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THE

Home Cook Book



Breakfast Dishes, Soups,
Meats, Cakes, etc.

ST. JOHN, N. B.:
December, 1904.

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Puddings and Pies

HOME COOK BOOK.

PARADISE PUDDING.—Three eggs, three apples, a quarter of a pound of bread-crumbs, three ounces of sugar, three ounces of currants, salt and nutmeg, the rind of half a lemon and juice, half a wine-glass of wine or brandy. Pare, core and mince the apples, and mix; beat the eggs, moisten the mixture with these, and beat it well; stir in the brandy, and put the pudding in a buttered mold. Tie it down with a cloth, boil one hour and a half, and serve with sweet sauce.

DELICIOUS APPLE SAUCE.—Pare and slice thin as many apples as you wish. Put them into a tin basin or pudding dish, with enough sugar to make them sweet and a little water. Bake slowly until soft. They will turn a rich red, and have a flavor far exceeding stewed apples.

APPLE DUMPLINGS.—Make them the usual way, place them in a deep pudding dish; make a liquor of water, sugar, butter and a little nutmeg; the liquor should very nearly cover the dumplings; bake

on one side, turn them on the other; bake about three-fourths of an hour.

BROWN BETTY.—Take one cup bread crumbs, two cups chopped sour apples, one-half cup sugar, one teaspoonful cinnamon, two tablespoonfuls butter, cut into small bits. Butter a deep dish and put a layer of chopped apple at the bottom, sprinkle with sugar, a few bits of butter and cinnamon, cover with bread-crumbs, then more apple. Proceed in this way until the dish is full, having a layer of crumbs on top. Cover closely and steam three-quarters of an hour in a moderate oven, then uncover and brown quickly. Eat warm with sugar and cream, or sweet sauce. This is a cheap but good pudding, better than many a richer one.

CUP PLUM PUDDING.—Take one cup each of raisins, currants, flour, bread-crumbs, suet and sugar; stone and cut the raisins, wash and dry the currants, chop the suet, and mix all the above ingredients well together; then add two ounces of



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Puddings and Pies.

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candied peel and citron, a little mixed spice, salt and ginger, say half a teaspoonful of each; stir in four well-beaten eggs and milk enough to make the mixture so that the spoon will stand upright in it; tie it loosely in a cloth, or put it in a mold; plunge it then into boiling water, and for three and a half hours.

CREAM PIE.—One pint milk, two large spoonfuls sugar, one table-spoonful flour, yolks of two eggs and white of one. Beat eggs, sugar and flour together, let the milk get boiling hot, pour in the beaten parts and stir until thick, make the crust and bake it; fill with the custard. Beat the remaining white of egg till stiff, spread evenly over the top, return to the oven to brown slightly. Flavor with lemon or vanilla.

CHOCOLATE PIE.—Take four table-spoonfuls of grated chocolate, one pint of boiling water, the yolks of three eggs well beaten, two table-spoonfuls of corn starch blended in a little cold milk, and six table-spoonfuls of white sugar; mix all together and boil until thick. Make a rich paste and bake it in pie tins,

and then pour the chocolate mixture in. Beat the whites of the three eggs with nine table-spoonfuls (not heaping) of powdered white sugar, and spread over the pies, and set them in the oven to slightly brown; eat cold.

BUTTERMILK PIES.—One cup sugar, two cups buttermilk, two eggs, two table-spoonfuls butter; flavor with lemon. This makes two pies.

PUMPKIN PIE.—Stew the pumpkin as dry as possible without burning, rub it through a colander. To one pint of the pumpkin add three eggs, one quart of milk, one teacup sugar, half teaspoonful salt and nutmeg or ginger to taste. The above quantity will make two large pies.

WASHINGTON PIE.—Three eggs, one cup sugar, a scant half cup milk, half teaspoonful soda, a table-spoonful cream tartar, cup flour, piece butter, size of a hen's egg, spice to taste; this makes three layers; spread with jelly.

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CORN MUFFINS.—One pint of corn meal, one pint of sour milk, two tablespoonfuls of soda, two eggs, two tablespoonfuls of sugar, 3 tablespoonfuls of melted butter, a little salt. Stir soda into the milk and mix with the meal; add the eggs, melted butter, sugar and salt; beat briskly, and bake in cups in a hot oven. Very nice breakfast cakes.

BREAKFAST MUFFINS.—Set a rising as for bread overnight. In the morning, early, warm a pint of milk and beat into the dough sufficient to make it as for ordinary muffin batter. Beat well for five or ten minutes and set to rise for breakfast. Bake in rings on a very hot griddle, and turn frequently to prevent burning.

