESE CAKE.

Put a quart of new milk into a clean pan and set it by the side of the fire so that it will keep blood warm; put a tablespoonful of runnet into it too much will make the curd hard and the whey very salt; in a short time it will be separated into curd and whey, which cut into small pieces with a knife. Or, put in a small piece of alum, about the size of a nutmeg, into the milk and let it boil. Strain the curd from the whey by means of a hair sieve. Either let it drain or press it dry. Pass the curd through the sieve by squeezing it into a basin. Melt 3 oz. good butter and mix with the curd; also 2 or 3 eggs, or else 1 egg and 4 yolks. Add sugar to your palette, with a little grated nutmeg and a few currants if approved of. Mix the whole together and fill the cases.

CHEESE CAKES.

Roll out some pieces of paste, previously cut round with a cutter, nearly $\frac{1}{2}$ an inch thick, large enough to fill the patty pans; press them in the middle to thin them; trim the paste from the edges, and notch them round; put some curd in the centre of your paste; cut thin slice of preserved lemon, red, and put it on the top; bake in a moderate oven. If a large cheese cake is required, line a flat dish with paste, put an extra rim of paste round the edge, put the curd in the middle, ornament it with peel cut in pieces, sprinkle a few currants on the top, and bake it in a moderate oven.

POTATO CHEESE CURD.

Boil or roast $\frac{1}{2}$ lb. good mealy potatoes, take off their skins and press them fine; then reduce $\frac{1}{4}$ lb. good butter to a cream; mix with this the yolk of three eggs, 3 oz. powdered loaf sugar, a piece of stale Savoy cake, or Pound cake crumbled, and a little essence of lemon; mix as you would for Pound cake, adding the potato pulp after the butter and sugar; a few currants may be used.

ANOTHER.

Half a pound of mealy potatoes bruised fine, $\frac{1}{4}$ lb. butter, 2 eggs, a little stale Savoy cake and 1 lb. flour; mix as before.

LEMON CHEESE CURD.

Make as directed for Cheese-cake curd, but instead of using nutmegs and currants, add some lemon juice, with the peels of three lemons rubbed off on a piece of loaf sugar; scrape off the yellow part which has imbibed the oil and put it into the curd, add some candied lemon peel cut into small pieces and mix the whole together. Ornament the top with thin slices of peel.

ORANGE CHEESE CURD

is made as the preceding, using orange peel and juice instead of lemon.

ALMOND CHEESE CURD.

Pound six bitter and twelve sweet almonds fine in a mortar and cut six more sweet ones into different sized pieces; then proceed as Curd for cheese cakes, only instead of using lemon peel, nutmeg and currants, put in your almonds, with, if you wish, half a glass of brandy; use sliced almonds for ornament.

A PYRAMID OF PASTRY.

Make some paste as for mince pies, roll it into a sheet $\frac{1}{2}$ inch thick, cut it out, either with round or oval cutters, into pieces each a size or two smaller than the other, bake them in a moderate oven, spread some jam or marmalade over each piece, but do not put so much as will run down the sides and disfigure them, put them one on the other; each slice or piece may be spread with a different sort of preserve.

SWISS PASTE—FRENCH PASTE.

Roll out a piece of puff paste about $1\frac{1}{2}$ inch thick and three inches wide; cut it into slices about $\frac{1}{4}$ inch thick; lay them, with their flat sides, on a baking plate, three or four inches apart; bake in a moderately quick oven; when done spread a thin layer of raspberry jam on the flat side of one of the pieces and lay on another piece to cover it.

LEMON MARANG PIE.

Three-quarter pound sugar, six ounces butter, six eggs, two lemons grated and juice, and one ounce flour; beat your butter and sugar together, then add your eggs and lemons. Make the bottom of puff paste dough; ornament this with kiss batter and bake in moderate heat.

QUINCE PIE.

To six pounds quinces sliced, add one pint wine, one pint cider, three and one-half pounds sugar, one lemon peeling rubbed on loaf sugar, one-eighth ounce cloves; boil all and press through a sieve; fill pies and bake.

RUBBER BAGS AND TUBES.

These rubber bags I have made to order. The small one is for ornamenting with plain tubes, or the tubes used in my machine. The length of this bag is 8 inches by 5 inches wide at the top.

No. 2 bag is for laying out Macaroons, Lady Fingers, Jelly Drops, Jelly Rolls, Jumbles, Snow Balls, etc. The size of this bag is 18 inches long by 10 inches at the mouth.

The next size is 22 inches long by 12 inches wide at the mouth. This last one is the best bag for laying out, being larger.

Prices as follows:

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No. 2,	-	-	-	-	-	-	-	.75.
No. 3,	-	-	-	-	-	-	-	1.00.

One star and one round tube, to be used in laying out with the two last bags, price of the two tubes, - - - - - .20.

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Silver-plated tubes, as represented in cuts, 12½ cents each. No less than six sent at this moderate price. The full set of 24, \$2.25.

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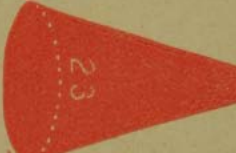
Rope.



Star.



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BASKET FOR SUGAR OR GUM PASTE FLOWERS.



GUM PASTE OR SUGAR FLOWERS.



**NUGAR HARP WITH CARAMEL ORANGE
QUARTERS.**



CENTRE FOR CUPID, BRIDE OR PYRAMID.

RAISIN PIE.

Beat 3 lbs sugar and 34 eggs well together; scald 6 lbs raisins in 1 gallon water, add raisins and grated peeling of a lemon, then beat up 3 egg whites, adding while beating 1 ounce sugar; when done add three ounces more sugar; cover the pie after it is baked and strew 1 pound currants, soaked in boiling water, on the whites of eggs; put in oven again; let it brown a little; these pies can be baked without a top.

COCOANUT PIE.

One quart milk, one-half pound sugar, eight eggs, three ounces flour; mix first the eggs, sugar and flour; then add one-quarter pound grated cocoanut, then fill and bake; no top on; after it has baked have four eggs beaten up well; add while beating, 1 ounce of the sugar; then add one-quarter pound more of the cocoanut to the whites, at the same time add four ounces sugar, mix light and spread on pies; set in oven to brown.

CUSTARD PIES.

Fifteen eggs, one pound sugar, two ounces flour, one-half gallon milk; mix eggs, flour and sugar together first, then add the milk.

PINEAPPLE PIE.

Remove the outside of a pineapple well ripened, cut in thin slices; add three-quarter pound sugar and cook over a slow fire, adding one-half pint red wine; add one-quarter ounce cinnamon; cook only fifteen minutes over a slow fire; let cool and fill the pies.

CREAM PIE.

Put one quart white wine with one pound sugar on the fire; beat in a pitcher the yolks of eight and white of two eggs; add one ounce corn starch dissolved in a little cold water and the grated peel of one lemon; the eggs should be well beaten and poured into the wine, when it is boiling, and the stirring must be continued without interruption until the mixture is boiling again. When cool, to be filled into the dishes without delay and baked as usual.

VANILLA CREAM PIE.

Pound 1 stick of vanilla quite fine, pour 1 quart white wine thereon, add 8 whole eggs, $\frac{1}{2}$ pound sugar and 1 ounce corn starch dissolved in a little cold water; put on coal fire and turn quickly until boiling, then remove immediately from the fire, stirring the cream until it gets cold and finish in the usual way.

LEMON CREAM PIE.

Mix the yolks of 10 eggs with 1 ounce flour or corn starch, the juice and grated peel of 4 lemons, $\frac{1}{2}$ pound sugar, 4 ounces powdered almonds, including 1 ounce bitter ones, 2 ounces citron, a little cardamom, $\frac{1}{2}$ pint rhine wine and a pinch of salt; put it on the fire and stir until the mixture becomes quite hot and begins thickening, then add the beaten whites of half the number of eggs.

DRIED FRUIT.

Dried apples, peaches, prunes and plums; cook in some water and strain through a sieve; add $\frac{1}{2}$ to $\frac{3}{4}$ pound sugar to the pound of fruit, to suit taste.

PATTY CASES.

These should be made from the best paste, as for mince pies. Get three cutters of different sizes, roll out the paste about $\frac{3}{4}$ inch thick; cut out as many pieces as you want with the large cutter; cut out the same quantity of pieces with your second-sized cutter, and with the third size cut out some small thin pieces to put on the top of these; then with your second cutter cut the paste partly through, which you had from the large cutter, leaving, as near as you can, an equal edge round it; wash the top with egg, and bake them on an iron plate; dip each of the cutters into boiling water before using, which prevents the edge being drawn, and they rise more evenly. When baked, take out the centre of the large pieces with a knife, as far as the mark of the cutter and about three parts of the depth of the paste; fill these vacancies, or holes with some prepared patty meat, put the other pieces on the top, and send them to table quite hot.

VOL-AU-VENT.

Take some paste as for patty cases, give it an extra half turn, make it about $1\frac{1}{2}$ inch in thickness, cut it out with a large oval or round cutter, or in any shape with a knife to suit the form and size of the dish, heat the knife or cutter in hot water, mark it round about an inch from the edge, ornament the centre part by cutting any design with a knife, egg the top and bake it in a moderate heat; when it is rather more than three parts done, take it out and remove the centre piece, which you reserve for a cover. Scoop out the remaining part of the paste from the centre, leaving it $\frac{1}{2}$ inch thick at the bottom; put in the oven again to dry or finish baking; it should be 4 or 5 inches high and quite straight. Fill it with any sort of ragout or fricasse as for patties. These are occasionally filled with a compote, or a made dish of fish, or served as a sweet entree, filled with a cream or fruit.

OYSTER PATTIES.

The outside is made of puff pastry, cracker dust, pepper, sage, a little butter, 3 eggs, $\frac{1}{2}$ pint wine, and put in one pint oysters; put some of this mixture in each patty.

PUMPKIN PIE.

Two quarts scalded milk, add about 3 medium sized pumpkins; strain after the pumpkin has been peeled and boiled through a sieve, add the milk and $\frac{1}{2}$ pound butter, 1 pound sugar, 8 eggs; put in pans to bake.


RICE PIE.

Boil your rice soft and add $1\frac{1}{2}$ eggs for every pie and 2 oz. sugar and a little cinnamon; fill the pies. When baked you may add 4 whites of eggs; beat well and add while beating one ounce of the sugar; when done add the remainder, if the whites should be too soft, beat on ice.

DAMSON PIE.

Cover the damson with the water and boil till very soft. Rub through a sieve and add 1 pound sugar to every pound damson.

BANBURY PUFFS.

Cut the paste as directed for Coventry, without rolling it thin, lay some of your Banbury meat (see Banbury meat) in the middle and fold up the edges of your paste, so as to form an oval puff, thus ; this is done by pressing more of your paste together at the ends than in the centre. Turn them and dust the tops well with loaf sugar dust, and bake them in a moderate oven.

BANBURY MEAT.

Cream a $\frac{1}{4}$ lb. butter and mix with $\frac{1}{2}$ lb. moist sugar, 6 oz. flour, 2 oz. each of candied orange and lemon peel cut fine, 1 lb. currants, $\frac{1}{4}$ oz. ground cinnamon, $\frac{1}{4}$ oz. allspice. Keep in a jar for use.

ANOTHER.

Crumble some stale savoy or pound cake and sweet biscuits together; mix with this some chopped apples, currants, candied peels cut fine, mixed spices, a little butter and sugar, the juice with the yellow rind of lemons rubbed off on sugar, or a little essence of lemon may be used instead. Moisten the whole with a little thin raspberry jam or treacle, mix the whole to palate, making it either rich or poor, according to the price and size your Banbury are sold. Press the whole into a jar and keep it for use.

HOW TO MAKE TARTS.

The cover generally consists of butter paste or short paste, and the fillings of slices, quarter or eighths of apples, apricots, peaches, oranges, halves of plums, stoned cherries, strawberries, raspberries, gooseberries, marmalade, jelly, preserved fruits and cream. The fruit slices, strawberries, raspberries, etc., must, before being used for tarts, etc., for a while, be laid in fine sugar, grated lemon peel, or some other spices, or according to circumstances, the former must be stewed, and the smaller fruits, except plums and cherries, which should be sprinkled with sugar before baking, should be stewed in sugar. The tarts generally are covered with network. After the dough-covered plates have been filled with whatever fruit may be preferred, cut with your jagging iron long strips, about the width

of a finger, from the dough, which should be rolled out flat about $\frac{1}{8}$ of an inch thick, and plait these strips over the filling, laying the first one across the centre, the second crossing the first, then two others from each side of the first, then two from each side of the second, keeping them about one-fourth of an inch apart, so that two strips alternately cross from side to side, until the whole filling is covered, as it were, with a net work. The ends then must be cut off clean at the edges, the ridge of the tart washed with egg and then bordered with one of the before mentioned strips; wash the tarts with egg, but be careful that none of it runs off on the sides. Bake in medium hot oven.

For very small tarts the strips must, of course, be made proportionately narrower, in order to make a network on so small a surface.

All tarts of puff paste must be glazed well with pulverized sugar while in the oven, or else covered with snow of the white of eggs and sugar, sprinkled with water, and baked in a more than medium hot oven.

Small tarts generally are made in the following manner: Have your puff paste rolled out thin, press out the slices with your form, put them into the appropriate tin moulds, and then add your filling.

Or, after having rolled out your dough about $\frac{1}{4}$ inch thick, press out the under crust of about 3 or 4 inches in diameter, put it on the baking pan, wash it with egg and put on an edging of about $\frac{1}{2}$ inch in height, put in your filling and proceed according to foregoing directions. This last kind of shell for tarts is used for Oyster Patties, but is generally baked alone and filled afterwards.

VANILLA TART.

Make the bottoms out of short paste and place it in patty pans. Filling: 15 eggs, beat up warm on fire with $\frac{1}{2}$ lb. sugar; flavor vanilla, $\frac{3}{4}$ lbs. flour, stir well; then put in the centre of each of your pans a little jelly; then force your batter through a bag into your pans, or with a spoon. Bake in moderate heat. First sift them over.

APPLE, GOOSEBERRY AND OTHER FRUIT PUFFS.

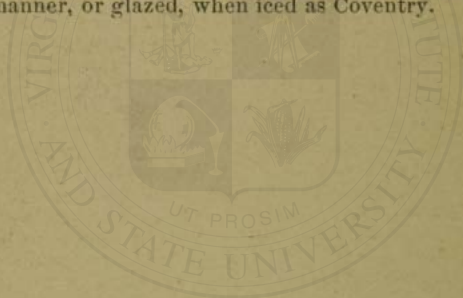
Roll out your pastry as directed for Coventry Puffs; put some of your fruit, with a little sugar in the centre; sprinkle

them with water, fold your paste over, so as to form a semi-circle, and ice them as before directed.

Apples should be peeled, cored and cut in small pieces. Rhubarb should have the strings on the outside taken off, and then cut in pieces.

SANDWICH PASTRY.

Roll out some puff paste into a thin sheet, spread some raspberry or any other jam over it. Roll out another piece the same size and thickness as the former, and put over it. Cut it out with cutters into rings, crescents or other forms, or with a knife into diamonds, squares, triangles or fingers. Ice the tops as directed for Coventrys, or sift loaf sugar over them, bake them in a moderately warm oven, on a clean tin, keep the door shut, that the sugar may melt on the top and appear shining, which is called French glazing. They are not to be done in this manner, or glazed, when iced as Coventry.



PYRAMIDS.

DESCRIPTION OF MOULD AND ORANGE PYRAMID.

Have a mould made out of tin in the way described below: Ten inches in diameter at the bottom, taper to a point at 2 feet four inches high. Then for a small mould have a ring $8\frac{1}{2}$ inches in diameter. Cut a hole in the centre $6\frac{1}{4}$ inches, then slip this over the large mould and it will do for a large or small mould; use it now to build a small pyramid; take the prepared oranges and dip the bottom and top in; then set the bottom $1\frac{1}{2}$ inches apart, while the top rests together and is united with the candy; next dip two more and put one of them against the bottom $1\frac{1}{2}$ inch apart and let these unite; continue to do this all around till you meet; then make them fit the best way you can by spreading the bottom apart more, or by bringing them together more; then the next row dip the same way and stick one on top of the other two, and do the same with the other; let the tops unite as the first one, it is easy; all the time build close against the tin pyramid, so it will have a support and continue till you reach the top; you may put on a whole orange or anything you may wish to ornament with; care must be taken to have the mould well greased, and when taking it off the mould not to break it; take hold of the tin and lift it off; then set on a table and push out the tin from the candy; then put the candy and pyramid on a glass stand.

MACARONI PYRAMID.

The sugar you use to make a ring to go around the tin pyramid must be made just as if you were making candy; must not be pulled; only form it into a stick, adding some lemon to flavor it; then put it around the mould at the bottom or on the half side; the candy for dipping into must be boiled as if you were going to make candy; about two pounds will be necessary to build a full-sized pyramid. Macaroni Pyramid is built the same as Orange, only that they are put together different; dip the bottom and the side as you hold it in your hand. I mean dip the edges and set the edge on the candy stick, and let the edges of both join together so they will lay flat against the mould,

continue to do this till you reach the top; then dip some Bonbons into the sugar to fasten on the Macaronies and put on French Kisses, burned almonds, yellow and red candy eggs; then it is ready to be webbed; carry it on the stand after taking it off the mould. Carry to the place it is intended for as the web cannot be put on and carried well.

ORANGE PYRAMID.

Take 3 dozen ripe Havana oranges, peel and quarter them; then separate the slices and set them on papered pans to dry, stand about 12 hours in a warm room; when dry boil 6 pounds of white sugar, 1 quart water, 1 teaspoonful of cream tartar in to it; then cover it with a pan, to steam down the sugar that gathers on the side of the kettle; quick fire. In order to tell when the sugar is done, you will have some water there in a vessel with a paddle in it to try it; the paddle that is in the water you will dip in the sugar; then back into the water so you can slide the candy off from it to try if it is done; put it in your mouth and chew it; if it does not stick to your teeth it is done; then pour out about $\frac{1}{2}$ pound on your marble slab to cool, so you can form the rings to build your pyramid on; you will take each slice of orange between your index finger and thumb and dip it in the candy in your kettle about two-thirds; then you will draw it out and put it on greased pan and continue this process until you have them all dipped; then commence to build by making five pillars of nine slices of oranges, join three pieces together in this manner: lay two pieces flat, then one on top of the two that you have flat so that it will form one quarter; then join these three pieces together; then take your five pillars and place them on the side of the mould; then take the slices and commence to form an arch. Build in this manner: Dip the end in your candy and join it together until you have it finished; then raise the same by slipping it out the mould, and set it on a stand and fasten it on the same by sticking orange around.

PEACH PYRAMID.

This is very nice, if the peaches are hard and crystalized, you may build a pyramid of half peaches, also of cocoanut cakes.

HOW TO WEB A PYRAMID.

Have 15 pieces of wire nearly as thick as telegraph wire; cut into pieces 16 inches long; then wind them tight together with wire or cord; this will form a handle; the other end you must

spread open to about 4 inches in diameter, so it will make a whip for beating eggs; now boil 3 pounds sugar, as if for making candy; boil to a crack, then let it get thick; the sugar must be boiled at the place one-half hour before supper; when you see it getting cold and thick dip in your whip and throw it in a circle around the top; now you will see threads from the whip encircling the pyramids, and continue till you have a thick veil all over it; then break off that which is stuck on the floor and send to the table; set this about the middle of the table; it will not stand well longer than two or three hours; keep in a cool place.

NUGAR BASKET.

Two pounds of pulverized sugar; put it in a kettle with the juice of one lemon; then take a paddle and stir it on the fire when it is melted so that there is no grain in it; then add 1 lb. of fine cut almonds into it and stir about 5 minutes; then pour it out on the slab and have a rolling pin, greased, so you can roll it out to the thickness that you want to use it, about $\frac{1}{4}$ of an inch; then put it in your mould and take a lemon and press your nugar up to the side of the mould until it is cold; have your mould greased first, when done you can ornament it. Build a pyramid of oranges or macaronies and set in the centre, fill with Cream Kisses and stick Cream Bon-Bons on it to set it off; then put an ornament of some kind on top of it.

ANOTHER.

Boil 3 lbs. pulverized sugar and when just to a crack add $\frac{1}{4}$ pint water and 1 teaspoonful cream tartar; then have 5 pounds almonds blanched and split; mix these in and then pour out thin on the slab; have the mould greased well; take a piece of the nugar and spread it on the bottom, spread with a lemon cut in two, as it will be too hot; then add another piece as big as you can to form the side, and continue adding till it is in shape; don't let the nugar be too hot so it will not stand to the side; it must be so; it will get cold enough when added to the side; have a piece of hook and bend it into the shape of a handle so it may not spread open any more; cover this with nugar and stick on each side of the basket, when you find the nugar hard you may lift it out of the mould; it may be ornamented, if you be a good ornamenter; it may be filled with oranges while on the table, or in any way you may desire.

ENGLISH PASTRY.

NOUILLES PASTE.

One pound of flour, about 10 yolks of eggs, a teaspoonful of salt, and merely sufficient water to melt the salt.

Place the flour on the slab, form a hollow in the centre, then put the salt in, with a little water to melt it, and add the yolks of eight eggs. Work the whole well together, at first rubbing the ingredients between the hands, and then, if necessary, add two more yolks of eggs, and finish working the paste by pushing it from you with the palms of the hands, using considerable pressure; sprinkle a few drops of water over it, then knead the paste into a ball and keep it wrapped up in a cold cloth until wanted for use. This paste must be kept very stiff.

PUFF PASTE.

One pound flour, 1 lb. butter, the yolk of an egg, a teaspoonful salt, and about $\frac{1}{2}$ pint water.

Place the flour on the pastry slab, spread it out in the centre, so as to form a well, in which place the salt, a small piece of butter, the yolk of an egg, and about two-thirds of the quantity of water required to mix the paste. Spread out the fingers of the right hand, and mix the ingredients together gradually with the tips of the fingers, adding a little more water, if necessary. When the whole is thoroughly incorporated together, sprinkle a few drops of water over it, and work the paste to and fro on the slab for two minutes, after which it should be rather soft to the touch and present a perfectly smooth appearance.

The paste, thus far prepared, must now be spread out on the slab with the hands, and after the butter has been pressed in a cloth, to extract any milk it may contain, should be placed in the centre of the paste, and partially spread, by pressing on it with the cloth; the four sides should then be folded over so as entirely to cover the butter; a little flour must next be shaken under and over it, and the paste should be shaped in a square form, measuring about 10 inches each way, by pressing it out with the hand. It should then be placed on a clean baking-

sheet, laid on some pounded rough ice,* and a deep sautapan also filled with ice should be placed upon it; by these means the paste will be kept cool and firm. About 10 minutes after the paste has been made, take it from the ice and place it on a marble slab, shake a little flour over and under it, and then roll it out about 2 feet long, and 10 inches wide; observing that the paste must be kept square at both ends, as much of the success depends on due attention being paid to the turning and folding. The paste should then be laid in three equal folds, and after these have been rolled over to cause them to adhere together, the paste must next be turned round in an opposite direction and rolled out again in the same manner as before. It should then be put back on the ice, and after allowing it to rest for about 10 minutes or a quarter of an hour, roll it out again, or as it is technically termed, give it two more turns; the paste must now be put back on the ice, and again rolled two or three times, as the case may require, preparatory to its being cut out for whatever purpose it may be intended.

* In summer season it is impossible to ensure success in making puff paste, unless rough ice be used to that end, it being matter of the first necessity that it should be kept cool and firm; two requisites that tend materially to facilitate the working of the paste, and also contribute very considerably to give it very extraordinary degree of elasticity, when exposed to the heat of an oven, so well known to experienced pastry-cooks. A piece of puff paste, $\frac{1}{4}$ of an inch thick, when baked, will rise to the height of 2 inches—thus increasing in volume eight times. To effect this property it is necessary to procure 3 oblong tin pans, of the following dimensions: The first shall measure 20 inches by 16, depth 3 inches; the second 18 inches by 14, depth two inches; and the third, 16 inches by 12, depth 3 inches. Place some pounded rough ice in the largest, then set the second-sized tin on this, with the puff paste in it; lastly, put the smallest pan, also filled with ice on the top of the paste; by this method puff paste may be easily made to perfection during the hottest days of Summer.

In Winter the use of ice may, of course, be dispensed with. In extreme cold weather, when the butter is very hard, it will be necessary to press it in a cloth or on the slab, to give it more expansion, and thus facilitate its incorporation with the paste. Care must be taken, in mixing the paste, not to make it too stiff, especially in Summer, as, in that case, it becomes not only troublesome to work, but it also effects its elasticity in baking.

FRENCH PASTE, FOR RAISED PIES.

One lb. flour, 4 ounces butter, a teaspoonful of salt, $1\frac{1}{2}$ gill of cold water.

Place the flour on the slab, spread it out in the centre, then add the salt, water, and butter, and proceed to work the whole together with the hands into a very firm paste in the following manner: When the ingredients have been worked into a paste, this must be brought to the edge of the slab; then use the palm of both hands, applying them alternately with great force, to spread and divide the paste into small parts; sprinkle a few drops of water over the paste, and knead it together; this is called breaking and kneading, and must be repeated three or four times. The paste must then be gathered up, placed in a clean rubber, and finally kneaded together by pressing upon it with the elbow. It will then be ready for use.

SHORT PASTE, FOR TIMBALES ETC.

One lb. flour, $\frac{1}{2}$ lb. butter, a teaspoonful of salt, the yolks of two eggs, nearly $\frac{1}{2}$ a pint of water.

Make a well in the centre of the flour, place in this the yolks of eggs, salt, butter and two-thirds of the water, then work the whole together with the hands into a somewhat firm paste; dip the fingers into the flour to separate any of the paste that may adhere to them; sprinkle a little water over it, and then work the whole together into a ball, and keep it in a cloth till wanted for use.

SHORT PUFF PASTE

One pound of flour, 12 ounces of butter, a little salt, one egg and about one-half pint of water.

Spread the flour out in the usual manner, place the egg, salt, half the butter, and two-thirds of the water at first, adding as much of the remainder as may be necessary afterward; work these two together into a smooth and somewhat firm paste; then spread out with the hand, and after the remaining half of the butter has been placed in the centre, the sides should be folded over so as to entirely enclose the butter. When the paste has stood five minutes, shake some flour with the hand over the slab and on the paste, then roll it out to the length of about two feet and a half, and about a foot wide; this must be thenfolded into three, and after turning the paste round so as

to bring the sides to face you, roll it out again in a similar manner; after an interval of about ten minutes repeat the rolling* twice more; the paste will then be fit for use.

*Each time the paste undergoes the process of rolling, as here described it is termed by bakers "giving it a turn." This kind of paste requires only four turns.

SHORT PASTE FOR TARTS.

One lb. flour, $\frac{1}{2}$ lb. butter, 2 oz. pounded sugar, a very little salt, 2 whole eggs, and about a gill of water.

Spread the flour out on the slab with a hollow in the centre, then add the butter, sugar, salt and the water, and break in the two eggs; work the whole together with the hands into a firm paste, and use it for covering fruit tarts, and lining tarts, etc.

NOUILLES PASTE.

One lb. flour, about 10 yolks of eggs, a teaspoonful salt, and merely sufficient water to melt the salt.

Place the flour on the slab, form a hollow into the centre; then put the salt in, with a little water to melt it, and add the yolks of 8 eggs; work the whole well together, at first rubbing the ingredients between the hands, and then, if necessary, add two more yolks of eggs, and finish working the paste by pushing it from you with the palms of your hands, using considerable pressure; sprinkle a few drops water over it, then knead the paste into a ball, and keep it wrapped up in a cloth till wanted for use. This paste must be kept very stiff.

OFFICE PASTE.

One pound of flour, 8 oz. pounded sugar, 2 whole eggs and 2 yolks.

Place the flour on the slab, forming a hollow in the centre, then add the sugar and the eggs, and proceed to work the whole into a stiff compact body. If, however, the paste should appear dry, and present any difficulty in kneading, another yolk or two may be added.

The paste is mostly used for making ornaments for the second course.

ALMOND PASTE.

Eight ounces of Jordan almonds, $1\frac{1}{2}$ lb. sugar, with $\frac{1}{2}$ oz. gum-dragon.

First scald the almonds, remove the skin, wash them, and allow them to steep in cold water for about twelve hours. Next put the gum into a gallipot, adding to it rather more than a gill of water; cover this over with paper twisted round the edge of the gallipot, and allow the gum to steep until it has absorbed all the water; it must then be placed in the centre of a strong cloth, which should be twisted round at each end by two persons (in the manner practiced in wringing wet clothes) with considerable pressure, so as to squeeze the gum through the cloth, which must then be gathered up into a small basin. Pound the sugar and sift it through a very fine lawn sieve.

The almonds must now be drained on a napkin, afterwards placed in a mortar and pounded into a very smooth paste. In order to prevent them from turning oily, while they are being pounded, it will be necessary to add a few drops of water or lemon juice occasionally. As soon as the almonds present the appearance of a smooth paste, rub this through a very close hair sieve, onto a plate. Next place the pounded almonds in a convenient-sized sugar boiler, with about one-third of the sugar, and stir these together over a stove fire with a new wooden spoon, working the paste briskly and carefully the whole time, in order to prevent it from burning or acquiring the least color. As soon as the paste ceases to adhere to the sides of the pan, turn it out onto the slab, and begin to work in the remainder of the sugar and gum; the latter must be previously worked on the marble slab with the hand, and some of the sugar should be added at intervals. When the whole of the ingredients have been worked together, the paste should form a white, smooth and stiff compact body.

Almond paste, prepared as the above, is mostly used for making "croquantes," small baskets filled with whipped cream and strawberries, etc. It may also be used for making second-course ornaments, being preferred by many for that purpose on account of its transparency.

GUM PASTE.

Two ounces of gum-dragon, 1 lb. fine sifted sugar, and 1 lb. starch powder.

First steep the gum-dragon in a small basin with nearly half a pint of water, cover it over with paper, and put the basin in a warm place; when the gum has absorbed all the water, press it through a cloth as directed for the almond paste, then work it on the marble slab with the palm of your hand, mixing in the sugar at intervals; when the gum has absorbed all the sugar, the powder must be gradually worked in with it. The whole, when finished, should have the appearance of a very stiff compact smooth paste. Then gather it up in a round ball, put it on a plate covered with a basin, and keep it in a damp place, to prevent its becoming dry and hard.

PUFF PASTE PATTY CASES.

Make one pound puff paste in the manner described in "puff paste" and give it seven turns, wetting the last turn before folding it; then roll the paste out so as to leave it scarcely a quarter of an inch thick, and about three minutes afterwards take a fluted circular tin cutter about two inches in diameter, and use this to stamp out as many patties as may be required; previously to stamping out each patty the cutter should be first dipped in very hot water as the heat thus imparted to the cutter causes it to slip easily through the paste, and produces the same effect as if it were cut with a sharp knife; in consequence of there being little or no pressure on the edges, the paste has thus a much better chance of rising while baking, especially in the Summer season. As soon as the patties are cut out they should be immediately placed in rows, on a baking sheet previously wetted over, about two inches apart, then egg them over with a soft brush dipped in beaten egg, being careful not to smear the edges, and stamp them in the centre, making a slight incision through their surface, with a plain circular tin cutter about one inch and a half in diameter (this cutter must also be dipped in hot water each time it is used.) The patties should then be quickly put in the oven and baked of a light color; when done let the covers or tops be removed, pick out the inner crumb carefully with the point of a small knife, and then place the patties with their tops on a baking sheet lined with clean paper.

CROUSTADE CASES.

Roll out half a pound of "timbale" paste (see short paste for timbales) to the thickness of a penny piece: then take a circular

tin cutter, about 4 inches in diameter, and stamp out a dozen flats; next press one of these on the end of a circular piece of wood, about 6 inches long by about $1\frac{1}{4}$ inch in diameter (or failing this, cut a carrot to that shape.) Line a dariole mould, previously slightly spread with butter, with the paste so prepared; use the thumb to make the paste lie evenly in the mould, trim away the edges, raise the sides a little, then fill each croustade so finished with flour, mixed with a fourth part of chopped suet, and bake them of a light color; when done empty them, and place them on a dish. The tops must be stamped out with a small circular fluted cutter, from some puff paste, rolled seven turns; put these on a baking sheet previously wetted to receive them, egg them over with a soft brush, place a much smaller circular piece of paste on the top of each, egg these over, and then bake them of a bright light color, when done trim them and place each on top of one of the croustades after they are garnished.

PATTIES, A LA MAZARIN.

Give seven turns to half a pound of puff paste, roll it out to the thickness of a penny-piece, and stamp out two dozen tops with a plain circular tin cutter, about one inch and a half in diameter; then gather up the trimmings, knead them together, roll them out and stamp two dozen more; place these on a baking sheet, about $1\frac{1}{2}$ inches apart, and wet them over with a soft brush; garnish the centre of each with a little force meat of any kind, place the tops on them, and use the upper part of a smaller cutter to press them down, so as to fasten the two parts together; they must then be egged over and baked in a rather brisk oven; when done, dish them up on a napkin and serve.

MUTTON, PATTIES A LA WINDSOR.

Trim the lean parts of a loin of mutton free from fat and sinew; cut this up into small scollops, mix these with some fine herbs, consisting of chopped mushrooms, parsley and shalot; season with pepper and salt, and add a ragout-spoonful of reduced Espagnole sauce; use the preparation to fill some croustades lined with short paste, cover them with some of the same kind of paste, and bake them of a light color. When done remove the tops from the patties, pour a little thin Espagnole or

Italian sauce in each, cover them with puff paste tops (made similar to croustade tops), and serve.

Croustade and patties are garnished with scollops or ragouts of chicken, game, all kinds of fillets of fish, the tails of crayfish, prawns and shrimps, with oysters in scollops, small dice, and also lobsters cut up in small dice. They may be sauced either with supreme, beshamel, or allemande, lobster, oyster or crayfish sauces.

DEVONSHIRE SQUAB PIE.

First, make 2 pounds of short paste (see short paste), roll it up in a clean cloth, and set it aside till wanted. Then cut about two pounds of griskin of pork in slices, season these with a little chopped onion, sage and thyme, pepper and salt, and place them on a dish; cut 1 pound of steaky bacon (previously parboiled for a quarter of an hour) also in slices and put them with the pork; to these add about a dozen good apples, which, when peeled and the cores taken out, must be cut in thick slices and put on a plate. Next, take rather more than one-half the paste, roll it out, and line an oblong tin mould, about 2 inches deep, with it; then arrange the pork, bacon and apples in this, in alternate layers, commencing with the bacon, over this put slices of apples, and then the pork, and so on till the whole is used up. The remainder of the paste must now be rolled out and used to cover the pie with; fasten it securely round the edges, trim it, and pinch it boldly with the pincers; ornament the top with leaves, &c., egg it over and bake it in an oven of moderate heat, for about two hours, and serve it hot.

LEICESTERSHIRE PORK PIE.

Cut the pork up in square pieces, fat and lean, about the size of a cob-nut, season with pepper and salt, and a small quantity of sage and thyme chopped fine, and set it aside on a dish in a cool place. Next, make some hot water paste, using for this purpose, if desired, fresh-made hog's-lard instead of butter, in the proportion of 8 ounces to 1 pound flour. These pies must be raised by hand, in the following manner: First mould the paste into a round ball upon the slab, then roll it out to the thickness of half an inch, and with the back of the right hand indent the centre in a circle reaching within 3 inches of the edge of paste; next, gather up the edges all around, pressing it closely

with the fingers and thumbs, so as to give to it the form of a purse; then continue to work it upwards, until the sides are raised sufficiently high; the pie should now be placed on a baking sheet, with a round of buttered paper under it, and after it has been filled with the pork—previously prepared for the purpose, covered in with some of the paste in the usual manner, trim the edges and pinch it round with the pincers, decorate it, egg it over and bake it until done, calculating the time it should be kept in the oven according to the quantity of meat it contains.

EEL PIE A L ANGLAISE.

Bone two good-sized Thames eels, spread them out on a dish and sprinkle them over with a little pepper and salt. Make some quenelle force-meat with either perch, tench or carp, and after having mixed some chopped mushrooms, parsley, one shalot, spread a thick layer of it inside each eel, roll them up, cut the eel into four-inch lengths, and place them on a dish until wanted. Next line a plain mould with short paste, arrange the pieces of eel in it, in neat order, season between each layer with chopped parsley and mushrooms, pepper and salt, and a spoonful of good bechamel sauce: cover in the pie in the usual manner, with some of the paste, pinch the edge round, ornament the top, egg it over, and bake it in the oven for about an hour and a half; when done, dish it up on a napkin and send to table.

When eel pies are intended to be eaten cold the top should be carefully removed and the pie ornamented with aspic jelly.

SALMON PIE A LA RUSSE.

Make two pounds of short paste, roll it up in a cloth, and keep it in a cool place till wanted. Cut two pounds of fresh salmon in slices about half an inch thick, and set them aside on a plate; fillet six anchovies, turn two dozen olives (removing the stone by paring off the outer part without altering the shape); boil six eggs hard, and place the whole of these on a disk. Chop a pottle of mushrooms, two shalots, a handful of parsley, a little green thyme, sweet basil and tarragon; put these ingredients into a stewpan with two ounces of butter, a little nutmeg, pepper and salt, and simmer them over the stove fire for about five minutes; then add about half a pint of good brown sauce and the juice of a lemon; stir the whole together over the stove fire

for five minutes longer, and then take it off. Next roll out two-thirds of the paste to thickness of the sixth of an inch, and after having thinly spread the inside of an oblong mould with butter, line it with this and fill with alternate layers of the slices of salmon, hard eggs, olives, and fillets of anchovies, at the same time spreading some of the fine herbs sauce in between each layer. The pie must be covered with the remainder of the paste in the usual manner. Bake it in a moderately heated oven for about one hour and a half, and when done dish it up on a napkin and send to table.

These pies may also be made with sturgeon, trout, mackerel, char, gurnets, eels, soles, etc. The addition of some sliced thunny* tends considerably to improve the flavor.

*Thunny is a fish abounding in the Mediterranean, and which is procurable, preserved in oil, at all Italian warehouses.

MIRLITONS.

Use puff paste trimmings, 3 whole eggs, 3 ounces sugar, 1 ounce of ratafias, one-half ounce candied orange flowers, 1 ounce butter and a little salt.

Put the above into a basin having a spout; the ratafias and orange flowers must be bruised, and the butter merely melted; work the whole together with a wooden spoon until the batter presents the appearance of a rich creamy looking substance; it must then be instantly poured into two dozen small deep tartlets, lined with puff paste trimmings; shake a rather thick coating of sifted sugar over the mirlitons, and when it has nearly melted on their surface, put them in the oven at very moderate heat, and bake them of a light fawn color. When the mirlitons are done, the centre should rise out from the tartlet about half an inch, resembling the crown of a boy's cap.

These cakes may also be flavored with chocolate, grated previously to its being added to the preparation; or with pistachios or almonds; both of these must be pounded first; they may also be flavored with different essences. Previous to pouring the batter into the tartlets a spoonful of apricots or pineapple jam may be placed in them.

PITHIVIERS CAKES.

Half a pound of puff paste, 8 ounces almonds or nuts, 6 ounces sugar, 4 ounces butter, 2 ounces ratafias, a spoonful orange flower water, yolks of 4 eggs and a very little salt.

First pound the almonds with a little white of egg until they become pulverized; then add the remainder of the ingredients and pound the whole well together until thoroughly incorporated, when it should present the appearance of a rather soft creamy paste; take this up in a basin.

While the above preparation is going on, $\frac{1}{2}$ lb. puff paste should be made, to which seven turns or foldings must be given. Take two-thirds of this, and knead, or rather fold it, by twisting over the corners, so as to form it into a cushion. Knead the other piece in a similar manner, and then roll them both out in a circular or oval form to the size of a small dish or dessert plate. Place the thinnest piece on a baking sheet, wet round the edges with a paste brush dipped in water, fill the whole of the centre with the layer of Pithiviers cream, about an inch thick, and place the other pieces of puff paste over the top of this. Press it all round the edge by bearing on it with the thumb of the right hand. Then trim the edges round neatly (in the manner practiced to cut a vol-au-vent), and with the point of a small knife, handled lightly and freely, sketch or mark out some neat or elegant design, such as a lyre, a vase of flowers, a helmet with flowing mane or feathers, a wreath or a star, etc. Shake some finely sifted sugar over the cake, and bake it of the lightest possible color; indeed, it should be free from any color, the characteristic appearance of this kind of pastry being its whiteness. Pithiviers cake should be eaten cold.

These cakes may also be made in tartlet moulds, thinly lined with puff paste, and after being neatly filled with the Pithivier cream (the edges being previously wetted round), the mould must be covered in with circular pieces of puff paste, stamped out with a cutter to fit them; then fasten down by pressing the two pieces of paste together with the forefinger and thumb of the right hand, and finished and baked as directed in the foregoing case.

D'ARTOIS CAKE.

Puff paste or large D'Artois cakes, prepared as directed in the foregoing cases, may be garnished either with apple marmalade, mince meat, or any kind of preserve. In this case, however, when the cake has been covered in with the puff paste, previously to marking out the design on its surface, it must be egged over with a paste brush. When it has been baked of a bright yellow color, shake some finely sifted sugar over it, after which put it back again in the oven for a minute or two,

and then pass the red-hot salamander over it to give it a bright glossy appearance. The same direction applies to the smaller D'Artois cakes.

GERMAN TOURTE OF APRICOTS.

Cut a dozen ripe apricots into quarters, and then put them into a small sugar-boiler or stewpan, with the kernels extracted from the stones, 4 ounces of pounded sugar, and a spoonful of water; stir this over the stove-fire until the fruit is dissolved into a jam, and then withdraw the stewpan from the fire.

Roll out some trimmings of puff paste; or about one-half pound of short paste, or to the diameter of about 8 inches, place this on a circular baking sheet, and with the forefinger and thumb of the right hand, twist the paste round the edges so as to raise it in imitation of cording; then cut up a dozen ripe apricots into quarters, and place these in close circular rows on the paste, shake some sifted sugar, mixed with some rind of lemon, over the apricots, and then bake the tourte at moderate heat; when it is done, pour the marmalade of apricots over the others, shake some sifted sugar mixed with a teaspoonful of cinnamon powder over the surface, dish tourte on a napkin, and serve it either hot or cold.

This kind of tourte may be made of every kind of fruit, the process in each case being similar to the above—consisting in baking one-half of the fruit on the paste, while the remainder is added after the tourte is baked, being first boiled down into a kind of jam for that purpose. In all cases, some cinnamon sugar must be strewn over the surface.

DARIOLES.

One ounce of flour, 2 oz. of pounded sugar, 1 oz. of ratafias, three gills of cream, 1 whole egg and six yolks, 1 oz. of candied orange flowers, a small pat of butter, a very little salt, one-half pound of trimmings of puff paste.

Place the flour, sugar, the bruised ratafias, and the eggs in a spouted basin, work the whole well together, and then add the cream, a very little salt, and a tablespoonful of orange flower water, and mix these in with the batter. Line a dozen dariole moulds with some trimmings of puff paste, place these on a baking sheet, put a very small bit of butter at the bottom of each dariole, and then, after stirring the batter well together, pour it into the moulds; strew the candied orange flowers on

the top of each, and set them in the oven at moderate heat to bake. When done, the darioles should be slightly raised in the centre, and of a light color; take them out of the moulds without breaking them, shake some finely sifted sugar over them, and serve them hot.

Darioles may also be flavored with vanilla, lemon, orange, coffee, or chocolate.

CONDE CAKES.

Chop 6 oz. Jordan almonds as fine as possible, mix them with four oz. of sifted sugar, some grated rind of lemon, and the white of an egg; the whole should present the appearance of a rather firm paste. Next, make one-half pound of puff paste, to give 7 turns or foldings, and roll this out to the thickness of the eighth part of an inch; then, with a tin cutter, of an oval circular, crescent, diamond, or any other fancy shape, stamp out about 18 condes and place them on a baking sheet previously wetted over with a paste brush to receive them; spread a coating of the prepared chopped almonds on the surface of each, shake some fine sugar over them with the dredger, and bake them of a very light fawn color.

ROYALS.

Mix the whites of 2 eggs with as much finely sifted sugar as they will absorb, so as to form a kind of soft paste, this must be effected without working it more than necessary to mix the ingredients together; a few drops of any kind of essence may be added to flavor the cakes.

Make one-half pound of puff paste, and to finish these cakes, proceed in all respects as directed in the foregoing article.

APRICOT NOUGATS.

Roll out some trimmings of puff paste to the thickness of the eighth of an inch; lay all this over the surface of a baking sheet, spread it with a rather thick layer of apricot jam, and then strew some shred pistachio kernels or Jordan almonds over this, shake some finely sifted sugar over all, and bake them in a very moderately heated oven. When done, allow the pastry to cool, and then use any kind of fancy tin-cutter to stamp them out.

PASTRY CUSTARD, OR CREAM.

Four ounces flour, 4 ounces sugar, 6 yolks of eggs, 2 ounces butter, 1 pint of cream or milk, 1 ounce of ratafias, a spoonful of orange flower water, and a very little salt.

Mix the flour, sugar and salt with 2 whole eggs, in a stewpan with a wooden spoon; then add the cream and butter, and stir the whole over the stove fire until it boils; it must then be well worked together, so as to make it smooth. Withdraw the spoon, and after putting the lid on the stewpan, place the cream in the oven, or on a slow stove fire partially smothered with ashes, that it may continue to simmer very gently for about 20 minutes; the cream must then be put out into a basin, and the bruised ratafias, the yolks of eggs and the orange flower water must be added; after which put 4 ounces of butter into a small stewpan on the fire, and as soon as it begins to fritter, and has acquired a light brown color (which gives to it the sweet flavor of nuts), add this also to the cream, and let the whole be well mixed.

