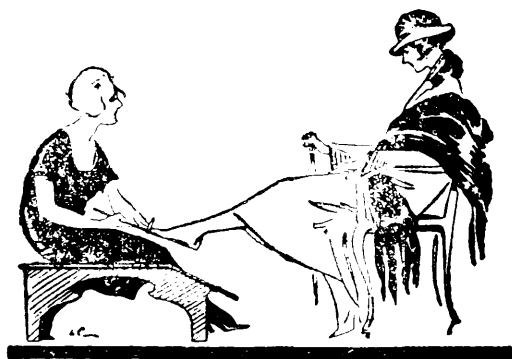


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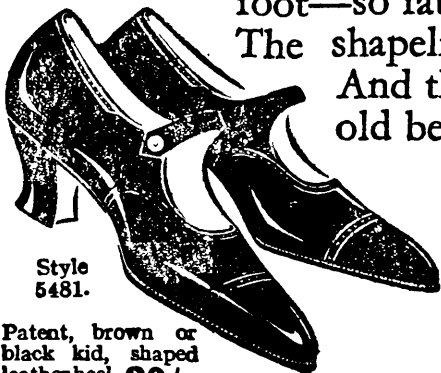
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PREFACE

IN almost every Ayrshire family at one time there existed a manuscript recipe book, or collection of recipes tied together, which were handed down from one generation to another as something really worth knowing. Many of these old family recipes, often jealously guarded and treasured by their owners, have been placed at the disposal of the compilers of this book and now appear in print for the first time. One of the most important points in their favour is the assurance that every recipe has been tested and its absolute reliability guaranteed. Many Ayrshire folk at home and abroad will recognise some little bit of cookery, characteristic of the old home, or will welcome with satisfaction some long-lost method after whose ingredients they have often sought in vain. The profits derived from the sale of this book will be devoted to charities.

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THE "AYRSHIRE" COOKERY BOOK

Soups.

Barley Broth.

3 lbs. shin of beef, 3 pints water, 1 breakfastcupful fine pearl barley, well washed. Boil together, and skim while boiling. Now take 3 large carrots, grate 1, and mince the others. Mince also 3 turnips and a handful of peeled onions, add a handful of parsley chopped, and when the beef and barley have boiled slowly for about 3 hours, add the vegetables. Let the whole boil another hour, taking care to stir it frequently. Allow it to stand $\frac{1}{2}$ hour by the side of the fire before it is served.

Barley Soup.

5 ozs. barley, 5 pints water or vegetable stock, 1 large onion, 1 stick celery, pepper and salt, $\frac{1}{2}$ pint milk, $\frac{1}{2}$ oz. margarine. Wash the barley and soak overnight in a little water. Put the barley and water into a pan with the vegetable stock and seasonings. Simmer steadily 4 to 5 hours. Take out what remains of onion and celery, add the milk, bring to the boil, then add the margarine in little pats, but do not boil again.—Mrs GEMMILL, M'Lelland Drive.

Bean and Tomato Soup.

Soak 1 quart of haricot beans overnight. Cut up 2 or 3 onions and tomatoes, brown them in some dripping, drain the beans which have been soaking, place with onions and tomatoes. Add sufficient water to cover them (or stock is better if you have it), some herbs, pepper and salt. Let the whole boil 7 or 8 hours, adding stock or water as required. Before sending up, thicken with potato. It is an improvement to put the soup through a sieve. Tinned tomatoes are excellent.—Mrs LAMING, London.

Beef Tea.

$\frac{1}{2}$ lb. beef-steak, as fresh killed as possible; cut it into small bits, remove every atom of fat, put into a jar with $\frac{1}{2}$ pint of cold water, and let it stand for 1 hour; cover closely; stand the jar in a pan of boiling water, and leave for 4 or 5 hours (the water should boil all the time), then stir up and pour off the beef tea. Remove any fat that may be on the top with a piece of soft paper or blotting-paper.—Cunningham-head.

Brown Soup.

2 lbs. hough or shin of beef, 1 carrot, 1 onion, 1 parsnip, 1 small turnip, 2 sticks of celery, a few peppercorns and salt to flavour. Scrape the skin off the beef, remove the marrow from the bone. Prepare the vegetables. Put the marrow and a small bit of butter in a dry soup pot, let it get very hot, then add the meat cut in small pieces, and the bones. Let them fry till a rich brown, now add the vegetables and let them continue to fry for 10 minutes more. Then add 3 quarts of water and flavourings, put on the lid and, when it is nearly boiling, skim well. Now put it to one side and let it simmer for about 4 hours. Let the soup cool and then break an egg, shell and all, into it, whisk it over the fire. Whenever it starts to boil, pour in $\frac{1}{2}$ a cup of cold water; do this twice again. Then pour the soup through a napkin to strain.

Carrot Soup.

2 lbs. carrots, little ham, small onion, $\frac{1}{2}$ oz. margarine, seasoning, 2 pints stock, sprig parsley, $\frac{1}{2}$ pint milk, 1 oz. flour. Grate the carrots, chop ham and onion, place in pan with margarine. Cook gently 20 minutes, add stock, seasoning, and parsley. Simmer gently 1 hour, skimming frequently. Thicken by blending flour and milk; add some soup to this; return to pan. Stir till boiling; boil a few minutes.—Mrs RANKIN, Hurlford.

Celery Soup.

1 head celery, 2 pints water, 1 gill milk, 1 yolk of egg, salt and pepper. Piece of butter or margarine (size of walnut). Put celery into pan, with butter already melted, and stir till

each piece of celery is covered with butter. Pour on water, add salt and pepper, and boil without lid, till celery is soft. Skim well as froth rises, then rub through sieve. Return soup to pan, and stir until it boils. Have ready milk and egg beaten up, and pour boiling soup on this.—Mrs BAIN, Dundonald Road.

Chicken Soup (of Chicken Bones).

Put 2 ozs. butter in a stewpan, a tablespoonful of flour, and a quart of cold water. Let them boil, stirring all the while. Then add the uncooked bones and heads of 3 chickens, all carefully cleaned and bits of skin taken off, and as soon as the other things boil, 2 ozs. of ham or knuckle of bacon, cut in dice. If the bones have been previously cooked, the soup must have second stock instead of water. With the ham and chicken bones put in 2 sliced carrots and 4 sliced onions, a sliced stick of celery, a bunch of sweet herbs, $\frac{1}{2}$ teaspoonful of white peppercorns. All must simmer together for 3 hours, then pound any meat left on the bones, and pass through the sieve, or strain through a tammy, also the celery and onions, and warm up in a clean stewpan. When off the boil, add cream or milk. This soup can be made of turkey bones.

Cream of Barley or Rice Soup.

1 quart chicken or white stock, 2 ozs. fine pearl barley or rice, 1 oz. butter, 1 gill cream or $\frac{1}{2}$ pint boiled milk, pepper and salt, 1 onion, $\frac{1}{2}$ inch cinnamon, 1 bay leaf, a few parsley stalks. Use the fine barley for this soup, wash it well in cold water, put it in a saucepan with cold water to cover, bring it to the boil, strain and rinse again with cold water. This is to blanch or whiten the barley. Rinse out the saucepan and return the barley to it with the meat boilings, or the white stock. (The water in which a young rabbit or a piece of veal has been boiled can be used for this soup.) Add the onion thinly sliced, the bay leaf, cinnamon, and parsley stalk. Simmer for 2 hours, or until the barley is quite cooked. Then rub as much as possible through a hair sieve. Return the puree to the pan with the butter, and add cream or boiled milk. Season to taste, and stir over fire till boiling. A few cooked green peas may be added.—Mrs PATERSON, Bellwood.

Hare Soup.