BUTTERMILK MUFFINS.—

One quart of sour milk, two eggs, one teaspoonful of soda, dissolved in warm water, a teaspoonful of salt, and flour sufficient to make a good batter. Beat the eggs well, stir them into the milk, then add the flour and salt, and, lastly, the soda. Bake in a quick oven.

A GOOD BREAKFAST DISH.

—To a pint of cold mashed potato add a tablespoonful of melted butter, a well-beaten egg, one teaspoonful minced parsley. Mold into cakes with the hand, dip them in beaten egg, then in cracker dust, and fry to a nice brown in plenty of butter and hot drippings. As taken up, have ready as many poached eggs as potato cakes, lay one on the top of each on the platter. Garnish with parsley and serve at once.

BREAKFAST EGGS.—Boil half a dozen eggs from twenty minutes to half an hour. Toast some thin slices of bread, butter them, and lay them on a hot platter, make two cupfuls of cream sauce, spread a spoonful of the sauce on each slice of toast; mash the egg yolks through a sieve and chop the whites up fine; put the egg on the toast, cover with more cream sauce, put in a hot oven for a moment, and serve garnished with parsley.



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BREAKFAST DISH.—To one tablespoonful of rice, boiled till soft and drained, add a piece of butter, the yolk of an egg, one tablespoonful of Harvey's Sauce, a little white pepper, cayenne and salt; set on the fire and stir well together; add any dressed fish cut into pieces; warm it gradually, and send to table. Soles and haddock are excellent for this.

BUTTERED EGGS.—Take four fresh eggs, beat them well; put two ounces of butter into another basin; place the basin in boiling water, and stir the butter until it melts. Have ready a lined saucepan pour the eggs and butter into it, and as the mixture begins to warm, pour it backward and forward from the saucepan to the basin, that the two ingredients may be thoroughly incorporated. Keep stirring the mixture one way until it is hot, but not boiling, and serve on hot buttered toast.

BREAKFAST CAKES.—One and one-half cups of Indian meal, one and one-half cups of flour, half a cup of sugar, butter, teaspoonful of soda, milk and one egg; stir cream of tartar in the flour and dissolve the soda in a little cold water; mix all this quite soft with milk; bake in shallow pans. To be eaten hot with butter, and is very nice.

2 cups
BUCKWHEAT CAKES.—The best buckwheat cakes are made with an addition of corn meal flour and oatmeal flour to the buckwheat, in this proportion: Six cups of buckwheat, three cups of oat-

3 cups 1 1/2 cups

1/2 dessert spoon salt 2 1 table spoon molasses
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meal flour, or, if this cannot be obtained, substitute graham flour in its place, and one cup of corn meal flour; to this add a dessert-spoon evenly filled with salt, two tablespoonfuls of molasses, and lukewarm water sufficient to form a batter; stir through the flour well four teaspoonfuls of baking powder before wetting; but these cakes are much better raised overnight with yeast.

FRENCH PANCAKES.—To make French pancakes, take two eggs, two ounces of butter, two ounces of sifted sugar, two ounces of flour, half a pint of new milk. Beat the eggs thoroughly and put them into a basin with the butter, which should be beaten to a cream; stir in the sugar and flour, and, when these ingredients are well-mixed, stir in the milk; keep stirring and beating the mixture for a few minutes. Serve with a cut lemon and sugar, and pile the pancakes on a dish, with a layer of preserves, or marmalade between each.

EGG PANCAKES.—Beat six eggs light, add some salt, and one pint of flour, and stir in gradually enough milk to make a thin, smooth batter. Take a hot griddle or skillet, butter the bottom, and put in enough batter to run over it as thin as a dollar piece. When brown turn it. When done take it out on a dish; put a little butter, sugar and cinnamon over it. Fry another and treat likewise, and so on until a plate is piled. Send hot to table for dessert or breakfast or tea.

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CREAM PANCAKES.—Take half a pint of thick cream, two ounces of sugar, and a teaspoonful of finely powdered spice; beat the yolks of three eggs, add them to the cream; mix well together; simply rub your pan with a bit of *friture*, make it hot put in a small quantity of the batter, so as to have the pancakes as thin as possible. Serve them sprinkled over with grated lemon peel and pounded loaf sugar.

CORN GRIDDLE CAKES.—Two cups of coarse corn meal, two cups sour milk, or buttermilk, one egg, one tablespoonful graham flour one teaspoonful soda dissolved in boiling water; make a batter of the meal, milk, eggs and flour; if it is too thick add a little milk; then stir in the dissolved soda, beat well, and bake immediately on a hot griddle; do not scorch the cakes.