Use this cream to garnish various kinds of pastry according to the directions given in the several articles for which it is intended.

TARTLETS.

Put a layer of puff paste about half an inch thick, in your pans; let it be thinner in the centre than at the edges, which is done by pressing your thumb round the centre, or with a small piece of paste dipped in the flour, to prevent its sticking, press the paste in the centre of the pan, and trim it off close to the pan with a knife. Fill them either with preserved, bottled, or ripe fruit; let them be nicely strung, and bake them in a moderate oven.

If the stringing does not adhere to the edge very readily, damp it with a moist brush.

STRINGING.

Take a piece of tart paste, large enough for your purpose, rub it with your hand on the board, until you can pull it into long strings; if the paste should be rather too tight, you cannot pull it into strings freely as if it were of a proper consistence. In this case, use a little cold water in rubbing it down, and also afterwards to moisten it when it becomes short with using

ANOTHER STRINGING.

Half a pound of flour and 1 ounce of butter. Rub the butter in the flour, mix it into a rather soft paste with cold water, and proceed as before directed. Experience alone will determine the consistence the paste is to be mixed.

TO PREPARE APPLES OR PEARS FOR TARTLETS.

If apples or pears are used to fill the tartlets, let them be peeled, cored, and cut in quarters; then boil them in water, till tender. Drain off nearly the whole of the water in which they were boiled, and reduce the fruit to a pulp, either by squeezing or by passing it through a sieve or colander. Rub off the yellow rind of a lemon with some loaf sugar; scrape this off and mix with the pulp; add more sugar if necessary, and a little lemon juice to your palate. Put it on the fire in a well-tinned saucepan, let it simmer a few minutes, stirring it occasionally. When cold, it is ready for use.

Apricots may be served in the same manner, leaving out the lemon juice.

TO MAKE TARTLETS WITH FRUITS WHICH HAVE BEEN PRESERVED WITHOUT SUGAR, OR WITH FRESH RIPE FRUIT.

If bottled, or ripe fruits without being preserved, are used add sugar to the fruit; and dust them with finely powdered loaf sugar, before baking.

TRUE LOVERS' KNOTS.

Roll out a piece of puff paste into a thin sheet, cut it into pieces 3 or 4 inches square, fold each corner over into the centre, and cut a piece out from each side, leaving it in a form of a true lovers' knot; put them on a tin, and bake them in a moderate oven; when they are done, place some jam or preserve on each point, and some in the centre.

PUITS D' AMOUR.

Roll out some puff paste as for patty cases, cut out as many pieces as you will require, with an oval scolloped cutter of any



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size you think proper, but those that are 2 to 3 in. long, are the neatest; cut the top of the paste with a sharp pointed knife, half through at each end of the oval, brush the tops with egg, and strew some coarse grains of loaf sugar over the edge, place them on a tin, and bake in a moderate oven; roll out a piece of tart paste into a small long roll, twist it, and make it into a semi-circle, to form a handle, place this on a tin and bake them. Take out the paste from the centre where you have marked it with a knife, and fill it with any sort of preserve or cream, a fine strawberry, cherry, grape or gooseberry may be put on each, fix the handle over the centre with a little melted barley sugar, or with icing. These form a very pretty dish for a second course. They may be made round instead of oval, and the edges of each may be strewn with blanched and chopped sweet almonds or pistachios, and the sides piped with any sort of jam or jelly.

TURN-OVER PUFFS.

Roll out some puff paste into a sheet a $\frac{1}{4}$ of an inch thick, cut it into pieces with a round scalloped cutter, or into square pieces with a knife; put a little jam in the centre of each, and fold or double them over, press down the thumbs a little on each side of the jam to close them, ice them as directed for Coventrys, and bake them in a moderate oven, on clean tin.

FANCY PASTRY FOR FILLING BASKETS.

Roll out puff paste thin, cut them out and form them as the last, only much smaller, and without putting any jam between, or make them in any other form, with tin cutters; place them on a clean tin, and bake them in a moderate oven, put some jam or jelly on the top of each, and arrange them tastefully in a sugar or other basket, or in a dish on a folded napkin. The whole of the small pastry and tartlets are for this purpose, and some of each should be used to make a variety, filling them with different sorts of marmalades and jams, so as there may not be a sameness.

SHORT PASTE, OR TART PASTE.

One pound of flour, eight ounces of butter. Rub the flour

and butter together with your hands, till the butter crumbles into pieces, mix it into a moderate stiff paste with cold water, and continue rubbing it with your hands on the board or slab until you have a smooth and supple paste, having no degree of toughness and shines on the surface. This paste will take considerably less water to mix it in summer than in winter.

This is used for making raspberry tarts, and all covered tarts, and occasionally for large fruit and other pies.

LARGE FRUIT PIES.

Fill a dish about three parts full, or rather more, of fruit; add sugar to your palette, or use about 6 oz. to a quart. Take the fruit from the sides, and place it in the centre, so as to make it high and round in the middle. Roll out the paste sufficiently large to cover the dish; lay it on, and with your thumbs press down the paste between the side of the dish and the fruit; let the centre of your pie appear nice and round. Make four cuts with a knife round the fruit; trim the paste from the edge of the dish, and notch it round.

You may ornament the centre of the pie, either by cutting any device your fancy may direct, with a knife or scissors on the top, or by icing it as directed for Coventry puffs, when it is nearly done. Or, instead of this, whisk up the white of an egg to a very strong froth, and lay it over the centre of your pie, as high as you can, dust it with a little loaf sugar dust, and let it remain in the oven till set.

If the fruit used is not very juicy, a little water may be put in the pie.

A thin edging of paste may be put round the edges of the dish, if you think proper. The thickness of your crust for pies of any description, you will regulate according to the size of the dish.

RASPBERRY TARTS.

Make a long roll of tart paste, cut it off in small pieces, and roll them out in an oval form, about $\frac{1}{4}$ or $\frac{1}{2}$ of an inch in thickness, and let them be large enough to cover your pans; lay them in, press the paste a little in the centre, with your thumb. Trim it off close to the edges, with the edge or back of a thin knife; notch them round. Thin some raspberry jam with a little water; fill the tarts about 3 parts full with it, and bake them in a quick oven.

COVERED TARTS.

Roll out some paste into a long roll and cut it into pieces as before directed, only make them thinner; lay the bottom paste in the pans; place in the centre either some ripe or bottled fruit; let the fruit be set up round a pie dish, and cover the apples with a thin crust of paste as high as you can in the middle, so as not to spread over the pan; add a little sugar, and sprinkle them with water. Put on another piece of paste for a cover; thumb it round the edges, as far as the fruit, let the centre be high and round. Reel round edge of the tart; make two or three holes round the fruit near the bottom. Ice them as directed for Coventry puffs, only put the sugar more of a heap on the centre, then flatten it with your hand; sprinkle them well with clean water, but not too much, so as to cause the sugar to run off. Nearly fill the bottom, or groove round the fruit, with clean water, and bake in a cool oven. If the oven is rather warm, leave open the door.

CREAMED APPLE PIE.

Pare, cut in quarters, and core, as many baking apples as your dish will hold; mix in sufficient sugar to sweeten them; grate in some lemon peel, put in four or five cloves, and a little but not more than a teacupful of water; put an edging of puff paste, so as to keep them moist. Put it into the oven till the apples are baked.

While you are making the puff paste for the edge of the dish, make some extra, and cut it into stars, leaves, or other ornaments; touch the tops of them with white of egg, and sift sugar on that, and then sprinkle them with a very little water; put them on a plate, and bake them.

Make some boiled custards, and when your apples are baked and have got cold, take off the crust from them, and cover them well over with custard, which must also be cold. Ornament the top with the leaves and stars.

A CHARLOTTE OF APPLES.

Cut some thin slices of bread as long as a quart mould is deep, into strips about two inches wide, or into round pieces, with a cutter; butter the mould; cut one thin slice of bread

as large as the bottom of your mould, dip it into clarified butter and lay it at the bottom of the mould; dip your pieces of bread in the butter, one at a time, and as you have done them, put them round the sides of the mould, so that they half overlap one another, until they cover the whole of the inside; brush them over with egg, which will stick them together.

Pare, cut in quarters, and core, some baking apples; put them into a stewpan with a little water, some grated lemon peel, a piece of cinnamon, and a few cloves; stew them over a slow fire till soft, and of the consistence of a marmalade; rub them through a hair sieve; then put them again into the stewpan, with sugar enough to sweeten them, and boil for five minutes. If they taste flat, mix in the juice of a lemon, let them cool, and then fill the mould. Cover it with tart paste, and bake for an hour and a half in a moderate oven.

PUFF-PASTE WALNUTS.

Give seven turns to half a pound of puff-paste, and roll it out to the thickness of the sixth part of an inch; then stamp out twenty circular pieces with a fluted cutter, about an inch and a half in diameter, and after wetting each of these with a paste brush dipped in water, fold them up, at the same time pressing the two parts of the paste slightly, so as to cause them to adhere closely together; they must then be placed on a baking-sheet in rows, egged over, and baked of a bright, light color. Just before they are done, some fine sugar should be shaken over them with a dredger, and they must then be put back again into the oven for a little while to melt the sugar; pass the red-hot salamander over, and withdraw them. Previously to serving this kind of pastry, a broad strip of red currant or apple-jelly should be placed across the centre.

BREAD-AND-BUTTER PASTRY.

Give six turns to half a pound of puff-paste, and roll it out to the thickness of a quarter of an inch; cut this into bands about three inches wide, then cut these again into strips rather better than a quarter of an inch wide, and place them (on the cut side) on a baking-sheet in rows, about two

inches apart, so as to allow them sufficient room to spread out. Bake these strips of paste in rather sharp oven, and just before they are done, glaze them; that is, shake some fine sugar over, and then salamander them. About two dozen of these are required for a dish; they must be spread with some kind of preserve, and stuck together in pairs, to imitate bread and butter; dish them up on a napkin, piled up in several circular rows, in a pyramidal form.

This kind of pastry may be dished up with some stiffly-whipped cream, seasoned with a glass of liquor in the centre.

PUFF PASTE RINGS OR WREATHS.

Give eight turns to $\frac{1}{2}$ lb. puff paste, and roll this out to the sixth part of an inch in thickness; then stamp out twenty circular pieces with a fluted tin cutter about $1\frac{1}{2}$ inches in diameter, and stamp out the centre of these with a plain circular cutter about $\frac{3}{4}$ inch in diameter, then place the rings on a wetted baking-sheet, shake some fine sugar over them, and bake of a very light color at moderate heat. When done decorate them with whipped white of egg and sugar, over which strew coarse sugar; put to dry in the screen and then finish decorating them by inserting strips of currants or apple jelly between the folds or dots of the decoration.

Puff paste turned or folded eight times, then rolled out into the thickness of 1-6 part of an inch, and stamped out with appropriate fancy-shaped tin cutters, either in the form of crescents, leaves, trefoil or shamrock, stars, etc., and after being baked as directed in the foregoing case, may also be decorated in the same manner; a cornet of paper should be used for this purpose.

POLISH CAKES.

Give 7 turns to $\frac{1}{2}$ lb. puff paste, roll out as in the foregoing cases and then cut up into square pieces measuring rather more than two inches each way; wet these in the centre and then fold down the corners to make them all meet in the middle of the piece of paste; place a dot of paste in the centre of each, pressing it down with the end of the finger, egg them over and bake in a rather sharp oven, of a fine, bright, light color, and just before done shake some finely-sifted sugar over them; put back into the oven to melt the

sugar and then pass the red-hot salamander over them to give a glossy appearance. Decorate this kind of pastry with bright red currant or apple jelly.

APPLE TARTLETS.

Make $\frac{1}{2}$ lb. tart paste, roll out rather thin; then stamp out 20 circular flats with a fluted cutter suited to the size of the tartlets and use them to line the moulds; fill each tartlet with a spoonful of apple marmalade, cover them in with a mosaic* of paste, egg them over, place on a baking-sheet and bake of a light color; when done shake some fine sugar over them and use the red-hot salamander to give a glossy appearance.

CHERRY TARTLETS.

Take the stones out of 2 lb. Kentish cherries, put these into a small sugar boiler with $\frac{3}{4}$ lb. pounded sugar, toss them in this, then set them on the stove fire and allow to boil for about 5 minutes; the cherries must then be strained on a sieve and the syrup reduced to about one-third part of its quantity, then added to the cherries and kept in a small basin.

Line two dozen small tartlet pans with short paste or tart paste (the flats being stamped out with a fluted cutter); knead as many small pieces of paste as there are tartlets, place them on a baking-sheet and put them in the oven, moderately heated, to be baked of a light color; when they are nearly done withdraw them and take out pieces of paste, shake some fine sugar over them, and then glaze them with the red-hot salamander. Just before serving the tartlets, fill them with the cherries.

Raspberries, currants, gooseberries, and all kinds of plums, may be prepared for tartlets by gently boiling them for a few minutes in about a pint of syrup; the fruit should then be drained on a sieve, and the syrup reduced to one-third of its original quantity, and kept with the fruit in a small basin, to fill the tartlets with as in the foregoing cases.

* Mosaic boards, for tartlets, may be had of all sizes and patterns at any turner's shop. To cut out impressions from these it is necessary to use small circular flats of raised pie paste, which must be placed on the board, and pressed into the design by rolling it with a paste pin; the superfluous paste must then be cut or shaved away, and the mosaic of paste that remain in the design shaken out of the board.

MOSAIC TARTLETS.

Prepare two dozen puff paste tartlets, as directed before, and fill each of them with a spoonful of apricots or greengage jam; wet round the edges, and place a mosaic of paste on the top of each, egg these over slightly, and bake them of a light color; when done shake some fine sugar over them, and glaze them with the red-hot salamander.

PARISIAN LOAVES.

Prepare some small slender finger biscuits, spread them with apricot or greengage jam, and stick two of these together; then hold one at a time on a fork, mask them over slightly with meringue paste, and with a paper cornet filled with some of the same draw parallel lines across the cakes in a slanting direction; when they are all completed shake some sugar over them and put them in the oven to be baked, or rather dried, of a very light fawn color. When done insert some narrow strips of bright currant jelly, greengage jam and apple jelly between the bars of the decoration.

MARIGOLDS.

Give eight turns to $\frac{1}{2}$ lb. puff paste, roll out to the thickness of $1\frac{1}{2}$ of an inch, stamp out 20 flats with a circular fluted tin cutter, about $1\frac{1}{4}$ inch in diameter, and place these on a wetted baking-sheet; roll out the trimmings rather thin, and with two small cutters stamp out as many rings of the size of a shilling as there are cakes, and place one of these on the centre of each marigold, previously wetted all over the surface. Then place some almonds split into four strips lengthwise closely round the rings, in a somewhat slanting direction; these must be slightly pressed in the paste to make them hold on, and should be so arranged as to give to the cake, as much as possible, the appearance of the flower they are meant to resemble. When they are all completed, shake some sugar over them with the dredger, and bake them of a light color. When done, insert some very narrow strips of bright, firm, red currant or apple jelly between each piece of almond, and place a piece of apricot or greengage jam in the ring.

APPLE TART WITH QUINCE.

Peel the apples, remove the cores, cut them in slices or quarters, and arrange them neatly in the pie dish; then add the quince, which must be previously sliced up very thin, and stewed in a small stewpan over a slow fire with a little water, sugar and a small piece of butter; add sufficient pounded sugar to sweeten the quantity of apples the tart may contain, and strew some zest of lemon,—i. e., the rind rubbed on sugar and then scraped off—over the top. Cover the tart with puff paste, first placing a band of the same round the edge of the dish; scollop it round the edges by pressing them with the back of a knife, egg the tart over, then ornament the top by drawing out some fanciful design with the point of a knife, and bake it of a light color; when done shake some sugar upon it, and use the red-hot salamander to glaze it.

PEAR TART.

If mellow pears be used for this purpose the foregoing directions may be followed, but if stewing pears are made use of these must be first stewed with some sugar, a little water, and some lemon peel and cloves tied together. When the pears are nearly done, allow them to cool previously to making the tart, which in this case should be covered with tart paste; when so far finished sprinkle it over with a paste brush dipped in some beaten white of egg and some sifted sugar strewn upon it; bake of a light color.

FRUIT TARTS IN GENERAL.

When peaches, apricots, or any of the larger kind of plums are used for making tarts, the stones should be removed and the kernels taken out and blanched; the fruit should be then neatly arranged in the tart dish in the form of a dome, with the kernels amongst it, and some sifted sugar strewn over all. These tarts should invariably be covered with tart paste, and finished as directed in the foregoing case.

For making cherry, damson, raspberry and currant tarts, follow the same directions; except that the stones need not be removed from the two first of these.

NOTE.—The foregoing recipes, headed English Pastry, were written expressly for this book by Arthur Lewis, Esq., who claims to have had charge of some of the leading hotels in London, England.

ICE CREAM.

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The art of ice cream making is vastly different from what it was twenty years ago. In this branch, as all others, machinery has so far come into use that at last we manufacture ice cream by steam. As good an ice cream as manufactured is made with an ordinary 10 gal. freezer. It is not at all difficult, as it does the work of freezing and paddling at the same time, and never gets out of order. It is so simple that anyone who can turn a grind-stone can make ice cream.

In making ice cream care should be taken to keep everything used in making it clean, as it is a thing that requires cleanliness, or else its delicious flavor will be changed. If cream is left standing for any length of time in freezers after it is taken out then they should be scalded and turned upside down. If cream is kept on ice to be made into ice cream the next day or so, when it is removed from the ice it should not stand long in summer time, as the sudden change will cause it to sour very quick. If you intend to use cream the next day it is a very good idea to put the sugar in the cream the day before, as it will help to prevent it from turning sour. To make pure ice cream proceed in the following manner: Break your ice to about the size of a walnut or thereabout; then add your salt (rock salt) to it about in this proportion: To 50 lbs. of ice add a quart of salt or as much as 3 pints; mix salt and ice well together; (there is no regular rule to go by in the quantity of salt); then add the sugar to your cream, and put top on; set it into the bucket and fill around with the broken ice and commence to turn slowly till you feel it getting harder to turn; then take off the top of the freezer, and if the cream is frozen to the thickness of eggs when a little beaten for sponge cake, then is the time to begin to turn fast and run up the cream, and by the time the cream is run up to the

top you will have it done. If you want to make ten gallons of cream use only 5 gallons of cream and a ten gallon freezer; if the cream is good it will in all cases double the quantity. Now, when you have noticed that your can is full, then add your flavors and turn slow for about four minutes. If you beat the cream too much it will make lumps of butter in it; the great thing is to watch the cream till it gets to the right thickness; if the cream is frozen too hard it will never come up half as much as if taken at the right stage; a very little practice will learn any one. Should you notice the cream getting too hard, let off the water and turn very fast. To describe every minor part about ice cream is not necessary, as with those machines as represented in the following page, ice cream making is but a simple thing to do. The old way of making ice cream is with a paddle about four feet long, with a blade about like that of an oar. The cream is first frozen to the right thickness; then paddled, which requires a little practice. Great care should be taken when removing the top from the freezer, the top should be wiped off each time before it is removed from the freezer, as a little salt will spoil all the cream and cannot be remedied in no way, but to throw it away or use it in the bake-house. When your cream is done, pack it away and ice it up well, covering the whole of the freezer over. Should this be in the morning, then in the afternoon the cream should be seen to again and the water left off by taking the plug out of the bottom of the tub; then shake a couple handfuls of salt on the ice and pound the ice down all around the sides; then wipe off your cover and see if your cream is hard enough, if it is, proceed to ice it up again, but if not, scrape with your paddle that which is hard on the sides and mix it together with the soft, but do not work it too much, as it will make it go down. Now, when you have it iced all over, it should be covered over with a blanket, as this will keep the ice from melting and cause the cream to get hard much sooner. In all cases use salt with ice when making or packing it up to get hard. When fancy ices are made, the mould should be placed in fine ice and a paper placed under the top; then grease the top all around so as no water can get in with butter or lard.

This machine, as represented on the opposite page, is very simply constructed, and any one that has never seen a machine can use it. The lids of the cans are of galvanized iron and will not rust and cause black drops, such as fall from various other ice-cream machines. In fact, it is in all re-

spects one of the best machines in use, and to any one buying a machine, either a confectioner or one that makes cream for wholesale purposes, I would advise them to buy a forty-quart machine. It can be run by hand or power, and it turns very easy for men that do a small business. The twenty-quart machine is made on the same principle. I can say for these machines that they will give entire satisfaction to the purchaser. Should you wish a full description, you may send for a catalogue or descriptive list of the various sizes, which will give you a better idea of the machines.

The following recipes will be found the true way of ice cream making, also how to make it by the use of milk instead of cream, which is practiced now-a-days to a great extent. To make pure ice cream it is necessary to use cream and sugar only, but this has got out of practice a great deal, and now milk, eggs and arrowroot is used instead, and I notice that it is carried on in England about the same way. The recipes written by Arthur Lewis [which will be found elsewhere] are similar to those used in this country at the present day. The adulterated creams are not as good in any respect, for they will not keep hard as long as pure cream, and have no body to them, unless made thick with eggs, which causes the cream to be of a yellowish color and very often have the taste of eggs. It cannot be expected that cream made in this way will come up as pure cream will, and when those adulterated creams are used for making ornaments, such as a dish of fruit ices, pyramids, melons, doves, eagles, or any of the various fine articles for parties, they will never stand as long as when turned out.

ICE CREAM.

Two quarts of pure cream, 6 eggs, 1 lb. powdered sugar, and flavor. Beat the eggs and sugar together; set the cream on the fire in a kettle and let it boil; then set it off and let it cook a little; add the eggs, sugar, and flavor with lemon, vanilla, &c. Let it stand until cold; put it into freezer and freeze.

ANOTHER.

One gallon of pure milk, 8 fresh eggs, 2 lbs. powdered sugar, 6 oz. arrowroot. Rub the arrowroot smooth in a little cold milk; beat the sugar and eggs together, let the milk come to the point of boiling, stir in the arrowroot, then re-

move it from the fire, and add sugar and eggs, stirring to prevent the eggs from cooking; then set it aside to cool. Flavor previous to putting it into the freezer. In case a pyramid is used, put a spoonful of the softest frozen cream into the extreme point, taking care that it fills up well; keep on filling up until the cream is pressed into every part. It requires some force to pack tightly in order to give firmness and body to the form when removed from the mould. When full secure the lid on the mould and put it into a salted ice, let it remain there until time for serving. When about to serve, take a plate with a flat bottom, a trifle larger than the base of the pyramid, also a pan of hot water; roll the tin form, for an instant only, in the water; then wipe quickly, and remove the lid by holding the top downwards; place the plate over it, and quickly turn it right side up; set the plate on the table, remove the mould carefully, and the pyramid will remain standing on the plate. Another way is to wipe the outside of the mould on taking it from the ice bed; then take off the lid, and set the pyramid, base downwards, on the plate; wring cloths out of scalding water, and wrap them around the tin mould for a few minutes, until the cream is sufficiently melted to allow the tin to be lifted off.

VANILLA ICE CREAM.

To 1 gal. cream take 2 lbs. white sugar, strain and put in freezer; put top on and break your ice fine; add about 1 pint salt to the ice; put ice around the freezer and freeze; when you have frozen it ten minutes take off, and if the cream is frozen through, but not anyways hard, then turn fast; there is one stage in ice cream, when taken at that stage, you can run it up easily by a little practice. If the cream gets too stiff, let the water off, and then turn fast to make it light, and to make it come up. Cream, when good, ought to make 2 gals. out of 1; if the cream is made with a paddle it must be frozen, and every five minutes cut from the side of the freezer; when stiff enough let it be paddled. This is a slow method and uses more ice than the other way.

ORANGE WATER ICE.

To 1 gal. water take $3\frac{1}{2}$ lbs. white sugar, then rub the yellow of 7 oranges on loaf sugar, then squeeze the juice into

the water, then rub the yellow of 4 lemons on loaf sugar; cut off and put the yellow in water, then rub the lemon and cut off, add to the water; then strain all through a sieve and freeze. This will not come up like cream.

ANOTHER.

The juice of 12 oranges, the juice of 2 lemons, the thin rind of three oranges, infused in the warm syrup for an hour, and afterwards strained to the juice; 1 pt. syrup. Freeze the composition in the usual manner, and set up the ice in its mould.

LEMON WATER ICE.

This is made the same as orange water ice, only instead of 4 lemons add 7 lemons and 4 oranges to 1 gal. Otherwise make precisely as orange water ice.

ANOTHER.

The juice of 40 lemons, the rind of 12 infused in 2 quarts warm syrup and strained; 2 whites of Italian meringue. Mix and freeze the composition and afterwards incorporate the meringue paste by degrees.

ROMAN PUNCH.

This is the finest thing that can be made, and very few know how to make it; to make two gals. take $4\frac{1}{2}$ qts. water, $3\frac{1}{2}$ lbs. sugar; then add 3 pints good rum, then rub 8 lemons on loaf sugar; then put the colored part in; then squeeze all in and strain. Put all into the freezer and it will take about $1\frac{1}{2}$ hour to freeze; let the water off several times and re-ice it; as this is hard to freeze, be careful to cover it up when done with ice, and in all cases put a blanket over all ice cream and water ice when used for the saloon.

CHOCOLATE ICE CREAM.

Grate 8 ozs. chocolate, add 8 yolks of eggs, and 1 pt. milk, or cream; stir all together over a fire till you notice it get-

ting thick ; then strain all through a fine sieve. Care should be taken not to let this come to a boil before you strain it; add 1 gal. ice cream after straining.

ANOTHER.

Boil 2 qts. milk, grate 1 lb. of French chocolates, and stir into the milk; let it boil until thick; add $\frac{1}{2}$ lb. sugar. When cool add 2 qts. cream; stir well and pour into the freezer.

STILL ANOTHER.

Sixteen oz. chocolate, 24 oz. sugar, 1 qt. water, 16 yolks egg, 2 tablespoonfuls strong vanilla sugar, 1 qt. double cream, whipped; dissolve the chocolate with the water, by either placing it at the entrance of the oven or near the fire; afterward whisk it to render it smooth; then mix it with the yolk of eggs, sugar and vanilla; stir on the fire to set it; strain, freeze the ice, and finish by adding the whipped cream.

BAVARIAN CREAM.

Whip a double cream to a froth; don't whip too much, as it will turn to butter; add to the whipped cream 1 $\frac{1}{2}$ oz. clarified isinglass, one-half German Marachino, the juice of a lemon and mould; oil the inside with the oil of sweet almond, and set it in ice to freeze.

BISQUETES.

These are made in moulds. Fill with ice cream; each mould contains six square boxes of white paper, fill the lid nearly full, let it be hollow in the centre, fill lid with raspberry water ice; then put the top on and wrap it up in paper, and put in ice till hard. These can be turned out at the place where they are to be served, or turned out in the shop and put in freezing molds.

MARANGS.

After marang are baked they are hollowed out; see marangs recipe; fill them with the creams that may be ordered;

ice cream is the best; fill two pieces, then stick together and put in the freezing can. One may be filled with chocolate or raspberry, and one with cream and chocolate.

LEMON AND ORANGE MARANGS.

Cut the oranges in two, cut the meat out and fill with orange water ice; stick together and put into the freezing can; lemon is made in the same way. A freezing can has shelves in it of false bottoms, so that there may be three or four plates set in each freezer.

HOW TO TAKE CARE OF ICE CREAM.

When your cream is frozen add your flavor, paddle and put lid on, ice it all over to let get hard; say you mix it about 4 in the evening. If not used the day it is made it will have to be seen to the next morning; take out the ice from around the top of the ice cream that is on the freezer; then you will find the cream soft enough to paddle; you may do so, as it will help it; but if the top is soft and the bottom very hard, don't paddle it; mix it up so the top will not be so frothy; if it is hard after taking out the ice from the sides of the freezer, cover it up; it will keep hard; it is far best not to make too much cream at once, for it may spoil on your hands; water ice may be attended to in the same way; ice cream tastes old after the second day. Cream to keep hard should be packed twice daily at least.

HOW TO MAKE THE BEST VANILLA FLAVOR.

Take the vanilla bean and cut it as fine as possible; then put it on paper on a pan; let it set for two or three days in some warm place to dry; then take it, and to $\frac{1}{4}$ lb. vanilla before it was dry, add $\frac{1}{4}$ lb. sugar; rub a little at a time in a mortar and sift it through a bolting cloth sieve; continue this way till all the sugar and vanilla is used; cork in large-mouthed bottle and use. This is the way the finest flavor is made; you may take $\frac{1}{4}$ lb. vanilla beans and cut or split open and steep in $1\frac{1}{2}$ pt. alcohol for three days; this makes an extract.

ANOTHER.

Boil 1 bean of vanilla in oven in 1 pt. milk; let it set in oven or on stove for about two hours or less; this is good also; extract of vanilla may be used; sold in stores.

PINE-APPLE FLAVOR.

Take good ripe pine-apples, peel thin and rub thin in a mortar, then if you have a press put them in, if not, take the juice and put it in a small bag and let it drop into the tub; to every gallon of juice add $2\frac{1}{2}$ lbs sugar; boil two minutes, after bolting it boil in the bottles.

PINEAPPLE ICE CREAM.

Two pounds pineapple pulp, made by peeling, grating, or cutting up small, or pounding and rubbing the pulp through a strainer, 24 oz. sugar, 3 pts. of milk or cream and 6 yolks of eggs. Mix these ingredients in a stewpan and stir all together on the fire to thicken the cream, without letting it come to a boil; the composition must be rubbed through a sieve or strainer into a dish and poured into a basin afterward, previously to its being iced or frozen.

ORANGE ICE CREAM.

Three quarts of cream or milk, 48 oz. sugar, the rind of 8 oranges rubbed on the sugar, the juice of 24 oranges, 12 yolks of eggs. The ingredients are mixed in a stewpan and stirred over the fire until the composition begins to thicken; work all together quickly, rub or pass the cream through a strainer; freeze the ice in the usual way.

GINGER ICE CREAM.

Three quarts of cream or milk, 48 oz. sugar, 24 oz. preserved ginger, cut small, 12 yolks of eggs; stir the composition over the fire until it thickens, and when cold, freeze as usual.

ITALIAN ICE CREAM.

Three quarts cream or milk, 12 yolks eggs, 48 oz. sugar, 24 oz. pralins or burnt almonds, bruised to a smooth pulp, 12 cloves, a little cinnamon and 48 coriander seeds bruised, the rind of 8 oranges, 1 pint Cognac brandy and 24 oz. candied orange, lemon and citron peel in equal proportion. Mix the sugar, yolks of eggs, milk, praline, spices, pulp and rind all together in a stewpan, and stir it on the fire until it thickens; then rub in a basin through a strainer; have the candid peels cut in small squares and soaked in brandy, ready to be added to the composition, before it is set up in the freezer; finish the ice in the usual way.

STRAWBERRY FLAVOR.

Take good ripe strawberries and rub them in a mortar; rub through a sieve, then add $2\frac{1}{2}$ lbs. sugar to each gal. juice, then bottle it and cork tight; boil in the bottles in water 15 minutes and this will keep for years. If it should not color the cream, you may add 1 drop cochineal to 2 gals. of cream.

STRAWBERRY ICE CREAM.

Two qts. double cream, 4 lbs. picked strawberries, pressed through a coarse hair sieve, 3 lbs. sifted sugar, and a few drops of cochineal to increase the color if necessary, as some strawberries are too pale to impart a sufficient deep tinge when mixed with cream. Mix the articles, freeze and work the composition to give the ice sufficient body, and set up the ice in its mould.

STRAWBERRY WATER ICE.

In preparing water ice, the principal rule is to be careful of the quantity of sweetening and flavoring used. The tendency of the freezing process is to destroy the flavor, or at least to extract it; in sweetening the mixture it is better to make it rather sweeter than is necessary to use without freezing. In the following recipe for preparing fruit ices, directions are given to strain the mixture in order to exclude all particles of fruit or pulp; others, however, retain it,

with pieces of fruit congealed here and there among the ice. Every one can decide this question according to his own taste, either way being very palatable. The use of syrup of different degrees of strength is acknowledged as the best and simplest method of amalgamation with and giving the body to the other ingredients composing the ices; in many cases, however, it will be quite sufficient to use the refined powdered sugar without any previous preparation. In moulding fruit ices, souffles, and other small preparations, it is frequently necessary to have the benefit of a freezing temperature, without its being proper or practicable to plunge the articles into the bed of salted ice; for this purpose a contrivance known as an ice-cave has been provided. They are usually of copper or tin, either round or square, and may be from twelve to twenty-four inches in diameter, with a depth nearly as great, and a tightly-fitting lid, made with sides; so as to admit of ice being placed on the top of the cave. A very good substitute, however, can be improvised with a tin kettle of sufficient depth and good lid. When this case is buried in the ice-tub filled with powdered ice and salt, its contents will become nicely frozen, and can be kept hardened for any required time.

ANOTHER.

Three qts. strawberry juice or pulp, made by pressing 6 lbs. picked strawberries through a strainer; 2 qts. syrup, juice of 2 lemons, a few drops cochineal, and a pint of water. Mix the ingredients; work the composition in the freezer, and when sufficiently frozen, set up the ice in its mould. The addition of 2 whites of eggs of Italian meringue paste, in finishing this or any other fruit water ice, constitutes the Neapolitan method of ice-making. The meringue gives a greater body to the composition, and also renders an ice more unctuous.

RASPBERRY FLAVOR.

This is put up like strawberry flavor; the corks of all must be tied down, then seal with sealing wax; for lemon flavor use oil of lemon, not old, if old, will have bad taste.

RASPBERRY ICE CREAM.

The same as strawberry.

RASPBERRY WATER ICE.

Three qts. raspberry juice, made by pressing the fruits upon a hair-sieve, or using the fruit presser; 2 qts. syrup, 1 pt. currant-juice, or the juice of 4 lemons. Freeze and set them up on the ice and proceed as directed for strawberry water ice.

CURRANT WATER ICE.

Two quarts syrup, 3 qts. juice, made by pressing and straining $\frac{1}{2}$ of red currants picked, and two-thirds raspberries. The fruit must be in sufficient quantity to produce six quarts of juice; say 6 lbs. currants, 2 lbs. raspberries and 1 qt. water. Another method for extracting the juice of currants and similar fruit consists in placing the above named quantities, with rather more than a quart of water in a copper pan and let it simmer on the fire for a few minutes, and then press the juice through a cloth by wringing it. Mix the currant juice and syrup in a basin, and use the syrup gauge to ascertain that the composition, in order to be of the required strength, marks 24 degrees. In the event of the composition being too thin, too poor in sugar, the gauge would mark below the 24 degrees; and this will be rectified by adding a little more syrup to bring the composition to the right point. If too rich in sugar it will then mark a higher number than 24; add a little water to establish the correct proportions by reducing it to 24 degrees. Proceed with the freezing as directed for strawberry water ice.

PINEAPPLE WATER ICE.

Four pounds pineapple, peeled, sliced, reduced into a pulp by pounding it and rubbed through a strainer; wash the dregs with a quart of spring water, 2 qts. syrup and the juice of two lemons. Proceed as before directed.

ENGLISH ICE CREAMS.

NOTE.—The following recipes, written by Mr. Arthur Lewis, of London England; it will be noticed that the names of articles are somewhat different from what we call them, but I hope all will understand them, as he requested me to follow his manuscript.

HISTORY OF PENNY ICES, &c.

The season having arrived when the subject of ice and ices become associated with the comforts of life, we propose laying before our readers some account of the trade and the various processes for making all kinds of ices, under whatever names they may be introduced at the numerous shops in the metropolis, such as "Neopolitan," "French," "Spanish," "American," cream, water, &c. The trade in both the natural and manufactured article has become quite important within the last thirty years, and moderate fortunes have been realized, principally by foreigners, in "Penny Ices." These were first introduced into England in 1842, by Italians, the foremost of whom has become famous in the trade, and is known as the great — —. This gentleman commenced operations in an humble way in an obscure neighborhood, but afterward established himself in old Hungerford market, at Charing Cross, and from a tenant of a very small shop he ultimately became the lessee of the greater portion of the building, which he afterward converted into a very extensive and handsomely fitted hall for music, ices and refreshments, in which he did an immense trade of some thousands per annum; the whole of this property was afterward required for the "London, Chatham and Dover Railway," and he realized a very large amount in

compensation. Being a most energetic and persevering man, instead of taking the opportunity of retiring to his native land, and living amidst ease and competence, as some of his countrymen have done, he entered very largely into the wholesale ice trade, built ice wells, became an extensive importer of foreign ice, proprietor of a great number of carts to convey the article over London, opened a hall with a large number of billiard tables and refreshment saloons, and also opened a large music hall in another part of London.

These, amongst others, are a few of the results which have sprung from very small beginnings, and which go to prove the truth of the old adage, that the "nimble ninepence is better than the slow shilling;" much more important results, however, have emanated during the same time from "price one penny," viz: the "penny post," "penny newspapers," and what are of less importance, penny fares by steamers, 'bus, rail and tram, penny boot cleaning, &c.

English confectioners, previously to the period named, had not considered ices worth notice except as a luxury for those of means, who would pay a high price; and until then one might walk on the hottest days in summer in London, and rarely see a display of block or any other kind of ice; or a shop where ices and cooling drinks were dispensed at even a moderate charge. The fact is that cheap ices, being made from a simple "custard," the English confectioners' ideas were centered in the old system only; which, from time immemorial, has ruled, that this delicacy must be either boiled or baked. The use of prepared ices in summer months, having since then become general with the public, the desire to save labor in their production has naturally given rise to various plans that profess to do this, and by a quicker process; but we may without detracting from their respective merits, adhere to and support the old system as one that never fails.

Although, as previously stated, the introduction to general use in this country of prepared ices is comparatively modern, in all the continental cities they have been in use for a longer period, and as a further confirmation of the saying that there is "nothing new under the sun," we find that the ancients were acquainted with the processes for producing refrigeration during the heat of summer by evaporation, and also with ice; the practice of eating or drinking liquids and substances congelated was condemned by the celebrated physician Hippocrates, two thousand years since, in the fol-

lowing words: "It is dangerous to make a commotion all of a sudden in the human body, whether by great heat or cold, because anything that is excessive is an enemy to nature, such as iced waters during the summer; yet men run the hazard of their lives for the pleasure of drinking out of ice."

In moderation, however, though doctors may disagree with its indiscriminate use, ice has become in their hands an important remedial agent, and is employed in the treatment of several diseases, and a larger portion of the community consider the prepared substances frozen by its means a necessity of the summer season. The establishment throughout the metropolis of the numerous depots for their sale, nearly all of them successful, clearly shows that, though an acquired taste with the English people, it is still a growing one, and will become a settled institution; those, therefore, who are interested in this branch of the trade will find in the following pages all the information necessary to become proficient in the latest and most approved methods for producing the ordinary cheap custard ice, and also the finer sorts, or dessert ices; also recipes for producing delicious combinations, the whole written in plain language, and with simple instructions.

HOW TO MANUFACTURE ICES.

Ices may be composed of various substances, but are usually made with the juices and pulp of fruits. They are congealed by means of ice, broken small, and mixed with coarse salt, sold for the purpose. To make any kind of ice, there must be a stout tub, diameter according to the size of freezer; these must be placed in the tub that they be kept surrounded with broken ice in pieces about an inch and a half in diameter. This can be done with an ice piercer, sold at the cutler's. The ice must then be mixed with the salt, three pounds of which will do for a large pailful of ice. The freezing tub must be filled up to within two inches of the top edge of the freezers, and these must be kept from the sides of the tub about three inches. The process of making ices being both tedious and laborious, where a large quantity is required, those who are novices in making them will find a considerable amount of trouble saved by using freezers of a larger size than the quantity of ice they require. For example: in a freezing pot that will hold a gallon of water, not more than three quarts at most of any mixture should be put, and so on in proportion for large or smaller quantities.

The reason for this is not properly understood, or has not been explained by some who have written upon the subject, and others engaged in the manufacture of ices. It allows greater space for agitation and friction, and the repeated contact of the mixture with the sides of the freezer, by means of the spatula, through which continuous manipulation the process is completed with half the labor and time it otherwise takes; hence it follows that the ice is made more quickly if the freezer be only half filled. Having made the proper arrangements with the tub and freezers, as directed, pour the mixture into them and proceed to turn them round, at first with the hands, by means of the handles on the lids; continue this until you perceive the mixture adhering firmly to the sides of the freezer, when the pewter spatula, sold for this purpose, must be used to scrape down the sides and from the bottom, and this must be done alternately, keeping the freezers rapidly moving round and taking the mixture off the sides as it freezes to them. After a short time, the lids may be kept off, as the action of the spatula alone will turn the freezer as though on a pivot, by catching the side with it, especially if they are made to rest upon a portion of ice. It depends upon this continued movement entirely, how soon the mixture becomes sufficiently frozen. As soon as it is stiff for the spatula to stand upright, it may be considered completed. But when the ice is to be served out in portions, at various periods during the day or evening, it is necessary to keep the sides occasionally stirred into the body of the mixture with the spatula; it would otherwise get frozen hard and lumpy. The precaution is particularly necessary with water ices.

Unless for immediate use it is also requisite in hot weather, to draw off the greater portion of the water produced from the action of the salt upon rough ice by means of a tap or plug at the bottom of the tub, and the space which the water occupied refilled with broken ice and salt, as at the commencement.

IMITATION CREAM ICE, OR CUSTARD ICE.

To a quart of best new milk, put 4 or 6 fresh eggs, according to size, $\frac{1}{2}$ lb. loaf sugar, broken small or powdered, 1 oz. fresh butter, whisk it together and place the pan upon a moderate fire, keeping the whole well stirred from the bottom till it nearly boils, but not quite or it will curdle; this

must be watched, and when it becomes thick, immediately take the pan off, then strain through a hair sieve. This can be flavored according to taste, but essence of vanilla is mostly used. It can be also colored with extract of cochineal, and flavored with the fruit or essence for raspberry cream.

The above is an example for whatever quantity may be required.

ANOTHER.

Instead of using so many eggs to the quart of milk as in the above recipe, use half the number, and no butter, with $\frac{1}{2}$ oz. of prepared gelatine, and the same quantity of sugar; proceed exactly according to the above directions. The gelatine quickly dissolves in the mixture, and makes a much smoother ice. This is preferred by most people, though there is not the same amount of nourishment in it.

NOTE.—All mixtures should be cold when used for freezing.

STILL ANOTHER.

This common method of preparing what is called "cream" is sold principally in the streets; it is prepared with milk, sugar and gelatine only, leaving out the eggs; afterwards colored and flavor. We have seen this mixture sold in the public streets, colored with "crome yellow," which is poisonous, as also other colors evidently unwholesome. Saffron extract for yellow, or cochineal for pink, are all the colors necessary for this purpose.

No. 1 CREAM CUSTARD FOR DESSERT ICES, ETC.

Take a quart of fresh cream and whisk four eggs, put them to the cream with eight ounces of powdered loaf sugar, place the whole upon a stove and stir the mixture with the whisk constantly, taking care it does not boil, or it will turn to curds. When the custard becomes of a thick consistence, immediately take it from the fire and strain it through a hair sieve; this can also be flavored with vanilla, etc.

NOTE.—Part new milk and best part cream, 1 to 3 can be used for this recipe, if desired, by using two more eggs. These mixtures may be used as the basis of numerous ice creams by fixing in the different fruits or flavors which fancy may dictate, colored and frozen in accordance with the instructions given.

STRAWBERRY ICE CREAM.

Mash into a pulp, and rub some scarlet strawberries (other kinds will do) through a hair sieve into a large basin, add the juice of a lemon, sweeten with powdered sugar, put a pint of this to a quart of the cream custard made as directed, color with a little of the extract of cochineal, and freeze.

RASPBERRY ICE CREAM.

Proceed with the fruit exactly in the same manner as directed for the strawberry ice, and freeze according to instructions already given.

ORANGE FLOWER ICE CREAM.

To the cream custard prepared as previously directed (according to quantity desired) add carefully some orange flower water, to be obtained at the chemist's, until it suits the palate.

CHOCOLATE ICE CREAM.

Mix with a little warm water six ounces of the finest chocolate paste or pure chocolate, melt it over a moderate fire to the consistence to mix well with a quart of your cream, and finish as before.

WHITE COFFEE ICE CREAM.

Roast carefully to a nice brown, 4 oz. of the finest whole coffee; while perfectly hot from the fire, put it into a quart of the cream, and let it stand two hours; strain through a fine sieve and freeze. Coffee ice cream can also be made by putting a half-pint of very strong infusion of coffee to the cream, but this makes the mixture brown, and it is not so fine a flavor, although the usual method.

TEA ICE CREAM.

Put the cream as stated with the infusion of coffee, half a pint of the finest black tea made very strong.

NOTE.—Where infusions are to be added to a mixture, they must be sweetened with extra sugar suitable to the palate.

COCOANUT ICE CREAM.

To a quart of cream or three parts cream, and one part new milk, add $\frac{1}{2}$ lb. of loaf sugar with the rind of a lemon, beat in with it 6 eggs, prepare it over a moderate fire as directed for cream custard; when just taken from the fire stir into the pan 4 oz. of finely grated cocoanut, strain through a sieve and freeze.

NOTE.—The skin must be taken off the nut previous to grating it.

PISTACHIO-NUT ICE CREAM.

Take 4 oz. of pistachios, blanch them in hot water and peel them, pound or bruise them very smooth in a mortar with some milk, with glass of noyveau; proceed to prepare cream, mix, &c., exactly as in last recipe.

BRAZIL-NUT ICE CREAM

Prepare this in every way as in the direction for cocoanut ice.

ALMOND-NUT ICE CREAM.

Exactly the same as the preceding, add a few bitter almonds.

PINEAPPLE ICE CREAM.