Skin hare and carefully preserve blood. Wipe with a damp cloth, and cut off all fleshy parts, which put away till next day. Cut up remainder of hare, and put it in pot with cold water and, when boiling, add all sorts of vegetables and celery and a teaspoonful of peppercorns. Boil all day, and strain. Next day take 4 ozs. butter, and, when hot, brown the pieces of hare slightly in this, cut up in small pieces. Don't let them get hard. Add a little of the stock and simmer 40 minutes. Add the blood, and stir one way till it boils. Add to stock which you have already boiling, thicken with flour or a teacupful ground rice, and season with salt and a little cayenne.

Hare Soup.

After skinning the hare, rub it over with a clean towel to remove the hairs. Don't wash it. Collect all the blood carefully into a basin, and put a little salt in it to keep it from curdling. Then cut it up in joints, and put it in the soup-pot with cold water, a bit of carrot, turnip, and celery, peppercorns, mace, and 3 cloves, and a very little salt. When it is boiling add stale crust of bread and cooked potatoes. Let the hare boil to rags. Take off some of the meat before it is quite cooked and keep, to put into the soup in small pieces before dishing. Then strain the stock, and let it cool before adding the blood. Put the stock on the fire with the blood thickened with flour, about $\frac{1}{4}$ lb. flour, but it depends on the quantity of stock. Stir it constantly till it comes to the boil, then serve.—Miss CAMERON, Cunninghamhead.

Hare Soup.

This recipe is the missing link between hare soup and jugged hare. Skin, save the blood, wipe the hare, cut it in small pieces, and fry in butter, with a sliced onion, till browned, for a $\frac{1}{4}$ or $\frac{1}{2}$ an hour. Put it in a brown stone jar, cover it with good stock, another onion, and sweet herbs. Stew for about 3 hours. Thicken the gravy with $1\frac{1}{2}$ dessertspoonfuls of flour, add the blood, $\frac{1}{2}$ pint of beer, and a glass of port wine, if wished. Also add 1 small teaspoonful mushroom catsup. Put the bits of hare in a very hot tureen, and strain the soup

over it, add 1 teaspoonful of currant jelly. Help it into soup plates, and offer currant jelly to each person to eat with it.—Mrs THORNEYCROFT, Hillhouse.

Hotch Potch.

8 breakfastcupfuls water, 1 pint green peas, 3 small turnips, 3 small carrots, 3 young onions, 1 cauliflower, 1 handful of parsley, 1 oz. butter, 1 lettuce, 1 pinch of sugar, 1 teaspoonful vinegar, pepper and salt. Cut the turnips, carrots, and onions into very small square pieces. Put the butter into the soup-pot and let it melt, but it is not to get brown. Put the cut vegetables among the butter, and stir over the fire until they have steamed a good deal; now pour the water on and boil $\frac{3}{4}$ of an hour. Have the peas ready, and the cauliflower broken into small sprigs. Add them, with the vinegar and sugar. Shred the lettuce very fine and add it also. Boil gently another $\frac{1}{2}$ hour. Chop the parsley finely and give it 5 minutes. Season this soup very well, and although it is not the correct thing to put barley into hotch potch, yet, for the sake of the nourishment, it might be added to this soup.—Miss CALDERWOOD, Fenwick.

Invalid Soup.

$\frac{1}{2}$ pint of beef tea, 1 dessertspoonful of crushed tapioca or sago, 2 yolks of eggs. Boil the tapioca in a little water until clear. Strain it, and put it into the beef tea, which should be made warm. Add the yolks of eggs, and cook slightly. Season and serve.—Mrs MACFARLANE, Edinburgh.

Kidney Soup.

If ox kidney, wash well. Cut kidney into very small pieces; roll in flour with a little salt. Put it in a pot and cover kidney with cold water, and let it stand for $\frac{1}{2}$ an hour. Put pot on the fire, keep stirring till it comes to the boil, strain through a sieve, put kidney back in pot with a little stock, or water, and cook till tender. Have some second stock ready. Put kidney and strained gravy into stock, and boil up. Season to taste. This makes good kidney soup, and very easily made.—Mrs M'CRONE.

Lentil Soup.

1 lb. lentils, 1 carrot, 1 small turnip, 3 potatoes, 2 good-sized onions, 2 oz. dripping or margarine, $\frac{1}{2}$ teaspoonful sugar, pepper, and salt, $2\frac{1}{2}$ quarts water. Wash lentils till they are thoroughly clean; prepare vegetables, cut in pieces. Have the dripping smoking hot, fry onions a nice brown, add lentils and vegetables, season, cover with the water, boil together for 2 or 3 hours, stirring from time to time. When soft, strain, re-heat, and serve. A pinch of celery seed improves the flavour.—Mrs M'KERREL, Overton Cottage.

Methley Soup.

6 onions, 6 potatoes, 2 ozs. dripping, 1 tablespoonful oatmeal, $\frac{1}{2}$ teaspoonful sugar, ditto pepper, 1 tablespoonful salt, 2 quarts water. Wash and pare potatoes and onions, cut them in small pieces; make the dripping hot in a pan, fry the vegetables, but do not brown them, pour on the water, boiling; stir in salt, sugar, and pepper, also the oatmeal. Simmer till quite tender, crush through a wire sieve; boil up, and the soup is ready—a tasty, inexpensive one.—Miss FINDLAY.

Mock Kidney Soup.

$\frac{1}{2}$ lb. liver, 2 pints stock, 1 tablespoonful dripping, seasoning, 1 onion, 1 mushroom, $\frac{1}{2}$ carrot, $\frac{1}{4}$ turnip, parsley, flour in proportion of $\frac{3}{4}$ tablespoonful to each pint of soup. Wash and cut up the liver in small pieces, and fry a good rich brown colour in dripping; add to the stock. Cut the onion in rings and fry also; add vegetables and seasoning to the soup; bring to boiling point, skim, and simmer 1 hour; remove vegetables, thicken soup, or the liver and vegetables may be passed through a sieve and no thickening added.—Mrs RANKIN, Hurlford.

Mock Mullagatawny Soup.

Take the remains of a roast chicken, and cut off all the meat you can get. Cut it in very small pieces, and lay it aside till wanted. Now put the chicken bones on to boil with 6 breakfastcupfuls water, 1 large onion, 1 dessertspoonful peppercorns, and a small piece of mace. Boil very well and strain. Add the minced chicken, 1 large apple (stewed and pulped), a

small $\frac{1}{2}$ cupful of rice, and a few sprigs of parsley. Boil till thick, then add $\frac{1}{2}$ teaspoonful curry powder, dissolved in a little hot water. Add salt to taste.—Miss BAIRD, Abbeyville.

Onion Soup.

Take a saucepan, put in about 2 ozs. lard. Cut 1 lb. onions in rings, and brown them well, then add 2 lbs. potatoes cut in small pieces, pepper, salt, and 6 pints water. Bring all to the boil, and let simmer slowly for 2 hours. If a meat bone is at hand, it will improve the soup. When finished, pass all through a colander, and serve with grated cheese.—Madame DESCHOEVE.

Ox-tail Soup.

No. 1.—For putting in a soup, use the thinner end of the ox-tail, in joints; fry them in butter. Finish by simmering in stock till tender. Then add a “scarce-suspected” touch of arrowroot to the soup to thicken it.

No. 2.—Get the butcher to scald, but not skin, an ox-tail, then joint it and wash it well. Boil the joints of ox-tail many hours in second stock, with sliced carrot, turnip, celery, onion, a bunch of herbs, 3 cloves, a blade of mace, and a few peppercorns. When the meat is soft, take the joints out carefully, lest they should break, and put them aside. Strain the soup through a sieve, and, that you may clarify it nicely, take $\frac{1}{2}$ lb. of raw beef or veal, and put it into a clean basin with 3 table-spoonfuls of cold water. Next pour it into the hot, strained soup, and let it boil on the fire. Then simmer $\frac{1}{2}$ hour by the side of the fire. Warm up the joints of ox-tail in the soup before sending to table.—Mrs THORNEYCROFT, Hillhouse.

