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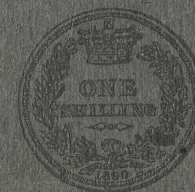
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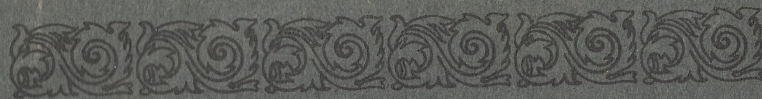
RECIPE BOOK



PRICE



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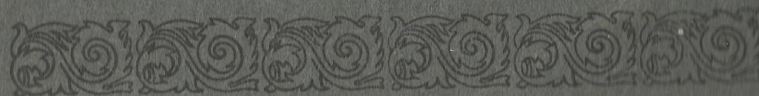


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[c. 1923]

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I TESTED RECIPES.

CAKES.

CREAM SANDWICH.

3 eggs, 1 small cup sugar, well beaten, 1 tablespoon butter (melted), 3 tablespoons milk; 1 large cup S.R. flour. This mixture may also be used for small sponges, with cream. Cut piece out of top, fill with cream, put back, and sprinkle with icing sugar.

RAILWAY CAKE.

1 cup sugar, 3 eggs, $\frac{1}{2}$ cup butter, $2\frac{1}{2}$ cups S.R. flour, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{2}$ teaspoon spice, 1 tablespoon treacle. Mix butter, sugar, and eggs, then add flour; divide mixture in half, add cinnamon, spice, and treacle to one-half. Bake light part 20 minutes, dark, $\frac{3}{4}$ hour. Lemon icing.

GINGER BREAD.

1 cup sugar, 1 cup golden syrup or treacle, 1 cup butter, 1 teaspoon cinnamon, 2 teaspoons ginger, 2 teaspoons spice; mix together, then add one cup boiling water; stir in enough flour (S.R.) to make a stiff batter, then add 2 eggs well beaten; flour $1\frac{1}{4}$ lbs. Moderate oven.

GINGER BREAD.

1 cup sugar, 1 teaspoon ground ginger, $\frac{1}{2}$ cup butter, 1 cup treacle, 1 teaspoon cinnamon, 1 cup sour milk, 1 teaspoon soda, 4 cups of flour. Add the soda, dissolved in hot water last, and mix well in. A good oven.

MIXED FRUIT CAKE.

9 eggs, 1 lb. butter, 1 lb. sugar, $1\frac{1}{2}$ lbs. flour, $\frac{1}{2}$ lb. citron, $\frac{1}{2}$ lb. preserved ginger, $\frac{1}{2}$ lb. dates, $\frac{1}{2}$ lb. figs, $\frac{1}{2}$ lb. almonds. Mince all the fruit except the almonds, which may be blanched and halved. Mix as usual. Bake about 2 hours.

CREAM PUFFS.

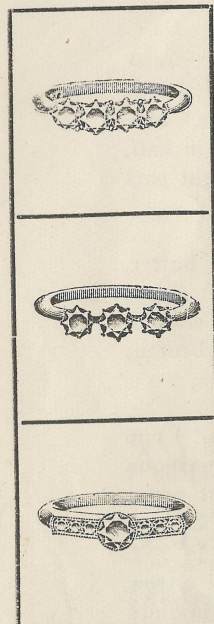
Put $\frac{1}{2}$ pint of water and 2 ozs. of butter on to boil, when boiling throw in quickly 4 ozs. of flour stir over fire until well cooked, and a smooth dough is formed, throw into a basin, and when cold add the yolks of 4 eggs (one at a time and mix thoroughly). Whip the whites to a stiff froth, add to the mixture, which must be kept very stiff. Need not add all the whites if too many; bake in hot oven till well brown, about three-quarters to an hour.

LAMINGTONS.

$\frac{3}{4}$ cup of sugar, $\frac{1}{4}$ cup of butter, $1\frac{1}{2}$ cups of flour, 1 teaspoon of cream of tartar, $\frac{1}{2}$ teaspoon of soda, $\frac{1}{2}$ cup of milk, 2 eggs. Beat sugar and eggs well, then mix in butter melted, then add the flour (in which is mixed the soda and cream of tartar), then milk. Bake in a flat dish; when cool, cut into

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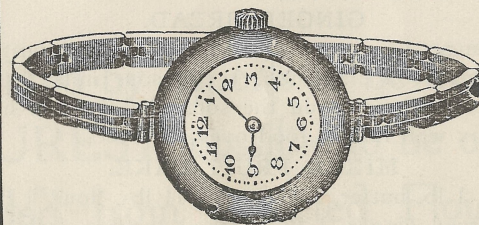
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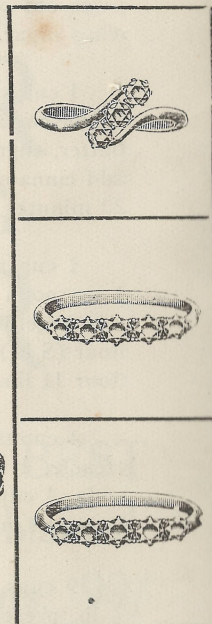
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squares, and ice all over, then roll in cocoanut icing, 1 lb. sugar, 2 ozs. butter (melted), enough cocoa to colour 4 table-spoonfuls of boiling water.

DOLLY VARDEN CAKE.

$\frac{1}{4}$ lb. butter, 1 cup sugar (small). Beat together, add 2 eggs, $\frac{1}{4}$ cup milk, 1 teaspoon cream tartar, $\frac{1}{2}$ teaspoon soda, 1 cup flour, 1 teaspoon cinnamon, and $\frac{1}{2}$ packet of spice.

DATE CAKE.

$\frac{1}{4}$ lb. butter, $\frac{3}{4}$ cup sugar, 3 eggs, $\frac{1}{4}$ cup milk, $1\frac{1}{2}$ cup flour, 1 teaspoonful cream tartar, $\frac{1}{2}$ teaspoonful soda, a few chopped dates. Mix butter and sugar to a cream, add milk, with soda dissolved, then eggs, flour and cream of tartar and lastly dates. Bake 15 minutes.

DARK SPONGE OR GERMAN NUT CAKE.

3 eggs, 1 cup sugar, 1 flour, 2 tablespoons butter, $\frac{1}{2}$ teaspoon spice, 1 teaspoon cocoa, 1 of cinnamon, 1 teaspoon cream of tartar, $\frac{1}{2}$ soda, $\frac{1}{4}$ lb. walnuts. Mix as ordinary sponge, and bake 10 to 15 minutes.

GOOD CAKE.

1 lb. butter, 1 lb. sugar, 8 eggs, $1\frac{1}{2}$ currants, 1 lemon peel, 1 lb. flour, and 1 cup S.R. flour. Beat butter and sugar to cream; mix eggs one at time, then all other ingredients. Bake $2\frac{1}{2}$ to 3 hours.

QUEEN CAKES.

2 eggs, 2 tablespoons butter, 4 tablespoons sugar, large cup flour, 1 teaspoon cream of tartar, $\frac{1}{2}$ teaspoon soda, $\frac{1}{2}$ cup milk, few currants, and lemon peel. Mode: Beat butter and sugar to a cream, add eggs, milk. Sift cream of tartar and soda with flour, and then fruit. Bake in good oven ten minutes.

WARBURTON CAKE.

4 eggs, $\frac{1}{4}$ lb. butter, $\frac{3}{4}$ cup sugar, 2 cups flour, 1 teaspoon soda, 2 cream of tartar, essence vanilla. Mode: Beat butter and sugar to a cream, then add milk, in which soda has been dissolved, then add eggs well beaten, leaving out two whites, then flour, cream of tartar and eggs. Bake 20 minutes in slow oven.

JEWISH CAKE.

$\frac{1}{4}$ lb. butter, $\frac{1}{4}$ lb. sugar, 3 eggs, 1 teaspoon cinnamon, a few sultanas, essence of lemon, a few chopped almonds, 14 cups, S.R. flour. Beat butter and sugar to a cream, add eggs (unbeaten). 3 tablespoons of milk. Leave out white of one egg for icing top; beat to a stiff froth, add icing sugar spread over cake. Sprinkle top with split almonds.

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PATTY CAKES.

$\frac{1}{2}$ lb. of butter, 1 good cup of sugar, 3 eggs, $\frac{3}{4}$ cup of milk, 1 cup of currants, 3 cups of self-raising flour. Beat butter and sugar to a cream, then add eggs one at a time, then milk a little at a time, and lastly flour, currants and peel. Bake in quick oven.

A NICE DARK CAKE.

$\frac{1}{2}$ lb. butter, 4 eggs, 1 cup sugar, 2 small cups of flour, 1 cup currants, 1 cup raisins, lemon peel, almonds, 1 teaspoon grated nutmeg, 1 desertspoon brandy, a little milk, and a squeeze of lemon. Beat butter and sugar to a cream, add the eggs, well beaten, the brandy, lemon juice, and soda, dissolved in milk. Sift in the flour, mix in the other ingredients, and bake in a nice oven an hour and a half to two hours.

