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CANADIAN FARMER'S ALMANAC.

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RECEIPTS.

COLORING FOR FROSTING.—Take 20 grains of powdered cochineal, 20 grains of cream tartar, and 20 grains of powdered alum. Put them into a gill of cold soft water, and boil it very slowly till reduced to one-half. Strain it through thin muslin, and cork it for use. A very small quantity of this mixture will color frosting a beautiful pink.

YEAST.—Upon half a cup of hops pour a pint of boiling water, and boil half an hour. Meantime peel and grate two large white potatoes, add half a cup of sugar and one-third cup salt. Over this pour the hop-water and enough boiling water to make a quart, then stir thoroughly. When luke-warm, add a cup of good yeast. Let it ferment, and seal tightly in glass cans.

OYSTER CRACKERS.—Take two ounces of butter, a small saltspoon of salt, one-half pound of flour, and wet them with milk, using just sufficient to mould them together. Beat the dough thus formed with the rolling pin for fifteen minutes, and then roll it out thin, and cut with an oyster cracker cutter.

MINCE AND MACARONI.—Cook half a pound of macaroni in a quart of warm water for one and one-half hours, one ounce of butter and some salt. Let it boil up, and then simmer till cooked; stir and add more warm water if needed. Butter well the inside of a mould (china), and when cooked, press the pieces of macaroni into the butter, covering the bottom and sides, then put in whatever meat you have minced and fill the mould. Then steam for one hour. When turned out, the macaroni forms the shape with the mince inside.

JOHNNY CAKE.—Beat three eggs without separating until light, then add to them a pint of buttermilk, a pint of Indian meal, and a teaspoonful of salt. Mix well and stir in two tablespoonfuls of melted butter. Dissolve a teaspoonful of soda in two tablespoonfuls of boiling water, add this, mix thoroughly, and pour into a greased shallow baking pan. Bake in a moderate oven for thirty-five or forty minutes.

POOR MAN'S SHORT CAKE.—Put one quart of sifted flour into a bowl, add a level teaspoonful of baking powder, and sift again. Now rub into it thoroughly a large tablespoonful of butter or lard. Dissolve a half teaspoonful of soda in a tablespoonful of boiling water, add it to a half pint of buttermilk, add this and a teaspoonful of salt to the flour, mix, roll out, and cut into round cakes about the size of a tea plate. Bake over a slow fire on a griddle. The batter should be as soft as possible to handle.

BEEF SLICES.—Cut slices off any joints of cold beef. Make a force-meat of two slices of ham or lean bacon, two eggs, a few herbs and one gill of bread crumbs half a gill of suet, a little salt, pepper, and a pint of good gravy. Let the slices of meat be half an inch thick and four square, if possible. Pound the force-meat in a mortar, and having bound it with the yolk of an egg, spread it on the meat. Roll them round and tie them, or else fasten with a skewer. Brush them over with egg, and roll in fine breadcrumbs; slightly brown in oven, and then put them into a good gravy and stew until tender. Serve with the gravy and garnish with croutons of toasted bread.

SODA BISCUITS.—Put one quart of sifted flour into a bowl, and add one teaspoonful of salt, and two ounces of sweet lard or butter. Rub the butter or lard thoroughly into the flour, dissolve a half teaspoonful of soda in a tablespoonful of boiling water, add this to a half pint of sour milk or buttermilk, stir and add quickly to the flour. Mix, roll out, cut with a small round cutter, place in greased pans, so that biscuits will not touch each other, and bake in a very quick oven twenty minutes. To have them very light, mix, make and bake as quickly as possible.

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