Pea Soup (of Dried and Green Peas Mixed).

When peas are young and scarce, take 1 breakfastcupful of them, wash them, boil, drain, and put aside. Next put on 1 teacupful of green, split, dried peas, or 1 quart of old large garden peas, well washed, $\frac{1}{4}$ lb. of stock ham, cut up in 3 pints of stock, $\frac{1}{2}$ of mutton broth, and $\frac{1}{2}$ of boiled beef liquor. Let it first come to the boil, then simmer for 2 hours. A $\frac{1}{4}$ of an hour before the end, add a little pepper and 2 fresh, previously well-washed lettuces cut up, also a sprig of mint, also half the quantity of young peas. In $\frac{1}{4}$ of an hour take out the mint. Pass all the rest through a fine hair

sieve. Add the rest of the whole peas, leaving them whole, give it a boil up, and skim. Take it off the fire and add 1 teacupful of warm cream to the soup, and serve in a heated tureen. A $\frac{1}{4}$ lb. of pickled pork improves the flavour, if old peas are used.

Potato and Oatmeal Soup.

6 potatoes, $\frac{1}{2}$ lb. oatmeal, 3 pints cold water, 1 small onion, a little bacon rind or a ham bone, seasoning. Sprinkle the oatmeal in the water, and boil until soft, with the bacon or ham bone. Add the potatoes cut into slices, and cook until all is creamy. Season and serve, thinning with a little water if too thick.

Pot-au-feu.

4 lbs. fresh meat, 4 quarts water, 4 leeks, also 1 onion, carrot and turnip (cut lengthways), some whole pepper (in muslin), a bunch of herbs (in muslin). The beef and water are to simmer together in an earthenware vessel on a very small fire. It should take a long time to come to the boil, and after it boils it must simmer again quite slowly, and the fat, as it rises, must be carefully skimmed off. After the beef and water have thus boiled for 20 minutes, add the vegetables, etc., and simmer all again, as slowly as possible, 7 hours. In all, the dish should take from 9 to 10 hours. Serve the soup with vermicelli or rice. The vegetables and meat, with a little of the broth, for gravy, make a good dish separately by themselves.

Rabbit Soup.

Put a rabbit into a stewpan with 2 quarts of cold water ; let it boil up. Pour this first water away, add again 2 quarts of cold water, a piece of lean ham, and a piece of celery, 1 onion with 2 cloves stuck into it, 8 white peppercorns, a small sprig of bay-leaf and thyme. When it boils up, draw, with lid on, to the side of the fire to simmer for 2 hours. Then strain, and let it get cold, so that all grease can be taken off. Pick all the meat from the bones, and pound it in a mortar, with a little of the stock, and pass it through a fine hair sieve. 1 hour before it is wanted, add some more stock, with a teacupful of well-washed sago, and boil 20 minutes to $\frac{1}{2}$ an hour. Strain again, and just before serving add the yolk of 1 egg,

mixed with 1 teacupful of cream or milk, some chopped parsley, and the puree of meat. It must not boil after these are added, but be kept very hot.—Mrs THORNEYCROFT, Hillhouse.

Scotch Broth.

2 lbs. boiling beef, 1 cupful pearl barley, 1 piece of turnip, 2 onions, 1 carrot, 2 leeks, the heart of a kale. Cover the beef with cold water, bring it to the boil, and skim well. Add the barley and vegetables, cut into small squares, and the kale chopped fine. In summer, green peas and young cabbage may be added. Boil 4 hours.—Miss H. FINNIE, Springhill House.

Spinach Soup.

Boil till quite tender as much spinach as would make a good dish. Pass it through a hair sieve. Put in a pan 3 pints stock, and when boiling stir in gradually the spinach pulp, till the whole is quite hot and smooth. When you take it off the fire, stir in 1 gill of cream. Have tureen very hot, and serve. A yolk of egg further improves it.—Mrs GAIRDNER, Linksvie.

Spinach Soup.

1 big or 2 small onions, 2 large handfuls of spinach, $\frac{1}{2}$ pint milk, $\frac{1}{2}$ oz. crushed tapioca, $\frac{1}{2}$ oz. margarine. Soak the tapioca in milk for 1 hour. Slice onion, add spinach, simmer slowly in $1\frac{1}{2}$ pints water for 1 hour. Sieve vegetables, add tapioca and milk, whisk or stir and serve very hot.

Spring Lentil Soup.

Put 1 oz. butter into a large saucepan, and into that slice $\frac{1}{2}$ lb. hard onions; allow it to sweat with the lid closely on, over a gentle heat, for 15 minutes. Wash well $\frac{3}{4}$ lb. lentils, and add to the onions, with about 3 pints water, salt, and pepper. Simmer for 2 hours, rub through a sieve, and return to pot. When boiling, add some carrots and turnips cut in slices no thicker than a sixpence, boil for $\frac{1}{2}$ hour longer, then add a few green peas and some chopped parsley 15 minutes before serving.—Mrs COWAN.

Stockless Soup.

1 coffeecupful lentils, 1 coffeecupful haricot beans, 1 onion, pepper and salt, 1 piece margarine or dripping. Soak lentils

and beans all night. Add sufficient water to make a good thick soup, and boil for about 2 hours. If too thick, after it has boiled for a time, add more water.—Mrs J. D. WYLIE, The Knowe.

Tapioca Soup.

1 quart of veal stock, 1 teacupful small tapioca, $\frac{1}{2}$ pint milk, the yolk of 1 egg. Soak the tapioca 4 hours, then throw it into the stock to simmer till quite cooked. Put the yolk of egg into a basin, and add the milk warmed. Mix and add to the soup. It must be hot, but must not boil after the egg goes in. A little lean ham, or a bone of ham, drawn down with the stock improves the flavour.—Mrs THORNEYCROFT, Hillhouse.

Tomato Soup.

Slice 2 lbs. of fresh tomatoes. Mince a little raw ham, 1 carrot, 2 onions, 2 small leeks, also add a few peppercorns and cloves. Let all "sweat" together in a stewpan 20 minutes. Next let all boil gently for a full hour, with 3 quarts of chicken broth, skim it well, and pass through hair sieve. Put the soup back into the stewpan, with cayenne pepper, and salt to your taste. Let it simmer gently, and just before sending to table add $\frac{1}{2}$ pint cream. Get fresh tomatoes if you can, quite ripe. If not, use those in tins.—Mrs THORNEYCROFT, Hillhouse.

White Soup.

Joint a knuckle of veal, and put on the fire with a little butter, 4 onions, carrots, celery, herbs, and a blade of mace. Shake a little flour over the meat, and when the gravy is drawn add 1 gallon of cold water and 1 teacupful of rice. Let it simmer all day, then strain it. When cold, take off all fat and put in a little vermicelli. Thicken with ground rice, and add a little milk.—Mrs THORNEYCROFT, Hillhouse.

White Soup.

White stock. Season with a little mace. Free the stock from fat. When the stock is warm, add a little milk or cream. Let it boil, thicken with flour or cornflour. A yolk of egg well beaten and mixed with the soup is an improvement. Care must be taken that it does not curdle.—Mrs MORRISON, Springhill House.

Fish.

Agi.

6 ozs. butter, 1 onion (fried in the butter), 10 potatoes peeled and quartered, 1 tablespoonful powdered chillies, 1 tablespoonful grated cheese, 1 cupful cream, 5 hard-boiled eggs (cut in quarters), 6 tomatoes (cut in quarters), flesh of 2 lobsters, salt. Mix all together, and serve hot.