MOUNTAIN CAKES.

2 cups flour, 1 cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup milk, 2 eggs, 2 teaspoons cream of tartar, 1 of carbonate of soda. Mode: Cream butter and sugar, add eggs and milk, lastly flour, soda and tartar. Bake in patty pans.

SULTANA CAKE.

$\frac{3}{4}$ lb. flour, $\frac{1}{2}$ lb. sugar, $\frac{3}{4}$ lb. sultanas, 1 small cup of milk, $\frac{1}{2}$ lb. butter, 3 eggs, 2 oz. lemon peel, and a few almonds, 1 teaspoonful cream of tartar, $\frac{1}{2}$ teaspoonful carbonate soda. Bake a little over an hour.

TURRET CAKES.

Take 2 eggs, their weight in flour, sugar and butter, beat the eggs well first, then add sugar, flour and butter (melted), beat all together to a cream, fill small tins. Bake for ten minutes in a quick oven.

VICTORIAN SANDWICH.

$\frac{3}{4}$ cup sugar, 4 eggs, beat $\frac{1}{4}$ hour, then add 1 cup of flour, in which has been mixed a little salt, 1 teaspoon cream of tartar and half of carbonate of soda; mix well, and bake $\frac{1}{4}$ of an hour.

WESTERN CROQUET SURPRISE CAKES.

1 $\frac{1}{2}$ teaspoons of lard, 1 egg, $\frac{3}{4}$ cup sugar, 2 cups of self-raising flour; mix lard and sugar to a cream, then add egg, beat well, then milk, $\frac{1}{2}$ cup; mix well together, adding the flour last. Bake in a brisk oven; when cool break top off buns, fill up hole with cream; place top on again; sprinkle with icing sugar.

GOLDEN CAKE.

Take 1 $\frac{1}{2}$ cups of sugar, $\frac{3}{4}$ cup butter, $\frac{1}{2}$ cup of milk, yolks of 8 eggs, 3 cups flour, 3 teaspoonfuls baking powder vanilla, or lemon flavouring. Mode: Mix butter and sugar to a cream,

add yolks of eggs, then milk, then flour, in which the baking powder has been well sifted; beat well. Bake in fairly hot oven $1\frac{1}{4}$ hour. Cheap icing, 2 ozs. icing sugar, 1 tablespoonful water, juice of lemon; if too thin, add little more sugar.

LEMON CAKE.

Beat 6 eggs, yolks and whites separately, till in a solid froth; add to yolks the grated rind of a lemon, and 6 ozs. of sugar, dried and sifted; beat this $\frac{1}{4}$ of an hour; shake in with left hand 6 ozs. dried flour, then add whites of eggs, and juice of the lemon; when these are well beaten in, put at once into tins, and bake about 1 hour in moderate oven.

SPONGE CAKE.

6 eggs, their weight in sugar, half their weight in flour; beat yolks and sugar together, then beat whites separately, and add to the yolks and sugar, then add flour gradually, and avoid much stirring; line dish with butter paper, and sprinkle with sugar; pour in mixture, and sprinkle more sugar on top. Bake 30 minutes.

SPONGE CAKES.

One teaspoonful of butter, $\frac{1}{4}$ cup of sugar, 2 eggs, 1 cup flour, 1 teaspoon cream of tartar, $\frac{1}{2}$ of soda, 2 tablespoons of milk, a little essence of lemon. Bake in small patty pans.

SNOW CAKE.

1 lb. of arrowroot, $\frac{1}{2}$ lb. sugar, $\frac{1}{2}$ lb. butter, 6 eggs, flavour to taste; beat butter to a cream; stir in arrowroot and sugar gradually, mixing well all the time. Whisk eggs to stiff froth, add to other ingredients; beat well 20 minutes. Bake $1\frac{1}{2}$ hours.

ORANGE CAKE.

$\frac{1}{4}$ lb. of butter, 1 cup of sugar, rind of 2 oranges, juice of one, $\frac{1}{2}$ cup of milk, 1 teaspoon of cream of tartar, and $\frac{1}{2}$ of soda, 2 eggs, 4 cups of flour; mix butter and sugar together with eggs, then rind and juice, etc. Bake 40 minutes.

ORANGE CAKE.

3 eggs, 1 cup sugar, 2 cups S.R. flour, 1 tablespoon butter in 4 tablespoons of boiling water, rind of 1 orange; mix sugar and eggs together (well), then add rind of orange and flour, then butter and water. Bake in sandwich tins (orange icing). Juice of orange, enough icing sugar to make stiff, spread over top, and place orange on in pieces.

APPLE SANDWICH.

Take a piece of butter the size of an egg, 1 cup of sugar, 1 cup of milk, 2 eggs, 2 cups of flour, $\frac{1}{2}$ teaspoon of soda, and 1 of cream of tartar; stick pieces of nice floury apple here and there in sandwich. Put a layer of apple (cooked) between, and put cream and apple on top.

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LIGHT BUNS.

3 cups flour, 2 teaspoons baking powder, 1 cup sugar, 3 eggs, 1 cup milk, $\frac{1}{4}$ lb. butter, squeeze of lemon, beat sugar and butter to a cream, add eggs, then milk, in which powder has been dissolved, then lemon, and lastly flour. Bake in quick oven.

QUEEN CAKES.

3 cups flour, 2 teaspoons cream of tartar, 1 teaspoon carbonate soda, 1 cup sugar, essence lemon, 3 eggs, $\frac{1}{4}$ lb. butter, mix all dry ingredients together; rub in butter; pour in eggs well beaten; then add enough milk to make nice stiff batter.

SPICED SANDWICH.

1 cup flour, $\frac{3}{4}$ cup sugar, 3 eggs, 1 tablespoon of butter, 1 teaspoon mixed spice, 2 ozs. ground cinnamon, 1 teaspoon cream of tartar, $\frac{1}{2}$ teaspoon soda in a $\frac{1}{2}$ cup of milk. Bake in sandwich tins 10 minutes. Rub the butter into flour, then add spices, cream of tartar, then eggs and sugar well beaten, then soda and milk.

GOOD FRUIT CAKE.

1 butter, 1 sugar, 9 eggs, 1 lb. currants, 1 sultanas, 1 raisins, lemon peel and almonds, 5 large cups of flour, two of which are self-raising. Mode: Beat butter and sugar to a cream, then add eggs one at a time, beating well after each egg goes in. Sift the flour well, and rub $1\frac{1}{2}$ cups of it into fruit (which should be perfectly dry), add flour a little at time, and lastly fruit; if the mixture seems too stiff, add cold water. Bake quite 2 hours.

MARBLE CAKE.

1 cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup milk, 3 eggs, 2 cups flour, $1\frac{1}{2}$ teaspoons baking powder; take a little of the batter out, and mix chocolate with it. Put alternately into a mould and bake.

GERMAN CAKE.

2 cups S.R. flour, 2 eggs, 1 cup of sugar, $\frac{1}{4}$ lb. of butter, 1 cup of milk, 1 teaspoon of cream of tartar, $\frac{1}{2}$ teaspoon of carbonate of soda; beat butter and sugar to a cream, add eggs, flour; mix cream of tartar and carbonate of soda with milk, little lemon-peel and raisins.

COFFEE CAKE.

3 cups flour, $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ lb. butter, 4 eggs, $\frac{1}{4}$ lb. sultanas, 1 teaspoon soda, 2 teaspoons cream of tartar, 1 cup of coffee essence. Method: Mix butter and sugar together, add eggs, one at a time, then flour, essence and sultanas.

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COFFEE CAKE.

1 cup butter, $1\frac{1}{2}$ cups sugar, 3 cups plain flour (sifted), 3 eggs, break separately, $1\frac{1}{2}$ teaspoonfuls carbonate of soda, 3 teaspoonfuls cream of tartar, 1 handful sultanas; beat butter and sugar to a cream, then add eggs, then cream of tartar, and soda, and flour, then add milk, and beat well, then sultanas; butter a deep dish, put in mixture; spread thickly with sugar and ground cinnamon, and small pieces butter. Bake one hour.

CANTERBURY CAKE.

4 cups of flour, 1 cup of butter, $1\frac{1}{2}$ cups of sugar, 1 teaspoon cream of tartar, $\frac{1}{2}$ soda, 4 eggs, 1 cup of sultanas, 1 cup of milk, a little lemon-peel; beat butter and sugar to a cream; add eggs well beaten, then milk, and lastly flour, with cream of tartar and soda and sultanas. Bake $1\frac{1}{4}$ hours.

GINGER SPONGE.