Peel and bruise in a mortar a small pine or part of a large one with the juice of two or three limes or lemons, and a little water, make it pulpy, and pass it through a sieve, sweeten with syrup, and proceed as with the strawberry ice, with a little saffron color to tint it.

NOTE.—It is usual with the pulp of fruits, &c., for making ice creams, and with some water ices, to tint them with some

coloring matter; but great care must be taken that purely vegetable colors are used, or leave them out entirely.

BROWN BREAD ICE CREAM.

Dry in the oven a slice of brown bread (without crust) with sponge cake, pound and sift them through a sieve, mix into a quart of cream, add a glass of curagoa and freeze.

NOYEAU ICE CREAM.

To a quart of cream custard, as in previous directions, put a glass of noyEAU and a glass of a maraschino.

NOTE.—Any of the liquor or other flavored cream ices may be made in a similar way to the preceding; when milk has been added to cream, an egg or two with some fine powdered sugar should be whisked together, and put to the quart of mixture with the liquors.

NEAPOLITAN, OR BOMBA ICE.

Mix the yolks of 16 eggs into a pint of spring water with a glass of curagoa or maraschino, add sufficient syrup to sweeten it to palate, place the pan on a moderate fire and keep whipping it with a whisk all the time; when it is nearly on the boil take it off, continue whipping till it is very frothy, then pour it into the freezer and let it remain 3 or 4 hours or till it is wanted, in the midst of ice and salt, without stirring it; when it is to be served up, dip the freezer into tepid water for a moment and turn it out upon the dish.

NOTE.—The middle of this ice may be taken out with a spoon and the space refilled with cream ice of any kind that is chosen, to which it forms a mask or coating; the whites left in making this ice can be used with other preparations.

WATER ICES, LEMON ICES FOR DESSERT, ETC.

To a quart of water squeeze in the juice of 6 or 8 lemons, according to size, and the peel of three, thinly-pared, and put with the whole sugar or syrup to suit the palate, with

the whites of 2 eggs with the whisk or some dissolved gelatine and mix in; strain it through a sieve and freeze according to directions given. Citric acid may be first used instead of lemons in this or any similar recipe, as the taste may dictate, where the fruit cannot be obtained.

LEMON ICE.

Is made with an acid usually tartaric and a few drops of essence of lemon and sugar.

NOTE.—The simple guide to making these and other water ices is the palate; make the preparations as if they were to drink, but stronger; the process of freezing very much reduces the strength of prepared liquids; the above and similar ices, unless used when made, must be kept all stirred in from the sides.

ORANGE WATER ICE.

Prepare these as in the recipe for lemon, except that either the juice of lemons or a little citric acid must be added, as the flavor of oranges alone is not sufficiently prominent in an ice.

STRAWBERRY WATER ICE.

To a quart of water add the pulp of half a pound of strawberries, more if they are not fine in flavor, the juice of two lemons and syrup to taste, strain through a sieve and freeze.

RASPBERRY WATER ICE.

Proceed exactly as for Strawberry ice, add the juice of currants to either case if convenient.

NOTE.—In addition to the various recipes for making ices from fresh fruits they can also be made from the different jams by dissolving a pound in a pint of boiling water and strained through a sieve, and treated as the pulp in the foregoing recipes, but the flavor will not be as good as when made with the fresh fruit.

Red color for ices, one ounce of powdered cochineal, one ounce salts wormwood, one pint water; let it boil; take it off

and add three ounces of cream tartar, one of roach alum; these must be mixed in off the fire; give the whole a boil up, and strain through a fine sieve; bottle it for use, if to keep, dissolve $\frac{1}{4}$ lb. of loaf sugar in it and reduce to half a pint.

SYRUP FOR MIXING WITH WATER ICES.

To seven pounds of loaf sugar put three pints of water, when dissolved and brought to the boil, take off the scum, and keep for use, quarter of an ounce of cream tartar added to the dissolved sugar will keep it from candying on the surface.

ICES IN MOULD.

These moulds are either made of lead or pewter and sold for this purpose at the confectioner's tool shops, or pewters, all the ices described in the foregoing pages by this means may be made to represent the different fruits they are named after, for example, supposing it to be apricot, open the moulds of that form and fill them with that ice, insert through the hole at the end a stem and leave a twig with two leaves outside (these may be artificial) wrap the moulds in paper, place them in the midst of ice and salt, about three hours after this take them out, and wash the paper off in tepid water, and turn the ices on a dish, color them with vegetable coloring and camel hair pencil as near to nature as possible, they must then be kept inside a refrigerator, surrounded with ice till wanted.

ICE PUDDING.

To make this there must be an ice mould as previously explained, to prepare it, to take a quart of the cream custard and add the yolks of two eggs beaten with a little powdered sugar, one glass of brandy, and one of curacao, then freeze it, when nearly frozen mix in half a pound of dried cherries with a few sultana raisins and currants, after being well mixed in the freezer the whole must be placed in a mould, wrap the mould in paper and put it in the midst of ice and salt until wanted to turn them out, the same process of dipping in tepid water is used as already described.

Strawberry, raspberry, and other red fruit ices require coloring with a little cochineal extract, as they lose their natural color in the process of mixing and freezing, these and similar ices are also made, as remarked in the lemon water ice, with artificial flavoring, sold for this and other confectionery purposes.

CHAMPAGNE ICE.

Squeeze the juice of six lemons into a large basin, rasp the rinds into the same, to which put a bottle of champagne and some syrup, according to taste, whip the whites of 4 eggs and put to the whole, strain through a sieve and freeze. Any kind of wine may be treated in the same way.

APRICOT WATER ICE.

Take ripe apricots 1 lb. mash them in a quart of water, add the juice of 2 lemons and syrup or powdered sugar to palate, and strain through a sieve.

NOTE.—As previously remarked, the freezing alters the character of some fruits, it is, therefore, necessary to taste the mixture as the freezing progresses, and add more lemon juice, syrup, etc., as the taste may dictate.

NECTARINE AND PEACH WATER ICE.

Proceed exactly as in the foregoing, if the fruits for the processes are not ripe enough to mash, place them in boiling water a short time to soften them.

NOTE.—Currants, cherries, gooseberries, apples, pears, or any fruit may be treated for water ices, either by mashing them, if soft, in cold water, or boiled in water to a marmalade, if hard, and strained. Those fruits that are not sufficiently acid, must have the addition of lemon juice, and sweetened with syrup to palate.

COOLING DRINKS.

SUMMER BEVERAGES, AND FRUIT SYRUPS FOR VARIOUS USES, AND TO MIX WITH PUNCH, GROG, ETC.

The following is the cheapest and most simple method to manufacture the above, whether to be sold wholesale by the gallon, or retail in bottles of various sizes, for private use. According to the requirement, take clarified syrup, made as follows, as an example: To 7 lbs. loaf sugar put 3 pints water to dissolve it, beat up the white of a small egg with a whisk, mix this in with the sugar with a spatula, put it on the stove when dissolved, let it boil up; as soon as it does so take it off, let it stand sufficiently over the edge of the stove to keep it simmering, which will throw up the scum; this must be taken off with a skimmer, and in a short time it will be ready for any purpose that clarified syrup is named in the recipes. Take any quantity required and boil it in a copper pan to the degree of smoothness, in this manner: Dip into the boiling syrup the handle of a teaspoon, draw it between the forefinger and thumb; if it is slippery it has come to the proper degree, or 215 degrees by the thermometer, to each pint of this for capillaire add a wineglassful of orange flower water. For lemon syrup, half an ounce of citric acid, in powder to the same quantity. This lemon syrup may be kept white, or tinged with yellow by saffron extract. For all other syrups of different flavors, use a quarter of an ounce of powdered tartaric acid to 1 pint of syrup, with from one to two teaspoonfuls of any of the artificial essences sold for the confectioners' use, which must be regulated according to their strength, and as the palate may dictate. Of any of the above preparations, two tablespoonfuls

is sufficient for half-pint tumbler of beverage. For punch or grog, 2 teaspoonfuls in a glass, or according to taste.

NOTE.—The natural juices of fruits make a finer syrup than the artificial flavors. To prepare these the ripe fruit must be mashed with a little water and warmed up, then passed through a flannel bag to strain the juice from it, then add clarified syrup to suit the palate, and juice of lemons, if required more tart; this may be reduced by boiling to the degree already named, when it becomes more portable, and will keep any time if bottled, but for this purpose all the scum which rises on the surface while boiling must be taken off.

In addition to the preceding recipes for preparing cooling and summer beverages, the following are process for preparing simple syrups also used for those purposes and for the sick chamber, etc.

RASPBERRY SYRUP.

To a pint and a half raspberry juice put 2 lbs. loaf sugar, melt it on the stove, boil it to smooth as already described, take all the scum off that rises, when cold, bottle it if required, in the bottles and sold for this purpose.

RED CURRANT SYRUP.

To a pint of juice add the same quantity of sugar as in the last, in the same way as described to prepare it, a portion of the raspberry juice to this improves it.

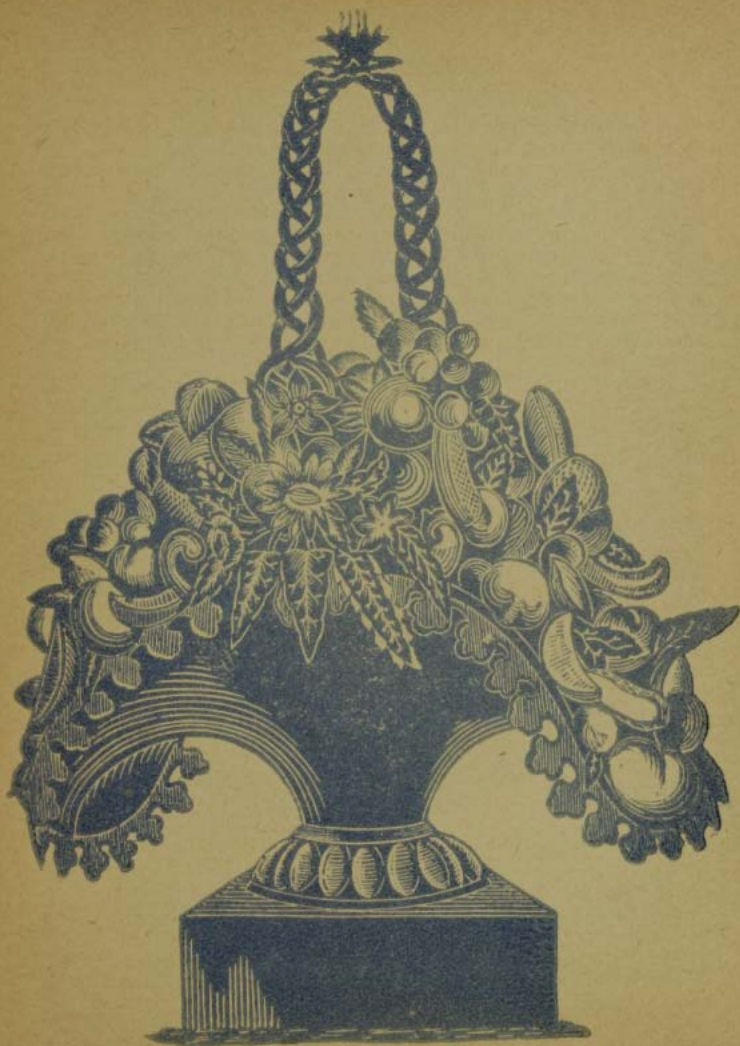
MULBERRY SYRUP.

Prepare this as in the preceding recipes.

NOTE.—If the fruits are not sufficiently juicy or ripe, put a little water to them, warm them on the fire, and drain the juice through a flannel bag.

STRAWBERRY SYRUPS.

The same process as the raspberry.



NUGAR BASKET FILLED WITH CARAMEL FRUIT.





NUGAR BASKET WITH CARAMEL ORANGE
QUARTERS AND FRUIT.



LEMON SYRUP.

Boil 2 pints of syrup to the crack, take it off the fire, and put to it 1 pint of lemon juice, stir it in and put it on the stove, and boil to smooth. Take any scum off that rises. When cold bottle it.

NOTE.—This and similar syrups should be made an amber color with an extract of saffron.

COFFEE SYRUP.

Make a strong decoction of coffee one pint, boil two pints of syrup to the ball, add the infusion of coffee, and stir it, reboil it to smooth; if the coffee is not clear, this must be strained through a cloth, and as in like process, skimmed while boiling.

NOTE.—In the same manner as described in the previous recipes, syrups can be made from other fruits and substances, also from medicinal herbs and flowers, by infusion and boiling with syrup.

GINGER SYRUP.

Boil in a quart of water two ounces of bruised ginger, reduce it to a pint and a half, add two pounds of loaf sugar, after straining through a flannel bag, boil it to smooth, taking the scum off as it rises.

GINGER BEER FOR FAMILY USE.

Boil a gallon of water, pour it over 3 oz. of bruised ginger, 1 oz. cream tartar, 3 lemons sliced and one pound of loaf sugar, stir it all up till the sugar is dissolved; when milk warm mix in the whole half an ounce of German yeast dissolved, let it stand till the scum forms on the top; about twelve hours, then draw it off clear, bottle and tie it over for use.

ANOTHER.

Eight gals. water, 5 lbs. loaf sugar, 12 ounces bruised ginger, 1 oz. cream tartar, 1 ounce tartaric acid, 1 ounce German yeast, 4 lemons, or half a teaspoonful of essence of

lemon, whites of 2 eggs; boil the water with the ginger in it, a short time afterwards proceed as directed in the recipe for family use, draw off clear by means of a plug or tap at the bottom of the cask, whisk the whites of eggs with a little of the liquor, strain this through a fine sieve, and stir it well into the remainder; bottle, cork, and tie over with string.

SUPERIOR GINGER BEER.

Eight gallons water, 12 ounces ginger, 7 lbs. loaf sugar, 1½ oz. cream tartar, ¼ oz. tartaric acid, 6 lemons, sliced, 1 white of egg, 1 oz. of German yeast; proceed as before named.

ANOTHER.

Eight gallons of water, 4 of which must be boiled and poured over 12 oz. bruised ginger, and 6 lemons, or teaspoonful of essence, 5 lbs. loaf sugar, 2 oz. tartaric acid, and white of egg whisked in; when strained, add remainder of water, the whole to be placed in a cylinder, and air pumped into it, or carbonic gas is preferable.

LEMONADE

In draught may be made from the syrup already described by simply mixing it with water according to taste, also as stated in the process for ginger beer, leaving out the ginger, yeast and eggs, and adding more acids or lemon, if required; when made by this method it is sometimes colored with extract of saffron, to make it more appropriate to the name, and sold in the shops.

SPARKLING AERATED LEMONADE.

The following process will produce the above without the usual expensive machinery. For example, put 2 gallons of clear soft water into a perfectly clean white wood cask, having a wooden tap about an inch and a half from the bottom; stir into this a quarter pound of carbonate of soda, when settled and quite clear draw it carefully off into a clean vessel; add to this 1 pound of loaf sugar and a few drops of essence of lemon; when sugar is dissolved and well

mixed in, put the usual quantity into glass lemonade bottles, and to each bottle put $3\frac{1}{2}$ scruples of crystal tartaric acid, drive in good long corks immediately, and tie over for use. Carbonic acid is generated in the bottles by this means, precisely the same as that of the best make, though not of so powerful a strength.

ON PRESERVES.

JAMS, JELLIES, MARMALADES, ETC.

Marmalades and Jams were terms formerly used to express one and the same purpose or object, as applied to preserves made from the pulps of fruits, although they are now separated and understood to mean distinct processes. The term Marmalade is now only applied to those fruits which are not of a mucilaginous nature, such as oranges, lemons, &c.; while the term Jam is applied to those fruits preserved with sugar which are of a soft nature, and easily converted into pulp, with or without the acid of heat, and the term Jellies is applied where the juices of these fruits are separated from the pulp, whether by heat or not, and strained through fine sieves or flannel bags, and boiled with sugar for this purpose. Now that the price of the principal ingredient, sugar, is so very reasonable, it will remedy a defect in some instances of jam making, where, from motives of economy, a less quantity of sugar has been used than should be; although this is a mistake under any circumstances, and like "spoiling the ship for a ha'porth of tar." However, this has to be guided according to the nature and tendency of the first to acidity; taking, for examples, raspberry jam, and red currant jam, though 12 oz. would be sufficient to the pound of fruit for the first, 14 oz. would be too much for the same amount of the second. Taking this as a general guide, jams and marmalades may be made from any known fruit whatever, always considering that if the fruit is of a firm, dry nature, that it must have some water put to it previous to placing it in an oven, or over a gentle stove, to soften it and make it into a pulp. It is a fallacious idea with many,

that jam made from fruit that has been wetted will not keep. The water used in this maceration always evaporates during the boiling it must undergo when made into jams or marmalades, and they will always keep if boiled properly, provided always that the fruit used for the purpose is sound.

While upon the subject of preserves keeping, here is a hint for those who make them, clipped from a South African paper: "It is said that ordinary jam fruit and sugar, which have been boiled together for some time, keeps better if the pots into which it is poured are tied up while hot. If the paper can act as a strainer, in the same way as cotton wool, it must be as people suppose. If one pot of jam is allowed to cool before being tied down, little germs will fall upon it from the air, and they will retain their vitality, because they will fall upon a cool substance; they will be shut in by the paper, and will soon fall to work decomposing the fruit. If another pot, perfectly similar, be filled with a boiling hot mixture, and immediately covered over, though, of course, some of the outside air must be shut in, any germs which are floating in it will be scalded, and, in all probability, destroyed, so that no decomposition can take place." This quotation must, of course, be taken for what it is considered worth, by those it may interest. I do not consider it of any value, except that it partly elucidates, upon a small scale, an old principle of preserving in another form without sugar, of which I shall treat in a series of recipes upon the subject. I will state now, as to jams keeping, that if the fruit they are made with be sound, the proportion of sugar, either "West India Raw" or "loaf sugar" be added, and boiled sufficiently, they will keep the whole year round, without tying down at all; by being placed in a proper position, they would simply form an incrustation of candy on the top and become dry from age. Jams, jellies or marmalades, after being made and potted, must remain until they are set firm; after which they may have some clean white paper, cut round and fitted to the top surface, slightly oiled with the best salad oil, tied round, and placed in a chamber or position where there is a cool current of air. This plan of treating the surface, and being tied over, keeps the jam moist and in good condition a long period. The old method of dipping the paper into brandy or spirits, is mythical and useless; the spirits evaporates, and cannot be taken without a portion of the jam coming with it. In any case, where the preserves should be found to ferment, get mouldy, or spoil,

from any cause, it may be prevented from further damage by re-boiling it with half the quantity of sugar formerly used, to make it stiffer in consistence; but this process will make it dark, whatever its former color may have been. Jams, etc., in quantities, and under certain ascertained conditions and circumstances, can be boiled to a set time as a criterion, but no instructions could be given for this purpose without knowing the kind of fruit used, the quantity of the pulp and sugar boiled together, and the size and the continuous heat of the stove used. However, it is a settled rule that where a good color is desirable, jams must be boiled over a sharp stove; the quicker they are finished the better they will be, and they must not be allowed to catch at the bottom of the pan for want of stirring continually till done.

RASPBERRY JAM.

The fruit must be fresh, and not in a state of fermentation. Pass it through a cane sieve, sold for the purpose at the basket shops, ascertain by weighing the quantity you have, put it on the stove, and reduce it in bulk by evaporation over a sharp fire about a quarter of an hour or so, then add your loaf sugar, broken small. To every pound of the fruit when it was first weighed, now put 12 oz. of sugar, continue the boiling and stirring until a portion, when taken out with a spaddle or ladle, and put on a plate, cools and sets in two or three minutes. Unless experienced at this, lift the pan off the fire while you try it.

NOTE.—The object of boiling some little time before adding the sugar is to preserve the color bright, which is not the case if they are boiled together for a long time. All red fruits should be treated in the same manner, and boiled quickly to preserve their natural color. Fine crystal sugar answers the purpose of loaf.

RED AND BLACK CURRANT AND GOOSEBERRY JAM.

In addition to the pulps which are left in the making of jellies, and which can be made into good common jams, the above jams are made from the whole of the fruit, both pulp and juice together, as follows:—A copper or cane sieve is required to rub the fruit through, just small enough to prevent whole currant passing; after rubbing the fruit through, treat the red currant, or any other fruit where color is an object, the same as raspberry jam; the dark, such as black cur-

rant, ripe gooseberry, and others are boiled the same, but do not require so much care as to color; none of the latter fruits require so much boiling. Any known fruit may be made into jam by following the instructions here given.

STRAWBERRY JAM.

Though any kind of strawberry can be made into a jam, the best for the purpose is the scarlet, on account of color. Proceed exactly as for raspberry jam, but being of a much less body it will take longer in boiling, which requires watching, as, being so thin, it does not appear boiled enough, when it may be too much so; try it often, as directed, and when it jellies remove it from the fire. Some add one-third red currant pulp, which improves the jam in flavor, and causes a greater body to the preserve. This is a delicate jam for tarts, etc.

RED CURRANT JELLY.

Put any quantity of red currants into a pan or jar, put them into an oven to soften, but not hot enough to smash them. If a very cool oven they can be put in over night, in the morning strain through a sieve to take the juice out, pass it through a jelly bag till fine; to every pint of juice put 14 ounces of loaf sugar, or 1 lb. clarified syrup, boiled to a degree of 250. Boil quickly till it becomes a jelly, to tell which, in about twenty minutes try it by dropping some on a plate or saucer; let it remain in a cool place two minutes; if it sets take your jelly off the fire and pot it.

NOTE.—Practice decides the proper substance of jellies, when made by a workman, by a web that forms on the skimmer after dipping it in them, and it is the best method of trying them.

BLACK CURRANT JELLY.

Proceed the same as in red currant, except in passing the juice through a bag; a fine hair sieve will do for this, as it is not required so clear. This fruit being of a much drier nature than red currants, some water can be put to it when necessary, to draw the juice, by heating the whole on the stove or in an oven, and afterwards straining it as directed.

APPLE JELLY.

Take any quantity of good juicy cooking apples, pare them, and cut the cores out, put them into the pan, and just cover with water; boil till they become quite soft, but not mashed; drain the whole off through a sieve as coarse as muslin; afterwards pass through a jelly bag; clarify some loaf sugar to the thread, and add a pint to a pint of juice; color with a little cochineal or saffron, if desired; boil, and take off the scum as it rises, till it jellies on the plate. The pulp will make common jam. This is considered a very delicious preparation for tartlets, etc.

PINEAPPLE JELLY.

Take a fine ripe pineapple, cut it small, and strain the juice through a hair sieve; then throw it into the boiling syrup, let it boil, and when nearly cold strain it through a silk sieve, add a little caramel to give the jelly a fine yellow tinge; then the juice of two fine lemons, and 1 oz. clarified isinglass.

RASPBERRY JELLY.

This is a very favorite jelly, and can be made exactly as directed for red currant jelly, but as it does not require the same time in boiling before it becomes a jelly, it must be attended to closer. Jellies are often put into glasses sold for this purpose, and tied over; they appear very nice if made clear.

COFFEE JELLY.

Boil down one set of calves' feet in 4 qts. water, till it is reduced to one-half, then strain through a sieve, in order to remove the bones; when settled and cold, take off the grease on the surface, then boil with the following additions: 12 eggs, 2 lbs. of loaf sugar, the juice of four lemons and a decoction of coffee, prepared as follows: infuse half a pound of roasted Mocha coffee, pulverized or ground, in 1 qt. of water; strain off the decoction, and add to it a little brandy; stir the mixture well with a whisk or spatula, and filter through a fine flannel bag.

TEA JELLY—GREEN OR BLACK.

Treat in the same manner as for coffee jelly, using an infusion of half an ounce of tea to one quart of water.

APRICOT JELLY.

Take the stones out of one dozen and a half of ripe apricots, and boil them in the syrup, which, in this case, should be as light colored as possible; when boiled sufficiently to extract the flavor, strain through a napkin, add the necessary quantity of isinglass, and finish as usual.

CALF'S FOOT JELLY WITH WINE.

Split 4 calves' feet, break up the bones, put the whole in a gallon-sized stew pan, then fill it up with cold water and set on the fire to boil; remove the scum as it rises to the top; when the stock has been thoroughly skimmed, set it down by the side of the fire to let it boil for 5 hours; the stock must then be strained through a sieve into a basin, set aside in a cool place until it has become firm; the grease should be scraped off with a spoon, and a little boiling water should be put on it to wash off any of the grease that may remain; it should then be wiped with a clean cloth; put it into a stew pan to melt over the fire; next add 2 lbs. pulverized sugar; add the sugar to 1 pint sherry, $\frac{1}{2}$ pint brandy, 12 cloves, 1 stick cinnamon, the rind of 4 lemons peeled very thin, add the whites of 6 eggs and 2 whole eggs, whip up, add a little cold water and the shells of lemons crushed; whip all well over the fire and when it is nearly boiling throw in the juice of 8 lemons, stir all 1 or 2 minutes, then set the stew pan down by the stove, and put on the lid with some live cinders upon it and let it stand there for $\frac{1}{2}$ hour to set the eggs; next put the jelly into has run through, pour back and let it run through again. This kind is served in moulds or glasses set in ice to get firm before using.

CLARIFICATION OF CALF'S FOOT JELLY.

Put the prepared stock of six calves' feet into a stew pan, with 3 pounds of sugar, the rind of six lemons and the juice of 11; whip 9 whites and 3 whole eggs together, with a $\frac{1}{2}$ pint

of spring water, throw this in with the stock and whisk it together over the fire until it is on the point of boiling; then add the juice of another lemon and little spring water; withdraw the jelly from the stove and set it down by the side, to continue gently simmering for about 10 minutes longer, covered with the stew pan lid containing some live embers of charcoal; the jelly may then be passed through the bag in the usual way, and when it has run through perfectly bright, let it be kept in a cool place to be used as occasion may require. This kind of foundation or stock jelly, prepared without any decided flavor, may be used for making all kinds of jellies. It will then only be necessary to add to the quantity required to fill the mould $\frac{1}{2}$ pint of any kind of liquor; and if the jelly be too stiff, a little thin syrup may also be added; it may be used also for making fruit-jellies with the addition of $1\frac{1}{2}$ pint of the filtered juice of currants, raspberries, cherries, or strawberries, or nearly a pint of the clarified infusion-syrup of peaches, apricot or pineapples.

ORANGE JELLY MADE WITH CALF'S FOOT STOCK.

To the stock produced from 6 calves' feet add 3 lbs. of loaf sugar, the juice of 9 lemons and 18 oranges, and the rind of 12 oranges; put the stewpan on the fire to melt the stock, and then pour in the whipped whites of eggs, and continue whisking the jelly on the fire until it begins to simmer; it must then be set down by the side of the fire, covered with the stewpan lid and allowed to continue simmering until the egg is set. The jelly must then be passed through the bag in the usual way, and just before putting it into the mould a few drops of prepared cochineal should be added, to give it an orange-pink tinge.

Lemon jelly is prepared in the same way as the above, substituting lemons for oranges.

ORANGE JELLY.

Rub the rind of 6 oranges on loaf sugar, cut it off as it becomes damp, so you may have 12 oz; when all is rubbed, put in a basin, squeeze the juice of 12 oranges and 4 lemons and add the sugar; then add 2 oz. clarified isinglass, mix this with the juice and sugar, add 6 drops cochineal, stir the whole over a stove till the jelly becomes lifted; then strain

through a hair sieve into a basin, and when cold and commencing to congeal on the surface, stir the whole and put it into a mould previously imbedded in ice; when it is firm dip the mould in warm water and turn out on a dish.

JELLY ORANGES.

Select 6 nice oranges and cut a small hole in the stem end, then with a small spoon take out the contents; then soak the oranges in cold water about an hour; then with the spoon scoop all out, rinse them again in cold water, set them on a cloth to drain; if you have made any holes stop them up; set the oranges on pounded ice in a mould surrounded with ice and salt; fill 3 with pink jelly and the others with plain jelly. Lemons may be prepared in the same way; cut in slices when ready to serve; serve on an ornamented stand.

CURRENT OR RASPBERRY JELLY.

One quart currants, 1 pint raspberries; put into a large basin and add $\frac{1}{2}$ lb. sugar, 1 gill water; squeeze them through a fine wire sieve and put into a beaver bag to filter, pour back till it runs through bright; add $\frac{1}{2}$ pt. clarified syrup and 2 oz. clarified isinglass, put the jelly in a mould and place it on ice to receive it; add a little salt to make the jelly firm.

MARACHINO A LA VICTORIA.

To 1 pint clarified syrup add 2 oz. clarified isinglass and the filtered juice of 2 lemons and $\frac{1}{2}$ gill marachino; pour this in a jelly mould already set on ice.

JELLIES FLAVORED WITH

Noyeau, Kerchen Wasser, Dantzing, Brandy, Cedrath, and all kinds of liquors, when made with isinglasses, are flavored as above.

TO CLARIFY SYRUP FOR JELLIES.

To 1 pound pulverized sugar add 1 pint filtered water, and

when the sugar is dissolved add $\frac{1}{2}$ the white of 1 egg; whip the white up with a little water, set it on the stove to boil slow; let it continue boiling till it has thrown up all the scum. Skim it off and set away for use at any time.

CURRANT AND RASPBERRY TRANSPARENT.

One pint red currants, 1 pint raspberries, put both into a preserving pan; add 1 pound pulverized sugar, 1 gallon water; stir the whole on a stove, keeping it boiling 5 minutes; remove the scum as it rises to the surface; add 2 oz. isinglass; strain all through a sieve, put into a large jelly mould imbedded in ice; let the centre be kept clear by a hole; when hard, dip in hot water and turn out. Fill the hole with whipped cream; add a little isinglass to the cream.

TO CLARIFY JELLIES.

First wash the isinglass in cold water to free it from the dust that is apt to gather about it; then put it into a stew-pan, and to every 2 oz. add $\frac{1}{2}$ pint of spring water, and about $1\frac{1}{2}$ oz. of sugar. Stir this on the fire till it boils; then throw in the juice of a lemon, and set the stew-pan by the side of the fire to continue gently boiling for 10 minutes, in order to dissolve the shreds of isinglass, and that it may thereby throw up all scum, which should be removed as it rises to the surface. The isinglass may then be strained through a napkin into a basin, and used for the required purpose.

Isinglass may also be clarified by adding a very small quantity of the whipped white of eggs, after it has been dissolved in water as directed above, and then allowed to cool previously to mixing in the white of egg. It must then boil gently by the side of the fire, and when perfectly cleared of the scum, should be strained through a napkin.

REMARK.—There are several kinds of gelatine in use, which serve the same purpose as isinglass, with more or less success; all of these may be clarified in the same way as above.

WINE JELLY.

Take 8 ounces of gelatine, soak it in 3 quarts of water for 2 hours; then add 3 pounds of powdered sugar, the juice of

6 lemons, and the whites of 12 eggs; stir all well together, put into a pan, and set it on a slow fire until it boils; then add 1 quart of wine. Strain until it is quite clean.

By substituting rum for wine, you will have rum jelly.

TO MAKE JELLIES FOR CAKES.

Take to every gallon of juice currants or grape pulp, or damson 5 lbs. sugar; to apple or peach marmalade 4 lbs. sugar to the gallon; boil on quick fire; keep stirring until done; the time according to quantity.

ORANGE OR LEMON MARMALADES.

The machine-cut marmalades now so universally sold, are very cheap, and if purchased at a respectable house, may be depended on as perfectly genuine. They are so much superior in appearance and use, and they have quite superseded the old style of making. The price is generally sold wholesale and precludes the necessity of smaller makers attempting the manufacture, but as circumstances may arise in which a knowledge of the mode of preparing it may be useful, we give the process for marmalades.

SEVILLE ORANGE MARMALADE.

Take any quantity desired of the Seville oranges, and squeeze out the juice, after which boil the peels in plenty of water till they are very tender, so soft that you can nip them through with your thumb and finger nails, then put them into cold water, scrape out the pulp with your fingers, without breaking the peel, after that cut the peel in very fine strips with a knife, or pass it through the machine, strain the juice, and to every pint, and pound of peel, boil in the juice a pound of loaf sugar till it jellies when dropped on a saucer, then add the fine cut peel, which merely requires boiling in the syrup a short time, the pulp being left out. This method makes it clear.

Lemon marmalade is made precisely as the Seville orange, but is not so much in request.

ANOTHER.

Some makers of this article use the whole of the pulp of the Seville oranges and others that are cheap; it is also

mixed for very common purposes with vegetable roots. When boiled and mashed the whole must be passed through sieves to keep the orange seeds back, &c.; to 1 pound use 12 ounces of loaf, crushed, or crystal sugar, and boil the same as directed for jams. In some cases the sugar is first boiled to about 250 deg., and the fruit put to it and boiled about 20 minutes to complete it, but this must be ruled by the quantity.

RASPBERRY AND BLACK CURRANT SQUARES OR CAKES.

These are the pulps of fruits after the juice is used for jellies, and before any sugar is put to them. They must be dried down or evaporated over a moderate stove, till they flap against the side when stirred with the spatula; when it arrives at this substance it will show the bottom of the pan when moved about; take it off and mix in with powdered sugar, one-fourth the weight of fruit; afterwards it may be put into moulds of tin, or spread it out on wafer paper, cover with the same, and put a tray on it to keep it flat. This may be made very firm by drying in a stove.

APPLE MARMALADE OR JAM.

Take any quantity of good boiled apples, pare and cut the cores out, put them in a pan and cover with water, boil till they break and become soft, rub them through a cane sieve, and to every pound of pulp put 12 oz. of loaf sugar and boil it till a small quantity, put on a plate, sets in a few minutes. This preserve does not take long in boiling.

PINEAPPLE MARMALADE

For cakes is made by ruling or pounding the apple in a mortar so as to get a pulp; then add 1 pound of sugar to every pound of pulp; then put it in a kettle without any water and stir it on a brisk fire till it is done; when done put it in a vessel for use; it will keep for years.

TO PRESERVE PINEAPPLES.

To every pound of pineapple add one pound of sugar;

take the pineapple and peel it; then quarter it and boil 15 minutes; then pour off the water; then add the sugar, and boil soft till the syrup is 36 degrees, which is the thickness of molasses; the reason that the water is poured off is to keep it from fermenting, and to prevent it from cooking over.

QUINCE MARMALADE OR JAM.

This preserve is a great favorite with any, and is prepared when the quinces are quite ripe, the same way as apple jam or marmalade; it may have apple mixed with it if desired, to modify the flavor.

NOTE.—Jams or jellies ought not to be shut up in a cupboard or close chamber, but kept on shelves in a chamber where there is a dry and cool current of air.

DAMSON, APPLE, APRICOT, PLUM, BLACK CURRANT PASTE OR CHEESE.

Prepare the pulp of these fruits by drying down; after being rubbed through sieves to keep the seeds out, as directed in the recipes for "raspberry cakes or squares," they are put into oiled tin shapes, or any form desired, or on wafer paper, and dried in a stove at a moderate heat, and in a few days they will be ready to sell or to use.

NOTE.—No sugar must be put to any of these preserves before substance is obtained by evaporation.

PRESERVED ORANGE OR LEMON PEEL, ETC.

To carry this out profitably it must be done on a large scale. The few wholesale firms who do so, sell it at such prices as prevent the necessity or possibility of smaller houses competing with them; but from circumstances it is required to be done at home, take any quantity of Seville oranges, Messina lemons, or some other kinds will do, and citrons. Cut them in half, lengthways, and squeeze out the juice, which can be preserved for other purposes. Make a strong brine with salt that an egg will float in. Keep the peels in this not less than a week; then boil them in water till tender, so that the nails of the forefinger and thumb will pass through. Throw them into cold water and take out

the pulp, which is useless. Fit the caps of peel loosely into one another and pack them in rows round a tube till the bottom is covered; then proceed with another layer. Make a strong syrup with loaf sugar, pour it over very hot; in a day or two add more sugar to the syrup and warm up again. This must be continued till the syrup keeps thick, and the peel kept in it till it becomes colored and saturated. It can be forced into condition by pouring boiling hot syrup over it occasionally, but it is not so good. If required to be candied, drain from the syrup and dry it in the stove. Boil the sugar to the blow or feather, about 250 degs.; put your peel in and keep your sugar grained only at the side of the copper, in which dip each piece. It is then put on wire frames till cold. The raw peels can be kept any length of time in brine.

PRESERVED GINGER (MOCK OR IMITATION).

The stalks of lettuces can be so preserved as to deceive many judges of the article. When the lettuces are running to seed, but not too old, the stalks are to be cut off, washed, cut into pieces and put into a thin syrup of sugar, with a little of the best bruised ginger for a few days; draw the syrup and boil with some fresh sugar to thread, and flavor with extract of ginger to palate, into which put the stalks, and heat it up once or twice till clear like the West India. Put it in jars with thick syrup till required for use.

CARAMEL.

Break into a small copper or brass pan 1 lb. of refined sugar; put in 1 gill of spring water, set it on the fire. When it boils skim it quite clean, and let it boil quickly till it comes to the degree called crack, which may be known by dipping a teaspoon or skewer into the sugar, and letting it drop to the bottom of a pan of cold water, and, if hard, it has attained that degree. Squeeze in the juice of $\frac{1}{2}$ lemon, and let it remain one minute longer on the fire, then set the pan into another of cold water. Have ready moulds of any shape; rub them over with sweet oil; dip a spoon or fork into the sugar, and throw it over the mould in fine threads till it is quite covered. Make a small handle of caramel, or stick on two of the small gum-paste rings by way of ornaments, and place it over small pastry of any description.

CARAMEL FRUIT.

Every kind of preserved or fresh fruits may be carameled, as well as all kinds of nuts, gum-paste, figures, &c. Before the caramel is prepared, have the fruit or what is to be carameled, quite ready, which saves time as well as waste. For this purpose, if the fruit that is to be done is preserved, the sugar must be washed off with warm water, and the fruit dried in the sun or stove; it must be free from bluish, and whole. Stick to each a small twig, and arrange them. If dipped into white of egg, dried and then caramelled, they will keep longer. Butter a marble slab slightly, and when the caramel has obtained its point give it a few more boils, and allow the heat to fall a little; then let two quickly proceed to drop in the fruit, and arrange it on the marble slab. If a great deal is to be done, a third may remove the fruit to wire grills and put them in a stove, the mouth of the oven, or in the sun.

Fresh fruit must be picked large and fine, and arranged with twigs, and laid some time in the sun or in a hot room, where the surface moisture may be dried off. Proceed then as above. Put bunches of small fruit, barberries, or grapes, which may be done with the grape, so distant as to be spread or be laid lightly over one another; or if in larger bunches they must be hung, which may be easily done by tying the bunch, and hanging them over a dish to receive the dropping of the sugar.

CARAMEL COVER (FOR SWEETMEATS).

Dissolve 8 ozs. of double-refined sugar in 3 or 4 spoonful of water, and 3 or 4 drops of lemon juice; then put it into a copper untinned skillet. When it boils to be thick dip the handle of a spoon into it, and put that into a pint basin of water; squeeze the sugar from the spoon into it, and so on till you have all the sugar. Take a bit out of the water, and if it snaps and is brittle when it is cold it is done enough, but only let be three parts cold; then pour the water from the sugar, and, having a copper mould oiled well, run the sugar on it in the manner of a maze, and when cold you may put it on the dish it is to cover. If, on trial, the sugar is not brittle, pour off the water and return it again to the skillet, and boil again. It should look thick, like treacle, but of a bright, light, gold color. It makes a most elegant cover.

CARAMEL BISCUIT-BASKETS.

These are delicate and beautiful. Stick drop biscuits with caramel in any form of basket; they are beautiful in oval and round basins, contracted at the top or with a lying over edge, without any ornament, filled with caramel fruit. These are elegant for undressed, stylish dinners.

TO PREPARE SUGAR FOR PRESERVING FRUIT.

The best refined sugar, which will require no clarifying, should invariably be used for this process; but when inferior qualities are chosen, they must be prepared in the following manner: To clarify six pounds of sugar, break it into large lumps, put it into a preserving pan, and pour upon it five pints of cold spring water; in another pint of water beat up lightly the white of one small egg, but not frothing it very much, add it to the sugar, and stir it to mix it well with the whole; set the pan over a gentle fire, when the sugar is nearly dissolved, and let the scum rise without disturbing; when the syrup has boiled five minutes, take it off the fire, let it stand two minutes and then skim it very clean, let it boil again, then throw in $\frac{1}{2}$ cupful of cold water, which will bring the remainder of the scum to the surface; skim it until it is perfectly clear, strain it through a thin cloth, and it will be ready for use, or for further boiling.

All unripe fruit must be rendered perfectly tender by gentle scalding, before it is put into syrup, or it will not imbibe the sugar; and the syrup must be thin when it is first added to it, and be thickened afterwards by frequent boiling, or with sugar added, or the fruit will shrivel instead of becoming plump and clear. A pound of sugar boiled for ten minutes in a pint of water will make a very light syrup, but it will gradually thicken if rapidly boiled in an uncovered pan. Two pounds of sugar to the pint of water will become thick with little more than half an hour's boiling, or with three or four separate boilings of eight or ten minutes each; if too much reduced it will candy instead of remaining liquid.

CUCUMBERS.

This is an elegant preserve if well managed. Take 2 dozen of the finest, largest, and most clear cucumbers, and with-

out seeds. Cut them into pieces, take out the very soft part of the insides, put them into a jar with strong salt and water to cover them, and set them in a warm situation until they become yellow. Now wash them well, and set them in a pan of water, with plenty of fresh cabbage leaves, on the fire, close the lid of the pan, so that the steam can escape, and simmer them until a fine green color. If you have not attained your object, change the water and leaves, and simmer them again. Then take out the fruit, set it on a sieve to cool, and then into cold water for three or four days, changing the water daily. Put into a clean pan four pounds of the best refined sugar, with one quart of pure spring water, boil and skim it well. Then add the rinds of four large lemons pared very thin, and three oz. of the best ginger sliced, and boil all together ten minutes. Take it then off the fire, and when cool put in the cucumbers, boil them until they are perfectly clear. If their appearance does not fully satisfy you, set them aside for forty-eight hours, and then repeat the boiling, putting your cucumbers into your pots and glasses, pour the syrup over them, and secure them from the air with bladder and leather, or with paper over the glasses.

TOMATOES.

The fruit here must be taken before it is quite ripe, and if not having lost its green hue quite, may be preferable; and for three pounds of fruit, take off the thin yellow rinds of two large lemons, and, squeezing out the juice, strain it and put aside for awhile. Put the juice with the thin rinds into a clean saucepan, with two or three blades of mace, a few peach leaves and a dessert-spoonful of ginger sliced thinly; cover the tomatoes with water barley, and set the pan on a clear fire to simmer half an hour. Then take out the fruit carefully with a spoon and set them on a sieve to cool. Add to the water they were simmered in sugar sufficient to make a thin syrup, which must be poured over the fruit, when placed in a deep dish, boiling hot, and so leave them for four or five days. Then pour on the syrup into a pan, and add sugar to make a strong syrup, in which you may put in the tomatoes and simmer them gently until the syrup has entered fully into them. Remove them now from the fire and let them remain unmolested for four or five days longer. If the syrup has not now attained a proper consistence you may

add sugar, and boil until you have got the desired end. Pour now on the fruit while it is hot, and if when cold you are satisfied, make all safe with bladder or leather, and keep in a cool and airy room.

GREEN-GAGE PLUMS.

From a peck of this rich fruit pick out the largest and most clear. Put a handful of vine leaves into a pan, then a layer of the fruit, and so on, in alternate layers, to the end; fill the vessel up with water, put them over a moderate fire, and let them get thoroughly hot through, skin them well, pour off the water and put the plums on a sieve to cool. Now take off the peels carefully, and, as you proceed, put them into the water they were heated in, with fresh leaves, and let them boil three minutes, preventing the escape of the steam as much as you possibly can. Let them remain at a moderate distance from the fire seven or eight hours, or until they become green; then put them on a sieve to drain, and then boil them up in a good clear syrup once a day for three successive days. Then take them up, and place in clean dry glasses and jars; skim the syrup thoroughly over the fire, and, when nearly cold, pour it over the plums, put brandy paper upon them and cover with bladder. You will have an elegant and very rich preserve.

PEACHES AND NECTARINES.

Before they are ripe, take the choicest of these fruits, rub off the down from them with soft linen, and divide the skin at the seam with a sharp pointed knife. Put them into a clean jar, cover them with French brandy, and let them remain so for ten days; then take them out, and having ready a fine clear syrup, put the fruit into a pan with it, and boil them until they are beautifully bright and clear. When cold, take out the fruit, place it in glasses and jars, and fill up with the syrup nearly cold. Lay brandy paper over and cover with bladder.

LEMONS PRESERVED.

Take 2 dozen fine lemons, wipe them well, and pare off the yellow rind very thin. Cut out a piece of the rind at the

blossom end, and take out the whole of the pulp and seeds. Rub the lemons over with fine bay salt, and lay them in cold water, so let them lie for a week, quite covered, and then boil them in fresh salt and water twenty minutes. Now prepare a syrup of 1 lb. of the best loaf sugar to a quart of water, and well skimmed, and into which put the lemons, and boil them 5 or 6 minutes for 4 days successively, then place them in a jar and let them stand 6 weeks, and all the time well covered with the syrup. Now make a clear, thick, fine syrup of the best refined sugar and water, put the lemons into it, and boil them gently for ten minutes; then put them away, and boil them again at short intervals, until they look plump and clear. Now lay them in jars and glasses, and pour syrup over them cold; cover with brandy paper and tie bladder over them.

DAMSONS.

