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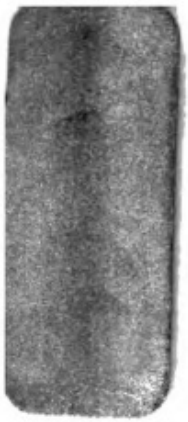

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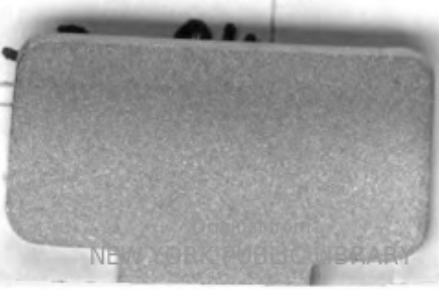

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TIT-BITS;

OR,

HOW TO PREPARE A NICE DISH AT A MODERATE EXPENSE.

BY

MRS. S. G. KNIGHT.

BOSTON:
CROSBY AND NICHOLS.
NEW YORK: O. S. FELT.
1864.

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INTRODUCTION.

In presenting this book to the public the compiler wishes it to be understood that it is not designed to supersede any of the valuable "Cook Books" already in the market, but as an accompaniment to them; being intended to fill a place which is not yet filled.

The universal cry among the less wealthy classes is, "We can do nothing with Cook Books, the receipts are so *extravagant!*"

For the last twenty years the writer has been collecting receipts for her own private use.

Many of these were so valuable, combining economy with excellence, she was constantly giving them to her friends. One lady remarked that one single receipt given her was worth five dollars to her.

A year or two since a friend suggested that these receipts should be given to the public, and that as many new ones as possible should be gleaned from private sources and added to those already in possession.

A large majority of cake receipts are for common

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use, and made by *cup* measure, to avoid the trouble of weighing.

A small space is given to meats, it being deemed unnecessary to fill the book with receipts for plain cooking, which it is to be supposed all housekeepers are familiar with, and thereby make it a more costly one. Two of the receipts are from the Washington family in Virginia; a number from the private manuscript of a deceased relative, collected with great care; but the large majority are from the stray leaves of friends, who love a nice dish, and have found a way to prepare it, without spending all their substance in riotous living.

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TIT-BITS.

PART FIRST.

MEATS.—BEEF.

To Select Beef.

Nice beef may be known by its color; the fat will be of oily smoothness, and incline to white, rather than yellow, while the lean will be of an open grain, bright red. Yellow fat is a sure sign of an inferior quality.

Spiced Beef.

Cover a round of beef, weighing about sixteen pounds, with a pound of salt, and turn it every day for a week.

At the end of that time, wash it in cold water, rub it well with two ounces of black pepper and quarter of an ounce of mace.

Fry three or four onions sliced, add a few cloves, then put in the meat, cover it with water, and bake in a stone-covered stewing pan for five hours.

To be eaten cold, for breakfast or supper.

Beef Steak (Stewed).

Take a steak a little more than an inch thick, fry it to a light brown, with two or three sliced onions. After it

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is fried, put it in a stewpan, with a turnip cut up small, and carrot also, if you fancy, a little celery, salt, and pepper; cover it with water, and stew gently for two hours. It is said to be very delicious.

Beef Heart.

Wash it carefully, and stuff it nicely; roast or bake it, and serve with the gravy, which should be thickened with some of the stuffing. It is very nice hashed, with a little port wine added.

Alamode Beef.

Make a stuffing of rich herbs, spice, suet, and stuff the beef with it; one and a half bottles of port or claret wine, according to the size of the beef, and five quarts of water. Do not let it boil, but simmer until it is done.

Bouilli.

To a tender piece of beef, about ten pounds, put three pints of water, a little pepper, salt, and an onion. Boil the beef gently for three or four hours; the beef should be turned, and the water renewed as it boils away. Crumbs of bread should be put in to thicken the gravy.

About half an hour before it is to be taken up, the fat should be carefully skimmed off, then a little cabbage, carrots, turnips, and celery, cut small, are to be put in, and boiled till quite tender.

Corned Beef.

The brisket is the best. A piece of eight pounds will require four hours slow boiling. Put it into cold water, and take off the scum as it rises; the slower it boils the

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better. The liquor which the beef is boiled in is very nice for gravies and soups, and should be saved for that purpose.

Boileau.

Take a piece of beef, weighing six or eight pounds; have the bone taken out, then rub it well with a mixture composed of ground cloves, allspice, black pepper, sweet marjoram, and salt, one spoonful of each, rubbed fine.

After the mixture is well rubbed in, roll it up tightly and tie it; put it into a pot half full of water, with three or four potatoes, a carrot, two turnips, if small, and two onions, and let it stew for six hours.

Beef Stew.

Take a pound and a half of nice beef, and cut it into small pieces.

Place in the bottom of your saucepan a layer of sliced potatoes, a few slices of onion, a pinch of pepper, one of salt; then a layer of meat, another layer of potatoes, onions, salt, and pepper, with a layer of meat, and continue in this way till you have disposed of all of your meat; let the top layer be of potatoes, onions, and seasoning. Cover all with water, and let it stew for an hour and a half.

Beef Tongue.

If it is corned, it should be soaked for twenty-four hours before boiling.

It will require from three to four hours, according to size. The skin should always be removed as soon as it is taken from the pot. An economical method is to lay the tongue, as soon as the skin is removed, in a jar,

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coiled up, with the tip outside the root, and a weight upon it. When it is cold, loosen the sides, with a knife, and turn it out. The slices being cut horizontally all round, the fat and lean will go together.

Stuffed Beefsteak.

Take a rump steak about an inch thick. Make a stuffing of bread, herbs, &c., and spread it over the steak. Roll it up, and with a needle and coarse thread sew it together. Lay it in an iron pot on one or two wooden skewers, and put in water just sufficient to cover it. Let it stew slowly for two hours; longer if the beef is tough; serve it in a dish with the gravy turned over it. To be carved crosswise, in slices, through beef and stuffing.

Savory Beef.

Take a shin of beef from the hind quarter, saw it into four pieces, put it in a pot, and boil it until the meat and gristle drop from the bones; chop the meat very fine, put it in a dish, and season it with a little salt, pepper, clove, and sage, to your taste; pour in the liquor, in which the meat was boiled, and place it away to harden.

Cut in slices and eaten cold.

PORK.

To Select Pork.

In fresh pork the flesh is firm, smooth, a clear color, and the fat set. Dairy fed pork bears the palm over all others. In young pork, the lean, when pinched, will break.

Excellent bacon may be known by the lean being tender and of a bright color, the fat firm and white, yet

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bearing a pale rose tinge, the rind thin, and the lean tender to the touch. Rusty bacon has yellow streaks in it. The test of a sweet ham is to pass a sharp knife to the bone, and when drawn out smell it; if the knife is daubed greasy, and the scent disagreeable, it is bad.

Corned Pork.

It should be soaked a few hours before boiling, then well washed and scraped, and put into a fresh water. It must not be boiled fast, but put into cold water, and gradually warmed through; skim frequently while boiling.

A leg or shoulder, weighing seven or eight pounds, should boil slowly for four hours. When taken up it must be skinned carefully, though some prefer the skin remaining on, as it loses much of the juice by skinning. It is very nice cold.

To Fricassee Pork.

Cut a small spareribor chine of pork into pieces, cover with water and stew until tender; remove the meat, and flavor the gravy with salt, pepper, and thicken with a little flour. Serve in a deep dish, in the gravy, and garnish the dish with rice.

Pork Pie.

Prepare your pork as above, or take any nice bits of cold roast pork. Line a deep dish with paste, fill in with the meat, pour the gravy over it, and cover all with the paste; make a small hole in the middle of the paste, and bake until nicely browned.

Pig's Feet.

Boil four pig's feet until the bones drop out. Draw out the long bone and place them in a dish to cool.

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Split each foot, take the liquor in which it is boiled, add the juice of a lemon and some salt, and turn over the feet. They may be dipped in batter, and fried in salt pork.

Pig's Head.

Have the head nicely cleaned, and boil it till very tender. Chop it very fine, and season with salt, pepper, sage, and a little clove, while hot. Put in a deep dish, and cover with a plate that is smaller than the dish, that it may rest on the meat. Place on the plate a very heavy weight, and let it stand for twenty-four hours. This makes the famous "Pig's Head Cheese."

VEAL.

To Select Veal.

When the kidney is well surrounded with fat, you may be sure the meat is of good quality. Always choose that which is whitest and fattest.

If the vein in the shoulder, which is very perceptible, is a bright red or blue, it is a sure sign that the meat is fresh.

Knuckle of Veal Stewed.

Break the bone in two or three places, put to it five pints of water, some sweet herbs, whole black peppers, a little salt and mace.

When the meat is done, take it out with the herbs and spices, and thicken the liquor with a little flour, and boil it up well; then put back the meat, add two glasses of Madeira wine, and the juice of a lemon. Let it come

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to a boil, but be careful that it does not burn. It is much more apt to after the flour is added.

To Roast a Fillet of Veal.

Make a stuffing of a little beef suet, chopped fine, the same quantity of bread crumbs, a little sweet marjoram, the rind of two lemons, grated, a table spoonful of grated horseradish, a little pepper and salt; if you please, add the yolks of two hard boiled eggs, cut up fine.

Introduce the stuffing through the fillet, secure it with skewers and twine; baste it well while it is roasting, and make a gravy of the drippings, thickened with flour.

Veal Sweetbread.

Take two or three fresh sweetbreads, parboil them for a few minutes, then take them from the hot water, and put them into cold. Take some bread crumbs, and add the yolks of two eggs, well beaten, to the crumbs.

When the sweetbreads are perfectly cold, place them on a skewer, and roll them in the prepared crumbs, lay them in a stew-pan with a small bit of butter and a little veal gravy, and cook them a nice brown.

Take the gravy in which they are cooked, add the juice of a lemon, a little salt and pepper; toast some slices of bread, dip them into the gravy, and lay the sweetbreads on.

Calf's Head.

Let the butcher split the head in halves. Take out the eyes and the snout bone; then lay it in cold water, to soak two hours before boiling; take out the brains, and wash them well in several waters, then lay them in cold water. Put the head together, and lay it in a good sized

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pot, cover it with cold water, and throw in a table spoonful of salt. Let it boil slowly for two hours and a half, or three hours, according to size.

When it has boiled a little more than an hour, take some of the liquor, about a quart, and put into a stew-pan for the gravy; add to this liquor some salt, pepper, a little parsley chopped fine, a table spoonful of lemon pickle, and put over the fire to boil.

Beat up an egg lightly, with two table spoonfuls of flour, then remove carefully the skin from the brains, and beat them up with the egg and flour. When well beaten, thicken the gravy with it, and stew about ten minutes.

Calf's Liver, Stewed.

Cut the liver into small slices, about three inches square. Into your sauce-pan place two onions, sliced fine, a table spoonful of sage, one of summer savory, a little pepper and salt; then add your liver, and cover with water, and let it stew for two hours. Just before you serve it, dredge on a little flour, and add a table spoonful of butter.

Veal Broth.

Pick and wash a tea cup of rice, and put into your dinner pot; cut up three or four small onions, and add to the rice; next, add your meat, which should be cut in pieces of about a quarter of a pound each; let the whole be covered with water from two to three inches above the meat. When it has boiled an hour, add a few small turnips and carrots, sliced, with a table spoonful of salt; a little before it is served add some parsley. This is a favorite broth with many people. It is very

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nice without the carrots. Some prefer it thickened with flour instead of rice.

A Ragout of Cold Veal.

Cut the veal into slices; put a large piece of butter into a frying-pan, and as soon as it is hot, dredge the meat well with flour, and fry a nice brown. Remove the meat, and put into the pan as much of your cold gravy as you think proper, season with pepper and salt, and a wine glass of tomato ketchup; then cut a few slices of cold ham, lay into the gravy, and add your slices of veal. It must be sent to the table hot.

To Dress Calf's Head like Turtle.

Let them boil an hour and a half, with salt in the water; tie the brains in a cloth bag, and boil half an hour; when all is done, take out the bones and cut up in pieces. Add to your liquor a little sweet marjoram, a nutmeg, grated, clove, mace, and pepper, to taste, half a pint of ketchup, half a pound of butter, and a pint of claret, or port wine; then put in the meat, and boil a few minutes, and it is done.

Salem Forced Meat Balls.

Take a piece of veal and an equal quantity of salt pork, chop them together fine; pound two hard crackers, and add to it a little salt, sweet marjoram, pepper, and nutmeg; mix together well; flour the hands, and roll into little balls; fry them in butter. Very nice, if added to the mock turtle soup.

Stewed Calf's Liver.

Put the heart and harslet on to cook in just water enough to cover them. Put the liver, in the mean time,

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in cold water, with a little vinegar and salt; slice up two onions, and boil with the heart and harslet for half an hour, skim it well, then strain off the liquor. Put a little summer savory, with a fresh sliced lemon in the bottom of the stew-pan, and on this place the liver, (which must be cut into square pieces, of about three inches square), pour over it the gravy made by the heart and harslet, put in about a dozen allspice, six or eight cloves; let it simmer slowly, tightly covered, for an hour and a half, then pour off the gravy and mix with it a large spoonful of flour; when smooth, stir it into the gravy, pour it into the sauce-pan, add a wine glass of tomato or mushroom ketchup, let it simmer for five minutes. Take up the liver, pour over it part of the gravy, and the remainder put into your gravy boat. This is a very nice dish if carefully prepared.

MUTTON AND LAMB.

The best mutton is of a fine grain, the fat firm and white.

Lamb should be eaten very fresh. In the fore quarter, the vein in the neck being any other color than blue, betrays it to be stale.

Shoulder of Mutton.

Take out the bone, and fill the space with a stuffing made of bread crumbs, salt pork, chopped fine, pepper, salt, and sage, or sweet marjoram. A shoulder, weighing eight pounds, requires an hour and a half, good fire.

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Mutton a la Venison.

Take a fat loin, remove the kidney, and let it hang a week, if the weather permits. Two days before dressing it for cooking, take ground allspice, clove, and pepper, mix them, and rub into the meat a table spoonful of each twice a day for two days. Before cooking, wash it off, and roast as a leg. To preserve the fat and keep it in, make a paste of flour and water, and spread thickly over the meat. Over this tie a double sheet of coarse paper, well buttered. About a quarter of an hour before it is done remove the paper and paste, return to the oven and baste, and dredge with flour. It is equal to venison.

Mutton Kidneys.

Take half a dozen fine mutton kidneys, clear them of fat and skin, and cut them into thin slices, powder them immediately with sweet herbs in fine powder, a little cayenne and salt.

Put into a stew-pan two ounces of clarified butter or fresh lard; put in the slices of kidney, and fry them nicely; dredge a little flour over them, and moisten with lemon juice, and in five minutes they will be done; lay them on a hot dish, around which are slices of fried bread.

Pour into the gravy two glasses of white wine, give it a boil, pour over the kidneys, and serve hot.

Stewed Leg of Mutton.

Make a nice stuffing of finely-chopped beef suet, bread crumbs, an onion chopped finely, pepper, salt, and a little ground clove. Make incisions in the leg, and stuff it well; tie a little bundle of basil and parsley together, lay in the bottom of the dinner pot, and on it place the

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mutton; just cover with water, and stew slowly. Two hours steady cooking will be all that is required; when tender, take out the mutton and add to the liquor a large spoonful of flour, made smooth with a little water, stir it well, and in five minutes take it off and strain it; pour it back into the pot, and add a wine glass of ketchup, and lay the mutton in till it is served.

Leg of Lamb.

Boil it in water to cover it; when half done add two cups of milk to the water, with a large spoonful of salt. It should be served with spinach and caper sauce. It will cook in an hour and a quarter, or half, according to size.

To Fry Lamb Steaks.

Dip each piece into well-beaten egg, cover with bread crumbs or corn meal, and fry in butter or new lard. Mashed potatoes and boiled rice are a necessary accompaniment. It is very nice to thicken the gravy with flour and butter, adding a little lemon juice, and pour it hot upon the steaks, and place the rice in spoonfuls around the dish to garnish it.

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PART SECOND.

FISH, FOWL, SOUPS, EGGS, &c.

Alamode Pigeons.

Wash them very clean; make a stuffing of bits of salt pork, pounded biscuit, thyme, or summer savory, a little salt, and one or two eggs. Stuff the breasts sufficiently to make them look plump, lay them in a stew-pan or pot, cover them with water, add a little thyme, and half a pint of red wine.

If young, two and a half hours moderate stewing is sufficient; if old, three or four hours. Add more seasoning before you take them off, if required.

Stewed Fish.

Put into your kettle about half a pound of good butter; make it quite hot, and after cutting your fish in small square pieces, of three or four inches in size, flour them and fry them brown; take them out, and place in a deep dish, in a warm, not hot, oven. Add to the butter two double handfuls of chopped onions, fry your onions brown, — some sweet herbs, shred fine, three table spoonfuls of ketchup, half a pint of red wine, a piece of butter the size of an egg, with pepper and salt to taste; a tea spoonful of clove, the same of mace. If your gravy is too thick, add a little boiling water; if too thin, a small piece

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more butter and a little flour. When sufficiently boiled, pour over the fish and serve.

