

**TESTED  
COOK  
BOOK**

**BURKS FALLS  
ONTARIO  
1903**



**PRICE  
TWENTY-FIVE  
CENTS**

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Recipes by  
The Ladies of St. Andrew's  
Church.



# RECIPES

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I.—Soups

II.—Meats and Fish

III.—Puddings and Pies

IV.—Salads, Pickles and Sauces

V.—Cakes

VI.—Bread and Biscuits

VII.—Miscellaneous

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## SOUPS

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### POTATO SOUP.

Three medium sized potatoes, mashed while hot, 1 pt. milk, a small slice of onion, a stalk of celery, or  $\frac{1}{2}$  s. s. celery salt, 1 tablespoonful flour, 1 ditto butter,  $\frac{1}{2}$  s. s. pepper. Put the milk with the onion in a double boiler and scald, add the mashed potatoes, taking care to remove all the onion. Put butter in a sauce pan, when it bubbles add the flour with the seasonings and stir carefully a moment or two till cooked, but not browned; into this pour the milk and potatoes a little at a time, and stir till smooth, and so on till all is mixed.—C. C. SHARPE.

### TOMATO SOUP.

One tin of tomatoes, put on to boil, mash all lumps fine, add pepper and salt, two table spoonful of butter and a spoonful of baking soda. Let come to a boil, then add two quarts of milk, keep hot till served, not boil.—MRS. R. J. WATSON.

## MEATS AND FISH

### MINCED COLLOPS.

One pound of steak minced small, butter the frying pan, put in the minced meat, dredge with flour, work the flour well into the meat with a spoon, keep turning the meat till nicely browned, cover with water, add salt and pepper to taste and let boil ten minutes; garnish with sippets of toasted bread and serve hot.

### BAKED SALMON.

Take four or five large potatoes, boil and mash, 1 can salmon, butter the size of an egg, two or three onions chopped fine, salt and pepper and  $\frac{1}{4}$  cup sweet milk, mix all together and bake  $\frac{3}{4}$  of an hour.—MRS. CONDY.

### CREAM SALMON.

One can salmon, drain off the liquid Boil 1 pint milk, 2 tablespoonfuls butter, salt and pepper to taste. Have ready 1 pint fine bread crumbs; place a layer in bottom of pudding dish, then a layer of salmon, then a layer of dressing, so on until all is used, having crumbs for last layer. Bake until brown.—MRS. McDUGALL.

### BAKED SALMON.

Take one can of salmon, turn into a bake dish, mash well and take out all little bones. Take three soda biscuits and roll fine. Now put those in and one cup of water, one table spoon of butter and salt and pepper to suit the taste. Stir all well together and bake in a moderate oven until slightly browned. Serve hot.—MRS. A. L. KENNEDY, Burks Falls.

## PUDDINGS AND PIES

### CARROT PUDDING.

A cup of raisins, a cup of currants, a cup of suet, a cup of sugar, a cup of grated carrot, a cup of grated potato, a cup and a half of flour, two teaspoonsful of baking powder, spices to suit taste. Steam  $2\frac{1}{2}$  hours.

### TAPIOCA PUDDING.

Cover three tablespoonsful of tapioca with water, stand over night. Add 1 qt. milk, a small piece of butter, a little salt and boil. Beat the yolks of 3 eggs with a cup of sugar and boil the whole to a very thick custard. Flavor with vanilla, when cold cover over with whites of eggs well beaten. To be eaten cold.

### SUET PUDDING.

One cup of suet, 1 cup of molasses, 1 cup of sweet milk, 1 cup of raisins,  $3\frac{1}{2}$  cups of flour, 1 egg, 1 tablespoonful of cloves, 1 tablespoonful of

cinnamon, 1 nutmeg, 1 teaspoonful of salt, 2 teaspoonfuls of baking powder. Steam 3 hours.

## FRENCH PIE.

Take cold meat, mince it fine, chop in an onion or two, boil and mash some potatoes. Put the meat and onions in the bottom of a deep dish, with salt, pepper and a little water or gravy, fill up with potatoes and bake in a moderate oven.

## PLUM PUDDING.

One pint of raisins, one pint of currants, one pint of suet, one cup of sugar, one cup of syrup, one pint of flour, one half pint bread crumbs, one cup of milk, five eggs, spices to taste, add a little lemon peel and soda, mix thoroughly and boil three hours.—Mrs. D. WILSON.

