

Spanish Cream.

Soak one-third of a box of gelatine in one pint of milk one hour. Heat the milk until it is boiling, then stir in the yolks of two eggs beaten with one-half cup of sugar. Remove from the fire and stir in the whites of the eggs well beaten. When it is cool stir in one teaspoonful of vanilla, turn in a mould.

Cottage Pudding.

$\frac{1}{2}$ cup sugar.
1 tablespoonful butter.
1 egg.
 $\frac{1}{4}$ cup sweet milk.
1 " flour.
1 teaspoonful baking powder.

Put in a round buttered tin and bake in a quick oven. Serve with the egg sauce given under Christmas Pudding.

Apple Jelly.

Pare and cut in thin slices three or four juicy, sour apples, place a layer of the slices in a bowl, sprinkle them liberally with sugar, put in another layer of apples and sugar, and so on till the apples are all used, having sugar on the top. Place a cover over the dish and bake for two hours in a moderate oven. When this is cold it will turn out like a mold of jelly. Serve it with a nice boiled custard or whipped cream.

Apple Tapioca.

Pare and core three sour apples, put in a double boiler with three tablespoonfuls tapioca, a pinch of salt, a spoonful of sugar and a little nutmeg, cover with cold water and set on the stove. As the tapioca cooks it swells a great deal and it may be necessary to add a little water from time to time. When it is done properly it will be clear and soft, not gummy. Serve cold with sugar and milk.

Charlotte Russe.

Take a nice boiled custard by stirring one teaspoonful of corn-starch, that has been wet with a little cold milk, into $1\frac{1}{2}$ cupfuls of boiling milk. Allow it to cook a few minutes, then stir in the yolks of two eggs that have been beaten with two tablespoonfuls of sugar. Remove from the fire, and flavor to taste with vanilla. Now cut any pieces of stale cake into slices, spread currant jelly or any kind of jam preferred on each piece and arrange the pieces log cabin fashion in a deep pudding dish. Pour the warm custard over this. Make a meringue, by beating the whites of the eggs until stiff and adding two tablespoonfuls of sugar, spread over the top and brown in the oven.

Orange Pudding.

Pare and cut fine three oranges, strew over them two-thirds cup of sugar. Make a thick boiled custard by stirring one teaspoonful of cornstarch, wet with cold milk, into one cup of boiling milk; when it has cooked a few minutes stir in the yolks of two eggs beaten with two tablespoonfuls of sugar. Pour this custard over the oranges, make a meringue of the whites of the eggs, spread it over the top and brown lightly in the oven.

Pie Crust.

$1\frac{1}{2}$ cups flour.
1 tablespoonful lard.
1 " butter.

A pinch of salt in a cup of cold water.

Work the flour and lard together as quickly as possible, using a spoon if the hands are hot; use enough of the salted water to make a stiff dough. Roll this dough out thin and spread on one-fourth of the butter, now make it into a tight roll, like a sheet of music, and again roll it out and spread on another one-fourth of the butter, repeat this until the butter is all used; it is now ready for the pie. Use one-half to put on a buttered plate, cover it thickly with fruit or anything else preferred and cover with the other half of the crust, press the edges of the crust together securely to keep in all the juice, and bake in a quick oven.

Puff Paste.

1 pint flour.
 $\frac{1}{2}$ " butter.
1 egg—use only the yolk.
1 gill ice water.

Mix the flour, part of the butter, the beaten egg and ice water into a paste. Roll out very thin, put the rest of the butter in the centre of this sheet. Turn the corners of the paste up over the butter and roll it out four times, set in a cool place for an hour, roll out again, and cut into tartlet shells or top crusts for pies.

Rhubarb Pie.

Skin the stalks, cut in lengths of half an inch and put in a saucepan with sufficient water to prevent burning while it is cooking. When it is tender sweeten to suit the taste. Beat one and one-half cups of the sweetened rhubarb with the yolk of one egg and an even tablespoonful of flour until perfectly smooth, and bake with an under crust. When done beat the white of the egg until stiff, put in two tablespoonfuls of sugar, spread over the top and brown lightly in a quick oven.