WHEAT GRIDDLE CAKES.—One quart sour milk, two even teaspoonfuls of soda and one even teaspoonful of salt, flour enough to make a good batter; stir until the lumps are broken; fry at once.

BREAKFAST CORN CAKES.—Two eggs, one cup sweet milk, two table spoonfuls sweet cream, one-half cup sugar, three-fourths cup flour, two cups Indian meal, three teaspoonfuls baking powder.

DELICIOUS WAFFLES.—One and one-half pint sweet milk; one teacup butter and lard or one cup of either melted and put in the milk, then stir in the flour; next beat the yolks of four eggs and add

with two tablespoonfuls of yeast and beat very hard. Beat the whites last, and stir them in gently. The consistency of the batter should be about like giddle cakes, or so it will run easily in the irons.

STUFFED EGGS.—Six hard boiled eggs cut in two, take out the yolks and hash fine; then add two teaspoonfuls of butter, one of cream, two or three drops of onion juice, salt and pepper to taste. Mix all thoroughly, and fill the eggs with the mixture; put them together. Then there will be a little of the filling left, to which add one well-beaten egg. Cover the eggs with this mixture, and then roll in cracker crumbs. Fry a light brown in boiling fat.

SMOTHERED TOAST.—Chop cold beef-steak very fine; put a little water, salt, and pepper to it, and warm in a spider. Toast bread, soak the toast in hot water; take it from the water, and pour the meat and gravy from the spider over it. This is a nice breakfast dish. The toast must be buttered.

A NICE DISH FOR BREAKFAST.—Take some slices of bread, cutting off the crust; make a batter of three eggs and a pint of milk; soak the bread in it; put some butter in the frying pan; fry the slices of bread till brown.

A GOOD WAY TO COOK EGGS.—Heat and grease the muffin iron; take a dozen eggs, break an egg in each muffin ring; put pepper, salt and a lump of butter on each; then put in the oven; as

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soon as it is slightly browned remove with a fork; dish and send to the table hot.

BREAKFAST DISH.—A nice dish for breakfast is made by taking bits of ham that have been left from previous meals, cutting in small pieces, and heating them with two or three eggs stirred in. Pieces of beef may also be used, and enjoyed if properly cooked. Chop them fine season with butter, pepper and salt, and serve hot. The excellence of these dishes depends upon the way in which you cook and season them. Anything which is warmed over, in order to be palatable, must be nicely prepared.

POTATOE CAKES FOR BREAKFAST.—Save from dinner a soup-plate of mashed potatoes, add to it half a saltspoonful of pepper, the same of nutmeg, a little salt and the yolk of an egg; form into small cakes, put in a buttered baking pan, brush the top with the white of an egg and brown in a quick oven.

A CHEAP BREAKFAST DISH.—Stale bread may be made into a palatable dish for breakfast by dipping it in batter and then frying in lard or butter. Make the batter with eggs—a teaspoonful of corn starch mixed in a tablespoonful of milk to each egg. A little salt should be added.

FRIED CAKES.—Two cups of sweet milk, one cup of brown sugar, one-half cup of lard, two eggs, three teaspoonfuls of baking powder. Salt and nutmeg. Use flour

enough to roll out a soft dough. Cut out and fry in hot lard. Sift powdered sugar over them while hot.

STUFFED EGGS.—Halve ten hard-boiled eggs; take out the yolks and season, adding minced meat of any kind preferred; fill the eggs, join and put in a dish. Use bread crumbs and milk with the remainder of the mixture; pour over all and bake.

SWEET BISCUITS.—Make into a stiff paste with two eggs, (not beaten) and tepid water, a pound of flour, half a pound of butter, and half a pound of pounded loaf sugar. Roll out the paste, and to form the biscuits, make into round balls, flatten them a little; prick with a fork; bake on tins. A few caraway seeds, may be added.

SAVOY BISCUITS.—Take twelve eggs, their weight in powered sugar, and half their weight in fine flour; beat up the yolks with the sugar, adding a little grated lemon peel and orange-flower water; whip the whites separately into a stiff froth, mix with the other; then stir in the flour, and beat the whole well together; butter a mould, and put in your mixture; bake in a moderately warm oven.

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POTATO SOUP.—Mash to a smooth paste one pound of good mealy potatoes, which have been steamed or boiled very dry; mix them by degrees in two quarts of boiling water, in which two ounces of the extract of meat have been previously dissolved, pass the soup through a strainer, set it ag in on the fire, add pepper and salt; let it boil for five minutes, and be served with foel or toasted bread. Where the flavor is improved, two ounces of onions, minced and fried a light brown, may be added to the soup, and stewed in it for ten minutes before it is sent to the table.

