

DESSERT

RASPBERRY WHIP

1½ cups fresh or canned raspberries, 1 cup powdered sugar, white of one egg, put all in bowl, and beat with wire whisk till stiff enough to hold in shape, about 30 minutes, pile lightly in a dish, chill, ice round with ladies fingers and serve with boiled custard.

MAPLE MOUSE

Whip 1 pt. of cream stiff, beat the yolks of 4 eggs well, put in a saucepan 1 cup maple syrup, stir in yolks, place over fire until mixture is hot and thick, watch closely as it burns easily; take from fire, put in dish cold water, beat until light and cold, then mix gently with whipped cream. Mrs. Slaght.

MAPLE PARFAIT

1½ cups maple syrup, yolks 4 eggs, mix well, put on stove to boil for 5 minutes, stirring all the time. When cold add 3 cups of cream whipped. Put in freezer and freeze three hours without stirring. Osborne Gallagher.

ORANGE MOUSE

2 teaspoons gelatine soaked in cold water half hour, add ½ cup boiling water, juice of six large oranges, 1 lemon, sugar to sweeten. Put on stove until sugar is dissolved, when cold add 1 pint cream whipped, put in freezer for three hours without stirring. Mrs. J. W. Cooke

CHEESE FONDUE

1 cup bread crumbs, ½ cup milk, ¼ cup grated cheese, 2 eggs, 2 tablespoons butter, ½ teaspoon salt, ¼ teaspoon soda, pepper to taste. Cook breadcrumbs and milk together until smooth, add butter, cheese and salt. Remove from fire. Beat yolks and whites separately, mix yolks thoroughly into cheese mixture and fold in whites. Pour into baking dish, bake in moderate oven 15 to 20 minutes, when firm to touch it is done.

BOBOTEE

2 cups cold meat, ½ small onion, 2 tablespoons butter, 1 cup milk, 2 oz bread crumbs (½ or ¾ cup), 8 almonds, 3 eggs, 1 teaspoon curry powder. Slice onion and brown in butter in frying pan, add butter and milk to this. Let stand while preparing the