Boiled Turkey.

Prepare your turkey as for roasting; put it in a cloth, and boil it slowly, if from eight to nine pounds, an hour and a half. Throw into the water a few cloves, a little black pepper, sweet marjoram, and salt. It is to be served with oysters.

Skim the turkey well while boiling, or it will not be white.

Oyster Sauce for Turkeys, &c.

Strain fifty oysters, put the juice into a sauce-pan, add one pint of new milk, let it simmer, and skim off any froth which may rise; then rub a large spoonful of flour and two of butter together; stir this into the liquor; add a little salt and pepper. Let it simmer five minutes, but do not add your oysters till just as they are to be sent to the table, as if they are too much cooked they are hard.

Fried Halibut.

Place in your fry-kettle half a dozen slices of fat pork; fry to a brown, then remove them to a deep dish; add to the fat three table spoonfuls of fresh lard; when boiling hot, put in your halibut, which should be cut in pieces about three inches square, and dipped in sifted meal; sprinkle over it a little salt; fry a good brown. After the fish is all fried (it may be necessary to add more lard if it is a large one), put it in the dish with the slices of pork, pour the boiling fat over it, and add one table spoonful of boiling water; cover with a plate tightly, and stand in the oven for twenty minutes.

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Boiled Fowl or Chicken.

They should be cleaned and stuffed as for roasting. A young fowl requires an hour; if tough and old, three hours. A chicken will boil in three quarters of an hour. They may be served with oyster, caper, or egg sauce.

Anchovy Sauce.

Boil a pound of beef in water enough to cover it, with a slice of toasted bread. When boiled, remove it from the water, and add four or five anchovies, and a glass of claret wine, with a little clove; boil up, and strain into your tureen boiling hot.

Baltimore Turkey.

Take out the breastbone, and cut off the legs, — not the thigh part, — of a small, fat turkey. Clean it thoroughly, and fill the inside with oysters sew it up, lay in a floured cloth, place it in cold water, and boil one hour and a half, very slowly; take it out, lay on a dish, and draw out the thread with which the turkey was sewed. Make a jelly of calf's feet, without sugar, but flavored with lemon and wine; when cool, but not cold, pour over the turkey, and set it aside to jelly.

Serve with celery.

Pea Soup.

Soak a quart of split peas over night. In the morning add to them a gallon of water, in which a piece of beef or mutton has been boiled the day previous, and strained, and let them boil slowly for four hours, with the addition of half a pound of salt pork. Strain through a sieve before serving, and season with salt and pepper to your taste.

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Oysters, Fancy Roast.

Toast a few slices of bread, and butter them; lay them in a shallow dish; put on the liquor of the oysters to heat, add salt and pepper, and just before it boils add the oysters; let them boil up once, and pour over the bread.

Roast Pigeons.

When cleaned and ready for roasting, fill the bird with a stuffing of bread crumbs, a spoonful of butter, a little salt and nutmeg, and three oysters to each bird (some prefer chopped apple). They must be well basted with melted butter, and require thirty minutes careful cooking. In the autumn they are best, and should be full grown.

Roast Duck.

Prepare your duck for roasting, and use the following stuffing: Chop fine, and throw into cold water, three good sized onions, one large spoonful of sage, two of bread crumbs, a piece of butter the size of a walnut, a little salt and pepper, and the onions drained. Mix well together, and stuff the duck.

An hour is enough for an ordinary sized duck. The gravy is made by straining the drippings; skim off the fat, then stir in a large spoonful of browned flour, a tea spoonful of mixed mustard, a wine glass of claret. Simmer for ten minutes.

Forcémeat Balls.

Take one pound of tender lean beef, and half a pound of nice beef suet, chopped very finely, the crumbs of a stale loaf of bread, soaked in cold water for a few mo-

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ments, and squeezed very dry, the grated rind and juice of a lemon, half a tea spoonful of ginger, the same of salt and summer savory, with a little cayenne. Mix well together, and add the yolks of three eggs, well beaten. Divide in halves; put one half in a stew-pan, with a wine glass of ketchup; stew half an hour. The other half make into balls, the size of a walnut, and fry brown. Place round the dish in which the stew is served.

Cream Baked Trout.

Clean the trout, put in pepper and salt, and close them. Place the fish in the pan, with just cream enough to cover the fins, and bake fifteen minutes.

Tomato Soup.

Put on a piece of beef, mutton, or lamb, to boil; skim off all the fat before seasoning, then add two sliced onions, a little pepper and salt, two cloves, and about a dozen tomatoes; boil three hours, then add a little thickening of flour. If the tomatoes are very sour, add a table spoonful of sugar.

Fish Chowder.

Take a fresh haddock, of three or four pounds, clean it well, and cut in pieces of three inches square. Place in the bottom of your dinner-pot five or six slices of salt pork, fry brown, then add three onions sliced thin, and fry those brown. Remove the kettle from the fire, and place on the onions and pork a layer of fish; sprinkle over a little pepper and salt, then a layer of pared and sliced potatoes, a layer of fish and potatoes, till the fish is used up. Cover with water, and let it boil for half an hour. Pound six biscuits or crackers fine as meal, and

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pour into the pot; and, lastly, add a quart or pint of milk; let it scald well, and serve.

Omelet.

Break six eggs, leaving out the whites; put them in a cold place until required. Add to the yolks a little powdered sugar, the peel and juice of half a small lemon, a little nutmeg, and beat all together; add four table spoonfuls of cream; beat up the six whites stiff. Put a piece of butter in your pan, upon a slow fire; when hot pour in the omelet, mix in the whites gently, turn it on your dish, glaze with pounded sugar, put in the oven for a few minutes, and send to the table hot.

Baltimore Meat Pie.

Pare two pounds of potatoes, cover them with hot water, and let them simmer till done; mash them, and add a little cream and salt; lay them in the style of paste in a dish; place on thin slices of underdone meat, either mutton, beef, or veal; lay them in thickly; pour over them some gravy, a wine glass of ketchup, then cover thick with mashed potatoes, and bake moderately for about forty minutes.

Baked Codfish.

Clean the fish inside and out; flour it; make a stuffing of bread crumbs, bits of salt pork, sage, and one egg. Stuff the fish well, put on one or two slices of pork, and bake a nice brown. To be eaten with egg or caper sauce.

Boiled Ham.

Boil in a large pot, giving it plenty of room and enough of water; let it be an hour coming to a boil. A ham of

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fifteen pounds requires three hours steady boiling. It should then be taken from the pot, the skin removed, and fine pounded cracker sifted thickly over the top; put in the oven and baked from one hour to an hour and a half.

Many people prefer the ham boiled only; in the latter case it should boil, if the above size, for five hours, and remain fifteen minutes in the pot after the pot is removed from the fire.

Chicken Pie.

Cut the chicken in pieces, and parboil for three quarters of an hour. Remove the chicken, and add to the water in which it is boiled a little salt, pepper, and a tea cup of milk thickened with a table spoonful of flour. Line a deep dish with nice paste, put in the chicken, and turn over it the gravy which you have prepared. Cover it with paste immediately, make a small hole in the centre, ornament with strips of paste, and bake for forty-five minutes.

Boiled Salmon.

A piece of six pounds should be rubbed with salt, tied carefully in a cloth, and boil slowly for three quarters of an hour. It should be eaten with egg or caper sauce. If any remains after dinner, it may be placed in a deep dish, a little salt sprinkled over, and a tea cup of boiling vinegar poured upon it. Cover it closely, and it will make a nice breakfast dish.

Poached Eggs.

The eggs should be fresh. Have the boiling water in a shallow pan, break the eggs separately in a saucer, and slip gently into the boiling water; when all are in the

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water, place the pan over the fire, until the white of each is perfectly set; remove with a slicer, and lay on buttered toast or broiled ham.

Stewed Veal.

Break the shank bone, wash it clean, and put into two quarts of water an onion peeled, a few blades of mace, and a little salt; set it over a quick fire, and remove the scum as it rises. Wash carefully a quarter of a pound of rice, and when the veal has cooked for about an hour skim it well and throw in the rice. Simmer for three quarters of an hour slowly. When done put the meat in a deep dish, and the rice around it. Mix a little drawn butter, stir in some chopped parsley, and pour over the veal.

Stewed Trout.

Clean and wash the fish with care, and wipe it perfectly dry; put into a stew-pan two table spoonfuls of butter, dredge in as it melts a little flour, grate half a nutmeg, a few blades of mace, a little cayenne, and a tea spoonful of salt; mix it all together, then lay in the fish, let it brown slightly; pour over some veal gravy, a lemon thinly sliced, stew very slowly for forty minutes, take out the fish, and add two glasses of wine to the gravy. Lay the fish on a hot dish, and pour over it some of the gravy. Serve the rest in a sauce tureen.

Scolloped Oysters.

Line a pudding dish with bread crumbs, put in a layer of oysters, a pinch of salt and pepper, and a dozen small bits of butter, next a layer of bread crumbs, then a layer of oysters, and a layer of *cracker* crumbs, with pepper,

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butter, and salt, as before; a layer of oysters, and so on, using every other layer, cracker pounded fine, instead of bread crumbs. Lastly strain the liquor, and pour over the whole, and bake; if there is not enough liquor to wet it thoroughly, use a little milk.

Stewed Oysters.

Strain the oysters, and put the juice in a sauce-pan on the fire; add a large spoonful of butter and the same of flour, well braided together; add a cup of cream if you have it, if not, milk, a little salt and nutmeg; stir into the hot juice, and let it simmer for five minutes. Squeeze over the oysters the juice of a lemon, and just before they are required for table throw them into the boiling juice.

Oysters are very nice flavored with celery; this is done by cutting the celery stalks into the juice instead of the spice, and taken out before the oysters are added.

Maryland Stewed Oysters.

Put the juice into a sauce-pan and let it simmer, skimming it carefully, then rub the yolks of three hard boiled eggs and one large spoonful of flour well together, and stir into the juice. Cut in small pieces quarter of a pound of butter, half a tea spoonful of whole allspice, a little salt, a little cayenne, and the juice of a fresh lemon; let all simmer ten minutes, and just before dishing add the oysters. This is for two quarts of oysters.

Eggs a la Mode (very nice).

Remove the skin from a dozen tomatoes, medium size, cut them up in a sauce-pan, add a little butter, pepper, and salt; when sufficiently boiled, beat up five

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or six eggs, and just before you serve turn them into the sauce-pan, with the tomato, and stir one way for two minutes, allowing them time to be well done.

Gumbo, (a favorite Southern Dish).

Cut up a pair of good sized chickens, as for a fricassee, flour them well, and put into a pan with a good sized piece of butter, and fry a nice brown, then lay them in a soup pot, pour on three quarts of hot water, and let them simmer slowly for two hours. Braid a little flour and butter together for a thickening, and stir in a little pepper and salt. Strain a quart or three pints of oysters, and add the juice to the soup. Next add four or five slices of cold boiled ham, and let all boil slowly together for ten minutes. Just before you take up the soup, stir in two large spoonfuls of finely powdered sassafras leaves, and let it simmer five minutes, then add your oysters. If you have no ham, it is very nice without it. Serve in a deep dish, and garnish the dish with rice.

Chicken Soup.

Boil a pair of chickens with great care, skimming constantly, and keeping them covered with water. When tender, take out the chicken and remove every bone from the meat; put a large lump of butter into a frying-pan, and dredge the chicken meat well with flour, lay in the hot pan; fry a nice brown, and keep it hot and dry. Take a pint of the chicken water, and stir in two large spoonfuls of curry powder, two of butter, and one of flour, one tea spoonful of salt and a little cayenne; stir until smooth, then mix it with the broth in the pot; when well mixed, simmer five minutes, then add the browned chicken. Serve with rice.

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PART THIRD.

PICKLES, KETCHUP, &c.

Sweet Tomato Pickles.

Eight pounds peeled tomatoes, four of powdered sugar, cinnamon, cloves, and allspice, each one ounce. Boil one hour, and then add a quart of boiling vinegar.

Pickled Cucumbers (very nice).

To a gallon of water add a quart of salt, put in the cucumbers, and let them stay over night. In the morning wash them out of the brine, and put them carefully into a stone jar. Boil a gallon of vinegar, put in, while cold, quarter of a pound of cloves and a table spoonful of alum; when it boils hard, skim it well and turn over the cucumbers. In a week they will be fit for use.

Chou Chou.

A peck of tomatoes, two quarts of green peppers, half a peck of onions, two cabbages cut as for slaw, and two quarts of mustard seed. Have a large firkin, put in a layer of sliced tomatoes, then one of onions, next one of peppers, lastly cabbage; sprinkle over some of the mustard seed, repeat the layers again, and so on till you have used up the above quantity. Boil a gallon of vinegar, with a bit of alum, two ounces of cloves and two of all-

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spice tied in a little bag, and boiled with the vinegar; skim it well and turn into the firkin. Let it stand twenty-four hours, then pour the whole into a large kettle, and let it boil five minutes; turn into the firkin, and stand away for future use.

Tomato Chowdér.

Slice a peck of green tomatoes, six green peppers, and four onions; strew a tea cup of salt over them. In the morning turn off the water, and put them in a kettle with vinegar enough to cover them, a tea cup of sugar, one of grated horseradish, a table spoonful of cloves, allspice, and cinnamon, each. Boil until soft.

Pickled Cabbage.

Cut a cabbage in about eight pieces; soak it in cold water two or three hours; strain it thoroughly from the water, put it into the jar, sprinkling a little salt on each layer, add a few cloves, a little allspice and pepper, and a few slices of onions. Pour boiling vinegar sufficient to cover it. After standing twenty-four hours scald the vinegar again. In two or three days it is fit for use.

Oyster Ketchup (Philadelphia).

Take a gallon of fresh oysters, drain off the liquor, and pound or mash them well with a pestle. To a quart of the oysters add a quart of wine, one half ounce of mace, one of ground allspice, quarter of a pound of salt, simmer all together for ten or fifteen minutes, then strain through a sieve, and when cold bottle and seal.

Picollilly.

Of cut cucumbers, beans, and cabbage, each four quarts,

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of cut peppers and onions two quarts each, celery and nasturtions four quarts each. Pour on boiling vinegar, flavored strongly with mustard, mustard seed, and ground cloves.

Pickle for daily Use.

A gallon of vinegar, three quarters pound of salt, quarter pound of ginger, an ounce of mace, quarter ounce of cayenne pepper, and an ounce of mustard seed, simmered in vinegar, and when cold put in a jar. You may throw in fruits and vegetables when you choose.

Pickled Oysters.

Take two quarts of oysters, put them in a sauce-pan, and if they are fresh, salt them; let them simmer on the fire, but not boil; take out the oysters, and add to the liquor in the sauce-pan a pint of vinegar, a small handful of whole cloves, quarter of an ounce of mace, and two dozen peppercorns. Let it come to a boil, and when the oysters are cold in the jar pour the liquor on them.

Pickled Peppers.

Do not pick them till just as they begin to turn red; then soak them for ten or twelve days in strong salt and water; take them from the brine and soak them in clear water for a day. Wipe them dry, and put them away in cold vinegar; or if you wish them milder, remove the seeds and scald the vinegar, not boil.

Cold Slaw.

A white, hard head of cabbage, cut in halves and laid in cold water, then shave it very fine. Boil from a half to a pint of vinegar, stir into it the well-beaten yolk of an egg, and then turn over the cabbage, but not till a short time before using.

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Boston Cold Slaw.

Shave the cabbage as above, and use the following dressing: The yolks of two eggs, a little sweet oil, a good pinch of salt, two tea spoonfuls of mustard flour, a bit of pepper, mixed together thoroughly, then stir into it gradually half a pint of vinegar, and turn over it as it goes to the table.

Chicken Celery.

Chop the remains of chicken or turkey, and mix with it an equal proportion of celery, a little salt and vinegar only, although some like a dressing as for slaw, but this takes away too much of the celery taste. It may be prepared with lettuce instead of celery.

Tomato Ketchup.

One peck of tomatoes, one great spoonful of cloves, allspice, cinnamon, and nutmeg each, half a large spoonful of black pepper, half a tea spoonful of cayenne, and a pint and a half of vinegar. Stew the tomatoes and strain them, and then add the spice and vinegar. This will make three bottles.

Pickled Peaches.

Boil together one gallon good vinegar and four pounds of brown sugar for a few moments, and skim it well. Take ripe clingstone peaches, remove the down with a flannel cloth, and stick a few cloves in each. Put them in a glass or earthen vessel, and pour the liquor upon them boiling hot. Cover them, and let them stand in a cool place a week or ten days; then pour off the liquor, and boil it as before; after which, return it boiling to the peaches, cover carefully and place away for future use.

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Lobster Salad.