GREEN PEA SOUP.—Put two quarts of green peas into four quarts of water, boil for two hours, keeping the steam waste supplied by fresh boiling water—then strain them from the liquor, return that to the pot rub the peas through a sieve, chop an onion fine, and a small sprig of mint, let it boil ten minutes, then stir a tablespoonful of flour into two of butter, and pepper and salt to taste; stir it smoothly into the boiling soup. Serve with well-buttered sippets of toasted bread.

CHICKEN CREAM SOUP.—Boil an old fowl with an onion in four quarts of cold water until their remains but two quarts. Take it out and let it get cold. Cut off the whole of the breast and chop very fine. Mix with the pounded yolks of two hard boiled eggs, and rub through a colander. Cool, skim, and strain the soup into a soup pot. Season, add the chicken and egg mixture, simmer ten minutes and pour into

the tureen. Then add a small cup of boiling milk.

SATURDAY SOUP.—Collect all the bones which you have on hand, beef, veal, mutton or fowl, and boil together one day. The next morning remove the fat and put the soup on to heat. If you have a little cold hash or a few croquettes, put them in, and add a saucer full of canned corn, salt and pepper to taste, a few slices of onion, half a teaspoonful of celery salt, one cup of stewed tomato. Boil all together, and just before serving put in a few drops of caramel to make it a good brown,

VEAL CREAM SOUP.—Boil the remnants of a roast of veal until the meat falls from the bone; strain and cool. The next day put on to boil, with a slice of onion and one-third of a cup of raw rice. Let it simmer slowly for an hour. Add salt and pepper to taste. Just before serving add one cup of rich milk, or cream if you have it, heated first in a separate dish. Serve with grated Parmesan cheese

MACARONI SOUP.—Put into a stewpan of boiling water four ounces of macaroni, one ounce of butter, and an onion stuck with five cloves. When the macaroni has become quite tender, drain it very dry, and pour on it two quarts of clear gravy soap. Let it simmer for ten minutes, taking care that the macaroni does not burst or become a pulp; It will then be ready to serve up. It should then be sent to the table with grated Parmesan cheese.



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BEEF SOUP.—Three pounds beef, three onions, three quarts water, one-half pint pearl barley. Boil beef slowly about an hour and a half, then add onions, sliced, and pearl barley (previously well washed and soaked half an hour); then boil about an hour longer. More water may be added, sufficient to have two quarts of soup when done. Season to taste with pepper.

CREAM OF CAULIFLOWER SOUP.—Heat one pint of chicken or veal stock, one pint of milk, and half a cup of sweet cream. When boiling, thicken with one tablespoon of fine whole wheat flour, add salt and white pepper to taste. Cook half a cauliflower in boiling salted water about twenty minutes. Cut off the little flowerets, using none of the stalk; Put in enough to thicken the broth.

CLAM SOUP.—Chop fine, a pint of round clams; put in a stewpan with a pint of water, and when it boils add the same amount of milk and boil up again; season with butter, pepper and salt, and two crackers rolled fine are to be put in when the soup is dished.

CHICKEN TEA.—Cut a quarter of a chicken in small pieces, take off the skin and remove all the fat, add to it a pint of cold water; cover it, and let it simmer till reduced one-half. Strain it and serve warm with toast slightly browned. Add salt to suit.

ONE DAY SOUP.—Half a can of tomatoes, five or six cold boiled or baked potatoes, half an onion, one stalk of celery or a few celery tops. Boil all together until the vegetables are very soft. Put through a colander, add pepper and salt and a pinch of sugar. Just before serving pour in one cup of hot milk with a pinch of soda dissolved in it. Sift over the top a few very dry bread-crumbs.

MUTTON SOUP.—Take the water that remains in the steamer after the mutton is cooked; there should be about three quarts; add one-half cup English split peas, nicely washed, one small onion, and cook gently three hours, adding a little more water if it cooks away much. Before taking from the fire add salt and pepper to taste.

POULTRY SOUP.—Take the carcass and bones of any poultry, turkey particularly, and put in a kettle of plenty of water, and boil all the forenoon, filling up with hot water if necessary, and at dinner-time you will find to your surprise a most savory soup; season with salt and pepper.

BEAN SOUP.—Put one quart of beans to soak overnight in luke-warm water. Put over the fire next morning with one gallon cold water and about two pounds salt pork. Boil slowly about three hours, add a little pepper. It is better to shred into it a head of celery. Strain through a colander and serve with slices of lemon to each guest.