## LIGHT PLUM PUDDING.

Take two pint bowls of steeped bread in milk; when soft press all milk out and crumble fine, one bowl of suet chopped fine and one bowl of raisins and currants, one of brown sugar, lemon peel and spices to suit taste, two teaspoonfuls of baking soda, half a teaspoonful of salt and one bowl of flour. Mix all together, tie in a cloth and steam for four hours. Serve with sauce.—Mrs. R. J. WATSON.

## FRENCH PUDDING.

One quart of milk, scald and add beaten yolks of two eggs, two tablespoonfuls of corn starch,  $\frac{1}{2}$  cup sugar, 1 teaspoonful vanilla; boil, stirring well until thoroughly cooked, then turn into a dish. Beat whites of eggs to a froth, put over pudding, sprinkle with sugar and cocoanut. Brown slightly in oven. Eat with cream.—Mrs. G. HILLIS.

## LEMON PUDDING.

Two eggs, saving whites on a plate, one cup of granulated sugar, juice of two lemons, rind grated of one lemon mixed together, 2 tablespoonfuls of corn starch cooked with boiling water, mix altogether. Beat the whites of eggs which is put on top, then put in the oven and let get a nice brown; serve cold.—E. L. CAMPBELL.

## TAPIOCA CREAM.

Three heaping tablespoonfuls of tapioca soaked in a cup of cold water over night or a couple of hours, place over the fire a quart of milk, let it boil, stir in tapioca, a pinch of salt, stir for five minutes, then add one cup of white sugar, beat yolks of three eggs, flavor with vanilla, pour in mould, beat the whites stiff, spread over top, then freeze.—Mrs. JOHN JEFFREY.

## FIG PUDDING.

One pound of figs, three quarters of a pound of bread crumbs, one and a half cups of brown sugar, one pound of suet, half a nutmeg, three eggs, one cup of milk. Steam three hours. —MRS. R. MILLS.

## APPLE SNOW.

Peel and grate one large sour apple, sprinkling over it a small cupful of powdered sugar as you grate it to keep it from turning dark. Break into this the whites of two eggs and beat it all constantly for half an hour. Take care to have it in a large bowl as it beats up very stiff and light. Heap this in a large dish and pour a smooth fine custard around it and serve.— M. McDUGALL.

## CUSTARD FOR APPLE SNOW.

Yolk of 2 eggs, 1 cup of milk, 1 tablespoonful of sugar, 1 teaspoonful of corn starch. Boil not too thick.— M. McDUGALL.

## PLAIN OMELET.

Two eggs,  $\frac{1}{2}$  teaspoonful salt,  $\frac{1}{4}$  s. s. pepper, 2 tablespoonfuls milk or water, the yolks beaten till light and thick. Add salt, pepper and milk, beat the whites of the eggs to a stiff froth, and fold them lightly into the mixture (don't beat). Pour the whole into a well buttered omelet pan and cook over a moderate fire until the under part is a golden brown, then put into the oven till the top is dried. Fold over, and turn out on to a hot plate. Before folding a little chopped parsley, finely chopped ham, chicken or any bits of meat that are left over from another meal may be strewn over.—C. C. SHARPE.

## MINCE MEAT.

Four pounds of lean round of beef, boiled and chopped fine, 2 pounds of finely chopped beef suet, twice as much by measure of coarsely chopped tart apples as there is of meat, 3 pounds of brown sugar, 4 lbs. of raisins, seeded and coarsely chopped, 3 lbs. of cleaned currants, half a pound of finely chopped citron peel, a pint of molasses, a tablespoonful of cinnamon,  $1\frac{1}{2}$  tablespoonfuls of grated nutmeg, a scant tablespoonful each of cloves, black pepper and salt, half a tablespoonful of allspice, three tablespoonful of alcohol. All the spice should be ground. Mix all the ingredients, adding enough of the liquor in which the meat was cooked to moisten thoroughly. Heat and cook very slowly for three hours and put up in glass jars.—E. L. CAMPBELL.

## LEMON CHEESE.

1 lb. sugar,  $\frac{1}{4}$  lb. butter, yolks of five eggs and whites of three. The juice and grated rind of three lemons. Put all into a jar and place in a pan of boiling water, stir mixture until it becomes the thickness of honey.— C. C. SHARPE.

