

the macaroon dust and finish. Eggs can be left out of all ice cream receipts if desirable.

Orange Ice.—Squeeze the juice from six large oranges and two lemons; pour about five gills of boiling water over the broken peel and pulp and let it stand until cool; then strain and add the water to the orange and lemon juice. Sweeten to taste with loaf sugar and freeze.

Lemon Water Ice.—Rub on sugar the clear rinds of lemons; squeeze the juice of twelve lemons, strain them, boil the sugar into a strong, thick syrup; add to the juice half a pint of water, or good barley water, sweeten it with your syrup and add the white of an egg and jelly.

Oranges Cold.—Frozen oranges, for dessert at any season of the year, are delicious. Remove the peel and slice the oranges; to each pound of oranges add three-quarters of a pound of sugar and one-half pint of water and freeze.

Red Currant Fruit Ice.—Put three pints of ripe currants, one pint of red raspberries, half a pint of water in a basin. Place on the fire and simmer for a few minutes, then strain. Add twelve ounces of sugar and half a pint of water.

Raspberry Water Ice.—Press sufficient raspberries through a hair sieve to give three pints of juice, and add one pound of pulverized sugar and the juice of one lemon.

Egg-nogg.—To make a quart take three eggs, nearly a pint of good fresh milk, sugar and spice to suit the taste. Put these in a pitcher; add hot water to make a quart; then stir, or change from one vessel to another until completely mixed; then add a wineglass or more of the best whisky. Wine may be used instead of whisky. The eggs and sugar must be thoroughly beaten before being put with the hot water.

Ginger Beer.—White sugar, twenty pounds; lemon juice, eighteen ounces; honey, one pound; bruised ginger, seventeen ounces; water, eighteen gallons; boil the ginger in three gallons of the water for half an hour; then add the sugar, the juice and the honey, with the remainder of the water, and strain through a cloth; when cold add the white of an egg and

half an ounce of the essence of lemon; after standing four days, bottle. This beverage will keep for many months.

White Spruce Beer.—Mix together three pounds of loaf sugar, five gallons of water, a cup of good yeast, adding a small piece of lemon peel, and enough of the essence of spruce to give it flavor. When fermented preserve in close bottles. Molasses or common brown sugar can be used, if necessary, instead of loaf, and the lemon peel left out. Sometimes, when unable to obtain the essence of spruce, we have boiled down the twigs. This will be found a delightful home drink.

Sham Champagne.—A good temperance drink is made as follows: Tartaric acid, one ounce; one good-sized lemon; ginger root, half ounce; white sugar, one and a half pounds; water, two and a half gallons; brewers' yeast, four ounces. Slice the lemon, bruise the ginger, and mix all except the yeast. Boil the water and pour it upon them; let it stand until cooled down to blood heat, then add the yeast and let it stand in the sun all day and at night bottle. In two days it will be fit for use.

Berry Sherbet.—Crush one pound of berries, add them to one quart of water, one lemon sliced, and one teaspoonful of orange flavor, if you have it. Let these ingredients stand in an earthen bowl for three hours; then strain, squeezing all the juice out of the fruit. Dissolve one pound of powdered sugar in it, strain again, and put on the ice until ready to serve.

Cherry Effervescing Drink.—Take a pint of the juice of bruised cherries, filter till clear, and make into a syrup with half a pound of sugar; then add one ounce of tartaric acid, bottle and cork well. To a tumbler three parts full of water, add two tablespoonfuls of the syrup and a scruple of carbonate of soda; stir well, and drink while effervescing.

Orangeade or Lemonade.—Squeeze the juice, pour boiling water on a little of the peel, and cover close; boil water and sugar to a thin syrup and skim it. When all are cold, mix the juice, the infusion and the syrup with as much more water as will make a rich sherbet; then strain. Or squeeze the juice and