

Source?

Notes.

Champagne is usually served from the bottle with a table napkin wrapped round to prevent the corks falling out. Claret should always be decanted when served with desert, at other times a matter of taste. Sherry & Port should always be decanted.

Hock & Moselle are not decanted.

Liqueurs are served in small ^{liquor} glasses on a silver tray, or a liqueur stand.

stand

Strawberry Gateau

3 eggs - 1 Table sp. lemon juice
1/2 cup c. sugar - 1/2 tea. vanilla
1/2 " flour

Beat yolks until thick add
sugar, gradually beating
after each addition stir in
juice & sugar vanilla
sift flour with salt &
fold in when blended
fold in whites Bake in
a deep sandwich tin when
cool cut in two, add
strawberry filling or crushed
" & decorate with cream

Coffee cream

2 cups flour - 3 eggs
2 " c. " - 1 tea c. tartar
4 " sugar 1/2 " soda

pinch salt 2 Table spoon
1 heasp glycerine warm ^{water} milk
Sift flour etc. - separate
whites & yolks Beat the
" till stiff add yolks
& beat till mixture is
thick then flour etc.
fold in water & glycerine
moderate oven 20 minutes
ice with coffee essing &
walnuts fill with cream

Yorkshire Cheesecakes

To 2 quarts milk mat.
fairly hot. not boiling
add sufficient vinegar to
curdle milk, put carefully
through a colander when
curds are well drained
nearly cold add suffi-
cient sugar to sweeten; with
2 eggs well beaten,
currants & nutmeg to taste
& little sweet cream beat
the whole together
U.S. be sure & don't add
so much vinegar as it
makes the curd tough
just keep adding until you
see the milk turning to
cheese. then stop let stand
until the whey separates

Caramel Sponge

Roil 3 table sp. sugar &
table sp water until
deep golden brown.

Pour 2 caramel in a greased
dish to set in a thin layer

Dissolve remaining caramel
in 2 pint warm milk &

add to sponge

3 ojs butter - Cream beat

4 " C. sug - 1 sugar till

6 " self. flour - soft. add

2 eggs - well beaten eggs

o flour alternately. &

caramel dissolve in milk

Raisin Loaf

1 egg - 3 table sugar
 1 cup S. Flour - 4 " butter melt
 * 1 Creamer - 1/2 tea salt
 1 " raisins - 1/2 " B. powder
 1 1/2 " milk

Mix altogether Bake in small oblong tin in moderate oven about 20-25 minutes

Cocoanut Date Buns

Plain pastry - 1/4 cup B. sugar
 2 table spoon butter - 1/4 " cocoanut
 thin cream or top milk - 1/4 " dates

(1 1/2 cups flour) roll out paste & spread one 1/2 of pastry with soft softened butter sugar etc fold them 2 over & cut in strips 3/4 inch & 3 inch long Baked over with cream & bake hot over 15 min

Melting Mince

6 oys butter - heat well
 5 " sugar then fold in
 2 eggs - gently 1/2 lb. C. Flour
 Bake in patties 1 hour B.F.
 5 to ten minute

Merish Cake

1/4 lb butter - 1 dessert ^{spoon} cocoa
 1/4 " sugar - 1/2 cup C. nut
 2 eggs
 1/4 cup of milk } 1 cup sugar
 1 B. cup S. flour } 2 dessert cocoa
 1 " butter } vanilla
 1 large table spoon boiling water
 3/4 cup of ^{walnut cookies} good dripping lard
 or butter - 1 tea C. Soda

1 1/2 cups B. sugar } Cream shortening sugar
 2 " flour } etc - stand overnight
 1/4 " walnut in morning form
 1 egg - 1/2 tea salt balls press & bake
 on top bake in moderate oven

Canadian Sponge

1 cup dates } Soak over night
1 " water } then beat to
1 teas. Soda } a cream.

$\frac{1}{4}$ lb. butter ice top
1 cup sugar. with pink
2 eggs. icing
 $\frac{3}{4}$ cup walnut. walnuts.
2 " self. p. flour.