## LEMON FILLING FOR TARTS.

Grate two whole lemons, add two cups of white sugar, three well beaten eggs, piece of butter half the size of an egg, mix thoroughly. Let it boil, stirring constantly.—MRS. A. A. SMITH.

## EGG TART.

Two eggs,  $1\frac{1}{2}$  cups sugar (brown)  $\frac{1}{2}$  cup butter  $1\frac{1}{2}$  cups currants,  $\frac{1}{2}$  nutmeg,  $\frac{1}{2}$  lemon peel. Make rich pie crust and bake in a long bread pan with upper and lower crust.—MRS. MCDUGALL.

## RHUBARB PIE.

One cup chopped rhubarb, yolks of two eggs, 1 cup of sugar, 2 table spoons of flour, use whites for frosting.—MRS. MAINPRIZE.

## LEMON PIE.

One cup of sugar, yolks of three eggs stirred to a cream, add table- spoon of flour; grated rind and juice of two lemons; one coffee cup of milk, bake with under crust. Make a meringue of whites of the eggs and three table spoonsful of sugar, spread over the top of pie, set in the oven and brown slightly.—MRS. McARTHUR.

## LEMON PIES.

Bake crust first, filling juice of three lemons, 2 cups of sugar, yolks of 4 eggs, 2 cups cold water, 2 table spoonsful corn starch (dissolved in the water) boil together.

## MOUNTAIN DEW PUDDING.

Three crackers rolled, 1 pint of milk, yolks of 2 eggs and a small piece of butter. Bake  $\frac{1}{2}$  an hour then take the whites of the eggs, beat until stiff, add 1 cup pulverized sugar (or granulated) and put on top. Bake 15 minutes longer.

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## SALADS, PICKLES AND SAUCES

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## MINT SAUCE TO SERVE WITH ROAST LAMB.

The mint should be young and fresh gathered, pick leaves from the stalks and mince them very fine, four dessert spoonsful of chopped mint, 2 dessert spoonsful of sugar,  $\frac{1}{4}$  pint of vinegar.

## TO PICKLE RIPE CUCUMBERS.

Cut cucumbers in pieces of 2 inches in length and one inch in thickness, boil in salt and water until tender. 1 quart vinegar,  $\frac{1}{2}$  lb. of brown sugar, 1 table spoonful each of cloves, cinnamon, allspice and ginger,  $\frac{1}{2}$  nut-



meg. Tie spices in muslin cloth and boil well in the vinegar and sugar, then pour over cucumbers.

#### SWEET TOMATO PICKLE.

1 peck green tomatoes, slice in layers alternately with onions, cover with salt and water, let remain 24 hours, then drain and cover with boiling water for 15 minutes, have ready 3 quarts boiling vinegar to which add  $1\frac{1}{2}$  lbs. brown sugar, 1 dessert spoonful each of allspice, cloves and ginger,  $\frac{1}{2}$  teaspoonful of red pepper. Into this mixture put tomatoes and onions and boil until tender.

#### CHILI SAUCE.

Twelve large ripe tomatoes peeled, four green peppers, two large onions, one cup of vinegar, two tablespoonsful sugar, two tablespoonsful salt, onions and pepper to be chopped as fine as possible. Boil one hour.—Mrs. J. LAMB.

#### CHOW CHOW.

Soak over night in brine 2 dozen nice size green tomatoes. 1 dozen onions, slice all and put in kettle, put water on and boil until cooked, do not put too much water on, just enough to cook. Now put 5c. worth of pickle spice in a muslin bag and drop in half a cup of sugar and 2 spoons little red peppers, 1 teaspoon of ginger. Put these all in while hot, then pour over enough vinegar to cover all. This can be put in gems and kept all winter.—Mrs. A. L. KENNEDY.

#### INDIA SAUCE.

12 large ripe tomatoes, 12 apple, 6 or 8 onions, 2 large peppers (or 1 teaspoonful ground red pepper), 2 lbs. brown sugar, 1 lb. raisins chopped fine, 1 cup of salt, 3 quarts of vinegar. Boil one hour, put through a colander to take out the skins, then through a sieve to take out the seeds, add 1 oz. ginger, 6 oz. mustard, mixed with one quart cold vinegar, boil  $\frac{3}{4}$  of an hour, bottle when cold.—Mrs. R. J. STURGEON.

