

RECIPES FOR THE LADIES.

QUEEN'S CAKE.

One pound of flour, one do. sugar, three-fourths do. butter, one gill brandy, one do. cream, one and a half pound of fruit, six eggs, two tea spoons of pearl ash, two nutmegs and a dozen cloves. Separate the eggs and put the whitest in the last of your ingredients.

GINGER CRACKERS.

Three pounds of flour, one do. sugar, one do. butter, two ounces ginger, one pint molasses, a little carraway seed. Roll them and cut them in any shape you please.

GINGER CAKE.

One cup sugar, one do. sour cream, one do. molasses, four cups flour, a half cup butter, a half ounce ginger, a little pearl ash, and three or four eggs.

PLUM PUDDING.

One pound flour, one do. suet; one do. raisins, one do. currants, twelve eggs, one gill brandy, one do. wine. Wine sauce generally preferred.

THE EVERLASTING POUND CAKE.

Take one pound of flour, one do. butter, one do. sugar, one do. raisins, one do. currants, one ounce citron, one do. mace, one do. cloves, one do. cinnamon, four spoonfuls of ginger, orange peel, two nutmegs, and twelve eggs. Leave out four whites.

EVE'S PUDDING.

If you want a good pudding, mind what you are taught—
Take of eggs six in number when bought for a groat;
The fruit with which Eve her husband did cozen,
Well pared and well chopped, at least half a dozen;
Six ounces of bread, let Moll eat the crust,
And crumble the rest as fine as the dust;
Six ounces of currants from the stem you must sort,
Lest you break out your teeth, and spoil all the sport;
Six ounces of sugar won't make it too sweet,
Some salt, and some nutmeg will make it complete;
Three hours let it boil without any flutter,
But ADAM wont like it without wine and butter.