

Fried Apple Turnovers.

Mix two teaspoonfuls of baking powder with two cups of flour, work in a piece of butter the size of an egg and one tablespoonful of sugar, add water sufficient to make a soft dough, cut the dough into six or eight parts and roll each one out thin. Into the centre of each of these put a spoonful of apple sauce, sweetened and seasoned to taste with boiled cider and spices, roll the crust over in the shape of turnovers, pinch the edges together so the juice will not run out, and fry in hot lard.

Apple Snow.

Stew some sour apples until soft, sweeten to taste and strain through a wire sieve. To each pint of apples add the white of one egg, whisk very briskly until it is stiff and white, then heap it up in a preserve dish and pour around it some whipped cream sweetened to taste, or a nice boiled custard. This makes a delicious dessert.

Rice Pudding.

1 pint boiled rice.
1 1/2 pints milk.
2 eggs.
3 tablespoonfuls sugar.
A little salt.
1 cup raisins.

Raspberries in Ambush.

Make a nice pastry and line a buttered pie plate with it, bake in a quick oven, and while warm spread quickly with red raspberries, and heap on these a meringue made of the whites of two eggs beaten stiff with two spoonfuls of sugar. Mix a few of the berries in the meringue, brown lightly and eat when it is cool.

Blueberry Pudding.

1 coffee cup molasses.
2 " " flour.
1 dessertspoonful soda.
1 quart blueberries washed and dried.
Steam four hours.

Tapioca Cream.

Put one pint of milk and two tablespoonfuls of tapioca in a double boiler and cook until the tapioca is soft, then stir in a little salt, one-half cup sugar, one egg and the yolk of another, stir till it begins to thicken, then remove from the fire and stir in one teaspoonful of vanilla. Beat the white of the egg with two spoonfuls of sugar, and drop in little islands on the cream.

Pop-overs.

2 cups milk.
2 " flour.
2 eggs.
A little salt.

Bake half an hour, in cups, in a quick oven. These pop-overs eaten with maple syrup make a nice dessert, or they are nice with butter for breakfast.

Tapioca and Apples.

Soak half a pint of tapioca in one quart of water for several hours. Peel and core as many sour apples as will fit the bottom of a baking dish. Fill the cavity in the apples with butter, sugar and cinnamon, butter at the bottom. Turn the tapioca over the apples and bake till they are tender. Serve with the following hard sauce:

Hard Sauce.

Beat the yolks of one or two eggs until very light, add sufficient sugar to make stiff, beating until smooth and creamy; flavor to suit the taste. Put it on a saucer, shaping into a mound with a knife and grate nutmeg over it.

Gelatine Snow.

1 pint water.
1/3 box gelatine.
2 lemons.
1 cup sugar.
2 eggs—the whites only.

Soak the gelatine in the water for one hour, then put in the sugar and the lemon juice and heat until boiling. Remove from the fire and stir in the whites of the eggs that have been beaten.

Baked Apple Pudding.

Butter a baking tin and fill with sliced apples, season with butter, sugar and spices. Cover and bake two or three hours in a slow oven; then put on a crust mixed as for soda biscuit. When baked turn bottom up on a platter.

Sauce for Baked Apple Pudding.

1 large cup milk.
1 egg.
1/2 cup sugar.
Cinnamon or nutmeg.
Butt size of a butternut.

Bring the milk to the boiling point, let the batter melt in it; then stir in the egg and sugar that have been beaten together.