#### FRENCH MUSTARD PICKLES.

2 quarts small onions, 2 quarts cucumbers, 2 heads cauliflower, 6 green peppers. Soak all over night in salt and water, in separate vessels, then scald them in equal parts, vinegar and water. Make a dressing as follows: 1 gallon cider vinegar, 4 cups white sugar,  $1\frac{1}{2}$  cups flour, 1 oz. of turmeric, 1 oz. celery seed,  $\frac{1}{2}$  lb. mustard. Mix those together and cook. Drain pickles from the vinegar and water, put them in the dressing and steam for a short time; don't boil.—Mrs. H. J. SMITH.

#### GOOSEBERRY CATSUP.

3 lbs. berries, 4 lbs. sugar, 1 pint vinegar, 2 ounces of cloves, 2 ounces of cinnamon. Boil until thick.—Mrs. H. J. SMITH.

## MUSTARD PICKLES.

2 heads cauliflower, 3 dozen small cucumbers, 2 heads celery, 2 quarts green tomatoes, 1 quart small onions. Cut up for pickle and put in brine over night, then wash off with cold water. Then take 1 oz. turmeric powder, 2 cups brown sugar,  $1\frac{1}{2}$  cups of flour,  $1\frac{1}{2}$  cups mustard, 1 egg and butter the size of an egg,  $2\frac{1}{2}$  quarts vinegar and about 1 tablespoonful curry powder. Boil this mixture for twenty minutes, stirring all the time to keep from burning. Then pour it over the vegetables while it is hot.—MRS. McDougall.

## CABBAGE SALAD.

One cabbage cut up very fine, dressing, half cup of vinegar, 2 eggs, half cup of milk, one teaspoonful of mustard, one of pepper, one tablespoonful of sugar, one teaspoonful of salt. Stir all the time while boiling and boil till it thickens, then cool and pour over cabbage.

## CAKES

## SOFT GINGERBREAD.

1 cup of sugar,  $\frac{3}{4}$  cup of butter, 1 cup of molasses, 1 cup of butter-milk, 2 eggs (not beaten), 1 level tablespoonful of soda (if "Cow Brand" use 1 teaspoonful) 1 tablespoonful of ginger, 3 cupsful sifted flour. Do not remove from pan until cold.—MRS. R. J. STURGEON.

## CORN STARCH CAKE.

Four eggs whites only, one cup powdered sugar, one half cup of butter, two thirds cup of corn starch, one half cup sweet milk, one cup flour, two teaspoonsful baking powder, lemon or rose water flavoring. Cream the butter and sugar thoroughly, mix the corn starch with the milk and add. Then add the eggs beaten stiff, next the sifted flour into which the baking powder has been stirred.—MRS. D. WILSON.

## COOKIES.

3 eggs, 1 cup brown sugar, 1 cup butter, 1 teaspoonful soda and flour to mix.

## CHOCOLATE CAKE.

1 cup butter, 2 cups sugar, 5 eggs leaving out 2 of the whites (if you wish them for icing) 1 scant cup milk, 2 full teaspoons baking powder mixed well in 3 cups sifted flour. Bake in two long tins.

## SPONGE JELLY CAKE.

3 eggs beaten separately, 1 cup white sugar, 1 cup of flour, 2 teaspoonsful baking powder well mixed in the flour and 3 tablespoons boiling

water. Mix and cook in 2 jelly tins in a quick oven. Place jelly between the cakes and ice the top.

#### CREAM FILLED CAKES.

These cakes are delicious and easily made if care is taken to have the water boiling. Measure out half a pint boiling water and put in a small kettle. Immediately after it comes to a boil again put in  $\frac{3}{4}$  cup of butter and  $1\frac{1}{2}$  cups of flour; stir briskly for a moment leaving it over the fire. Remove this mixture and place in a dish where it will get entirely cold. Beat 5 large fresh eggs very thoroughly, then stir in your cold mixture a spoonful at a time; stir in all until smooth and free from lumps, drop them upon a greased dripping pan in small pear shaped cakes, bake  $\frac{1}{2}$  an hour in a real hot oven. When done they will be hollow inside and a bright brown color. The oven must be hot when put in.

#### FILLING OF CREAM.

Put a little more than a pint of milk in a pail and set in boiling water. Beat 2 eggs  $\frac{3}{4}$  cup corn starch, 1 full cup sugar,  $\frac{1}{2}$  teaspoon salt and some vanilla. Mix thoroughly together. Add a full  $\frac{1}{2}$  cup milk and stir all into your boiling milk. It should be very thick. Cut open your cakes near the bottom and fill very full of cream. Be sure the cream is cold.

