

CHARLOTTE RUSSE.

Two tablespoons gelatine soaked in a little cold water two hours; two coffeecups rich cream; one teacup milk. Whip the cream stiff in a large bowl or dish; set on ice. Boil the milk and pour gradually over the gelatine until dissolved, then strain; when nearly cold add the whipped cream, a spoonful at a time. Sweeten with pulverized sugar, and flavor with vanilla. Line a dish with lady fingers or sponge cake; pour in the cream and set in a cool place to harden.

SPANISH CREAM.

Make a soft custard of one quart of milk, yolks of six eggs, six tablespoons sugar. Put one box gelatine dissolved in one-half pint water over the fire; add the custard; flavor with vanilla. Strain into moulds. Set in cool place.

RUSSE CREAM.

One-half box gelatine, soaked in a little water one-half hour; one quart milk, one cup sugar, four eggs. Mix sugar, milk, yolks of eggs and gelatine together; put in a pail set in a kettle of water, and boil twenty minutes. Beat the whites of the eggs stiff and stir into custard after taking off the fire. Flavor with vanilla and pour into moulds. Serve with sugar and cream or custard.

WHIPPED CREAM.

To one quart cream whipped very thick, add powdered sugar to taste; then one tumbler of wine. Make just before ready to use.

SNOW JELLY.

One-half box of gelatine covered with cold water. Let it stand while mixing. Two cups sugar, juice two lemons, whites of three eggs beaten stiff. Add to gelatine one pint boiling water, the sugar and eggs; beat thoroughly and strain into moulds. Make a custard of one pint milk, three eggs' yolks; turn over the jelly just before serving.

WINE JELLY.

One-half box Cox's gelatine, soaked in one-half pint cold water one hour; add one pint boiling water, two cups sugar, two lemons, grated; two-thirds pint sherry wine. Let all come to a boil, then strain into moulds and set in a cool place to harden.

LEMON JELLY.

One-half box Cox's gelatine, soaked in one-half pint cold water one hour; add one pint boiling water, and one and one-half cups sugar; three lemons, grated. Stand on stove until boiling. Strain into a mould and set in a cool place.