Agi (most economical).

3 ozs. margarine, 10 potatoes, 1 onion, anchovy sauce, 3 eggs. Any white fish.—MISS ANDERSON, Barskimming.

Arabi Pasha.

Cut into quarters 6 or 8 fair-sized tomatoes peeled, then fry some cut small onions in a saucepan, adding a little cold fish, a teaspoonful of curry powder, pepper, salt, and a little butter. Cook for 5 minutes, then put in tomatoes; cook another 5 minutes, lastly add $\frac{1}{2}$ cupful of milk and a teaspoonful of sugar. Stew slowly for $\frac{1}{4}$ of an hour. Have ready some well-boiled rice, line a basin with it, then fill up with tomato mixture, and cover with rice. Stand the basin over a saucepan of boiling water for 10 minutes. Turn out, and serve.—MRS PATERSON, Bellwood.

Boudin of Fish.

1 dessertspoonful butter, 2 tablespoonfuls bread-crumbs, 2 tablespoonfuls meat, fish, or game, 2 eggs. Pepper, salt, and mace. Soak bread-crumbs in boiling milk and beat up, add butter (and fish put through sieve), add yolks of eggs; season; add, lastly, *very* stiffly beaten whites of eggs. Steam $\frac{1}{2}$ to $\frac{3}{4}$ of an hour. Pour over white sauce, after turning out of tin. Sufficient for four people.—MISS E. M. SMITH, Irvine Auxiliary Hospital.

Breakfast Dish.

1 ripe red tomato, $\frac{1}{2}$ a dried haddock, 1 oz. good butter, and sufficient rice to border a small dish. Boil the rice in water and dry, but not to harden the grains. Put tomato and butter into an enamel saucepan and cook over a gentle heat until the tomato is done. Scald and flake the haddock, remove every bone, and skin. Add the fish to the butter and tomato, stir in a beaten egg, and simmer gently until the egg is just set, then pour the whole on a dish bordered with rice, and serve at once.—Mrs TURNER, Broadlea.

An Easy Breakfast Dish.

Some Findon or Aberdeen haddock, two or three times its bulk in cooked potatoes; dripping. Remove the skin and bones, and cut the fish in small pieces. Fry with some dripping. When cooked put in a dish, and fry the potatoes till brown. Then mix fish and potatoes well together and serve *very* hot. Seasoning if desired.

Cod and Oyster Sauce à Réchauffé.

Fish in the centre, with newly-mashed potatoes as a border, not browned. The cod has been boiled. Take what has been left over of the cod, and pull it in pieces, as for a fish pudding. Warm it up in a little milk, warm up the oyster sauce also, and put all together on a hot dish, with a wall of mashed potatoes round. The potatoes must be turned out *very* hot, the last thing before the fish is added.

Creamed Fish.

Melt 1 oz. butter in a small saucepan. Stir in 1 oz. flour, and add gradually $\frac{1}{2}$ pint milk. Boil 5 minutes, pour in $\frac{1}{2}$ gill warm cream. Season with nutmeg, salt, and pepper. Add any cold boiled fish, free from bones and skin. When hot, serve garnished with fried croutons, or in scallop-shells with brown bread-crumbs on top. The cream may be omitted without spoiling the mixture.—Mrs LAMING, London.

Curried Fish.

1 lb. cod, 1 onion, $\frac{1}{2}$ oz. butter, 1 teaspoonful curry powder, 1 teaspoonful chutney, 1 teaspoonful lemon juice, $\frac{1}{2}$ oz. flour

$\frac{1}{2}$ teaspoonful salt, $1\frac{1}{2}$ gills white stock, 1 tablespoonful cream. Remove the skin and bone from the fish and cut up in inch square pieces. Put the butter in a saucepan, add the chopped onion, fry till a pale yellow, now add the curry powder and chutney, and stir a few minutes, then add stock and salt. Stir over the fire till it boils, let it cook slowly, stir frequently, then add the fish; put on the lid. Be careful not to break the fish, so let it cook gently. It will take about 10 minutes for the fish to cook. Lift out the fish, add the cream and lemon juice to the sauce, pour it over the fish and serve with boiled rice, put neatly round the dish.

Fillets of Sole à la Marie.

Put some nice-sized tomatoes to bake. But not too many. Scoop the centre out with a small spoon. Put a little onion, that has been chopped finely and fried in butter, into the tomatoes and a fillet of sole. Cover with tomato sauce and serve. Roll the fillets of sole and place on a buttered tin, sprinkle with lemon juice, cover with buttered paper and cook for 10 minutes.

Findon Haddocks.

Soak them, if necessary, $\frac{1}{2}$ an hour in cold water, take out and wipe dry, skin them carefully, rub them lightly over with olive oil, cook them before a clear fire, 5 or 6 minutes in a double gridiron, turning often, thickest part, the back, to be put to the fire in first instance. Hot dish, hot napkin. Another way is to toast them on a fork before the fire. They can be cooked in the oven with a little milk, nothing else.

Fish Cake.

$1\frac{1}{2}$ lbs. white fish, $\frac{1}{2}$ teacupful bread-crumbs, 1 oz. butter, $\frac{3}{4}$ teacupful milk, 2 eggs, 1 teaspoonful finely-chopped parsley, $\frac{3}{4}$ teaspoonful salt, $\frac{1}{4}$ teaspoonful pepper, 1 teaspoonful anchovy sauce. Boil the fish, or, if there is any fish left over, use it. Remove the skin and bone; chop it up finely. Put it in a basin, with bread-crumbs, parsley and seasonings, the melted butter and well-beaten eggs and milk. Mix thoroughly, and butter a plain mould or dariole mould, pour in the mixture and cover with buttered paper and steam the large mould $\frac{3}{4}$ of an hour, the small ones 20 minutes. Serve with parsley sauce.

Fish Cakes.

$\frac{1}{4}$ lb. cooked fish, 2 ozs. cooked potatoes, $\frac{1}{2}$ oz. butter, 1 yolk of egg, pepper, and salt. Remove the fish from the bones and skin. Chop up the fish. Rub the potatoes through a wire sieve. Melt the butter in a saucepan, add the fish and potatoes, and put in the yolk of egg. Season well with pepper and salt, and cook till the mixture binds together into a ball. Turn on a plate to cool. Form into cakes, brush with beaten egg, dip in bread-crumbs, and fry in boiling fat. Drain and serve.—Mrs MACFARLANE, Edinburgh.

Fish Cakes.

$\frac{1}{2}$ lb. cooked fish, 2 ozs. crumbs, 1 oz. margarine, 1 egg, ground mace, milk, chopped parsley, salt, and pepper. Remove the skin and bone from fish and flake it finely. Mix together all the dry ingredients and chopped parsley, add beaten egg, melted butter and milk. Form into cakes, brush with egg and crumbs; fry in deep fat. Serve on a dish, paper, and garnish with parsley.—Mrs RANKIN, Portland Cottage, Hurlford.

Fish Cakes.

1 lb. cooked fish, $\frac{1}{2}$ lb. mashed potatoes, 3 ozs. butter or lard, 2 eggs. Remove skin and bone from the fish, chop up. Mix with potato and butter (melted) seasoning, salt, and pepper; add beaten-up eggs. Thoroughly mix. Form into round cakes, using oatmeal to well flour them all over. Fry golden brown in lard. (If preferred, omit oatmeal and use bread-crumbs and beaten-up egg.)—Mrs STUART, Lainshaw.

Fish Cream.