#### ROLL JELLY CAKE.

One cup of sugar, three eggs, one cup of flour, half a teaspoon of soda, one teaspoon of cream tartar, flavor with vanilla. A pan 8x16 inches is a very suitable size to bake this cake in. Spread with jelly and roll in a cloth while hot.—MRS. A. A. SMITH.

#### ROLL JELLY CAKE.

1 cup sugar, 1 tablespoon butter, 2 tablespoonsful milk, 2 eggs, 2 teaspoonsful baking powder, 1 cup flour. Spread with jelly and roll.—MRS. G. HILLIS.

#### CORN STARCH CAKE.

2 cups of sugar,  $\frac{3}{4}$  cup of butter, stir to a cream, 1 cup of milk, whites of six eggs, beaten stiff, 2 cups of flour, 1 of corn starch, 2 teaspoons of baking powder, flavor with orange or lemon.—MRS. W. H. MAINPRIZE.

#### ROLL JELLY CAKE

8 eggs,  $\frac{3}{4}$  cup sugar (light brown), salt, 2 teaspoonsful of baking powder. Mix thin and cook quickly.—MRS. LEWIS JOHNS.

#### CUP CAKE.

Ingredients—1 cup of butter, 2 cups of sugar, 3 cups of flour,  $\frac{1}{2}$  cup of water and 4 eggs. Directions for mixing—Beat the sugar and butter to the consistency of cream, then add the eggs and beat again thoroughly, put in one cup of flour and mix, then put in the water. Now put in all the flour into which you will have mixed two teaspoonsful of baking powder. Do not have the oven too hot.—MRS. McNABB.

## CHRISTMAS OR WEDDING FRUIT CAKE.

One pound sugar and  $\frac{3}{4}$  of a pound of butter, worked together until very light, half a nutmeg, one teaspoonful of cinnamon, one lemon peel, ten eggs, beaten separately. the yolks used first, afterwards the whites, 2 lbs. of currants, 2 lbs. raisins, one half cup sour milk, one teaspoonful soda, one lb. flour. Bake two hours.—MRS. J. LAMB.

## SPICE CAKE.

Rub to a cream one half cupful of butter, two cups of brown sugar, add the yolks of four eggs and beat very light, then one half cupful of sweet milk, a grated nutmeg, two teaspoonsful cinnamon and  $\frac{3}{4}$  of teaspoonful of cloves, mix two teaspoonsful of baking powder with two cupful of flour added. Beat the whites of two eggs to a stiff froth, save the two remaining whites for icing.—MRS. W. MAJUERY.

## JELLY CAKE.

Two eggs, one cup of sugar, one tablespoon of butter,  $1\frac{1}{2}$  cups flour, one tablespoon of baking powder,  $\frac{2}{3}$  of a cup of milk; beat the butter to a cream, add the yolks of the eggs well beaten, beat the whites to a froth and add them to sugar, mix all together, then put in the flour with the baking powder well mixed, last of all add the milk. Flavor to suit taste.—MRS. McARTHUR.

## WALNUT CAKE.

Two cups granulated sugar,  $\frac{3}{4}$  cup butter,  $\frac{1}{4}$  cup milk,  $2\frac{3}{4}$  cups flour, whites of six eggs, one coffee cup of walnut meats. Put the eggs in same as pound cake and flour the meat.—MRS. A. PERRY.

## FRUIT CAKE.

2 pounds of raisins (stoned), 2 lbs. currants, 1 lb. butter,  $1\frac{1}{4}$  pounds flour, ten eggs, 1 wine glass of brandy, 1 tablespoonful of cloves, one tablespoon of allspice, two tablespoonsful of cinnamon, one nutmeg, one tablespoon of sweet almond meats, blanched and cut in slices, two ounces of candied lemon, two ounces of citron, half cup of molasses, one pound of sugar. Flour the fruit, using it out of that weighed for the cake. Put  $\frac{1}{2}$  teaspoonful of soda or one teaspoonful of baking powder. Bake three hours slowly.—MRS. R. MILLS.