$\frac{1}{4}$ lb. butter, small cup of sugar, 2 eggs, $\frac{1}{2}$ cup golden syrup, 1 teaspoon of ginger, $\frac{1}{2}$ teaspoon of carbonate of soda, 1 teaspoon of spice, $\frac{1}{2}$ cup of milk, $1\frac{1}{2}$ cups of flour, little nutmeg if liked. Mode: Mix butter and sugar to a cream, add eggs, then syrup, spice and ginger in the flour, lastly milk, in which soda has been dissolved. Bake in moderate oven.

CREAM SPONGE.

4 eggs, 1 breakfast cup flour (plain), 1 small cup castor sugar, 1 teaspoon cream of tartar, $\frac{1}{2}$ teaspoon baking soda, 1 tablespoon cold water; beat eggs very well, add sugar and beat again, then flour, into which cream of tartar and soda have been added and sieved; lastly water; mix all well together, but do not beat long. Butter sandwich tins well, and divide above mixture into them. Bake in a moderate oven for 10 minutes. Whip cream, to which add sugar and essence to taste, and put between the layers, and on top of cake. The above mixture can be made into a cinnamon sponge by adding cinnamon to the flour prior to sieving same.

APPLE CAKE.

2 cups S.R. flour, $\frac{1}{4}$ lb. butter, $\frac{1}{2}$ cup sugar, 1 egg, little water to make firm paste. Mode: Cream, butter and sugar, add egg, then water, lastly flour, roll out paste in two parts, put layer of stewed apples on one, wet round the edge, place other on top, press edges well together. Bake in moderate oven 25 minutes.

GOOD FRUIT CAKE.

5 cups flour, 4 eggs, $\frac{1}{2}$ lb. sultanas, $\frac{1}{2}$ lb. currants, $\frac{1}{4}$ lb. peel, 2 teaspoons essence lemon, 1 teaspoon cream of tartar, $\frac{1}{2}$ teaspoon soda, 2 cups milk, 2 cups sugar, $\frac{1}{2}$ lb. butter. Bake 2

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hours slow oven. Process: Beat butter and sugar and essence, pinch salt to cream, add eggs, well beaten, then milk, with cream of tartar, and soda mixed in, then the flour, and lastly the fruit.

ICING WARBECCAN CAKE.

Beat other 2 whites of eggs with $\frac{1}{2}$ lb. icing sugar, add a little cocoanut; ice each cake, put one round on other, sprinkle with cocoanut, and put over the stove till icing feels warm.

WARBECCAN CAKE.

1 cup sugar, 2 cups flour, $\frac{2}{3}$ butter, $\frac{2}{3}$ milk, 2 teaspoons cream of tartar, 1 teaspoon carb. soda, 4 yolks, 2 whites eggs, vanilla to flavour. Method: Beat butter and sugar to a cream, add milk in which cream of tartar has been dissolved, then the yolks and the two whites well beaten, then the flour in which cream of tartar has been mixed. Put in sandwich tins well greased. Bake 20 minutes, turn out lot cool, then ice.

WEST INDIAN CAKE.

$1\frac{1}{2}$ lbs. flour, 1 lb. butter, 1 lb. sugar, 1 only nutmeg, 4 eggs, 2 teaspoons carb. soda, 1 pint milk, 1 lb. currants, $\frac{1}{2}$ lb. sultanas. Method: Cream butter and sugar; add eggs one at a time (unbeaten), then fruit and nutmeg, then soda in milk; lastly flour.

DOLLY VARDEN CAKE.

$\frac{1}{4}$ lb. butter, 1 cup of sugar, 3 eggs, 6 tablespoons of milk, 1 teaspoon carb. soda, 2 teaspoons cream of tartar, $1\frac{1}{2}$ cups of flour. Method: Beat butter and sugar to a cream, add eggs (well beaten), and milk; divide into two parts, the dark part with 2 teaspoons of cocoa or cinnamon. When cold put together with chocolate icing.

PLAIN SPONGE.

3 eggs, $\frac{1}{4}$ cup sugar, 1 cup flour, 1 teaspoon cream of tartar, $\frac{1}{2}$ teaspoon carb. soda, $\frac{1}{2}$ cup warm milk and water. Method: Beat eggs and sugar 20 minutes, add flour and cream of tartar; lastly carb. soda in warm milk and water.

CREAM CAKES.

$\frac{1}{4}$ lb. butter, $\frac{1}{2}$ lb. sugar, 3 eggs, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ lb. flour (a little more), 1 teaspoon soda, 2 teaspoons cream of tartar. Method: Cream butter and sugar together, then add eggs (well beaten), and milk; lastly flour, cream of tartar, and soda. Bake in a hot oven from 10 to 15 minutes; when done cut off top, take a little out, fill with cream, and place top on again.

GINGER BREAD SANDWICH.

$\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup treacle, $\frac{1}{2}$ cup boiling water, $1\frac{1}{2}$ good cups flour, 2 teaspoons cinnamon, 1 dessertspoon

ground ginger, 1 egg, 1 teaspoon soda in a little boiling water. Method: Cream butter and sugar, add treacle and boiling water, then flour, cinnamon and ginger, then egg; lastly soda in boiling water.

BISCUITS.

SHORT BREAD, CREAMS.

10 ozs. flour, 5 ozs. sugar, 5 ozs. butter, 1 teaspoon cream of tartar, $\frac{1}{2}$ soda, 2 eggs. Mode: Cream butter and sugar. Add eggs, then flour, with cream of tartar and soda, roll out thin, cut with square cutter. Bake in quick oven; when cold, join together with icing.

KISSES.

$\frac{1}{4}$ lb. of sugar, $\frac{1}{4}$ lb. corn flour or maizena, $\frac{1}{4}$ lb. common flour, $\frac{1}{4}$ lb. butter, $\frac{1}{4}$ teaspoon soda, $\frac{1}{2}$ teaspoon cream of tartar, 1 or 2 eggs. Rub butter and flour, beat eggs and sugar together, add a little flavouring, then mix well together, and roll into round shapes; when cooked put raspberry jam between.

CHAMPAGNE PASTE.

1 cup sugar ($\frac{1}{4}$ lb. butter rubbed into), 2 cups flour, 1 teaspoon cream of tartar, $\frac{1}{2}$ teaspoon soda, 1 egg, and a little milk.

DATE NUTS.

3 cups flour, 1 cup sugar, $\frac{1}{2}$ lb. butter, 1 egg, 1 teaspoon soda, 2 teaspoonfuls cream of tartar, and enough milk to mix. Roll out, and cut in pieces large enough to wrap a date in, and bake in moderate oven.

BISCUITS.

2 lbs. of flour, 1 teaspoon soda, 2 cream of tartar, also 2 oz. sugar, well mixed together, and make into a dough, with cream or milk, roll, and cut into shapes.

LADIES' FINGERS.

1 cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{4}$ cup milk, $\frac{1}{2}$ teaspoon cream of soda, dissolve in milk, 1 pt. flour, 1 teaspoon cream of tartar; cut in strips, roll in sugar, and bake in quick oven.

NICE BISCUITS.

1 cup butter, 1 cup sugar, beaten to cream, pinch salt, $\frac{1}{2}$ cup milk, 2 teaspoons cream of tartar, 1 teaspoon soda, 2 or 3 eggs well beaten, enough flour to stiffen. Roll out very thin, and bake in quick oven.

KISSES.

$1\frac{1}{2}$ cups flour, $1\frac{1}{2}$ teaspoons cream of tartar, and $\frac{3}{4}$ of soda, $\frac{1}{2}$ lb. butter, $\frac{1}{2}$ cup of sugar, 3 eggs; mix like paste, and cut into biscuits (round). Place jam between them.

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Smile on, and while you smile others smile,
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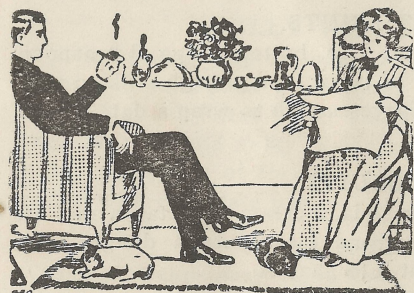
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COCOANUT BISCUITS. ✓

1 lb. S.R. flour, 6 oz. butter, 8 oz. sugar, 3 eggs, 1 cup cocoanut. Beat sugar and butter, then eggs, add cocoanut, lastly flour.

SHORT BREAD.

$\frac{1}{2}$ lb. butter, $\frac{1}{4}$ lb. icing sugar, beat to a cream, 2 cups flour, 1 tablespoon of milk, 2 cups maizena.

SWEET BISCUITS.

4 lbs. flour, $1\frac{1}{2}$ lbs. sugar, 1 lb. butter, a pint of milk, and 2 eggs, 1 teaspoonful of soda, 2 teaspoonfuls cream of tartar; flavouring to taste.