May be made as chicken salad, and dressed, if you like, as slaw. Some people stew the meat and serve hot. The best way is to remove from the shell, being sure to remove *the poison vein*, which may be found in the body of the creature, by drawing a sharp knife gently through the middle of the back lengthwise, not cutting entirely through, but open the gash with the fingers, when a single black or dark-colored vein may be seen, which must be removed, and then the meat will be perfectly harmless. Arrange the meat handsomely on a dish, decorating with small claws, and let each one dress according to fancy.

Tomatoes Fried (very nice).

Do not pare them, but cut in slices, as an apple; dip in cracker, pounded and sifted, and fry in a little good butter.

Maryland Cold Slaw.

Lay the cabbage in halves into cold water for one hour; shave down the head into small slips with a sharp knife. Put in a sauce-pan a cup of vinegar, and let it boil; then add a cup of cream, with the yolks of two eggs, well beaten; let these boil up, and pour over the cabbage. As soon as the cabbage is cut, and before the vinegar, &c., is poured on, it should be sprinkled with a little salt and pepper.

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PART FOURTH.

BREAD, BISCUITS, FRITTERS, CORN CAKES, &c.

Mrs. Hunter's Rolls.

Into three pints of flour, rub a little butter; add three eggs, half a pint of yeast, and a sufficiency of warm milk to mix these ingredients well. Make it in the evening for next morning's breakfast.

Soda Biscuits.

Into a quart of flour, rub one table spoonful of lard and one of butter, with two tea spoons of cream of tartar. Dissolve a tea spoon of soda, and one and a half of salt in half pint of water, and if this will not wet the flour sufficiently add a little more cold water; roll it out, handling as little as possible, and cut with a tin into rounds. Bake in a quick oven, — quarter of an hour should bake them. Everything depends on a quick oven. Many use milk instead of water, but if made and baked properly water is nice enough to render them fit for any epicure.

Sour Milk Biscuits.

To be made as the above, with the exception sour milk is used in the place of cream of tartar, and the soda is dissolved in the milk. Tea spoon of soda to a pint of sour milk.

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Mrs. King's Tea Cakes.

Three cups of flour, one of milk, one egg, small bit of butter, half cup of sugar, one and a half tea spoons of yeast powder.

Mrs. Reed's Brown Bread.

Two cups of Indian meal even full, three cups of flour or Graham meal heaped, a pint and a half of sour milk, a cup of molasses, tea spoon and a half of soda, one of salt, steamed four hours. Brown lightly in the oven afterwards.

Mrs. Fabens' Economy Cakes.

Rusked bread, or that which is old and sour, can be made into very nice fritters. The bread should be cut in small pieces, and soaked in *cold* water till very soft. Drain off the water and mash the bread fine.

To three pints of bread thus prepared, add two eggs, four table spoonfuls of flour, a little salt, one tea spoon of soda in a cup of milk, which must be stirred into the bread, and a little more milk added, until thin enough to fry.

Muffins.

Mix a quart of flour with a pint and a half of lukewarm milk, half a cup of yeast, two eggs, tea spoon of salt, two table spoonfuls of lukewarm melted butter, set it in a warm place and let it rise. Butter cups, and bake a light brown.

Potato Rolls.

Boil four good sized potatoes, with their skins on; squeeze them in a towel, to make them dry and mealy,

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then remove the skin, and mash them perfectly smooth, with a spoonful of butter and a little salt; add the yolks of three eggs, well beaten, and stir into the potatoes, then add one pint and a half of milk, and a large spoonful of yeast; beat in flour enough to make a stiff dough; set it to rise, and when risen make it into cakes the size of an egg; let them rise again, and bake a light brown.

Potato Bread.

Sift four pounds of flour into a pan; boil one pound of potatoes, skin, and mash them very carefully through the cullender; mix this with equal quantities of milk and water, stir with a knife, add a table spoon of salt, and beat well; a cup of yeast.

Crumpets.

Take one quart of dough from the bread at an early hour in the morning; break three eggs, separating yolks and whites, both to be whipped to a light froth; mix them into the dough, and gradually add milk-warm water, until it is a batter the consistency of buckwheat cakes; beat it well, and let it rise till breakfast time. Have the griddle hot and nicely greased; pour on the batter in small round cakes, and bake a light brown.

Mrs. Ridgeley's Bread.

Take two quarts of flour, put before the fire to dry; make a hole in the middle, and put in half a pint of yeast; cover it and let it stand till morning, then take a pint of milk-warm water with two tea spoonfuls of salt, and stir into it, and in half an hour it will be ready for baking.

Rye Cakes (nice).

Six heaping table spoonfuls of rye and six of Indian

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meal, three of flour with two tea spoons cream tartar, mix well, then add two table spoonfuls of molasses, tea spoon of salt, and a tea spoon of soda in a scant pint of water, stir well, and if this quantity of water does not thin the batter sufficiently, add a little more. They are very nice made of sour or buttermilk instead of cream tartar and water. They should be about as thick as the batter for pancakes. Grease the griddle well to prevent them from adhering, and fry to a nice brown.

Very nice for breakfast or supper, and may be eaten with butter or syrup.

Brown Bread.

One quart of Indian and one quart of rye mixed well together; half a cup of molasses, one table spoonful of salt, table spoonful of cream of tartar, two thirds of a table spoon of soda, dissolved in a pint of cold water. When dissolved wet the mixture with it, and if it does not thoroughly wet it, add a little more. It should be nearly as stiff as bread. Bake moderately from four to five hours. Some people add raisins, which makes it very nice.

Drop Biscuits.

One pint sour milk, tea spoon of soda dissolved in the milk, table spoonful of butter, table spoon of white sugar, a little salt, and flour enough to make it stiff enough to drop.

Rye Drop Cakes.

One pint of sour milk, tea spoon of soda, tea spoon of salt, three eggs, and rye meal to make a batter, not quite thin enough to run. Drop with a spoon on a tin sheet,

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and bake in a quick oven. They are very nice baked in muffin rings, but will take longer to cook than a griddle cake.

Rice Griddle Cakes.

Boil a cup of rice, soft, in four cups of milk; while warm add a little flour, when cold add three eggs and a tea spoon of salt. Fry as other griddle cakes.

Slapjacks.

One pint of milk, three eggs, tea spoon of soda, tea spoon of salt, flour enough to make a thin batter. Butter your griddle, and fry them the size of a plate; when one is done turn it on the dish, sprinkle on a little white sugar, and continue in this way till they are all fried. Always fry them with butter. Some people grate over a little nutmeg with the sugar on each one. The charm is to eat them while hot.

Johnny Cake.

One quart of buttermilk or sour milk, one quart Indian meal, one quart of flour, one cup of molasses, tea spoon of soda (two scant tea spoons if the milk is sour), tea spoon of salt.

Aunt Chloe's Biscuits.

One pint of rich milk, one tea spoon of soda dissolved in it, tea spoon of salt, two table spoonfuls of molasses, two eggs, Indian meal to make a batter to fry.

Mrs. Houghton's Indian Cake.

One pint of sour milk, two thirds of a cup of butter, cup of sugar, tea spoon of soda dissolved in the milk, one egg, and one pound of Indian meal. To be baked in a moderately quick oven.

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Malden Indian Cake.

One cup of molasses, one cup of sour milk, tea spoon of soda dissolved in the milk, three cups of meal, three cups of flour, tea spoon of salt. To be baked.

Old Times Johnny Cake (very nice).

A quart of Indian meal, tea spoon of salt, scalded well with boiling water. Baked about half an inch thick. When done split through the middle, cut in pieces for table, and dip in melted butter.

Varieties.

Two eggs beat light, tea spoon of salt, the egg thickened with flour to roll out thin as a wafer; cut in strips one inch wide and four inches long, wind it round your finger, and fry them as you do doughnuts.

Mrs. Courtney's Waffles.

A pint bowl of cold boiled rice, thin it with cold milk, beaten well, one egg, a small piece of butter, and flour to make a batter stiff enough to bake.

Use pork to grease your waffle iron, not butter.

Third Bread.

One and a half pints each Indian, rye, and flour; one cup of molasses, two heaping spoonfuls cream of tartar, one heaping spoonful of soda, one table spoonful of salt.

Wet it with equal quantities milk and water, not too stiff, but so that it will stir easily. Bake from one and a half to two hours.

Hoe Cake.

One pint of Indian meal, tea cup of flour, two table

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spoonfuls of molasses, a quart of cold milk, tea spoon saleratus, tea spoon salt.

Bake with a good fire, half an hour.

Huckleberry Tea Cake.

Two cups of sour milk, half a cup of white sugar, one egg, tea spoon of soda, tea spoon of salt, flour enough to make it a stiff dough. Beat it well and fill with berries. To be eaten with butter.

Berry Corn Cake.

Two cups Indian meal, one cup of flour, three tablespoonfuls of sugar, two eggs, tea spoon of salt, tea spoon of soda dissolved in a pint of sour milk, or, if the milk is sweet, use two tea spoons of cream of tartar. To be filled with berries, and baked till a nice brown.

Mrs. Knight's Rice Griddle Cakes.

Into a cup of cold boiled rice work two eggs, a tea spoon of salt, a tea spoon of soda with a pint of milk, and add flour enough for a good batter. Fry them, and as they are cooked sprinkle a little white sugar over them.

Corn Muffins.

Two cups of Indian meal, two cups of flour, two eggs, piece of butter size of an egg, melted, two tea spoonfuls of cream of tartar, one tea spoonful of soda, and one pint of milk. Baked in muffin rings.

Stirred Bread.

To four table spoonfuls of Indian meal, add three tea spoonfuls of salt, a bit of lard the size of an egg, pour

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on two quarts of boiling water; let it stand until blood warm; stir into one cup of yeast one tea spoonful of soda, and pour to the mixture, then add flour enough to make it as stiff as you can stir it. Rise and bake.

Indian Cake.

One cup of cold milk, two thirds of a cup of sugar, one egg, half a tea spoonful of saleratus, stir in Indian meal to form a thin paste.

Miss Pindar's Dyspepsia Bread.

One pint bowl of Graham flour, dissolve one half tea spoonful of soda in two thirds of a cup of homemade yeast, and add to the mixture one tea cup of molasses; pour in sufficient warm water to make it somewhat thinner than flour bread.

Mrs. Parsons' Rusk.

One pound of flour, small piece of butter big as an egg, one egg, quarter pound white sugar, gill of milk, two great spoonfuls of yeast.

Mrs. Clarke's Bread.

Two quarts of flour, one tea spoonful salt, butter, size half an egg, one cup of homemade yeast, or half a cup of baker's yeast; add lukewarm water and knead ten minutes; stand over night and knead fifteen minutes in the morning; put in pans, and let it rise for an hour. This will make a pan of biscuit, and one or two loaves.

Muffins.

Beat one egg lightly, add a quart of warm milk, cut up into it a spoonful of lard and a spoonful of butter,

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with a little salt; let it be of the consistency of rather a thick batter; set it to rise and bake in rings.

Rice Waffles.

Beat three eggs very light, stir them into one pint and a half of flour, adding by degrees, as you mix in the flour, two pints of milk, then add a pint of boiled rice, with a table spoonful of butter stirred in while the rice is hot; salt to the taste, and one table spoonful of good yeast; if they are made at noon they will be fit for baking at tea time.

Baltimore Delicious Bread.

Two tumblers of rice flour, two tea cups of wheat flour, three tea spoonfuls of cream of tartar stirred in, two large spoonfuls of butter cut up finely, a little salt, two well-beaten eggs, two tea spoonfuls of soda dissolved in two tea cups of new milk; mix well together, and bake in a pan like pound cake.

Light Bread.

Warm one pint of milk, cut in small pieces one table spoonful of butter; when cool add one egg beat light, and flour enough like other bread, a gill of yeast; knead well, rise over night, and bake in pan.

Waffles.

To two tea cups of hot hominy add a spoonful of good butter, when cold a cup of flour, a little salt, three well-beaten eggs, milk to make a stiff batter, mix well, and bake in waffle irons.

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Miss Clarke's Graham Bread.

One quart of water, one cup of molasses, one cup of yeast, mix in Graham flour to make a thin dough, stand over night to rise, stir in the morning, put in pans, let it rise in the pan and bake.

Delicate Wafers.

Rub into one pint of flour half a tea spoon of cream of tartar, quarter of a tea spoon of soda, bit of butter size of an egg, rub the butter into the flour, dissolve soda in water enough to roll out thin, little salt.

Indian Fritters.

Scald one quart of corn meal with milk (half milk and half water will answer), stir in half pint of flour, half pint of yeast, and a little salt; let it rise, and fry on griddle.

Down-East Fritters.

Turn a quart of boiling milk on a pint of Indian meal, stir in three large spoonfuls of flour, three eggs, tea spoon of salt.

Jamaica Plains Indian Cake.

Two cups Indian meal, two cups of flour, one cup of molasses, tea spoonful of soda in a *large pint* of sour milk.

Milk Bread.

One pint of boiling water, one pint of new milk, one tea spoon soda, the same of salt, flour enough to form a batter; let it rise, and add sufficient flour to form a dough, and bake immediately.

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Batter Cakes.

One pint of milk, three eggs, one table spoon of sugar, one pint of flour, and a little salt. To be fried on a griddle.

Tea Cake.

Three cups of sugar, four of flour, one of butter, one of milk, three eggs, one tea spoonful of soda. If it is so stiff it will not stir easily, add a little milk.

Mrs. Fabens' Indian Cake.

Three cups corn meal, two cups flour, butter size of an egg, half cup of molasses, pint and a half of sour milk, tea spoon soda.

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PART FIFTH.

PUDDINGS.

General Directions.

If you intend to *boil* a pudding, always have the water boiling before you put in the pudding.

Many people use a pudding cloth, kept expressly for the purpose, made of the thickest twilled cotton, and always, before using it, wash it out in clean water, and flour it well, before pouring in the pudding, allowing room for the pudding to swell according to the size designed.

I much prefer the *tin* pudding boiler, which is hollowed in the centre, that the pudding may be thoroughly cooked. This should be well buttered before the pudding is turned in, which will prevent it from adhering to the boiler. The cover should be tied on, and a thick cloth tied tightly over the cover.

All puddings in which berries are used require more flour than those without; and it must be remembered fruit should always be added the last thing. In *baking* puddings, always be sure and butter the dish well before the pudding is turned in.

Yankee Pudding.

One quart of milk boiled, one pint Indian meal, two

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cups of molasses, a dozen sweet apples cut in small pieces, and bake it with a steady fire three hours.

Mrs. Freeman's Cocoanut Pudding.

To a grated cocoanut, pour a quart of boiling milk; when cool, add six eggs well beaten, a coffee cup of granulated sugar, a table spoonful of butter (which should be put into the milk while hot), two table spoonfuls of rose water, and half a tea spoonful of salt. Line your dishes with a nice paste, turn in the pudding and bake.

Green Corn Pudding.

Three cups of grated sweet green corn, two quarts of milk, eight eggs, half a cup of melted butter, one nutmeg, tea spoon of salt.

Bake it one hour, and eat with nice sauce.

Potato Pudding.

Boil six or seven good sized potatoes, and when thoroughly done, peel and mash with milk to a thin batter; add half a pound of white sugar, four eggs, the grated peel and half the juice of a lemon. Bake three quarters of an hour.

Mrs. Fall's Pudding.

Six table spoonfuls of butter, six of sugar, six of cream, six of wine, six of egg after beaten up, six of sifted apple. To be baked in shallow dishes lined with paste, and narrow strips of paste across the pudding after it is in the dish.

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Cranberry Pudding.

One pint of milk, three eggs, and flour enough to make a thick batter, then add one pint of cranberries, and boil two hours. It must be eaten with nice sauce.

Boiled Cracker Pudding.

Split four soft crackers, pour a pint of boiling milk over them, and add immediately a cup of suet well chopped; when cool, add five eggs well beaten, a little mace, and as many raisins as you like. Boil three hours, and eat with sauce.

Mrs. Jackson's Pancakes (very nice).

Three pints of milk, eight eggs, and flour enough to make a thick batter, tea spoon of salt, add six or eight apples chopped fine, and fry in lard.

Mrs. Hooper's Sago Pudding.

Take half a pound of sago and wash it well, put it into a sauce-pan with a quart of new milk and a stick of cinnamon, and boil it gently till it thickens, stirring it often, as it is apt to burn. When it has thickened, take out the cinnamon, and stir in half a pound of butter until it is melted, then add one coffee cup of white sugar; when cool, the yolks of nine eggs and whites of five well beaten, a gill of wine, half a nutmeg grated; mix all well together, put over a slow fire, and stir till it is thick. Bake three quarters of an hour, and send to the table hot.

Lowell Pudding.

Pare and core ten or twelve apples and place in your pudding dish, put a little sugar and cinnamon in the

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centre of each apple (from which the core has been taken), take a cup of tapioca, soak it well in water, and when properly soaked, pour it over the apples and bake. To be eaten with sauce.

Poverty Pudding.

