

fore the fire in the frying-pan, or in the bake-pan. The frying-pan is often used in the backwoods, for baking cakes or bread. In Canada they are generally made with a very long handle, in which there is a loop, through which a strong cord is passed, which is again passed over a nail in the chimney-board ; or a machine called a pan-jack, is placed behind it, with notches which allows the cook to raise or lower the pan to the fire. A few hot embers are placed below the pan, to heat the bottom. This is a shanty-oven, often made use of in the backwoodsman's house.

CANADIAN CROQUETS.

Sift a teaspoonful of white sugar through a bit of muslin ; add to the sugar three or four drops of essence of lemon, or almonds : beat up two eggs with the sugar, and to these add as much very-fine flour as will make the eggs into a stiff paste. It is better to work it with a spoon till it is smooth and stiff enough to handle : knead it, and roll it out as thin as paper. With a sharp penknife cut out leaves and shells, and roses ; or, twist narrow slips into braids, cutting the veinings of the leaves and the edgings.

Have ready a clean tin-pan, half full of boiling lard : you can try the heat by throwing in a little bit of your paste ; if hot enough, it will rise directly to the surface, and become stiff in about a minute or two. Throw in your croquets, one or two at a time ; two minutes will cook them : take them out with a slice, drain and lay them on a dish, sift a little fine white sugar on them as you take them out.— From these materials you will have a heaped dish of most elegant-looking cakes, at a very small cost.

SWEET FRUIT-CAKE.

This is made by rolling out a fine short crust very thin, and spreading about an inch thickness of apple-marmalade, made by boiling down dried apples to a pulp ; over this lay another thin crust of pastry : it should be baked in shallow tin-pans, and, when quite cold, cut into squares, or vandyke-shaped pieces, by cutting squares from corner to corner. This is sold in the confectioners under the name of mince-pie, and pie-cake.

As this work is not intended for a regular cookery-book, I have limited myself to such cakes as are in common use in the farm-houses. Canada is the land of cakes. A tea-table is generally furnished with several varieties of cakes and preserves. I have given you as many receipts as will enable you to make a selection : if you require more costly luxuries, there are plenty of good receipts to be had, by referring to any of the popular cookery-books.