SLUGS. ✓ makes about 24

$\frac{1}{4}$ lb. butter, 3 oz. sugar, $\frac{1}{2}$ lb. S.R. flour, 1 tablespoon cocoanut, 1 egg, cream butter and sugar; add egg then cocoanut and flour; roll pieces $1\frac{1}{2}$ inches long in sugar and cocoanut. Bake in moderate oven. *upper half 375 1000*

SPONGE BISCUITS.

1 lb. S.R. flour (full weight), $\frac{1}{2}$ lb. butter, $\frac{1}{2}$ lb. sugar, 3 eggs, and essence. Beat butter to cream; add sugar, and well-beaten eggs, and essence, and 1 tablespoon boiling water, then flour; make into nice dough; roll very thin, and bake in well heated oven.

AFTERNOON TEA BISCUITS.

3 eggs, $\frac{1}{2}$ lb. butter, $\frac{1}{2}$ lb. sugar, 1 lb. flour (self-raising). Beat butter to cream, add sugar, and then well-beaten eggs and essence, and lastly flour. Roll out very thin; glaze top of biscuits with well-beaten eggs, decorate with chopped almonds, and bake in a quick oven for about 10 minutes.

SHORT BREAD ROLLS.

2 tablespoonfuls beef dripping, 1 tablespoonful butter, $\frac{1}{4}$ cup sugar, 1 egg, 1 cup S.R. flour. Beat butter and dripping to a cream, add egg, then sugar, lastly flour. Roll out flat, spread jam over thinly, roll up as for jam roll; cut in slices. Bake in pretty hot oven.

GINGER BISCUITS.

4 cups flour, 1 cup sugar, 1 cup treacle, $\frac{1}{2}$ teaspoon of soda, 1 teaspoon cream of tartar, 1 tablespoon beef dripping, 1 tablespoon ground ginger, 3 eggs. Rub together flour, sugar, cream of tartar, carbonate of soda, ginger and dripping. Then mix with treacle and eggs, which have been well beaten. Roll out then, and cut with a biscuit cutter

PUDDINGS.
BAKEWELL TART.

Line a plate with pastry spread with raspberry jam, and cover with this mixture: 2 oz. butter, 2 oz. sugar, 1 egg, 3 oz. ground rice. Beat butter and sugar to a cream, add egg and beat well, stir in rice; if too stiff add little milk. Bake $\frac{1}{2}$ hour.

ALMOND PUDDINGS.

$\frac{1}{4}$ lb. almond meal, $\frac{1}{4}$ lb. ground rice, $\frac{1}{2}$ lb. sugar, 8 eggs. Beat sugar and eggs to a stiff froth, then add meal and rice. Bake in 4 small pie dishes, in slow oven, about 2 hours. When cold, ice and decorate with hundreds and thousands.

PASTE FOR STEWED FRUITS.

1 cup flour, $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ lb. butter, 1 egg, $\frac{1}{2}$ cup milk, 1 teaspoon of soda, 2 teaspoons cream of tartar. Mix flour and sugar with soda, cream of tartar; beat up egg, add milk, melt butter, and pour it over the mixture; beat all together, and pour over hot stewed fruit, and bake for about $\frac{1}{2}$ an hour.

GERMAN PUDDING.

2 cups flour, $\frac{1}{2}$ lb. suet, 1 cup light jam, 1 teaspoon carbonate soda, $\frac{1}{2}$ cup of milk. Mode: Mix all well together, and boil 2 hours. Serve with sauce.

APPLE SNOWBALLS.

2 cups of rice, apples, cloves and sugar. Mode: Boil rice in milk until 3 parts done, then strain off. Pare and core apples (keep whole), punch out the core, fill up centre with sugar, and clove; put rice around each apple, and tie each ball separately in a cloth. Boil until apples are tender, about $\frac{1}{2}$ hour.

STEAMED DATE PUDDING.

3 ozs. of butter, 1 small cup of sugar, $1\frac{1}{2}$ cups flour, 1 cup dates, 1 small teaspoon baking powder, 2 eggs, 3 tablespoons of milk. Beat butter and sugar together, add eggs, and beat well; add milk, dates (chopped finely), and lastly flour and baking powder. Steam $1\frac{1}{2}$ hours.

GOLDEN PUDDING.

$\frac{1}{4}$ lb. suet, $\frac{1}{4}$ lb. sugar, $\frac{1}{4}$ lb. breadcrumbs, $\frac{1}{4}$ lb. marmalade, 4 eggs. Boil two hours, and serve with sweet sauce.

RUSSIAN PUDDING.

Take 2 eggs, their weight in flour, sugar, breadcrumbs and butter, 2 tablespoons of jam, 1 small teaspoon of carbonate soda, and 1 of cream of tartar. Beat butter and sugar to a cream, add jam, 3 eggs well beaten, lastly add flour and breadcrumbs, cream of tartar and soda. Mix all thoroughly; pour into a buttered mould, and steam for 2 hours. Serve with wine sauce.

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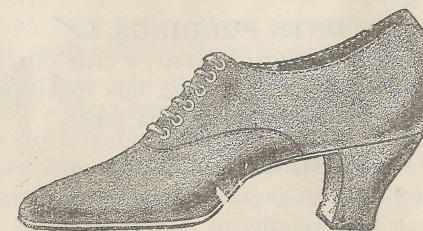
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SPONGE PUDDING.

One tablespoonful of butter, $\frac{1}{2}$ cup sugar, 2 eggs. Beat well together, then add 1 cup of flour, 1 teaspoonful of baking powder, and a little milk to make the mixture like batter. Put in a well buttered basin, and steam for one hour without raising the lid. Serve with sweet sauce.

MARGARETTA PUDDING.

4 ozs. self-raising flour, 1 egg, 2 ozs. sugar, 2 ozs. butter, and a little milk. Beat sugar and butter to a cream. Stir in flour, then egg and milk to form a stiff batter. Line mould with jam, pour in batter; steam $1\frac{1}{2}$ hours. Serve with sauce.

GOOD PLAIN PUDDING.

2 cups flour, pinch of salt, 1 tablespoonful of nice dripping, heaped up, 2 heaped tablespoonfuls raspberry jam, 2 heaped tablespoonfuls sugar, 1 teaspoonful of baking soda, dissolved in $\frac{1}{2}$ cup of milk. Mix all dry ingredients together, and rub in the jam and dripping, and then wet with milk. Put in a buttered basin, and steam for 2 hours.

GOOD FAMILY PUDDING.

Soak 2 spoonfuls of sago over night in milk, 3 cups bread-crums, $\frac{1}{2}$ cup sugar, 1 cup rasins or figs, 2 eggs, and any essence, 1 spoonful carbonate soda, 2 spoonfuls butter, melt butter, beat eggs, and mix altogether, and steam 4 hours.

DATE PUDDING.

1 cup flour, 1 cup breadcrumbs, 1 cup suet, 1 cup sugar, 1 egg, 1 cup milk with 1 teaspoon of soda dissolved in it, 1 teaspoon of cinnamon, 1 teaspoon spice or nutmeg, 1 lb. dates. Steam or boil for 3 hours.

DATE PUDDINGS.

$\frac{1}{2}$ lb. dates, $\frac{1}{4}$ lb. suet, sugar to taste, a little salt, $\frac{1}{2}$ lb. grated breadcrumbs, a little nutmeg, 2 eggs; mix together and steam 4 hours. Serve with cream of maizena sauce.

CANARY PUDDING.

Weights of 4 eggs in sugar and butter (beat to cream), a little more than the weights of 4 eggs in flour, 1 teaspoon cream of tartar, $\frac{1}{2}$ carbonate of soda, whisk eggs well, add to butter, etc., lastly add flour and powder; butter a jar, pour in mixture, and steam 3 or 4 hours. Serve with maizena sauce.

APPLE SPONGE.

1 cup self-raising flour, 1 cup sugar, 1 dessertspoon butter, 1 egg. Mix the butter into batter; cook apples, and pour batter on top, and bake 20 minutes.

DELICIOUS PUDDING.

\times 1 large cup jam, 1 large cup sugar, suet, breadcrumbs, flour, raisins, little lemon peel; mix all together, then add one spoon soda, dissolved in milk, enough to mix; put in basin, and steam for three hours.

CURRENT PUDDING.

$1\frac{1}{2}$ cups flour, 1 cup sugar, 1 cup suet, 2 teaspoons vinegar, lemon peel, 1 cup currants; dissolve 1 teaspoon carbonate of soda in a cup of boiling milk. Boil for three hours.

SHORT CRUST.

$\frac{1}{4}$ lb. butter, $\frac{1}{2}$ lb. S.R. flour, a little castor sugar, pinch salt. Rub butter into flour, etc., and make into a nice dough, with cold milk, not too soft. Bake in a heated oven, but not quick.

SHORT CRUST FOR FRUIT TARTS.