Soak your bread in milk the night before using; when ready, butter your pudding dish, and place in a layer of the bread. Have a dozen apples pared and sliced, and place a layer of apples on the bread, another layer of bread, then of apples, and so on, till your dish is filled; let the last layer be bread, and bake it an hour. To be eaten with sauce.

Marblehead Berry Pudding (very nice).

One pint of molasses, flour enough to make a very stiff batter, so that the spoon will stand up in it, tea spoon of salt, and as many berries as you can possibly add to it; boil three and a half or four hours. To be eaten with butter.

Currant Pudding.

Half a pint of milk, fourteen table spoonfuls of flour, four eggs, a little salt, and last your currants; boil three hours. To be eaten with a rich sauce.

Mrs. Broughton's Arrowroot Pudding.

A tea cup of arrowroot, mixed thin, with cold milk; pour to it a quart of boiling milk, constantly stirring the while, then add, while hot, a piece of butter as large as an egg, a coffee cup of sugar, and when cold add eight eggs well beaten, the peel of a lemon grated, with the

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juice; an hour will bake it. It is nicer when cold; bake in shallow dishes.

Mrs. Russell's Batter Pudding.

One quart of milk, fourteen table spoonfuls of flour, six eggs; mix the flour and milk together, let it be well beaten, and then add the eggs after they are whipped to a froth. Boil it two hours, and eat with rich sauce.

Baked Apple Pudding.

Six apples well stewed, quarter of a pound of butter, half of it stirred into the apple while hot, and sugar to your taste. When cold add six eggs, well beaten, to the apple.

Pound and sift six crackers, butter your dish, and put in a layer of cracker, and a layer of your prepared apple, and thus until you have filled your dish; let the cracker be the upper layer, and put the remainder of your butter in small bits upon it. Bake in two shallow dishes for half an hour.

Mrs. Knight's Baked Indian Pudding.

Place a quart of milk to boil, butter a deep earthen dish, and on the bottom place a tea spoonful of salt. Have your meal ready sifted, and when your milk boils, turn it into the dish, and stir one way, as fast as possible, a large cup of meal into it, then add a table spoonful of butter, one of cinnamon, a cup of molasses, and after stirring well, let it stand till perfectly cold. When you place it in the oven, turn a half pint of milk on the top of the pudding without stirring it, and let it bake three or four hours, moderate fire. It should be taken from the oven two hours before it is used, that the whey may

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cool, which makes a most delicious jelly. It is best to be made over night, and put into the oven the first thing in the morning.

Tapioca Pudding.

To one quart of milk add eight table spoonfuls of tapioca, place it in a deep dish or pail, and set it in a kettle of boiling water till it thickens, then stir in two table spoonfuls of butter till it has melted, and put the whole to cool. When cool enough add four eggs, a little cinnamon, four table spoonfuls of sugar, white, and a glass of wine. Turn the whole into a pudding dish that has a lining of pastry, and bake immediately.

Delicate Pudding.

One quart of milk; while boiling, stir in one pint of flour after it is sifted, six eggs, six table spoonfuls of white sugar, one spoonful of butter, grated peel and juice of two lemons. All the ingredients must be well beaten together, before they are stirred into the milk; stir one way, without stopping, till it has boiled for a minute or two; take it off and turn into your pudding dish. It is to be eaten cold, with sugar and cream if you like.

Mrs. Eaton's Apple Pudding.

Pare and chop fine some of the best cooking apples, butter a pudding dish, cover the bottom and sides half an inch thick with grated bread and small lumps of butter, then add a layer of apple, with sugar sprinkled and nutmeg grated over, another layer of crumbs and butter, and a layer of apples, until the dish is filled, and pour

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over the whole a cup of milk, and bake it. Eaten with sauce.

Mrs. Knight's Sago Pudding.

Put seven eighths of a cup of sago to a quart of cold milk, add half a tea spoon of salt, and turn into a tin sauce-pan; place a large pan with boiling water on the stove, and place the sauce-pan in it; let it remain till the sago is thick, then remove it from the sauce-pan to your pudding dish, and while hot add half a cup of butter; when cool add four eggs, well beaten, a cup of white sugar, a gill of rose water, and half a glass of wine, or the grated peel and juice of a lemon, as you prefer. Bake until a nice brown.

Baked Bread Pudding.

Soak all your nice bits of bread the evening previous; in the morning add half a cup of butter and four eggs. Raisins if you like.

Bake an hour and a half, and eat with sauce.

Boiled Indian Pudding.

Take one quart of Indian meal and two tea spoonfuls of salt, scald with boiling water enough to swell the meal, then add half a pound of suet, chopped fine, raisins or apple, as you choose, and boil for four hours.

This is very nice to eat with roast pork.

Lemon Pudding.

Peel of three lemons grated, and juice of two, one pound of sifted white sugar, half a pound of melted butter, a pint of cream or milk, eight eggs, a gill of rose water, and bake until you think it is done.

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Sunderland Pudding.

A pint of milk, three table spoonfuls of the best flour, six eggs, well beaten, and a little salt.

Fill your cup two thirds full, and bake about a quarter of an hour. Eat with rich sauce.

Blackberry Pudding.

One pint of milk, three eggs, tea spoon of salt, half a tea spoon of soda, and flour enough to make a thick batter. When this is well beaten, add your berries, as many as you can conveniently, and boil three hours. To be eaten with sauce.

Egg Rice Pudding.

Pick and wash a coffee cup of rice, and put into your sauce-pan, with three and a half cups of water, and a tea spoon of salt. Place it on the fire, and let it boil very slowly. It is best it should boil on the outside of the stove or range. Do not stir it, but when it is done take it from the fire. Whip two eggs, and just before you turn the rice into the pudding dish stir the egg into it, which, if well and quickly stirred, will turn the rice to a beautiful gold color. It is to be eaten with sauce.

Mrs. Fabens' Pudding.

One quart of milk, eight eggs, and eight table spoonfuls of flour. Boil it one hour, and eat with sauce.

Squash Pudding.

Boil half a squash, good size, and sift through a sieve, add to it two table spoonfuls of butter, a cup and a half of white sugar, six eggs, a quart of milk, three table spoonfuls of rose water, one biscuit, pounded very

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fine. -Cover the bottom of your pudding dish with a nice paste, fill with the squash, and bake till done.

Philadelphia Pudding.

Four ounces of butter, with four ounces of sugar, worked to a cream, the peel grated, and juice of one lemon, half a cup of cream, and four eggs, well beaten. To be baked.

Marblehead Lemon Pudding.

Grate the rind of two large lemons, and add to the juice of one the yolks of twelve eggs, a pint of cream, sweetened to your taste with white sugar, and baked.

Mrs. Appleton's Pudding.

Half a baker's white loaf, nine eggs, half a pound of suet chopped fine, half a pint of rose water, glass of wine. Sugar and spice to your taste. Raisins chopped as you please. Baked.

Rennet Pudding.

Take one quart of milk, and warm it enough to remove the chill; in summer it does not need warming at all; stir into it three table spoonfuls of granulated sugar, two of rose water, and four of rennet wine, stir it gently, not more than a minute, let it stand, and do not move it till it is curdled, then place it gently in the ice chest, and grate nutmeg on the top. Be careful not to shake it in moving, for if the curd is disturbed it will turn to whey.

Boiled Apple Pudding.

Take one quart of flour, two tea spoons of cream of tartar, rubbed into it. Dissolve one tea spoon of soda

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and one of salt in a cup of water; rub into the flour one table spoonful of lard and one of butter; when well rubbed in, wet the flour with the water in which the soda is dissolved, and roll out an inch thick.

Have some greenings pared, cored, and cut in pieces, and fill the paste with the apples, then gather up the edges of the paste, and cover the apple entirely over. Dredge your pudding-cloth with flour, put the pudding in and tie it, allowing a very little room for it to swell, and boil three hours. It must be eaten with sauce.

Baked Batter Pudding.

One pint of milk, three eggs, two cups of flour, two cups of apple cut small. Bake one hour, and eat with sauce.

Mrs. Broughton's Baked Plum Pudding.

Two white loaves (baker's) broken into two quarts of milk the night previous to using; add also your raisins, and let them soak with the bread, either one or two pounds of raisins, as you like. In the morning cut in half a pound of butter in small pieces, beat a dozen eggs and add with the butter to the bread, and bake from an hour and a half to two hours.

To be eaten with rich sauce.

Mrs. Hooper's Bird's Nest Pudding.

Pare and core as many apples as will stand in a dish, and fill the holes with sugar.

Make a custard of a quart of milk, eight eggs, and quarter of a pound of sugar. Pour it over the apples, grate a nutmeg over the top, and bake one hour.

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Cottage Pudding.

Two cups of flour, one of sugar, one of milk, two table spoonfuls of butter, one tea spoon cream of tartar, and one egg; beat all together, then add a tea spoon of soda, and lastly the juice of a lemon; bake half an hour in a moderate oven, and eat with wine sauce.

Baked Rice Pudding.

Boil a tea cup of rice in three and a half cups of water, with tea spoon of salt; when cooked add a cup of sugar, and half a cup of butter, and let it cool; beat three eggs well, and add with a pint of milk.

Flavor to suit your taste, and bake till done.

Poverty Rice Pudding (very nice).

Boil a large cup of rice in three cups of water and a little salt; when cooked add one cup of molasses, table spoonful of cinnamon, three pounded soft crackers, and a pint of milk. Put in two table spoonfuls of butter while the rice is hot. To be baked until browned.

Mrs. Fabens' Marlborough Pudding.

Six large sour apples, pared, sliced, and stewed. When cooked, add six eggs, six ounces of butter, half pound of sugar, the peel, grated, with juice of one lemon, two soft crackers pounded and sifted, a little rose water, one gill of cream, and a little nutmeg. To be baked in shallow dishes.

Macaroni Pudding.

Break one pint of macaroni into short pieces and boil till soft; when cool, add four eggs, half pound of sugar,

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half cup of butter, nutmeg, and pint and a half of milk. Bake till nice brown.

Royal Pudding (delicious).

Three quarters of a cup of sago, washed and put into one quart of milk; put into a sauce-pan, and stand in boiling water on the range until the sago has well swelled. While hot put in two table spoonfuls of butter with one cup of white sugar. When cool add the well-beaten yolks of four eggs, put in a pudding dish, and bake from a half to three quarters of an hour, then remove it from the oven and place it to cool. Beat the whites of the eggs with two table spoonfuls of powdered loaf sugar, till they are a mass of froth; spread your pudding with either raspberry or strawberry jam, and then put on the frosting; put in the oven for two minutes to slightly brown. If made in summer, be sure and keep the white of the eggs on ice till you are ready to use them, and beat them in the coldest place you can find, as it will make a much richer frosting.

State Ship Pudding (very nice).

Three cups of flour, one of molasses, one of water, one of suet chopped fine, one of raisins also chopped, tea spoonful of allspice, half a tea spoon of soda dissolved in the molasses. To be boiled three hours and a half, and eaten with butter or sauce. The same pudding is very nice taking four instead of three cups of flour, and using apples instead of raisins.

Marblehead Currant Pudding.

One pint of milk, three eggs, one tea-spoon of salt, one

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tea spoon of soda, dissolved in milk flour enough for a stiff dough, and currants to taste.

Boil two and a half hours.

Mrs. Wolcott's Pudding.

Pare and quarter some apples, sprinkle a little sugar and cinnamon over them, cook them in the oven till soft, cool and pour over them a batter made of three eggs, a pint of milk, and flour to thicken sufficiently; bake it, and eat with wine sauce.

Sago Apple Pudding.

One quart of boiling water turned upon a cup of pearl sago. Have your pudding dish filled with apples pared and quartered, stir the sago well, and turn over the apple; bake, and eat with sauce.

Thanksgiving Pudding.

Pound twenty crackers fine, add five cups of milk, and let it swell. Beat well fourteen eggs, a pint bowl of sugar, tea cup of molasses, two small nutmegs, two tea spoonfuls of ground clove, three of ground cinnamon, two of salt, and half a tea spoonful of soda, and add to the cracker lastly a pint bowl heaped of raisins, and citron if you like. This quantity will make two puddings.

Mrs. Coolidge's Cream Pudding.

One pint of cream, seven eggs, and half a pound of flour, a little salt. Stir your cream and flour together, and add the eggs after they are well beaten.

Bake half an hour, and eat with sauce.

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Dorchester Corn Pudding.

Twelve ears sweet corn grated to one quart of sweet milk; add a quarter of a pound of good butter, quarter of a pound of sugar, and four eggs; bake it from three to four hours.

Jamaica Plain Tapioca Pudding.

A cup not quite full of tapioca to a quart of milk; let it stand on the side of the range till it swells; add while hot a table spoonful of butter, cup of white sugar, and let it cool; then add five eggs, well beaten, and flavor to your taste. To be baked from three quarters to an hour. It is very nice with wine sauce, but for every-day purposes it may be eaten without, and three instead of five eggs used.

Salem Pudding.

Three cups of flour, one cup of chopped suet stirred into the flour, one cup of molasses, one of milk, tea spoon of soda dissolved in the milk, a little salt, tea spoon of allspice, tea spoon of cinnamon, and raisins or not, as you please.

Boil in a tin boiler for four hours, and eat with sauce less sweet than common.

Marblehead Apple Pudding.

Eight table spoonfuls of apple, after it is stewed and strained through a sieve, five eggs, half a pound of sugar, half a pound of butter (cream the butter and sugar together, add eggs), the peel of an orange or lemon grated, with the juice, and one nutmeg. To be baked in a dish lined with paste.

Carrot Pudding.

Boil six large carrots, strain them through a sieve, and

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add half a pound of melted butter, half a pint of cream, eight eggs, cinnamon, rose water, wine and sugar to your taste; allow one hour to bake it.

To be baked in a dish lined with paste.

Mrs. Randall's Lemon Pudding.

One pound of grated lemon, half the juice; one pound of sugar, half pound of melted butter, a pint of cream, nine eggs, and a gill of rose water.

Boiled Custard Pudding.

Eight eggs to one quart of milk, five spoonfuls of flour, and boil three quarters of an hour. To be served as soon as done. To be eaten with sauce.

Maizena Pudding.

Four table spoonfuls of maizena, stirred into two eggs, and milk enough to make it smooth. Set a quart of milk to boil, and just before it boils stir in the above, constantly stirring the same way till it thickens; remove from the fire, and flavor. To be cold, and eaten with milk or cream, and sugar. It is very nice to omit the eggs, and take six table spoonfuls of maizena to a quart of milk (stirring the same way), and eaten warm with wine sauce.

Pancakes.

Beat four eggs very light, add three table spoonfuls of good brown sugar, a little grated nutmeg, a table spoonful of orange or rose water, and a quart of milk. Cut into nice slices, an inch thick, a stale loaf of bread; remove the crust from the sides, and cut each slice into halves and lay them in a deep dish, on them pour the above custard,

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and let the slices absorb it. Butter your frying pan, and when quite hot lay in your bread, and brown both sides; lay them on a hot dish, and sprinkle over them a little loaf sugar. Serve hot.

Mrs. Jones' Pancakes.

To one pint of milk add little more than half a pint of flour, three eggs well beaten, and a little salt. Fry brown on the griddle. As there is a great difference in flour, it is well to fry one only at first, and if not quite stiff enough, add a little more flour, according to your judgment.

Apple Pancakes.

Add to one quart of flour milk enough to make a stiff batter, one large spoonful of good yeast, and set to rise. When risen, add the grated rind of two lemons and two well beaten eggs to the batter. Pare and slice your apples one inch thick, dip into the batter, and drop into boiling lard.

Brown on both sides, sift sugar over, and send to table.

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PART SIXTH.

PASTRY.

PASTRY should be handled as lightly as possible. Many people mix the flour and butter with a knife or an iron spoon. It should be baked as soon as possible after it is made, and in a hot oven. A nice pie will be brown, tender, and flaky. Never put in the filling, such as mince, apple, custard, &c., until you are ready to bake them.

Common Paste.

Rub half a pound of butter and one spoonful of lard into a quart of flour, add a little salt, and cold water enough to make a dough; flour your moulding board and roll out the dough. Be sure and not mould it, but handle as little as possible.

Rich Puff Paste.

One quart of sifted flour; cut into this three quarters of a pound of nice butter; then wet it with cold water, mix it with a knife, then flour your pie board and turn out your paste. Cut up into small, thin pieces a quarter of a pound more butter, and spread it over the paste, flouring well, and rolling lightly. If made in summer, place it on the ice an hour before using it.

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Mrs. Wolcott's Paste.

Into three pounds of flour rub one even spoonful of lard, and cut a pound of butter into it; wet with cold water and stir with a knife. Take it then on the moulding board, flour it and roll out lightly, and spread into it half a pound of butter; flour it well and roll out again, spreading in another half, making two pounds of butter to three of flour.

Mince Pie.

Two pounds of beef, boiled and chopped; half a pound of suet, chopped fine; six large apples, pared and chopped; two pounds of currants, half pint of wine, glass of rose water, sugar and spice to your taste.

Beverly Pie.