3 ozs. boiled fish, broken up finely, 2 ozs. bread-crumbs, 2 eggs well beaten, a little salt and white pepper. Melt a piece of butter (size of large walnut) in a breakfastcupful of boiling milk, and mix all together. Steam in a greased bowl for $\frac{1}{2}$ an hour, and serve with white or parsley sauce poured over.—Mrs TURNER, Broadlea.

Fish Custard.

A fresh haddock, filleted. Put in a buttered dish, sprinkle with pepper, salt, and a little grated Parmesan cheese. Cover

with bread-crumbs. Beat up an egg in a breakfastcupful of milk, pour over the fish, put little pieces of butter on the top, and bake about $\frac{1}{2}$ an hour. Any white fish will do.—Miss BUNTINE, Nurseryhill.

Fish in Custard.

2 lbs. filleted white fish, 2 eggs, 1 pint milk, salt, and pepper. Cut the fish into nice-sized pieces and season well. Place in a buttered pie-dish. Make the custard. Season and strain over the fish. Bake in a moderate oven till nicely browned (about 1 hour).—Mrs RANKIN, Hurlford.

Fish Pudding.

1 lb. cooked fish, 1 oz. butter, $\frac{1}{2}$ pint milk, 2 eggs, $1\frac{1}{2}$ ozs. flour, pepper and salt to taste. *Method.*—Grease a mould and sprinkle it with browned crumbs. Chop the fish finely. Melt butter, add the flour, mix and pour in milk, stir until boiling. When cool add the fish, eggs, and seasonings. Pour into mould, and steam slowly 50 minutes. Turn out, pour sauce round, and serve hot.—Mrs HENDERSON.

Fish Salad.

Skin, bone, and shred some cold fish (almost any kind would do); put this into a bowl, and add to it $\frac{1}{4}$ its quantity of lettuce, washed and shredded, also $\frac{1}{4}$ celery (if in season), cut in shreds or strips. Mix all together, adding salt and pepper to taste. Arrange neatly in a salad bowl, and pour over some mayonnaise dressing, garnish with hard-boiled eggs, cut in slices. When celery is not in season use shredded endives or sliced tomatoes.—Mrs TURNER, Broadlea.

Fish Soufflé.

1 filleted haddock, 3 eggs, 1 oz. flour, 1 gill milk, 1 oz. butter, pepper, salt, lemon juice. Scrape the haddock, pound it, and sieve through a wire sieve. Make a panada of the flour, butter and milk, and season nicely when slightly cooled, stir in the yolks, one at a time, and the fish. Add the whites beaten stiffly, and steam in a well-buttered tin 40 minutes. Serve with an ordinary white sauce round.

Fresh Haddocks.

After the fresh haddocks have been nicely cleaned, rub over with salt; let them lie in it 12 hours. Then take them out and dry them thoroughly, then hang them up to dry for some hours more before you cook them. Sprinkle the fish over with dry flour to hinder them from burning, and place them on a double gridiron or toaster, or on a brander, if you can stick it upright, before, not over, a clear but moderate fire. Turn often, so that they neither blacken nor burn. They should be a nice brown, like the outside of a toasted muffin. When one side is well done and nicely browned, turn the other side to the fire. They will take from 20 minutes to $\frac{1}{2}$ an hour to cook. Serve hot in a napkin. Whiting may be cooked in the same way, but they must not be rubbed with salt, only cleaned and dried.

Haddock for Breakfast or Luncheon.

Pick haddock from bones, add rice plain boiled and dry, as if for curry. Break 1 or 2 lightly-boiled eggs over all, and warm up, adding an infinitesimal bit of chopped green chilli instead of pepper.

Herrings Broiled (split and broiled for breakfast).

Scale, gut, and wash the fish, then wipe perfectly dry. Split them and take out the bone, season with black pepper and salt, lay them on a well-buttered, double, wire gridiron, and cook them on a clear fire for 5 minutes. The advantage of the double gridiron is that the herring can be turned without being handled. It is also suitable for cooking them in front of the fire, if the fire should not be clear enough to cook the fish over the top, without getting smoked.

Herrings Kippered.

To kipper fresh herrings you open them, and put pepper and salt in, and hang up 2 or 3 days to dry in the kitchen smoke. Kippers are better not soaked, merely split and cooked as you do fresh herrings.

Kedgerree.

Use fish that has been previously cooked. Boil well a breakfastcupful of rice, soft, but quite dry, each grain separate from

the other. Hard boil 2 eggs, put a good piece of butter to melt in a stewpan, flake the fish, making sure it is free from bones. Mince the eggs, add both to the rice, to bind and heat up, season with a little pepper and salt, and serve very hot and very dry.

Lobster Cutlets.

For 1 dozen cutlets use 1 pint of lobster meat (chopped rather fine), $\frac{1}{2}$ pint of cream or stock, a generous tablespoonful of flour, 3 tablespoonfuls of butter, 1 of lemon juice, $\frac{1}{4}$ of a teaspoonful of white pepper, $\frac{1}{6}$ of a teaspoonful of cayenne, 1 level tablespoonful of salt, 4 eggs, some crumbs for breading, and the tips of 12 of the small claws. Mix the salt and pepper with the chopped lobsters. Put the cream or stock on to boil. Mix the flour and butter, and stir into the boiling cream (or stock). Cook for 1 minute, stirring all the while. Now add the lobster, stir well, and cook for 3 minutes. Next add 2 of the eggs well beaten, stir quickly, and take from the fire instantly. Stir in the lemon juice, and spread the mixture on a platter to cool. When it is cold, sprinkle a board with fine bread-crumbs, and put a soup-plate full of crumbs on one corner of the board. Beat 2 eggs in a second soup-plate. Butter a cutlet mould, and sprinkle it generously with the crumbs. Pack it full of the prepared lobster. Turn the cutlets out on the board, and line the mould again with crumbs, proceeding as before. When all the cutlets have been formed, cover them with beaten egg and crumbs. Now stick a small claw into the small end of each cutlet. Fry for about $1\frac{1}{2}$ minutes. Drain on kitchen paper, and arrange in a circle on a warm napkin, putting a teaspoonful of Tartar sauce in the centre of each cutlet, or they may be arranged on a dish, and anchovy sauce be poured around them.—Mrs ADAIR, Dean House.

Oatmeal and Smoked Fish Patties.

$\frac{1}{2}$ lb. smoked cod may be used. Soak 1 teaspoonful of oatmeal in a little cold water overnight. Chop the fish, and put along with oatmeal a small onion chopped, lemon juice, salt, pepper, $1\frac{1}{2}$ ozs. margarine, sufficient water to make into the consistency of thick cream. Cook slowly for 20 minutes, then add chopped parsley. Put it into tins greased and dusted with flour, cook in oven for 20 minutes. Served with tomato sauce, these are delicious.—Mrs HENDERSON.

Oyster Patty.

Scald 3 dozen oysters in part of their liquor, add some cream and a little butter, roll in flour, a blade of mace, some nutmeg, and a very little cayenne pepper. Boil all together. Put a round, about 3 inches thick, of light puff pastry on a tin, mark out a smaller round in the centre, and bake. When baked, remove the smaller round, which makes the lid. Take out the soft inside and fill the case with oysters.

Salmon Kippered.

For winter use prepare in October. From 14 to 30 lbs. is best for kippering. *Mode.*—Lay the fish on a board or table and cut up from tail to head close along the backbone. Disengage and throw away the entrails and gills. Wash the fish well and press out every bloody particle from inside. Take out the eyes and insert a pinch of salt. Sprinkle a handful or two of brown sugar over the inside, and above it the same quantity or rather more of common salt. Lay the salmon flat on a board, the inside turned up, cover with a cloth and allow to remain 24 hours, or if preferred saltish, 36 hours in a cool place, after which give it a slight wash in order to improve its appearance, and arrange 2 or 3 wooden pegs or skewers along the interior from flank to flank, to keep it stretched. Then hang up to dry in a place neither too hot nor too cold. If the weather is fine, 1 or 2 hours of exposure to the sun and air will conduce to accelerate the curing process.