$\frac{1}{2}$ lb. flour, 1 dessertspoon fine sugar, 6 ozs. butter, $\frac{1}{4}$ cup water, a pinch of salt. Mix salt with flour; rub in the butter lightly with tips of fingers. Mix to stiffish dough, roll out, and fold over 2 or 3 times.

PUFF PASTE.

$\frac{1}{2}$ lb. butter, 12 ozs. of flour, chop half the butter into the flour, and make a stiff dough with milk, roll out and cut the rest of the butter on to it, fold it up and roll out again, double it up, and set it by for an hour or two. Then roll out three times and bake. Always use 4 ozs. more flour than butter.

PUFF PASTE.

1 lb. butter, 1 lb. sifted flour, put butter on a cloth and press and work it well (in winter till it is mellow), then form it into a roll and put in a cool place for use, break 2 eggs into flour; mix with cold water. Try and get your paste the same consistency as your butter, more particularly in summer, as the heat then causes the butter to become very soft during the rolling of the paste, and to break through the surface. Mix the dough into a clear smooth paste without toughness on the board, till it has acquired a smooth shining appearance; mould it into a round lump; roll it out, place butter on, fold in three, and roll out gently; do this six or seven times.

APPLE SPONGE.

6 large apples, 1 cup flour, $\frac{1}{2}$ teaspoon soda, 1 teaspoon of cream of tartar, 2 tablespoons sugar, $\frac{1}{2}$ cup milk, 1 egg, small piece butter. Mode: Stew apples till tender, and place in pie dish. Meanwhile mix cream of tartar and soda with flour, also sugar. Melt butter, mix with egg and milk, and pour on hot apples, adding little milk if too stiff. Bake 15 minutes in a quick oven.

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BOILED SAGO PUDDING. ✓

Put 4 tablespoons of sago into a basin, with a cup of milk, and let it stand all night. Add one cup of raisins, or sultanas, 1 cup of breadcrumbs, $\frac{1}{2}$ cup sugar, 1 tablespoon butter, 1 teaspoon carbonate of soda. Tie in cloth, and steam or boil for 2 hours. Add, if liked, nutmeg and peel to taste.

FROSTED LEMON PIE.

Take two lemons, squeeze out the juice, and grate peel (it is best to grate peel before squeezing juice). Take yolks of two eggs well beaten, and 6 teaspoons of brown sugar; mix all together with lemon juice and rind. Cover tart plate with paste, and spread lemon mixture on it. Bake without upper crust until nearly done, then beat the 3 remaining whites of eggs to a stiff froth, spread on top, and return to oven until brown.

STEAM PUDDING.

$\frac{1}{2}$ lb. butter, $\frac{3}{4}$ cup sugar, $1\frac{1}{2}$ cups flour, 1 cup currants, 1 cup raisins, piece of lemon peel, 1 teaspoon spice, 1 teaspoon soda, 1 egg, 1 small cup milk. Mode: Rub the butter into the flour, add sugar, raisins, currants, peel and spice. Beat up the egg, mix milk and soda, dissolved; mix well round, put into a greased basin, and steam for 3 hours. Serve with white or brandy sauce.

HALF-PAY PUDDING.

$\frac{1}{4}$ lb. each suet, currants, raisins, breadcrumbs, flour (ordinary), 2 tablespoons treacle, $\frac{1}{2}$ pint milk. Chop suet fine, add above ingredients; moisten with milk; put all in a buttered basin, and steam for $3\frac{1}{2}$ hours; serve with sweet sauce.

VICKERY PUDDING.

2 cups flour (plain), 2 tablespoons dripping, cup currants, cup raisins, $\frac{1}{2}$ cup sugar, 1 piece of lemon peel, 1 nutmeg, 1 desertspoon carbonate of soda, 2 cupfuls boiling water. Method: Mix all ingredients well together, then pour on boiling water, stir well, let stand all night, then put in basin and steam three hours. Tested with great satisfaction.

TASTY MEAT DISHES. A NICE SUPPER DISH.

Take a chicken nicely cleaned and cut up. Place in an enamel saucepan, salt, pepper, and mace to taste; just cover with water, let cook slowly until the chicken is very tender; lift out, take out the bones, cut the meat up finely. Boil two eggs hard, cut into rings; place all in a pie dish, and pour the liquid the fowl was boiled in over; set away to cool; turn out on a dish, garnish with parsley.

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TASTY BAKED CHOPS.

1½ lbs. chops, a large onion, pepper and salt to taste. Trim fat off chops, put them in a pie dish with onion chopped finely, and pour over the following mixture, 2 tablespoons Worcester sauce, 1 tablespoon vinegar, 1½ teacups full of water, into which is mixed a tablespoon flour, 1 dessertspoon sugar. Pour over chops, and bake for about two hours, with tin plate on top. Take plate off last half hour to brown.

SPICED STEAK.

2 lbs. steak, 2 teaspoons salt and vinegar, 1 of sugar, pepper, and Worcester sauce; rub into steak (which must be scored well) if made the night before. Can be used for breakfast next morning; fry a nice brown; make rich gravy, and serve hot.

TO COOK AN OLD FOWL.

Prepare, stuff, and season fowl as for roasting, take a large pudding cloth, well flour it all over, and roll the fowl in same; fasten the ends well, and secure and plunge into boiling water. Allow to gently simmer several hours, according to the age of the bird. When done, remove from cloth, and serve with delicious sauce.

TRIPE CUTLETS.

1 lb. tripe, 1 egg, breadcrumbs, flour, pepper and salt; cut the tripe into 2 inch square pieces; dredge the flour over them. Sprinkle with pepper and salt; dip them into the egg well beaten; then into the breadcrumbs; fry in boiling fat until a nice brown colour. Serve with a slice of lemon or a little tomato sauce.

BEEF STEAK STEWED.

Take a thick steak. Mix a chopped onion with pepper and salt; also breadcrumbs. Make some deep cuts in the meat without cutting through. In these put seasoning and roll the steak up. Put 3 ozs. dripping in saucepan, then meat; cover closely, and simmer gently three hours. Serve in its own gravy, thickened and flavoured with tomato sauce.

TASTY DINNER DISH.

Cut into strips, skirt or blande bone steak, and put into enamel dish. Put about 1 tablespoon flour, little curry, vinegar, seasonings, little sugar, tomato sauce and mustard; mix with cold water to make in all 1½ cups. Pour over steak, and cover down tightly, and allow to simmer gently in a moderate oven for three hours or longer.

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BACON PATTIES.

Equal quantities of cheese (grated), bacon, and an onion (minced), salt and pepper. Mix together. Line patty pans with nice short pastry, put in some of the mixture then a cover of pastry on top. Bake a nice brown.

MEAT RELISH.

The remains of cold roast beef, 1 large onion, 1 large apple, 1 tablespoon grated cocoanut, 1 teaspoon curry powder, pepper and salt. Slice onion and apple, and fry to a nice brown; then add cocoanut, a little flour, curry, pepper and salt, and about 2 cups of water; when nicely thickened, pour over the meat, and let simmer for about 1 hour.

SAVOURY OMELETTE.

3 eggs, a little finely chopped parsley, thyme, spring onion, pepper and salt. A small iron (not enamelled) frying pan should be kept for omelettes. Beat the whites of eggs very stiffly, and add the mixed yolks and other ingredients; melt a small tablespoon of butter in the pan, and when it has stopped fizzling pour in the omelette all at once. Cook over a moderate part of fire, and when nearly set on top fold in two and turn out of pan at once. It should be eaten very hot, and not allowed to stand.

SALMON HOT.

Place a tin of salmon in a saucepan of boiling water for 20 minutes. Boil a cup of rice, and make a thick white sauce. Place salmon on dish, pour over white sauce, and put the rice all around the dish. Serve very hot.

SALMON AND RICE.

Boil in water till ready, 1 cupful of whole rice, strain them; mix well into salmon, picked clean from all bone and skin; add a heaped tablespoon of butter, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon pepper, 2 hard-boiled eggs. Cut up, mix together, put on fire, and bring to a boil only, and serve in vegetable dish.

SUPPER ROLL.

(To be eaten cold.)

$\frac{1}{2}$ lb. steak, $\frac{1}{2}$ lb. ham or bacon (minced finely), $\frac{1}{2}$ lb. breadcrumbs, 1 egg, 1 teaspoon of thyme or marjoram, a little allspice, salt and pepper to taste. Roll in buttered paper, then in floured cloth. Boil 2 $\frac{1}{2}$ hours.

GERMAN SAUSAGE.

2 lbs. lean beef, $\frac{1}{2}$ lb. bacon, 2 cups breadcrumbs, $\frac{1}{2}$ of 1 small nutmeg (grated), cayenne to taste. Put through mincer, and bind together with 2 eggs. Shape like German sausage roll in greased paper; tie in cloth, and boil 2 hours.

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DELICIOUS FISH SAUCE.