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TOMATO SOUP.—Pour a quart of boiling water over a pint of canned tomatoes. Let them boil for an hour, or until they become soft. Strain and return to the fire. Stir in a teaspoonful of soda; this will make it effervesce, and while it is still foaming, add a pint of boiling milk, a large piece of butter, pepper and salt. Thicken slightly with cracker-dust and serve immediately.

VEGETABLE SOUP.—Take one turnip, one potato and one onion; let them be sliced, and boiled in one quart of water for an hour; add as much salt and parsley as is agreeable, and pour the whole on a slice of toasted bread.

MEATS AND POULTRY.

AN EXCELLENT DISH.—A dish equal to the best steak and cheap enough for any man, is prepared from a shank of beef with some meat on it. Have the bone well-broken; wash carefully and remove bits of bone; cover with cold water; watch when the boiling begins and take off the scum that rises. Stew five or six hours till the muscles are dissolved; break the meat small with a fork—far better than chopping—put it in a bread pan, boil down the gravy till in cooling it will turn to a stiff jelly. Where this is done, gelatine is quite superfluous. Add salt, and, if liked,

other seasoning, and pour it hot upon the meat; stir together and set aside overnight, when it will cut into handsome mottled slices for breakfast or supper.

CHICKEN PATTIES.—Chicken patties are made by picking the meat from a cold chicken and cutting it in small pieces. Put it in a saucepan with a little water or milk, butter, pepper and salt. Thicken with a little flour and with the yolk of one egg. Line some patty-pans with crust, not rich and yet not tough, rub them over with the white of the egg, and bake. When done, fill with the chicken, and send to the table hot. Cut out round cakes of the crust for the tops of the little pies, and bake on a common baking tin. It is very little trouble to do this, and the pleasure afforded each child by having a little chicken pie of his own amply pays the right-minded cook.

SMOTHERED CHICKENS.—Cut the chicken in the back, lay them flat in a dripping-pan, with one cup of water; let them stew in the oven until they begin to get tender, take them out and season with salt and pepper; rub together one and one-half tablespoonful of flour, and one



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all over the chickens; put back in the oven, baste well, and, when tender and nicely browned, take out of the dripping-pan; mix with the gravy in the pan one cup of thickened milk with a little flour; put on the stove and let it scald up well and pour over the chickens; parsley, chopped fine, it is a nice addition to the gravy.

VEAL CUTLETS WITH TOMATOES.—Wash two or three pounds of cutlets, and season them with salt and pepper. Have some lard and butter hot in a pan; put them in and fry brown on both sides. When done, take it up on a plate. Have a quarter-peck of tomatoes ready; drain and season them with pepper and salt. Pour the tomatoes into the pan with the gravy, and stir them well together. Pour them over the cutlets, and serve.

SWEETBREADS—Scald them in salt and water, and take out the stringy parts. Then put them in cold water for a few moments. Dry them in a towel, dip in egg and crumbs, and fry brown in butter. When they are done, take them on a dish, pour into the fryingpan a large cup of sweet cream, a little pepper and salt and a little green parsley, chopped fine. Dust in a very little flour, and when it boils

up, pour it over the breads, and send to the table hot.

GRAVY FOR ROAST MEATS.—Save all the nice bits of roast in a jar for the purpose—then you are never at a loss for gravies; take some of these pieces and cut them very small, and put them into a saucepan; pour over them one pint of boiling water; let it simmer very slowly, tightly covered for an hour; strain through a sieve, and add this to melted or drawn butter. Send to table in a sauce-boat. A careful cook will always save all the meat gravies left, and have a vessel for keeping them.

VIRGINIA FRIED CHICKEN.—Dice and fry one-half pound of salt pork until it is well rendered. Cut up a young chicken, soak for half an hour in salt and water, wipe dry, season with pepper, roll in flour, and fry in hot fat until each piece is of a rich brown color. Take up and set aside in a warming closet. Pour into the gravy one cup of milk—half cream is better, thicken with a spoonful of flour, and add a spoonful of butter and chopped parsley; boil up and pour over the hot chicken, or if preferred, serve without the cream gravy, with bunches of fried parsley. Plain boiled rice should accompany this.

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VEAL CUTLETS.—The cutlets should be cut as handsomely as possible, and about three-quarters of an inch in thickness; they should, before cooking, be well beaten with the blade of a chopper, if a proper beater be not at hand; they should then be fried a light brown and sent up to table, garnished with parsley and rolls of thin-sliced, nicely-fried bacon; they are with advantage coated previously to cooking with the yolk of an egg, and dredged with bread crumbs.