Choose the finest, large prune damsons for this purpose, pick them over carefully, throwing out the stalks, and all that are the least crushed, cut them open lengthwise, and take out the stones, put them into a pan with water sufficient to cover them, and boil them ten minutes; turn them out upon a sieve, and when cold, or nearly so, wipe each separately with some old soft linen or flannel. To each pound of the fruit allow one pound of the best refined sugar, the half of which, after being sifted finely, you must scatter equally over the damsons, on large dishes; put the other half of the sugar to the water in which the fruit was scalded, set it in a pan on a clear fire, and let it boil up; skim it thoroughly, and then simmer only, for ten or twelve minutes; put in the fruit and bring it to a boil; then take it off the fire and let it stand, closely covered, half an hour; then put it again to simmer for half an hour longer, and then put it aside until the next day. Now boil up the fruit until it is tender, put the damsons into a sieve while warm, and boil the jelly alone full half an hour, and taking off any scum that may have arisen. Put the fruit into your pots, jars, etc., and pour your jelly over them, well heated. When cold put brandy paper upon the fruit, and melted mutton suet above that. Make all safe with bladder and leather, and store them in a dry, airy, cool room.

MORELLO CHERRIES.

Pick thoroughly ripe and sound fruit from the stalks and wipe them separately; prick them with a needle in three or four places; to each pound of fruit allow one pound and a half of the best sugar, and strew one-half of it when finely sifted over the cherries upon clean, large dishes, and let them remain so for 24 hours; take now as much strained red currant juice as will effectually dissolve the other half of the sugar, and put it into a pan over a moderate fire, and let it boil 12 or 15 minutes, skim it well, add to it the fruit with their sugar, and let all simmer 5 minutes, being careful not to allow them to boil. Then remove the cherries into glasses, boil the syrup until it is thick and pour it cool over them. When cold guard them with brandy paper, and paste writing paper, neatly cut, over the glasses.

GOLDEN PIPPIN.

Pare two dozen fine pippins nicely, cut them into quarters and take out the cores. Boil the rinds of two fine large oranges in a pan of cold water until perfectly tender, and lay them in pure spring water for three days. Put these into a pan, just cover them with water and let them boil twenty minutes, and strain the juice through a jelly bag; then pare two dozen more pippins, take out the cores at the stalk ends neatly. Make now a fine clear syrup of two pounds of the best refined sugar and one pint of water, to which add the apple juice, and when it is cold put in the pippins, adding the orange peel cut into thin chips. Boil it very gently ten minutes, then take out the pippins, and when cool put them into jars and pound the syrup over them. Apply brandy paper, and tie bladder over the jars, and leather over that. Some adopt the mutton suet melted, with one-eighth of its weight of sweet lard added, which corrects the brittleness of the suet and causes it to adhere better to the sides of the jars.

HAMBURGH GRAPES PRESERVED WHOLE.

Pick out some handsome little bunches, wipe them very carefully with soft old linen moistened with spirits and water; place them in a wide jar, and allow 1 oz. of white

sugar candy, beaten small, to each pound of grapes, which, as the fruit is placed, must be scattered equally amongst it. Fill the jar up with French brandy, the best, and seeing in two days afterwards that the fruit is properly covered, make up safely with bladder and leather, and store away in a cool, airy room.

LEMON PICKLE.

Rub off with a fine tin grater, the yellow rind of twelve fine, large, fresh lemons, recently unpacked from the chest, without disturbing the white part that lies underneath; next take the white part off with a sharp knife, and divide the fruit into two parts in the middle, and then again divide these pieces into slices, which will be each about an inch and three-quarters thick. Rub these thoroughly with bay salt, in fine powder, and set them on a dish to dry in a cool oven till the juice is completely taken up; put them in a jar and pour upon them a pickle of the following ingredients, viz: Mace, in fine powder, $1\frac{1}{2}$ oz.; cloves in fine powder, 1 oz.; nutmeg, in fine powder, 2 oz.; garlic, minced, 1 oz.; mustard, crushed, 1 pint; inclosed in a piece of muslin rag and boiled ten minutes with four quarts of white wine vinegar. Make up the jar close with a bung, if it will admit of it, and put it on a hob by a fireside for ten days, agitating the contents three or four times daily. Now see that the fruit is perfectly covered with pickle, and secure the vessel with bladder and leather, and set it by for six months, by which time the bitter taste will be dissipated. It must be bottled for store, effected thus: Turn the pickle and fruit into a hair sieve and press the liquor out into a large jug or jar, and on the next day pour the clear off from the lees through a muslin strainer into bottles, which should be well corked and the air excluded by sealing wax. You will still have remaining some sediment, upon which you may put half a pint of boiling rough cider or light vinegar, for an inferior lemon pickle, to be kept apart from your best. Better than the first product is rarely made, and it is an estimable pickle, generally admitted.

GREEN WALNUTS.

Get a hundred of fine, large walnuts, while the shells are yet tender, wrap them up in vine leaves separately, put

them into jars along with plenty more vine leaves, and so that they cannot suffer by contact with each other, and cover plentifully with the best light-colored vinegar, make secure from the air, and let them remain three weeks. Now pour off the vinegar, wrap up again the fruit in fresh vine leaves, and fill the jars with vinegar as before; this must be continued two weeks longer, when you may take off the leaves, put the fruit into jars, and make the following pickle for them: Pale vinegar, with enough salt in it to float an egg, 3 quarts; garlic, minced, $1\frac{1}{2}$ oz.; cloves, bruised, 2 oz.; mace, bruised, $1\frac{1}{2}$ oz.; allspice, bruised, $1\frac{1}{2}$ oz.; nutmeg, bruised, 2 oz. Let these simmer fifteen minutes, and pour the whole, boiling hot, over the walnuts; tie bladder and leather over the jars, and keep four months before breaking in upon them.

PICKLING APPLES.

One gallon best vinegar, 4 lbs. sugar, and all the apples it will cover handsomely; cinnamon and cloves, ground, of each 1 tablespoon. Pare and core the apples, tying up the cinnamon and cloves in a cloth, and putting with the apples into the vinegar and sugar and cooking until done, only. Keep in jars. They are nicer than preserves, and more healthy, and keep a long time; not being too sour, nor too sweet, but an agreeable mixture of the two.

PICKLING PEACHES.

Best vinegar, 1 qt.; sugar, 4 lbs.; peaches, peeled and stoned, 8 lbs.; spices as desired, or as for apples. Treat every other way as apples. If they should begin to ferment at any time, simply boil down the juice; then boil the peaches in it for a few minutes only.

TOMATO CATSUP.

When tomatoes are fully ripe take two dozen fine, large, sound ones, put them into jars and bake until they are tender; strain off the water from them and pass the pulp through a sieve, then add to every pound of the pulp, eschallots, shred, 1 oz.; garlic, shred, $\frac{1}{2}$ oz.; bay salt, $\frac{1}{2}$ oz.; white pepper, finely powdered, $\frac{1}{2}$ oz.; Chili vinegar, 1 pint; boil

them together until the whole is quite soft, and pass it again through a sieve. Now, to every pound of the pulp add the juice of two lemons, and one large Seville orange; boil it again until it has attained the consistence of thick cream, and when cold bottle it; cork and seal well.

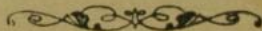
PICKLED PLUMS.

Best vinegar, 1 pt.; sugar, 4 lbs.; plums, 8 lbs.; spices to taste. Boil them in the mixture until soft; then take out the plums and boil the syrup till quite thick, and pour it over them again.

PICKLING CUCUMBERS.

Pick each morning; stand in weak brine 3 or 4 days, putting in mustard pods and horseradish leaves and keep them green. Then take out and drain, covering with vinegar for a week, at which time take out and drain again, putting into new vinegar, adding mustard seed, ginger root, cloves, pepper and red pepper pods, of each about 1 or 2 oz., or to suit different tastes, for each barrel.

The pickles will be nice and brittle, and pass muster at any man's table, or market. And if it were generally known that greenness of pickles was caused by the action of the vinegar on the copper kettle, producing a poison (verdigris), in which they are directed to be scalded, I think no one would have a nice looking pickle at the expense of health.



ENGLISH CANDY RECIPES.

— — — — —
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THE DIFFERENT QUALITIES OF SUGAR.

Some acquaintance with the various kinds of sugar is necessary and of importance to those engaged in any branch of the confectionery trade, but most particularly to all employed in manufacture of hard confectionery and sugar boiling; no other test equals this process for finding out the quality and the saccharine proportions of sugar. The best for all trade or domestic purposes is the West India and other Colonial produce, and it is necessary that the public should know that for household use they are cheaper and better than the manufactured pieces, so-called, in the grocery trade, which lead them astray by that most deceptive bait, "color." Both raw and refined sugars are now so cheap, by the recent reduction, that the sale of inferior kinds must be considerably reduced; some of them the confectioner can use, as they differ very much in quality, but there is always a loss in weight when made up into goods, and the most useful purpose they fulfill in this way is that, by their weakness, when mixed, they reduce a strong, sweet sugar, to a boiling medium, etc.

If any of these artificially colored sugars are used for sweetening tea, it can be easily perceived that, however nice in appearance and color, they will spoil the flavor and turn a bright infusion dark, occasioned by the bleaching

they undergo in the process of manufacture. The grocers are not to blame in this matter; the public have hitherto required sugar that looks most attractive in the window, and therefore the tradesmen who supply only fulfill a commercial requirement, and one that must be studied under the present state of competition in the trade, except the darkest foots, so-called from its receiving the drainage or moisture from the other portion of sugar in the hogshead while in a horizontal position during the voyage. Any of the West India sugars are the best for every domestic or other purpose. During the high prices, some years since, sugar from potatoes and other vegetable sources, etc., was used largely for adulteration, but though good imitations, there is no quality, and they can be detected with iodine, which changes the color when dissolved in water. All artificial sugars are comparatively useless to the confectioner; they possess neither strength nor richness, and if mixed with cane sugars they waste time in boiling, and burn at the bottom of the pan before they are up to the degree he requires. In choosing raw sugar those that have a grey cast should be chosen in preference to yellow, for boiling. They should be free and sparkling in the grain, and should smell sweet; this is a necessary test for all sugars; avoid those that feel sticky in the hand and hang together when pressed, they are weak and will not boil well. Some bag sugars are cheap, and, if sound, are useful for low class goods; they, however, require caution in buying, as some kinds are very deceptive. Some few years since large quantities of foreign refined sugars were introduced into the market of very inferior quality. They are now much improved, and like crushed lump and crystals, boil well and answer every purpose for bottled and other goods. In addition to the various sugars named, and which are the best and must be suitable for confectionery, there are several kinds made and used in various parts of the world, of vegetable origin. Foremost of these is beet-root sugar made in the greatest perfection in France, and the manufacture of which is also being commenced in this country; the next in importance is the maple sugar of America. This substance, which is abundantly used on this continent for all common purposes, has a peculiar flavor and is of a weak consistence. The palm sugars rank next, grown in Java. Date palm sugar and nipa sugar, also sugars from the fleshy flowers of an East India Indian Tree, which, upon fermentation, produces an ardent spirit. Glucose sugar, made from wheat

starch, mostly in France and Germany, and grape sugar made both in France and Spain, are the only two substances out of all those named that are used by some manufacturers of confectionery for combining with loaf or crystal sugar either to reduce their strength, if for boiling purposes, or to increase the weight, etc., for pan goods; for the latter purpose it ought to be discarded by all good houses while pure sugar is so cheap as at the present time.

ON CLARIFYING SUGAR.

As it is both convenient and necessary under some circumstances to clarify sugar, the processes are given below. The low prices at which refined sugars have been sold for some time past, do away with the necessity of clarifying raw sugar, but, if it should be required, for 56 lbs. sugar, take the whites of 6 eggs with a quart of water into your pan and whisk them thoroughly; add 4 lbs. of charcoal in powder, and two and a half gallons of water; dissolve the whole; it must be watched while on the stove till it boils, so soon as that takes place pull it on one side and let it remain a short time to settle; take the scum off and place the syrup half over the stove again, as it must not boil violently; as the scum accumulates take it off, and during the time it continues to rise throw in a few half pints of cold water, which assists in bringing it all up; it must afterwards be passed through a large jelly bag, and returned through the same till it becomes bright, as it will be black at first. The above process is for dark-colored sugars; for those lighter in color use less charcoal; some in the trade use bullock's blood instead of charcoal, but it is more difficult to obtain in most places, besides being unpleasant to use. If loaf sugar is required to be clarified, take the whites of six eggs, well beat up with a whisk to the same quantity, unless very dark in color, when a third of the charcoal may be used, as in the last process, and proceed in the same way.

These syrups ought not to be more than 32 degrees by Beaume's saccharometer. The scums can be washed in water and passed through the bag for the next clearings. Clarified sugars must not be allowed to remain for an indefinite period before being used, the action of the atmospheric air causing them to boil weak and windy. The pans used in clarifying must be one-third larger than the bulk of the sugar takes up, to allow for the sudden rising of the scum; it is indis-

pensable that all the pans used, either for boiling sugar or clarifying syrup, be made of either copper or bell metal; if large sizes are required for clarifying, the sides may be of block tin and the bottom copper; for the gum goods and similar substances, the steam pans or others should be glazed, or tinned supposing them to be made of copper.

ON THE DEGREES OF BOILING SUGAR AND HOW TO TEST THEM.

The number and division of these degrees vary with foreign confectioners engaged on a superior class of goods, but the object of this work being to assist and instruct the reader and not to confuse him, we will name those only that are found necessary for the English confectioner. These are the smooth, the thread, the blow or feather, the ball, the crack the caramel.

First.—Smooth, or 215 degrees by thermometer. As an example, take 12 lbs. loaf sugar, crushed lump or crystal, to which put 3 pts. water; as soon as it boils see that all the sugar is dissolved, if not use the spaddle to assist it in doing so, let it boil for five minutes or so, dip into it the handle of a teaspoon, draw it between the forefinger and thumb; if, on working together, they feel slippery, that is the first degree, or smooth; this degree can be used for crystalizing liquors and various other goods.

Second.—Thread, or 230 deg. by thermometer. In the course of a few minutes the sugar passes into this degree; having soaked the previous sugar off the spoon, try the boil again, close your finger and thumb together and gently part them, when, if you perceive a thread-like appearance between them, it has passed into this degree, which can be used for making liquors, bon-bons, etc.

Third.—Blow and feather, 240 deg. In 2 or 3 minutes from the last, sugar passes into this degree; dip a small slice or skimmer with holes in it into the sugar, drain it off quickly and blow hard through them; you will perceive bladders and feathery particles pass away. This is the blow or feather, very useful degrees, and can be used for candying peel, fruit, etc.

Fourth.—The ball, or 250 to 255 deg. About the same time as the last this degree arrives. Have some cold water handy; take a little sugar out of the pan with the handle of

the spoon, dip it into the water, and if it is tough and you can work it about with the finger and thumb like a pinch of hot bread, that is the ball, which can be used for candies or creams; if jams or preserves are to be mixed in after being worked into cream by the spaddle.

Fifth.—Crack, 310 to 315 deg. Use the same process in testing as the last, but quickly; taking a little out of the pan, put it into cold water, when it will crack, or slip it off quickly and bite it well; if it crunches and leaves the teeth without sticking to them, pour the sugar instantly on your slab. This is the most useful degree to the hard confectioner for all purposes of boiled sugars.

N. B.—In trying this last degree, unless an experienced workman, the pan must be lifted off the fire.

Sixth.—Caramel. It is not necessary to try this degree in the same way as the last; the instant the sugar changes color, which must be closely watched, as it occurs rapidly, it must be poured out; or, if not required on the slab, but for other purposes, such as spinning sugar, etc., place it in a tub of cold water the size of the bottom of the pan, to stop the heat, or it will turn dark. The rapidity of these degrees changing into each other of course depends upon the heat of the stove; no definite time can be given, as all loaf goods must be boiled on a sharp fire; they require close watching after the ball. The last degree, caramel, is seldom or never required in the usual business of sugar-boiled goods of some kinds for show, if they are placed in perfectly air-tight bottles or glass vessels. We have kept machine goods in glass shades (hermetically sealed down into the grooves of their stands) for two years after leaving an exhibition; they were then as clear and bright as when first made. The goods for this purpose must have very little oil used on the slabs and no acid flavoring. We have met with sugar boilers who thought they were clever in boiling barley sugar and similar goods to what they termed color, that is to say, without using any saffron or coloring matter. There is no difficulty in doing this; but just this to be said about the practice, that unless the article is wanted to be kept for show, as above remarked, there is no good in it, and the sugar is often spoiled, as after the 315 degrees are passed it loses all moisture, and parts with its sweetness till it burns. It is also necessary to remark, while on the subject of degrees, that we have found thermometers differ considerably; it will, therefore, be seen in the article upon boiling sugar in the latter stages by that instrument, that

we allow some little latitude for the variation in them; no exact degree can be given unless the instruments used are by known makers, and are alike in the arrangement of the scale of degrees; having been deceived upon this point ourselves, we consulted two of the best London thermometer makers, and found there was a considerable variation in cheap and common instruments. Should any of our friends find a difficulty in this matter, we will forward a correct instrument for the purpose of carrying out our rules as to sugar boiling.

NOTE.—In boiling sugar for hard confectionery or machine and hand-made goods from loaf or strong crystal sugars, crushed lump, etc., the sugar must either be reduced by an acid or a weak syrup called Glucose, made from wheat starch, and sold to the trade for this purpose and others.

ON SUGAR BOILING.

The branch of sugar boiling, though a humble one, forms an important consideration in the confectionery trade of the present day. Strictly, as an art, the profession as a "Confectioner" has fallen into dis-use, or partly so; but as a mode of decoration and embellishment at the table of the rich and powerful, it was once in great vogue, and the most magnificent and costly ornaments have been made up of sugar and gum paste, etc., but which materials are now principally employed in the production of bride cake ornaments. A confectioner, at the period referred to, had quite a distinct employment from the cook or pastry-cook, and he must have acquired a knowledge of mythology, history, modeling and designing. The editor, when in Paris, had an opportunity of knowing what could be done in his department. At a dinner given by the municipal authorities of Paris to Napoleon III, when Prince President, a group of figures was constructed for the centre of the table, over two feet high. The figure of the Emperor was a striking resemblance, and the rest of the work was almost artistically executed. Sugar boiling, as a distinct trade, is not more than half a century old, and had not been, till within the last thirty years, considered of any importance. Its origin, so far as can be traced, commenced with the famed Ever-ton toffee, the invention of "Molly Bushel," who resided in the village of Everton, near Liverpool. This, with other simple sweets,

were for a long period the only kinds known, until barley sugar and acidulated drops were made, and was the fore-runner of all the varieties now manufactured. At this period "Tringhams," on Holborn Hill, afterwards Murphy & Moses, then the oldest firm in London, now extinct, used to manufacture these goods in the open shop, and any passer-by could see the operations. The cutting up of barley sugar from concave marble slabs was a daily occurrence, and it formed a most attractive process. The article was said to be prepared with a decoction of barley, hence its name; but we doubt this assertion, as it would be useless to make it in this way; the trade, however, since then although it has degenerated with regard to prices, has been greatly developed in extent, importance, increased consumption and skill in the manufacture of goods, and it may be safely stated that upwards of 200 tons of sugar are used weekly by the principal wholesale houses in London alone, which, taken with the large amount made up into innumerable forms by the rest of the trade, would amount at least to half a million yearly in value. Independently of this, enormous quantities of sugar are used throughout the country, most particularly the north, and Scotland, which part of the United Kingdom formerly stood alone for the production of "dry goods," or comfits of all kinds, hence the term even now used of "Scotch Comfits." This is, however, no longer the case; the London manufacturers produce goods which compete both in price and quantity with the best Scotch houses.

"CUTTING THE GRAIN," LOWERING, REDUCING OR GREASING SUGAR.

Each of these terms has been employed to express one and the same meaning, and we have known all used but the last, which we do not think at all appropriate. It is, however, not important what we term the method, if only we adopt a good one which will answer the purpose, and there have been as many tried as there are names to express it. The following is good: As a rule put about a $\frac{1}{4}$ oz. cream tartar to an 8 or 10 lb. boil, according to the strength of sugar; a teaspoonful of the strong acids, or tablespoonful of lemon juice, or the best malt vinegar to the same quantity of loaf sugar to reduce its strength. The same effect is produced by using glucose, a fifth part of which to any quantity of sugar will reduce it to the required working condition. It has

never hitherto, until we published this work, been explained why refined sugars, for the sugar boiler's purpose, require to be treated in this way. The reason is this, that during the process of evaporation this and other strong sugars exhibit a determination, so to speak, to return to their original state of crystalization, and will speedily do so, when boiled to the degree of feather, unless we lessen or reduce its strength, which can be done by mixing with the sugar a weak syrup, or by bringing into contact with it an acid, which in its action is so totally opposed to this process that, according to the expression, it "cuts the grain," and prevents them being held together by what the learned in chemistry would call the attraction of cohesion. This attraction of cohesion is very curiously exemplified in the making of liquors and bon-bons. In running the syrup into the matrices or moulds, formed in the starch powder, it will be seen that the cohesion of the syrup, being greater than its attraction for the starch, it runs away from the latter as water does from an oily surface, leaving the upper surface of the sweet or bon-bon raised in a geometrical form.

CREAM OR SOFT CANDIES OF EVERY DESCRIPTION

Can be made by attention to the following: Take, for example, 7 lbs. refined sugar (for white creams use the best), put $\frac{1}{4}$ oz. cream tartar and 2 pts. water; boil it to the thread, or 230 degrees by the thermometer, then take it off the stove and let it stand aside for about half an hour to dispel the heat; then with your spatula work the sugar against the sides of the pan thoroughly well, until it changes into a thick creamy looking substance, or soft grain. When it arrives at this state you can add to it, and mix in any kind of fruit essence, with a little acid or jams, preserves, almonds, marmalades, cocoanut cut fine, etc., according to fancy, and put in tin frames or shapes to set, which must be previously boiled with the best salad oil. When cold turn it out, or they may be poured on a clean, well-oiled paper on the slab, within the irons, to any size required, and when cold cut into bars.

NOTE.—Instead of putting the boil on one side to get partly cold, it may be made the proper temperature by adding cold syrup, to be kept for this purpose. The smoothness of the cream can also be regulated and reduced by this means, or with glucose, a beautiful white and clear syrup, a chemical conversion of the sugar in starch made from wheat.

LEMON ACID DROPS.

These are now mostly made white, either round or in tablet form. They have always continued popular ever since sugar boiling began. To make a superior article, double refined sugar should be used. Some houses slightly color them with saffron extract, which makes them in character with the name; this is entirely a matter of choice. To make them, take a clean bright pan, into which put 7 lbs. of sugar, $\frac{1}{2}$ of an oz. of cream of tartar, and a quart of water; place it on a clear bright fire, stir it about; after it boils, take the pan off the fire, and with the spatula break the lumps—clarified sugar saves this trouble, put it on again, cover the pan over for 5 minutes with a cover the proper size; take the cover off after this time, and boil to a crack, in winter rather less. Pour out on an oiled slab with irons round it. When about the consistence of stiff dough, work in $\frac{1}{4}$ oz. of powdered acid—some like a little more—and a small teaspoonful of essence of lemon; when a little colder pass it through the machine; when quite cold break them up, and sift them in a coarse sieve.

LEMON BARLEY SUGAR.

Some boil this article to what is termed color, but unless the workman is extremely careful, he will spoil it. As we have before remarked, the only use there can be in boiling to this degree is to keep goods clear, for when placed in airtight bottles they will keep so for a long period. To make barley sugar, proceed as in acid drops—clarified sugar is the best—add a teaspoonful of strong saffron water, and when up to the crack, pour over the boil a teaspoonful of essence of lemon; let it boil 2 or 3 seconds longer, and quickly pour it into the irons on the oiled slab. The irons must be regulated to the size required. Run the blade of a knife along the side to keep the rough edges down; as the sides cool, cut off the strips and twist them. The slab must be warm before being used for barley sugar, and to make it very bright keep it on the stove about a second beyond the crack.

BARLEY SUGAR DROPS.

These are made precisely as the last, except when at the crack, pour the sugar out, and when cold enough, as in

acid drops, pass through the machine. Before the use of the machines, they were dropped from a small pan with a lip to it, onto sifted sugar, either on the slab or paper.

NOTE.—The principal art in sugar boiling, and at the chief consideration in all best or loaf sugar goods, is to have a fierce stove to boil the sugar high enough, and to get it off quickly.

HONEY DROPS.

The author invented and introduced these at the Grand Exhibition, 1851, and many other varieties, including pear drops. They were registered in the form of a beehive and met with a very extensive sale. They were prepared according to the usual boil of barley sugar. When at 2 or 3 degrees beyond the crack, a ladle of honey was put into the boiling sugar; allowing two or three seconds for this to become incorporated with the mass, which reduces again to the crack, it was instantly poured out, or would become dark, honey being very weakening to boiled sugars. They are now made by most in the trade the same shape as barley sugar drops, with the exception that instead of essence of lemon, a combination of flavors is used, made by mixing together, such as rose, raspberry, vanilla, &c. Add a few drops with about half an ounce of acid, work it into the mass of sugar, and pass it through the machine. A special flavoring for this purpose is also sold.

PINEAPPLE DROPS.

These are made precisely as the last in every way, except essence of pineapple being used in the place of the other essences and passed through a different machine.

BURNT ALMOND AND FRENCH ROCK.

Prepare the same quantity of sugar as in the previous recipes, but put half the quantity more of cream tartar into it, boil up to the bend. Before this is done, have ready blanched, and well dried, four pounds of Barbary or other almonds, keep them warm, and when the sugar is up to the

degree stated, put the almonds in gradually, stir the mass with a small iron or copper rod, but only one way, keep an iron plate half-way across the fire, or it will be too fierce for its operation. If the almonds have not been well dried in an oven, or by the stove, it will be difficult to get it up to the degree required, and it will be very dark. When at the crack, pour it out, as in barley sugar, or in iron frames, any shape.

COCOANUT ICE, CREAM, OR PASTE.

For white, take seven pounds best loaf sugar, to which put the quantity of cream tartar used in the previous boils, pint and a half of water, and boil to the degree of blow or feather, or 235 by thermometer, but previous to which have already prepared two good sized cocoanuts, the skin peeled off, which can be best done with a spoke shave, and either rub through a large coarse greter, or passed through the machine made for the purpose, to be obtained from the Editor. When the sugar is done, rub it against the sides of the pan well with a palate knife or spatula, until the sugar is very thick and creamy; stir in the cocoanut and pour it out quickly in your tin frames or on the slabs with irons. A little essence of lemon very much improves the above. The object of putting cream of tartar to the above and other creams which are given in these recipes is to prevent too much graining, and to make the goods keep soft and eat rich, as before observed; the same effect is produced by reducing the weak syrup or glucose.

COUGH CANDY.

The article sold under this name is not a candy, but made in the following manner: Boil the previous quantities of loaf sugar, water and cream of tartar to the crack, color yellow with saffron, pour it out, and when half cold mix in $\frac{1}{2}$ oz. acid, 1 teaspoonful aniseed and 2 drops peppermint. Pull it out continually about half a yard, and return it, until it looks like satin, when you proceed to pull it out in strips the width of ribbon, and when half cold twist it slightly. The peppermint was originally put in to disguise the flavor.

ANISEED DROPS OR COUGH DROPS.

These are boiled the same and flavored also as the last, without the peppermint, either brown or loaf sugar, according to fancy, and passed through a machine, either the acid or the other kind.

HOARHOUND OR MONTPELIER DROPS.

Exactly as the last, except flavor with half a pint of strong decoction of hoarhound put to the sugar with the water; when done, pass it through the acid drop machine.

HOARHOUND CANDY.

Add $\frac{1}{2}$ pt. of decoction of hoarhound with $1\frac{1}{2}$ pt. water and put to 7 lbs. brown sugar; boil to the feather, or 235 deg., stir it against the sides of the pan 2 or 3 minutes, then stir the whole in well and pour into the tin frames. Experience only can teach the precise extent candies ought to be grained, as sugars differ in quality, but this gives a fair average.

Candies may be formed to any sized sheet on a hot and smooth slab, and when cold cut out to any size required. This plan saves considerable trouble.

RED COCOANUT ICE.

Proceed exactly as in the white, with the exception that any loaf sugar will do, and boil to the ball, or 240 deg.; when done put in an eggcupful of cochineal and finish as before. The reason why this is considered higher in degree is on account of the color, which will reduce it. Where large quantities are required, 28 lbs. sugar to about a dozen or more cocoanuts is used, and fine powdered sugar put to the mass to assist the grain, and poured into large frames on the slab the previous night, and cut into blocks in the morning. Machines for cutting cocoanuts may be had from the machinist.

COCOANUT CANDY

Is made with raw sugar, but no lowering, and dried slices of cocoanut instead of grated. Use exactly the same method

in graining, and pour out into your frames, or on a warm smooth slab, and cut it to any size when cold.

COCOANUT HARD BAKE, OR EGGS AND BACON.

To a seven pound boil, as previously instructed, add, when at the crack, $\frac{1}{2}$ eggcupful of cochineal, and boil it in a second, previous to which oil your slab, and lay it over closely with dried slices of cocoanut; sprinkle over the slab between them some nonpareils, or hundreds and thousands; pour your sugar gently over them. For all these kinds of goods form a square with the irons, within which pour the sugar. It must be evident to the reader that in giving the amount of cochineal or any other color in this book, it must be varied according to its strength, and shape required.

CRYSTALIZED COCOANUT CHIPS.

Take a dozen cocoanuts, more or less, shave off the rind, cut them into thin slices with a sharp knife, or the machine for the purpose, to be had of the machinist; they must afterwards be well dried, but not shriveled, in a warm place; then place them in a beveled tin box or shape, about 4 inches deep and 12 inches over (size and shape not particular). Take, for example, 7 lbs. refined sugar, boil to a small thread, 225 deg., then stand it aside till a skin forms on top, put it over the cocoanut in the box, keep the cocoanut chips under the syrup, and put in a hot place or stove from 90 to 100 deg. 8 or 10 hours, pour off any superfluous syrup, place it again in the stove till dry. When cold it can be knocked out for use.

EVERTON TOFFEE.

This article varies with different makers. Some make it with loaf sugar, for the sake of color, but it is not so good in flavor. The best method is as follows: To 10 lbs. best light colored raw sugar put 3 pts. water; put into the boil $1\frac{1}{2}$ lb. fresh butter, boil it nearly to the crack over a slow fire; add $\frac{1}{2}$ teaspoonful essence of lemon, just boil it in, and pour it into the frames. For special purposes 4 to 8 oz. more butter can be used.

TO ICE COCOANUT PASTE, ETC.

Make an icing as directed, add the juice of a lemon, but heat it much more; when your cocoanut is nearly cold, proceed to ice it with a palate knife, lay a thin coat on first, and let it dry, then finish with a thicker coat. For white cocoanut use pink icing; for red ditto use white. The creams before spoken of are iced in the same manner sometimes. Care is required to lay the icing over smooth, and the best sugar must be used for the white.

NOTE.—All creams, etc., may be candied over with low-boiled sugar, well creamed. This plan saves trouble, and answers equally well, if done properly. The syrup must not be boiled beyond smooth.

VICTORIA, ALEXANDRA, ALBERT ROCKS, &c.

These are pulled sugars, cased with red or yellow. Reduce and boil to the crack the quantity of refined sugar before named; when done pour two-thirds on the slab, put an eggcup of cochineal, or some strong saffron water, according to the color wanted, just boil it up, and pour out separately; put a little acid and any of the essences desired to flavor with into the first portion when cold enough to pull. When pulled, case it over with the colored portion, rolled thin, after which stretch it out and shape it into the size and form of a child's wrist, then mark it with a knife on the top surface, diamond form, or right and left angles.

NOTE.—The hook on which sugar is to be pulled must be large, taking a sweep of at least a foot, and 4 to 6 inches wide from back to front, and fixed firmly against the wall, 5 feet from the floor. The art in pulling consists in not keeping the sugar in your hand, but let it slide into the bulk each time a fresh hold is taken. Quickness in action is necessary to make the sugar a fine color, light and porous.

LARGE ROCKS, STRAWBERRY OR RASPBERRY.

Square or round are made in the same way as the last, with some of the solid sugar put in the middle of the pulled sugar, double over $\frac{1}{2}$ doz. times or more, and afterwards cased. They are flavored with any of the fruit essences, and for all very thick rocks the sugar must have a little more

lowering, and be boiled a little beyond the crack, and when pulled out to the diameter of about 6 inches, put them between 2 iron bars; by turning over when half cold, they become square, and when cold are chopped in slices.

BOILED SUGARS IN MOULDS.

There are many kinds of boiled loaf sugars lowered and colored as for drops, and cast into iron moulds of all shapes, and before the whole mass sets, pour it out, which leaves that only which clings to the shapes; as they are well oiled previously, they easily come out when the mould is parted. The moulds are made by the machine makers.

BOILED SUGARS AS MEDALS, &c.

These are from the same sugars as the last; some are cast in moulds, but others are cut off like the halfpenny cushions from the clear sugar, put into small round rings made of tin, and afterwards pressed on the top with a die.

In boiling sugar, keep the sides of the pans from accumulations of candy, or they will grain; this can be done without trouble by having tin or copper covers without rims to lay over them for 10 minutes, when they begin to boil.

IMITATION PLUM PUDDING.

These were a very great novelty when first made; though not so general now, they are still made at Christmas in some places. Having picked 3 lbs. plums, 3 lbs. currants, $\frac{1}{2}$ lb. peel, but in strips, and about 1 lb. almonds blanched and cut into small pieces to look like suet, take 10 lbs. raw sugar, boil to blow (if very strong sugar is used it must be reduced), let it remain off the fire for a short time to take some of the heat off, put into the sugar your ingredients, work into the same 2 lbs. flour and thoroughly mix with the spatula, put it into wet pudding cloths, according to the size you require, and tie them tight exactly the same as pudding, and hang them up till they get firm.

BRANDY BALLS AND CLEAR BALLS.

Brandy Balls are made with brown sugar boiled rather lower than the crack, and when on the slab work in sufficient good peppermint to make them strong; some make them by working in about an oz. of ivory black to 7 lbs., but this practice should be discontinued as an adulteration; they are cut as before directed and rolled round with the hands; if left as they are cut they are called peppermint cushions; they are also put through a ball machine. Yorkshire slab is the best stone for working and rolling every description of balls.

CLEAR BALLS

Are made exactly the same, with loaf sugar colored with cochineal and saffron and flavored with lemon.

SPONGE SUGAR, OR HONEYCOMB, &c.

Have a wooden frame about 12 or 16 inches square, and 4 inches deep, place it on a wet slab or wooden bench; take 7 lbs. loaf sugar (no lowering), boil to the caramel degree, previous to which, in a pound jar three parts filled with fine powdered sugar, mix the whites of 2 eggs, beat it well till stiff; when the sugar comes to the degree required, put in any color you like, take it off, pour icing in and immediately agitate the whole spatula; in 2 or 3 minutes it will rise to the edge of the pan; let it fall and continue stirring; as soon as it begins to rise the second time, instantly pour it into the frame. Many persons fail at this process from pouring out at the first rising, which on the slab becomes perfectly flat and heavy; when cold remove it by passing a fine string or long palate knife under it.

CRYSTALIZED IMITATION GINGER.

Have lozenge trays, or any trays about an inch in depth, filled with starch powder (or starch powder, terra-alba and flour mixed and well dried), make a level surface with a smooth stick, then with your ginger moulds (or pieces of ginger attached to a stick an inch apart) making clear impressions on the powder with the same to the depth of the

moulds, work them slightly about to make the impress a little larger than the models; put on a boil of sugar any size you like without lowering, boil to the degree of blow, or 235 deg., put in $\frac{1}{2}$ teaspoonful extract of ginger, and a little saffron to tinge it; then take it into a drop pan with a lip to it, as much of the syrup as you require, grain it, and fill up the impressions; when cold, brush off the powder and lay them in crystalizing pans, face downwards, and wire frames between each layer, making sufficient syrup to cover the whole, and proceed exactly as stated for crystalizing cocoa chips. By the same process of boiling the sugar, and modeling, other fancies can be made.

ENGLISH ALMOND ROCK.

To 7 lbs. raw sugar put 1 qt. water, boil to the crack, pour it on your slab, and put over it quickly 6 lbs. picked Barbary almonds, mix them well in; when very firm make it into a thick block, place it on a wooden bench, and cut slices off with a long, thin, sharp knife. It is safer to reduce the above a little if the sugar is strong or it will gain in working.

ALMOND HARDBAKE.

Lay your spilt almonds on the slab or frames, round or other shape, proceed as in the last boil, and when the sugar is done, pour thinly over.

CLOVE, BROWN ACID, BLACK JACK, &c.

These are boiled to crack, are all made from brown sugar, and flavored with the usual flavoring; ivory black is used with the last, mixed in after it is poured out, about 1 oz. to 7 lbs. They are pulled out and pulled into sticks.

WHITE ACID, ROSE ACIDS, STICKS, &c.

Instead of making the drops from the boils already named, such as acid and rose, make the same into sticks, keep them rolling on the slab till cold.

SMALL BULL'S EYES AND NELSON BALLS.

Are made from the boils as instructed for sticks, either plain or striped. The bull's eyes are cut with scissors, and the balls are passed through the machines for the purpose.

GINGER, LEMON, ROSE OR PEPPERMINT CANDIES

Are all made from loaf sugar, without being reduced by acids; the same instructions given for hoarhound will do for these; as regards boiling and graining, they can be colored with saffron and cochineal, and flavored as their names import; the difficulty a novice finds with candies is, that they grain too much in the pan before he can get them out; to avoid this, as soon as you see the place at the side of the pan white where you are rubbing against, discontinue, and stir that well into the boil quickly and pour out into tins.

BURNT ALMONDS.

These, as commonly sold, are not burnt but merely sugared, to make them, put 2 lbs. of Barbary almonds into a good-sized pan, boil 4 lbs. raw sugar to a stiff thread, or to 235 having made the almonds in the pan warm, put $\frac{1}{2}$ lb. of sugar dust or flour amongst them; then pour $\frac{1}{2}$ lb. of the boiled sugar over them, and immediately stir them well about with the spatula; the sugar thus having grained partly over the almonds and dried, and having parted those that adhere, proceed to do the same with the rest of the sugar, till you get them to size, increase the syrup you pour over them, and occasionally use a handful of sugar; they require a room pan and well working; use the hand as well as the spaddle to separate them, divide the quantity when they get large, and clean the pan; avoid putting too much syrup on at a time; sift them in a coarse sieve occasionally to take the loose sugar away; to finish, boil about 3 or 4 lbs. loaf sugar as before; with an egg-cup of cochineal; proceed with that as before directed. When at the last, add to the remainder of syrup, an egg-cupful of cochineal or liquid carmine, the same of water, poured over and stirred till well covered; turn them out in a coarse sieve to dry.

PEPPERMINT, LEMON ROSE, &c., PASTILES OR DROPS.

These are not made of boiled sugars, but on an old plan of making peppermint drops. Sift any quantity of powdered loaf sugar through a coarse hair sieve, afterward: sift the same through a fine sieve, to take out the fine sugar, then put the coarse sugar into a glazed earthen pan, mix it very stiff with water, flavor or color it with anything you like to your palate, (lemon juice, etc.,) and take out enough to nearly fill a small drop pan, which must fit into an iron ring on the stove; keep stirring it till it gets near to the boil, then take the drop pan, just tilt it and scrape the drops off from the lip with a piece of wire on to tin plates; a little practice will perfect any one in this; in an hour knock the tins on the back to loosen them into a sieve. The French mix these drops with the juices of fruits, instead of water and artificial essences, &c., and sell them at a high price; if the above gets too thin on the fire, add more sugar, it ought to be of a substance just to flow from the spoon or spatula.

RECIPES FOR MAKING COLOR FROM COCHINEAL.

No. 1.— $\frac{1}{2}$ lb. powdered cochineal, 2 ozs. washing soda bruised, 2 oz. rock alum bruised, $\frac{1}{4}$ lb. cream of tartar, put 3 pts. water in a copper pan, add the soda and cochineal; when it has boiled add the alum gradually or it will flow over, keep stirring till it is dissolved, and boil up again, then add the cream of tartar, boil 2 or 3 minutes longer, and strain through a small hair sieve for use.

RECIPE FOR COCHINEAL.

No. 2.—4 oz. powdered cochineal, 4 oz. salts of tartar, 4 oz. of ground alum, 4 oz. cream tartar; put the cochineal with the salts of tartar into a copper pan with a quart of water, and finish with the remainder of the ingredients as directed in the first recipe.

NOTE.—If this color is required to be used in the boils when poured out on the slabs, put 6 oz. loaf sugar to a quart of the liquor and dry it down to a paste by evaporation on the stove to the consistence of honey. Hay saffron for yellow goods cannot be equaled, and is best kept with spirits,

but water for small quantities answers the same purpose. A remarkable substitute for this article is a solution of log-wood chips, made the same as strong tea, but it will only act when fresh and the sugar is reduced by cream of tartar, or one of the acids used to cut the grain, and which is a great recommendation as it instantly detects the omission by turning the boil a "dirty color," which when discovered the lowering can be added in solution, and it instantly changes bright. The high price of saffron has made this a valuable discovery for cheap goods, while it is equally as wholesome to use; indigo dissolved with sulphuric acid makes a fine blue, one ounce in powder to a quarter pound of vitriol; it must be mixed in a jar or pot holding about a pint, and must not be put to any syrups while on the fire. Carmine, though highly prized as a color by the trade, is most generally bought. The process of making is simple but troublesome, and not suited to the present work. If for any purpose a variety of colors is desired, use the following: Purple, cochineal and weak liquid blue, orange yellow, with red, green, blue and yellow. It will greatly accelerate the work, and be much more convenient, to keep colors for casings and stripes ready for use; they ought, with the exception of cochineal, saffron, &c., to be worked with the palate knife, with some sweet salad oil on a piece of stone into a paste and kept for use in jelly pots; where clear casings are required of a different color to the original boil, keep some in the pan for the purpose of mixing in cochineal, &c. Mind it is strong and does not require boiling in more than a minute or so, or the sugar will become very weak. Some prefer doing this on the slab, but for many goods it does not look so well. Keep a roller handy to make your casing even and regular. Should you find it does not adhere properly to your pulled sugar, wipe it over with a damp cloth, or you can even wet it slightly with your hand, the heat in the body of the pulled sugar drying it in immediately.

IMITATION INDIAN CORN.

An excellent imitation of Indian Corn in appearance can be made as follows: First loosen the rolls of the Tom Thumb machine by unscrewing them a quarter of an inch, pull a portion of any of the clear sugar, flatten it, and pass through the rolls according to the width; cut them the length of the pods of corn, and when half cold fold them loosely to the shape.

CHOCOLATE IN BOILED SUGARS.

Ten pounds raw sugar and two pints water, boiled to the crack, and 1 lb. good chocolate powder worked into it on the slab; when the sugar is strong, it must be reduced, as there will be a great inclination to grain; when the chocolate is mixed in, roll out into sticks, or for drops pass it through the machine.

GINGER TOFFEE.

To 7 pounds loaf sugar put the usual lowering, and water and a tablespoonful of saffron water, boil to crack; then put in a half a teaspoonful of pure gingerine [not essence], which just boil in, and pour into the toffee frames.

DONCASTER BUTTER SCOTCH.

This article, which is almost as renowned as Everton toffee, is made in the same way, by using sugar, and butter the same, with or without lemon. It is poured on the slab in very thin sheets, marked out with a cutter in strips, which are afterwards wrapped in tinfoil; twelve are put in a packet. About a fourth of the sugar called "pieces" may be used with both articles to advantage.

IMITATION CRYSTALIZING.

Many of the descriptions of fruit essence drops named in this book, and also other shapes, that can be made from the same boils, providing you have the machines, are often sold as crystalized goods. The process is very simple, and can be done after passing any kind of drops through the machine, and while warm, but quite set, break them up, sift them well, put them into a large clean boiling pan, or on the slab; have ready a solution of gum or gelatine, dip your right hand into this, and work it well all over the goods, throw amongst them plenty of crystal sugar; mix the whole well, let them remain till cold, and sift them. Other goods can be prepared in the same manner.

PEAR, RASPBERRY AND ROSE DROPS.

All boiled and made the same way as instructed for acid drops, color and flavoring excepted; an eggcup of cochineal put in when nearly done, and $\frac{1}{2}$ teaspoonful essence and $\frac{1}{2}$ oz. of acid mixed on the slab. Half a dozen drops of the otto of rose is sufficient for the rose drops.

TURKEY SUGARS, LEMON, PEPPERMINT AND ROSE.

Take seven pounds loaf sugar lowered and boil to the crack; when half cold put in the usual quantity of flavor of either sort and commence to pull on a large hook, fixed against the wall till it begins to get stiff and shines, when you can form it into either straight or twisted sticks. To color the rose, keep some cochineal paste or carmine ready, and put it in the sugar on the slab.

Before we bring the observations on boiling to a close, it may be as well to remark that it is very necessary to make allowances for changes of season, and the weather, in boiling sugar. The evil effects of any extreme may be, to a great extent, avoided, if studied by the boiler, and where goods are exposed for sale, this is very important. For instance:—in very hot weather some goods must be boiled higher than in very cold, and vice versa; but these are matters which any experienced man will allow for. With regard to the size of the boils, they so depend upon the usages of the house, the employer, or the foreman, that no rule can be laid down for them, and those mentioned in this work are merely for example; but at the same time we will remark that, while there is greater risk, there is no advantage in having very large boils of sugar.

We have got through work with more comfort and greater celerity with 20 lb. boils than larger ones, whatever quantity of goods have been required.

ON LOZENGES, COMFITS, ETC.