Pare and grate some sweet mellow apples,—about a dozen. To a pint of the grated pulp put a pint of milk, two eggs, two table spoonfuls of melted butter, the grated peel of a lemon, and half a wine glass of brandy; sweeten to your taste. To be baked in a deep plate, with only a lower crust.

Haverhill Lemon Pies.

One dozen apples, stewed and strained, on half a pound nice butter, nine eggs, the juice and peel grated of four lemons, sweetened with white sugar, nutmeg, and rose water.

Haverhill Mince Pies.

Three pounds of beef, three pounds of suet, three pounds of apples, one and a half chopped raisins, one and a half of currants, half pint of wine, half tumbler

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of brandy, half tumbler of rose water, spice and sugar to your taste; citron or not, as you please, and cider enough to wet it well.

Cream Pies.

Put on a pint of milk to boil. Break two eggs into a bowl, and add a cup of white sugar, half a cup of flour, and after beating well, stir into the milk just as it commences to boil; keep on stirring one way till it thickens; take it off, and flavor with vanilla, or any other flavor you may prefer.

Previous to making the cream, make the paste for three pies, roll out and cover your plates, then roll out and cover a second time, and bake. When baked, and while warm, separate the edges gently with a knife, and lift the upper from the lower paste; fill in the cream, and put on the upper paste.

Mince Pies, without Meat or Apples.

Six crackers, pounded and wet with milk, two cups of sugar, cup and a half of chopped raisins, half a cup of vinegar; spice to your taste, and one glass of wine. Makes three pies.

Apple Pie (very nice).

Stew a dozen good-sized greenings; when done, add a table spoonful of butter, a cup of white sugar (more if you like them sweet), half a glass of rose water, and a grated nutmeg. Make and bake your paste as for cream pie, and fill with apple instead of cream.

Boston Apple Pie.

Line your plate with paste, slice your apples *very* thin into the plate, sprinkle on as much sugar as you would

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think the apple required (apples vary so in sweetness you cannot be governed by any rule), a little rose water, and nutmeg to taste; cover with the upper paste, make a small incision in the middle of the upper crust, and bake. Many people think these the nicest kind of apple pie.

Pan Pie.

Take a deep earthen pudding pot, fill it with slices of apple, then pour on as much molasses as the apple requires to sweeten it; sprinkle over a little cinnamon, put over a paste, with a small slit in the middle, and place in the oven. After the first paste is baked it may be taken off, and another put on in its place. This should be taken off, and the apple remain long enough to be a deep red. When cooked enough, take from the oven, and immediately break the paste in small pieces, and stir into the sauce while hot. To be eaten cold. It is a favorite dish with many people, and very nice.

Mrs. Glover's Pan Pie.

Make a quart of nice apple sauce, flavored as above, but sweetened with sugar (nutmeg may be used for flavoring if preferred). Bake the paste very thin on a tin sheet, mark it into squares, and when baked break it into the apple, and be sure that all the paste is well covered in the sauce, for at least two or three hours before it is used.

Mrs. Jenkins' Mince Pie.

A beef's tongue boiled, and chopped finely; two quarts of chopped apple, one quart of beef suet after it is chopped, two bowls of stoned raisins, one bowl of cur-

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rants, quarter of a pound of citron cut very small, half pint of sherry wine, two table spoonfuls brandy, three table spoonfuls of molasses, two grated nutmegs, two table spoonfuls of allspice, one of clove, one of cinnamon, a pint of sweet cider; if sour, sweeten it well with sugar. Lastly, add sugar according to your taste.

Custard Pie.

Make a custard of a quart of milk, six eggs, well beaten, a cup of white sugar not heaped, and a tea spoon of vanilla. Line your plates with paste, pour in the custard and bake immediately. If you wish pudding, line your pudding dish with paste, and bake thick.

Squash Pie.

Boil a squash that weighs about six pounds, sift it through a sieve, add two quarts of milk, four eggs, well beaten, with three soft crackers, pounded as fine as meal. If the squash is watery, add another egg or a cracker as you prefer. Flavor with ginger or nutmeg, and sweeten to taste. A table spoonful of butter, while the squash is hot, is a great improvement. Bake in pie plates lined with paste. It may be baked deeper in a pudding dish, and is very much liked as a pudding by most people.

Pumpkin Pie.

One quart of pumpkin to one quart milk, two cups sugar, two table spoonfuls of rose water, one of ginger, if you like, and four eggs. Baked in deep plates lined with paste. One or two eggs less may be used by substituting two or three table spoonfuls of maizena, or a soft cracker finely powdered.

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Berwick Pie (delicious).

Make a rich paste, line a deep dish and bake it. Pare and core as many apples as will fill the dish (one layer), put them into a stewpan with four table spoonfuls of white sugar, a wine glass of sweet wine, and a little thin lemon peel or rose water as you please. Cover the stewpan and let them stew until tender, then let them cool. Make a rich, boiled custard; when quite cold put the apples into the dish in which is the paste, and pour over the custard.

Baltimore Pie.

Roll out some rich puff paste, not quite an inch thick; cut into any shape you please, making each piece of the same shape, but smaller than the preceding one, till the last is about the size of a cent. Between each piece spread some rich preserve or jam; turn up the edges of the paste, and brush the sides and top with the beaten yolk of an egg. Lay the pyramid on a tin sheet, and bake light brown. Serve hot.

Peach Pie.

Fill a pudding dish with pared peaches (stones left in), sprinkle over as much sugar as the peaches require, a very little water, and cover with puff paste.

Baltimore Apple Pie.

Fill a pudding dish with pared and cored apples,—the tart baking-apple; fill each hole of the apple with good brown sugar; cut the rind of two lemons in very thin strips, and lay on top of the apples; squeeze the juice of the lemons into a cup, and add a little cold water;

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pour this over the apples, and sprinkle with sugar quite thickly; cover the whole with a nice puff paste, and bake slowly one hour. Serve hot.

Mrs. Rice's Lemon Pie.

The grated rind and juice of two lemons, seven table spoonfuls of sugar, six eggs, leaving out the whites of four, one tumbler of milk, one table spoonful of melted butter. Bake in a paste, and when baked, take the whites of the four eggs, with four table spoonfuls of sugar. After they are whipped to a froth, put it on the top, and bake to a light brown.

Berry Pie.

Bake the pie in a deep plate, without any lower crust. Fill the plate with berries, and sugar sprinkled over them; cover with paste a small hole in the centre of the paste, and bake a light brown.

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PART SEVENTH.

CAKE.

Directions for Making Cake.

The flour used for making cake should always be dried and sifted; always break the eggs separately in a cup. It is a good plan to lay the eggs, to be used, for a few hours in very cold water before breaking; they whip better for being cold.

When soda is used, always dissolve it before adding it to the general mixture.

In winter, soften but do not melt the butter in the milk used.

Never add the fruit to cake until it is ready for baking.

In baking cake which requires long baking, take white paper and lay on the sides, bottom, and top; it is easily removed when the cake is done.

To ascertain when a loaf of cake is done, take a fine knitting-needle and insert in the thickest part of the loaf; if it does not stick to the needle, the baking is finished.

In whipping the whites of eggs, always use a shallow dish, and whip them in a cool place.

Never stop after you commence until they are light, and whip them until you can turn the dish over without their slipping.

It is better to beat the yolks and whites of eggs separately, except in cake that contains yeast or soda.

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The ingredients of the cake should be well beaten together before the flour is mixed in, for it does not benefit the cake by beating after all the flour is added.

I find by experience that the granulated sugar is purer, sweeter, and better in every respect for cakes and all pastries than brown sugar.

The butter and sugar should always be worked to a cream, and the other ingredients added afterwards, the flour always the last.

The cake should be turned from the tins as soon as it comes from the oven. It requires a much hotter oven for cake with soda in it, than for that which is raised with yeast.

Amesbury Cake.

Four pounds of flour, one half pound of butter, one half pound of sugar, five eggs, half pint of yeast, two gills of wine, two tea spoons of ground allspice, one of clove, one of cinnamon. Beat it well.

Glover Cake.

Seven cups of flour, two cups of sugar, one and a half cups of butter, one of molasses, four eggs, a cup and a half of sour milk, a tea spoon of soda dissolved in the milk, two grated nutmegs, half a pound of raisins chopped well, and two ounces of citron cut in rather small pieces.

Mrs. Hooper's Sponge Cake.

Beat six eggs together thoroughly; when well beaten, stir in two cups of granulated sugar, two cups of flour, and half a tea spoonful of soda dissolved in a table spoonful

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of milk; beat all well together, then add the grated peel and juice of a good-sized lemon or two small ones. Bake immediately with a quick oven.

Mrs. Proctor's Plum Cake.

Two heaping pint bowls of flour, one pint bowl of milk, two cups and a half of sugar, one cup of molasses, one cup of butter, four eggs, one tea spoonful of soda dissolved in the milk, one tea spoon each of cinnamon, clove and allspice, one pound of raisins chopped. Bake three hours slowly.

Cream Cake.

Two cups of flour, one cup of cream, one cup of sugar, two eggs, and half a tea spoon of soda.

Cup Cake.

Five cups of flour, three of sugar, one and a half of butter, six eggs, one cup of milk, with a scant tea spoon of soda, one grated nutmeg, and three quarters of a pound of currants. It is very nice without the currants.

Melrose Cake.

Three cups of flour, one and a half cups of sugar, half a cup of butter, half a cup of milk, one tea spoon of soda, three eggs, one nutmeg, and a table spoonful of rose water.

Miss Blackler's Roxbury Cake.

One and three quarters of a pound of flour; one and a half pounds of sugar, three quarters of a pound of butter, five eggs, half a pint of wine, half a pint of milk, a pound and a half of raisins well chopped, a scant tea spoonful of soda.

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This will make two loaves, and should be baked two hours.

Tea Cake.

Three and a half cups of flour, two of sugar, one of butter, four eggs, tea spoon of soda in table spoonful of milk or wine, half grated nutmeg. Bake carefully.

Silver Cake.

One cup of butter, and two of white sugar, well creamed; add whites of six eggs, which have been beaten to a froth, one cup of milk, with half a tea spoon of soda dissolved in it, two cups and a half of flour, with one tea spoon of cream of tartar. Flavor as you please.

French Sponge Cake.

The yolks of eighteen eggs, well beaten for two hours, two pounds of sugar, one pound of flour, and beat well together; the whites of eighteen eggs, whipped to a froth, and put into the cake the last thing before putting it into the oven.

Maplewood Cake.

One pound of white sugar, three quarters of a pound of butter, well creamed, nine eggs beaten to a froth, juice and grated rind of a lemon, one pound of flour the last thing, with one pound of stoned raisins.

Sugar Cakes.

Three quarters of a pound of granulated sugar, half a pound of flour, six eggs, with yolks and whites beaten separately, tea spoon of mace, two table spoonfuls of rose water. When dropped upon the tin they must be sprinkled with rose water, and sugar grated over them.

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Shrewsbury Cakes.

One pound of flour, half pound of butter, half pound of sugar, four eggs, a little mace, six table spoonfuls of cream, beaten well together. Flour your tins well, and drop them on with a spoon.

Plum Cake (good).

Five cups of flour, two of sugar, one of molasses, one of butter, half cup of lard, tea spoon of salt, tea spoon of soda dissolved in a cup of sour milk, two tea spoons of ground clove, two of allspice, one of mace, one pound chopped raisins, two ounces of citron sliced thin.

Pork Cake.

Half pound of salt pork chopped fine, two cups of molasses, half pound raisins chopped well, two eggs, two tea spoons each of clove, allspice, and mace, half a table spoonful of saleratus or soda, and flour enough to make a stiff batter. Bake in a moderate oven.

Nothing Cake.

One egg, a piece of butter the size of an egg, one cup of sugar, one cup of milk, one pint of flour, two tea spoonfuls of cream of tartar, one of soda. Divide the milk, and dissolve the cream of tartar in one, and the soda in the other, and pour one into the other to effervesce, then add to the other ingredients.

Brookline Cake.

Four pounds of flour, three pounds of butter, three pounds of sugar, three dozen eggs, leave out the whites of four, four pounds of currants, one ounce of mace, three nutmegs, one pound of citron, half pint of brandy, one gill of wine.

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Malden Plum Cake.

Three and a half pounds of flour, three of butter, three of sugar, three dozen eggs, one and a half pounds currants, one and a half pounds of raisins well chopped, one ounce of spice, half pint of brandy, half pint of wine, gill of rose water.

Poverty Cake.

One cup of sugar, one egg, butter as large as an egg, three cups of flour, one tea spoon of soda, two tea spoons cream tartar, one cup milk, one nutmeg.

Miss Hooper's Plum Cake (rich).

Four pounds of flour, three pounds of butter, three pounds sugar, thirty-six eggs, two table spoonfuls of mace, three nutmegs, four pounds currants, two pounds stoned and chopped raisins, one pound of citron cut in small pieces, half pint of brandy. Three hours good oven will bake it.

Beverly Cake.

Two pounds of flour, three quarters of a pound of sugar, half pound of butter, six eggs, three gills of yeast, two gills of milk, two wine glasses of rose water, a little brandy, two tea spoons of soda; spice to your taste.

Bread Cake.

Three cups of sugar, one cup of butter, three eggs, one nutmeg, grated, tea spoon of soda dissolved in a table spoon of milk, half pound of chopped raisins.

Three cups of very light dough; work together sugar, butter, eggs, and spice; put your milk and soda into the dough, and then add the other ingredients; lastly, the raisins. Beat it well, and let it stand in the pans a short time, to rise it well before baking.

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Frost Cake.

Nine eggs, one pound sugar, half pound of flour.

Dorchester Loaf Cake.

Three pounds of flour, one and a half pounds of butter, one and a half pounds of sugar, one pound of currants, two nutmegs, table spoon of clove, two table spoons of cinnamon, half pint of rose water, half pint of wine, half pint of yeast, and eight eggs.

Gingerbread.

Three pounds of flour, one and a half pounds of sugar, one pound of butter, six eggs, cup of rose water, cup of ginger.

Diet Cake.

One pound of flour, fourteen eggs, three of the whites left out, one pound of sugar.

Salem Loaf Cake.

Two and a half pounds of flour, one and a half of butter, one of sugar, five eggs, gill of wine, two table spoonfuls of rose water, half pint of yeast, table spoonful of clove, two table spoonfuls of mace, two of cinnamon.

Mrs. Page's Gold Cake.

Yolks of one dozen eggs, five cups of flour, three of white sugar, one of butter, one and a half of cream or sour milk.

If the milk is sour, one tea spoon of soda dissolved in it; if cream, half a tea spoon of soda.

Pound Cake.

Two pounds of flour, two pounds of granulated sugar,

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two pounds of butter, twenty eggs, one glass of brandy. This should be beaten hard for half an hour, and needs a steady, rather quick heat.

Mrs. Rice's Puff Cake.

Three cups of flour, two and a half cups of sugar, one of milk, three eggs, piece of butter large as an egg, one tea spoon of cream of tartar, half tea spoon of soda, half tea spoon of salt.

Plum Cake (nice).

One pound flour, one pound granulated sugar, one pound butter, two pounds raisins chopped, two pounds currants, one nutmeg, twelve eggs, one tea spoon clove, two tea spoons of cinnamon, one glass wine, one glass of brandy, one pound of citron. After beating it well, add a little more flour, about two cups, and bake well in a moderate oven for five hours.

Polka Cake (very nice).

Four cups of flour, two cups of sugar, two cups of butter, four eggs, half a cup of molasses, tea spoon of soda in a cup of milk, pound of raisins.

Waltham Cake.

Two cups flour, one of sugar, one of butter, three eggs, three quarters of a tea spoon of cream of tartar put in the flour, half a cup of milk with half a tea spoon of soda dissolved in it, essence of lemon, and a little spice.

Wedding Cake.

Four and a half pounds of flour, four and a half pounds of butter, four and a half pounds of sugar, one

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and a half pounds or box raisins stoned, one and a half pounds of citron, six and a half pounds of currants, twenty-two eggs, half ounce of ground mace, half ounce of clove, half ounce of cinnamon, one gill of wine, one gill brandy, half gill of rose water, one and a half tea spoons of soda, one table spoonful of molasses.

Wafers.

One pound of flour, three quarters of a pound of granulated sugar, half pound of butter, five eggs, and a gill of rose water.

Doughnuts (nice).

Rub six ounces of butter in two pounds of flour, beat one pound of sugar with eight eggs, gill of rose water, one nutmeg; beat all well together, and roll out.

The more lard they are fried in the less they will soak fat.

Miss Allen's Doughnuts (very nice).

Four eggs, eight table spoonfuls of sugar, butter big as an egg, a little salt, one nutmeg, half a cup of milk, half tea spoon of soda, and flour enough to roll out.

Andover Cake.

Four pounds of flour, two and a half pounds of sugar, one and a half pounds of butter, ten ounces of lard, one and a half pints milk, one pint of yeast, two pounds of raisins, two ounces of mace, one ounce of cinnamon, two nutmegs, four eggs, half pint of wine.

