

## Culinary.

"Man is a carnivorous production and must have meals."—BYRON.

**TEACAKES.**—Rub 6oz. of butter into 1 lb. of flour, add 6oz. of caster sugar, 2oz. of candied peel finely shred, mix a quarter of a teaspoonful of carbonate of soda in a little less than half a gill of milk; pour this into the flour, sugar, and butter; drop in gradually the yolks of four and the whites of two well beaten eggs; stir grease a tin, put the mixture on it in small lumps, and bake them in a brisk oven.

**SHORTBREAD.**—The crowning triumph of Scotch baking is shortbread. For this take  $\frac{3}{4}$  lb. of butter and  $3\frac{1}{2}$  oz. of caster sugar, put them on a bakingboard and knead the sugar into the butter. It must be understood that there is plenty of hard kneading required in the making of shortbread, and in that lies the secret of the success of the recipe. To the butter and sugar work in slowly  $1\frac{1}{2}$  lb. of flour, in which has been mixed one teaspoonful of baking powder; work to a pretty stiff dough, and do not be afraid if it looks as if it would never keep together; it will with patience. Take a piece of the paste, about a sixth part, and work is slowly on the board till it is about the thickness of two pennies, taking care to keep the edges from cracking. Slip a sheet of paper under the cake, and put it carefully into a moderate oven, and bake slowly to a pale brown. Do all the remaining paste in the same manner. When baked take it out and while hot, dust it thickly over with caster sugar. This quantity will make six cakes, but if made smaller at first, it will perhaps be found easier to handle, making, say, nine cakes in all. This is such an excellent recipe that, despite the trouble and hard kneading, it will repay trial.

**SEED CAKE.**—Beat 1 lb. of butter and 1 lb. of sugar to a cream, add twelve eggs, one at a time, beating each egg into the mixture very thoroughly; then mix in gently 1 lb. sifted and dried flour  $\frac{1}{2}$  lb. of orange peel, 1 lb. of citron peel, and  $\frac{1}{2}$  lb. of blanched almonds. These three latter ingredients should be cut into small pieces previously. Stir as little as possible. Bake two hours in a moderate oven.

**CURRENT BUN.**—This cake, like the shortbread, is truly a Scotch cake, and few families north of the Tweed are without their old-fashioned "current bun" at Christmas time. Put into a basin one and a half breakfastcupfuls of flour,  $\frac{1}{4}$  lb. of butter, half a teaspoonful of baking powder, and add just water enough to mix all into a fine paste and roll into a thin sheet: grease a tin, and line sides and bottom neatly with the paste, leaving enough to make a cover for the top after the fruit has been put in. Clean and pick 2 lb. of currants, stone 2 lb. of sultana raisins, and put these into a basin; add  $\frac{1}{4}$  lb. of orange peel cut small, the same of almonds blanched and cut in pieces,  $\frac{1}{2}$  oz. of ground ginger,  $\frac{1}{2}$  oz. of cinnamon,  $\frac{1}{2}$  oz. of Jamaica pepper and the same of black pepper, one teaspoonful of carbonate of soda, one teaspoonful of cream of tartar, 1 lb. of flour,  $\frac{1}{2}$  lb. of sugar, one breakfastcupful of milk (the milk should barely moisten the mixture), mix all thoroughly. Put the mixture into the lined tin, smooth the top, wet the edges and put on the paste cover, prick the top over with the fork, brush with an egg, and bake in a moderate oven for two hours and a half.

**GINGER SNAPS.**—Rub up  $\frac{1}{2}$  lb. of butter with 1 lb. of flour and  $\frac{1}{2}$  lb. of sugar, 1oz. of ground ginger, 1oz. of finely-chopped orange-peel, one teaspoonful of carbonate of soda; mix all to a paste with golden syrup, roll out very thin, and bake in a moderate oven on greased tins. Care must be taken that they do not burn.

**FISH PASTY.**—Make a round of good puff paste the size of a large plate; on half of this put a layer of boiled rice which has had two ounces of butter mixed with it and is seasoned with pepper and salt; on the rice put a thick layer of boiled fish, carefully taking out all the bones first. On the fish place hard boiled eggs chopped small, sprinkle a little pepper and salt over these, fold the other half of the paste over this, pressing the edges well together. Brush over the top with some beaten egg and strew breadcrumbs over it, then bake it till it is a good brown color. *Koolibiaka* is a favorite luncheon dish, and may be made of raw, salted, or smoked fish as preferred.