Melt 1 tablespoon butter in a saucepan, but do not allow it to brown. Add 1 tablespoon flour, and blend till smooth, then gradually add 2 cups of hot milk, and stir until the whole reaches the consistency of thick cream, then allow to gently simmer; add salt and pepper to taste; also chopped egg and parsley.

SAGE AND ONION STUFFING.

4 large onions, 10 sage leaves, $\frac{1}{4}$ lb. breadcrumbs, $1\frac{1}{2}$ ozs. butter, yolk of 1 egg, salt and pepper to taste. Peel and bring onions to a boil, remove from fire, and put twice through the mincer, then add butter, chopped fine, breadcrumbs, yolk of egg, and seasoning.

PICKLES. CHUTNEY.

$2\frac{1}{2}$ lbs. green tomatoes, 2 fair sized onions, $2\frac{1}{2}$ lbs. apples and pears (mixed), a little garlic, dessertspoon of cloves, the same of spice, cayenne to taste. Slice tomatoes, sprinkle with salt, and let stand twelve hours, then strain off water, put in pan with rest of ingredients, cover with vinegar. Boil for an hour, then add one lb. of dark brown sugar.

PICKLED ONIONS.

12 lbs. pickling onions, 4 quarts vinegar, full quantity, 5 teaspoons each cloves, allspice, peppercorns, 3 small teaspoons dried chillies, $\frac{1}{2}$ lb. salt, bare weight; peel onions, wash and put into jars. Boil vinegar and flavourings (the latter tied in muslin bag) for 15 minutes, then allow to get cold, and pour over the onions, and cork securely.

PLUM SAUCE.

6 lbs. plums or damsons, 2 lbs. sugar, $\frac{1}{4}$ lb. mustard, $\frac{1}{4}$ lb. ginger, $\frac{1}{2}$ lb. large raisins, $\frac{1}{4}$ lb. salt, $\frac{1}{4}$ lb. garlic, 2 large onions, 3 pints vinegar, $\frac{1}{2}$ oz. cloves, $\frac{1}{2}$ oz. allspice. Boil all together one hour, strain and bottle.

TOMATO CHOW CHOW.

8 lbs. tomatoes, 4 lbs. onions, 3 lbs. golden syrup, 4 table-spoons mustard, 3 table-spoons ground ginger, 3 table-spoons pepper, colour with turmeric powder, about teaspoon to 6 lbs., get 3d. worth at chemist's. Cut tomatoes and onions, sprinkle with salt and let stand over night, then drain; cover with vinegar, mix ingredients with liquor you strain off, and add to tomatoes and boil one hour.

TOMATO PICKLE.

6 lb. of tomatoes, 2 lb. of onions, 1 cup of flour, 1 lb. of sugar, 3 tablespoons mustard, 1 tablespoon of allspice, 2 teaspoons of curry, 1 small teaspoon of cayenne, 1 tablespoon of turmeric, 2 qts. of vinegar; make a brine, 1 lb. of salt and 4 qrts. of water; pour over cut up tomatoes over night; heat them boiling point, strain through colander, throw away brine. Mix flour, mustard, turmeric, cayenne, and curry with cold to a smooth paste; add sugar, spice, vinegar, and boil until it thickens; add tomatoes, boil 15 minutes.

GREEN TOMATO PICKLES.

4 lb. green tomatoes, $\frac{1}{2}$ cupful salt, $\frac{3}{4}$ lb. onions, $\frac{1}{2}$ lb. sultanas, 1 doz. chillies, 1 tablespoon cloves, allspice, and mustard seed, $\frac{1}{2}$ pint treacle, 1 qt. vinegar. Slice tomatoes and onions, and sprinkle them with salt; let them stand all night, then strain off the liquid that has formed; put vinegar, treacle, spices, and sultanas in preserving pan, and bring them to a boil. When boiling add tomatoes and onions, and boil for 20 or 30 minutes. Bottle and seal when cold.

TOMATO SAUCE.

12 lb. of tomatoes, $\frac{1}{2}$ lb. sugar, $\frac{1}{4}$ lb. salt, 2 lb. onions (sliced) $\frac{1}{4}$ cup Beaufoy's acid, $\frac{1}{2}$ oz. garlic, 1 oz. cloves, 1 oz. peppercorns, 1 oz. allspice, 1 saltspoon of cayenne. Boil for 2 hours, then strain through colander; return to pan; boil until proper consistency. Do not put acid in pan unless enamel.

TOMATO CHUTNEY.

10 lbs. tomatoes, 1 lb. onions, 1 lb. sugar, 1 lb. apples, $\frac{3}{4}$ lb. carrots, $\frac{1}{4}$ lb. salt, $\frac{1}{2}$ lb. raisins, 1 tablespoon white pepper, $\frac{1}{4}$ teaspoon cayenne, $\frac{3}{4}$ cup treacle, $\frac{1}{4}$ cup honey, 1 oz. allspice, 1 oz. cloves, $1\frac{1}{2}$ pints of vinegar. Boil tomatoes and onions first, then strain and add other ingredients.

PRESERVES.**QUINCE CONSERVE.**

Take 4 lbs. quinces, peel and cut into quarters, cook in a little water till tender enough to cut in slices (thin), add 3 lbs. of white sugar, $\frac{1}{4}$ lb. preserved ginger sliced thin. The juice and rinds of two lemons grated. Put all together in an enameled pot; add $\frac{1}{2}$ pint of water, boil for $2\frac{1}{2}$ hours. Put in jelly pots, and cover well to keep airtight.

QUINCE MARMALADE.

To every quince 1 lb. sugar, 1 pint water; boil fruit and water 20 minutes, add sugar, then boil until it jellies. Cut fruit in fine slices with core in centre (which may be removed if preferred). Wipe fruit with a cloth to remove all down.

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MOCK GINGER.

Pour 1 gallon of fresh water on 1 lb. of common lime, let stand until clear, and drain off through muslin. Cut 12 lbs. melon into squares, and pour lime-water over it; let stand 12 hours, and then strain off. Put the melon into preserving pan, with 2 qts. of fresh water, 12 of sugar, 1 lb. green ginger, and 1 oz. of citric acid. Boil until clear, which is about five hours.

FIG JAM.

15 lbs. of figs, 3 pints of water, $1\frac{1}{4}$ lbs. green ginger, $\frac{1}{2}$ lb. sugar to each lb. figs. Boil water, add sugar, boil 10 minutes, cut figs in small pieces, add them, and boil till it jellies.

MELON AND PINE APPLE JAM.

15 lbs. melon, 3 pine apples, add $\frac{3}{4}$ lb. sugar to every lb. of fruit; peel and cut melon in small square pieces, sprinkle with some of the sugar overnight, then add remaining sugar and pine apple, cored and cut, next morning, and boil until it gets clear and jellies.

DRIED APRICOT JAM.

Take 1 lb. of dried apricots, and soak them in three pints of cold water for 24 hours, then turn in stew pan, and boil for 1 hour, then add three lbs. of sugar and boil another hour. The result will be 6 lbs. of delicious jam.

PRESERVED PEARS.

6 lbs. sugar, 12 lbs. pears, 1 pint water; boil until clear, with 1 lb. of green or preserved ginger. Have pears peeled, cored and quartered. Drop in syrup, and boil until soft. Lift out pears into jars, and cover with syrup. Seal when cold.

PRESERVED QUINCES.

Pare and quarter the quinces, and to 10 lbs. of fruit use 6 lbs. sugar, 13 cups of water, $\frac{1}{2}$ cup vinegar. Boil sugar, water, and vinegar for $\frac{1}{4}$ of an hour, then put in quinces; boil quickly for an hour; take off the scum, and let simmer for $\frac{1}{2}$ an hour.

PEAR GINGER.

12 lbs. pears, 1 lb. preserved ginger, 2 lemons, 2 cups water, 6 lbs. sugar; cut up pears over night, grate the lemons, and cut up ginger thin; put all in preserving pan, and let stand all night. Then put on fire, and boil gently for 3 or 4 hours.

ORANGE MARMALADE.

Cut into small slices, and to every pound of fruit add 1 qt. of water. Let stand 24 hours. Bring to boil, and let stand another 24 hours. Weigh, and to every pound of fruit add 1 lb. sugar. Boil till jelly; add $\frac{1}{2}$ doz. lemons.

ORANGE JAM OR LEMON JAM.

To each orange add 1 cup sugar, 1 cup water; slice oranges very thin; add sugar and water; let stand all night. Boil till it jellies.

SUPERIOR ORANGE MARMALADE.

6 Seville oranges, 6 navel oranges, 3 lemons, or 2 large. Cut very finely, and pour over 12 pints of water; let stand 24 hours, then boil till tender, then let stand till next day; boil up and add 12 lbs. of sugar (brewers' crystals, and boil three hours, or until syrup jellies.

MELON JELLY.