Beat the butter, lard, and sugar together, then take half of it with the milk and yeast and half the flour, beat it well and let it rise over night. In the morning mix in the other part of butter, sugar, and lard with the eggs, spice, wine, and flour.

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Every-day Cake.

One cup molasses, one cup of sugar, one cup of butter, two eggs, two thirds of a cup of milk, with one tea spoon of soda dissolved in it. Two tea spoons of cream tartar, and flour enough to make it as other loaf cake, one tea spoon of salt, one of clove, one of cinnamon, one nutmeg.

Mrs. King's Cake.

Two and a half cups of sugar, one of butter, one of milk, three eggs, one and a half tea spoons of cream tartar, one tea spoon soda, four cups of flour, not heaped. Flavor with lemon or nutmeg.

Mrs. Flagg's Pound Cake.

Nine eggs, their weight in sugar, the weight of eight in flour, and of seven in butter, with one nutmeg grated.

Mrs. Barker's Gingerbread.

One and three quarter pounds of flour, three quarters of a pound of butter, two eggs, one cup of milk with tea spoon of soda dissolved, three quarters of a pound of sugar, two table spoonfuls of best ginger.

Mrs. Freeman's Tumbler Cake.

Five tumblers of flour, three of sugar, two of butter, four eggs, one of milk, pint and a half of raisins stoned, one nutmeg, one tea spoon of allspice, tea spoon of soda dissolved in the milk.

Cookies.

Six cups of flour, two of sugar, one of butter, one of milk, tea spoon of soda, flavored with cinnamon or nutmeg, as you like.

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Mrs. Briggs' Election Cake.

Lay a sponge over night with milk, next morning add to the sponge a pint of flour, one coffee cup of sugar, one of butter, one nutmeg, tea spoon of soda, and fruit if you choose.

Harrison Cake.

Four cups of flour, two of sugar, four eggs, one of butter, one of molasses, one of milk, half a tea spoon of soda, half a tea spoon of ground clove.

Mrs. Knight's Fruit Cake.

Ten cups of flour, six of sugar, three of butter, three of milk, eight eggs, tea spoon of soda, half pint of wine, two table spoonfuls of brandy, half cup of molasses, table spoonful of cinnamon, two tea spoonfuls of ground all-spice, one of ground clove, pound and a half of raisins well chopped, three ounces of citron cut in small pieces. Bake, in deep pans, till you can put a knitting-needle into the cake and it will come out clean.

Mrs. Flagg's Doughnuts.

Nine eggs, pint bowl of white sugar, one cup of milk, one of butter, two teaspoons even of soda, spice to your taste, and flour enough to roll out. The more fat the nuts are fried in the less they will soak fat.

Jenny Lind Cake.

Four cups of flour, two of sugar, one of butter, one of milk, five eggs, one tea spoon cream tartar, half tea spoon of soda. Flavored with rose or lemon.

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Madge Cakes.

Three eggs, half a pound of sugar, one cup of butter, pint and a half of flour, rolled thin in sugar.

Railroad Cake.

One cup sugar, one table spoon of butter beaten to a cream, three eggs beaten to a froth, one cup flour, three table spoonfuls sweet milk, one tea spoon cream tartar, half tea spoon soda, half tea spoon salt.

Squash Cake.

One cup of squash, after it is sifted, three of flour, one of milk, and if the squash is very dry a little more, two table spoonfuls of sugar, one of butter, one egg, two tea spoons yeast powder.

Boston Soft Gingerbread (nice).

Nine eggs, a pound and a half of sugar, three quarters of a pound of butter, a scant pound of flour, and ginger to your taste.

Caraway seeds are a great improvement.

Mrs. Smith's Gingerbread.

Two pounds of flour, three quarters of butter, a large pound of sugar, one tea spoonful of soda dissolved in a table spoonful of milk, six eggs, teacup of ginger.

Mrs. Hooper's Gingerbread.

Three pounds of flour, one and a half of sugar, one of butter, six eggs, cup of rose water, cup of ginger, half tea spoon of soda dissolved in a spoonful of milk.

Mrs. Glover's Cake.

One pound of flour, three quarters pound of sugar, two

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ounces of butter, half a nutmeg, six eggs, table spoonful of wine, same of rose water.

Marblehead Cup Cake.

Five cups of flour, three of white sugar, one and a half of butter, six eggs, cup of milk with tea spoon of soda, pound of raisins chopped, half glass of wine, nutmeg.

Mrs. Broughton's Pound Cake.

One pound of butter, worked back to a cream; then add slowly, beating the while, one pound of powdered sugar, ten eggs beaten to a froth, added gradually, half a glass of brandy, one glass of wine, and one pound of flour; after which beat well for half an hour, and bake with an even heat.

Savoy Biscuit.

Take twelve eggs, and the weight of them in sugar, the weight of seven eggs in flour, the whites and yolks beat separately. then mix with them a spoonful of flour and sugar till all is mixed, and beat them well together; grate the peel of three large lemons, and the juice of two, fill your cake pans half full, and sift sugar on the top. Your oven must not be too hot.

Mrs. Whittemore's Almond Cheese Cake.

Make a curd of the yolks of two eggs, a glass of wine, and a quart of new milk; strain it, then beat a quarter of a pound of butter, take the skin off a quarter of a pound of almonds, and pound them very fine; beat one glass of wine and one glass of rose water in it, half a pound of loaf sugar, with a tea spoon each of mace and

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cinnamon, one nutmeg, nine eggs, six large spoonfuls of cream, and a handful of currants.

This can be baked in paste, if you please, like squash pies.

Marblehead Hard Gingerbread.

Three pounds of flour, two pounds of sugar, one pound of butter, ten eggs, half a pint of rose water, and two ounces of ginger.

Soft Gingerbread.

Two pounds of flour, one and a half of sugar, one and a quarter of butter, ten eggs, cup of ginger, cup of rose water. Caraway seeds if you like.

Rusk.

Five pounds of flour, half a pound of sugar, half a pound of butter, a pint and a half of milk made blood warm, a gill of yeast, ten eggs; the butter and sugar should be melted in the warm milk, then mix all together, work it well, and let it stand to rise.

Molasses Gingerbread.

Six cups of flour, two of molasses, one of milk, half cup of butter, large spoonful of soda, two large spoonfuls of ginger, tea spoon of salt.

Mrs. Lincoln's Doughnuts.

Two cups of sugar, two eggs, cup and a half of milk, half a tea spoon cream of tartar, half tea spoon of soda, butter size of an egg, flour to roll out thin.

Norwich Cake.

One cup lard and butter mixed, one of molasses, one

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of sugar, three eggs, half a cup of sour milk, tea spoon of soda, spice to your taste, and flour enough to make it as stiff as loaf cake.

Jumbles.

One pound white sugar, three quarters of a pound of butter, five eggs, leaving out the yolks of two, and nearly two pounds of flour. Spice if you like.

Lemon Sponge Cake.

Take ten eggs, separate them, a pound of granulated sugar, half pound of flour, the grated peel of two lemons, and the juice of one; beat the yolks with the sugar, and the whites alone; then add them, and sift in the flour by degrees; beat well, and bake with a quick heat.

Cambridge Cup Cake.

Four cups of flour, four eggs, three cups of sugar, one of butter, cup of milk, tea spoon of soda.

Fabens' Cake.

Two quart bowls of flour after it is sifted, one bowl of sugar not quite full, quarter of a pound of butter, pint of milk, with heaping tea spoonful of soda dissolved in the milk, table spoonful of allspice, two of cinnamon; raisins if you please.

Miss Hull's Marble Cake.

Three and a half cups of flour, three cups of white sugar, one cup of butter, half a cup of cream or milk, whites of seven eggs, two tea spoonfuls of cream of tartar, one of soda.

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Five cups of flour, two brown sugar, one cup molasses, one cup butter, two table spoonfuls of cinnamon, one of clove, one of allspice, and one nutmeg, half a cup of cream or milk, — sour if you have it, — half a tea spoon of soda, yolks seven eggs. Butter your pans, put in a layer of the last or dark, then a table spoonful of light (the first), and alternate with the dark and light throughout.

Mrs. Leverett's Macaroons.

Soak half a pound of sweet almonds in boiling water, till the skins will rub off easily, wipe them dry, then pound them fine, with rose water to taste. Beat the whites of three eggs to a stiff froth, stir in gradually a pound of powdered white sugar, then add the almonds; when they are well mixed in, drop the mixture in small parcels on baking tins, several inches apart; sift sugar over them, and bake in a slow oven.

Sponge Doughnuts.

One heaping cup of sugar, two cups milk, one of butter and lard mixed, one of bread sponge, four eggs, and spice to taste; stirred up over night, moulded, and fried in the morning.

Common Doughnuts.

Two cups of sugar, one and a half of milk, two eggs, one nutmeg, two tea spoonfuls of cream of tartar, one of soda.

French Cake.

Two cups of flour, three of sugar, half of butter, one of milk, three eggs, and one grated lemon. Butter and sugar worked to a cream, eggs added, and rind of lemon

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grated in with flour. The juice of the lemon must be put into the milk, after which half a tea spoonful of soda must be added, and turned into the other ingredients; then add two more cups of flour, making four in all, and bake.

Miss Hull's Rusks.

Two cups of sugar, two of butter, two eggs, one cup of yeast, two cups of milk; let it rise over night, make up in the morning with flour, and roll out rather soft in small cakes; set to rise; let them get perfectly light, and bake; take the white of an egg and pulverized sugar, beat well, and spread over the tops, and dry a little in the oven.

Mrs. Emerson's Sponge Cake.

The weight of six eggs in sugar, the weight of four in flour, and a few drops of essence of lemon. Beat the eggs and sugar together for half an hour, stir in the flour, and bake twenty minutes.

Mrs. Abbott's Buns.

Two cups of milk, one of sugar, one of yeast, and flour enough to thicken; rise over night; in the morning add a piece of butter the size of an egg, another cup of sugar, one cup of Sultana raisins, or other raisins, chopped; roll out to bake, cut in rounds, and rise again before baking.

Common Hard Gingerbread.

Two cups of sugar, one of butter, one of milk, one tea spoon of soda, two table spoonfuls of ginger, glass rose water, flour enough to roll out.

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Clay Mount Sponge Cake (Miss Washington).

Twelve fresh eggs, their weight in sugar; beat the eggs separately till very light, then sift in sugar. After it is well beaten *stir* in the weight of seven eggs in flour. *Do not beat it.* After the flour, add juice and grated peel of a lemon.

Mrs. Burrage's Coffee Cake.

Five cups of flour, one cup of made coffee, one cup sugar, half cup molasses, one cup of butter, tea spoon soda, two tea spoonfuls of cinnamon, one of clove, raisins or currants.

Mrs. Rice's Molasses Gingerbread.

One cup of molasses, into which beat one tea spoonful of soda, one third cup of milk, one third cup of butter, one egg, one tea spoonful of ginger, one of salt, and two cups of flour.

Readville Cake.

One and a half cups of flour, one of sugar, half cup of milk, three eggs, butter size of an egg, tea spoonful of cream of tartar, half tea spoon of soda, flavor with tea spoon of peach.

Jamaica Plain Lemon Cake.

Five eggs, three cups of sugar, one of butter, one of milk, five of flour, one lemon rind grated, half tea spoon soda dissolved well in milk, and after all is well beaten, add the juice of the lemon, and bake immediately.

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Common Plum Cake.

Three cups of flour, one of sugar, one of sour cream,—if you have not cream, half of butter, and half of milk,—two eggs, tea spoon of soda, cup of raisins, little spice.

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PART EIGHTH.

PRESERVES, JELLIES, BLANC-MANGE, &c.

Mrs. Curtis' Velvet Cream.

Half an ounce of isinglass dissolved in one and a half cups of white wine; then add the juice and grated peel of a lemon, three quarters of a pound of loaf sugar; simmer all together until mixed well; strain and add one and a half pints of rich cream, and stir until cool; pour it into moulds, and let it stand till stiff enough to turn out.

Currant Jelly.

Three pounds of juice of red currants, one pound of juice of white currants, boil quickly for fifteen minutes; then take from the fire and stir in two pounds of granulated sugar, stirring till dissolved; place again on the fire, and boil hard for eight minutes.

After it is put in the glasses, set it for two or three days in a hot sun.

French Rice Custard.

One quart of milk, three eggs, half a cup of rice, one lemon, tea spoonful of salt, and thirteen tea spoonfuls of powdered sugar.

Boil the milk, rice, and salt together, until the rice is

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soft. Separate the yolks of eggs from the whites, and beat the yolks with three tea spoonfuls of sugar and the grated peel of the lemon; beat the whites with ten tea spoonfuls of sugar, and the juice of the lemon. When the rice is soft take it from the fire, and stir to it the beaten yolks till it thickens, turn into your pudding dish, put whites over the top, place in oven to color the top. To be eaten cold.

Beverly Snow.

One quarter box gelatine wet with a little cold water, then put the mould full of boiling water on the gelatine, add half a cup of sugar and the juice of a lemon; strain through a sieve and set away to cool; when quite stiff, stir in the whites of two eggs, pour it into the mould, and set it on the ice to cool. Stir the yolks of two eggs, two cups of milk, a little sugar and vanilla, over the fire; when the jelly is turned from the mould, turn the custard over and serve.

Soft Custard.

One quart of milk, nine eggs, taking out the whites of five, boil a stick or two of cinnamon in the milk, removing it before you add the eggs, and one cup of powdered white sugar. Beat the eggs thoroughly, and turn into the boiling milk, stirring one way, until it thickens, and remove quickly before it turns to whey.

Mrs. Page's Apple Custard.

Six tart mellow apples to be pared, quartered, and cored; put them in a pan with half a tea cup of water, set them on the stove; when they begin to grow tender

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turn them into a pudding dish, sprinkle sugar on them; beat eight eggs with a tea cup and a half of sugar, mix with three pints of milk, flavor as you like, and pour over the apples.

Bake from twenty to thirty minutes.

Floating Island.

Take a large glass of currant jelly, whites of three eggs, a little lemon juice and peel grated; whip it up with a rod, and put into the middle of a dish of cream.

Mrs. Hooper's Whip Syllabubs.

One quart of rich cream, the juice of three lemons, three quarters of a pound of sugar, and wine to your taste; whip all well together, put the froth in your glasses as fast as it rises.

Boiled Custards.

Nine tea cups of cream, nine eggs leaving out the whites, and sugar to your taste; flavor with vanilla or as you please; put it into cups, and stand in a large pan of boiling water in the oven. Care must be taken that they are not overdone.

Preserved Quinces.

A pound of sugar to each pound of quince (after paring, coring, and quartering); take half of the sugar and make a thin syrup; stewing a few of the quinces at a time till all are finished, make a rich syrup of the remaining sugar and pour over them.

Mrs. Hooper's Blanc-mange.

One quart of new milk, one ounce of isinglass cut fine

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into the milk, with a stick of cinnamon or vanilla, simmered over the fire till the isinglass is dissolved, then remove the stick, sweeten to your taste with loaf sugar, strain it, and when nearly cool wet the moulds with rose water, and turn it in.

Calf's Foot Jelly.

Take one pair of feet, and put them into a gallon of water, let it boil half away and skim constantly, strain it, when cold, take the fat from the top and bottom, then warm it, add sugar, the juice of three lemons, a pint of Madeira wine, and the whites of seven eggs; boil it half an hour, strain through a flannel bag.

Blanc-mange.

Three pints of cream boiled well and flavored and sweetened to taste, one and a quarter ounce of gelatine, or half an ounce of isinglass dissolved in warm water enough to cover it; when dissolved cover with cream and boil up once or twice till rather thick, then pour it on the seasoned cream; stir it well and put it in the moulds.

Yellow Blanc-mange.

May be made as the above, but the gelatine strained on to custard instead of cream.

Mrs. Eaton's Trifle.

Soak a dozen sponge drops in sweet wine; after they are well soaked, drain off any of the wine that may remain; make a custard of a pint of cream, the yolks of four eggs and white of one, flavored and sweetened to your taste; when cool, pour over the cakes, then beat

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the whites with sugar and lemon, and put on the custard as high as you can.

Plum Jelly.

Take sound plums, put them in a stone jar, cover the jar with bladder, put it in a deep pan of water over the fire, and let the water boil gently till all the juice has come from the fruit, strain through a jelly bag, and boil with an equal weight of loaf sugar, stirring all the time.

Damsons should have a slight incision.

Black Currant Jelly.

Boil the currants till the juice flows, then strain through a jelly bag, and set it over the fire for twenty minutes, after which add half a pound of sugar to a pound of juice, and boil for about ten minutes.

Mrs. Barrett's Green Gage Jam.

Rub ripe green gages through a sieve, put all the pulp into a pan with an equal weight of loaf sugar pounded and sifted. Boil the whole till sufficiently thick, and put into pots.

Marblehead Preserved Peach.

Take a peck of ripe peaches, stone and pare them, allow a bowl of white sugar to a bowl of peach; put a layer of peach into the stone jar, then a layer of sugar, and so on till they are used up.