**PASTY.**—Cut up into small pieces two pounds of stewed beef or game. Put a large piece of butter into the stewpan, add a minced onion and the meat, salt, pepper, a few teaspoonfuls of soup, and leave the whole to stew a little. When it is cool again add the whites and yolks of three eggs, and put the whole on the paste, which should be rolled out ready to receive it. Then take half-a-dozen hard-boiled eggs, cut them into small pieces, and place them on the meat. Cover the Pasty, brush it over with the white of egg and bake.

**CURD DUMPLINGS.**—This is a favorite dish in the North, Centre, and East of Russia, and in the *cuisine* of the middle classes sometimes does duty as roast meat. It is made as follows: Make paste as for Pasty, using butter and eggs, and roll out on the slab or pasteboard. Take some cheese-curd and roll them up into a ball—about the size of a walnut—with some butter and yolk of a hard-boiled egg. Cut out with paste-cutter or tumbler, pieces of dough like small cakes. Into these put the balls of curd, folding the paste well over so that the curd shall not escape; it is better to cement the edges with the white of an egg and press them closely together. Boil them in boiling water till they float on the surface of the water, then take them out, put them on a hot dish, and pour melted butter over them. Serve them with sour cream, of which each person takes as much as pleases his taste.

**PASTY WITH CHERRIES.**—This dish is as great a favorite in the South of Russia as the Curd Dumplings in the North. The paste is not as rich as that used in making other kindred dishes, though

it is made with eggs like that for the Curd Dumplings. Stone about a pound of cherries, scald them well and strew them with flour and powdered sugar; roll out the paste very thin and cut it into rounds, as for Curd Dumplings, then put some of the cherries on each round and fold the paste over them, cementing the sides well with white of egg and pressing them together, so that the juice of the cherries cannot escape. Plunge the rolls into a saucepan of boiling water, leaving them there until they float on the surface; then take them out, put them on a hot dish, and serve with sour cream and powdered sugar.

**CHEESE CAKES.**—Take some sour paste, roll it out thin, and cut it into round pieces the size of a penny bun. Put on these a thick layer of cheese curds, prepared as follows: To three-quarters of a pound of cheese curds, which have been previously well pressed add the yolks of four eggs, two tablespoonfuls of sour cream, and one tablespoonful of sugar, and pound them up together. Having put on each round paste some of this mixture, cover it with more paste, cementing the edges firmly together, and put them into the oven for about half an hour when the cheese cake will be ready.

**RUSSIAN PANCAKES.**—Take equal portions of flour, and buckwheat flour or oatmeal, and mix them into a light paste with yeast and lukewarm milk and water. Put the paste in a warm place to rise, and when it has risen add to it two or three beaten eggs; mix the whole together thoroughly well and let it rise again. The paste must not be very stiff. Make it into pancakes about half an inch thick and fry them. They are served with butter and caviare and are universally eaten during Lent.

**RASPBERRY PUDDING.**—Put a pound of fresh or bottled raspberries into a small pie dish and let them stand in the oven until they are quite hot, when they must be taken out. Beat up a tea-cupful of good, thick, sour cream with two eggs, one tablespoonful of flour and one spoonful of white moist sugar. When this is all well beaten together, pour it over the raspberries and bake the pudding in a very slow oven till it is firm. It should be of a light brown color.

**KISSEL.**—Boil together one pint of Russian cranberry juice and one pint water; mix two tablespoonfuls of potato flour in a little water, and when it is quite smooth, pour the boiling cranberry juice upon it. Mix it well and boil a little more. This is eaten with cream and sugar.

**APPLE GINGER.**—Boil two pounds of loaf sugar in a pint and a half of water; skim it well, and add a teaspoonful of ground ginger; pare, core, and divide two pounds of apples; put them into a large saucepan or boiler with the syrup, and boil till clear; lay them on a dish, and pour the syrup into a jar; then, when cold, put in the slices of apple, and tie it over to exclude the air.

