

24. *A Floating Island.*

To make a floating island, take one quart of new milk, put it in a saucepan to boil; take six eggs, beat the whites and yolks separately; then add to the milk sugar to your taste; put in a little brandy and nutmeg, then add the yolks as it comes to boiling; be careful to stir it one way that it will be smooth. Have ready the whites beaten to a froth, with two ounces of sifted loaf sugar; then turn the boiling custard into the dish you intend to send to the table, (a large shallow one is the best) and put the froth you have prepared over it by the spoonful, at a proper distance apart; be very speedy with this part in order that each spoonful may keep its place; then put the dish before the fire with a tin oven-lid over it until the froth is stiffened a little; be careful not to brown it. This is a very ornamental dish by candle-light, together with a dish of snowballs on the opposite part of the table; in exchange for a snowball you get a bit of a floating island.

25. *Snowballs.*

To make snowballs, take clear picked and washed rice, and a fine white cloth in size according to the number you make; put a table-spoonful in a spot, tie it tight that the water will not get in, but be sure to give it room to swell; then put a little salt to the water, and if the rice is coarse boil them two hours; if fine, one and a half will do. When done, turn them on a dish