Let them stand for two days; drain off the syrup, boil and skim and turn over the peach, stand two days; drain off the syrup, scald and skim, and again return to the peach, and it is fit for use.

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Blackberry Jam.

To four bowls of blackberries add four bowls of sugar, boil thoroughly, and turn into jars with a paper dipped in brandy over it.

Apple Jam.

Core and pare a good quantity of apples, chop them well, allow equal quantity of weight, apples and sugar, make a syrup of your sugar by adding a little water, boiling and skimming well, then throw in some grated lemon peel, a little white ginger with the apples, boil until the fruit looks clear.

Raspberry Jam.

Pick them carefully, take equal quantities of berries and sugar, stir it continually; put the fruit first into a sauce-pan, and when the watery particles are evaporated add the sugar, simmer slowly for fifteen or twenty minutes.

Blueberry Jam.

A bowl of fruit to three quarters of a bowl of sugar, boiled thoroughly, and constantly stirred.

Sago Jelly.

To one quart of water put six large spoonfuls of sago, the same of sugar, boil to a jelly, stir it all the time while boiling, flavor to your taste, put into moulds, and eat with cream.

Preserved Strawberries.

Pick off all the stems, and to every quart of fruit add a quart of sugar; mix well with the sugar and put them

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over a slow fire till the syrup commences to form, then put them over a hot fire, and let them boil quickly for fifteen minutes, skimming it well. Put them boiling hot into stone jars, seal up tightly.

Preserved Cherries.

The bright red cherry is the best; do not take off the stems; wash and drain them, weigh them, and allow three quarters of a pound of sugar to a pound of cherries; put them into wide-mouthed bottles, cork them lightly, place the bottles in a kettle of water, cold (keep the bottles apart to prevent them from striking), put the kettle on the range, and let it boil for nearly three hours. As the water boils away, replenish it; after the bottles are taken from the water and cooled a little, cement the corks closely, and put in a dry place.

Preserved Pine Apple.

A pound of sugar to a pound of pine apple; put the slices in water, and boil a quarter of an hour; then remove them, and add the sugar to the water; put in the apple, and boil fifteen minutes. Boil the syrup till thick.

Grape Jam.

Boil the grapes in a little water long enough to make them tender, then add a pound of sugar to a pound of grapes, and boil half an hour.

Preserved Tomatoes.

A pound of sugar to a pound of tomatoes. Take six pounds of each, the peel and juice of four lemons, and quarter of a pound of ginger tied up in a bag; put on the side of the range, and boil slowly for three hours.

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Lemon Jelly.

One ounce of isinglass in a pint of water, with the rind of six lemons; stir it all the time till the isinglass is dissolved; add a pint of lemon juice, and sweeten to the taste with loaf sugar, the shell and white of an egg; boil six or seven minutes, and let it drop through a flannel bag without squeezing; put it in your jelly glasses before it is cold.

Mrs. Glover's Currant Jelly.

Rub the fruit through a sieve, and then squeeze through a fine cloth; three quarters of a pound of sugar to every pint of juice; set over a good fire, and skim and stir occasionally. When it is done it will fall from the skimmer in sheets.

Preserved Apple (very nice).

Core and pair a dozen good-sized apples and cut into eights; make a syrup of a pound of sugar to half a pint of water; let it boil, and then put in as much apple as can be boiled without breaking; remove them carefully when tender; after all are done, add a little more sugar, boil up, and flavor with vanilla or lemon, and turn over the apple.

Cocoanut Cakes.

Take the meat of two cocoanuts, pare off the dark skin, and grate them; an equal weight of sugar and cocoanut; add the white of an egg not beaten; after it is well mixed roll it into balls, flour a tin sheet, lay them on, and twenty minutes will bake.

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Arrowroot Blanc-mange.

Four table spoonfuls of arrowroot, four of white sugar, four eggs beaten together; boil a quart of new milk, part cream if you have it, with a bit of vanilla bean; when it boils, remove the bean, and turn the milk on the mixture, stirring briskly till it thickens. Put in moulds.

Cream for Preserves.

Mix one gill of rich milk with a wineglass of rose water, and four ounces of white sugar, the yolks of two eggs well-beaten; stir all into a quart of cream, set it over the fire, and let it just come to a boil, stirring all the time; take it off, and let it cool.

Lemon Custards.

Beat the yolks of eight eggs until they are quite light; stir in a quart of boiling water, the grated rind and juice of two lemons, and a cup of white sugar; beat well together; place the pan containing the mixture in a hot place, and stir until it thickens; add a glass of wine and one of brandy; stir well; when cool, put into jelly glasses for the table. Whip the whites to a stiff froth with a knife, and three spoonfuls of white sugar, and put on the custard in each glass.

Preserved Pears.

Select sound, medium-size pears; pare, halve, and core them; lay them in a sauce-pan for preserving; cover them with cold water, with quarter of a pound of ginger tied in a muslin bag and put into the water; let them simmer slowly till soft, then drain them on a sieve, weigh them, and allow sugar equal in weight.

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Pare thinly the rind of three fresh lemons, and put with the juice into the syrup; when it boils lay in the pears, and let them cook slowly for twenty minutes; then lay the pears on a dish, and return the syrup to the fire, and let the watery particles evaporate; when the pears are cold put them in your jar, and pour on the syrup when quite cold. Cork tightly.

Philadelphia Calf's Feet Jelly.

Take a set of calf's feet, and after cleaning, boil them in four quarts of water for five hours, skimming carefully; strain through a cullender, and set aside to cool; when cold remove all the fat from the jelly.

Put the jelly into a sauce-pan with three or four sticks of cinnamon, three whole cloves, and the rind and juice of three lemons; set it on the fire.

Beat the whites and shells of four eggs in half a pint of cold water; stir in quickly with half a pound of white sugar dissolved in one pint of best "champagne cider;" and a pint of sherry wine, let it simmer for five minutes, set it aside to settle, and pour through a jelly bag into moulds to cool.

Moss Blanc-mange.

Take an ounce of moss, wash thoroughly, and put into two quarts of new milk; let it simmer slowly till it thickens; strain through a sieve, flavor, and put it into moulds.

Italian Snow.

The whites of two dozen eggs whipped to a stiff froth, the juice of six lemons, two pounds of white sugar, and two quarts of water; mix the water, juice, and sugar,

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together, and then add the eggs; stir well together, put into the freezer, and stir till it freezes.

Charlotte Russe.

One ounce of isinglass dissolved in half a pint of milk, and add a vanilla bean; put it to simmer over the fire; beat the whites of four eggs to a froth, stir the yolks thoroughly with quarter of a pound of pulverized sugar, and one pint of thick cream, a wine glass and a half of wine to a froth; when the isinglass is dissolved, strain the milk, while lukewarm, into the yolks and sugar; add the whites immediately, next the cream, beat all together. Place in your mould pieces of dry sponge or other cake, turn the mixture on it, and let it stand till firm.

Citron Melon.

Pare the melons and cut them into long slices; to every eight pounds of melon allow eight pouuds of best white sugar, the juice and thin rind of six lemons, and half a pound of ginger; put the melons into your preserving kettle, cover them with alum water, and boil them half an hour, or until they look clear, then drain them, lay them in cold water, and let them stand all night; in the morning tie the ginger in a piece of muslin, and boil it in three pints of clear water till the water is flavored; take out the ginger, put in your sugar and let it melt, put it over the fire, add the peel of the lemons, and skim it as it boils; take out the peel, put in the citron and the juice of the lemons, and boil them till the citron is transparent, but do not let it break; when done, put in a deep pan, and leave uncovered for a few days in a cool place; afterwards put the melon into a jar, and pour in

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the syrup carefully; cover tightly with brandied paper over the top.

Snow.

Pour on to half a box of gelatine a pint and a half of boiling water, let it thicken; beat together the whites of two eggs, one cup of sugar, and juice of two lemons, stir into the gelatine and put into your mould to cool.

Mrs. Fabens' Snow.

One third box of gelatine, one pint of water, when dissolved add juice of two lemons, two cups of sugar, whites of three eggs, and pour into a mould to cool. To the yolks of the eggs add a pint of milk, and make a soft custard, and pour into the dish in which it is to be served, and when ready to be eaten, pour from the mould into the dish of custard.

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PART NINTH.

SAUCES.

To Clarify Sugar.

To two pounds of granulated sugar put a pint of water, and dissolve it. When dissolved place to boil, and before hot stir in well the whites of two eggs; watch it carefully, skimming well. When clear cool and bottle it. This will keep a long time if kept in a cool place.

Beacon Street Sauce.

Two cups of white granulated sugar, one even cup of butter worked back to a cream, add a glass of wine, and a little rose or nutmeg as you like. Stir a scant half tea spoon of soda into a cup of sour milk, and when it effervesces add it, and stir all well together; then add four table spoonfuls of boiling water without stirring at all, and put into the sauce tureen, disturbing it as little as possible.

Good Common Sauce.

Half a pint bowl of brown sugar, two table spoonfuls of butter, a glass of rose water whipped to a cream. Then dredge in about a table spoonful of flour, and add half a pint of boiling water, stirring well for two or three minutes.

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Egg Sauce.

Take quarter of a pound of butter and braid it well into three even spoonfuls of flour; then turn on a scant pint of boiling water, chop well three boiled eggs, and stir into the butter as it goes to the table.

Caper Sauce.

Is to be made as egg sauce, and two table spoonfuls of capers stirred in instead of eggs.

Oyster Sauce.

Put on a pint of water to boil; when it boils stir in a quarter of a pound of butter, and three table spoonfuls of flour (even full), let it boil once, and add a pint of solid oysters.

Mint Sauce.

Strip off the tender leaves of the mint, and chop them fine; powder it well with sugar, and cover with vinegar half an hour before serving.

Cranberry Sauce.

A quart of cranberries, a large pint of sugar, and half a pint of water. Boil slowly, and beat the cranberries to a jelly. When thoroughly bruised put in your moulds.

Haverhill Cranberry Sauce.

One quart of cranberries, pint and a half of white sugar, half pint of water.

Boston Cranberry Sauce.

One pint cranberries, three quarters pint of sugar, simmer slowly, and be sure not to burn.

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Superior Sauce.

Turn a pint of boiling cream on to the well-beaten yolks of six eggs; add four table spoonfuls of white sugar, and three of butter, which have been previously worked to a cream; put all on the fire, and stir it till it begins to thicken, then add a glass of sherry.

Apple Sauce.

Pare, core, and cut up a quart of apples, add half a cup of water, boil them till tender, then add sugar and nutmeg to taste.

Salem Apple Sauce.

Prepare the apple sauce as above, and when done, stir in a lump of butter, and flavor with rose water.

Quince Sauce.

Cut, pare, and core a quart of quinces, cover in water and boil till perfectly tender, then add three quarters of a pound of sugar, and continue boiling for ten or fifteen minutes, that the sugar may penetrate the quince.

Beverly Sauce.

Two cups of sugar, and three quarters of butter worked back to a cream; add a little flour, stir it into two gills of boiling water, put over the fire, and let it boil two minutes; take off, and add immediately two glasses of wine.

Lemon Sauce.

Put two cups of milk on to boil; when it boils, stir in two tea spoonfuls of flour, two cups of sugar, and the

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beaten yolks of three eggs ; take from the fire, and add the juice and grated rind of the lemon.

Cream Sauce.

Beat the yolks of three eggs, three table spoonfuls of white sugar, and vanilla flavor. Turn on it a pint of boiling milk, and stir it well.

Wine Sauce.

One pint bowl of white sugar, not quite a quarter of a pound of butter, one glass of wine, one grated nutmeg, and a table spoonful of warm water ; beat together steadily for half an hour.

Set a sauce-pan on the fire, with about a gill of water in it ; when it boils, put in the sugar, &c., but do not stir it nor let it boil, but simmer gently till all is dissolved ; pour into the tureen, and do not cover till cold.

Good Common Sauce.

To eight table spoonfuls of sugar add four of butter, and stir it together until white ; then put into a sauce-pan, with a cup of hot water ; set on the fire, and stir till it boils ; then add a spoonful or two of wine, or, if you please, flavor with lemon and rose water.

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PART TENTH.

MISCELLANEOUS.

Mulled Wine.

Put a little cinnamon or allspice to half a pint of hot water, and steep it; add three eggs, well-beaten, with sugar, heat to a boil a pint of wine; then put in the spice and eggs while boiling, and stir for three minutes.

Apple Water.

Roast three or four good apples with care, preserving all the juice; put them into a pitcher, and pour on a quart of boiling water. Drink when cold.

Boiled rice (very nice).

Wash a cup of rice, and add four cups of water, and a tea spoon of salt; let it simmer on the back of the range for two hours, and do not stir it.

Jellied Rice.

To three pints of milk put a tea cup of rice, and a little salt; cover it close, and let it simmer about three hours; beat it well, and put it into moulds, and eat as blanc-mange.

Cracker Toast.

Separate a dozen hard crackers, lay them in a dish,

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and pour water over them; put on a little salt, and when soft put in two or three nice bits of butter and a little milk; put in the oven till heated through.

Mush, or Hasty Pudding.

Set on a quart of water to boil; in the mean time stir half a pint of sifted Indian meal into water enough to make it smooth, with two tea spoonfuls of salt. When the water boils, stir in one spoonful and let it boil, then another and let it boil, and so on till you have the thickening in; then add enough sifted raw meal gradually, stirring all the time till thick enough, and it is done. This is a very nice receipt.

Fried Mush.

Made as above, the day before it is wanted, and cut in slices, and fried with fat enough to prevent it from sticking to the griddle.

Oatmeal Gruel.

Put on a cup of raisins in a quart of water, to boil; boil them hard for half an hour. Take two table spoonfuls of oatmeal, and make smooth with cold water; a little salt; when the raisins are boiled enough, stir in the thickening; let it boil up and skim it well, then add a bit of butter, a little white sugar, and grate a little nutmeg on the top when it is served.

Arrowroot.

Two table spoonfuls of arrowroot wet with cold water, and boiling water turned upon it, stirring steadily meanwhile till it is as thick as you like; wine, sugar, and nutmeg to taste.

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Toast Water.

Two slices of stale bread, toasted brown, cut in pieces, and a pint of boiling water poured over. Invalids relish it with a glass of white wine added, and a little nutmeg grated over.

Fresh Egg for an Invalid.

Break an egg into a tumbler, add two tea spoonfuls of white sugar, and whip briskly; then add a glass of wine, and fill up the tumbler with milk.

Hop Tea.

Take a large spoonful of hops, and simmer in a pint of water; when strong enough of hops, strain off and add white sugar and a table spoonful of gin. It is a quieting drink, most excellent for nervous headache.

Egg Nogg.

The yolks of six eggs, with four table spoonfuls of sugar, a little nutmeg, a glass of wine, and two glasses of brandy; then add, when well mixed, a quart of milk. It is refreshing in summer to add ice, pounded very small.

Frosting.

Allow the whites of two eggs to each half pound of sugar, add a little lemon or orange juice, and whip till you can turn the bowl upside down without dropping, or till it flakes. Some people add a little starch.

Excellent Yeast.

Two table spoonfuls of hops to a quart of water; let them steep well; make a thickening of six potatoes

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mashed fine, and three table spoonfuls of flour worked into the potatoes; strain the hop water upon it, stir it well, and when cool enough add yeast to work it. Bottle, and keep in a cool place.

Cherry Rum.

A peck of black wild cherries, soaked in cold water for twenty four hours. Put them in a demijohn, add two pounds brown sugar, two quarts blackberries, and a gallon of best New England rum. The older it is the better, if kept well corked; it is excellent for summer complaints.

English Pudding.

Five cups of flour, one of milk, one of syrup, one of suet chopped fine, one of raisins, or apples, and spice to your taste.

To be eaten with cold sauce.

Currant Wine.

One quart of currant juice, three pounds of brown sugar, and one gallon of water; dissolve the sugar in the water, then add the juice; when it ferments, add a little fresh water each day till it is done fermenting, which will be in from a month and a half to two months; turn it off, scald the keg, put it in again, and cork tightly.

Ginger Beer.

Two ounces of ginger to a pint of molasses, add a gallon of warm water, stir it well, and add half a pint of lively yeast.

If you wish it sweeter or hotter, add, before putting in the yeast, to suit your taste.

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Mrs. Knight's Currant Shrub.

To a quart of juice add a scant pint of water, and a pound and a half of crushed sugar; boil well; add a little brandy, a gill to a bottle of the shrub, and cork, after standing for ten or twelve days.

Mrs. Adams's Mead.

Three pounds of brown sugar, three quarts of boiling water, quarter of a pound of tartaric acid, one ounce of sassafras essence, and half an ounce of extract of sarsaparilla.

Wine Whey.

Boil a quart of milk, add to it half a pint of wine, put on the fire till it boils again, then set aside till the curd settles, pour off the whey, and sweeten to taste. It is said good country cider is nice as the wine.

New York Custard.