**BAKED APPLE DUMPLING.**—Make a crust as for nice tea biscuit; roll out in circles large enough to enclose an apple. Select juicy apples for the purpose, those not too tart; pare and remove the cores, the pinch then crust closely over each one. Place them on a buttered pan and bake in a moderate oven until upon trial the apples are cooked soft. To be eaten with butter and sugar rubbed to a cream and flavored with nutmeg or lemon, or with a rich hot sauce, or with sweetened cream, as preferred.

## Prof. Wickle's Prize Graphological Examination.

### Special Notice.

The Ideal Wife Prize Examination closed on Dec. 15th. We shall continue to publish in this column the delineation of the different specimens of handwriting sent in for the Prize Competition until they have been completed. We will then publish the decision with the numbers to which the different prizes were awarded. No more specimens of handwriting will be delineated for this Examination. It will be useless for subscribers to forward them, as Competition closed, as above stated, on Dec. 15th, and we shall simply continue to publish those which were received on or before that date.

### Delineations.

433 This lady is clever and observant, full of life and energy; rather fond of fun, and of planning and building castles in the air. She loves company, and is somewhat confiding, has good imagination, ambition, wit and temper. Is sometimes a little too careful of details, but on the whole is a most admirable, generous and consistent character. She lacks originality, but only copies the best she sees; hope is her watchword, and truth and honesty her strong points.

434 This is a thoroughly womanly woman, she has some hope, some love of fun, rather a liking for her own way, and an idea that she is pretty sure to be right. She is able to adapt herself cheerfully to circumstances, even when adverse; and has perseverance, order, some refinement, and is careful. She likes praise, would stand a good deal of humoring, is fond of soft corners, is constant and true in her affections, and were she imposed upon, could give the enemy a very thorough setting down.

435 This is rather a difficult study, the writer seems to be both weak and strong. Some lines breathe decision and others indecision. The lady is hopeful, energetic, and would never give in when she undertook a project, she is fond of her own, self-sacrificing, rather reserved than confiding, careful and conscientious, emotional, slow to change her opinions, which she makes up her mind to deliberately. There is a vein of despondency (which may result from ill-health) running through her writing, though she is naturally bright and optimistic. An interesting person as it appears.

436 This lady is ambitious, mirthful and amiable. She has taste and loves pretty things, enjoys a good time, is fond of company, easy in manner, prudent and witty. Culture is lacking, but abundant ability is shown, some curiosity, and affections controlled but strong. She is anxious to succeed, and careful in effort.

437 This is a clever, large-hearted, tactful and earnest woman, her aims are high and her ideals lofty, her judgment is rather biased by her affections, but she tries to be true and just in all things; very refined and gentle in manner, hopeful, and not devoid of wit, a little impulsive, fond of all things beautiful and artistic. She is orderly, truthful, prudent, and would be a wife to respect as well as love.

438 This lady has very refined and sensitive feelings, with a sort of a playful and humorous nature, she is easily depressed, and is easily cheered. Her taste is excellent, and her heart warm and sympathetic, she has courage to face the world, but not rude enough strength to stand many hard knocks. She likes novelty, is fond of society, should have a rich husband, who could indulge her tastes and keep her from care and worry, a sort of a hot-house plant is this dainty creature, but very charming and sure to win much love and admiration.

439 This study shows a sincere and rather serious nature, not apt at *finesse* or management, a little careless of appearances, a little faulty in judgment, but so honest and true that she will never go far astray. She is fond of comfort, attached to her home circle, and though her taste is not highly cultured, it is pure and rather elevated. She is prone to caprice in some things, rather hard on wrongdoers, saving of her words and goods, no doubt would make an estimable wife.

## Correspondence.

The correspondence columns are open to all readers of the LADIES PICTORIAL WEEKLY. Questions relating to fashions, etiquette, literature or any subject of interest to our readers can be sent in for reply. Address correspondence editor in care of this paper.

**PICTORIAL READER.**—Address Donald C. Ridout, King St., East, Toronto. Enclose stamp for reply, and ask for information on Patents. There is no other place to direct you to.

