

January.

10.—Cocoanut Ice Cream.

Put 1 pint of milk over the fire in a double boiler with the grated yellow rind of a lemon and three well-beaten eggs. Stir until the mixture begins to thicken. Remove from the fire; add a cup and a half of sugar, and 1 qt. of cream. Then add a grated cocoanut. Stir until the custard is cold, add the lemon juice and freeze.



11.—Loaf Corn Bread.

Mix together 2 cupfuls of corn-meal, 1 cupful of flour, 1 teaspoonful of salt, and 2 of baking powder. Beat together 3 eggs until thick and light. Add 2½ cupfuls of milk and stir into the dry mixture, adding 2 tablespoonfuls of sugar, and 2 tablespoonfuls of melted butter, and beating well until the batter is smooth. Grease the pans well, or it will stick. Have the batter a little more than 2 inches deep in the pans and bake in a hot oven for about half an hour.—“Table Talk,” Phila.



12.—Beef Ragout.

Cut cold roast beef into large slices. Put it into a saucepan with 2 slices of onion,