Almond mixture
4 oz. almonds white eggs
6 " sugar rafaia
2 desert rice flour

seed cake
 $\frac{1}{2}$ flour 1 tea c soda
 $\frac{1}{2}$ sugar 2 tartar
6 butter l. salt
4 eggs } caraway seed
cup milk soda in milk
moderate oven

Orange cake

3 eggs ^{weight} in butter
sugar & flour. beat butter
& sugar add 2 eggs & flour
then add rind & juice of
orange put in rest of flour
2 tea l. powder & 3 egg
bake $\frac{1}{2}$ hour.

Cheese Biscuits

$\frac{1}{2}$ lb flour 3 oz cheese
 $\frac{1}{2}$ " Self. " 2 " butter
salt pepper mix with water
Short Bread B.

1 lb. butter - 1 cup P. flour
1 " C. sugar - 1 " self. "
1 egg. - pinch salt
Biscuits
" Coconut " essence
4 oz butter & 1 egg - 8 oz self. flour
4 " C. sugar - 2 table coconut

yo. of Biscuit

6 oz butter - filling
2 " ic sugar - 1 tabl butter
6 " flour - 2 " milk
2 " custard powder - 3 sugar
Cream butter sugar - sift
flour etc: 3 times, mix into
butter & sugar, make into
small biscuit & press flat
with a fork. Bake until
light brown moderate oven.

Heat filling until cream
sultana
1 lbs butter - 10 eggs
1 " sugar - 1 nutmeg
1 1/2 " flour - 2 tea B. Powder
2 " sultanas Bake 2 hours
1/4 " lemon peel moderate

Ginger Nuts

2 cups flour - 1 cup sugar
2 teas C. Soda 1 egg
1 " C. Tartar
2 Table G. syrup
1 " G. ginger
2 teas. cinnamon
4 " butter
Beat butter & sugar
to a cream add egg
melt syrup, mix
other ingredients
Roll into balls &
drop on tray

Home Made BREAD

- 3½ lbs flour
- 1 table spoon salt
- 3 heaspoon sugar
- 1 oz compressed yeast
- 2 cups warm potab water
- 1 qt of other " water

Sift flour & salt together into a large dish
make a hollow in center
dissolve sugar & yeast in a cup of warm water & add it to the flour
& also add potab & other warm water & mix well

Knead until the dough does not stick to the fingers add more flour if necessary cover & allow to rise 4 hours. place in greased tub & allow to rise until it fills the tub. Bake in moderate oven 1½ hours

Spice Cake

- 4 eggs. - 2 heasp plain flour
- 1 cup sugar
- ¾ " arrowroot.
- ½ heas C. Soda
- 1 " C. Tartar (level)
- 1 heasp Cocoa
- 1 " ginger
- 1 " spice

small table sp. G. syrup
Beat eggs & sugar then add syrup
other ingredient sifted together oven not too hot.

Raisin Loaf

Take enough dough to make 2 loaves spread it out add 2 oz butter ½ cup sugar cups nutmeg chopped raisins nutmeg. & peel knead well -

Cream Cakes

$\frac{1}{4}$ lb butter - Cream
 $\frac{1}{2}$ " sugar - butter &
 little more than sugar
 $\frac{1}{2}$ lb flour - add eggs
 1 heasp C. Tartar & milk
 $\frac{1}{2}$ " soda - lastly
 $\frac{1}{2}$ cap milk - flour etc. -
 3 eggs. - Bake in a hot

oven 15 to 20 min

Crackles

2 cups flour - 2 egg yolks
 little nutmeg. when dry
 2 or 3 heas. rose water ^{no doubt} _{very interesting}
 enough cold water to make
 a paste. then roll in

$\frac{1}{2}$ lb butter to make a paste
 do this 2 or 3 times - cut biscuit
 in desired shape let stand 1 hr
 drop into a saucepan of hot water
 until it swells up. take out & dry
 cold water remove place on a dish to dry

Crisp Biscuits

1 lbs sugar Place in
 1 large cup milk saucepan
 1 heasp C. Soda to boil
 2 lb flour rub
 $\frac{1}{2}$ " butter together
 & mix with milk etc
 when cool

