

MISCELLANEOUS.

VANILLA ICE CREAM.

One quart of cream, half a pound of sugar, whites of six eggs; beat all together. Flavor with vanilla and freeze.

LEMON ICE CREAM

One quart of cream, eight ounces of sugar, three eggs; put on the fire and stir. Let cool. Flavor with extract of lemon, pour in freezer and freeze.

ORANGE ICE CREAM.

To one gallon of cream, squeeze in the juice of four oranges. Rub lumps of sugar on the orange peel, and put in the cream. Sweeten and freeze.

FRUIT ICE CREAM.

Half a gallon of new milk, one ounce of gelatine dissolved in cold milk and poured in, three eggs and four cups of sugar, pour in the freezer. As soon as it begins to freeze add a pound of raisins, one pint of strawberry preserves, one pound of chopped almonds, one grated cocoanut, one pound each of currants and citron, and freeze.

CHOCOLATE ICE CREAM.

Half a gallon of rich cream, four eggs, one pound of sugar, two teaspoonful of exact of vanilla, six ounces of chocolate, mixed smooth in a cup of milk. Pour in freezer and freeze.

PEACH ICE CREAM.

Take very ripe soft peaches, to each quart after being mashed add a pint of cream and a pint of rich milk, with half an ounce of gelatine dissolved and mixed in. Sweeten to taste and freeze.

BISQUE.

One gallon of rich custard, to which add two pounds of macaroons, and freeze.