Though formerly almost every hard confectioner made his own dry goods, it has become, of late years, quite an exclusive trade, through the introduction of expensive steam machinery. Nearly every kind is offered at such prices, that

they supersede the necessity of making them in small quantities. These goods cannot be made successfully unless there are proper separate conveniences from the boiling room, especially adapted, as they require great cleanliness and freedom from smoke and dust; it would therefore be foreign to the purpose of this work to enter upon the manufacture of all the varieties of lozenges, comfits, ect. Through the aid of machinery, four tons of comfits can be produced in one house in a week; they are enabled therefore to sell them not much above the price some pay for the raw material. Whether more sugar is consumed in dry goods than in boiled sugar cannot be exactly estimated, but the greater facilities they offer for export over them would lead to the conclusion that such is the case. The increase in the consumption of sugars for all kinds of hard confectionery of late years is something enormous, and approximates to about 400 tons weekly, averaging £50 per ton, and gives a gross value of about a million a year for raw material alone, to which must be added expense of labor, and all the adjuncts of the wholesale trade.

ON THE MANUFACTURE OF LOZENGES.

Machines are now made for grinding loaf sugar so fine and in such quantities, for the purpose of lozenges, icing, etc., that they save a vast amount of labor to the trade. Under the old system, pounding the sugar was considered by many the best where color was the object, such as the best peppermint lozenges, and other kinds. There can be no question but that the great friction during that process whitens the powdered sugar; but as the quantity is now considered of most importance, the ground sugar predominates in use, and it can be bought at a small increase upon the cost of lumps or loaves, for lozenge making and other purposes.

In the manufacture of lozenges, great cleanliness must be observed, and to make them on the smallest scale there must be one very smooth marble or other slab, 4 feet by 2 feet, to cut them on, also another to mix them, of less size. Rolling pins of hard wood, 2 feet long by 2 inches diameter; these can be made to gauge the paste to the thickness required; a large palate knife, 15 or 18 inches in length; a hand brush with long soft hair; soft cloths to run through the cutters; lozenge trays to dry them, with edges inch deep, about 3x2 feet, made with good seasoned pine wood, $\frac{1}{2}$ inch

thick when planed; hot closet or room to dry the goods in, heated by steam or other method, to prevent smoke and dust; lozenge cutters of various sizes and shapes; stamps and dyes are also required in some cases; a box with fine starch powder must be handy, also a jelly pot, or some similar article, with a small quantity of clean water to soak the edges of the cutter when clogged with paste. As nothing but practice can initiate anyone in rolling out a sheet of paste, afterwards to cut it out well, the instruction to do so must be considered only as indefinite, for to make lozenges properly requires a clever hand, and is a separate branch of the trade. In rolling the paste to the desired size and thickness, it must be repeatedly lifted with the palate knife to see that it is free from the slab; it must be also turned over three or four times by means of the roller, and fresh dusted. In smoothing the surface use the brush freely; the less the paste is handled the better; the palate knife and brush, with practice, will do all that is required. In cutting out take a straight line to commence with, near the left edge, and, however slowly, continue to work parallel to the preceding lines; empty your cutters often, and place the lozenges even and flat on your trays, previously dusted over with starch powder. Lozenge making machines are now used by some houses.

MEDICATED LOZENGES, ETC.

Require great discrimination in their preparation and finish, and do not all come within the province of this work. The recipe for mixing any kind may be had from the Author; some come strictly within the province of the wholesale druggist. We give only those of ordinary sale, but as there is but one principle adopted to make all kinds, any person who makes these can also make the others. The paste is mixed, and the operation conducted so far, precisely as mixing flour with water to make dough, using thick dissolved gum instead of water, and powdered sugar for the flour. It is rolled out the same, using plenty starch powder to prevent it sticking. The thickness is regulated according to the lozenge, from an eighth to a $\frac{1}{4}$ inch, and the process for making as follows:

MIXING FOR COMMON MINTS.

Take two quarts of thick gum mucilage which has been strained free from specks, and work into it 28 fine powdered sugar, with 1 oz. of foreign peppermint. For a middling quality, work into the same $1\frac{1}{2}$ oz. of best American mint; for the best, 2 oz. of Mitcham peppermint; for the extra qualities, large or small, 3 oz. to the same quantity. The above are given as examples, but there are many medium qualities made.

COUGH LOZENGES.

Dissolve liquorice to a thick consistence, and work into the paste sufficient to make a light or dark brown, according to fancy; work well in 2 oz. of ipecacuanha, 1 drachm acetate of morphia, 1 oz. oil of aniseed, and 1 oz. tartaric acid; these ingredients must be thoroughly mixed.

Nearly every manufacturer makes it his own cough lozenges, and gives them qualities and a name different from others, but the above is a good and effectual cough lozenge.

COMMON GINGER LOZENGES.

Work into the same mixture of gum and sugar 1 lb. fine powdered ginger, $\frac{1}{2}$ oz. essence of lemon; for the best, 1 lb. finest Jamaica ginger, $\frac{1}{2}$ oz. extract of ditto, $\frac{1}{2}$ oz. essence of lemon.

COLTSFOOT ROCK.

Instead of 2 qts. of gum mucilage use one, and about a $\frac{1}{2}$ lb. gum dragou, well soaked in a quart of water; this must be done twenty-four hours before it is required; force it through a coarse cloth or sieve. Mix the liquorice in with $\frac{1}{2}$ oz. essence of lemon; the paste must be stiff and tough to pass through the machine, sold by Collier for this purpose.

ROSE LOZENGES.

To the same weight of paste as named in the first recipe, work in a drachm of real otto of roses, half an ounce of acid, and carmine to color, according to the tint desired.

MUSK LOZENGES.

To the same amount of paste add one drachm of pure musk in powder, acid as in the last, and use carmine to color; any of the colors mentioned before in the book can be used with lozenge paste, to assimilate them to the name they bear; also to bring up the color of white lozenges (peppermint, etc.) Prussian blue can be used. Avoid buying cheap East India or common gums, they will not make good lozenges. Turkey gums have greater strength and tenacity, and the paste is easier to work and much smoother.

ANISEED LOZENGES.

Fourteen pounds powdered sugar, one quart gum mucilage. Take liquorice dissolved as before described, and work sufficient into this mixture to make it the usual brown color, half an oz. oil of aniseed, and cut out with an oval cutter.

BATH LOZENGES.

With the exception of more liquorice, this is precisely the same mixture as the last [without the oil of aniseed] and cut with a round cutter. This is the trade mixture, but the pharmacopœia gives a different one, as it does also for nearly every lozenge made by the trade.

BALSAM TOLU LOZENGES.

To 14 lbs. of powdered sugar mix in 1 qt. of gum mucilage, $\frac{1}{2}$ oz. gum benzoin, 1 oz. powdered tartaric acid; dissolve the gum in spirits in a warm place, or use 8 oz. strong prepared tincture instead. Round cutter.

BLACK CURRANT LOZENGES.

To 4 lbs. of black currant extract, about the consistence of honey when thick, work in 10 lbs. of powdered sugar, 1 lb. of powdered Turkey gum, 2 oz. powdered tartaric acid; roll the paste on coarse powdered sugar at the last before you cut them. Oval cutter.

CAYENNE LOZENGES.

Fourteen lbs. powdered sugar, 1 qt. thick mucilage, 1 oz. common extract or $\frac{1}{2}$ lb. condensed or thick extract of cayenne, 6 drops rose. Octagon cutter.

CHALK LOZENGES.

To 7 lbs. lozenge paste as already directed [with plain sugar and gum] work in $\frac{1}{2}$ lb. prepared chalk powder, and flavor with a little lemon or rose. Cut with round cutter.

PAREGORIC LOZENGES.

Fourteen lbs. powdered sugar, 1 qt. gum, 1 oz. balsam tolu, $\frac{1}{2}$ oz. oil aniseed, $\frac{1}{2}$ oz. spirits camphor, $\frac{1}{4}$ oz. powdered tartaric acid, colored with carmine; cut with round cutter.

IPECACUANHA LOZENGES.

Fourteen lbs. of powdered sugar, 1 qt. mucilage, 2 oz. powdered ipecacuanha, well worked in, $\frac{1}{2}$ oz. tartaric acid, a few drops otto of roses; cut with oval-shaped cutter.

LAVENDER LOZENGES.

Fourteen lbs. powdered sugar, 1 qt. gum, $\frac{1}{2}$ oz. Mitcham oil of lavender. These are mostly colored with a faint blue or deep pink; cut with a fluted cutter or other shapes to fancy.

RHUBARB OR LONG-LIFE LOZENGES.

To 4 lbs. lozenge paste, as directed for peppermint lozenges [without the flavor], work in $\frac{1}{2}$ lb. finest Turkey rhubarb in powder and 2 oz. best Jamaica ginger in powder; cut with oval or round cutter.

QUININE LOZENGES.

To 4 lbs. paste as above, work in $\frac{1}{2}$ oz. quinine; oval cutter.
NOTE.—For all the above mixtures the gum mucilage

must be a good substance, and the ingredients, particularly where drugs are used, well mixed in.

ON THE MANUFACTURE OF COMFITS AND PAN GOODS.

Through the introduction of steam pans for making these goods, so great a revolution has taken place in the method, and also in the prices, that they are to be purchased genuine at a less price than the sugar itself was only a few years since. Under the old system it took a man a day to make 56 lbs. of good smooth comfits; the same man could now superintend half a dozen steam pans that will produce 112 lbs. each. A skilled workman, in fact, is not required at all, excepting as to the degree and temperature of the syrup used, and in the finishing; a lad may attend to the working of the pans; "the new system entirely supersedes the necessity of making these goods under the old pan," or on a small scale. The apparatus was first introduced in Paris in 1844, by Messrs. Oudard, Son & Boucheros, and consists of a pan in the shape of a ball or orange about one-third cut off; inside there is a lining between which and the outside, through its whole interior, the steam passes; some are made to revolve vertically on an axis, others to oscillate on another principle, and which is certainly an improvement. The first is supplied with steam through the hollow axis in which it works, the other by India rubber tubes. A shaft carried through a long room, and the primary motion which is derived from an engine, will work by means of pulleys a number of these pans; 2 lbs. of seeds will make a hundred-weight of large carraway comfits. They are first grounded with syrup and starch powder or flour; they afterwards only require the syrup added in small quantities; when once they are coated with sugar, and that supplied continually, they can be left to the action of the pan till completed. The same plan is adopted with almonds and other articles.

ON THE SOLUBILITY OF GUM, ETC.

A great deal of inconvenience and confusion is often caused by the indiscriminate manner in which the term "gum" is used commercially. The word "gum" should be solely applied to those natural exudations which soften or dissolve in

water, and yield a more or less perfect mucilage, but which are wholly insoluble in spirits. Many so-called gums are of a resinous nature, and will only dissolve in spirits or essential oils, and are seldom of any use to the confectioner; other kinds partake of the nature of each, and are only partially soluble in either alcohol or water. It is necessary, therefore, before purchasing, to try them, or have an assurance from the dry goods merchant or broker that the article is soluble in water, if required for confectionery purposes. This precaution, however, is not necessary with these qualities well known to those experienced in the manufacture of lozenges, etc., such as gum arabic, mogador gum, and some kinds of East India gum. Most of these, however, have been dear for the last few years, and this has induced the trial of new kinds, or low class gums, which seldom gives satisfaction, and except for very dark and common goods, are useless. Gum, properly so-called, is used very largely in many other processes besides confectionery; and a very large quantity of British gum, called dextrine, is manufactured from starch, and used in calico printing, the manufacture of postage stamps, labels, etc. This is simply prepared by baking or roasting the starch, hence it is called also "starch gum," or British gum. Many of the balsamic or resinous gums are used in medicines, and some for medicated lozenges, for instance, for balsam of tolu, etc.

AMERICAN CANDIES.

The following recipes were written by William Moor, of Philadelphia, 331 Literary street. This gentleman formerly worked at the Bay State Confectionery Co., No. 4 Merrimac street, Boston, and also by Mr. Phillip Switzer, of New York city, now at Richmond, Va.

ICE CREAM CANDY.

Take 5 lbs. best Standard A sugar, 1 qt. water, $\frac{1}{2}$ lb. butter and $\frac{1}{2}$ teaspoonful cream of tartar. Dissolve the sugar

in the water, and put it over the fire; when it reaches the boiling point add the cream of tartar. When it has boiled about ten minutes put in the butter. It will now commence to foam, and will occupy nearly three times the space it did before. Now it is necessary to use the tests for boiling sugar, to know when the batch is done. Put the thermometer in the pan, and holding in your left hand a dipper of cold water, wet your finger and dip it into the syrup, and a little will stick to your finger, and then put it into the dipper of cold water. A jelly-like matter will adhere to your finger, or perhaps run off. Every few minutes repeat the test, until the syrup congeals and slips from your finger in a little lump as you take your finger from the water, that, when pressed with your fingers, will snap like glass. This is proof that it has boiled enough. By looking at the thermometer you will observe that it indicates 282 degrees. Having previously greased the stone, pour the syrup on it quickly. As soon as the edges begin to cool, turn them up on the middle, and continue the process until the whole mass is in a pile; when cool enough to handle put it on a hook, and pull it back and forth until it is of a snowy-like whiteness. While you are pulling then is the best time to flavor, thereby working it uniformly through the batch. Extract of vanilla or oil of lemon are the favorites. Take it from the hook and put it on the table again, and pull it out in stick, or leave it in a mass, to suit yourself. In warm weather it will become soft and sticky, unless kept from the air.

To make chocolate ice cream candy, proceed as above in every particular as when the syrup is poured on the stone; mix thoroughly through it half pound chocolate, previously ground or powdered. It is necessary to knead this as dough is worked, in order to mix it thoroughly well with the chocolate in the batch. There should be enough to give the batch the same color as the chocolate, because when pulled it becomes much lighter.

COCOANUTS.

In selecting cocoanuts care should be taken to select those in which the kernel does not adhere to the shell, as they are the best. They are known as Carthagena nuts, and this variety is almost exclusively used by confectioners. To prepare these the outside shell should be removed without

injuring the kernel, and with a spoke-shave set firmly, take off the dark skin that covers the meat. Quarter them and boil them about 15 minutes, and they will be ready to cut up, either with a machine, or grated on a coarse grater.

COCOANUT CREAM BAR.

Grate 5 cocoanuts; take 5 lbs. sugar and 1 qt. water, boil them until the thermometer reaches 260 degrees. Then put in the nuts, and let it boil about three minutes, stirring it all the time. Take it off the fire and stir it gently until the mass gets stiff and white. Pour it out on the marble, flatten it, and when cold, cut into bars.

COCOANUT TAPER.

Twelve pounds of molasses sugar; grate 6 cocoanuts; boil both together; boil to a crack; then take off and drop them on tins with a spoon; spread them with a fork; make them into half-moon shape.

VANILLA CAMELS.

Take 6 lbs. best Standard A sugar, 4 lbs. glucose, $1\frac{1}{2}$ lb. butter, 2 qts. sweet cream, 2 tablespoonsful of extract vanilla. Stir the sugar and the cream together, and when well mixed add the glucose. Put the mixture on the fire, must be stirred constantly or the cream will burn. When it has boiled 12 minutes add the butter, and try the sugar with the finger test. Try the sugar with the finger every minute, and as soon as the sugar cracks sharply, when pressed between the fingers, remove the pan from the fire and add 2 tablespoonsful of extract of vanilla, stirring it in very quick. Then pour the syrup upon the marble. The marble must be greased before the syrup is poured on it. These Caramels, it will be observed, are of an opaque appearance, consequent on using cream. When the syrup is nearly cool, cut it into small pieces, $\frac{1}{4}$ inch square.

MAPLE CARAMELS.

These are made precisely as the others, only using pure maple sugar, and proceed in the same as for vanilla. Add no flavor.

CHOCOLATE CARAMELS.

Take 12 lbs. best A sugar, 8 lbs. glucose, 3 lbs. butter, 4 qts. sweet cream, 3 lbs. caraccas cocoa paste, 4 tablespoonsful vanilla. Dissolve the sugar in the cream, then add the glucose, and put it on the fire. When it has boiled 10 minutes, add the butter and cocoa paste. These must be stirred very briskly while boiling, for the chocolate burns very easily. The best thing to stir it with is a spatula, a stick about 2½ inches wide and 4 feet long. Try it very often with the finger test, and when it gives a sharp crack take it from the fire, add 4 tablespoonsful of vanilla extract and pour it on the marble. The vanilla should be well stirred in. When it is almost cold cut it up in squares, or cut with kiss cutter. These caramels sell all the year around, and in summer should be kept in a covered tin box. They are very fine.

TO STRIPE CANDY.

This is done by taking small portions from the warm mass and coloring them any shade desired. These colored portions are then drawn out into coarse but regularly shaped strips, which are imbedded lengthwise in the large roll of candy, and, being drawn down with it, diminishes in size accordingly, until in the finished stick they appear as delicate stripes. A slight twist is sometimes given just before cutting off the stick. The same principle is applied in the manufacture of a form of candy having words, or even short sentences, and various ornamental designs, running the entire length of the stick, so that at whatever point it may be broken, the letters or designs appear complete. This seemingly mysterious effect is easily produced. To illustrate: If you wish the letter "O" to appear in red running through the entire length of a stick of white candy, he will first take a portion of the warm white mass and form it in oval shape for the centre. This he will surround evenly with red colored candy, also in the same condition. Around this he will

place a thicker coating of the white mass, which may be striped if desired, and then by rolling the entire lump on a marble slab and drawing it out, all parts of the stick will be equally diminished and retain the form originally given.

WORKING THE CANDY.

If a clear form of candy is desirable, as little handling of the transparent mass as possible should be allowed. If a white, opaque candy is required, the mass, after being sufficiently cooled to be easily handled, is pulled back and forth in the same manner that molasses candy is worked, a process familiar to all. If the mass is large a hook, similar in appearance to those used in butchers' stalls, is firmly fastened to the side of the work-room, and the candy pulled out, folded and thrown back over the hook and again pulled, the process being continued until the candy assumes a sufficiently white appearance. It may then be formed in sticks or drops.

In all these operations if the mass becomes too stiff to be properly handled, it may be held near the fire for a few minutes until it becomes softened. The working process should take place in a warm room.

CREAM BAR.

To 10 pounds sugar take $1\frac{1}{2}$ spoon of cream tartar, 1 quart water; boil till 300 degrees, and when pulling it add $\frac{1}{8}$ gill of water, which makes it rot. Cut this out in long bars.

COUGH CANDY.

Boil $3\frac{1}{2}$ lbs. brown sugar and $1\frac{1}{2}$ pts. water until it hardens when tested in the usual way. To this add, just prior to removal from the fire, a tincture made thus: To $\frac{1}{4}$ oz. strong alcohol add 1 drachm camphor gum; when dissolved add 2 drachms oil of anise, 4 drachms strong tincture of capsicum, 1 drachm benzoic acid.

Another very popular form of cough candy is prepared by making a decoction, by boiling two ounces of boneset and one-half ounce of ground bloodroot in a pint and a half of water, and using this decoction with three and one-half

pounds of brown sugar, in the same manner as directed for hoarhound candy; when about to be poured out it may be flavored with oil of anise.

CREAM BONBONS.

The term "cream" is often indiscriminately used by confectioners; but the employment of this term for the class of goods, the manufacture of which we are about to describe, is, however, perfectly legitimate, the sugar being prepared in such a manner that it has a rich "creamy" taste, melting in the mouth like the delicious substance from which it is named. From sugar thus prepared the choicest and highest priced confections are made. The different kinds which may be produced by variations in form, color and flavor, are almost innumerable, and are constantly being changed to suit the popular desire for novelties, but the groundwork of all these transformations, that is, the special treatment of the sugar remains the same. To this treatment, therefore, attention is first invited.

CREAMING THE SUGAR.

Take five pounds of the best loaf or crushed sugar, 5 small teaspoonfuls of pure acetic acid, or 1 tablespoonful of cream of tartar and $1\frac{1}{4}$ pint of water. Place over a brisk fire and boil to what is termed the thread degree, that is, to about 235 degrees by the thermometer. This degree may be ascertained sufficiently for all practical purposes by removing a small portion of the boiling sugar, cooling it in a saucer, and testing by dipping in it the thumb and finger; if on separating them, the syrup is thick enough to be drawn out in the form of a long thread without breaking, the boiling is sufficiently advanced. Now set the syrup aside and let it cool a little, say for fifteen minutes. The creaming is next produced by rubbing the syrup against the sides of the vessel with a large wooden spoon. At first no effect may be perceptible, but by continuing the process the syrup begins to lose its transparency and becomes opaque and white at the side where it is being rubbed. As fast as each portion passes into this condition it is stirred into the mass and the rubbing process continued, until at last the entire mass has become of a beautifully white and creamy texture.

This process is usually conducted by confectioners on a large marble slab, slightly warmed, the syrup being poured thereon and rubbed back and forth with long spatulas. After this granular, creamy condition has been produced, the sugar may be thinned, if necessary, with a very little water, that it may drop more readily into the moulds. The water must, however, be added only a few drops at a time, as it is an easy matter to get the mass too soft. The flavoring liquids, usually, being sufficient. After the sugar has thus been prepared, it is ready to be colored, flavored and formed in the many varying styles which have been devised by confectioners.

COCOA CREAM PASTE.

To ten pounds A sugar add 1 qt. water; boil to a ball; then have 6 grated cocoanuts, 8 can be used; add this to the sugar; take off and stir for a moment, and then spread out on your marble about 1 inch thick; cut in bars when getting hard.

BUTTER SCOTCH.

Take three pounds of brown sugar, and boil with one and one half pints of water, until the candy hardens in cold water. Some makers, however, substitute molasses or syrup in place of water. Then add one-half pound of sweet-flavored, fresh butter, which will soften the candy. Boil a few minutes until it again hardens, and pour into trays. Flavor with lemon, if desired. Butter Scotch is sometimes imported at a high price, but the process of its manufacture is very simple. It is generally cut in small squares, each one of which is wrapped in tin foil, and twelve or more of these wrapped in one packet.

PEANUT CANDY.

Take of the shelled kernels 4 pounds to 2 of sugar, and pass through a sieve to remove the dirt and dust, and pick them over. Place them in easy reach. Take 6 lbs. best A sugar and put in a dry kettle; set on the fire; add 1½ teaspoonful cream tartar to the dry sugar; stir the sugar from the bottom with your spatula until all is melted, throw in

the nuts slowly until there is just enough sugar to cover them; stir briskly until the nuts turn to a light brown; then pour the batch on the marble. Pat them down flat until the mass is $1\frac{1}{2}$ inch thick and cut to any desired size while warm; if the kernels are roasted to light brown first it makes better candy.

ALMOND CANDY.

Take 10 lbs. best A sugar and $\frac{1}{2}$ teaspoonful cream tartar; put them dry in a kettle and stir until the sugar has melted; throw in the almonds slowly until the syrup will not cover any more; the mixture must be constantly stirred; turn the mass on the marble, flatten it out, and cut into strips while nearly cold; these nuts require no cooking; as soon as all the nuts are in the syrup it is done.

PEPPERMINT DROPS.

Take a convenient quantity of dry granulated sugar, put it in a saucepan having a lip from which the contents may be poured or dropped; add just enough water to make the sugar a stiff paste. Set it over the fire and let nearly boil, stirring continually; it must be removed from the fire just as the bubbles denoting that the boiling point is reached begin to rise; let the syrup cool a little, stirring about 2 oz. dry sugar; add oil of peppermint to suit the taste; drop on tins or sheets of smooth white paper; the dropping is done by tilting the vessel slightly so that the contents will slowly run out, and with a small piece of stiff wire the drops may be stroked off on the tins or paper. They should then be kept in a warm place for a few hours to dry. If desired, a little coloring may be added just previous to dropping, or a portion may be dropped in a plain white form and the remainder colored. Any other flavor may be added, if desired.

WALNUT CANDY.

Take 1 qt. best New Orleans molasses, 1 lb. glucose and 1 pt. water. Boil the mixture till the syrup cracks, then gradually put in the walnut kernels until the syrup will cover no more. The batch is now done, for the nuts need

no cooking. Turn it out and flatten it on the marble, and cut it before it gets cold.

VANILLA COMFITS.

Make the above round instead of square, and cut them in short sticks, dip them in chocolate; after dipping them varnish them with shellac on top; lay them on paper. Lard can be used in winter in chocolate, but not in hot weather.

CHEWING COMFITS.

Take 10 lbs. sugar, 1 qt. water, 2 spoonfuls cream tartar. Boil to a chew; pull it light, then cut up like kisses; dip them in chocolate and keep them in a cool place.

LEMON ACID DROPS.

Put 5 lbs. sugar and 1 qt. water in a kettle over the fire; when they come to a boil, add $\frac{1}{2}$ teaspoonful cream tartar; boil until the thermometer reaches 305 deg., or by the finger test until the syrup gives a good hard snap. Remove the kettle from the fire and pour the contents on the marble to make the batch about a quarter of an inch thick. Take $1\frac{1}{2}$ teaspoonful of finely powdered tartaric acid and 10 drops of oil of lemon, and spread them evenly on the surface of the hot sugar; now turn the edges onto the middle, repeating the operation several times, and gradually make a lump of the whole batch and knead it like dough, so as to thoroughly dissolve the acid and get it worked in the sugar. It can now be drawn out and cut into drops with the scissors, or rolled into sticks. These lemon drops are a beautiful straw color, and perfectly transparent.

LIGHT MOLASSES CANDY.

Take 1 qt. New Orleans molasses, 1 qt. water, $2\frac{1}{2}$ lbs. molasses sugar and 1 lb. refined sugar. Boil at a moderate heat in a vessel that holds at least three times the quantity; stir it briskly all the time while on the fire; when it becomes of a pudding-like texture, try it by the finger or use a stick,

by first wetting it and then plunging in the syrup and back to the water. If the syrup gives a good crack put it between your teeth; if it sticks to them, boil until it does not. When nearly done, add a $\frac{1}{4}$ lb. butter; turn it out quickly, and cool it as soon as possible. Pull it until it gets stiff; flavor during the pulling with oil of lemon or vanilla.

TAFFY CANDY.

Is made by boiling molasses, etc., exactly as in the foregoing recipe, when done, pouring it into trays and pans without pulling or flavoring. Mark it off into small squares with a knife.

EVERTON TAFFY.

Take 10 lbs. extra C sugar, $\frac{1}{2}$ gall. water, 3 lbs. butter and 1 teaspoonful cream tartar. Boil the sugar and water until by a finger test the syrup may be pressed into a hard ball; then put in the butter and continue the boiling until the finger test gives a sharp crack. Flavor with lemon oil before pouring out.

CREAM CANDY.

Is made in large irregular flattened sticks, whose surfaces are rough and uneven. The process is exactly the same as for sticks; they should not be striped, but the whole batch should be colored. Vanilla is always white. Strawberry, raspberry and rose a delicate pink. Orange is colored a pale yellow and is flavored with oil of neroli. In using this and the oil of rose, great care must be taken on account of the great strength; one drop is sufficient for a five pound batch of candy. Chocolate Cream of this quality is made by adding powdered chocolate to the batch when poured on the marble, just enough to give it a dark brown hue; flavor with vanilla extract or oil of bitter almonds.

GUM DROPS.

To prepare the mixture of gum and sugar, take one pound of good gum arabic and dissolve in one quart of water.

Strain, and add two pounds of refined sugar. Heat until the sugar is entirely dissolved. The mixture should be evaporated until of the consistence of very thick honey, so thick that it will flow only very slowly from the lip or spout of the vessel containing it. Next fill a shallow box with fine starch, and having smoothed the surface, proceed with a stick, having a rounded end, of the size desired in the finished gum drop, to make indentations in the starch, as thickly together as can be done without disturbing the shape of one by the formation of another. Round buttons of wood may be fastened to a flat board, if desired, and the entire set of indentations prepared at once by pressing the board on the surface of the starch.

CHOCOLATE PASTE.

Take 10 lbs. A sugar, 6 qts. water, 2 lbs. chocolate, or cocoa paste, 1 lb. butter, 2 teaspoonfuls cream tartar, and 4 table-spoonfuls vanilla. Dissolve the sugar and water, and when they come to a boil add cream of tartar. Boil till 230 degrees, then add the butter and chocolate; stir well and try it often with finger. When the mass shows a soft ball, or when taken from the finger it can be rolled up, it is done. Pour in the vanilla as soon as it is off the fire, and stir the batch until it is quite stiff; then run it in greased pans, and when cold it will cut like cheese.

WALNUT BONBONS.

Eight ounces of walnut meats are to be finely chopped—not pounded—and incorporated with two pounds of the cream. The meats of other nuts may be prepared in the same manner and added.

ORANGE BONBONS.

To one pound sugar brought to a "creamy" condition in the manner described, using only thoroughly ripened oranges. Those with bright yellow rind are to be preferred, as the rich color adds greatly to the appearance of the bonbons. Both lemon and orange bonbons may be prepared

by using their respective flavoring extracts and a little citric or tartaric acid, but they are not as fine as when made directly from the fruit.

PREPARATION OF CREAM.

Take the white of 5 eggs, beat to a froth and add an equal bulk of water at the last. Into this stir with a spoon enough fine sugar to make a doughy mass, sufficiently firm to retain its shape when moulded with the hands. Another method is to mix the paste of a somewhat thinner consistence, just thick enough to pass through the mouth of a biscuit forcer when pressed. This tool may be readily extemporized by a rubber bag with a tube. The bag being filled with the paste and drawn together at the top, a gentle pressure will force the paste through the tube. While being forced out the drops may be cut off with a thin knife and dropped on a tin. Any desired flavor can be imparted by adding of the proper extract to suit the taste. It will be observed that the adhesiveness of the white of the eggs is lessened by the addition of water. A very passable cream may be made by using such sugar in the state in which it is ordinarily sold, but the grain is too coarse to give the peculiar smoothness which is the chief characteristic of this confection.

CHOCOLATE CREAM DROPS.

Roll little bits of the cream described above to the size of marbles and place them on glazed paper to harden a little on the outside. Put some cocoa paste or plain chocolate in a vessel, and set it in boiling water, until the chocolate is dissolved; when the chocolate is melted, drop the balls of cream into it, 2 or 3 at a time, and lifting them out with a fork, place them on glazed paper to dry. As soon as the operation is finished, the drops should be placed in a cool place. These drops are generally glazed by a solution of shellac and alcohol, put on with a soft brush.

CHOCOLATE CREAM BARS.

Take a pan with sides an inch and a half high, grease some paper and fit it around the sides and bottom of the

pan; prepare some chocolate as in the foregoing recipe, and pour it into the pan to the depth of $\frac{1}{4}$ inch; now take some of the cream described above, and put it in a pan over the fire, stir it continually until it is melted; pour it into the pan on top of the chocolate, to the depth of one inch. When it has cooled a little, put a layer of chocolate on the cream, a quarter of an inch deep. Cut the cake in bars when cool.

FIG BAR.

Chop up the figs very fine; boil your sugar to 250 degrees or to a hard ball; then take off and put in your figs; grain it up and pour it on greased paper; let it stand all night before you cut it; cut it any size desired.

CHOCOLATE BONBONS.

To two pounds of creamed sugar add 4 ounces of finely grated chocolate of good quality, or the chocolate may be melted over boiling water and added to the sugar, any pounds being rubbed out against the side of the vessel.

Flavor with vanilla or bitter almond extracts. The latter should be used only sparingly, 20 to 30 drops of extract being sufficient to flavor 2 lbs. of sugar.

ALMOND BONBONS.

Remove the skins from four ounces of almonds, by dipping them for a moment in boiling water, which will cause the skins to come off readily when rubbed. Pound the white meats to a paste in a mortar, and add to the creamed sugar. A few drops of bitter almond extract will improve the flavor.

COVERING WITH CHOCOLATE.

After mixing the sugar, as described in the preparation of cream, it is to be formed with the hands into a uniformly tenacious mass, from which small portions may be detached with the thumb and finger and formed into little balls or conical shaped drops, or a portion may be rolled out on a board and pieces cut off and formed as described.

These little balls of cream are placed as fast as formed on a plate or sheet of tin, slightly oiled, and allowed to harden slightly on the surface. A half hour will generally be sufficient time to allow for this purpose.

The preparation of the chocolate covering is very simple, and is performed by placing a cake of the best plain chocolate in an ordinary tin saucepan, and setting the same into a kettle of boiling water. No water need be added to the chocolate, but under the influence of the heat thus applied, the latter will slowly melt and become of a thick fluid consistence.

The balls of cream may now be introduced one or two at a time, and rolled in the chocolate for a moment until entirely covered. They are then to be lifted by means of a fork, held for a moment that the superfluous chocolate may drop back, and then placed on a tin slightly greased, and allowed to remain until cold. Two pounds of chocolate will be sufficient to cover eight pounds of creams.

The chocolate with which they are covered is thus prepared: Take a pound of the best quality of chocolate, place it in a pan over boiling water, and when softened by the heat add one ounce of gum arabic, previously dissolved in four tablespoonsful of hot water; stir the chocolate and gum together, until the mixture is perfectly smooth, then add eight ounces of fine icing sugar, work it in well, flavor with a little strong vanilla extract, and cover the cream balls as before described. The cream may, of course, be modified in flavor by the introduction of any of the flavoring ingredients mentioned in the paragraph on cream bonbons.

It should be remembered, however, that all flavors will not pleasingly combine with that of the chocolate. Vanilla and bitter almonds are the ones most used for this purpose.

CRYSTALIZING.

This process consists in depositing a coating of fine crystals of pure sugar upon the surface of the bonbons, thereby giving them a finer appearance, and, by protecting them from the air, causing them to retain their moisture for a much longer time. The process is a simple one, but requires some little care to ensure uniform results. It may be conducted as follows: To 4 pounds of sugar add a pint of water. Boil until the sugar is entirely dissolved. The articles to be crystalized are to be placed on wire frames in a tin box and

entirely covered with the above prepared syrup, to which, just before pouring into the box, should be added two ounces of pure alcohol.

The whole should be kept at a moderately warm temperature, say about 70 degrees, and allowed to remain undisturbed for ten or twelve hours. Near the end of this time the goods should be examined, and if sufficiently crystalized, the superfluous syrup may be drained off.

They are then dried by a gentle heat and are ready for use. The principle upon which this process is conducted may be easily understood. Water, when cold, of course retains only a certain amount of sugar in solution. If heated, however, a much larger proportion of sugar may be introduced, which will be retained in solution so long as the high temperature is maintained. When the syrup begins to cool the particles of sugar which can no longer be held therein, assuming a crystalline form are deposited on the surfaces of the bonbons or other articles which may be ready to receive them. The addition of the alcohol still further diminishes solvent powder of syrup and tends to hasten the process. If very fine crystals are desired, its use is not recommended.

FIG PASTE.

Take 5 lbs. figs, chop them coarsely, and boil with 2½ qts. water until reduced to a soft pulp; strain through a fine sieve, add 15 lbs. sugar, and evaporate over boiling water until the paste becomes quite stiff. Place the warm paste in a mould made from ordinary wood box, by removing the nails with which the sides are fastened, and holding them in place by a stout string, instead. When the paste is cooled, by removing the string, the sides may be taken away, leaving the paste in a square mass, which may be divided in small pieces with a thin-bladed knife. These pieces should be rolled in fine sugar, after which they may be packed in boxes without adhering to each other.

STARCH MOULDS.

Owing to the peculiar softness and lack of adherence of the sugar in the creamy state, a special treatment is necessary in forming it into a desired shape. If cast in ordinary

moulds, the bonbons could not easily be extracted without breaking. To remedy this difficulty, temporary moulds are constructed of finely-powdered starch, which substance being still less adhesive than the sugar, can easily be removed when the latter has received its shape. This process differs from other modes of casting in moulds in that the latter are in this instance removed from the objects cast, while usually the reverse is the case, the objects cast being taken from the moulds.

The construction of these starch moulds is very simple, requiring no utensils but those found in general household use, or which may readily be extemporized from a shallow tin tray or wooden box. The best form is a square wooden tray, two or three inches in depth, which is filled with finely powdered starch, the top of which is smoothed even with the sides of the tray. A number of pieces of wood or plaster models of the exact size and shape of the articles to be cast are fastened at regular distances from each other on a flat board; by pressing these forms firmly upon the surface of the powdered starch, indentations of corresponding shape are of course produced therein; and the starch is sufficiently firm to retain the shape of these indentations when filled with the liquid sugar.

After the sugar has set and become firm enough to retain its form without breaking if carefully handled, the bonbons may be lifted from the starch by running the fingers underneath, or starch and all may be placed in a coarse sieve, which, being gently shaken, will allow the fine starch to fall through, leaving the bonbons on the sieve. They are next allowed to harden slightly on the surface, by exposure to the air in a dry place, and are then ready to be covered with crystalized sugar or other materials.

STICK CANDY AND DROPS.

Take 5 lbs. Standard A sugar, 1 qt. water, $\frac{1}{2}$ teaspoonful cream of tartar. Boil the sugar to the degree of 305, or in extreme hot weather it is boiled to the 315 degrees, from which point the sugar changes from a beautiful transparent mass to a brown color.

Peppermint is pulled and striped with six red stripes evenly distributed around the stick. Wintergreen is striped also with one broad and three narrow stripes. Sassafras is also pulled and distinguished by three red broad stripes,

the center strip is pulled on the hook until it is four or five shades lighter than its fellows. Lemon is generally surrounded by four narrow white stripes, the body of the sticks are transparent. Cinnamon is colored red and as often pulled as left transparent and is striped with four narrow white lines. Pine Apple is pulled and ornamented with two red stripes with a yellow between. Clove is left transparent with a slight tinge of red with an alternate white and red stripe. Banana is a transparent stick with four yellow stripes; the body of the stick is sometimes tinged with yellow. Cream sticks are mostly white and flavored with vanilla.

The drops are striped exactly the same as the stick.

In boiling sugar for these varieties, depend on the thermometer, for none but the old and skillful confectioners can do it without, as the sugar cracks very sharp at 290, whereas the boiling continues in some cases to 315 degrees. When the boiling is completed turn it on the marble, and as soon as the edges become cool turn them on the centre and repeat the process until the whole batch can be turned over as fast as it cools. If wanted to make peppermint sticks, cut off a portion of the soft candy, as soon as possible after it has been poured on the marble, say a one-half of a pound, and color it bright red. It needs only a very small quantity of coloring matter, which, however, must be thoroughly worked in with the hands and must not be pulled at all. When this is done put the colored candy in a pan near the fire, to keep warm until ready for use. Now return to the batch and cool it as rapidly as possible. When sufficiently cool to handle, put it on a hook and draw it out until it is of a snowy whiteness. Then remove it from the hook and roll it round on the marble. Now take your colored piece, cut it into six equal strips and place them at equal distances lengthways of the batch. Now work one end of the whole down to a point, and pull it out into sticks of any desired thickness, twisting it a little to make the six stripes into a pretty spiral around the stick. The best time to flavor these sticks is while pulling the batch on the hook, and is done by simply pouring a few drops of oil of peppermint on it, and it will get worked in very thoroughly by the pulling. It requires a good deal of skill to make a good stick, but to make drops is very easy. The above process is used for all other kinds of sticks. Care should be taken not to squeeze the candy while pulling with the hands.

CUT DROPS.

In making these the learner can by degrees get accustomed to working the candy and striping it for the different varieties. If not striped in an artistic manner, it does not show the defects on a small drop, and if they are not pulled out to suit for drops, they can be left in unequal lengths and sold for broken candy. Cut with caramel cutter, as the drops are cleaner cut and lighter than when passed through a machine. Draw out and roll the candy as if making sticks. Pass the cutter over and cut them nearly through. When cold they readily break and form a very attractive drop. If, while working, the batch becomes too cold, hold it over the fire and it will soon soften.

CREAM ALMONDS.

The cream having been prepared as described for the chocolate drops, is formed by the hand around the meats of the almonds, which may be covered to any thickness, as desired. If rolled while moist in very fine granulated sugar, the outside will present a crystalized appearance, or they may be allowed to harden on the outside, and crystalized in a solution of sugar in the ordinary manner.

SUGARED DATES.

These are easily prepared by mixing large, well-shaped dates, and making an incision in the side the entire length of the date. The stone is removed, and a paste of sugar prepared in the same manner as the inside of chocolate drops, or some of the "creamed" sugar of bonbons, inserted; the dates are afterward crystalized. Other dried fruits may be treated in a similar manner.

MARSH MALLOW PASTE.

Dissolve two pounds of clean gum arabic in two quarts of water; strain, add two pounds of refined sugar, and place over a fire, stirring continually until the sugar is dissolved and the mixture has become the consistence of honey. Next add gradually the whites of 16 eggs well beaten, stirring the mixture all the time, until it loses its stickiness and does not

adhere to the fingers when touched. The mass may now be poured out into a second box, slightly dusted with starch, and when cool divided into small squares or strips. In some cases the mass is rolled in thin sheets while warm, and strips cut off, which are dusted with starch and formed in rolls by folding. Just before turning out the paste it should be flavored. For this purpose neroli or rose is usually employed.

JUJUBE PASTE.

Gum arabic two pounds; dissolve in $1\frac{1}{2}$ quart of water and add 2 pounds of sugar. Evaporate to a very thick consistency and when cooled a little, but while warm enough to run, turn into shallow tin pans which have previously been oiled. Any flavor may be added before turning it out.

VANILLA CREAM ALMONDS.

Take as many of the nuts as you wish to use, roast them gently over a slow fire, until they assume when broken a light brown color. Take off the cream as described for chocolate cream drops, roll smooth to about a quarter of an inch thick. Cut into strips about one inch wide and wrap each nut smoothly and evenly in a piece of the cream; lay them away for two or three hours to harden, then crystalize them by the process described.

CHOCOLATE CREAM ALMONDS.

Roast the nuts as above, take sufficient of the cream, put in a pan and slowly melt it by constantly stirring; then pour in enough melted chocolate to give the mass a dark brown appearance, then pour upon the marble, and when blood warm, knead it with the hands until soft. Then finish as vanilla cream almonds.

ROSE CREAM ALMONDS.

The nuts, after having been roasted as for the two preceding, take enough cream, melt it as before described, keep it in motion, color a beautiful pink by adding a few drops

of red coloring, and three or four drops of oil of rose. Turn out and knead as above, and then envelope the roasted meats; crystalize, etc. The preceding process is considered the best for those who are desirous of obtaining a delicious, rich almond. Skilled confectioners, however, employ entirely different means, that would render it difficult for an inexperienced person to successfully follow, no matter how plain and simple the directions.

CREAM WALNUTS.

The meats of the English walnuts, only the halves that are entire, must be taken. Spread of the cream before mentioned, the same as for cream drops, on the inner side of the meats to $\frac{1}{4}$ inch in thickness; then, without covering the outside, imbibe the other half of the meat. Crystalize as for nuts.

CREAM DATES AND FIGS.

Remove the stone from the date and fill them up with cream. The figs should be cut in two, if too large. Crystalize the same as for nuts.

CANDIED NUTS.

Any quantity of the shelled nuts, English walnuts, Brazil nuts, filberts, or almonds can be taken as preferred. Boil 10 lbs. to 2 qts. of water, 1 teaspoonful cream of tartar to 300 degrees by thermometer, take it from the fire and drop in the nuts, a few at a time, and take out with a fork on cold marble or tins.

ROCK CANDY.

Take 20 lbs. sugar in proportion to 6 qts. water. Boil to 220 degrees thermometer, when it is nearly boiled sufficient. Take a skimmer and after passing it through the syrup, blow through the holes. If the syrup leaves the skimmer in light feathery particles it is done. Then pour it in the kettle and keep it for 10 or 12 hours in a very warm room,

and if you find the crystals are heavy enough to pour off the surplus syrup; let them dry.

HOARHOUND CANDY.

If you want to make 10 lbs. of candy, take 8 one-ounce packages of dried herb and 4 qts. of water; boil to 2 qts., strain and add 10 lbs. brown sugar. Boil by thermometer to 305 degrees, or to a hard snap. Pour it upon the greased marble when done and mark off in squares or sticks, as soon as it will retain the impression. It will be almost impossible for a new beginner to boil these hard candies to perfection without the thermometer, as the candy will crack at 280 degrees, whereas the boiling is continued 25 degrees higher, and requires large experience to determine with accuracy, when the sugar reaches the desired point without the instrument, but with it no one need make a mistake.

COUGH CANDY.

Two tablespoonfuls elecampane, 2 tablespoonfuls powdered liquorice root, 2 tablespoonfuls powdered wahoo bark of the root, 16 drops oil of gaultheria, 16 drops oil of anise, 60 drops laudanum. To 20 lbs. good brown sugar add 4 qts. water, 1 teaspoonful cream tartar. Boil by thermometer to 305 deg.; turn the syrup on the marble as soon as possible and spread evenly over its surface the above articles. Turn up the edges and work the whole evenly through the mass by kneading as in bread making; it is generally cut in drops, but can be rolled in sticks, of 2 oz. each. If in sticks it keeps better pulled, and also increases in bulk.

SPONGE SUGAR OR SPANISH CANDY.

Make a wooden frame from 12 to 16 inches square, and 4 1/2 deep, place it on a wet slab or wooden bench. Take 7 lbs. of loaf sugar, 1 quart of water, 1/2 teaspoonful cream of tartar; boil to the caramel degree or first snap indicated by thermometer by 280 degrees. Previous to which take 1/4 of a pound of fine powdered white sugar, mix the whites of eggs, beat it well till it is stiff. When the sugar comes to the required degree, put in any desired flavor or color, take it off,

pour your icing in, and agitate the whole quickly with the spatula. It will rise to the edge of the pan in two or three minutes, let it fall again and continue stirring; as soon as it begins to rise the second time pour it in the frame instantly. Many fail at this process from pouring out at the first raising, which on the slab becomes perfectly flat and heavy. When cold remove it by passing a fine string or palette knife under it.

POP CORN BALL.