**M. SMITH.**—Your letter, first bitter, then sweet, has been handed to me by the Business Editor. No doubt there was a mistake, as it isn't likely such a stirring subject could be misread by the delineator. I will inquire into it for you. Cousin Ruth says to give you her best thanks. She feels grateful for your words, and hopes you will find time to send her a line sometimes. Married girls are allowed into her Cosy Corner. We are glad the kettle pleased you, and hope you will get another prize. Some of them are just beautiful.

**BEATRIX.**—How can I tell you if it's wrong to go to the theatre unless I know what you're going to see, and what sort of a girl you are? It don't injure me, though it might hurt you! Some plays would do me harm, but I don't go to see them—for instance, I don't go to see Sara Bernhardt, not because she doesn't act grandly, but because I can't bear to look at her, clever as she is, she is so *bad*. Just satisfy yourself whether the theatre does good or harm, and act accordingly. Each one should judge for themselves, when they are grown into men and women.

**LARRY DOOLAN.**—I wouldn't risk it, if I were you, my boy. It only rouses party feeling and leads to strife and bitterness. Live peaceably and never stir up unpleasantness.

**LIL.**—There are several places where you can leave work to be sold. I have given addresses before. If you are too poor to pay a fee to belong to the Depository, find out the name of the Lady Patronesses, and ask them to get you in. That is one of their privileges.

**ANXIOUS MOTHER.**—The Boys' Home, on George street, will take your son in, and get him into a place in the country. They will look after him until he is eighteen. All this, of course, subject to their rules. You can go to the Home on Monday at ten o'clock and state your case.

**LAND'S END.**—You can take passage from this city to England, and if you go by Montreal your baggage will not have to be searched anywhere. Consult advertising columns for names of agents, to whom you must apply for your tickets, berths, &c. You can have one small steamer trunk in your stateroom. Your question shows your ignorance of the accommodation on the ocean steamers. If you put a Saratoga in one of the ordinary-sized staterooms, you and your two room-mates could not get in yourselves. A steamer trunk is a solid flat valise, which you can slip under the lower berth, out of the way. They are made specially and cost about \$15.

**ENDYMION.**—Send your poem, neatly written, or better still typewritten, and with it a little note, notifying the Editor that you submit the poem, and asking him to return it if not available. If you enclose a stamped envelope, he will do so. About the pay, most papers have a rate, but if you like, you can put your price on it. Don't be offended if they tell you it isn't worth it. It may not be to them. The subject is new, comparatively, and ought to work up well.

**SCOTCH LASSIE JEAN.**—I am glad your answer helped you in your dilemma. Don't be afraid to ask any questions you need answered. I am here to attend to them.

**CHARITY.**—You had better address your donation to the treasurer of the institution you wish to benefit, and ask for an acknowledgment that you may know he or she received it. The institutions are all so well known in Toronto that you need not address further than Treasurer—Home, Toronto, they will get it all right. Don't send it anonymously, but if you don't wish your name made public, request that the donation be entered as from a "friend" or "well-wisher."

**NAUGHTY NAN.**—I. For your spring suit get one of these new tweeds, and have it made Princess. A box-back coat is newer than a Russian cloak for a wrap. It is not either graceful, becoming nor pretty, but it is *la mode*. An Easter suit of cream or light fawn tweed, with small hat trimmed with brown velvet and cowslips would be nice, or a gray or mixed tweed, with a green and gray bonnet trimmed with snowdrops. There are sweet speckled tweeds that show flecks of green among the gray (or of any other bright color), which should have a hat to match the flecks. Grey *suede* or *glace* kid gloves, and grey gaiters go with this delicious costume.

**BLACKAMOOR.**—If you are so dark, wear bright ties, and you might wear a velveteen or corduroy coat of rich brown. Study your coloring and style, and dress up to it, but don't be flashy. I am sure a white yachting suit would be vastly becoming for the carnival, or you can go as Murillo's Italian boy—wide hat, knee breeches and long gaiters, red shirt, open at the throat, and velvet jacket. As you have no moustache and are "extremely good-looking," you might become this pretty suit. No, I did not think you an ass, because you said you were handsome. Your letter read very sensibly and I was curious enough to satisfy myself by taking a look at the photo in the window. You are certainly a good-looking lad.