Boil a quart of milk, with a stick of cinnamon; mix five table spoonfuls of rice flour with a little milk, and when smooth, pour into the boiling milk; stir it well, and boil from ten to fifteen minutes; then take from the fire, and add three eggs, stirring very rapidly; take out the cinnamon, sweeten to taste, and pour into your moulds.

Gelatine Jelly.

An ounce and a half of gelatine, one quart of water, half a pint of wine, the juice of two lemons, three quarters of a pound of sugar, two eggs and shells, and boil from fifteen to twenty minutes without touching; then strain through jelly bag, and cool for use.

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Succotash.

Cut off the corn from the cobs, and put the cobs in just water enough to cover them, and boil one hour; then remove the cobs, and put in the corn and a quart of Lima beans, and boil thirty minutes. When boiled, add some cream or milk, salt, and butter.

Tripe

Must be washed in warm water, and cut into squares of three inches; take one egg, three table spoonfuls of flour, a little salt, and make a very thick batter by adding milk. Fry out some slices of pork, dip the tripe into the batter, and fry a light brown.

Chocolate Candy (Miss Washington).

Half a pound of chocolate, one and a half pounds of brown sugar, three quarters cup of milk; grate the chocolate, and mix with sugar and a little water. Put on the milk, and just before it boils stir in the mixture and boil till thick; try in a glass of water a small quantity. If it hardens soon it has boiled sufficiently.

To Cook Parsnips.

Scrape and wash the parsnips, and slice them lengthwise; boil in just water enough to cover them till thoroughly done; drain off the water, put in a piece of butter, a little salt and pepper; beat up an egg with half a cup of milk, and turn over them.

Mrs. Lincoln's Apple Pudding.

Into a dish that will hold two quarts, pare and cut apples enough to nearly fill it; sprinkle over six table spoonfuls of sago, and cover all with hot water. Bake two hours, and eat with milk and sugar.

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Mrs. Jenkins' Snow Balls.

Make a soft custard of the yolks of eight eggs, a quart of milk, scant cup of sugar, and flavor to taste. Beat the whites of the eggs, put on half a pint of milk to boil, add a little sugar and lemon to the whites, and when the milk boils, drop on a spoonful at a time, and let them set thoroughly, then remove as fast as they are done, and lay them tastefully on the custard. It is a very handsome dish.

Amherst Molasses Gingerbread.

Five cups of flour, two of molasses, one of cream, one of buttermilk, tea spoon of salt, one spoon of ginger, one of soda. If you have not buttermilk, use a table spoon of butter; dissolve the soda in the molasses, add butter, salt, ginger, and lastly flour.

Lemon Pie (Palmer).

One and a half cups of sugar, two eggs, juice of one and a half lemon, and bake between two crusts.

Aunt Emily's Cake.

Four cups of flour, two of sugar, one cup of butter, one of milk, three eggs, whites beaten separately, fruit if you like, flavor as you please.

Saratoga Cake.

Five eggs, two and a half cups of flour, cup and a half of sugar, cup and a half of butter, flavor with peach.

White Mountain Cake.

Four cups of flour, two of sugar, one of butter, one of milk, four eggs, one tea spoon cream of tartar, one of soda, flavor with lemon.

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Mrs. Hill's Fried Bread Pudding.

One pint of milk, three eggs, a little salt, and flour enough to make a thin batter. Cut a stale (baker's) loaf in slices; half an hour before using, place the sliced bread in the batter. It must be removed carefully when ready to cook, and fried as griddle cakes; to be eaten with sauce.

Mrs. Chadwick's Black Bean Soup.

Soak a scant quart of beans over night; in the morning add four quarts of water; and put into the pot, by eight o'clock, with a knuckle of veal, a tea spoonful of black pepper, half an ounce of cloves, three quarters of allspice, and tea spoonful of salt. Boil until twelve, and then strain through a cullender; cut up the veal in small pieces and put back into the pot, and boil an hour longer or more; add half a lemon, forcemeat balls, half a tumbler of wine, and four eggs.

Mrs. Dixey's Cream Cakes.

Half a pint of water and a cup of butter, placed in a sauce-pan on the fire; when it boils, stir in two cups of flour; take it off and let it cool. When cold, add five eggs and a quarter of a tea spoon of soda; drop on tins and bake quickly.

For the cream, — one pint of milk set to boil; beat up two eggs, one cup of sugar, and half a cup of flour. Just before the milk boils stir it in, and continue stirring one way until it thickens; take from the fire, and flavor with lemon. When the cakes are baked, open with a knife and fill with the cream.

Chelsea Sponge Cake.

Beat six eggs two minutes, add three cups of sugar

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and beat one minute; next two cups of flour with two tea spoons of cream of tartar in it, and one cup of cold water; then add two cups of flour, with one tea spoon of soda, dry, in the flour; flavor as you please, and bake quickly.

This will make three good sized pans.

Oatmeal Gruel.

Into one quart of water put a cup of raisins, and let boil half an hour. Prepare a thickening of half a tea-cup of oatmeal, wet with water and a little salt. Stir it into the water (letting the raisins remain), and let it boil a minute. Skim it well; take from the fire, and add a tea spoonful of butter, two table spoonfuls of sugar (more if you like), and a little grated nutmeg.

Miss Bond's Indian Tapioca Pudding.

Soak a cup of tapioca in pint of water over night. Boil in the morning a quart of milk, and when it boils stir in seven table spoonfuls of Indian meal; add a cup of molasses, the tapioca, and a small piece of butter. When well mixed, stir in a pint of cold milk and bake.

Frosting.

One and a quarter pounds of sifted loaf sugar, the whites of five eggs, half an ounce of pulverized gum arabic, and lemon to the taste.

Mrs. Fabens' Rusks.

Four cups of flour, two of milk, half a cup of white sugar, two eggs, three tea spoons cream of tartar, and two of soda.

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Mrs. Adams' Mead.

Three quarts of boiling water, in which dissolve three pounds of brown sugar, quarter of a pound of tartaric acid, and one ounce of essence of sassafras. For drink, table spoonful or more, according to taste, in a tumbler; fill half full with water, add a little soda, and drink as it foams.

Mrs. Perkins' Snow Balls.

Take four eggs, beat the whites and yolks separately. Place a quart of milk to boil, and just before it boils, lay the whites on top of it, a spoonful at a time, and let them stay about two minutes, or until they may be removed carefully without breaking. After the whites are taken from the milk, add the yolks, with one cup of white sugar, a bit of salt, and any flavor you please; stir one way till it thickens; turn into a dish, and ornament the top with the whites.

Miss Allen's Tomato Ketchup.

To a half bushel of skinned tomatoes add one quart of good vinegar, one pound of salt, quarter of a pound of black pepper, two ounces of African cayenne, quarter of a pound of allspice, one ounce of cloves, three boxes of mustard, twelve cloves of garlic, six good onions, two pounds of brown sugar, and a handful of peach leaves. Boil this for three hours, constantly stirring to keep from burning; when cool, strain and bottle for future use. It will improve by age, and give a zest to the appetite.

Mrs. Wolcott's Plum Pudding.

Take four brick loaves (baker's), and when stale, cover with as much milk as it will absorb; rub it as fine

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as possible; add a pound and a half of suet, chopped very fine, a dozen and a half of well beaten eggs, two table spoonfuls of salt, two pounds of sugar, three pounds of raisins, cut in halves, spice, mace, allspice, and nutmeg as you like, wineglass of rose water, peel and juice of four lemons, half a pint of molasses, half a pint of wine, and half pint of brandy; or, if you prefer, a pint of wine, half a pound of citron, cut small. When all these ingredients are well beaten together, add half a pound of sifted flour; bake in pans. This receipt will make seven or eight good-sized puddings; they will keep a *month*, and the last to be eaten is generally the best. To be eaten with sauce, and warm the pudding before eating.

Mrs. Wolcott's Ketchup.

Halve your tomatoes, place them in a firkin, with a layer of salt between each layer of tomatoes; let them stand over night. In the morning put on and boil one hour; then take from the fire and strain; season as for other ketchup.

Miss Hinckley's Batter Pudding.

One pint of milk, seven table spoonfuls of flour, three eggs; mix the flour and milk together; beat well; beat the eggs, and add to it; boil one hour. Eat with wine sauce.

Miss Blackler's Cake.

Five eggs, one pound and three quarters of flour, one and a half of sugar, three quarters of a pound of butter, half a pint of wine, half a pint of milk, pound and a half

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of fruit, scant tea spoon of soda. Two hours to bake, — moderately hot oven. This will make two loaves.

Miss Jones' Currant Pudding.

One gill of milk, two eggs, a little salt, a little sugar, seven table spoonfuls of flour, and last your fruit. Boil one and a half hours.

Mrs. Tilden's Gingerbread.

Three bowls of flour, one of sugar, one of cream, two table spoonfuls of ginger, two tea spoonfuls of soda. If you prefer, you can omit one cup of cream, and add one cup of molasses instead.

Miss Jewett's Cup Cake.

One cup of sugar, one cup of butter, two cups of flour, three eggs, three quarters of a tea spoon of cream of tartar put into the flour, half a tea spoon of soda in two table spoonfuls of milk, a little spice, and essence of lemon.

Newport Rolls.

Into three pints of flour rub a little butter; add three eggs, a gill of yeast, and warm milk enough to mix well; make in the evening for breakfast.

Miss Hubbard's Cider Cake.

Five cups of flour, three of sugar, one of butter, five eggs, two tea spoonfuls of soda dissolved in two cups of cider. Work the butter to cream; beat eggs and sugar together; pour the cider on the flour; spice to taste. When the oven is ready, mix all together and bake.

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Mrs. Haskell's Orange Cream.

Put in a stew-pan one ounce of isinglass, the juice of six large oranges and one lemon, sugar to your taste; rub some of the lumps on the peel of the oranges; add as much water as will make a pint and a half; boil; strain through a muslin bag. When cold, beat up with half a pint thick cream and put into your mould. In hot weather add a little more isinglass.

Raspberry Wine.

Bruise the raspberries with the back of a spoon; strain them through a flannel bag; one pound of loaf sugar to one quart of juice; stir well and cover closely, letting it stand for three days, stirring well each day. Pour off the clear juice, and add one quart of juice to two quarts of sherry wine; bottle it and use in two weeks.

Brandy instead of wine, it will be Raspberry Brandy.

Mrs. Fearing's Tea Cakes.

Three cups of sifted flour, one and a half of milk, half a cup of sugar, one egg, one tea spoon of soda, two of cream of tartar. Bake in a quick oven, and have it pretty thick.

Miss Lincoln's Stewed Oysters.

One quart of oysters, dipped out of the liquor with a fork into a sauce-pan, a large piece of butter; put these on the fire till the butter melts; when melted, add two thirds of a cup of milk, a tea spoonful of flour having been previously mixed with it, a sift of pepper and mace, and let it boil up *once*. Should the oysters be too fresh, add a little salt.

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Good Pie Paste.

One pound of flour, half pound of butter, and quarter pound of lard; cold water to mix.

Mrs. Haskell's Wine Jelly.

To one box of gelatine add nearly a quart of boiling water; stir till it is dissolved; then add same quantity of cold water, one pint wine, juice of two lemons, and a pint of powdered sugar; boil and strain through a flannel bag.

Pine Apple Pudding.

Peel the pine apple, taking care to get out all the specks, and grate it; take its weight in sugar, half its weight in butter, rub to a cream, and stir into the apple; add five well-beaten eggs and a cup of cream. It may be baked with or without a crust.

Mrs. Gerry's Cream Tartar Biscuit.

One quart of flour, two tea spoonfuls of cream of tartar, one of soda, butter size of a small egg, mixed very soft with milk. Bake in a hot oven.

Frosting.

Beat the whites of two eggs or more, according to the quantity wanted, and add pulverized sugar till quite thick; add a little powdered starch, and lay on the cake, immediately after it is baked, with a broad knife, returning to the oven for a moment, leaving the oven door open.

Tessie's Wheaten Biscuit. (From a Contraband.)

Make a quart of flour short with butter and lard; wet

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with cold water, and made pretty stiff; put on a wooden block or board, beat out thin, sprinkle with flour; then fold up and repeat the beating (with a mallet or pestle), "till it begins to go *pop*, *pop*, *pop*, — it'll crack moo' like a whip, — then you know it's done." Cut into thin biscuits and bake.

French Pie Paste.

Into two quarts of *very cold* water put half a pound of butter, and let it remain thirty minutes; when the time has expired, remove it from the water and rub it lightly into a pound of flour with two eggs; wet it with half a pint of the water in which the butter was placed, two tea spoonfuls of salt, and knead it; roll out thin, and fold it for five successive times; let it stand half an hour; and bake.

Mrs. Whittemore's Cold Slaw Dressing.

Scald five table spoonfuls of milk, and, while hot, stir in one well beaten egg; add a piece of butter the size of a small egg; stir it constantly till it thickens; add vinegar and salt to your taste, and pour over the cabbage or salad.

Mrs. Sullivan's Corn Cake (Delicious).

One quart of corn meal, one quart of milk, two eggs, half a cup of sugar, or three table spoonfuls of molasses, tea spoon of salt, three of cream of tartar, one and a half of soda.

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Mrs. Sullivan's Soufflee.

The yolks of eight eggs, thoroughly beaten, with four ounces of sugar; beat well the whites, mix with yolks, and add half the rind of a lemon, chopped fine.

Place four ounces of butter in a stew-pan over a moderate fire; when melted, pour the eggs in and mix well; then place it in hot oven for five minutes, dust with sugar, and serve hot.

Mrs. Hooper's Pop-Overs.

One quart of milk, four eggs, one large spoonful of melted butter, a little salt, and flour enough to make a pretty thick batter. Heat your pop-over pans, which come on purpose, butter them well, and pour in the batter.

Mrs. Holbrook's Dessert.

Beat lightly six eggs with a teacup of powdered white sugar; add four teacups of best flour, and one tea spoonful of cream of tartar; stir with a knife; add half a tea spoonful of soda, dissolved in a little warm water, the grated rind of two fresh lemons, and third of a nutmeg grated; mix all together and beat until quite light.

Take six small pie-plates, and put into each two table spoonfuls of the mixture; bake a nice brown; when quite cold spread three of the cakes thickly with raspberry jam, and lay on the other three, causing the jam to be between the two cakes. To be served with a boiled custard.

Philadelphia Muffins.

One quart best flour, pint and a half of milk, gill of

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yeast, two eggs, a little salt, and two large spoonfuls of melted butter; when well risen, bake in muffin-rings a light brown.

Farmers' Brown Bread (Delicious).

Three pints of rye, three of bolted corn meal, four table spoonfuls of sifted pumpkin, half a cup of molasses, scant table spoonful of salt, tea spoonful of soda, and half a cup of yeast. Mix all with warm water, as stiff as can be stirred well with the hand, and put into two well greased earthen or iron pans,—the latter preferable; after which, smooth the top of the loaves with the hand, dipping it into cold water once or twice. It rises faster than other bread, and should not be made over night in summer. Bake four hours.

Pea Pudding for Corn Beef or Pork.

Pick and wash a pint of split peas, and put them in a bag, not tied too closely, and let them cook until quite tender; take them out, and sift through a sieve; mix with an egg, a bit of pepper, and a little butter; stir well together; flour the bag, put in the mixture, and tie very close; then put in the pudding with your meat one hour before the meat is served.

Tomato Omelet.

One quart of tomatoes, chopped finely (after the skin is removed), and put into a saucepan with two finely chopped onions, a little butter, salt, and pepper, one cracker pounded finely, cover tight, and let it simmer about an hour.

Beat five eggs to a froth; have your griddle hot; grease it well. Stir your eggs into the tomato, beat to-

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gether, and pour into the griddle; brown on one side, fold, and brown on the other. To be served hot.

Mrs. Coolidge's Breakfast Cake.

One tumbler of rice flour, one teacup of wheat flour, one tea spoonful and a half of cream of tartar, stirred in the flour, one large spoonful of butter, cut up very finely, a little salt, one well-beaten egg, and lastly a tea spoonful of soda dissolved in a large teacup of new milk; mix well together, and bake in a pan like other cake. Serve hot for tea or breakfast.

Mrs. Gray's Boiled Indian Pudding.

One quart of milk to boil; stir in as much corn meal as will make a stiff batter; add half a pound of suet chopped fine, a pint of dried peaches; let the meal be cool before the suet and peaches are added. Stir in half a tea spoon of salt, a little cinnamon, and a cup of flour. To be boiled in a bag tied loosely to allow for swelling, and put into the pot when boiling; boil five hours. Serve hot with sauce.

Swiss Cake.

The yolks of five eggs, well beaten, one pound of granulated sugar beat into the egg, one pound of best flour, and a large spoonful of anise-seed; beat well for fifteen or twenty minutes; whip to a stiff froth the whites, and add them, beating all together; then roll out an inch thick, and cut rather small, and bake them the next morning.

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TIT-BITS;

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HOW TO PREPARE A NICE DISH AT A MODERATE EXPENSE.

BY

MRS. S. G. KNIGHT.

BOSTON:
CROSBY AND NICHOLS.
NEW YORK: O. S. FELT.
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