

spoon of the juice of lemon, beat well together, then put to the sugar by degrees, till you wet it, then beat it until the cake is baked; lay it on with a knife, and the ornaments if you have any; and if it does not harden sufficiently from the warmth of the cake, return it to the oven. Be careful not to discolor.

CALVES' FEET JELLY.

Take two calf's feet, and take out the large bones, cut them in small pieces, put them into a sauce pan with three quarts of water, a little lemon peel, a stick of cinnamon, and boil them gently till it is reduced to a quart; be careful in trying with a spoon that it is strong enough; strain it off, and let it settle for half an hour; then skin it very clean, and pour it from the settlings into a stew pan, put in half pint Lisbon wine, sweeten it to your taste with loaf sugar, squeeze four lemons, strain the juice to keep out the seeds, and put in the lemon peel and a very little saffron, boil it up a few minutes, then beat up the white of eight eggs to a high froth, and mix them well together with the jelly, then boil it up five minutes; have your bag ready with a bowl under it, pour your jelly gently in, that it may run pretty fast through at the first, and as it runs pour it in again for several times, till it is as clear as you would have it; when it is all run off, with a silver spoon fill your glasses.

TRIFLES.

Take a quart of thick cream, and put into it a gill of white wine, the juice of a lemon, grate in the rind of a lemon, sweeten it with powdered sugar, whip it with a whisk, or mill it with a chocolate mill, and as the froth rises take it off and put it into a hair sieve to drain, put one fourth pound of macaroon cakes and ratafia drops into a deep dish, just wet them with sweet wine; boil a pint of milk or cream, sweeten it with sugar, beat up the yolks of four eggs and mix with it, put it over a slow fire and stir it till it is thick, then put it on the cakes, and when cold put the froth under it as high as you can, and strew it over with nonpareils of different colors, (which may be had at the confectioners). Garnish it with flowers or currant jelly, sweet meats, &c.

FLOATING ISLAND.

Take a deep dish according to the size and quantity you would make, but a pretty deep glass is the best, which set on a china dish. First take a quart of thick cream, make it quite sweet with fine sugar, pour in a gill of wine, (sherry is the best,) grate in the yellow rind of a lemon and mill the cream till it is of a thick froth, then carefully pour the thin from the froth into your dish, take a small loaf of bread, cut it as thin as you can, put a layer of that into the cream as lightly as possible, then a layer of currant or guava jelly, after that a very thin layer of the bread, then calf's feet jelly and then bread, and over that whip the froth you saved off the cream, very well milled up, and put on the top as high as you can heap it; and as for the rim of the dish, set it round with fruit or sweetmeats, according to your fancy.

This makes a very handsome appearance in the middle of a table in a well lighted room. You may make it of as many different colors as you fancy, according to what jellies, jams, or sweetmeats you have; or at the bottom of your dish you may put in the thickest cream you can get.