12 lb. melon, 12 lemons (if liked use half sweet oranges): cut the whole melon up (rind, pips, etc.) into small pieces, sprinkle some sugar over it, about 4 cups, let it stand over night; cut the lemons all up and put into a separate basin, and pour 1 pint boiling water to each lemon over them; let it stand overnight. Next morning put all together in the preserving pan, and boil $1\frac{1}{2}$ hours. Strain through a jelly bag, and to each cup of juice allow 1 cup of sugar. Put the liquid on to boil, and then add sugar, deducting the quantity already used (4 cups), and boil until it jellies.

LEMON JELLY.

Cut lemons up through skins and pips, to each pound allow 3 pints of water. Let stand 24 hours, then boil 20 minutes. Let stand another 24 hours, then boil 5 minutes. Strain through jelly bag, and to every cup of liquid add one cup of sugar. Boil until it jellies.

COVERING JAM.

Whilst jam is boiling, have the tissue paper for top, of jars ready, and as each jar is filled, dip the paper in beaten white of egg and cover. It is best to keep the preserving kettle on the stove, and fill from it, and finish each jar off whilst in a boiling stage.

**CONFECTIONERY.
CHOCOLATE CARAMELS.**

1 pt. of sugar dissolved in 1 glass of water, with a few drops of vanilla, 1 cupful of grated chocolate. Boil until quite thick, then pour into buttered tins; when cold cut in squares.

CHOCOTATE CREAMS.

Put some chocolate or Taylor's cocoa in a saucer over a kettle of boiling water to soften. Then put into a saucepan 2 cups of sugar, 1 cup of water, $\frac{1}{4}$ teaspoonful cream of tartar, and boil until the liquid hangs from the spoon. Pour into a

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basin, and stir until it creams. Make into balls, and roll in chocolate.

COCOANUT ICE.

2 cups sugar, $\frac{1}{2}$ cup milk (boil together 5 minutes), then pour it on a good tablespoon of dessicated cocoanut; beat well until it thickens, and pour into a greased plate.

JUJUBES.

1 oz. gelatine, 1 lb. sugar, $\frac{1}{2}$ pt. water; allow the gelatine to soak in half the water for $\frac{1}{2}$ an hour; boil sugar with the other half of water, then add gelatine, and boil for few minutes, stirring all the time. Pour into separate plates, colouring one with cochineal; let it stand.

TURKISH DELIGHT.

2 packets of gelatine, $2\frac{1}{2}$ cups of water, 2 lbs. white sugar, vanilla to taste. Soak gelatine in 1 cup of cold water, and add $1\frac{1}{2}$ cups of boiling water and the sugar. Boil for 20 minutes, and turn out on a flat dish; let set all night, then cut in squares, and roll in powdered sugar.

CREAM DATES.

1 cup of castor sugar, $\frac{1}{2}$ cup of milk; stir together, and boil six minutes till it looks clear. Flavour with vanilla or lemon, just before taking off the fire; stand the pan in cold water; stir the mixture well; remove the stones out of dates, and fill the vacancy with the mixture.

EVERTON TOFFEE.

Boil together $1\frac{1}{2}$ lbs. moist sugar, 3 ozs. of butter, $1\frac{1}{2}$ cups of water, and the grated rind of $\frac{1}{2}$ a lemon. When done, let it stand aside until it has ceased boiling. Then stir in juice of a lemon, and pour into a buttered plate to cool.

NEW YORK ROCK.

4 tablespoons sugar, 2 tablespoons golden syrup; boil 7 minutes, then take off and stir in quickly a teaspoon of carbonate of soda. Pour into a well-buttered dish.

SPONGE FILLINGS.

PASSION FRUIT FILLING.

1 egg (white only), the juice of two or three passion fruit, $\frac{3}{4}$ lb. icing sugar; beat white of egg stiff, add icing sugar, and the fruit juice.

BANANA CHEESE.

$\frac{1}{4}$ lb. butter, 1 lb. castor sugar; melt butter and sugar, add three well-beaten eggs, and grated peel of 1 lemon, with 4 big bananas that have been passed through a sieve. Put into a jar, in a saucepan of water, and stir till thickens; do not let it boil.

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BUTTER FILLING FOR SANDWICH.

Beat together 2 ozs. butter, 2 ozs. castor sugar to a smooth cream; add lemon or orange juice, or any other flavouring—passion fruit, etc.

MOCK CREAM.

1 cup milk, 1 tablespoon cornflour, 2 tablespoons icing sugar, 1 tablespoon butter, 1 teaspoon vanilla essence. Mix cornflour with milk, and boil, then allow to cool; then mix the sugar, butter, and essence well. When quite cold, mix till creamy.

LEMON CHEESE.

1 lb. white sugar, $\frac{1}{4}$ lb. butter, 4 eggs, and the grated rind of 3 lemons and juice. Place all in a pan, let simmer till it thickens like honey, stirring the whole time; when cold, place in jars for use; it will keep twelve months.

LEMON CHEESE.

2 large lemons, 2 eggs, 2 ozs. butter, 1 large teacup sugar. Place in a jar in a saucepan of boiling water, and in this melt the butter; add sugar and eggs (previously well beaten), pour in the juice of the lemons, and stir until the mixture thickens. Take from the stove, and pour into glass jars. Cover as you would jam, as the above mixture will keep good for some weeks. The above mixture is very nice in small tartlets and sponge sandwiches.

MINCEMEAT.

1 lb. suet, 1 lb. apples, $\frac{1}{2}$ lb. sugar, 1 lb. sultanas, 1 lb. currants, $\frac{1}{4}$ lb. candied peel, $\frac{1}{4}$ lb. citron, 1 nutmeg, a little salt, and a little pudding spice, $\frac{1}{2}$ pint rum. Mix well together, and tie down in earthen jar.

RICH MINCEMEAT.

2 lbs. suet, 1 lb. beef, $1\frac{1}{4}$ lb. apples, 1 lb. sugar, 1 lb. raisins (stoned), 1 lb. currants, 3 lemons, 2 ozs. candied lemon peel, 2 oz. citron, 1 oz. mixed spice, 1 lb. sultanas, a little salt, 1 nutmeg, $\frac{1}{2}$ pint brandy. Mix well together, and tie down in earthen jar.

SAVOURY RELISHES.

POTTED STEAK.

1 lb. steak, cut in pieces, 2 tablespoons tomato sauce, 1 Worcester sauce, $\frac{1}{4}$ lb. butter, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ nutmeg, $\frac{1}{2}$ teaspoon pepper. Put in jar, set in boiling water, and simmer for 3 hours, then put steak through mincing machine, and let it stiffen; use cold.

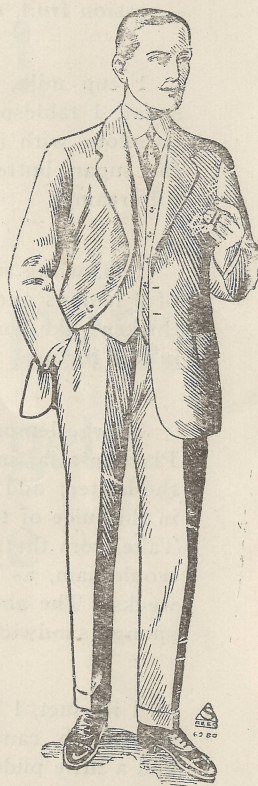
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POTTED STEAK.

1 lb. steak, $\frac{1}{4}$ lb. butter, 1 tablespoon anchovy sauce, $\frac{1}{2}$ teaspoon pepper, 2 teaspoons salt, $\frac{1}{2}$ teaspoon ground mace, $\frac{1}{2}$ grated nutmeg. Place all in a jar, and steam for 4 hours; mince the meat finely, and mix with the liquid; stir all well together.

BLOATER PASTE.

12 red herrings, $\frac{1}{2}$ lb. butter, 2 eggs, 4 tablespoonfuls cream, cayenne to taste. Skin the herrings, and take out the backbone. Mince through a mincing machine; melt the butter in a saucepan, and add herrings, cream and cayenne; lastly, the eggs well beaten. Set on the stove to warm, but do not boil, or the eggs will curdle. This is a splendid paste, equal to Crosse & Blackwell's.

POTTED STEAK.

1 lb. rump steak (cut up small), $\frac{1}{4}$ lb. butter, 1 tablespoonful essence of anchovy, 1 teaspoonful salt, $\frac{1}{2}$ teaspoonful pepper, $\frac{1}{2}$ nutmeg (grated). Put all together in jar; cook about 5 hours, not less. Then put meat through mincer twice; return to gravy, and beat well to a paste. Keep airtight.

SCONES.

OAT CAKE.

3 cups of oatmeal, 1 cup flour, 1 teaspoon salt, 1 teaspoon soda, 3 tablespoons dripping; rub well together, and mix with a cup of boiling water.

COFFEE ROLLS.

