

CREAMS AND ICES.

ICE-CREAM.

2 quarts sweet milk, 1 pint sugar, 1 egg, 1 pint sweet cream, $\frac{1}{3}$ cup flour, $\frac{1}{2}$ cake chocolate or $\frac{1}{2}$ dozen crushed bananas, or 8 large peaches, or $\frac{1}{2}$ pound chopped English walnuts, or 1 teaspoon vanilla. Put milk in double boiler, mix sugar, and flour thoroughly, add the well beaten egg. If too dry, add a little cold milk. When milk is hot in boiler add flour and sugar, and let cook 20 minutes. Set aside to cool, add cream and fruit just before freezing.

VANILLA ICE CREAM.

MRS. GEO. POTTER.

Place in a double boiler 2 quarts of sweet milk, mixed with 3 cups sugar, $\frac{1}{2}$ cup flour, 4 eggs, beat sugar, flour, eggs, together before you mix with milk. When this thickens take off and let cool. When cold, add 1 quart sweet cream and vanilla to taste. Freeze.

SOUFFLE ICE CREAM.

MRS. H. D. MCKELLAR.

To the yolks of 6 well beaten eggs, add 1 cup of strained raspberry juice, set the bowl in a pan of hot water and whip steady over a slow fire until the mixture is thick enough to coat the back of a spoon. Transfer the bowl to a pan of cold water and continue the whipping until the mixture is cold and thick. Put $1\frac{1}{4}$ pounds sugar in a clean saucepan, add $\frac{3}{4}$ cup of boiling water and boil steady, but slowly until a little dropped into a bowl of cold water can be rolled between the fingers in a soft ball. Set the saucepan in a bowl of cold water for 2 or 3 minutes to cool, then pour over the stiffly whipped whites of 2 eggs and beat until the mixture is cold and stiff. Stir this into the first mixture with 1 tablespoon lemon juice, and 1 pint of stiffly whipped cream, add lightly 1 cup of fresh raspberries, turn into a mould slightly oiled with sweet almond oil. Cover and nudge the edges with a buttered cloth. Bury in ice and salt away for 2 hours before serving.