A LA MODE CHICKEN.—Pick and draw a fine young chicken, wash and wipe dry and season with salt and pepper. Make a nice pastry, roll out an inch thick; wrap the chicken in it, tie in a cloth and boil an hour or two, according to the tenderness of the fowl. Make a dressing of one tablespoonful of flour, one of butter, and sufficient boiling water to make a smooth paste. Place the chicken on a dish, and pour the dressing over it, garnish with parsley or celery leaves and a hard-boiled egg cut in slices.

BOILED CORN BEEF.—This is much improved if cooked in plenty of water, and, when thoroughly done, left until cold in the same

water that it was boiled in. Lift the pot off the fire, and let pot, water, and meat grow cold together. This will make it much more moist and juicy, besides tender and sweet, than if taken out hot and all the moisture in it dried out by standing and steaming until it grows cold. Hams, tongues, etc., should be cooked in the same way.

TO COOK A RABBIT.—When nicely dressed, lay it in a pan and cover with cold water, and add half a teacup of salt and soak overnight; in the morning drain off water and cover the rabbit inside and out with dry corn meal, and let stand till time to cook for dinner; then rinse, cut up and parboil in slightly salted water until tender; take out, roll in corn meal and fry a nice brown; an onion sliced and laid over it while parboiling is an improvement for those who like the flavor.

BONED CHICKEN.—This is nice for picnics. First, take out the breastbone; then remove the back with a sharp knife, and next the leg bones; keep the skin unbroken, and push within it the meat of the legs. Fill the body with alternate layers of parboiled tongue, veal force-meat, the liver of the fowl,

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thin slices of bacon, or aught else of good flavor which will give a marbled appearance to the fowl when served; then sew up and truss as usual.

PIGEON PIE—Border a dish with fine puff paste, lay a veal cutlet (or tender rump steak), cut in thin slices at the bottom of the dish; season with salt, cayenne, nutmeg, or pounded mace. Put as many young pigeons as the dish will contain, with seasoning as above, and, in the interstices, the yolks of some hard-boiled eggs; put some butter over them, fill up with good gravy, cover with paste, glaze with the yolk of an egg, and bake.

CHICKEN AND HAM PIE.—Cut two chickens into joints, season them with salt, pepper and cayenne, a little powdered mace and a tablespoonful of chopped mushrooms; then make balls of forcemeat and the hard-boiled yolks of eggs, and lay them in the dish between the joints of chicken, with a few slices of lean ham in between, and add a little water with a mushroom boiled in it, cover with puff-paste, and bake.

GRATEN HAM.—Cut a large piece from the thickest portion of a

boiled ham trim off the fat, grate the lean part and put in the centre of a platter. Slice small bits of the fat and lay them around the edge with some tender lettuce hearts and serve for supper or lunch. When lettuce is not easily obtained border with thin slices of lemon. Circles of pickled beets are not an unattractive garnish.

A BROWN SAUCE.—For one quart. Stir gently in a stew-pan over a slow fire, till of a light golden color, two ounces of butter and two ounces of flour, then add two pints of stock; stir till perfectly smooth; add four teaspoonfuls (one and one-third ounces) of the extract of meat and a sprig of marjoram, one of thyme, and two of parsley; boil a quarter of an hour slowly; strain, season, and it is fit for use.

VEAL SCALLOP.—Put a layer of cold chopped veal in a buttered dish; season with salt, pepper and butter; then stew over it a layer of finely powdered cracker, and pour over a little milk to moisten it; add another layer of veal and so on. When the dish is full, wet well with gravy and warm water, cover with a tinplate and bake. Remove

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
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the cover ten minutes before it is done to let it brown.

BEEFSTEAK PIE.—Cut a pound and a half of beefsteak into small pieces and put with it half a cup of water, three tablespoonfuls of catsup, three hard-boiled eggs cut in pieces, a pint of oysters, salt, pepper and nutmeg. Butter a baking-dish fill it with this, cover with a rather rich biscuit dough, and bake to a good brown.

CHICKEN-FRIED.—Cut some cold chicken into pieces and rub each with yolks of eggs; mix together some bread crumb, pepper, salt, nutmeg, grated lemon-peel and parsley; cover the pieces of chicken with this and fry them. Thicken some good gravy by adding flour and put into it cayenne pepper, mushroom powder or catsup, and a little lemon juice, and serve this with the chicken as sauce.