Pop the corn, throw aside all that is not opened nicely; put $\frac{1}{2}$ bushel corn on the table or in a large pan; put a little water in a kettle with 1 lb. sugar and boil as for candy, until it becomes quite waxy in water when tried as for candy, then remove it from the fire and pour 6 or 7 tablespoonfuls of thick gum solution into it, made by pouring boiling hot water upon gum arabic over night or some hours before. Now pour the mixture upon different parts of the corn, until the corn is all saturated with the candy mixture. Press into balls with the hand; in doing this be quick, or it will set. White or brown sugar may be used.

GUM ARABIC DROPS.

Take 3 lbs. white gum arabic and 3 pts. water, dissolve the gum over a slow fire, keep stirring from the bottom until it is entirely melted, then strain through a sieve into a clean basin; add 2 lbs. white pulverized sugar, and $\frac{1}{2}$ pint of orange flower water or other flavor. Put it over a slow fire and stir till it boils up; then remove it from the fire and let it stand to settle; remove the scum and pour in moulds. Place them in a drying room for one day at a temperature of 70 degrees. Then brush them clean and crystalize.

A GOOD COUGH OR COLD CANDY.

Take 2 oz. tincture of lobelia, 2 oz. do. squills, 2 oz. do. bloodroot, 2 oz. do. opium. To 14 lbs. A sugar add 2 qts. of water. Boil to 305 degrees; put in tinctures and on it again

reaching 300 degrees it is done. Cut in squares and roll in sticks.

CHOCOLATE BONBONS.

Take 4 oz. assorted gum arabic, 4 lbs. icing sugar, 8 oz. chocolate, 4 whites of eggs, flavor with vanilla. Dissolve the gum in 2 gills hot water, strain through a piece of muslin, add the essence of vanilla, add icing sugar until the mass is stiff. Melt the chocolate with a tablespoonful of water; work it very smooth with a spoon, stir in the whites of 4 eggs and icing. Fill a funnel-shaped bag, with a tin tube attached to it, having a $\frac{1}{4}$ inch nozzle, with the white vanilla cream preparation, push it out on paper covered with fine sugar. Force the contents out with your right hand and cut with a knife the size of a large pea, and as fast as a sheet of paper is filled lay it on a baking platter in the oven for 10 minutes to dry the outside. Dip the white balls in the chocolate icing, holding one at a time on a fork, then lay them on wire to dry.

COFFEE AND COGNAC BONBONS.

Take 4 ozs. fine white gum arabic soaked in 2 gills of hot water and strain afterwards, 4 lbs. icing sugar, 4 ozs. essence of coffee, 1 gill of cognac brand and the whites of 4 eggs. Work the gum, brandy and enough icing into an elastic paste, the same as in chocolate and vanilla; then prepare the royal icing by working the whites of 4 eggs, essence of coffee, and some of the sugar, so as to produce a stiff boiled yet somewhat liquid royal icing. The two foregoing preparations are used for the composition of these bonbons in exactly the same manner as heretofore described.

ITALIAN CREAM CHOCOLATE.

Take 10 lbs. best A sugar, 2 lbs. glucose, 2 qts. sweet cream, 2 lbs. cocoa paste. After the sugar and cream are mixed and done add glucose; add the cocoa paste when the batch is well boiling. Boil until the ball degree or when tried by the finger the syrup can be rolled up. Take it from

the fire and with the spatula stir until it creams, then turn it out in moulds or pans. Flavor with a few drops of oil of bitter almonds or vanilla. Agitate continuously to prevent the cream and chocolate from burning. If glucose is not handy cream of tartar can be substituted, one teaspoonful will be sufficient.

HOTEL BAKING.

The art of Hotel Baking is not so hard as is generally supposed by bakers who do not follow that business. But it requires a good bread and tea-stuff baker, and should understand pastry, ornamenting, &c., and have a general idea of the various branches of the business, which I claim any bread baker with the least experience can learn from this book. It is not intended to show all the different recipes necessary for Hotel Baking, under this head, as for instance, you wish to make Bread or Biscuits, you must turn back to page 17, and for Pastry see page 122, and so on, and you will find this book a sufficient guide to any Hotel Baker.

PARISIAN CAKE.

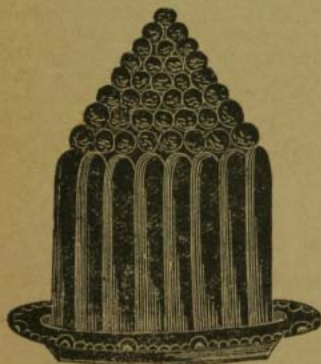
Take 2 lbs. of flour, 20 oz. butter, 6 oz. sugar, 8 whole eggs and 8 yolks, 1 pt. single cream, 8 oz. Jordan almonds and 2 oz. bitter almonds, 8 oz. pistachio kernals, 4 oz. candied orange peel, $\frac{1}{2}$ oz. salt and $1\frac{1}{2}$ oz. yeast.

First let the pistachio kernels be scalded, remove the hulls, split each kernel into 4 strips, and place these aside in a small basin. The candied orange peel must then be shred into small thin narrow strips and put with the pistachios. Next remove the hulls from the almonds, wash and pound into a very soft paste, adding a few drops of water to prevent them from becoming oily, then mix them with the cream, and after they have steeped for half an hour, let the whole be rubbed through a tammy, the same as a puree, and kept in a very cool place until wanted for use. For mixing this cake, follow in all respects the directions given for the German Kouglauff, adding the pistachios and

orange peel after lining the mould with the plain paste; the yeast must be dissolved in a little tepid water, and the almonds and cream added cold. It should be baked nearly of the same color as a Savory cake.

NOTE.—It is necessary to put all these cakes back in the oven for two or three minutes, after they are turned out of the mould, to prevent them from becoming shriveled on the surface, or from otherwise shrinking and falling in, which is unavoidably the case when any steam has collected upon them.

ICED CAKE, A LA STANLEY.



First make a Parisian cake in a fluted mould as directed in the foregoing. Next prepare a compote of greengage in syrup; these must be kept whole and of as green a color as possible. Then prepare a custard in the following manner:—Mix ten yolks of eggs with a pint and a half of boiling cream, eight ounces of sugar, and sufficient cinnamon and lemonpeel to flavor it; add a very little salt, and stir the whole in a stewpan over the fire until it begins to thicken; the custard should then be immediately passed

through a tammy or sieve into a basin, and allowed to become cold. The custard must now be placed in a freezing-pot used for making ices, and should be occasionally worked with a spatula as it becomes set by freezing; when frozen sufficiently firm, scrape the custard from the sides of the pot, and gather it all up at the bottom; put the lid on with paper to exclude the hot air, pour off the water from the tub, and after the pot has been packed in with fresh ice and salt, place a damp cloth over the top, and keep in a very cool place until wanted.

When about to send the cake to table, scoop out nearly

the whole of the crumb from the centre, and fill it with the iced custard; place it on its dish, pile up the compote of greengages on the top, as represented in the illustration, pour some of the syrup round the base, and serve.

FINE-APPLE PUDDING FILLING.

One-half pound sugar, one-quarter pound butter; rub together; one half pound preserved pine-apple grated fine, two ounces of sifted fine sponge cake crumbs, add one-half pint cream and one nutmeg. Beat up six eggs stiff, then mix all together; make the bottoms of puff paste the size to suit yourself.

ICED RICED PUDDING, A LA CINTRA.

Wash and parboil 8 ounces of Carolina rice; then put it into a stew-pan, with a quart of milk and a pint of cream, two sticks of vanilla, twelve ounces of sugar, and a little salt; allow the rice to simmer very gently over or by a slow stove-fire, until the grains are almost dissolved, stirring it over occasionally with a light hand. When the rice is done, and while it is yet in a boiling state add the yolks of six eggs, then stir the whole well together for several minutes, in order to mix in the eggs, and also for the purpose of breaking up and smoothing the rice. Let this rice-custard be frozen in the same manner as directed in the foregoing case, and then put it into a mould; cover it with the lid, and immerse it in the ice in the usual way.



While the above part of the process is going on, a compote of twelve orange (Tangerene, if in season) should be prepared in the following manner: First, cut each orange into halves, remove the pithy core and the pips with the point

of a small knife; then with a sharp knife, pare off the rind and white pith, so as to lay the transparent pulp of the fruit quite bare, taking care to trim them neatly, and without waste; when the whole of the fruit is ready, throw it into a convenient-sized sugar-boiler, or stew-pan, containing about a pint of syrup (made with one pound of sugar, and nearly a pint of spring water), allow the pieces of orange to boil up gently in this for two minutes, and then drain them on a sieve. Boil the syrup down to about one-half of its original quantity; then add two wine-glasses of curacao, and three table-spoonfuls of apricotjam; mix the whole together, and pour it over the oranges in a basin.

When about to send the pudding to table, turn it out of the mould, and place it on its dish, dress the compote of oranges on the top and round the base, as represented in the illustration, pour the syrup over it, and serve.

ALMOND GAUFFRES.

Eight ounces Jordon almonds (either chopped extremely fine, or else cut into very fine shreds), 4 oz. of pounded sugar, a good tablespoonful of flour, 2 whole eggs, and a very little salt; flavor with orange flower-water, or flowers candied.

Mix the almonds, sugar, flour, and the flavoring together in a basin, with a wooden spoon. Then heat a baking sheet in the oven, rub it all over equally with a piece of white wax, and when this has cooled, spread the gauffres very thinly over with a fork; put them in the oven, at a slow heat and when they are about half baked, withdraw them, and with a circular tin cutter about two inches in diameter, stamp out as many gauffres as the sheet will admit of, and put them back again in the oven that they may acquire a light fawn color; they should then be instantly taken out and formed in the shape of small cornucopia, two or three persons assisting, so as to finish them off before they have time to get cold, as in that case they become brittle and consequently unmanageable. But when it happens that one person only is able to attend to them, it will be necessary to keep the gauffres at the entrance of the oven while they are shaped, and, as they are finished, to place them on another baking sheet. These gauffres may also be cut into

pieces two inches square, and coiled round a smaller roller in the form of barrels; the ends of these, after first being covered with whipped white of egg mixed with a little sugar, should then be dipped in some finely chopped pistachios and placed on a baking sheet to dry in the screen. In either case they may be filled with whipped cream and seasoned with vanilla, orange flowers, or maraschino, and some strawberries placed on top of this; they are sometimes also garnished with vanilla cream ice.

NOTE.—This kind of gauffre may be varied in appearance by strewing some currants or finely-shred or chopped pistachios over the surface, previous to their being placed in the oven.

APPLES AND RICE, PLAIN.

Divide a dozen apples in halves, take out the cores, peel and place them in a neat order in a deep sautapan thickly spread with butter; strew some lemon sugar over them, put the lid on and then bake without allowing them to acquire any color. Prepare some rice boiled with milk, sugar, a little butter, and some cinnamon; when thoroughly done work this up with a spoon, and then dish it up in the form of a dome; arrange the apples neatly upon this, pour some melted apricot jam over the whole, and serve quite hot.

PUDDING, A LA CERITO.



First, prepare about eighteen finger, and the same number of almond cornet gauffres (see foregoing) and arrange the finger gauffres around the inside of a plain circular charlotte-mould. Prepare also an iced custard, as directed for the Stanley cake, except that this must be flavored with vanilla. An iced Macedoine of fruits in a strawberry water ice must also be got ready. About an hour before sending the pudding to table, garnish the sides of the

gauffres, previously put in the mould as above directed, with a coating of the vanilla cream ice, about one inch thick, and cover the bottom of the mould in the same manner; then fill up the centre with the iced Macedoine of fruits, place a round piece of paper on the top, and cover with the lid; next immerse the pudding in rough ice, mix in salt, in a pail or tub; cover this over with a damp cloth and set it in a cool place till wanted; the pudding must then be turned out of the mould on its dish, with the decorated top placed upon it, and garnished round the base and on the centre with the small gauffres, made in the form of cornucopia, each being filled with a little of the vanilla cream ice, and a strawberry placed on top; then serve immediately.

To prepare the decorated top above alluded to, a circular piece of gauffre, the size of the mould, must be ornamented with sugar-icing, pressed out of a cornet of paper, so as to imitate a scroll, as shown in above illustration; the icing must be allowed to dry in the screen, and the decoration should then be completed by introducing some red currant and bright apple-jelly in between the scrolls.

ICED PUDDING, A LA PRINCE OF WALES.

First prepare eight yolks of eggs of custard, as for the Stanley cake (page 299) previously to passing this through a tammy, add two bottles of picked scarlet strawberries, tossed in a sugar boiler with 10 oz. pounded sugar over a brisk fire until they begin to simmer; when the whole has been passed into a puree, allow it to cool; then freeze in the usual manner and fill a cylindrical pudding mould with it, stop it down with the lid and immerse it in rough ice. While the foregoing part of the process is in preparation, an iced Macedoine of fruits must be made as follows: First extract the juice from one pound of muscatel grapes and add a sufficient



quantity of syrup to give a body to it; this must then be put into freezing pot, and worked in the usual way. Just before using the ice, a proportionate quantity of light colored fruit must be added, and mixed in lightly with the ice, so as not to bruise them; these fruits should consist of small pieces of pineapple, peach, apricot, white raspberries, strawberries, and bigaroon cherries; this Macedoine should be finished just before dishing them up. The pudding must be turned out of the mould into its dish, the centre filled with the Macedoine, as represented in the annexed illustration, and immediately served.

COCOANUT PUDDING FILLING.

One quarter pound grated cocoanut, $\frac{1}{4}$ lb. sugar, $\frac{1}{4}$ lb. butter, 4 whites of eggs; rub the sugar and butter together, then your eggs and cocoanut.

LEMON PUDDING FILLING.

One pound of apples grated, four eggs, three lemons, grate them and the rind that you grate off; then the juice and half a pound sugar.

NAPOLEON CREAM TART FILLING.

One pound sugar, yolks of twenty-four eggs, the sugar and yolks stirred together, light, $\frac{1}{4}$ lb. bread crumbs, brown in the oven; $\frac{1}{4}$ lb. grated chocolate; spices cinnamon, allspice, a $\frac{1}{4}$ lb. fine-cut citron. Beat up whites of 18 eggs stiff; add altogether, mix well; then make bottoms of short paste with a ridge around them, about 12 inches in diameter. Bake in moderate heat.

ICED PUDDING, A LA CHESTERFIED.

Grate 1 lb. pineapple into a basin, add this to 8 yolks of eggs, $1\frac{1}{2}$ pint of boiled cream, 1 lb. sugar and a very little salt; stir the whole together in a stewpan over a stove fire until the custard begins to thicken; then pass it through a tammy by rubbing with two wooden spoons, in the same manner as a puree, in order to force the pineapple through



the tammy. This custard must now be iced in the usual manner, and put into a mould of the shape represented in the annexed illustration, and in the centre of the iced cream, some Macedoine ice of red fruits, consisting of cherries, currants, strawberries, and raspberries in a cherry water ice, must be introduced; cover the whole in with the lid, then immerse the pudding in rough ice in the usual way, and keep it in a cool place until wanted.

When about to send the pudding to table, turn it out of the mould onto its dish, ornament the dish with a kind of drooping feather, formed with green angelica cut in strips, and arranged as represented in the wood-cut; garnish the base with small gauffres, filled with some of the iced cream reserved for the purpose, place a strawberry on top of each, and serve.

ICED PUDDING, A LA KINNIARD.

Blanch eight ounces of Jordan almonds and two bitter ditto; dry them in a cloth, put them into a sugar boiler, and stir them over a slow fire, in order to roast them of a light color; as soon as the almonds have acquired sufficient color, throw in six ounces of pounded sugar, and continue stirring the whole over the fire until the sugar has melted, and acquired a light-brown color; they should now be withdrawn from the fire, and stirred about with the spoon until they become nearly



cold; they must then be thoroughly pounded in the mortar, and added to eight yolks of eggs, eight ounces of sugar, and $1\frac{1}{2}$ pint boiled cream; stir the whole with a wooden spoon in a stewpan over the stove fire until the yolks of eggs are sufficiently set in the custard, and then passed through a tammy in the same way as puree. This custard must be iced in a freezing pot in the usual manner, and afterwards put in a mould resembling that represented in the illustration, and after being covered in with its lid, immersed in rough ice, there to remain until it is sent to table. The pudding must then be turned out of the mould onto its dish, the top garnished with a drooping feather, formed of strips of green angelica, and served.

NOTE.—The centre of this pudding may be garnished with apricot or orange marmalade, previous to its being immersed in the rough ice.

MILLE-FEUILLES CAKE, A LA CHANTILLY.

Give ten turns to one pound of puff paste (page 160), then divide it into two pieces, and roll them out to the thickness of the tenth part of an inch; then, with a circular tin-cutter about five inches in diameter, stamp out eight or ten flats; place these on baking sheets, stamp out the centre part from each of the flats, leaving only a circular band about two inches wide; shake some fine sugar over them, and bake them of a very light color, and when done allow them to become cold. The flats must now be raised one upon another, with layers of some kind of preserves between each, and placed on a baking-sheet, in order that the cake may be entirely covered with a thin coating of whipped whites of eggs mixed with sugar; this must be smothered over with the blade of a knife, and should



then be ornamented with a paper cornet filled with some of the white of egg, as represented in the wood-cut; as soon as this is completed, shake some fine sugar over it, and dry it of a very light color in a slow oven, or else in the hot closet. When the decoration of the cake has been dried, it must be ornamented with bright red currant and apple jelly, placed tastefully about the design, so as to give it more effect. On sending to table, fill the centre of the cake with whipped cream flavored with some kind of liquor, garnish the dome of cream with strawberries, and serve. It may also be ornamented with spun sugar or pistachios. The centre may also be filled with a Macedoine of fruit in jelly, or any of the various kinds of creams; the latter should be whipped on the ice until nearly set. Or "thousand-leaved" cake, so called from the lightness of the puff-paste with which it is made.

APPLES, A LA PORTUGUAISE.

Prepare some apple marmalade with about a dozen apples. Split a dozen apples into halves, peel them, and remove the cores, and then place them in a deep sautapan thickly spread with butter; shake some sugar and grated lemon peel over them, and bake them in the oven. Prepare next a small quantity of pastry custard (page 173), also an ornamented case, which should be partially baked.

When the foregoing articles are ready, nearly fill the case with the marmalade of apples, leaving an opening or well in the centre; then pile the pieces of apples upon the marmalade in the form of a dome, leaving the centre hollow; fill this with the pastry-custard, and cover the whole with some orange marmalade. Next whip 4 white eggs quite firm, mix in 4 ozs. of sifted sugar, and use this meringue-paste to finish the apples, according to the design placed at the head of this article; this is done by first making over the entire surface of the dome, formed by the apples, with a smooth coat-



ing of the same, marking out the design; when this has been effected, shake some sifted sugar upon it, and bake the meringue of a very light fawn color. Just before sending this entremet to table, finish ornamenting it by filling up the inner part of the cross with alternate strips of red currant and apple jellies, and also with greengage or apricot jam; these must be arranged so as to show their colors distinctly, which will produce a very pretty effect. This entremet should be served hot.

APPLES AND RICE, ORNAMENTED.

First turn or peel smoothly about two dozen golden pip-pins, after the cores have been removed; boil these very gently in some very light syrup for about ten minutes, when they will be sufficiently done. Then prepare some rice in the same manner as for cake, observing that for this

purpose it must be kept firmer; prepare also a circular or oval raised pie case, about three inches high, taking care that its diameter suits the dish it is meant for; when the case is baked, fill it with the prepared rice and pile the apples up in a pyramidal form, as represented in the wood-cut, placing some of the rice in the centre of these; mask the whole with some diluted apricot jam, place a preserved cherry in the hole of each apple, and insert some pieces of angelica, cut in the form of pointed leaves, in between the



apples. This dish should be served hot, and must, therefore, be dished up only a short time previously to its being served.

NEAPOLITAN CAKE, A LA CHANTILLY.

First, weigh 1 lb. flour, 8 oz. sifted sugar, 8 oz. pounded

almonds, and 8 oz. butter; place these ingredients on the pastry slab, add 5 yolks of eggs, the zest of the rind of 2 oranges extracted by rubbing on a piece of sugar, and a little salt; work these well together, and when they are thoroughly mixed, knead the paste into the form of a rolling pin and divide into 12 equal parts; these must then be again kneaded into round balls, rolled out to the diameter of about 7 inches, placed on baking sheets, spread with butter; after having cut them all of the same size with a circular tin cutter, let them be egged and pricked all over with a fork, and baked of a light color, and when done, put on a level slab or table, with a baking sheet upon them, to keep them



straight as they become cold. These flats must then be laid one upon another, with a layer of some kind of preserve spread between each; apricot, greengage, strawberry, orange, or raspberry jam, may be used for the purpose. Previously to placing the last piece on the top of the case, it should be first decorated with meringue paste or sugar icing; the sides must be masked with some kind of bright preserves, such as greengage, apricot, red currant, or apple jelly, and afterwards ornamented with a design similar to that represented in the illustration, formed either of almond or gum paste (raised from carved boards used for such purposes) or else with piping, as used for wedding cakes. The cake should then be placed on its dish, the centre filled with whipped cream, and some strawberries piled on top; when these are not in season, preserved cherries, verjuice, or angelica may be substituted.

CRORUANTE OF ORANGES.

Let the peel and all the white pith be carefully removed

with the fingers from about a dozen sound, and no over-ripe



oranges; then divide them by pulling them into small sections with the fingers, taking care not to break the skin which envelops the juicy pulp, then place them on an earthen dish. Next, put about 1 lb. of the finest lump sugar into a sugar-boiler with sufficient spring water to cover it and boil it down until it snaps or

becomes brittle, which may be easily ascertained thus: Take up a little sugar, when it begins to boil up in large purling bubbles, on the point of a knife, and instantly dip it into some cold water; if the sugar becomes set, it is sufficiently boiled, and will then easily snap in breaking.* The sugar should now be withdrawn from the fire. The pieces of orange stuck on the points of small wooden skewers must be slightly dipped in sugar, and arranged at the bottom and round the sides of a plain circular mould (previously very lightly rubbed with salad-oil), according to the foregoing design. When the whole is completed, and the sugar has become firm by cooling, just before sending to the table, fill the inside of the croquante with whipped cream, seasoned with sugar, a glass of maraschino and some whole strawberries, and then turn it out on a napkin and serve.

* When boiling sugar for this purpose, it is customary to add a pinch of cream of tartar and calcined alum mixed, or a few drops acetic acid.

BREAD AND BUTTER PUDDING.

Cut some very thin slices of bread and butter from a French roll. Make some custard, by boiling in a pint of milk two bay leaves and a piece of cinnamon; whisk up four eggs to a strong froth, and sugar enough to sweeten it; pour in the boiling milk, and whisk it up well; let it stand till cool; cover the bottom of a deep dish with slices of bread and butter, and sprinkle a few currants over them; then pour in enough custard to cover them; put in another layer of bread and butter, and currants; pour in custard enough to cover it, and so on, till the dish is full; let it stand for about an hour, when the bread will have soaked up some of

the custard; then fill the dish with the remaining part, sprinkle a few currants on the top; put an edge of puff paste round the dish if you think fit, and bake it in a moderate oven till the custard sets.

MERINGUE, A LA PARISIENNE.

First, make $\frac{1}{2}$ lb. office paste (page 163); then slightly rub the outside of a tin vegetable cutter, about $1\frac{1}{2}$ inch in diameter, and cover this to the extent of about $3\frac{1}{2}$ inches in length with some of the office paste rolled out rather thin; fasten the joint neatly with eggs, and place it on a baking sheet; roll out the remainder of the paste to thickness of the eight part of an inch, and out of this cut two circular pieces or flats, one measuring about six inches, and the other four inches in diameter; place them on a buttered baking sheet, egg them over, prick them with a fork, and bake them of a light color, in a slow oven; when they are done, and have become cold, file or scrape their edges even and smooth, and cut the ends of the pillar even, that it may stand perfectly level; then fasten the base of the pillar to the centre of the largest flat, with a little white of egg and fine sugar mixed together; next fasten the smaller flat on the top of the pillar in like manner, taking care that it is quite straight, and put the whole to dry in the screen.



Whip twelve whites of egg into a firm substantial froth, and then mix in one pound of finely sifted sugar; use part of this to mask the entire surface of the foundation already described, and set this to dry at the entrance of the oven; when it has become comparatively hard, fill a paper cornet or biscuit forcer with some of the meringue paste and use this to form the design round the pedestal of the meringue, as represented in the illustration; when this is done, shake

some sugar over it, and put it into the oven to be baked of a very light fawn color. With part of the meringue paste, a kind of cup or deep saucer, measuring about seven inches in diameter, must be formed, by covering a flat doom (made of tin) with the paste to the thickness of about an inch; this must be well sugared over and baked firm, without allowing it to acquire much color. When this is done, take the meringue carefully off the dome, and place it upside down upon a soup plate, and after the white of egg has been partially removed from the interior, smoothed with a spoon, and then sugared over, set it to dry in the hot-closet, or at the entrance of the oven, if the latter is not too hot. As soon as the meringue has become dry and hard, fasten it on the pedestal with a little of the paste, and use a paper cornet filled with meringue paste, to finish ornamenting the edge and sides, as represented in the illustration; shake some sifted sugar over the unbaked part, and put the meringue to dry in the hot closet, taking particular care that it does not acquire any color. Just before sending to the table, place the meringue on a napkin in its dish, fill it with a whipped cream flavored with orange flower or some liquor, and stew some strawberries on the surface; garnish round the base with quarters of lemons or oranges filled with jelly, and serve.

SWAN OR SAVORY BISCUIT, A LA CHANTILLY.

Prepare 16 eggs of Savory-cake butter (page 113), and bake it in a plain oval mould,—or failing this, in a deep oblong paper case; when it is done, and has become quite cold, shape it with a sharp knife in the rough outline of the body of a swan; the wings, tail piece, and the neck and head, must be made of office-paste (page 163); the bill should be dipped in rather high colored boiled sugar, and the eyes may be formed with a little of the same, with a currant stuck in the centre for the pupil. Just before sending the swan to table, stick the neck into the breast-part, insert the wing-pieces in the sides, and the fan-like piece into the tail-part; cover the bird entirely with a thick coating of whipped-cream; first, smooth this over with the blade of a knife, and then, with the point of a small knife, imitate the feathers about the wings, tail and body. Place some spun-

sugar round the swan—in imitation of waves, and put a border of petits choux, glazed with rough sugar and pistachois round the base, and serve.

MUFFINS.

One pt. milk, sufficient flour to make stiff batter, 1 table-spoonful of yeast, a little salt, let it raise, bake in rings on a hot griddle, or in hot oven.

CUSTARDS.

For custards use fresh eggs only and cook the custard only in a kettle, standing inside of a vessel filled with boiling water.

BOILED CUSTARDS.

Boil 1 qt. milk with some sticks of cinnamon and a little lemon peel. Sweeten with $1\frac{1}{2}$ lbs. of fine white sugar, scum it and when moderately cool add gradually 8 well beaten eggs and some rosewater. Stir the whole on a slow fire and when thickening pour into cups or glasses.

RICE CUSTARD.

Mix 1 pt. of milk, 1 pt. of cream, 1 oz. of sifted ricemeals, some rosewater, $\frac{1}{4}$ lb. sugar and stir above the fire until the mixture begins to boil; or you may boil 2 lbs. good clean rice in 1 qt. of milk; let it become quite soft, add the well beaten yolk of 4 eggs and allow it to boil a few minutes under constant stirring.

BAKED CUSTARD.

Beat lightly 12 eggs with $\frac{1}{2}$ lb. sugar and add gradually under constant stirring 3 qts. of milk, also some nutmeg and rosewater, or cinnamon and grated lemon peel. Cover the

dishes with dough, put them into the oven and fill them, but not more than three at the time, or the dough in the dishes would blister before they could be filled.

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PUMPKIN CUSTARD.

Cut a pumpkin into pieces, removing the rind and seed, and boil 8 lbs. thereof quite soft. Throw it into a sieve and let all the water run off. Then rub it through the sieve into some earthen vessel, and add $\frac{1}{2}$ lb. butter, $\frac{1}{2}$ oz. salt, 2 oz. ground ginger, a little grated lemon peel and 3 qts. milk. Stir well. Beat 18 eggs and $1\frac{1}{2}$ lbs. sugar nicely together. Mix all the ingredients together and bake as usual.

SWEET POTATO CUSTARD.

Boil 4 pounds of sweet potatoes, but carefully avoid diseased ones, as one of the latter would spoil the flavor of the rest. Peel them and force them through a sieve. Add $\frac{1}{2}$ pound of butter, some cinnamon and 2 quarts of milk, also 8 eggs beaten up with $\frac{1}{2}$ pound of sugar. Beat the whole of it for another few minutes and proceed as with the previously named custards.

CHEESE CUSTARD.

Soak 1 pound of bread in 1 quart of milk and press the same with 4 pounds of sweet cheese through a sieve. Whisk very lightly 12 eggs and 1 pound of sugar, adding gradually 2 quarts of milk. Stir all well together, season with some cinnamon, grated lemon peel and some rosewater, and bake the custard in the accustomed fashion.

BAKED ALMOND CUSTARDS.

Put a pint of cream, a pt. of milk, 4 bay leaves, and a piece of cinnamon, into a clean stew-pan, over a slow fire until they boil. You may, if you wish, add some grated nutmeg

and lemon peel. While this is doing, break 8 eggs into a pan and grate into it 12 bitter and 24 sweet almonds, or more, if it does not taste sufficiently of the almonds, and mix in enough powdered sugar to sweeten it; pour in the milk and cream, and whisk all well together. Strain it through a hair sieve; if there should be any froth on the top skim it off, put into your custard cups, grate a little nutmeg on tops of them, and bake them in a warm oven; they will be done as soon as they are set.

If you wish to have a plain custard, leave out the almonds.

A CHEAP CUSTARD, TO BAKE OR BOIL.

|| Get a qt. of new milk, a small piece of cinnamon, and a few coriander seeds, and boil together; break 5 or 6 eggs into a pan, with 5 ozs. of powdered loaf sugar, or sweeten to palate; whisk them up a little, and pour in the milk nearly boiling hot. If it is to be baked, whisk them well together, and strain it into a dish. If it is to be boiled, proceed as before directed. A little orange-flower water may be used to flavor them.

COCOANUT CUSTARD.

|| Beat 12 eggs with 1 lb. sugar nicely, stir into it from 2 to 4 ozs. of melted and clarified butter, a peeled and rounded cocoonut, add slowly 2 qts. of milk. Whisk the whole for a while and bake as usual.

CUSTARD PUDDINGS.

Fill a dish with custard made as directed for baked custards, and add about 2 ozs. of butter, put an edging of puff paste round the dish, grate some nutmeg on the custard, and bake in a moderate oven till it sets.

A SOUFFLE PUDDING.

Prepare a qt. mould with butter and raisins, as for rata-

flas pudding. Cut 9 penny sponge cakes in pieces, and put them into the mould. Then whisk together 6 eggs, so as to break the yolks, pour upon them a pint of boiling milk, and enough sugar to sweeten it; strain it through a sieve into the mould. Cover the mould and boil, and send it hot to table with wine sauce.

A LEMON PUDDING.

Put eight penny sponge cakes broken in pieces, into a basin, and break in three ounces of butter, with the peel of four lemons grated. Boil a pint and a third of a pint of milk, and pour it on the cake; let it soak while you break three eggs and the yolks of five more into a basin, and whisk them together a little. Now beat up the milk and cake with a fork till smooth, add your eggs, the juice of one lemon and the third of another, with sugar enough to sweeten it to your palate, and an ounce and a quarter of candied lemon peel in slices; mix all well together, put into a dish, and bake in a warm oven till set.

TABLE JELLIES.

Use at least two ounces of isinglass, which should be first soaked in cold water for two hours, drain off the water, then take 2 qts. of cold water, $1\frac{1}{2}$ lbs. of sugar, put in the white of three eggs, the juice of 3 good sized lemons, the peel of one stick of cinnamon, a little nutmeg or an orange peel, or other spices to suit the taste; stir all the ingredients well together while cold, then boil the whole mass five or ten minutes, and then pour it through a jelly bag, when it may be put into glasses or moulds and when cold will be fit for use. The moulds should be wet with a little white of egg and water just before the jelly is put in them, in order to make it easy to turn them on plates; add one pint of white wine jelly, or any liquor that is convenient to flavor with.

SAVOY CAKE IN THE FORM OF A GLAZED HAM.

Bake sixteen eggs of Savoy-cake batter in an oblong paper case; when this has become quite cold, shape it in the form of a nicely-trimmed ham, with a sharp knife, and hollow it out underneath. The part of the rind which is usually left adhering to the knuckle as an ornament must be imitated by spreading a layer of chocolate-icing over it, in the form of scollop shell; the remaining part of the surface of the ham should be masked with a coating of diluted bright apricot jam, to imitate glaze.

Just before sending the ham to table, fill the hollow part with some Macedoine of fruit in jelly, or else with some kind of cream; then place the ham on its dish, fix a handsome paper ruffle on the knuckle with a small silver skewer; garnish the ham round the base with croutons of some kind of sweet jelly, pink and white; place an ornament of same on top, and serve.

TO MAKE WINE SAUCE.

Into a clean saucepan put 2 ozs. of butter, put it on the fire, and when melted rub $\frac{1}{2}$ a teaspoonful of flour into it until it is quite smooth; mix in by degrees a wine-glassful of water; $\frac{1}{2}$ a wine-glassful of brandy, and 2 wine-glassfuls of white wine, with enough moist sugar to sweeten it; mix these together, and put them on the fire, and keep stirring in till thick (it ought not to boil); pour it into a sauceboat, and send to table hot.

CORN BREAD.

Take 2 qts milk, 5 eggs, $\frac{1}{2}$ oz. salt, 1 teaspoonful saleratus, 1 tablespoonful cream of tartar, two ounces butter, and take India meal sufficient to make a thick batter; put into pans well greased, and then bake in a quick oven.

BUCKWHEAT CAKES.

Take 2 qts. of water, blood warm, $\frac{1}{2}$ pt. brewers' yeast,

make a thin batter, let them rise as far as they will come, then add $\frac{1}{4}$ of a teaspoonful of carb. soda, dissolved in a little water, then fry them as quick as you like.

BOILED CUSTARD, OR MOCK CREAM.

Two tablespoonfuls of corn starch, 1 qt. of milk, 2 or 3 eggs, $\frac{1}{2}$ teaspoonful of salt, and a small piece of butter; heat the milk to nearly boiling, and add the starch, previously dissolved in a quart of milk, then add the eggs, well beaten, with four tablespoonfuls of powdered sugar; let it boil up once or twice, stirring it briskly, and it is done. Flavor with lemon or vanilla, or raspberry, to suit your taste.

CORN CAKE.

Two qts. of sour milk, 3 eggs, 1 tablespoonful of saleratus, $\frac{1}{2}$ lb. of flour and corn meal, sufficient to make a batter similar to buckwheat; then fry the same.

BOILED MACCARONI.

Take 2 lbs., break in small pieces, put in warm water to steep one hour, drain off, put in saucepan with 2 qts. fresh cream, with grated cheese; seasoned with red pepper.

PEACH PASTE.

Choose some very fine and ripe peaches, take off the skin, and cut them in small pieces into a preserving pan; put them on the fire and reduce to a thick consistence, stirring it continually. For each pound of reduced pulp take one-half or three-quarters of a pound of sugar; clarify and boil it to the blow, add it to the pulp, put it again on the fire, and let it boil a few minutes. Finish as other pastes.

COFFEE CAKE.

Six pounds flour, 2 qts. milk, 2 lbs. butter, 12 eggs, 2 lbs. sugar, 5 oz. baking powder; mix all well and light, roll out about $1\frac{1}{2}$ inch thick; bake in quick oven; it is very nice.

BUNS.

Set a sponge with 1 quart baker's yeast, 1 pint water; if the weather is cold use warm water; when the sponge is ready add 1 lb. sugar, 1 lb. butter; make dough and let it get proof; then bake in small pieces the size of a rusk; lay out on coffee sugar and roll very thin; put on pans and let them prove well; bake in quick oven.

VIENNA ROLLS.

Take 2 oz. compressed yeast, 2 qts. milk; mix yeast in milk; set sponge as for bread; when the sponge is ready add 2 qts. more milk, $1\frac{1}{2}$ lbs. butter, and make the dough; let it get well proof, roll out and cut out with a square cutter; then double one corner over, and roll up loose as you would paper; make the end fast and bend into half moon shape.

STRAWBERRY SHORT CAKE.

Take 5 lbs. flour, $2\frac{1}{2}$ lbs. butter, 3 pints cream or milk; cream is best; add 3 oz. baking powder, roll about $\frac{1}{2}$ inch thick and bake; when baked cut in any shape desired; then split open, and have the strawberries prepared with plenty of sugar and cream on, fill the cake between the slices as thick as desired.

A very rich and fine strawberry short cake may be made by using the following and the above. Put on your strawberries and sugar, then put on a thin sheet of sponge cake; then on that put a layer of strawberries and sprinkle sugar on them, cover over with a batter of snow ball, spread nice; set in a cold oven to let the snow ball batter get a little hard.

FRENCH TWIST.

This is made in the same way as Buns, only they are platted as a Twist. Use the same quantity of dough as you would to a Bun. These must not have any sugar on.

CRACKER BAKING.

The following will be found the best recipes known to the cracker baker at the present day. I shall try to explain each recipe as much as possible, without using too much unnecessary words. A few of the recipes written by a gentleman in Canada, who has worked for the finest firms there, are not explained. The reason for this is, he left Canada to work in the State of Illinois, without giving me time to have a full explanation. I know it to be a fact that his recipes are good. The names are somewhat different from those in the States, but those experienced in cracker baking, will, I hope, understand them. As for the other gentlemen who have written for my book, it is sufficient to mention that the names of each will be found heading their respective recipes.

THOS. FRAZER'S CRACKER RECIPES.

SODA CRACKERS.

One barrel of flour, 6 qts. ferment, 1 pail water. Set the sponge over night. Take from 20 to 25 lbs. lard, 1 pail water, 2½ lbs. salt, and make dough. Let it stand for 4 or 5

hours; get the dough sour enough to take from 1 to 1½ lb. soda. The barrel requires about 28 quarts water altogether. Be sure and dissolve the soda in a little water and mix thoroughly through the dough, and then take what is left of the barrel of flour and tighten the dough.

COMMON BUTTER CRACKERS.

One barrel flour, 25 lbs. lard, 2½ lbs. of salt, ½ lb. ammonia, 24 qts. water. Moderate oven. Cut with butter cracker or oyster cutter. Ammonia makes the best cracker.

WINE BISCUIT.

One barrel of flour, 25 lbs. butter, 30 lbs. sugar, 12 oz. soda, 5 oz. tartaric acid, 22 qts. water. Sift tartaric acid through flour, then mix butter, sugar, soda and water together; cut round the size of milk biscuit, but a little thicker. Medium hot oven.

BEST RICH LEMON CRACKERS.

One barrel flour, 60 lbs. sugar, 30 lbs. lard, 2 lbs. ammonia, 2 oz. lemon, 24 qts. water; roll very thin; a medium hot oven.

ANOTHER.

One barrel flour, 40 lbs. sugar, 25 lbs. lard, 2 lbs. ammonia, 2 oz. lemon, 25 qts. water; these are cut with a soda cutter; flavor oil of lemon.

SPONGE ABERNETHY BISCUIT.

One barrel flour; set a sponge with 12 qts. water, 2 qts. stock yeast; let it stand 12 hours; take 12 lbs. lard, 28 lbs.

sugar, 1 lb. carraway seed, 2 lbs. salt, 24 qts. water, 14 oz. soda; make dough pretty stiff; let it stand from three to four hours. Be sure and not give too much proof. Strong flavor is used. Add more water.

ARROWROOT BISCUIT.

One barrel flour, 22 lbs. lard, 28 lbs. sugar, 2 lbs salt, 24 qts. water, 1 lb. ammonia, 24 drops oil lemon, 4 lbs. arrowroot; cut with an oval cutter, as thick as a butter cracker. Medium oven.

ANOTHER.

One hundred and ninety-six lbs. flour, 45 pounds sugar, 36 pounds lard, 2 pounds salt, 4 ounces salts tartar, 2 ounces soda, 24 quarts milk.

TEA BISCUIT.

Sixteen pounds sugar, 12 qts. sour milk, 10 lbs. lard, 1 oz. carraway seed and $\frac{1}{2}$ lb. ammonia.

BOSTON CRACKERS.

One barrel flour, 6 qts ferment, 1 pail water. Set the sponge over night. Take from 25 to 30 lbs. lard, 1 pail water $2\frac{1}{2}$ lbs. salt; make a dough; let it stand 4 or 5 hours. Be sure and have it cold enough to take $1\frac{1}{2}$ lbs. soda. Make the dough a little tighter than for sodas; if young the dough will draw up and look small.

CREAM CRACKERS.

One hundred and 40 lbs. flour, 4 lbs. butter, 10 lbs. sugar, 65 lbs. eggs, 1 lb. ammonia, 4 ozs. cream tartar, 1 qt. water,

3 ozs. oil of lemon; rub butter fine through flour, then add the other ingredients. The water should be boiling when the biscuits are put in, and boil for 1 minute, take out and put in cold water, when cold spread on cloth to dry, upside down; when put on pans; keep well separated so as to give them a chance to cup. Solid oven. Notice a thin crust on when dipped. This is the best recipe used. When boiled too much they will wrinkle too much on bottom; when baked work them well through the machine; make out of strong flour.

CRACKERS MADE FROM STOCK YEAST.

One barrel of flour, 1 pail of water, 2 qts. stock yeast. Set the sponge over night. Make dough in the morning with $1\frac{1}{2}$ pails water. Use lard and salt the same as for the other crackers, but not quite as much soda.

CRACKERS MADE FROM SPRING WHEAT.

One barrel flour, $\frac{1}{2}$ pail ferment, $\frac{1}{2}$ pail water. Set sponge about 12 o'clock noon. Make dough about 6 o'clock. Use lard in these according to judgment, (from 14 to 25 lbs.) $1\frac{1}{2}$ pail water for dough, and make it pretty light; let it stand till next morning; take $\frac{1}{2}$ pail water, $2\frac{1}{2}$ lbs. salt. This dough will take from $1\frac{1}{2}$ to 1 lb, 6 ozs. soda. The amount of soda to be determined by the baker's judgment. Medium hot oven for all of these.

MILK BISCUITS.

The same as Soda Crackers, but from 25 to 30 lbs. lard and the scraps of this will make good Boston Crackers.

IMPERIAL BISCUIT.

Six and a half lbs. flour, $4\frac{1}{2}$ lbs. sugar, $2\frac{1}{2}$ lbs. butter, 16 eggs, $\frac{1}{2}$ pt. water, $\frac{1}{4}$ oz. ammonia. These are cut the same

as ginger snap; flatten on pan. Cold oven after bread. This will make lemon snap if $\frac{1}{2}$ oz. ammonia is added.

GINGER SNAPS.

One barrel flour, $2\frac{1}{2}$ pails molasses (12 qt. pail), 50 lbs. lard, 50 lbs. sugar, $3\frac{1}{2}$ lbs. ginger, $4\frac{1}{2}$ lbs. soda, 5 qts. water. These can either be made by hand or through a machine. Cold oven.

SPICE NUTS.

One barrel flour, 50 lbs. lard, 55 lbs. sugar, 2 lbs. ginger, 2 lbs. allspice, $4\frac{1}{2}$ lbs. soda, 5 qts. water. These two recipes need New Orleans or West India molasses. Cold oven.

BALMORAL BISCUIT.

One barrel flour, 11 lbs. butter, $9\frac{1}{2}$ lbs. sugar, 62 doz. eggs, $3\frac{1}{2}$ qts. water, 5 ozs. soda. First rub the butter well through flour, then add sugar, eggs, water and soda; mix all well together; cut biscuit $1\frac{1}{2}$ the size of soda biscuit; roll close so as to make them thin; separate them on pans and they will cup nicely. Bake in a medium oven.

CRACKNEL BISCUIT.

Twenty-five lbs. flour, $3\frac{1}{2}$ lbs. butter, rub butter in flour; $3\frac{1}{2}$ lbs. sugar, 5 qts. of eggs, $2\frac{1}{2}$ ozs. hartshorn, 6 drops lemon oil; mix all together. These can be cut with a butter cutter, some use a scolloped edge cutter; cut them a little thicker than butter crackers; dip them in boiling water for a minute, take them out and put in cold water, when cold spread them on cloths upside down to dry, then put on pans to keep well parted so they will not touch each other.

ABERNETHY BISCUIT.

Same mixture as wine biscuit, and add 1 lb. of carraway seed. Medium oven.

BUTTER CRACKERS.

Same as for sodas, but take 20 lbs. lard. Moderate oven.

TEA BISCUIT.

One hundred and ninety-six lbs. flour, 25 lbs. lard, 2½ lbs. salt, 6 lbs. starch, 1½ lbs. soda, 14 ozs. tartaric acid, 24 qts. water. The Tea Biscuit are cut the same as soda, but smaller.

COFFEE BISCUIT.

One barrel flour, 20 lbs. butter, 22 qts. eggs, 25 lbs. sugar, 6 qts. milk, 4 ozs. soda, 1 oz. tartaric acid, 1 oz. oil lemon. Cut like balmoral.

VICTORIA BISCUIT.

One barrel flour, 26 lbs. butter, 35 lbs. sugar, 12 ozs. soda, 6 ozs. tartaric acid, 4 ozs. carraway seed. These are cut with a small round table cutter. This recipe will make good board of butter to keep the carraway seed out.

ELGIN BISCUIT.

One barrel flour, 28 lbs. butter, 14 lbs. sugar, 24 qts. water; mix same as butter crackers; cut thin, about the same as milk biscuit, with plain cutter.

WATER BISCUIT OR SHIP BREAD.