## PUFF CAKE.

2 cups of sugar,  $\frac{1}{2}$  cup of butter, 1 cup sweet milk, 3 eggs,  $2\frac{1}{2}$  cups of flour; work butter and sugar to cream, then add the yolks of eggs, then milk, 1 teaspoonful cream of tartar, one half teaspoonful of soda, lastly the white of eggs well beaten.—MRS. A. CULBERT.

## MARBLE CAKE.

For the light part take  $\frac{1}{2}$  cup butter,  $\frac{3}{4}$  cup granulated sugar,  $\frac{1}{4}$  cup sweet milk, whites of 2 eggs, 1 cup flour and 1 teaspoon baking powder. For the dark part take  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup brown sugar,  $\frac{1}{4}$  cup dark syrup,  $\frac{1}{4}$  cup sweet milk,  $1\frac{1}{4}$  cups flour, yolks of 2 eggs, 1 teaspoon baking powder,  $\frac{1}{2}$  teaspoon of cloves, cinnamon and nutmeg; put in a pan one spoonful of each alternately.—MRS. CONDY.

## RIBBON CAKE.

One cup of sugar,  $\frac{1}{2}$  cup of butter,  $\frac{2}{3}$  cup of sweet milk, 2 eggs, 1 teaspoonful of cream of tartar,  $\frac{1}{2}$  teaspoonful of soda, and 2 cups of flour. Flavor with lemon or almond. Put  $\frac{2}{3}$  of the mixture in two oblong pans, and to the remainder add one large tablespoonful of molasses, two-thirds of a cup of chopped raisins, a little sliced citron, half teaspoonful each of cloves and cinnamon, a little grated nutmeg and one tablespoonful of flour. Bake in one sheet. Put the sheet together while warm, with cranberry or any tart jelly.—M. BELL.

## CHOCOLATE CAKE.

3 eggs, yolks only,  $\frac{1}{2}$  cake chocolate,  $\frac{1}{2}$  cup sweet milk. Mix altogether and boil to a custard. Take off the stove and add 2 tablespoons of butter, 1 cup sugar, another  $\frac{1}{2}$  cup sweet milk, 2 cups flour, 2 teaspoonsful of baking powder.—M. BELL.

## COCOANUT COOKIES.

Two cups granulated sugar, one of butter, one of cocoanut, one teaspoon of vanilla, half a cup of sweet milk and two eggs, one level teaspoon of soda, two cups of flour, add more flour if needed, roll, cut and bake in a hot oven. Sprinkle a little sugar on dough when rolled out. Beat eggs and sugar together and stir the whole thoroughly before putting in flour.—MRS. E. A. MORRIS, Magnetawan, Ont.

## COOKIES.

1 cup butter, 2 cups brown sugar, 2 eggs,  $\frac{1}{2}$  a cup sweet milk, half a teaspoonful soda, a tablespoonful baking powder, flour enough to roll nicely.—MRS. McLACHLAN.

## JELLY CAKE.

3 eggs,  $\frac{3}{4}$  cup sugar, granulated, 2 tablespoonsful of butter,  $\frac{1}{2}$  cup of sweet milk, 2 cups flour, 2 teaspoonsful baking powder. Jelly two layers and ice.—MRS. McLACHLAN.

## JOHNNIE CAKE.

2 eggs,  $1\frac{1}{2}$  cups of sugar, 1 cup of butter or lard, 2 cups of cornmeal,  $1\frac{1}{2}$  cups of water, 2 teaspoonsful of baking powder, flour to make about as thick as sponge.—MRS. W. MAJUERY.

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## BREAD AND BISCUITS

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### SCONES.

1 lb. flour, 1 teaspoonful of soda, 2 teaspoonsful of cream of tartar, 2 teaspoonsful of butter, mix into a dough with milk, roll out and cut into squares, bake in a quick oven, or over the fire as preferred. The butter may be omitted.—C. C. SHARPE.

### LEMON BISCUIT.

One cup lard, four eggs, one pint sweet milk, five cents worth oil of lemon, five cents worth ammonia,  $2\frac{1}{2}$  cups sugar; bring milk to boil, dissolve ammonia in it, let cool and add the beaten lard, eggs, sugar and oil of lemon. Mix very stiff, cut in squares and bake in a very hot oven.—MRS. J. C. COOK

### LEMON BISCUITS.

1 cup lard,  $2\frac{1}{2}$  cups white sugar, 1 pint sweet milk, 2 eggs, 5c. worth oil of lemon, 5c. worth carbonate ammonia, a little salt, mix stiff, roll out thin and mark with a fork. First mix lard and sugar, put in the lemon and salt, dissolve ammonia in milk, last stir in the egg with flour quickly.—MRS. W. J. STEWART.