Salmon Kippered.

Clean the salmon, split it down the back, lay it open carefully, and neatly take out the bone. Put some finely-powdered salt into a deep dish, then wipe the fish dry. Sprinkle some salt all over it; let it lie 24 hours in the dish. Take it out, dry the dish carefully, and wipe all the salt from the salmon. Have ready sugar, salt, and a little pounded saltpetre. For 20 lbs. salmon, 1 lb. sugar, 2 lbs. salt. Mix these together and rub them gently into the salmon. Turn it in the dish every day. In 3 days take it out, and hang it up. It is good grilled. While in the dish, cover it closely, laying a weight on it.

Salmon Potted.

A slice of salmon (previously boiled and cold), 3 whole anchovies, $\frac{1}{2}$ lb. fresh butter, salt and cayenne pepper to taste. Pound the anchovies in a mortar, then add salmon and butter and pound well again. When all is well pounded and mixed take it out, pass it through a wire sieve, and press into potted meat dish with lid, and pour melted butter over it. It is then ready for use. A little pounded mace may be added.—Mrs THORNEYCROFT, Hillhouse.

To Boil Salmon.

Put the salmon on a plate that fits into the pot you are going to boil it in, with cold water, a few black peppercorns, a small bit of carrot, celery, and salt. Leave it standing in the pot before you boil it for $\frac{1}{4}$ of an hour. When brought to the boil, put it aside to simmer gently till ready.—Miss CAMERON, Cunninghamhead.

Sardine Grunters.

Take slice of bacon (not too large) and roll 1 sardine inside. Repeat for as many as required. Bake in hot oven. Serve on toast very hot.—MARÉSHA.

Swedish Herring Pie.

Split 1 or 2 good-sized salt herrings and steep them in cold water, after which remove all skin and bone. Peel or slice some boiled potatoes, and place alternately a layer of potatoes and a layer of fish, with butter and pepper between each layer, until the dish is full. Lastly, beat together 2 or 3 eggs and $\frac{1}{2}$ cupful of cream, and pour over the whole. Put this in the oven. Serve, and hand melted butter with it.—Mrs PATERSON, Bellwood.

Meat and Entrées.

Beef or Veal Roll.

1 lb. minced beef or veal, $\frac{3}{4}$ lb. minced ham, $\frac{1}{2}$ lb. bread-crumbs, 2 eggs, salt and pepper to taste. Mix all thoroughly, beat the eggs well and add, and then mix well with the fingers. Shape on a floured board (like a roly-poly), and tie up in a cloth wrung out of boiling water, well buttered and floured. Boil for 4 hours. Glaze or sprinkle with bread crumbs, and put parsley round.—Mrs MACKENZIE, Atholl Gardens.

Beef Steaks, St Julian (Very Small).

The under side of the sirloin, the fillet, should be used (cut about the size of large cutlets) and beaten very thin, to be fried in a buttered sauce-pan, turned, and, whilst cooking, sprinkled on both sides with some parsley and shallot (chopped fine). Pepper and salt to taste. The sauce to be made in the pan is their juice with a little flour and gravy, and a small quantity ("a dash") of mushroom catsup. Potatoes must be cut in the shape of "pigs" of oranges and fried, and dished up in the centre of these beefsteaks.

Bengal Jelly.

Cut a chicken into pieces, throw them into salt and water for 5 minutes; take them out, put them into a jar without any water except what adheres to them, cork the jar, put it into a pot of boiling water, nearly up to the neck, and keep boiling for 6 hours. Open the jar, strain the juice, add seasoning, eat either hot or cold.—Cunninghamhead.

Boiled Neck of Mutton.

Take the best end of a neck of mutton, and trim off much fat. Cover it with water, and have cut vegetables with it, to come to the boil, then put all to simmer at side of fire 3 to $3\frac{1}{2}$ hours. Add more water if wanted. It must be most tender,

but not ragged. Serve in a good gravy. Keep the liquor it was boiled in for sauce. *Sauce*.—For caper sauce, have butter the size of a walnut and a tablespoonful of flour to make a white roux. When ready add a few tablespoonfuls of the liquor, also, if liked, minced onion, and a tiny bit of raw carrot. Put this at the side of the fire, and stir it from time to time. It should remain so (watched) 1 hour, then strain and add 2 good tablespoonfuls of hot milk. Shred in capers, and a little salt, at dishing time.

Broiled Chicken Bones.

Joint what is left of cooked chickens and, when cold, rub them over with chutney, and leave so smeared all night. Broil next day like broiled bones. Serve dry or with a good, clear gravy.

Chicken à la Romaine.

1 fowl, 2 teaspoonfuls chopped parsley, 3 tablespoonfuls salad oil, 4 small onions, $1\frac{1}{2}$ ozs. flour, $\frac{1}{2}$ pint tomato pulp, $\frac{1}{2}$ pint stock, $\frac{1}{2}$ teaspoonful Tarragon vinegar, 2 ozs. macaroni, salt and pepper. Cut the fowl into neat joints, sprinkle them with the chopped parsley, salt and pepper. Heat the oil in a frying-pan, slice the onions thinly, put them in the pan with the joints of chicken, and fry a golden brown. They will probably take about 10 to 15 minutes, and should be constantly turned. Next add the flour, mix in smoothly, then add the tomato pulp and stock. Let all simmer gently till tender, from $\frac{1}{2}$ an hour to 1 hour or more; add a little more stock if necessary. Lift chicken out of the pan, and keep hot while you rub sauce through a sieve; re-heat, skim well, add Tarragon vinegar, and season carefully. Arrange the fowl on a hot dish, pour the sauce over it, and sprinkle over all a little chopped parsley, and garnish with little heaps of the macaroni, which should be boiled in plenty of salted water till tender; then cut into $\frac{1}{2}$ -inch lengths.—Mrs TURNER, Broadlea.

Chicken Cream.

4 ozs. raw chicken, fowl, or rabbit (the fillets only). Mince fine and then pound in a mortar, then rub through a wire sieve. Put this in a bowl, and gradually and thoroughly mix in 3 whole eggs, without whipping. When thoroughly mixed, add 1 gill cream. Season with a little salt, and white

or cayenne pepper. Pour this mixture into a well-buttered mould, and steam slowly for 25 minutes. When done, let it sit in the pan for about 5 minutes, which makes it firm and turn out better. Turn out, and pour a nice, thick, white sauce over all. A little chopped-up truffle put in bottom of mould makes it very nice.—Miss M'ALESTER, Kennox.

Chicken " en Casserole."

Take a young chicken and braise it in the oven for $1\frac{1}{2}$ hours, or until tender, in about 1 pint of good stock, a bay leaf, and bunch of herbs, carrots, onions, and a little mace, and a very little salt, also half-dozen peppercorns. When the chicken is tender cut it up into neat joints, remove the herbs, and skim off the fat; return it to the oven again for about $\frac{1}{2}$ an hour, with the vegetables and stock. Serve in the jar in which it was cooked.

Chicken Salad.

The birds must be boiled, not roasted. Line the bottom of a sauté-pan with melted aspic jelly, put in 4 fillets from each bird, and sauce them with a little mayonnaise, in which is a little aspic to make it set. When cold, pour a little more aspic over the fillets, and put it into refrigerator till wanted. Then dish in a circle, garnished with tongue and tarragon leaves. A well-mayonnaised salad of lettuce leaves fills the centre of this dish.