One barrel flour, 6 lbs. lard, 2 lbs. salt, 26 qts. water; roll very thin; cut with cutter, a little larger than milk biscuit.

FANCY CRACKERS.

Twelve pounds butter, 15 pounds sugar, 12 quarts water, 8 ounces soda, 2 ozs. tartaric acid, and flour enough to make tight dough; cut with nicknack cutter; make dough tighter than bread dough.

YORK BISCUIT.

One barrel flour, 31 lbs. butter, 24 lbs. sugar, 1½ lb. ammonia, 26 qts. milk; cut with a small square cutter with a rose in it. These are something new and very nice.

HAND WINE BISCUIT.

Eight pounds flour, 2 lbs. butter, 2 lbs. sugar, 2 ozs. ammonia, 2 qts. water. These took the premium in France.

BORDER BISCUIT.

One barrel flour, 25 lbs. butter, 32 lbs. sugar, 26 qts. water, 1½ lb. ammonia. All the fancy crackers should be doughed over night, except Cream Crackers.

GINGER CAKE.

Two gals. good New Orleans molasses, 2 qts. water. 1 lb. saleratus, 8 lbs. lard, 30 lbs. flour. This is a very fine cake and a good recipe. More water should be used in cold weather.

ANOTHER.

Two gallons good syrup, 1 gallon water, 1 lb. saleratus, 3 lbs. lard, and flour to make stiff. This is also good, but much inferior to the other.

FRUIT BISCUIT.

Twenty-eight pounds of butter, $\frac{1}{2}$ lard will do. If lard is used take 1 lb. salt, 24 lbs. sugar, 1 lb. hartshorn, 24 qts. water, 1 barrel of flour; mix all together well; it takes 75 lbs. currants; then run the dough through the preparing machine, then put currants on it, when run through one-half of the dough lengthways turn the other side over on it, then make the edges which should meet when lapped over, make them stick together so none of the fruit may drop out, then run them through the preparing machine again, then it is ready to run through the cutting machines; bake them after you have baked soda crackers in the oven and the oven will then be just about right for them; use 50 pounds currants for the whole barrel of flour. If you use all butter, take $\frac{1}{2}$ pounds salt. Cut with a cutter half the size of soda cutter; should be rolled a little thinner than soda cracker. The quantity of fruit may be varied in this.

NICKNACK CORNHILL MIXTURE.

One hundred and ninety-six pounds flour, 30 pounds sugar, 15 pounds butter, 1 lb. soda, 4 ounces tartaric acid, 6 $\frac{1}{2}$ gallons milk. If sour milk is used do not use any acid. Add a little more soda; the butter ought not to be salty; it is a good idea to wash the butter. This is a good recipe. Flavor as you wish with oil of lemon.

GINGER SNAPS.

One hundred and ninety-six pounds flour, 12 gallons molasses, 36 pounds lard, 50 pounds sugar, 3 $\frac{1}{2}$ pounds harts-

horn, 3 lbs. soda, 2 lbs. salt, 2 lbs. cinnamon, 4 lbs. ginger; cut with cutter, and when about to put into the oven spread a wet cloth over the tops of the cakes, this will cause them to spread and give a good appearance.

SPICE NUTS.

Ninety-six pounds flour, 6 gallons molasses, 18 pounds butter, 30 pounds brown sugar, $1\frac{1}{2}$ pound ginger, 4 ounces cloves, $\frac{1}{4}$ ounces cinnamon, 10 ozs. soda, 6 oz. acid.

In all cases where spices are used in making cakes, they should be first mixed with the flour, in this way only 2-3 of the spices will be necessary. Those that try this will find it to their advantage in using spices by mixing it in the flour.

SHIP BREAD AS USED IN ENGLAND.

One barrel of flour, about 26 quarts of water, keep the dough as tight as you can, roll through the machine and bake in a bread oven to give it a chance to dry out well; cut with a round cutter; add no salt or lard. They will keep for ten years if kept in a dry place.

J. E. JOHNSTON'S CRACKER RECIPES.

The following recipes were written by J. E. Johnston, expressly for my book. The gentleman worked in some of the finest shops in the country, eight years at Mr. Larbey's of Albany, N. Y., and in different other places, where he had charge, commanding wages at the rate of \$25 a week and upwards. He is now at Philadelphia.

CORN HILL MIXTURES.

One barrel of flour, amber and white wheat mixed is best for this mixture. 12 pounds lard and 6 pounds of butter. 7

gallons sour milk or butter milk, 20 ounces saleratus, if milk is very sour, more saleratus should be used, 7 ounces tartaric acid, mix the soda and acid in the flour, 28 pounds pulverized sugar; brilliant cutter; solid oven.

A. B. C.

One barrel flour, 7 gallons sour milk, 16 pounds of butter and lard, 20 ounces soda, 7 ounces tartaric acid, 25 pounds sugar; make this a stiff dough and use pastry flour, or white wheat short flour.

PEARLS.

One barrel of flour, 22 pounds sugar, 10 pounds butter, 8 pounds lard, 7 gallons butter milk, 20 ounces saleratus 7 ounces tartaric acid; as in all cases with soda and acid, sieve it in the Tour, mix well and use soft flour for all Corn Hill mixtures. This dough is to be well broken, as in all cases with Corn Hill mixtures.

JEMS.

These jems are made the same, only adding half pound hartshorn, 22 pounds sugar, 17 pounds lard and butter, 1 barrel flour, 7 gallons milk, 20 ounces saleratus, 7 ounces tartaric acid. Sometimes it is better to add a little more milk, but the baker must judge for himself.

DOMINOES.

These are made from the same dough, only leaving out the hartshorn.

NICKNACK.

Twenty-five pounds sugar, 16 lbs. lard, 7 gals. sour milk, 20 oz. soda, 7 oz. tartaric acid, 1 barrel flour.

LEMON CREAM CRACKER.

Forty pounds sugar, 10 lbs. lard, 10 lbs. butter, 24 quarts water, or the same amount of buttermilk; if water is used add $1\frac{1}{2}$ lb. hartshorn; if buttermilk is used take 2 lbs. hartshorn; flavor with oil of lemon; these are baked on wire pans; bake in a medium oven.

VANILLA BISCUIT.

Eighteen pounds short flour, 11 lbs. sugar, 2 oz. soda, 1 gallon milk, 1 oz. vanilla, $\frac{1}{2}$ lb. butter, 6 oz. hartshorn; cut with No. 11 cutter; then when on pans spread wet cloth to make them moist on top; bake in a quick oven.

CHOCOLATE CAKE OR CRACKER.

Two gallons molasses, 4 lbs. butter, 2 lbs. sugar, $\frac{1}{2}$ lb. chocolate, dissolve in a little warm water and mix in 4 oz. allspice, 8 oz. saleratus, 2 qts. water; then rub 6 lbs. crumbs through a sieve and let the dough be nearly as stiff as bread dough; cut with cutter; then when baked make icing out of $\frac{1}{2}$ lb. chocolate dissolved in water, adding sugar to make the icing.

ALMOND MACCARONIES.

Thirty pounds almond paste, 16 lbs. rice flour, 6 lbs. wheat flour, 11 qts. whites of eggs, 75 lbs. sugar, take 4 lbs. of the flour and scald it with 1 qt. water boiling hot, make a paste of it, then when cold enough rub well the paste and make it fine; then mix in the other articles and rub them as if making pound cake. Medium oven.

GINGER SNAPS.

This recipe will not soften in Summer or damp weather unless exposed to dampness. 1 barrel of flour, 80 lbs. brown

or yellow C sugar, 30 lbs. lard, 2½ lbs. saleratus. If the flour is strong use more soda, which can be seen by the bottom of the snap. 2 lbs. cinnamon, 4 lbs. ginger, 9 gals. molasses—New Orleans is best, or a mixture of Porto Rico and New Orleans will do—7 oz. tartaric acid; in Summer as little as 5 oz. will do. The acid is to be dissolved just before the flour is added in 5 qts. water and 2½ lbs. soda to 7 qts. water, and dissolve it well.

A VERY FINE SNAP.

A fine snap can be made by leaving out the giner and cinnamon and adding 5 oz. oil of lemon. This makes a splendid snap if care be taken.

COMMENT.—It is a good idea if you have some old dough left from the previous day, say about a barrel of dough and add a barrel new, mix well together, and this you will find will improve the snap, if the dough should be stiff then the saleratus should be added; use your own judgment.

LEMON CAKES.

Sixty pounds sugar, 11 lbs. butter, 11 lbs. lard, 1½ lbs. hartshorn, 24 to 26 qts. milk; the quantity of milk varies according to the kind of flour used; flavor with lemon. This recipe can be varied; by working the dough free of flour it makes a very nice Washington Cake; sugar the top for Washington Cake. Also, you can make Seed Cake out of the same dough by adding caraway seed, or for making Jumbles use 1 gal. eggs and add only 18 qts. milk.

ALMOND DROP.

One hundred lbs. flour, 100 lbs. granulated sugar, 25 lbs. butter, 1 oz. oil bitter almonds, 10 qts. eggs, 10 qts. water; slow oven. They can be made on machines or by hand.

MOLASSES GINGER CAKE.

Eight gallons molasses, 18 pounds lard, 4 pounds ginger, 16 quarts water, 3 pounds saleratus; mix in flour to make stiff enough to run through the machine as soft as possible.

SUGAR CAKE.

Sixty pounds sugar, 11 pounds butter, 11 pounds lard, 1½ pound hartshorn, 24 quarts sour milk, 4 ounces saleratus, 3 ounces oil of lemon; mix in flour to suit.

SCOTCH WAFERS.

One barrel flour, 60 pounds sugar, 24 pounds lard and butter, 9 gallons molasses, 12 quarts water, 2 pounds saleratus, 1 pound hartshorn, 1 pound cinnamon, 1 pound ginger, 1 pound allspice, ½ pound mace.

SPICE JUMBLES.

Four gallons molasses, 24 pounds sugar, 16 pounds lard, 12 ounces saleratus, 12 ounces hartshorn, 9 quarts water, 1½ pound ginger, ¼ pound cinnamon, 90 pounds flour.

COCOANUT SNAPS.

Forty-five pounds sugar, 10 pounds lard, 10 pounds butter, 40 eggs, 8 quarts water, 24 pounds prepared cocoanut, 7 ounces hartshorn, 60 pounds flour; the flour must be used according to judgment, as it oftentimes takes less. Slow oven.

COCOANUT MACCARONIES.

Four and a half gallons of whites of eggs, 90 pounds of sugar, 60 pounds of prepared cocoanut, 10½ pounds rice flour

4½ pounds short wheat flour; take 3 pounds rice flour and scald with boiling water; rub it in well; when cold enough put it in your hand, mix all well together; bake in medium oven, adding the flour last; the two flours should be mixed together before adding to the mixture. Particular care should be taken that your cocoanut, white of eggs, scalded flour and sugar is mixed well; it should be beaten about one-half an hour; it is best to prepare the paste first, so as to have it cold enough when you wish to mix it with the other three articles; be careful to add the mixed flour last. This is a very fine recipe and great care must be taken with it. This kind of cake may be noticed on the corners around the post-office in New York city; they are sold at one cent each and sell very fast, they having the same appearance as almond macaronies, but about three times as large. The dough may be worked with a machine beater or with your hand, care should be taken that it is worked enough.

SUGAR JUMBLES.

Sixty pounds sugar, 12 lbs. lard, 12 lbs. butter, 1½ lbs. harts-horn, 6 qts. eggs, 16 qts. sour milk, 2½ ozs. oil of lemon, one barrel flour.

GINGER NUTS.

One barrel flour, 60 lbs. sugar, to be well mixed with flour, 20 lbs. lard, 4 lbs. ginger, 3 lbs. saleratus, 10 gals. molasses, 9 qts water, 6 ozs. tartaric acid; the acid will vary according to the weather; do not add the whole of the flour, so you may get it to the right stiffness.

SPICE NUTS.

Use same recipe, only keeping out the ginger and adding 1 lb. cloves and 2 lbs cinnamon.

SCOTCH FINGERS.

One barrel flour, 70 lbs. sugar; mix sugar and flour together; 25 lbs. butter, 9 gals. New Orleans molasses, 3 lbs. saleratus, 7 oz. tartaric acid, 12 qts. water.

FRUIT BISCUIT.

One barrel flour, 15 lbs. sugar, 20 lbs. lard, 1 lb. saleratus, 30 qts. sour milk, 100 lbs. currants. See other fruit recipes how it is mixed.

LEMON SNAPS.

Seventy lbs. flour, 45 lbs. sugar, 40 eggs, 10 lbs. good butter, 10 lbs lard, 8 qts. water, 6 ozs. hartshorn, 2 ozs. oil of lemon. This is a very good recipe, and one out of which a very large profit is being made, and very cheap, but it is generally found to be very good, and care must be taken with it.

CURRENT BUNS.

One hundred and ninety-six pounds flour, 24 lbs. butter, 36 lbs. sugar, $3\frac{1}{2}$ lbs hartshorn, 28 qts water, 50 lbs. currants and raisins mixed, or currants alone can be used; cut with a small round cutter.

ICING FOR CRACKER BAKERS.

Four ozs. isinglass put into 1 pt. of water and let it simmer till all is melted; do not let it come to a boil; stir it till all is dissolved, then skim it off, put in sugar to make it stiff enough for use; add two drops of bluing.

C. H. KING'S CRACKER RECIPES.

The following recipes were written by C. H. King, an English baker, now living at 112 7th street, 3d avenue, Brooklyn, N. Y., and employed in Philadelphia:

AFRICANS.

Twelve lbs. flour, 3 lbs. butter, 6 lbs. sugar, 24 eggs, milk to mix into stiff dough; flavor with lemon; add a few seeds if you choose.

[Dry mixture.] When mixed pass through small star forcer (jumble forcer), cut up one and one-half inch in length, place pretty close on tin, so as to show light edge when baked; bake in quick oven.

BRIGHTON CRACKER.

Three qts. water, 6 ozs. hartshorn, 15 lbs. granulated sugar, 3 lbs. butter, 30 lbs. flour, flavor strongly with oil lemon.

(Dry Mixture). When mixed, work down fine; roll in sheet $\frac{1}{4}$ inch thick; cut with Brighton oval cutter. Solid oven

CORNHILL CRACKER

One barrel flour, 25 lbs. butter, 25 lbs. sugar, 1 lb. saleratus, 1 lb. tartaric acid 1 lb. salt, $\frac{1}{2}$ lb. hartshorn, 7 gallons water. Dissolve the sugar, salt, saleratus, and hartshorn in $\frac{2}{3}$ of the water, when dissolved add it to the flour with the butter rubbed in it, and partly mix it, then add the remainder of the liquor, break down very fine, and cut up with cornhill cutter; good and solid oven.

DOMINOES.

One barrel flour, 12 lbs. butter, 28 lbs. sugar, $\frac{1}{4}$ lb. saleratus, 3-4 lb. acid 1 lb. salt, $\frac{1}{2}$ lb. hartshorn, about 7 gallons water; mix as for Corn Hill; cut up with dominoe cutter; solid oven.

OLIVERS.

One barrel flour, 48 lbs. butter, 3-4 lb. salt, about 7 gallons water. Set a sponge for these, when the sponge is ready for taking, mix in the usual manner, break down fine, roll $\frac{1}{4}$ inch thick, cut with plain round or milk cutter if you wish. Bake on wire pans. Solid oven. It is best to let these stand a little after cutting if convenient, before baking, to allow them to raise a little.

ENGLISH ARROWROOT.

Small mixture.—30 lbs. flour, 20 lbs. arrowroot (common) 9 lbs. butter, 4 lbs. sugar, $\frac{1}{2}$ lb. saleratus, $\frac{1}{2}$ lb. acid, $\frac{1}{2}$ lb. salt, about $1\frac{1}{2}$ galls. water; mix same as for Cornhills, break down very fine; cut $\frac{1}{2}$ inch or a little over with oval arrowroot cutter. Bake on wire pans in steady solid oven.

PARLIAMENT GINGER BREAD.

Twelve pounds flour, 1 pound lard, 1 pound moist sugar; mix into a tight dough with half molasses and half water, roll out very thin and cut with very fine scolloped cutter, about four inches long and two inches wide. Bake hard in a slow oven; this must be washed with water before baking; this is a fine hard ginger bread.

BROWN COLLEGE.

One barrel flour or $\frac{3}{4}$ flour and $\frac{1}{4}$ graham, 36 lbs. butter, 36 lbs. granulated sugar, $\frac{1}{2}$ lb. acid, $\frac{1}{2}$ lb. saleratus, $\frac{1}{2}$ lb. hartshorn. This takes from six to seven gallons liquor; mix same as for Chrnhills. Break down fine, run through rollers eighth of an inch thick, cut up with large milk cutter; bake on wire pans in hot oven. Do not use molasses instead of sugar, unless you want them a dark color.

ENGLISH SODA.

One barrel flour, 36 lbs. butter, 6 lbs. sugar, 1 lb. saleratus, 1 lb. acid, 1 lb. salt, about $7\frac{1}{2}$ gals. water. Mix same as Cornhills; break down fine, cut up $\frac{1}{2}$ inch thick with large size soda cutter; bake on wire pans in very solid oven.

THIN CAPANS.

One barrel flour, 25 lbs. butter, 6 oz. saleratus, 6 oz. acid, about 7 gals. water; break down very fine, roll out very

thin; cut up with milk cutter; bake on wire pan in hot oven; these will bake very quick, so you must be very careful and watch them.

AMERICAN LEMON CAKE OR CRACKER.

Four quarts water, 4 oz. hartshorn, 12 oz. granulated sugar, 32 lbs. flour, 6 lbs. butter or lard; flavor with oil lemon. (Wet mixture). When mixed roll $\frac{1}{2}$ inch in thickness and cut up with regular lemon cutter tin pretty close, wash with water and bake in solid oven. Some do not take the trouble to wash them, but they look all the better for it.

COFFEE BISCUIT.

Fifty pounds flour, $1\frac{1}{2}$ lb. butter, 3 lbs. powdered sugar, $\frac{1}{2}$ lb. salt, about $1\frac{1}{4}$ gal. liquor, half eggs, half water; flavor with lemon; mix and break down very fine; cut up $\frac{1}{2}$ inch thick, with cutter four inches long and one inch wide, bake on wire pans in solid oven.

ENGLISH DIGESTIVES.

Fifty pounds flour, $1\frac{1}{4}$ lbs. powdered sugar, 4 oz. hartshorn, $1\frac{1}{2}$ lb. butter, about $1\frac{1}{4}$ eggs; mix and break down same as for eggs or cream crackers, break down fine, cut up $\frac{1}{4}$ inch thick with plain milk cutter; bake on wire in solid oven; these are not boiled or steamed the same as cream crackers, but are baked as soon as cut up, the same as other crackers; to be good they should curl in the edges.

ENGLISH MILK.

One hundred pounds flour, 12 lbs. butter, 3 lbs. sugar; $\frac{1}{2}$ lb. tartaric acid, $\frac{1}{2}$ lb. saleratus, $\frac{1}{2}$ lb. hartshorn, $\frac{1}{2}$ lb. salt.

about 4 gals. water; mix same as Cornhills; cut with milk cutter; bake on wire pans, quick oven; cut $\frac{1}{2}$ inch thick.

WATER CRACKLINGS.

One hundred pounds flour, 12 lbs. butter, $\frac{1}{2}$ lb. saleratus, $\frac{1}{2}$ lb. tartaric acid; mix as Cornhills; roll very thin; cut with long coffee cutter; quick oven.

CRACK-LE-TEENS.

Use the same mixture as for cream crackers; cut up with Cornhill cutters; boil or steam the same as cream crackers, solid oven.

ENGLISH PIC-NICS.

One hundred pounds flour, 10 pounds butter, 10 pounds sugar, $\frac{1}{2}$ pound saleratus, $\frac{1}{2}$ pound acid, $\frac{1}{2}$ pound hartshorn, $\frac{1}{2}$ lb. salt. Mix as Cornhill; pass through rollers $\frac{1}{4}$ inch thick; cut with pic-nic cutter, consisting of a set of cutters, round, oval, diamond, oblong and square. Mix all together; quick oven; wire pans.

VANILLA CRACKER.

Four quarts of water, 8 ounces hartshorn, 12 pounds granulated sugar, 32 pounds flour, 5 pounds butter or lard; flavor strongly with vanilla. (Wet mixture). When mixed, roll out $\frac{1}{4}$ inch thick, cut with plain round cutter $2\frac{1}{2}$ inches in diameter, give them room in tinning; bake in hot oven, or at least a solid one. These will look all the better if you take the trouble to wash them.

ENGLISH BATHS.

Four quarts water, 4 ounces hartshorn, 16 pounds granulated sugar, 36 pounds flour, 8 pounds butter or lard; flavor with lemon. (Wet mixture). Work the dough very smooth and clear; roll out $\frac{1}{4}$ inch in thickness, cut with plain round cutter $1\frac{1}{2}$ inches in diameter, tin these as close as you can without their touching when baked, in order to give them a fine white edge. Bake them in hot oven, a nice brown.

ENGLISH TAVERN.

Same mixture as above, with the addition of carraway seeds, and the dough rolled thinner and cut with a cutter twice the size. This dough must be docked all over before being cut. Quick oven.

NONE-SUCH CRACKER.

(Small mixture). Twenty-eight pounds flour, 7 pounds butter (best), 1 lb. sugar, 2 ozs. saleratus, 2 ozs. acid, 2 ozs. hartshorn, 2 ozs. salt if butter is not salted; water to mix tight dough, about one gallon, not otherwise. Mix same as Cornhills. Break down very fine, pass through rollers $\frac{1}{2}$ inch thick, cut with none-such cutter; if you have not such a cutter use small milk cutter. Bake on wire pans, in solid oven. This is a fine cracker.

SWEET SEED BISCUIT.

[Dry mixture.] 12 lbs. flour, 2 lbs. butter, 3 lbs. powdered sugar, 24 eggs, $\frac{1}{2}$ oz. hartshorn. Milk to mix a very easy dough, add $\frac{1}{2}$ lb. carraway seeds, roll $\frac{1}{2}$ inch thick, dust with fine sugar, cut with medium sized oval cutter; pan, bake in solid oven.

SUGAR.

[Wet mixture.] Four quarts water, 12 lbs. granulated sugar, 4 ozs. hartshorn, 32 lbs. flour, 3 lbs. lard. Mix, roll $\frac{1}{2}$ inch thick; cut with plain round cutter $1\frac{1}{2}$ inches in diameter, pan and bake in solid oven. These look better if washed before baking, with water.

LEMON FINGER (BROWN.)

[Dry mixture.] Twenty-eight pounds flour, 4 pounds butter, 4 pounds granulated sugar, 3 ounces hartshorn; flavor strong with lemons. Mix half water, half molasses, same as for snaps. Roll in sheet $\frac{1}{2}$ of an inch thick; cut with plain long cutter rounded at the ends, about 2 inches long and $\frac{1}{2}$ wide; slow oven.

LEMON FINGER (WHITE.)

Two quarts water, $1\frac{1}{2}$ ounces hartshorn, 8 pounds granulated sugar, 18 pounds flour, 2 pounds lard; flavor strongly with lemon. Cut up same as lemon fingers brown, solid oven. Wet mixture.

ALMOND GINGER.

Same mixture as for best ginger snaps; only add one-eighth of an ounce of oil of almond, same of oil of cassia, in all other respects the same as the Snaps. This is a fine Gingerbread.

SPICE CRACKER.

Same mixture as for Cinnamon, only add 1 oz. ground ginger and cut up with plain medium sized round cutter; solid oven.

GROTHAM NUTS.

[Dry mixture.] Twelve pounds flour, 3 pounds butter, 3 ounces ground ginger, 12 pounds granulated sugar, 36 eggs, $\frac{1}{2}$ ounce hartshorn. Mix and work the same as almond drops, only double the size, give them room on the pans.

Bake in a very slow oven; if they do not drop, knock the pan with the peel. It is their nature to be hollow. This is a fine Ginger-bread.

FLORAL CRACKER.

[Wet mixture.] One quart water, 5 lbs. powdered sugar; see that this is well dissolved; 1 lb. best butter, 10 lbs. flour. Mix into a fine clear dough, flavor with lemon and almond, when mixed, cut up in floral blocks, dust your blocks out with fine sugar. Solid oven.

CINNAMON CRACKER.

[Wet mixture.] Four ounces water, 18 pounds granulated sugar, 6 lbs. butter, 1 oz. ground cinnamon or cassia, 36 lbs. flour, 1 oz. hartshorn. Mix into a fine, clear dough, roll $\frac{1}{4}$ inch thick, cut with long finger cutter, three inches long, one-half inch wide. Bake in smart, solid oven.

SMALL LEMON CRACKER.

Same as Brighton mixture, only strongly flavored with lemon, and cut up with rifle nut cutter. Solid oven.

FRUIT DROPS.

Same mixture as Brighton, only add one pint more water to make it a little slacker; also add two or three pounds currants; when mixed work up in nuts by rolling and cutting, or pinching, as you choose; give them room, about $1\frac{1}{4}$ inch apart, stick them on the pans, cut end up. Solid oven.

ORANGE WAFERS.

Use same mixture as for Shrewsberry, but flavor strong with orange, and cut with smaller round cutter.

CHOCOLATE CRACKER.

Twelve pounds flour, 6 pounds fine chocolate, 16 pounds granulated sugar, 1 ounce hartshorn, 36 eggs. Dry mixture. Milk to mix into an easy dough, mark off the same as almond drops.

WALNUTS.

Use same dough as for Florals, only cut in walnut blocks; press each with the thumb in the centre before running them from the block, to prevent them from raising on the tin, or the bottom will not be level, and you cannot stick them together well; cut the kernels from the same dough but bake them pale, then stick them on the half shell, but the kernels are best piped on with yellow (pale) colored icing. Note.—You can make a common mixture for both Walnuts and Florals, but this mixture will pay as well as a cheap one and look much better.

COMMON TANBRIDGE.

Two quarts water, eight pounds granulated sugar, $\frac{1}{4}$ oz. hartshorn, 2 pounds butter, 18 pounds flour. Mix and proceed the same as for best Tanbridge. Wet mixture.

ABERNETHY.

Fifty pounds flour, 6 pounds butter, 8 pounds sugar, $\frac{1}{4}$ pounds hartshorn, $\frac{1}{2}$ pound salt, about 2 gallons water. Dis-

solve the hartshorn, sugar and salt in the liquor, add 1 lb. or 1½ lbs. carraway seeds, mix the dough, break down fine and cut with regular Albernethy cutter; if you have not got one cut with large round cutter, pretty free of dockers; bake on wire pans; quick oven. They should be cut about ¼ inch in thickness. [Small mixture.]

CALIFORNIA.

Use the same dough or mixture as for Cornhill, adding about 2 pounds of carraway seeds for every 100 pounds of dough. Cut up with small sized milk cutter. Bake on wire pans, in solid oven.

RICH SEED.

Fifty lbs. flour, 8 lbs. butter, 4 lbs. sugar, 6 oz. saleratus, 6 oz. acids, 6 oz. hartshorn, 6 oz. salt, ½ lb. carraway seeds, about 1½ or 2 gals. water; mix same as Cornhill; break down very fine, cut up with long square cutter with the corners cut off; wire pans; quick oven cut ⅜ inch in thickness.

CHANTILLY CRACKER.

Twelve pounds flour, 2 pounds butter, 4 pounds sugar, 1 oz. hartshorn, 12 eggs; milk to mix rather stiff dough; flavor with almond, roll ¼ inch thick, cut with plain round cutter 1½ inch in diameter, wash with egg wash and turn them over on chopped almonds and rough sugar mixed together; bake in steady oven. [Dry mixture.]

RING CRACKER.

Twelve pounds flour, 2 lbs. butter, 4 lbs. powdered sugar, 1 lb. corn starch, 18 eggs, ½ oz. hartshorn; milk to mix a very easy dough, flavor with almond and lemon, pass through

star bead, cut in three inch lengths, roll up in rings, pan them, drop a red comfit in centre of each and bake; solid oven. Dry mixture.

ROUT CRACKER.

Three quarts water, 9 lbs. granulated sugar, 1 oz. harts-horn, 3 lbs. lard, 30 lbs. flour; flavor with lemon; when mixed pass through star bead, cut them in different lengths, and work them off in rings, eighths, crosses, crescents, straight and any shape you choose; bake in sharp oven; when baked mix all together. Wet mixture.

LEMON DROPS.

Twelve pounds flour, 2 lbs. butter, 8 lbs granulated sugar, 24 eggs, $\frac{1}{2}$ oz. hartshorn; milk to mix into easy dough; when done work same as almond drops, or roll in sheet $\frac{1}{2}$ inch in diameter; give them room on the pans; slow oven. Dry mixture.

COCOANUT DROPS.

Same mixture as lemons, only add two or three lbs. grated cocoanut and bake in a little hotter oven.

IMITATION ITALIAN MACCAROONS.

Six lbs. flour, 1 lb. butter, 3 lbs. powdered sugar, 1 pound ground almonds, 1 lb. ground rice; little almond flavor; mix into a tight dough with $\frac{1}{2}$ yolks and $\frac{1}{2}$ milk in which has been dissolved $\frac{1}{2}$ oz. hartshorn, when mixed roll $\frac{1}{2}$ in. thick; cut with oval cutter; place together on the board, wash thick with white of eggs, dust well with powdered sugar, daub them over again with white of eggs, then tin them, giving them room on the pans; you may bake them on wafer paper if you choose; solid oven; dry mixture.

JUMBLES.

Twelve lbs. flour, 5 lbs. powdered sugar, 3 lbs. butter or lard, 12 eggs and milk to mix into a nice, easy working dough, 1½ oz. hartshorn; flavor with almond, vanilla or lemon, according to choice; roll little over ¼ inch thick; cut with regular jumble cutter; solid oven; dry mixture.

GOLDEN DROP.

Twelve pounds of flour, 1 lb. of butter, 5 lbs. granulated sugar, 1 qt. and ¼ pt. milk or water, with 1 oz. hartshorn dissolved in it; flavor with clove; when mixed roll out ¼ inch thick, cut up with plain round cutter, wash with saffron water, and turn over on granulated sugar; then place on pans; give them room; put a white comfit in centre of each, or not, as you choose; these look very rich; solid oven; wet mixture.

SCOTCH PERKINS OR OATMEAL SNAPS.

Five lbs. flour, 2 lbs. oatmeal, 1½ lb. sugar, 1½ lb. lard, 6 oz. soda, 1 oz. ammonia, 5 oz. allspice, 2 qts. molasses, wash on top with an egg. These want to be cut very small, for they spread a great deal. Mix same as Ginger Snaps.

COCOANUT MACCAROONS.

AS SOLD ON THE CORNERS OF NEW YORK CITY.

Two lbs. grated cocoanut, 1 lb. ground rice, 4 lbs. sugar, about 18 whites of eggs; mix and beat well together with spatula, add a little strong gum water, to make it a soft paste, then drop on pans with bag and tube, giving room and bake in solid oven. If they do not flow enough for you, make them a little slacker with the gum water or a little more sugar.

CANADIAN RECIPES.

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Written by a gentleman who has worked for the largest Cracker Works in Canada.

ALBERT GEM.

One hundred and ninety-six lbs. flour, 45 lbs. sugar, 35 lbs. lard, 1 lb. corn starch, 4 ozs. cream tartar, 2 ozs. soda, 24 qts. milk, 2 lbs. salt.

ARGYLES.

One hundred and ninety-six lbs. flour, 38 lbs. sugar, 36 lbs. lard, 2 lbs. salt, 1 lb. starch, 4 ozs. cream tartar, 2 ozs. soda, 25 quarts milk.

BERMUDA BISCUIT.

One hundred and ninety-six lbs. flour, 30 lbs. sugar, 20 lbs. lard, 2 lbs. salt, 4 oz. cream tartar, 2 oz. soda, 24 qts. water.

CREAM JUMBLES.

One hundred lbs. flour, 40½ lbs. sugar, 31½ lbs. butter, 9 doz. eggs, 22½ oz. ammonia, 4½ qts. water; cut with jumble cutter.

ENGLISH WALNUTS.

One hundred and ninety-six lbs. flour, 49 lbs. butter, 68 lbs. sugar, 33 doz. eggs; cut with an English walnut cutter and when baked dampen the bottoms and stick together; dampen with water or the whites of eggs beaten up with a little sugar in.

GRAHAM BISCUIT.

Sixty-five lbs. flour; set a sponge as for soda crackers; when sponge is ready add lard 23 lbs. $2\frac{1}{2}$ lbs. salt, 2 gals. molasses, dough with Graham flour; use a small round cutter, roll very thin, or take some of the soda dough and add molasses and graham flour enough to lighten it up.

LEMON SNAPS.

One hundred and five lbs. flour, 72 lbs. sugar, 22 lbs. butter, $3\frac{1}{2}$ lbs. ammonia, 4 ozs. lemon oil, 12 qts. water; these spread a good deal and should be kept well apart; roll the dough very thin; bake in slack oven.

LEMON SNAPS—SMALL BATCH.

Thirty-one oz. sugar, 8 eggs, 10 oz. butter, $\frac{1}{2}$ oz. hartshorn, 2 lbs. and 5 ozs. flour; roll in long round pieces; cut off the size of a hickory nut and make round, then pan and spread with your hand only a little; bake in a medium cold oven; don't set close together; bake only one on a pan and you will be able to judge.

NOVELTY.

One hundred and ninety-six lbs. flour, 28 lbs. lard, 30 lbs. sugar, 2 lbs. salt, 4 ozs. salts tartar, 2 oz. soda, 2 oz. oil lemon, 24 quarts water.

ANOTHER.

One hundred and ninety-six lbs. flour, 26 lbs. lard, 32 lbs. sugar, 6 oz. soda, 5 oz. tartaric acid, 24 qts. water, 2 lbs. salt; made as Nicknacks; some call them Dice Biscuits.

PIC-NIC.

One hundred and ninety-six lbs. flour, 30 lbs. butter, 40 lbs. sugar, 20 qts. water.

ANOTHER.

One hundred and ninety-six lbs. flour, 24 lbs. butter, 20 lbs. sugar, 1 lb. cream tartar, 24 qts. water; cut with fancy cutter.

SUGAR CRACKER.

One hundred and ninety-six lbs. flour, 24 lbs. lard, 34 lbs. sugar, 3½ lbs. ammonia or hartshorn, 28 qts. water. This makes a very nice sugar cake; cut with a round butter cracker.

SPICE JUMBLES.

One hundred and ninety-six lbs. flour, 50 lbs. butter, 50 lbs. sugar, 7½ gallons molasses, 3½ lbs. ginger, ¼ lb. allspice, 4½ lb. saleratus, 4 qts. water; cut round with hole in middle.

TO TEST BOILING DEGREE OF CANDY.

Get my Thermometer, the best for that purpose is the one I offer, which is made in the most appropriate manner, be-

ing copper lined; and showing boiling degree as high as 510. It is the best Candy Thermometer made, and no Candy Manufacturer should be without it, and more especially should the learner have it. By placing the Thermometer in the kettle, it will show you the degree of boiling, and when it has registered the degree you desire, you will not need the finger test, which oftentimes does not prove correct.

The price of my best Thermometer is \$2.50. Address,

J. D. HOUNIHAN,

P. O. Box, 248.

Staunton, Va.

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HOW TO MAKE EXTRACTS.

Extracts are but simple mixtures of the oils with alcohol, which should be of sufficient strength to cut the oil and effect a perfect combination. The following preparations of oils and alcohol make a better extract than can be obtained by most of the preparations manufactured for sale. Confectioners will find it to their interest to manufacture their own extracts from these recipes.

EXTRACT OF ANISE.

One oz. oil, 1 pt. alcohol; mix and use.

EXTRACT OF CLOVES.

Two oz. of clove, 1 pt. alcohol; mix and use.

EXTRACT OF CINNAMON.

One oz. true Ceylon oil, 1 pt. alcohol; mix and use.

EXTRACT OF BITTER ALMONDS.

Two oz. oil of bitter almonds, 1 pt. alcohol; mix and use.

EXTRACT OF GINGER.

Eight oz. green Jamaica ginger, cut fine; 1 pt. alcohol; let it stand for one month, then filter.

EXTRACT OF LEMON.

Two ounces oil of lemon, 1 pint alcohol; mix and use.

EXTRACT OF SARSAPARILLA.

Two ounces oil of sassafras, 2 ozs. oil of wintergreen, 1 pint alcohol; mix and use.

EXTRACT OF CAPSICUM.

Four ounces powdered cayenne pepper, 1 pint alcohol; let it stand for a few days; then filter.

EXTRACT OF VANILLA.

Two ounces vanilla beans, 6 oz. alcohol, 4 oz. water; cut the bean $\frac{1}{4}$ inch in length and bruise in a mortar; put them in a small glass vessel and let stand two or three weeks; the extract will be found of a delicate brandy color and fine flavor.

EXTRACT OF PEPPERMINT.

Two ounces of Hotchkiss's pure oil of peppermint, 1 pint alcohol; mix and use.

EXTRACT OF WINTERGREEN.

One ounce oil wintergreen, 1 quart alcohol; mix and use.

GENERAL INDEX.

BREAD.

Bread	- - -	18	Bread, why adulterated	-	22
" Adulteration in	-	21	" \$100 Premium	-	28
" Boston Brown	-	23	" Vienne	- -	26
" Box	- -	29	Buns, London	- - -	30
" Graham	- -	28	" Washington	- -	30
" Household	- -	29	" Coffee Cake and		
" History of making		9	French Rolls	-	25
" How to make	-	20	Baking Powder	-	31
" How to make with-			Chemical Ingredients of flour,		11
out potatoes,	-	20	Composition of wheat bran,		11
" Irish	- -	27	Doughnuts or Fasnoughs		25
" Iceland	- -	23	How to ascertain when your		
" Irish or New York		24	oven is hot	- -	22
" Milk	- -	27	History of Bread making		9
" On the shape	- -	26	Maryland Biscuits	- -	29
" Paris white	- -	23	Staff of Life	- -	19
" Remove sourness from		21	Substitute for flour	- -	32
" Steam baked, a la Paris		23	To Young Bakers	- -	12
" Sour Rye and Rye	-	28	Wheat analysis	- -	12

YEAST.

Stock Yeast	- - -	15	To prevent Yeast from		
Self-raising Yeast	- -	16	turning bitter	- -	14
Another good Yeast	- -	17	To Set a Sponge	- -	16

J. E. JOHNSTON'S CRACKER RECIPES.

A B C	- - -	331	Lemon Snaps	- -	336
Almond Macaronies	-	332	Lemon Cream crackers	-	332
Almond Drops	- -	333	Lemon Cakes	- -	333
Cornhill mixture	- -	330	Molasses Ginger cake	-	334
Chocolate cake or cracker		332	Nicknacks	- -	331
Cocoanut Macaronies		334	Pearls	- -	331
Cocoanut Snaps	- -	334	Snaps, very fine	- -	332
Currant Buns	- -	336	Sugar cake	- -	334
Dominoes	- -	331	Scotch Wafers	- -	334
Fruit Biscuits	- -	336	Spice Jumbles	- -	334
Ginger Snaps	- -	332	Spice Nuts	- -	335
Ginger Nuts	- -	335	Sugar Jumbles	- -	335
Icing for Cracker bakers		336	Scotch Fingers	- -	335
Jems	- -	331	Vanilla Biscuits	- -	332

THOS. FRAZER'S CRACKER RECIPES.

Biscuit, Abernethy	-	327	Crackers, Boston	-	324
" Arrowroot	-	324	" Butter	-	327
" Border	-	328	" " common,	-	323
" Balmoral	-	326	" Best rich lemon	-	322
" Coffee	-	327	" Cream	-	312
" Cracknell	-	326	" Fancy	-	328
" Elgin	-	327	" Soda	-	322
" Fruit	-	329	" made from Stock	-	
" Hand wine	-	328	Yeast	-	325
" Imperial	-	325	from sp'g wheat	-	325
" Milk	-	325	English Ship Bread	-	330
" Tea	-	324	Ginger Snaps	-	326
" " "	-	327	" " "	-	329
" Victoria,	-	327	Ginger cake,	-	328
" Wine	-	323	Nicknack Cornhill mixt'r	-	329
" Water or ship	-	328	Spice Nuts	-	331
" Sponge Abernethy	-	323	" " "	-	326
" York	-	328			

C. H. KING'S CRACKER RECIPES.

Abernethy	-	344	Floral crackers	-	343
African	-	336	Fruit drops	-	343
Almond Ginger	-	342	Gothan Nuts	-	342
American lemon cakes or	-		Golden Drops	-	347
crackers	-	339	Imitat'n Italian Maccaroons	-	346
Brighton	-	337	Jumbles	-	347
Brown College	-	338	Lemon Fingers	-	342
Cornhill crackers	-	337	" Drops	-	346
Cinnamon crackers	-	343	None-such crackers	-	341
Chocolate crackers	-	344	Olivers	-	337
California	-	345	Orange Water,	-	344
Chantilly crackers	-	345	Parliment Gingerbread	-	338
Crack-le-teens	-	340	Rout crackers	-	346
Chocolate drops	-	346	Ring " "	-	345
Coffee biscuit	-	339	Rich seed	-	345
Common Tanbridge	-	344	Sweet seed biscuit	-	330
Cocoanut Maccaroons	-	347	Sugars	-	341
Dominoes	-	337	Spice crackers	-	342
English Arrowroot,	-	338	Small common crackers	-	343
" Baths	-	341	Scotch Perkins or Oatmeal	-	
" Digestive	-	339	Snaps	-	347
" Milk	-	339	Thin Capans	-	338
" Pic-Nics	-	340	Vanilla crackers	-	340
" Soda	-	338	Walnuts	-	344
" Tavern	-	341	Water Cracklings	-	340

CANADIAN CRACKERS.

Albert Gem	-	348	Lemon snaps, small batch	349
Argyles	-	348	Novelty	349
Bermuda Biscuit	-	348	Picnic	350
Cream Jumbles	-	348	Sugar crackers	350
English Walnuts	-	349	Spice Jumbles	350
Graham biscuit	-	349	To test boiling degree of	
Lemon snaps	-	349	candy,	350

CAKES.

A'mond Crockets	-	67	French Puffs	-	76
Almond Sponge	-	62	French Routs	-	70
Almond Tea cake	-	46	French Macaroni-s	-	57
Almond pasts	-	59	French buns	-	43
Anise-seed cake	-	60	Fried Pies	-	65
Blushing Pinks	-	61	Ginger cake	-	36
Brown cocoanut cakes	-	40	Ginger Snaps	-	59
Boston Gingerbread	-	64	Ginger Pound cake	-	40
Brandy Snaps	-	71	German buns	-	43
Cream Puffs	-	35	German cake	-	70
Custard for cream puff fill'g	-	36	German Honey cake	-	71
Crullers	-	41	German Heart cake	-	71
Cream cake	-	42	German Kouglauff	-	78
Cream for cream cake	-	42	How to shred almonds,	48 &	58
Cantones	-	57	" scald almonds,		58
Cornucopia	-	59	" chop almonds,		58
Corn Starck cake	-	61	" color almonds		58
Cocoanut cake	-	62	Irish Turnips	-	72
Currant cake	-	62	Italian Meringues	-	75
Citron Pound cake	-	62	Irish cake	-	67
Cocoanut Steeples	-	62	Irish Fagot cake	-	72
Chocolate cake	-	63	Imitation Macaroons	-	69
Cream Tartar Doughnuts	-	65	Irish Jelly Fried cake	-	57
Carrots	-	73	Italian Walnut cake	-	62
Cocoanut cake	-	73	Italian Macaroons	-	71
Common Ginger cake	-	73	Jumbles	-	38
Common Sugar cake	-	71	Jelly rolls	-	45
Cream-Iced Meringues	-	74	Jelly Drops	-	44
Cup cake for small	-	46	Jenny Lind	-	47
" large	-	46	Jelly Squares	-	66
Cosuth cake	-	69	Jumbles	-	64
Custard Sponge	-	57	Jubilee buns	-	60
Domestic cake	-	57	Lemon snaps	-	40
Drop cake	-	44	Lemon cake	-	70
Egg Biscuit	-	79	Lemon Biscuit	-	65
Fruit cake	-	35	Lunch cake	-	45
Filbert Macaroons	-	68	Litz cake	-	46

Lady fingers	-	38	Sugar Cookies	-	78
Lady cake	-	37	Sugar cake	-	37
Lovewells	-	68	Sticks of Vanilla	-	66
Macaronies	-	71	Swiss Lecrelets	-	68
Marangs	-	44	Spanish Macaroons	-	69
Macaroon Souffles	-	44	Strawberry Shortcake	-	70
Moss cake	-	45	Sponge cake	-	36
Molasser Gingerbread	-	64	Scotch cake	-	38
Meringues	-	74	Snow Balls	-	39
Naples Biscuit	-	71	Scotch bread,	-	40
Nonpareil	-	72	Soft Ginger bread	-	42
Orange cake	-	76	Shilling cake	-	43
Orgeats of almonds	-	58	Spice cake	-	43
Orange cake	-	63	Sicily Biscuit	-	59-60
Pound cake	-	35	Sweedish Macaroons	-	61
Pine Apple cake	-	48	Spanish Sweetes	-	63
Prince Albert	-	41	To Split Almonds	-	48
Queen cake	-	42	Wine sponge	-	37
Queen's choice	-	66	Wafer Jumbles	-	38
Rich Jumbles	-	37	White cocoanut cake	-	39
Raisin cake	-	47	White Mountain cake	-	41
" dark	-	48	Wedding, cake	-	47
Rosalind cake	-	44	Wafers	-	66
Ribbon cake	-	45	Walnut cake	-	66
Spanish Lady Fingers	-	76	Yellow cocoanut cake	-	39
Scotch Short bread	-	77	Yeast Doughnuts	-	65
Shrewsbury cake	-	77			

CHAS. McMYERS' CAKE RECIPES.

