

and sugar add corn starch. Heat a pint of milk to near boiling, then add milk, eggs and starch. Cook until pretty thick, and when cool stir in three sliced bananas. Beat whites of three eggs for a meringue.—MRS. J. DAVIS.

ORANGE MARMALADE—One dozen oranges, half dozen lemons, one gallon of water, six pounds sugar. Peel the fruit, remove the seeds, cut up the pulp and slice the rind as thin as possible. Put the fruit and water into a crock, and let it stand thirty-six or forty-eight hours, stirring once or twice. Boil two hours, then add the sugar and boil two hours longer, or until it thickens.—MRS. GALLOWAY.

SPANISH CREAM—One quart of milk four eggs, one ounce gelatine. Pour one pint of milk over gelatine to soak, then add other pint and stir over the fire in a kettle (not tin). Beat the yolks of the eggs with three tablespoons of white sugar, and stir into the milk just before it boils. When it comes to a boil take it off and add the whites beaten very stiff with three tablespoons of sugar. Stir well and flavor with vanilla.—MRS. W. D. COX.

SNOW CUSTARD—Take half a box of gelatine, the juice of two lemons, and rind of one half lemon, half a pint of cold water. Soak for one hour, then add two cups of granulated sugar and one pint of boiling water. Stir till dissolved, then strain twice through a piece of cheese cloth, put in a mould and place in a cold place. For the custard take a pint of milk, place in a bright tin pail, and set it in a kettle of boiling water until it barely comes to a boil; have beaten in a large bowl the yolks of the three eggs, with two tablespoons of sugar. When the milk reaches the boiling point, pour it over the eggs and sugar; stir well, and having thoroughly cleansed the vessel in which the milk was boiled, return the mixture to it and stir constantly until it boils again; then remove the custard, flavor and set away to cool. To prepare for the table place the jelly in centre of a large glass dish, and having beaten out the whites of the three eggs to a stiff froth and sweetened spread it over the jelly with a knife, and pour custard around it.—MRS. J. GALLOWAY.