

SELECTED RECIPES.

A GOOD RECIPE FOR YEAST.—For a small family take one ounce of dried hops and two quarts of water. Boil them fifteen minutes; add one quart of cold water, and let it boil for a few minutes; strain, and add half a pound of flour—putting the latter into a basin, and pouring on the water slowly to prevent its getting lumpy—one quarter pound of brown sugar, one handful of fine salt. Let it stand three days, stirring it occasionally. Little bubbles will soon rise in it. When it ferments well, add six potatoes, which have been boiled, mashed, and run through a colander, making them as smooth as possible. This yeast will keep for a long while, and has the advantage of not taking any yeast to start it with. It rises so quickly that a less quantity of it must be put in than of ordinary yeast.

BAKED TAPIOCA PUDDING.—A small teacupful of tapioca, one quart of milk, six eggs, a piece of butter of the size of a chestnut, a teacupful of sugar, a teaspoonful of salt; rosewater, essence of lemon, or nutmeg, as you prefer. The lump tapioca is the best, and if it is white it should not be washed, as the powder, which is the best part, will be washed away. Pick it over very carefully, soak it over night in a part of the milk. If you have omitted to do this, and need the pudding for dinner, it will soak in water in two or three hours; put barley enough to swell it thoroughly, boil it in the milk, stirring it often; beat the eggs some time with the sugar in them; stir them and all other ingredients into the milk while it is yet hot. If the pudding is put immediately in the oven, it will bake in three quarters of an hour, or a little less. Three eggs to a quart of milk will make a very good tapioca or sago pudding. Tapioca is very nice soaked in water and boiled in milk (about a pint to a coffee-cup of tapioca,) with grated lemon-pee!, and a little essence of lemon, and eaten with cream and sugar.

OYSTER SAUSAGES.—Chop a pint of oysters with a quarter of a pound of veal, a quarter of a pound of suet, and some bread-crumbs; season with salt and pepper; pound them in a mortar; make them into little cakes with an egg, flour, and fry them dry. Serve hot.

QUINCE BLANC-MANGE.—This, if carefully made, and with ripe quinces, is one of the most richly-flavored preparations of fruit that we have ever tasted; and the recipe, we may venture to say, will be entirely new to the reader. Dissolve in a pint of prepared juice of quinces one ounce of isinglass; next add ten ounces of sugar,

roughly pounded, and stir these together gently over a clear fire, from twenty to thirty minutes, or until the juice jellies in falling from the spoon. Remove the scum carefully, and pour the boiling jelly gradually to half a pint of thick cream, stirring them briskly together as they are mixed; they must be stirred until very nearly cold, and then poured into a mould which has been rubbed in every part with the smallest possible quantity of very pure salad-oil, or, if more convenient, into one that has been dipped into cold water.

VERMICELLI PUDDING, BOILED.—Stir very gently four ounces of vermicelli into a pint of new milk over the stove until it be scalding hot, but no more; then pour it into a basin, and add to it while hot one ounce of butter, and two ounces of sugar. When the above is nearly cold, mix in it, very gently, two well-beaten eggs, and immediately put it into a basin that will exactly hold it. Cover carefully with a floured cloth, and turning the basin the narrow end upward, move it round for ten minutes, and boil an hour. Serve with pudding-sauce.

GRAFTON CAKE (cheap and good).—One pint of flour, one-half pint of sugar, one table-spoonful of butter, one egg, two table-spoonfuls of cream tartar, one of soda; make a batter with the milk, having it quite thin. Bake at once.

YORKSHIRE PUDDING, TO EAT WITH MEAT.—Take a quart of milk and five eggs, mix them with flour sufficient to make a good pancake batter; put in some salt, nutmeg, and ginger, butter or dripping a frying-pan, and put the batter under a piece of beef, or mutton, or veal, that is roasting. When the top is brown turn it, and let the under side be browned. Send it to table quite hot.

SOUFLE BISCUITS.—Cut up four ounces of butter into a quart of flour; make it into a smooth paste with new milk; knead it well, add a little salt, and roll it out as thin as paper; cut out the cakes with a tumbler; bake quickly. Serve hot.

CRUMPETS.—Take one quart of dough from the bread, at an early hour in the morning; break three eggs, separating the yolks from the white; both must be whipped to a light froth; mix them into the dough, and gradually add milk-warm water, until it becomes a batter the consistency of buckwheat cakes; beat all well together, and set it to rise until breakfast time; have the griddle clean and hot, and nicely greased; pour on the batter in small, round cakes, and bake a light brown.