Chicken Soufflé.

A young fowl, bread-crumbs, 3 ozs. butter, 4 eggs, pepper, salt, and milk. Take the flesh from a young fowl (raw), chop it up very finely, pound it, and rub it through a wire sieve. Put it into a basin, and add to it $\frac{1}{4}$ lb. bread-crumbs, which have been soaked in as much milk as they will absorb; add 3 ozs. butter, slightly melted. Mix these thoroughly with a wooden spoon. Add the yolks of 4 eggs, one by one, mixing each well, add pepper and salt to taste and a flavouring of nutmeg. Beat up the 4 whites very stiffly, and add them last, very gently. Butter carefully a plain mould, and put the mixture in. The mould must be only $\frac{3}{4}$ full, or have a paper tied round, as the soufflé rises very much. Place in a saucepan of boiling water,

and steam gently for 1 hour. Serve with brown sauce. If cooked in a border mould, mushrooms or peas ought to fill the middle.

Cold Meat Pudding.

$\frac{1}{2}$ lb. of cold mutton, rabbit or beef, 1 teacupful flour, a little chopped parsley, 1 boiled onion, 1 breakfastcupful of milk, 1 egg, season with pepper and salt. Mix gradually in a basin the flour with the parsley and onion chopped fine, the egg well beaten, the milk, and seasonings. Mix till smooth. Chop the meat fine and add it. Pour all into a well-buttered pudding-dish; bake for $\frac{1}{2}$ an hour. Turn out and serve with gravy over it. The same may be steamed in a buttered bowl for 1 hour.—Mrs YOUNG, Roddinghill.

Corned Beef Hash.

Use scraps of corned beef, cut thin and shredded with a fork. Have some cold cooked potatoes, and chop into small pieces with a knife. Mix meat and potatoes well together. Put a little dripping into a pan, and, when hot, put in potatoes and meat. Let this brown well on one side, and then turn quickly with a palette knife and brown the other side. Serve in a hot dish, or on an ashet with cover. If liked, a very little onion can be added to the hash, and poached eggs served on top of hash make an excellent breakfast dish.—Mrs CROOKSTON, Tour.

Cornish Pasties.

Paste.— $1\frac{1}{2}$ lbs. flour, $\frac{3}{4}$ lbs. lard or dripping, salt, cold water, $1\frac{1}{2}$ teaspoonfuls baking powder. *Mixture.*—12 ozs. potatoes, 8 ozs. meat, 2 ozs. onions, 2 ozs. turnip, salt and pepper. Cut the meat finely, also potatoes, turnip and onions. Mix all in bowl with pepper and salt, and 2 tablespoonfuls water. Make paste stiff. Roll out about $\frac{1}{4}$ inch thick, cut into rounds, put on a good heap of the mixture, wet edges, fold over, pressing edges together to keep in juice. Crimp edges. Brush tops with egg, and bake on greased tin for about $\frac{3}{4}$ of an hour.—MARÉSHA.

Directions for Curry.

Cut 2 onions and 1 apple in slices, fry in butter, drain them from the butter, and put 1 lb. of meat (cut in slices) into the frying-pan with butter. Drain meat from the butter, and

put it in jar with the apple and onions. Mix 1 dessertspoonful curry powder with the butter in the frying-pan, and add 2 tablespoonfuls stock ; boil it for $\frac{1}{2}$ a minute and empty into jar with the other things. Stir well and let it simmer slowly for 6 hours, stirring occasionally. The great secret is the slow cooking. If too dry add more stock.—Miss ANDERSON, Barskimming.

Indian Curry.

Fry till brown 2 ozs. of finely-shred onions in 3 ozs. of butter. Stir in very smoothly a large dessertspoonful of curry powder, and same of curry paste, and a teaspoonful of salt. Have a chicken or small fowl skinned and cut into small joints, or more than 1 lb. of any kind of meat, free of fat and skin. Fry it brown (not too dark) in butter, onions, etc., stirring it while frying. Put into a saucepan with a teacupful of gravy or mutton or veal broth. Close the lid, and let it boil very slowly for 1 hour. This is a rich curry, but there may be less butter or onions, according to taste. If only powder, or only paste be used, there must be 2 spoonfuls instead of 1. If liked sweet, 6 raisins, chopped and stoned, or a little sugar, may be used ; if acid, a sour apple chopped up may be added, or the juice of $\frac{1}{2}$ a lemon just before it is taken off the fire.

Indian Curry.

To be made with curry powder instead of fresh ginger, etc. 2 lbs. meat, or solid fish (cod or halibut), 5 onions chopped small, $1\frac{1}{2}$ tablespoonfuls curry powder, the juice of a lemon, pepper and salt to taste. 1 tablespoonful butter and some milk. *Method.*—Mix the chopped onions with the curry powder, add pepper and salt, and moisten the mixture thoroughly with milk, and add the lemon juice. Put 1 tablespoonful butter in a pan, let it melt, then add the curry mixture, and let it stand on the fire for a few minutes, after which put in the meat, and stir occasionally till cooked. It takes about 1 hour. *N.B.*—Margarine will do instead of butter, and a chopped raw apple (instead of mango) is a very good addition. Well-boiled rice to be served with the curry.—Mrs LIMOND, Burnock, Ayr.

Singapore Curry.

1 lb. lean meat, put through coarse mincer (and not cooked before) ; 2 ozs. butter, 1 big cup of milk, 2 onions, $\frac{1}{2}$ lemon,

1 dessertspoonful of curry powder, $\frac{1}{2}$ of a cocoanut grated, salt and pepper to taste. Serve with the boiled rice in a separate dish, and hand the rice first when serving. Fry the onions in butter, add curry, and stew for $\frac{1}{2}$ an hour. Pour the milk (boiling) over the grated cocoanut, and squeeze out the juice (throw away the flesh of the cocoanut), then add meat and milk to the curry and salt and pepper and the juice of $\frac{1}{2}$ a lemon. Then stew *very slowly* for $\frac{1}{2}$ an hour. Chicken, tongue, rabbit, or mutton do as well, but meat must not be cooked before.—Mrs WILSON, Auchans.

Cutlets with Tomato Sauce.

Divide the neck of mutton into cutlets, flatten them, and scrape the inside of the bone quite clean. Put them, masked with a little clarified butter, into a saucepan, season with pepper and salt. Sauter them over a sharp fire, turn them, and drain off the butter. Put some thin light glaze over them; sautez the cutlets in this. Dish and serve with tomato sauce. *Tomato sauce*.—Take a few tomatoes, put them in a casserole with a little stock, salt and pepper. Cook this till the mixture is quite soft; rub through a tammy or colander. Just before serving add a piece of butter the size of a walnut; let it melt in the sauce. Before serving see that it is seasoned sufficiently.

Deville Chicken Legs.

1 dessertspoonful mustard (made) with Harvey sauce, 1 dessertspoonful anchovy sauce, 2 dessertspoonfuls salad oil, 1 tablespoonful brown sugar, 1 teaspoonful Chilli vinegar. Salt to taste. Skin and cut up legs. Put in mixture for a few hours before using. Heat in a pan with a little more oil.—CARNELL.

Dutch Roast.

Take a thick slice of bread and soak it in milk, break up with a fork, beat in 1 egg, then mix well with 1 lb. of minced steak. Season with pepper and salt. Put into a pie-dish and bake in a moderate oven for $1\frac{1}{2}$ hours; serve hot or cold; if hot, with brown sauce.—N. THOMSON.

Fillets de Boeuf à la Rothschild.