Almond Rock cake	-	85	Chocolate Macaroons	-	88
Almond Tart Filling	-	87	Chocolate Jumbles	-	83
Almond Bread	-	93	Chocolate Tart Filling	-	91
Almond Tarts, small form	-	97	Cinnamon cake	-	84
Almond Mountain of Macaroon Paste	-	94	Cinnamon sticks	-	87
Atlantic Cable cake	-	85	Cream Tart	-	90
Buisk cream or Jerusalem Ice	-	88	Celtic Ginger Bread	-	90
Brandy Snaps	-	90	Charlotte Meringe Filling	-	92
Bull's Eye	-	92	Chantilly Biscuit	-	92
Bouchees with Pineapple	-	93	Cocoanut Honey cake	-	98
Butter Platzchen	-	93	Fancy cake	-	97
Bitter Almond Cream Tart	-	96	Fruit cake	-	90
Belgrader Bread	-	97	French Jelly cake	-	84
Bolar Cake	-	99	French Jelly Macaroons	-	92
Bonnet cake	-	99	French Cream cake	-	87
Cocoa Parymids	-	81	Geneva Tart	-	82
			German Tea cake	-	85
			Ground Nut Macaroons	-	89

German Bolar cake	-	99	Pound cake	-	81
Ginger Jumbles	-	98	Rout cake	-	86
Ginger Snaps	-	91	Rose Jelly cake	-	82
Hazel Nut cake	-	88	Strawberry Ice flavor	-	96
Ice Cream cake	-	89	Spanish Tart	-	94
Italian Ratifas	-	94	Sugar bread	-	88
Japanese cake	-	96	Spanish buns	-	87
Johnny Gray cake	-	95	Student cake	-	84
Jelly Puffs	-	91	Stonewall Jackson cake	-	83
Lee cake	-	86	Sand Tart	-	88
Lemon Twist	-	85	Sultana cake	-	89
Lemon Macaroons	-	89	Sponge cake	-	90
Lemon biscuit	-	86	Spice Nuts	-	91
Lafayette cake	-	97	Swiss Buns	-	93
Linzer Tart	-	95	Sultan cake	-	93
Marmor Tart	-	96	Winchester cake	-	86
Macroues la Versailles	-	91	Taylor cake	-	88
Maryland cake filling	-	84	Vanilla Finger	-	98
McMyer's Bride cake	-	81	Vanilla Tart	-	94
Moss Biscuit	-	94	Vienna Tart	-	95
Orange cake	-	82	Wian's Victoria cake	-	95
Orange Tart Filling	-	91	Walnut Jumbles	-	97
Palmer cake	-	92	White Roebud	-	98
Peppernut	-	85	White Mountain cake	-	81
Punch cake	-	82	Water Kisses	-	83

GEO. REED'S RECIPES OF LONDON, ENG.

A'mond Icing or Paste	-	105	Madison cake	-	113
Almond bread	-	103	Magdalen cake,	-	114
Almond Rocks	-	102	Pound cakes	-	104
Almond Rout cake	-	101	Queen's cake	-	106
Almond cakes	-	100	Queen's dr ps	-	106
Buns	-	108	Regency buns	-	110
Bath buns	-	109	Ratifas	-	101
Boureville cake	-	112	Rock Biscuits	-	102
Boston cake	-	111	Red Rock Biscuits	-	103
Currant cake	-	105	Raspberry "	-	103
Cream cake	-	112	Seed cake	-	106
Chocolate cake	-	111	Savoy cake	-	106
Cocoonut cake	-	112	Sponge Biscuits	-	107
Dutch cake	-	113	Savoy "	-	107
Ginger cakes	-	108	Sweet or Diet Bread Rusks,	-	108
Gum cake	-	113	Saffron buns	-	109
Diet Bread cake	-	108	Sally Lun Tea or Break-	-	
Icing for Ice Cakes, &c	-	105	fast cake	-	110
Lord Mayor's cake	-	107	Tea buns	-	110
Macaroons	-	101	York Drops	-	101

PASTRY.

Apple Pie filling	- 121	Lemon Cream Pie	- 146
Apple Pie	- 121	Mince Pies,	- 120
Almond Cheese Curd	- 127	Mince Meat	- 120
Apple, &c., Fruit Puffs,	149	Mince or Eccles caks	- 121
Baking of Pastry	- 116	Orange Pie	- 124
Banbury Puffs	- 148	Oyster Pie	- 125
Banbury Meat	- 148	Oyster Patties	- 147
Common pastry for tops	118	Orange Cheese Curd	- 126
do for bottom,	118	Puff Pastry	- 117
Common Short pastry	119	Patty Cases	- 146
Cracker Pie	- 119	Potato Cheese Curd	- 126
Cherry Pie filling	- 123	Pyramid of Pastry	- 127
Cranberry Pie	- 123	Pumpkin Pie	- 147
Currant Pie	- 124	Pineapple Pie	- 145
Coventry Puff	- 125	Punch Pie	- 125
Cocoanut Pie	- 145	Peach Pie	- 122
Custard Pie	- 145	Quince Pie	- 127
Cream Pie	- 145	Raisin Pie	- 145
Curd for Cheese cake	- 125	Rice Pie	- 147
Cheese cakes	- 126	Raubarb Pie	- 123
Dried Fruit	- 146	Raspberry filling for pie,	124
Damson Pie	- 147	Roll pastry for Pies,	118
Grape Pie	- 124	Sandwich Pastry,	- 150
Gooseberry Pie	- 123	Swiss and French Paste	127
How to make Tarts	- 148	To choose and prepare but-	
How Pies should be made	119	ter for Puff paste	- 115
Lemon Cheese Curd	- 126	Vanilla Tart	- 148
Lemon Pie for wholesale	119	Vanilla Cream Pie	- 146
Lemon Marang Pie	- 127	Val-au-vent	- 147

ENGLISH PASTRY.

Almond paste	- 158	French paste for raised	
Apple Tartlets	- 190	pies	- 156
Apple tarts with quince	192	Fruit tarts in general	- 192
Apricot Nougats	- 166	Fancy pastry for filling	
Bread and butter pastry	188	baskets	- 185
Croustade cases	- 159	Gum paste	- 158
Conde cake	- 166	German Tourte of apricots	165
Covered tarts	- 187	Large fruit pies,	- 186
Creamed apple pie	- 187	Leicestershire pork pie	- 161
Charlotte of apples	- 187	Mutton Patties, a la Wind-	
Cherry tartlets	- 190	sor	- 160
Devonshire squab pie	- 161	Making tartlets which have	
D'Artois cake	- 164	been preserved without	
Darioles	- 165	sugar	- 168
Eel pie, a la anglaise	- 162	Mosaic tartlets	- 191

Marigolds	-	-	161	Puff-paste Walnuts	-	188
Merlittons	-	-	163	Puff paste patty cases	-	159
Nouilles paste	-	-	154	Patties, a la Mazarin	-	160
Office paste	-	-	157	Royals	-	166
Puits d'amour,	-	-	168	Raspberry tarts	-	186
Pear tart	-	-	192	Short or tart paste	-	185
Puff paste	-	-	154	Stringing	-	167
Pithiviers cake	-	-	163	Short paste for timbales,	-	156
Pastry custard or cream	-	-	167	Short puff paste	-	156
Preparing apples or pears	-	-		Short paste for tarts	-	157
for tartlets	-	-	168	Salmon pie, a la russe	-	162
Puff paste rings or wreaths,	-	-	189	Tartlets	-	167
Polish cakes	-	-	189	True lover's knot	-	168
Parisian Loaves	-	-	191	Turnover puffs	-	185

ICE CREAM.

Best Vanilla flavor, how	-	-	199	Orange water ice	-	196
to make	-	-	199	Orange ice cream	-	200
Bisquettes	-	-	198	Pineapple ice cr'm & flavor,	-	200
Bavarian	-	-	198	Pineapple water ice	-	203
Chocolate ice cream	-	-	197	Raspberry flavor	-	202
Currant water ice	-	-	203	Raspberry ice cream	-	202
Ginger ice cream	-	-	200	Raspberry water ice	-	203
Ice cream	-	-	195	Roman punch	-	197
Ice cream, to take care of	-	-	199	Strawberry ice cream	-	201
Italian ice cream	-	-	201	Strawberry flavor	-	201
Lemon water ice	-	-	197	Strawberry water ice	-	201
Marangs	-	-	198	Vanilla ice cream	-	196

ENGLISH ICE CREAM.

Apricot water ice	-	-	214	Noyeau ice cream	-	211
Almond ice cream	-	-	210	Neapolitan or Bomba ice	-	211
Brazilnut ice cream	-	-	210	Orange flower ice cream	-	209
Brown bread ice cream	-	-	211	Orange water ice	-	212
Cream custard for dessert	-	-		Pistachionut ice cream	-	210
ices, etc.	-	-	208	Pineapple ice cream	-	210
Cocoanut ice cream	-	-	210	Raspberry water ice	-	212
Chocolate ice cream	-	-	209	Raspberry ice cream	-	209
Champagne ice	-	-	214	Strawberry water ice	-	212
History of penny ices	-	-	204	Syrup for mixing with	-	
How to manufacture ices	-	-	206	water ices.	-	213
Imitation cream ice or cust-	-	-		Strawberry ice cream	-	209
ard ice	-	-	207	Tea ice cream	-	209
Ices in moulds	-	-	213	Water ices, lemon ices for	-	
Ice pudding	-	-	213	dessert, etc.	-	211
Lemon ice	-	-	212	White Coffee ice cream	-	209
Nectarine and peach water	-	-	214		-	

COOLING DRINKS.

Coffee syrup	-	-	225	Mulberry syrup	-	-	216
Ginger syrup	-	-	225	Raspberry syrup	-	-	216
Ginger beer for family use,	225			Red currant syrup	-	-	216
Lemon syrup	-	-	225	Superior ginger beer	-	-	226
Lemonade	-	-	226	Summer beverage, &c	-	-	215
" sparkling aerated,	226			Strawberry syrup	-	-	216

ON PRESERVES.

Apricot jelly	-	-	232	Marachina a la Victoria	234		
Apple jelly	-	-	231	Making jellies for cake	236		
Apple marmalade or jam	237			Orange and lemon marmalades	-	-	236
Black currant jelly	-	-	230	Orange jelly, made with calf's foot stock	-	-	233
Coffee jelly	-	-	231	Orange jelly	-	-	233
Calf's foot jelly with wine	232			Pineapple marmalade	-	-	237
Clarification of calf's foot jelly	-	-	232	Pineapple jelly	-	-	231
Clarify syrups for jellies	234			Preserved orange or lemon peel	-	-	238
Currant and raspberry transparent	-	-	235	Preserved ginger, mock or imitation	-	-	239
Clarify jellies	-	-	235	Preparing sugar for preserving fruit	-	-	241
Currant or raspberry jelly	234			Peaches and Nectarines	243		
Caramel	-	-	239	Pickling apples	-	-	247
" fruit	-	-	240	Pickling peaches	-	-	247
" cover for sweetmeats	-	-	240	Pickled plums	-	-	248
Caramel biscuit basket	241			Pickling Cucumbers	-	-	248
Cucumbers	-	-	241	Quince marmalade or jam	238		
Damson, apple, apricot, plumb, black currant paste or cheese	-	-	227	Raspberry jam	-	-	229
Damsons preserves	-	-	244	Red and black currant and gooseberry jam	-	-	229
Green Walnuts	-	-	246	Red currant Jelly	-	-	230
Golden Pippin	-	-	245	Raspberry jelly	-	-	231
Green gage plums	-	-	243	Raspberry and black currant squares or cake	237		
Hamburg grapes preserved whole	-	-	245	Seville Orange marmalade	236		
Jams, jellies, marmalades	227			Strawberry jam	-	-	230
Jellies flavored with	-	-	234	Tomato Catsup	-	-	247
Jelly oranges	-	-	234	Tomatoes	-	-	242
Lemons preserved	-	-	243	Tea jelly, green or black	232		
Lemon pickle	-	-	246	To preserve pineapple	-	-	237
Morello Cherries	-	-	245	Wine jelly	-	-	235

ENGLISH CANDY RECIPES.

Almond hardbake, Clove, brown acid, black jack, &c, 265	Lozenges, Comfits, &c 270
Aniseed or cough drops 260	“ Manufacture of 271
Burnt almonds - 266	“ Medicated - 272
Burnt almond and French rocks - - 258	“ Mix'g com'n mint 273
Boiled sugar in moulds 263	“ Cough - 273
Boiled sugar on medals 263	“ Common ginger 273
Brandy or clear balls 253	“ Colt's foot rock 273
Barley sugar drops - 257	“ Rose - 273
Clarifying sugar - 251	“ Musk - 274
Cutting the grain, lowering reducing or greasing sugar - - 255	“ Aniseed - 274
Cream or soft candies of every description - 256	“ Bath - 274
Cocoanut ice, cream or paste - - 259	“ Balsom tolu 274
Cough candy - - 259	“ Black currant 274
Cocoanut candy - 260	“ Cayenne - 275
Cocoanut hardbake or egg and bacon - - 261	“ Chalk - 275
Crystalized cocoanut chips 261	“ Paragoric - 275
Clear balls - - 264	“ Ipecacuanha 275
Crystalized imitation Gin- ger - - 253	“ Quinine - 275
Chocolate in boiled sugar 269	“ Rhubarb or long life - 275
Doncaster butter scotch 269	On the manufacture of Comfits and Pan Goods 276
Everton Toffee - 261	On the Solubility of gum 276
English Almond rock 265	Pineapple drops - 258
Ginger, lemon, rose or pep- permint candy - 266	Peppermint, lemon or rose pastles or drops - 267
Ginger Toffee - - 269	Recipe for making color for cocheneal - 267
Honey drops - - 258	Recipe for cochineal - 267
Horehound candy - 260	Red cocoanut ice - 260
Horehound or Montpellier drops - - 260	Sugar boiling - 254
Imitation plum pudding 263	Small bull's-eyes and Nel- son balls - - 266
Imitation Indian corn 268	Sponge sugar or honey- comb - - 264
Imitation crystalizing pear raspberry and rose drops, 269	Turkey sugars, lemon, pep- permint and rose - 270
Large Rocks, Strawberry or raspberry - 262	The different qualities of sugar - - 249
Lemon acid drops - 257	The degrees of boiling sugar and how to test 252
Lemon barley sugar - 257	To ice cocoanut paste 262
	Victoria, Alexandra and Albert rocks - 262
	White acid, rose acid, sticks, etc. - 265

PYRAMIDS.

Description of moulds		Macaronia pyramid,	-	151
and Orange pyramids	151	Nugar Basket	-	168
How to web a pyramid	-	Peach pyramid	-	152
Orange pyramid	-			152

AMERICAN CANDY.

Almond bonbons	-	289	Fig paste	-	291
Almond candy	-	284	Gum arabic drops	-	298
Butter scotch	-	283	Gum drops	-	286
Ocoannts	-	278	Hoarhound candy	-	297
" cream bar	-	279	Italian cream chocolate	-	299
" taper	-	279	Ice cream candy	-	277
Chocolate caramels	-	280	Jujube paste	-	295
Cream bar	-	281	Lemon Acid drops	-	285
Cough candy	-	281	Light Molasses candy	-	285
Cream bonbons	-	282	Marsh mallow paste	-	294
Creaming the sugar	-	282	Maple caramels	-	280
Cocoa cream paste	-	283	Orange Bonbons	-	287
Chewing comfits	-	285	Preparation of cream	-	288
Cream candy	-	286	Pop-corn balls	-	298
Chocolate cream drops	-	288	Peanut candy	-	283
" bars	-	288	Peppermint drops	-	284
Chocolate	-	287	Rose cream almonds	-	295
Chocolate bonbons	-	289	Rock candy	-	296
Covering with bonbons	-	289	Starch moulds	-	291
Crystalizing	-	290	Stick candy and drops	-	292
Cut drops	-	294	Sugared Dates	-	294
Cream almonds	-	294	Sponge, sugar or Spanish	-	
Chocolate cream almonds	-	295	candy	-	297
Cream Walnuts	-	296	To stripe candy	-	280
Cream dates and figs	-	296	Taffy candy	-	286
Candied nuts	-	296	Vanilla comfits	-	285
Cough candy	-	297	Vanilla caramels	-	279
Cough or cold candy	-	298	Vanilla cream almonds	-	295
Chocolate bonbons	-	299	Working the candy	-	281
Coffee and cognac bonbons	-	299	Walnut candy	-	284
Everton taffy	-	286	Walnut Bonbons	-	287
Fig bar	-	289			

EXTRACTS.

Extract of Anise	-	351	Extract of Lemon	-	352
" Bitter almond	-	352	" Peppermint	-	352
" Cloves	-	351	" Sarsaparilla	-	352
" Cinnamon	-	351	" Vanilla	-	352
" Capsicum	-	352	" Wintergreen	-	352
" Ginger	-	352			

HOTEL BAKING.

Apples, a la Portugaise	309	Iced pudding, a la Ches-	
Apples & rice ornament'd,	310	terfield	- - 306
Apples and rice, plain	304	Lemon pudding	- - 318
Almond Gauffres	- 303	Lemon pudding filling	306
Baked almond custards	316	Meringue, a la Parisienne	213
Bread and butter pudding	312	Muffins	- - 315
Boiled custards	- 315	Mille-Feuilles cake, a la	
Baked custard	- 315	Chantilly	- - 308
Boiled custard, or mock		Napoleon cream tart fill'g	306
cream	- - 320	Neapolitan cake, a la	
Buckwheat cakes	- - 319	Chantilly	- - 310
Buns	- - -	Parisian cake	- - 300
Boiled macaroni	- - 320	Pineapple pudding filling	302
Cocoanut pudding filling	306	Pudding, a la Cerito	- 304
Cronante of oranges	311	Pumpkin custard	- - 316
Custards	- - 315	Peach paste	- - 320
Cheese custard,	- - 316	Rice custards	- - 315
Cocoanut custard	- - 317	Savoy cake in the form of	
Custard pudding	- - 317	a glazed ham	- - 319
Corn bread	- - 319	Strawberry short cake	321
Corn cake	- - 320	Sweet potato custard	- - 316
Coffee cake	- - 321	Souffle pudding	- - 317
French Twist	- - 322	Swan and savory biscuits,	
Iced pudding, a la Prince		a la Chantilly	- - 314
of Wales	- - 305	Table Jellies	- - 318
Iced rice pudding, a la		To make wine sauce	- - 319
cintra	- - 302	Vienne rolls	- - 321
Iced cake a la stanley	- 301		

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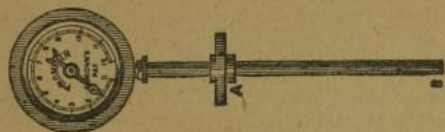


Manuscripts 71
Leaf 157





THE BAKERS' PYROMETER.



Pyrometers or Heat Gauges for indicating high temperatures are rapidly being applied to various mechanical operations in which heat is employed, as for the Hot Blast of Iron Furnaces, Galvanizing Baths, Japaning Ovens, and Bakers' Ovens &c.

By the use of this instrument there need be no uncertainty or guess work as to the temperature of the oven; and consequently no chance of burnt Crackers or Bread; and it is obvious that with the oven at a proper temperature, more work can be done in a given time.

The Pyrometer is made of metal, not liable to injury like a mercury thermometer, and is accurate and durable for years. It is inserted horizontally through the front wall, and the stem suspended by a hook from the roof. Biscuit and Cracker Bakers, and those having Reel Ovens, can fix it horizontally between the reel and the side wall, at about 6 feet from the floor; the stem is 4 feet long to the collar, and about $\frac{3}{4}$ of an inch in diameter, and should be inserted in the hot air, up flush with the collar; or where there is a front wall it may be inserted flush with the head.

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6 $\frac{1}{2}$ inch dial, 800 degrees, 4 feet stem \$25.00

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 GEO. R. HILL & Co., Alexandria, Va.

Among the names mentioned in this list you will find some of the largest bakers in this country, and should be sufficient proof of the excellent quality of the pyrometer; you should have one. Hundreds of them have been sold. The price they are sold at is \$30.00. I have made arrangements so I can offer them at \$25.00.

Parties ordering will please send a sketch of oven with dimensions and thickness of front wall, also state if oven is heated by a fire inside, or by hot air flues. Please state whether a reel oven, rotary or ordinary oven is used. The temperature can easily be read across the room. Address

J. D. HOUNIHAN, Box 248, Staunton, Va.

MY NEW ORNAMENTS TUBES

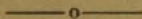
Are the best, neatest and strongest silver-plated tubes offered for the price. I offer them at the extremely low price of \$1.50 per doz., or the full set of 24 tubes for \$2.75; either book with full set of 24 tubes, \$5.00. This price does not include my complete book. Every tube sold by me is brazed, not soldered, which makes them stronger. I do not sell any but the silver-plated tubes for ornamenting. You cannot procure a full set of tubes that have the variety mine have. All my tubes are of the same size at the large end, and therefore any tube will fit in my machine or the Eclipse Ornamenter. The tubes have no slides, and therefore can be used in any manner desired. They are, without a doubt the best tubes offered for sale. Silver-plated tubes formerly sold at 25 cents each or \$3.00 per dozen; my price is \$1.50 per dozen or 12½ cents each. My aim has been to have something better than is offered by others, and as I devote my time and attention to it I can safely say I have the neatest, strongest and best-styled tubes offered for sale. They are packed and sent to any address, by mail, upon receipt of price. Address,

J. D. HOUNIHAN, Box 248, Staunton Va.
 (See cuts pages 3 and 4.)





CANDY THERMOMETER.



To be successful in boiling sugar for any kind of candy the most necessary thing to have is a thermometer. I have the finest and best known, and would say that it is one of the most necessary tools for the confectioner, particularly if you are not thoroughly acquainted with sugar boiling. This is just what you want, to make success in your work. How much sugar is spoiled by not using the thermometer, till it is too late; then at last you have to get it. My thermometer is made entirely of copper; no wood about it. Sent to any address on receipt of \$2.50. Address.

J. D. HOUNIHAN, Box 248, Staunton, Va.

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The best in use, same as sold by cracker machinists at \$2.00 and \$2.50. My price, \$1.50. It is a useful tool for bakers, and every bake-house should have one, and I have put the price down to \$1.50. I have five hundred on hand. Having that many made I got them down low, so I give you the benefit.

PALETTE KNIVES.

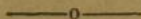
The price of these vary according to size. The size given is the length of blade only not the handle. The prices are as fol-

lows: Five inch, 40 cents; Eight inch, 75 cents; Ten inch, \$1.25; Twelve inch, \$1.75. These are of the best metal. Any size from three to fourteen inches can be furnished, but those above mentioned are about the general size used. I send them by mail on receipt of price.

HOUNIHAN'S CHAMPION ORNAMENTING MACHINE.

My new Machine is, without a doubt, the best ever offered to the trade. Un-screw the cup of the bottom, drop in any tube into the cup, screw on and you are ready for work, I have seen all the machines that are sold in the United States, and two imported from France, and have combined all their good qualities into my new Champion Machine. Nearly all the machines sold are too small, as my former one. All of those made in the United States are made of brass, which is a great drawback, as brass is not the proper thing into which to put icing. Time has learned me that when acid and brass come in contact they form a rank poison, which is termed vertigracea. Those using them know the above to be a fact beyond dispute. I have many letters advising me to have them made of some other metal, and it would be just the thing for bakers. My machine is the prettiest and neatest offered by any party having the sale of the same. I will wager \$100 that it is the neatest, most simple, and made of the best material adapted to the trade; that it has the best tubes made in the United States, as each tube is brazed, not soldered. There is not a tube made in the United States that is brazed, which is equal to one solid piece. My tubes are all silver-plated, and made of strong brass in the neatest style. I do not offer to wager the \$100 in an idle way; as I have examined all those sold, and an intelligent baker at a glance do likewise, my machine is made of white metal, having the appearance of silver, and only experts can tell the difference. When you have it you will have a tool that you can well be proud of. The merits and saving qualities of the same are well known, and it will well pay confectioners to use them. You do not see any icing on your hands, no busting of bags, and one filling of the machine will ornament an ordinary sized cake, allowing you to use every tube in making the various patterns. You can ornament a cake while others are making paper cane. My champion machine will last a generation if ordinary care is taken, no re-

pairing is needed; it is complete in itself; may be washed in hot or cold water. No more than a roller form to get out of order. The patterns and molds cost me \$40 for making it, and I don't intend to change the price from my former one. Machine and 2 tubes, \$3.50; Bakers and Confectioners' Guide and Treasure, and machine with 12 tubes, \$5.00; or my Secrets of the Bakers and Confectioners' Trade, with machine and 12 tubes, \$5.00; if the combined books, or the two books in one, with machine, etc. \$7.00.



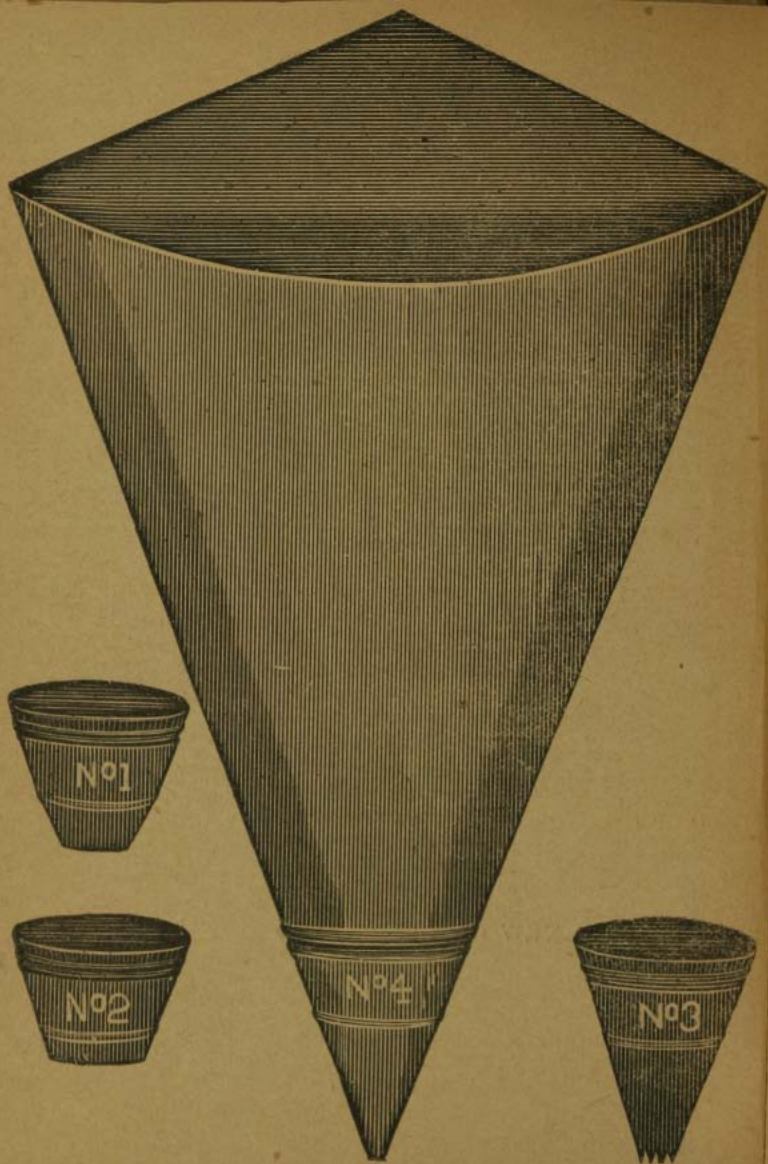
THE ECLIPSE ORNAMENTER.

The bag as represented in cut is used in this manner: drop the No. 7 into the bag; when the end will project through the small hole in the bottom of the bag. Drop any tube desired into No. 2 cup; screw on No. 2 to No. 1, and you are ready for work. This is a very good device and should meet with a good demand as it is the best bag for ornamenting I have ever seen. Tubes can be changed at any moment, without any inconvenience, and new tubes can be placed instead (see engraving of it, which illustrates it), and I can recommend it to all. It has twelve silver-plated tubes for ornamenting and is of the best style, also three cups, which may be used in a jumble bag for such cakes as are laid out. I claim to be the only one having a bag for sale that has silver-plated tubes, and yet my price is exactly the same as other bags are sold with brass tubes. A brass tube can be bought for 10 cents, while hertofore silver-plated tubes sold for \$3.00 a dozen, or 25 cents each. Price of bag, tubes and three cups, 2.75. My new book complete, and bag, sent on receipt of \$5.00.



MY NEW ORNAMENTERING MACHINE.

Do not understand me to say that the bag will last as long as my machine; suffice it to say one is of rubber cloth while the other is of metal; the machine will outlast one hundred rubber bags not including the tubes. Sell the bags at 25 cents if desired separately. Would you not say the machine would outlast one thousand bags? Yes, it is a fact.



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" 2.	14 "	6½ "	-	-	7.25.
" 3.	16 "	7 "	-	-	8.00.
" 4.	18 "	7½ "	-	-	9.00.
" 5.	20 "	7½ "	-	-	10.00.
" 6.	22 "	8 "	-	-	11.00.
" 7.	24 "	8½ "	-	-	12.00.



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" 2	" " " " 13 in.	" 12 "	10.00.
Sheet Iron Rings to fit furnaces, \$1.00 each.			



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No. 1.	Toy Pan, $\frac{1}{2}$ gallon,	-	-	-	\$ 3.50.
" 2.	" " " 1 "	-	-	-	4 50.



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" 3.	" " three "	-	-	-	3.50.
" 4.	" " four "	-	-	-	4.25.

Address all orders to

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RUBBER BAGS AND TUBES.

These rubber bags I have made to order. The small one is for ornamenting with plain tubes, or the tubes used in my machine. The length of this bag is 8 inches by 5 inches wide at the top. Price is 25 cents or 5 for \$1.00. Nos. 1 and 2 bags are for laying out Macaroons, Lady Fingers, Jelly Drops, Jelly Rolls, Jumbles, Snow Balls, etc. The size of this bag is 18 inches long by 10 inches at the mouth. Price 75 cents, sent by mail.

The next size is 22 inches long by 12 inches wide at the mouth. This last one is the best bag for laying out, being larger. Price \$1.00, sent by mail.

One star and one round tube, to be used in the two large-sized bags for laying out, made of extra heavy brass; price for the two Tubes 25 cents. Made of Tin, 15 cents.

If you can't make change, don't send silver in a letter. Send 3-cent postage stamp. The best best way to send money is by post-office order, or by registered letter. When money is sent in this way, I will stand responsible for any loss; and if any money is lost in that way, I will send goods free of charge.

Silver-plated tubes, as represented in cuts, 12½ cents each. No less than six sent at this moderate price. The full set of 24, \$2.75, or 12 for \$1.50.

My tubes are the finest ever offered to the trade. The best way to test their superiority is to examine others, and I will be certain of receiving your order, as they are the best tubes ever sold.

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50 CENTS. THE BAKER'S GUIDE. My first edition, which I offer for the small sum of 50 cents. I will send it postpaid to any address on receipt of price. It contains 227 recipes, consisting of some five different ways of yeast making; yeast without a ferment, yeast with ferment, and yeast for any climate; cake baking of all kinds, bread baking, candy making, ice cream making, jelly, custard and pastry baking, etc.

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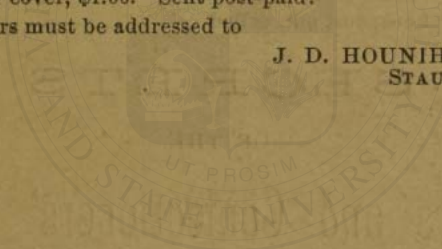
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Cake Trimmings and Ornaments of the Latest Styles, as: Horseshoe with Wedding Bell, Bridal Slipper, Boat, Race Course, Jumbo, Basket, Vases, Brides, and Brides and Grooms, with finely painted Wax-heads Gumpaste and Icing Roses and Flowers, Lace Leaves, Paper Leaves, Icing Sugar, Ornamenting Paper, etc., Tumblers for Romaine Punch Favors, Victorias and Fancy Dancing Orders for the German, Easter Eggs in the Season.

Wedding Cake Ornaments and Trimmings.

Every article made from the choicest and purest materials.

SUGAR ICING, FLOWERS & ROSES.

WHITE OR COLORED.

No.—Price Per Hundred.

0, 33 cts; 1, 40 cts; 2, 68 cts; 3, 1.00; 4, 1.35; 5, 1.65; 6, 2.45; 7, 3.00; 8, 4.00; 9, 5.36; 10, 6.50. 100 assorted in a Box, per box, \$1.00.

Compare my price list with others and note the difference. I ship these goods to all parts of the United States and Canadas. Be careful in naming the exact quantity desired and send amount by P. O. order or registered letter.

GUM PASTE FLOWERS.

WHITE AND COLORED, FIRST QUALITY.

No.—Price Per Hundred.

White. 1, 1.00; 2, 1.50; 3, 2.20; 4, 3.75; 5, 5.95; 6, 8.75. Colored. 1, 1.15; 2, 1.85; 3, 3.00; 4, 4.50; 5, 6.65; 6, 9.50. Assorted to order. Calla Lillies, \$6.65.

Get a full set of my silver ornamenting tubes, 24 in set, \$2.75. Jiggers for bakers, made of heavy brass, for marking and cutting pies; price 8 cents.

GUM PASTE ROSES.

WHITE AND COLORED, FIRST QUALITY.

No.—Price Per Hundred.

White. 3, 3.00; 4, 4.50; 5, 6.00; 6, 7.30; 7, 8.75; 8, 10.00. Colored. 3, 3.40; 4, 4.70; 5, 6.60; 6, 7.90; 7, 9.35; 8, 10.60. Assorted to order. Lilies of the Valley per gross, 1.00; Paper Leaves, per gross, 10c., 12c., 15c. Muslin Leaves on Wire, per gross, 35c., 40c., 50c. Silver Muslin Leaves on Wire, per gross, \$1.00, \$1.25, \$1.50.

Roses.

FINE COMPOSITION HANDS.

LACE AND SATIN TRIMMED.

No.—Per Dozen Pair; White or colored.

4, 1.00; 3, small, 1.35; 2, large, 2.00; ext. large, 4.00; 1, ext. large, with bouquets, 3.30; 1, ext. large albums, 3.00; 1, ext. per doz. satin trimmed, 6.70
1, Ext Large, per doz. satin trimmed and bouquet, white or colored, 4.60
948, Hands, No. 4, on Leaves, per doz. 2.70; 949, Hands, No. 4, on Stands and Bouquets, per doz. 5.70; 931, Hands, No. 3, on Rosettes and Sprays per doz. 5.70; 28, Hands, No. 3, on Large Cushions, per doz. 6.00; 21 Hands, No. 4, Small Cushioned, per doz. 3.50.

BOUQUETS.

No.—Price per Dozen.

Sprays—1, 75 cts; 2, 1.25; 3, 1.50; 4, 1.75; 5, 2.50; 6, 3.00.

No.—Price per Yard.

Garlands.—1, 75 cts; 2, 1.25; 3, 2.00; 4, 2.50.

The largest assortment of Victorias, etc. Dancing Orders and favors for the German, the finest in the country. Silver Plated Ornamenting Tubes, per doz. \$1.50, or full set 24 for \$2.75

If you want but one or two of any articles above mentioned, Just give name and price with number. Money must accompany the order. Oven Lamps such as are sold at \$2.00, my price is \$1.50.

GUM PASTE AND COMPOSITION ORNAMENTS.

No.—Price each.

4, Temple with Bride, 16 inches high, \$3.50; 77, Vase with Bouquet, 6½ in. high 40 cts. 202, Cupid holding Vase, 18 in. high, 3.25; 215, Vase with Bouquet 22 in. high, 6.00. 218, Vase with Swans, 9 in. high, 1.00; 219, Girl holding Vase 6½ in. high, 40 cts. 220, Boy holding Vase, 6½ in. high, 40 cts. 235, Dove Shell and Rosette, 3½ in. high, 30 cts. 336, Dove and Tulp, 4½ in. high 30 cts. 249, Bride and Groom in Sail Boat, 9 in. high, 1.50. 254, Vase with Bouquet, 18 in. high, 3.25. 258, Cupid holding Vase 21 in. high, 7.50. 268, Vase with Bouquet, 22 in. high, 6.00. 269, vase with Bouquet and Swans, 25 in. high, 7.50. 275, Doves on Rosettes, 4 in. high, 25 cts. 276, Doves on Rosettes, 4 in. high, 25 cts. 310, Vase with Bouquet, 25 in. high, 7.50. 321, Vase with Bouquet, 12 in. high, 1.75. 333, Vase with Bouquet, 11 in. high 1.15. 403, Vase with Bouquet, 8 in. high, 75 cts. 404, Vase with Bouquet, 10 in.

high, 1.50. 405, Vase with Bouquet, 11 in. high, 1.60. 505, Vase with Bouquet, 13 $\frac{1}{2}$ in. high, 1.50. 510, Vase with Bouquet, 17 in. high, 1.90. 901, Vase and Bouquet, 6 in. high, 45 cts. 902, two Doves and Baskets, 2 $\frac{1}{2}$ in. high, 30 cts. 903, Rosette with Humming Bird, 3 $\frac{1}{2}$ in. high, 15 cts. 904, Rosette, with Humming Bird, 4 in. high, 25 cts. 905, Rosette with Flower, 4 in. high, 25 cts. 906, Cake top with Flower, 2 $\frac{1}{2}$ in. high, 25 cts. 907, Horse Shoe on Leaf, 2 $\frac{1}{2}$ in. high, 25 cts. 908, Humming Bird on Leaf, 2 $\frac{1}{2}$ in. high, 25 cts. 909, Rosette with Humming Bird, 50 cts. 910, Large Horse Shoe, 80 cts. 911, Cake top with Flowers, 3 in. high, 40 cts. 912, Cake top with Flowers, 3 $\frac{1}{2}$ in. high, 50 cts. 917, Fountain Ornament, 14 $\frac{1}{2}$ in. high, 2.50. 918, Large Bee Hive, 7 in. high, 1.25. 919, Cupid in Shell with Swan, 6 $\frac{1}{2}$ in. high, 1.50. 920, Dove on Nest, 4 in. high, 55 cts. 921, Tree with Doves, 4 $\frac{1}{2}$ in. high, 30 cts. 922, Cupid on Flowers, 4 in. high, 25 cts. 924, Small Bee Hive, 5 in. high, 45 cts. 928, Large Swan, 6 in. high, 1.50. 929, Horse Shoe in Shell, 4 $\frac{1}{2}$ in. high, 35 cts. 930, Small Swan, 5 in. high, 55 cts. 931, Rosette with Hand, 50 cts. 932, Slipper, single, 50 cts. 933, Slipper Ornament, 9 in. high, 2.25. 934, Slipper Sail Boat, 11 in. high, 2.50. 935, Bridal Slipper, 7 in. high, 1.00. 936, Horse Shoe on Stand, 5 $\frac{1}{2}$ in. high, 50 cts. 937, Hurdle Race with three Horses, 8 $\frac{1}{2}$ in. high, 2.00. 938, Wedding Bell and Cupids, 11 in. high, 1.75. 939, Chariot with Lady, 6 $\frac{1}{2}$ in. high, 1.35. 940, Large Horse Shoe and Bell, 12 in. high, 1.00. 941, Medium Horse Shoe and Bell, 9 $\frac{1}{2}$ in. high, 60 cts. 942, Small Horse Shoe and Bell, 7 $\frac{1}{2}$ in. high, 40 cts. 943, Swiss cupid with Basket, 6 $\frac{1}{2}$ in. high, 1.00. 944, Slipper filled with Bouquet, 4 $\frac{1}{2}$ in. high, 45 cts. 945, Jumbo Elephant with Bouquet, 6 $\frac{1}{2}$ in. high, 55 cts. 946, Hand with Shell, with Bouquet 5 $\frac{1}{2}$ in. high, 40 cts. 947, Vase with Bouquet, 4 in. high, 35 cts. 948, Hands on Leaves, 6 in. diameter, 25 cts. 949, Hands on Stand and Bouquet, 7 $\frac{1}{2}$ in. high, 50 cts. 950, Bridal Temple with Wedding Bell, 22 in. high, 8.00. 951, Small Horse Shoe on Stand with Wedding Bell, 5 $\frac{1}{2}$ in. high, 50 cts. 952, Medium Horse Shoe on Stand with Wedding Bell, 7 $\frac{1}{2}$ in. high, 75 cts. 953, Large Horse Shoe on Stand with Wedding Bell, 10 in. high, 1.35. 954, Small Hands on Rosettes, 15 cts.

Photographs of all Ornaments can be furnished with 6 and more copies on each plate; per plate, 15 cents.

GUM PASTE LEAVES.

Size No. 0, 2 to 2 $\frac{1}{2}$ inches, 13 patterns, per 100, 1.10. Size No. 1, 2 $\frac{1}{2}$ to 3 in. 14 patterns, per 100, 1.35. No. 2, 3 to 3 $\frac{1}{2}$ in., 16 patterns, per 100, 2.00. No. 3, 3 $\frac{1}{2}$ to 4 in., 14 patterns, per 100, 2.70. No. 4, 4 $\frac{1}{2}$ to 5 in., 21 patterns, per 100, 3.30. No. 5, 5 to 6 in., 8 patterns, per 100, 4.00. No. 6, 7 to 8 in., 2 patterns, per 100, 5.00. Assorted, per box of 12 dozen, 4.40; 8 dozen, 2.70.

French Crystallized, 10 per cent. more.

GUM PASTE FLOWER BASKETS.

ENGLISH STYLE.

(Filled with Artificial Flowers.)

Price each.

No. 801, Oval, 9 $\frac{1}{2}$ in. high, 1.75. 802, Oval, 8 in. high, 1.25. 803, Oval, 6 $\frac{1}{2}$ in. high, 75 cts. 804, Oval, 4 $\frac{1}{2}$ in. high, 40 cts. 805, Oval, 3 $\frac{1}{2}$ in. high, 20 cts. 1012, Round, 8 $\frac{1}{2}$ in. high, 75 cts.

GUM PASTE DOVES.

No. per hundred.
1, Small, 2.00, on Spring Wire, 2.70. 2, Medium, 2.70, on Spring Wire, 3.40.
3, Large, 4.00, on Spring Wire, 4.65. 4, Extra, 5.30, on Spring Wire, 6.00.
Humming bird on wire, per hundred, No. 1, 2.70. 2, 4.00. 3, 5.50.
Cupids for Pyramid Tops on stand, per piece, 30 cts. Bouquets with Cupids for Pyramids, 90 cts.

My Ornamenting Machine, is without a doubt the best ever offered for sale, price with 12 Tubes, silver plated, \$3 50, or full set of 24, \$4.75. If you want to do neat work, get this machine.

GUM PASTE BRIDES.

GUM PASTE DRESSED WITH WAX FACES IN SPRAYS.

No. 913, Large, 7 $\frac{3}{4}$ in. high, with wreath of artificial Flowers, each, 2.00.
914, Medium 6 $\frac{1}{2}$ in. high, 1.75. 915, Small, 5 $\frac{1}{2}$ in. high, 1.35.

GUM PASTE BRIDES AND GROOMS.

WITH WAX HEAD.

Assorted, 3 in a box—1 Small, 5 $\frac{1}{2}$ inches high, 1 Medium, 6 $\frac{1}{4}$ inches high, 1 Large, 8 inches high, per box, \$4.00. The same, with spray, 5.00.

GUM PASTE NUMBERS.

White, per 100 pieces 40 cents.

GUM PASTE FENCES.

White, per 100 pieces, 80 cents.

GUM PASTE ALPHABETS.

Box, 480 White Letters, \$2.75.

COMPOSITION FIGURES FOR PYRAMIDS.

Cupids, sitting, per doz., \$1.25. Deer Heads, per doz., 90 cts. Horses with jockey, per doz., \$2.00. Sheep, per doz., 75 cts. Firemen, etc., 6 inch, each 75 cts.

GUM PASTE DRUMS OR STANDS.

No. 1, 3 inches wide, per doz., \$1.35. No. 2, 3 $\frac{1}{2}$ inches, 2.00. No. 3, 4 inch, 2.70. No. 4, 5 inch, 3.35. No. 5, 6 inch, 4.00. No. 6, 7 inch, 6.70.

LACE PAPERS, FOR CAKE STANDS.

LATEST FRENCH AND GERMAN DESIGNS.

5 inches, per gross, 1.00; 6 inches, 1.10; 7 inches, 1.30; 8 inches, 1.40; 9 inch, 1.75; 10 inches, 2.10; 11 inches, 2.50; 12 inches, 3.00; 13 inches, 4.00; 14 inches, 4.75; 15 inches, 5.50; 16 inches, 6.75; 17 inches, 8.00; 18 inches, 8.75; 19 inches, 9.50; 20 inches, 11.00; 21 inches, 12.50, 22 inches, 13.50; 23 inches, 14.50; 24 inches, 15.00; 25 inches, 18.00. 26 inches, per dozen, 2.00; 27 inches, 2.25; 28 inches, 2.50; 31 inches, 3.10. Oval, 5x7 $\frac{1}{2}$, per gross, 1.30; 6x9, 1.50; 7x10, 1.75; 8x11, 2.10; 9x11, 4.00; 9 $\frac{1}{2}$ x11 $\frac{1}{2}$, 4.40; 9 $\frac{1}{2}$ x13, 4.75; 10x12 $\frac{1}{2}$, 5.00; 11x13 $\frac{1}{2}$, 5.30; 13x19 $\frac{1}{2}$, 8.75; 16x21 $\frac{1}{2}$, 11.00. Gold and Silver, 15 inches, per dozen, 3.00; 18 inches, 4.75; 21 inches, 5.50. The above are the outside measures.

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