3 oz. butter, 3 oz. sugar, 1 egg, cup of milk, 1 teaspoon of cream of tartar, $\frac{1}{2}$ teaspoon baking soda, 1 lb. flour, cream, butter and sugar; add egg, then milk, sift cream of tartar and soda through flour, form into rolls, brush over with milk.

BOSTON TEA CAKES.

4 cups flour, 3 tablespoons sugar, 1 tablespoon butter, a little salt; mix well together, add 2 eggs, well beaten, 2 smooth teaspoons soda, 4 of cream of tartar, and enough milk to mix. Bake about 10 minutes.

DROP SCONES.

2 eggs, 1 cup flour, $\frac{1}{2}$ cup milk, 1 teaspoon cream of tartar, $\frac{1}{2}$ soda, 2 tablespoons sugar, pinch of salt; rub frying pan with butter, and fry slowly till nice brown.

PUFFALOONS.

$\frac{1}{2}$ lb. self-raising flour, a pinch of salt; mix with milk into a moist dough, knead slightly, roll out $\frac{1}{2}$ inch thick, cut out with round cutter, and fry in plenty of dripping, turn once. Serve hot with honey or jam.

DATE SCONES.

3 cups of self-raising flour, 1 tablespoon of lard or butter, $\frac{1}{2}$ cup of dates (cut up), $\frac{1}{2}$ teaspoon salt, about 2 tablespoons sugar, 1 egg (well beaten). Mix with milk to nice dough, and bake in quick oven.

SOUPS.**VERMICILLI FOR SOUP.**

2 tablespoons flour, a little salt, 1 egg; make into stiff dough, and roll out very thin; allow to dry, then cut into strips, and place several together. Shaving the dough very fine (use ordinary flour).

STEAMED FISH.

Clean fish, and open from the back, and run out bones. Put on dish with pepper and salt to taste, and a liberal helping of lumps of butter. Cover with another dish, and steam in the oven, which must be well heated. Serve on same dish as the fish is cooked on.

TOMATO SOUP.

Stew enough tomatoes to make a pint when strained. Boil 1 quart of milk, and thicken with a tablespoon of maizena, add $\frac{1}{2}$ a saltspoon of soda (or the milk will curdle), 1 teaspoonful salt, and a little pepper; put strained tomato into the milk; add a piece of butter; simmer the whole for a few minutes.

TOMATO SOUP.

Cut 1 pound of ripe tomatoes and 2 onions up; put in an enamel pot and stew till soft; strain, and put the liquid on the fire again; add 1 small teaspoon of carbonate of soda; when this has boiled and stopped efferverscing, draw to the side of the fire, and add 2 cups of milk; heat to nearly boiling point; thicken with a dessertspoon of maizena, mixed with a little milk; add a tablespoon of butter; pepper can be added, and just before serving a pinch of salt.

SOUP MAIGRE.

3 pints of water, 1 pint milk, $1\frac{1}{2}$ lbs. potatoes, 2 leeks, or 1 large onion, 1 small turnip, 1 leaf of celery, if at hand, 1 small parsnip, 1 oz. butter or fat, 1 tablespoon flour, 1 teaspoon sugar, salt to taste; to make 2 quarts. Sufficient for 8 persons. Carefully peel the vegetables, cut and drop them into clean water, put butter into a very clean, dry saucepan; drain vegetables, add them, and over all sprinkle the sugar and teaspoon of salt. Allow the contents to get quite hot, but not burnt or coloured; add water, and simmer until the vegetables are tender; rub through a sieve; when the pulp is passed

through, rinse out the saucepan. Mix the flour in a small basin very smoothly with part of the milk. Put pulp on to boil, add remainder of milk, and thicken with flour. Boil five minutes, and serve with fried bread and enough salt to properly flavour soup.

**MISCELLANEOUS.
VITADATIO.**

6d. native hops, 6d. dandelion, 6d. sarsparilla, 6d. red clover, 3d. gentian root, 3d. liquorice root, 4 qts. of water. Boil all together 4 hours, then strain, and when cold add $\frac{1}{2}$ pint of best gin, bottle, and cork tightly. Dose: Two tablespoons 3 times a day, after meals.

ENO'S FRUIT SALTS.

3 packets Epsom salts, $\frac{1}{4}$ lb. cream of tartar, $\frac{1}{4}$ lb. tartaric acid (soft), 2 ozs. carbonate of soda, 2 ozs. magnesia, $\frac{1}{4}$ lb. castor sugar. Mix all ingredients thoroughly, and put through a sieve.

LINOLEUM POLISH.

3d. worth of beeswax, $\frac{1}{2}$ pt. boiling water, $\frac{1}{2}$ pt. turpentine, 2 tablespoons ammonia. Melt beeswax, then add boiling water, then the turpentine, and lastly the ammonia, and keep stirring with a stick till white and creamy. Keep in air-tight tin. This is about the best polish known.

ESSENCE LEMON.

$\frac{1}{2}$ pt. spirits of wine, 1oz. of acetic acid, $\frac{1}{2}$ oz. of carbonate of soda, 4 oz. of lemon rind, 1 oz. sugar.

LEMON SYRUP.

4 lbs. sugar, $1\frac{1}{2}$ qts. boiling water (full measure), 6 teaspoons tartaric acid (crystals), 2 tablespoons essence lemon, pour boiling water on sugar and acid, and keep well stirred; when cold, add essence. Strain through muslin and bottle.

LEMON SYRUP.

2 lbs. sugar, 1 qt. water, 1 teaspoon cream of tartar, 1 tablespoon essence of lemon, 2 dessertspoons tartaric acid. Boil sugar and water, let stand till cold, then mix in other ingredients. A little more cold water could be added if required.

SELF-RAISING FLOUR.

Flour 16 lbs., cream of tartar 8 ozs., soda 4 ozs., tartaric acid 1 teaspoon; sift 3 times thoroughly.

SELF-RAISING FLOUR.

12 lbs. flour, 1 lb. rice flour, 10 teaspoons cream of tartar, 5 teaspoons carbonate of soda. Mix well, and keep in earthen-ware jar.

WINE SAUCE.

Beat yolks of 2 eggs with 1 oz. of castor sugar, add a glass of sherry; whisk over the fire until very hot and frothy. It must not boil.

HOUSEHOLD HINTS.

Burns.—Cold water and oatmeal used as a poltice will cure a burn or scald immediately.

Fatigue.—On feeling very tired, warm the soles of the feet well before the fire. Try it.

Headache.—Nutmeg grated into a cup of boiling water will cure a violent headache.

Mustard plasters should be mixed with the white of an egg instead of water, and it will not blister the most tender skin.

To keep the air in a sickroom nice and pure, wet a cloth in lime water and hang in the room.

Sprains.—The best remedy for a sprain is a hot bran and vinegar poltice.

Sorrow.—The best remedy is work.

To wash blankets or woollens of any sort, put $\frac{1}{4}$ lb. borax and 1 pint soft soap.

HOW TO JUDGE THE HEAT OF AN OVEN.

Try the oven every few minutes with a piece of white paper. If too hot, the paper will blacken or blaze. When the paper is dark brown, the oven is fit for scones or tarts, when dark yellow for bread, large meat pies, or pound cake. While if it is just tinged with colour, sponge cakes and meringues will cook nicely in it.

GENERAL HOME INFORMATION.

Old scraps of linoleum are splendid for kindling fires.

To cut thin slices of bread or cake, dip the knife occasionally into very hot water.

Oven Shelves.—Wash once a week in vinegar and water.

Wooden spoons and pastry boards will repay a good scrubbing with sand in preference to soap.

To make potatoes mealy, as soon as they are boiled, pour off the water; while the potatoes are still smoking hot, lift the lid, give the saucepan a shake in the open-air, then set on back of stove for a few minutes.

When beating eggs, cream, etc., great results will be obtained by adding a pinch of salt, saving time and labour.

It may not be generally known that, if a lemon is warmed before using, nearly double the quantity of juice is obtained.

For chilblains, cuts, or wounds of any description, paint the affected parts with French polish, and a speedy cure is the result. **Don't use near a fire.**

A damp duster entirely removes and retains dust, a dry duster simply circulates the dust in the room, to re-settle.

Carpets should be swept with a short brush, into a dust pan containing damp tea leaves.

TABLE OF MEASURES.

- 4 gills (liquid) equals $\frac{1}{2}$ pint or breakfast cup.
- 2 pints equals 1 quart or 4 breakfast cups.
- 4 quarts equals 1 gallon.
- 25 drops equals 1 teaspoon ordinary liquid.
- 4 tablespoons equals 1 wineglass or $\frac{1}{2}$ gill.
- 1 tablespoon flour equals 1 oz.
- 1 cup butter equals $\frac{1}{2}$ lb.
- 1 cup sugar equals $\frac{1}{2}$ lb.
- 1 cup flour equals $\frac{1}{2}$ lb.
- 4 eggs equals $\frac{1}{2}$ lb.

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