CHICKEN FRITTERS.—Cut into neat pieces some tender cold chicken and let them stand awhile in a mixture of lemon juice, salt and pepper. Make a batter of milk, egg, flour and salt, stir the chicken into it and then fry in boiling lard, putting one bit of chicken in each spoonful of batter. Serve very hot,

taking care to drain the fat off well. Garnish with parsley.

NEW WAY OF COOKING CHICKENS.—A new way of cooking chickens is to parboil them and then drop them into hot lard, a la doughnuts, and fry a few minutes. This will serve to make variety in the bill of fare, but will not wholly take the place of the favorite method of browning in butter. Nice gravy may be made by adding milk and flour to the butter in which chickens have been fried.

FRENCH CHICKEN PIE.—A tender chicken cut in joints, half pound salt pork cut in small pieces, boil the two together till nearly tender in a little water; line a deep dish with pie-paste put in the meat, season with salt, pepper and chopped parsley, put in a little water and cover over with the pie-paste, which should be rich; bake forty minutes.

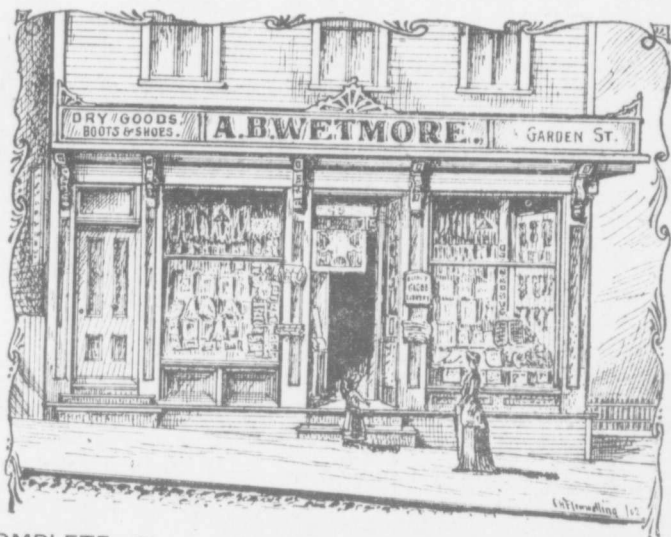
ROAST PARTRIDGE.—Lard them well with fat pork; tie the legs down to the rump, leaving the feet on; while cooking, baste them well with butter. They require twenty-five or thirty minutes to cook. To make a gravy, put the drippings into a sauce-pan with a piece of

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butter about the size of an egg and a little flour and hot water. Let it boil up once.

TO DRESS COLD FOWL.—Take the remains of a cold fowl, remove the skin, then the bones, leaving the flesh in as large pieces as possible; dredge with flour, and fry a light brown in butter; toss it up in a good gravy well seasoned and thickened with butter; rolled in flour; serve hot with bits of toasted bread.

HOW TO MAKE MEAT TENDER.
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A NICE SUPPER DISH.—Grate or mince lean ham very fine; mix with it the yolk of an egg and some cream; season with a very little nutmeg. Have ready some small slices of bread half an inch thick; toast them a delicate brown; then, while hot, spread the meat over it;

break the yolk of an egg over the top and brown slightly in the oven, and send to table hot.

COLD TONGUE ON TOAST.—Take cold smoked tongue or ham; mince or grate fine, mix it with the beaten yolks of eggs and cream or milk, with a dash of cayenne pepper; prepare thin, small, square pieces of buttered toast; place on a heated platter, putting a spoonful of the meat on each piece; cover with dish cover, and send to table hot; for breakfast or lunch.

DELICIOUS FLAVOR FOR LAMB.—To give a delicious flavor to lamb which is to be eaten cold, put in the water in which it is boiled whole cloves and long sticks of cinnamon. If the lamb is to be roasted, boil the cloves and cinnamon in water, and baste the lamb with it.

CLAM SOUP.—Twenty-five clams, opened raw and chopped fine; add three quarts of water; boil them one-half hour, then add a pint of milk, one onion chopped fine, thicken with butter and flour, beat three eggs in the tureen, and pour your broth over them boiling hot.

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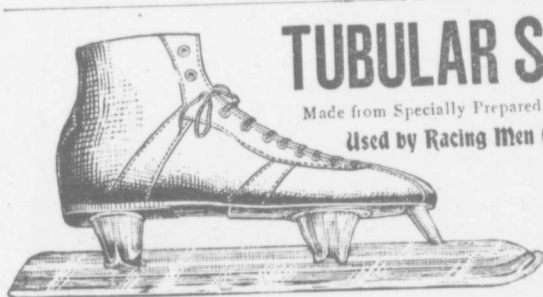
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WEIGHTS AND MEASURES—Two cups flour weigh one pound; one pint flour, one pound; two tablespoonfuls liquid, one ounce; eight teaspoonfuls liquid, one ounce; eight teaspoonfuls liquid, one ounce; one gill liquid, four ounces. One pint white sugar one pound.