### LEMON BISCUITS.

One cup lard,  $2\frac{1}{2}$  cups white sugar, one pint sweet milk, 2 eggs, 5c. worth of oil of lemon, 5c. worth carbonate ammonia, a little salt and mix stiff, roll out thin and mark with a fork, first mix lard and sugar, then put in salt and lemon, dissolve ammonia in the milk, lastly put in the eggs with the flour, mix quickly and well.—MRS. LEWIS JOHNS.

### MUFFINS.

1 tablespoonful of butter, 1 egg, 1 tablespoonful of sugar, 2 teaspoonsful of baking powder, half cup of milk, small half spoon of soda, flour enough to make a batter. Bake in a moderate oven.—MRS. A. L. KENNEDY.

### POTATO YEAST.

Seven large potatoes, boil and strain into four tablespoonsful of flour, a handful of salt, soak two yeast cakes, then add with them two tablespoonsful of sugar, one of ginger. Use two cupsful of yeast to a baking of bread; set in the morning.

## MISCELLANEOUS

### CUSTARD SAUCE FOR SWEET PUDDINGS OR TARTS.

Boil 1 pint of milk, beat 2 eggs, stir to them the milk, sweeten to taste and put the mixture in a jug. Place jug in a pan of boiling water; keep stirring it well until it thickens, but don't allow it to boil or it will curdle. Grate a little nutmeg over the top.

### MEAT PIE CRUST.

1 cup flour (pastry) 2 teaspoonsful baking powder,  $\frac{1}{2}$  teaspoon salt, 2 tablespoonsful lard or butter, mix with milk to make a soft dough, roll out  $\frac{1}{4}$  inch thick.

### BOILED OR STEAMED BEEF STEAK PUDDING.

Procure tender steak and divide into small pieces. Line a pudding dish with crust made with suet and flour, then cover the bottom with a portion of the steak, season with salt and pepper, then add another layer and so on till the dish is full, then pour in sufficient water to come within an inch of the top of the basin. Moisten the edges of the paste and put on a covering of paste, press the two crusts together that the gravy may not escape. Place in steamer and cover over with oiled or greased paper and steam from 3 to 4 hours.

### MARMALADE.

Wash and dry twelve Leville oranges, cut as thin as possible, put in a stone crock with filtered water, 11 pints; leave for about 36 hours, then boil for 2 hours, then add 11 lbs. of sugar and boil  $1\frac{1}{2}$  hours. Just before taking off the fire squeeze in the juice of 2 or 3 large lemons.—Mrs. H. McEACHERN.

### TO PRESERVE GRAPES WHOLE.

Stem the fruit and weigh; allow  $\frac{3}{4}$  lb. sugar to a lb.; fill jars three parts full of the grapes, make a syrup of the sugar and pour over them; let stand till cold, then pour off and bring to a boil and pour over the fruit again, taking care to have jars full; seal tightly.—Mrs. BARNHART.

### UNFERMENTED WINE.

Pick grapes from the stem, wash them well and scald in a pan for a few minutes or until the pulp and skins are thoroughly scalded through, then pour into a jelly bag and allow to drain all night. When the juice has all drained out, mix the remaining pulp with two or three cups of boiling water and drain again. Add sugar at the rate of one lb. sugar to seven or ten of juice, according to taste; boil two or three minutes, and bottle, cork and seal while boiling hot. To avoid breaking bottles, place them in a kettle of cold water and bring to a boil. Take out bottles as wanted.—C. C. SHARPE.

## SUMMER DRINK.

Ten pounds of white sugar, three quarts of boiling water, five ounces of citric acid, five scruples of oil of lemon; put sugar and acid in an earthen jar, pour on the boiling water, when quite cold add the oil of lemon. Mix well and bottle.—MRS. R. MILLS.

## SAUCES AND JELLY TO SERVE WITH MEATS.

With roast beef, grated horseradish; roast veal, tomato sauce; roast mutton, currant jelly; roast pork, apple sauce; roast lamb, mint sauce; roast turkey, cranberry jelly; roast venison, black currant or grape jelly; roast goose, tart apple sauce; roast chicken, bread sauce; roast duck, orange salad; corned beef, mustard.

