

No 61.

*Custards.*

1. One quart milk scalded, six eggs, six ounces sugar, two spoonfuls rose water, half a nutmeg—bake.

2. Sweeten a quart of milk, add nutmeg, rose water and six eggs; bake in tea cups or dishes, or boil in water, taking care that it don't boil into the cups.

No 62. *Boiled Custards.*

One pint of milk, two ounces of almonds, two spoons rose water, or orange flower water, some mace, boil. then stir in sweetening, when cold add four eggs, and ladle into china cups, bake, and serve up.

No 63. *Rice Custard.*

Boil two spoonfuls of ground rice, with a quarter of a nutmeg grated in one quart milk, when cold add five eggs, and four ounces sugar, flavour with orange or rose water.

No 64. *Common baked Custard.*

Four eggs beat and put to one quart of cream, sweetened to your taste, half a nutmeg, and a little cinnamon—bake.

No 65. *A sick bed Custard.*

Scald a quart of milk, sweeten and salt a little, whip three eggs, and stir in, bake on coals in a pewter vessel. /

No 66. *Apple Tarts.*

Stew and strain the apples, add cinnamon, rose water, wine and sugar to your taste, lay in paste No. 3, squeeze thereon orange juice—bake gently.

No 67. *Apple Tarts.*

Pare thin two oranges, boil the peel ten-