

**To Flavor Cake.**—An economical and really delicious way to flavor cake which is to have icing over the top, is to grate part of the peel of an orange or lemon over the cake before putting the icing on.

**White Mountain Cake.**—One tablespoonful of butter, four tablespoonfuls of milk, one cup of flour, one cup of sugar, two teaspoonfuls of yeast powder, and two eggs; cream, whites of two eggs, six ounces of pulverized sugar.

**Railroad Sp nge Cake.**—One and a half cups of sugar, two even cups of flour, four eggs, one teaspoonful of baking powder. Mix and add one third of a cup of hot water.

**Plum Cake.**—One pound flour, one pound sugar, one pound butter, five pounds currants, ten ounces citron, three-quarters of an ounce of cloves, three-quarters of an ounce of nutmegs, ten eggs, one wineglass brandy.

**Cruillers.**—Two coffee cups sugar, one coffee cup milk, four eggs, six spoonfuls lard, two teaspoonfuls cream tartar, one teaspoonful soda, flour to make stiff enough to roll; fry in boiling lard; spice to suit the taste.

**Virginia Snow Cake.**—The whites of nine eggs, two cups sugar, four cups flour, one cup sweet milk, one cup butter, two teaspoonfuls baking powder.

**Water Pound Cake.**—One cup of butter, three cups of sugar, one cup of water or milk, four cups of flour, six eggs, one teaspoonful of soda, two teaspoonfuls of cream of tartar.

**No Egg Cake.**—Two and a half cups of flour, half a cup each of butter and milk, one and a half cups of brown sugar, and one teaspoonful of soda. Flavor with nutmeg.

**Cup Cake.**—Two cups of sugar, one cup of milk, one-half cup of butter, two teaspoonfuls of baking powder, four eggs, two and one-half cups of flour.

**Gold Cake.**—Yelks of five eggs, one and three-fourths cups butter, one-half cup milk, one and one-quarter cups flour, one cup sugar, two spoonfuls baking powder.

## Ice Cream and Summer Drinks.

### French Vanilla Ice Cream.

One quart rich sweet cream, half a pound of granulated sugar, and the yolks of six eggs. Place the cream and sugar in a porcelain kettle on the fire, and allow them to come to a boil; strain through a hair sieve, and having the eggs well beaten add slowly to the cream and sugar while hot, at the same time stirring rapidly. Place on the fire again, and stir for a few minutes; then pour into the freezer, and flavor with one tablespoonful of vanilla.

### Crushed Strawberry Ice Cream.

Three pints best cream, twelve ounces pulverized white sugar, two whole eggs and two tablespoonfuls of extract of vanilla. Mix in a porcelain basin, place over the fire and stir constantly until it reaches a boiling point. Strain through a hair sieve into the freezer, select, hull and crush to a pulp one quart ripe strawberries, with six ounces pulverized sugar. Add this pulp to the frozen cream, mix well, and give the freezer a few additional turns to harden.

**Coffee Ice Cream.**—One quart best cream, half a pint strong coffee, fourteen ounces white pulverized sugar, yolks of eight eggs. Mix in a porcelain-lined basin, place on the fire to thicken, and strain through a hair sieve. Put into a freezer and freeze.

**Lemon Ice Cream.**—One quart best cream, eight ounces of pulverized sugar, three whole eggs, and a tablespoonful of extract of lemon. Place on the fire, stirring continually until it reaches the boiling point, then remove and strain into the freezer.

**Italian Orange Ice Cream.**—One pint of best cream, twelve ounces of pulverized sugar, the juice of six oranges, two teaspoonfuls of orange extract, the yolks of eight eggs and a pinch of salt.

**Biscuit Glaze.**—One pint and a half of cream, the yolks of eight eggs, and one tablespoonful of vanilla; take six ounces of crisp macaroons and pound to a dust; then stir into it another tablespoonful of vanilla; mix the cream, sugar and vanilla; place on the fire and stir until it begins to thicken; strain into freezer, and when nearly frozen add