CURRENT COOKIES.—One pound flour, one-half pound of butter, three-quarters of a pound of sugar, four eggs, one-half pound of currants well washed and dredged, one-half teaspoonful of soda dissolved in hot water, one-half lemon, grated rind and juice, one teaspoonful of cinnamon. Drop from a spoon upon a baking-tin lined with well-buttered paper and bake quickly.

A USEFUL CAKE.—One-third cup of butter, two cups light brown sugar, two eggs, beat all together. One cup of new sweet milk, three cups of sifted flour, three teaspoonfuls baking powder. Stir all together, and bake in seven layers. For jelly cake take jelly, for orange cake juice and grated rind of one orange, whites of two eggs, make stiff with sugar. For lemon cake white of one egg, juice of one lemon and teaspoonful extract of lemon. For cocoanut, whites of two eggs, thickened with sugar and grated cocoanut.

LOAF CAKE.—Three cups of sweet milk, two of sugar, and one of yeast; stir in flour to make it quite thick, and let it rise overnight; in the morning add two eggs well beaten, fruit and spice to taste; let it rise till night. Bake in a slow oven.

RAISED RAISIN CAKE.—Dissolve half a square of compressed yeast in one large cup of milk and stir in one pound of flour; let rise; when light beat together eight ounces each of butter and sugar, yolks of four eggs, cup of stoned raisins, some fine cut citron, and grated peel of a lemon; stir now into the dough, beating it very light (it is best to use the hand), let it rise again in a round cake pan and bake in an even but moderate oven.

ICE CREAM CAKE.—Take the whites of five eggs, one and a half cups sugar, one-half cup of butter, one cup of milk, one-half teaspoonful of soda, one teaspoonful cream-tartar, three cups of flour. Separate this mixture and color half with strawberry coloring. Flavor this with vanilla, the white with lemon. Put in the white, then the pink. Bake slowly.

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LOAF SEED CAKE.—Take one loaf of dough, one cup of brown sugar, half cup of butter or drippings, half ounce of caraway seeds, or a quarter pound of currants, a little spice, two eggs; mix thoroughly with the hands, and set to rise. Do not bake until real light; bake in a deep tin.

CHRISTMAS CAKE.—Butter, blanched almonds, sugar, grocers' currants and candied peel, half a pound of each; half a pint of cream, a measured half pint of eggs out of their shells, and enough French brandy and Madeira wine in equal parts to make the whole sufficiently moist; the eggs are to be whisked, the cream whipped, and the butter beaten as for a pound cake; bake it for two hours in a hoop or tin.

MOTHER'S TEA CAKE.—Break an egg in a teacup, filled with sugar, beat thoroughly together, add one cup thick, sour cream, one teaspoonful soda, a little salt, half a nutmeg, and flour to make a stiff batter; bake twenty minutes in a moderate oven.

FRIED CAKES WITHOUT EGGS.—Take one and one-half cups of sugar, one cup of thick cream, two cups of buttermilk, one teaspoon-

ful of cinnamon, about two and one-half teaspoonfuls of soda, and flour to mix. Roll, cut into rings, and fry in very hot lard.

COFFEE SNAPS.—Half-cup molasses, half cup sugar, half cup lard and butter, mixed, a little salt, half teaspoonful soda, dissolve in quarter cup of strong coffee. Beat well; add flour enough to roll. Bake in a quick oven.

CURRANT CAKE.—One-half cup of butter, one cup of sugar, two eggs, one-half cup of milk, one and one-half cups of flour, two teaspoonfuls of baking powder, one cup washed currants dredged with flour.

MILK FROSTING.—Ten table-spoonfuls of sweet milk, one and one-half cups of sugar; let boil ten minutes, take off and stir until quite white; put in a little lemon, spread thickly before getting too hard, wetting the knife in cold water.

MOLASSES CAKE.—Two cups of New Orleans molasses, four cups of flour, one cup of water, one cup of butter, one egg, two teaspoonfuls of soda, one orange; grate the peel, put that in, and also the juice and pulp.

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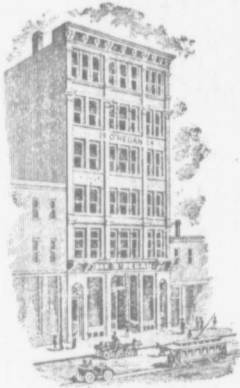
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