

MULLED JELLY.—Take one tablespoonful of currant or grape jelly; beat with it the white of one egg and a little loaf sugar; pour on it one-half pint of boiling water and break in a slice of dry toast, or two crackers.

IRISH MOSS BLANC-MANGE.—Pick over carefully one teacupful of Irish moss; wash it first in saleratus water; then rinse it several times in fresh water. Put it in a tin pail with one quart of milk; cover closely and set in a kettle of boiling water. Let it stand until it begins to thicken, then strain through a fine sieve and sweeten with powdered sugar; flavor and pour into a mould and set into a cool place. When quite firm turn out in a dish. Eat with sugar and cream.

CHICKEN JELLY.—Cut up a chicken and put into a quart of cold water; let it simmer until reduced to a little less than a pint; remove from the fire, and strain as for jelly; season with a little salt. Chop the breast meat into small pieces, and mix with liquor, and then pour the whole into a mould and set away to cool

CANDIES.

COCOA-NUT CANDY.—Grate very fine a sound cocoa-nut, spread it on a dish, and let it dry naturally for three days, as it will not bear the heat of an oven, and too oily for use when freshly broken. Four ounces will be sufficient for a pound of sugar for most tastes, but more can be used at pleasure. To one pound of sugar, take one-half pint of water, a very little white of egg, and then pour over the sugar; let it stand for a short time, then place over a very clear fire, and let it boil for a few minutes, then set it one side until the scum is subsided, clear it off, and boil the sugar until very thick, then strew in the nut, stir and mix it well, and do not quit for an instant until it is finished. The pan should not be placed on the fire, but over it, as the nut is liable to burn with too fierce a heat.

ALMOND CANDY.—Proceed in the same way as for cocoa-nut candy. Let the almonds be perfectly dry, and do not throw them into the sugar until they approach the candying point.

TO CANDY NUTS.—Three cups of sugar, one cup of water; boil until it hardens when dropped in water, then flavor with lemon. It must not boil after the lemon is put in. Put a nut on the end of a fine knitting needle, take out and turn on the needle until it is cool. If the candy gets cold, set on the stove for a few minutes. Malar grapes and oranges, quartered, may be candied in the same way.

CHOCOLATE CARAMELS.—Two cups of sugar, one cup of warm water, one-half cup of grated chocolate, three-fourths of a cup of butter. Let boil, without stirring, until it snaps in water.

2. One-half pound of grated chocolate, two teacups of sugar, one-half cup of milk and water, a lump of butter, one teaspoon of alum.