Patty Cakes

$\frac{1}{4}$ lb butter & 2 eggs
 6 ops sugar 2 or 3 Table
 8 " flour milk
 2 level hea C. tartar
 1 " " soda

Biscuit Short Paile

6 ops flour good pinch
 2 " B. " salt
 2 " sugar
 4 " shortening
 1 egg - little water

melting moments

- 1 cup butter - 1 egg
- 4 table sp castor sugar
- 6 " s.r. flour - pinch
- 2 " corn flour - salt
- Shiny sugar top bun
- 4 table spoon water
- 2 " sugar 1/2 tea butter
- flavour with essence

apply after baking

Lunch Cake

- 6 oys s.r. flour - spice nutmeg
- 4 " c sugar - rice flour
- 2 " gr. rice - sugar spice
- 4 " butter - rub in butter
- 2 " currants - add fruit
- 1 " sultanas - mix with
- 1 " peel - egg & milk
- 1 egg - milk. Bake 1/2 hour.

Hot cross buns

- 1 lb flour
 - 1 oy c. yeast
 - 2 " butter
 - 2 " sugar
 - 1 egg 1/2 pt milk
 - 2 oy sultanas
 - 1 teas. salt
 - 1/4 " ^{egg} cinnamon
 - glazing sugar
 - water - spice
 - add sugar - sultanas. beat egg well, stir into yeast sponge, mix into flour stirring to a soft dough stand covered in warm place till it rises to double its bulk turn on to floured board knead until smooth & elastic
- Warm milk
blood heat
add to yeast
with tea sugar
& tea sp flour
stand in warm
place for 15 min
Sift the flour
& salt rub in
the butter

Sponge roll

- 3 eggs
- 1 cup sugar Beat eggs
- 1 " flour (& sugar 10 min)
- ½ teas Soda (mix for with flour)
- 1 " C Tartar = add slowly
- 1 Tablesp boiling water

Patties

- 2 eggs weight in butter
- sugar & self. r flour few currant
- Beat butter & sugar to a cream
- add eggs then flour drop
- on oven shelf. in small
- quantities not too close
- bake in a medium oven
- until pale brown put
- thin slice of peel on
- top of each drop

John Bull Biscuits

- 2 cups John Bull oats
- ¾ " flour
- 1 " White sugar
- ½ " Butter
- 1 Table spoon G. syrup
- 1 teas " C. Soda
- 4 Table sp Boil water
- Mix all dry ingredient
- together with exception soda
- put boiling water in ^{pan} ~~cup~~
- then add to golden syrup
- add to dry ingredient
- then the melted butter
- put small quantity on
- oven shelf. not too close
- pat with knife which
- has been dipped in
- water bake till brown

cream scones


Mix a tea spoon salt
baking powder with
a pinch of salt.
2 lb flour stir in to
a soft dough with
sour cream roll out
lightly till $\frac{1}{4}$ inch
thick cut into round
a bake on a griddle

Almond icing

$1\frac{1}{2}$ lbs almonds
1 " castor sugar
 $\frac{1}{2}$ " icing sugar
3 eggs. (leave for 1 day)
To each pound of I sugar
allow whites of 2 eggs juice of
 $\frac{1}{2}$ lemon (Whisk the whites to a
very stiff froth)

Cake

(Woman's life)

$2\frac{1}{4}$ flour
 $1\frac{1}{4}$ b. sugar
 $1\frac{1}{2}$ butter " sufficient
 $3\frac{1}{2}$ currants for 2 cakes
 $\frac{1}{2}$ cherries
 $\frac{1}{2}$ b. peel
 $\frac{1}{2}$ citron 
 $\frac{1}{2}$ angelica
 $\frac{1}{4}$ almonds
10 eggs.
 $\frac{1}{4}$ table sp. brandy & sherry
1 large tea. C. soda
3 teasp. vinegar
Whips the whites of eggs
add them spoonful by spoon
alternately with flour
then soda. lastly vinegar

Cookies No 3

- 3 cups oats
- 2 " flour
- 1 " shortening
- 1/2 sour milk
- 1 " dates or raisins & nuts
- 2 eggs.
- 1 teas ginger
- 1 " cinnamon
- 1 teas soda

Walnut

- 4 tablespoons butter - 1 cup sugar
 - 4 " Lard - 1 egg - 1 3/4 . oats
 - 5 . milk - 1 . walnuts
 - 1/2 teasp salt - 1 1/2 . flour
 - 1/2 " soda
 - 3/4 . cinnamon
 - 1/2 . cloves
 - 1/4 " allspice
- Cream butter add sugar egg well beaten. mix oats - walnuts - flour sifted with salt spices. place on buttered sheet 1 inch apart. bake 15 minutes

Rougatines

- Pastry: - 4 cups flour - 2 1/2 margar
 - water to mix
 - Filling: 2 cups cast. sugar
 - 1 egg - 2 " margarine
 - Almond flavour - 9. almonds
 - Jam - 1. sponge cake crum
 - 10y. whole almonds.
- fill each mould three parts jam
sprinkle the top with chopped almonds

Meringues

- whites of 2 eggs - 4 tablespoons
- castor sugar - vanilla
- 1/2 " thickening

Put 3 tablespoons water. 1 cup sugar & 1 egg white in the top of a double boiler. Cook over hot water. beating constantly with a down egg beater until rising to fluff & will hold its shape - -

Whole meal bread

3 cups meal - 1 heaping soda
1 table butter - 2 " c. tartar
 $\frac{1}{2}$ cup sugar - 1 egg - salt
sultanas - beat butter etc. - enough
milk to make a batter.
mix & add sultanas. bake $\frac{1}{2}$ hr.
mix better than white flour

Nonische cakes

1 lb. of almonds - meal. sugar -
3 table sp. flour - flour. mix
 $\frac{3}{4}$ lb. icing sugar - wit. - white of
4 whites of eggs - egg line line
complete curdard - with paste
soft icing 2 colours. $\frac{1}{2}$ in thick
sprick with fork. bake until
crisp. then fill cases with curdard
ice with 2 colour.

Curdard

2 ovs butter - 2 ovs sugar
2 " flour - 2 egg yolks
 $\frac{1}{2}$ pt. milk - essence
melt butter add flour add
milk. then the yolks & sugar

Little cakes

$\frac{1}{4}$ lb. flour mix all
 $\frac{1}{4}$ " Corn " - together with
 $\frac{1}{4}$ " butter - yolk of egg.
 $\frac{1}{4}$ " sugar - roll out thin
1 heas b. powd. cut in rounds
2 eggs - sprinkle with
sugar.

Rock cake

1 lb flour - $\frac{1}{2}$ lb sugar
 $\frac{1}{4}$ " dripp - $\frac{1}{2}$ " currant
 $\frac{1}{4}$ " lard - $\frac{1}{2}$ " lemon peel
2 eggs little milk if necessary

Dutch cream
is whipped cream
into which enough
honey is shaverd
to sweeten

- Coconut cakes

4 table spoon butter
 $\frac{1}{2}$ cup sugar beat to
a cream, add 2 eggs
well beaten - essence lemon
2 cups flour - 1 tea C. tartar
 $\frac{1}{2}$ of soda & 4 cup coconut
bake in mod oven

Two minute Dering

5 table spoon brown sugar
4 " evaporated milk
2 " water - 9 sugar
1 " butter - vanilla

Put first 4 ingred in saucepan
• bring to boiling point
stirring constantly. cool. add
sugar right consistency - vanilla.

Waffles

2 eggs
 $1\frac{1}{2}$ cups milk
2 " flour
1 table spoon sugar
 $1\frac{1}{2}$ tea " salt
4 " baking powder
4 " melted shortening
Beat eggs until light
add milk - mix & sift
dry ingredients add & sho.
mixing, beat well

Instead of using sweet milk
a powder. the same amount
of sour milk may be used
allowing $\frac{1}{2}$ tea. soda to
a cup of milk