Cut the fillets about $\frac{1}{4}$ inch thick. Bat them out with a wet cutlet bat, put them into a buttered sauté-pan, and sautez for 3 or 4 minutes, then press till cold, trim them neatly and mask them over with a thin layer of paté de fois gras, which has been rubbed through a fine wire sieve. Smooth this over with a wet warm knife, glaze over with aspic jelly, and ornament with tongue truffle and white of egg cut in fancy shapes. Dish up on a border of aspic with a nice vegetable salad in the centre.—Eglinton Castle.

Forcemeat Balls.

1 cupful meat (any kind), 1 teaspoonful chopped parsley, 1 saltspoonful thyme, 1 teaspoonful lemon juice, 1 yolk of egg (raw), 1 tablespoonful flour, 1 tablespoonful butter. Chop the meat very fine, season it highly, and add lemon juice, thyme, and parsley. Moisten with the yolk of egg. Roll into small balls. Flour them well. Melt the butter in a shallow pan. When it is brown add the ball. Fry until brown.—Miss SHIELDS, Perceton Mains.

Fricassée of Chicken.

Cut the remains of the chicken, turkey, or rabbit into nice pieces. Make stock of the bones, break them up as much as possible, and put them in a pan with 1 pint of water with a little bit of celery and onion, a blade of mace, a few white peppercorns. Boil this gently for 1 hour, strain, and if there is fat on the top take off by laying a piece of silk paper over it. *Sauce*.— $1\frac{1}{2}$ ozs. butter, 2 ozs. flour, 1 pint stock, $\frac{3}{4}$ teacupful milk, pepper and salt, squeeze lemon juice, a few small mushrooms, and grated nutmeg. Melt the butter a little, add the flour, mix the stock in by degrees. Stir till it boils, then boil well and add the milk and seasonings off the fire. Put the meat in, cover with sauce, and heat. *Don't let it boil*. Dish; border of rice.—J. R. KERR, Cunninghamhead.

Fried Kidneys.

Skin 2 sheeps' kidneys, split open lengthways, roll in flour, pepper, and salt. Skewer through to keep them flat. Put a

little dripping or cooking butter in a frying-pan, and make fairly hot. Fry the kidneys 3 minutes each side ; serve very hot. A nice dish for either breakfast or lunch.—Mrs M'CRONE.

Galantine.

$\frac{3}{4}$ lb. cooked rabbit or veal minced, $\frac{1}{2}$ lb. ham cooked, $\frac{1}{2}$ lb. bread-crumbs, 1 hard-boiled egg chopped. Little chopped parsley, pepper and salt. Bind with 1 egg (well-beaten) and a little gravy. Boil gently in a cloth for 2 hours.

Haggis.

Have a sheep or lamb's bag thoroughly well cleaned, let it lie in salt and water for a few hours ; have 2 lbs. of dry oatmeal, 1 lb. mutton suet, $\frac{1}{4}$ lb. sheep's liver boiled and grated, and the sheep's heart and lights boiled and minced very fine. Season with pepper and salt. Mix all well together, put the mixture into the bag with $\frac{1}{2}$ pint of the liquor the heart was boiled in, then sew up the bag. Have ready a pot of boiling water, put the haggis in, and prick it for 5 minutes with a large needle. Let it boil for 6 hours.

Ham Toast (Breakfast Dish).

Boil 3 eggs hard, mince them up with some ham, lay it upon buttered toast. Put poached eggs upon it if liked.

No. 2.—Mince cooked-ham fine, put in stewpan with a little milk or stock, just enough to moisten it. When hot, drop in the beaten-up egg, and stir well. Put on slices of fresh toast $\frac{1}{2}$ an inch thick. Cut in shape, round or square ; put as much ham on each piece of toast as it will carry ; dish on hot-water silver dish, no napkins.

Hot-Pot.

1 lb. steak, $\frac{1}{2}$ onion (cut up), potatoes, pepper and salt. Cut up steak in small pieces, and roll in flour, put in a pie-dish with seasonings and a little water. Put potatoes on top 1 hour before serving. Should take about $1\frac{1}{2}$ or 2 hours in oven.—Mrs BAIN, Dundonald Road.

Irish Stew with Beans.

$\frac{1}{2}$ lb. to $\frac{3}{4}$ lb. mutton or beef (any cheap cut can be used for this dish), 2 to 3 lbs. potatoes, 1 carrot, 2 or 3 onions, $\frac{1}{4}$ to $\frac{1}{2}$ lb. haricot beans, pepper and salt, water. Wash and soak beans overnight. Put into a pan and cook for 1 hour. Strain off the water and use for stew. Cut the meat in small pieces, cover with the bean water, wash, peel, and slice potatoes and vegetables, put in pan with the beans, and cook till tender, $\frac{1}{2}$ to 2 hours.—Mrs GEMMILL, M'Lelland Drive.

Little Hams with Salad.

Take some little ham moulds or cutlet moulds. Line with plain aspic jelly, slightly sprinkle on finely-chopped parsley, then a little red aspic jelly. Let it set. Fill up mould with cooked ham, turn out on a crisp salad (lettuce), and pour dressing over salad. *Another way to fill moulds.*—Take $\frac{1}{2}$ lb. of smoked ham, pound till smooth, rinse with 1 tablespoonful of thick mayonnaise sauce, 1 tablespoonful of Bechamel sauce, a few drops of pinky colouring, a dust of cayenne, $2\frac{1}{2}$ gills of cool aspic jelly. Pass all through a tammy. When thick, fill the moulds.—Mrs ARTHUR, Lainshaw.

Loin of Mutton (Boned and Stewed).

Take out the bones without entirely dividing the meat. Take out the kidney and inside fat, and if the mutton be very fat some of the outside fat must be taken off also. After it is boned rub it over with about 1 oz. of coarse sugar and a glass of port wine, in which liquor it must be rubbed daily for 3 or 4 days. When ready to be dressed, skewer it in good shape, and fry it to brown only. Then put it into a stewpan with 1 quart of water, or broth or weak gravy (which is certainly better). Add a little mace, 2 or 3 cloves, and a few peppercorns; stew it till it is done enough, then thicken the gravy and add a little port wine and ketchup. Serve with currant jelly.

Macaroni Italian.

$\frac{1}{2}$ lb. Naples macaroni, 3 ozs. cooked ham, 2 ozs. bread-crumbs, 2 or 3 tomatoes (or tomato sauce), 1 onion, 2 ozs. Parmesan cheese. Boil macaroni in water with a pinch of salt, cut into 2-inch lengths, place in greased dish. Put in

stew-pan a little butter or bacon fat. When hot, add finely-sliced onion and sauté for 10 minutes. Then add cut up tomatoes and diced ham. Sauté all together a few minutes longer, add pint of stock or water, and simmer for 15 minutes. Slightly thicken with teaspoonful of arrowroot. Season with pepper and salt. Take from stove, stir in half of the grated cheese, pour over the macaroni, and sprinkle the remaining cheese on top. Prepare the bread-crumbs by drying in the oven, and, while hot, rub in small lump of butter; sprinkle over the macaroni. Slowly bake for 1 hour.—Mrs STUART, Lainshaw.

Macaroni Italian (Excellent).

May be served with any kind of macaroni or vermicelli. Boil and strain 4 or 5 ozs. macaroni, reserving water for stock. Serve very hot, with sauce poured round, or put round edges, which looks pretty. *Sauce as follows.*—Take a lump of bacon fat, chop either side, put in saucepan; when melted, add a little chopped onion, pepper and salt, and any cooked meat or sausage, or even bones, you happen to have. Remove bones before serving. Add the tomato pulp and a little water or stock to bring it to right consistency. Allow to cook thoroughly; leave simmering till required. Serve very hot with macaroni, also very hot.—Mrs HALL, Kingsborough Gardens.

Meat Moulds.

Take a cowheel, well boil it, then add 1 lb. of lean beef, cut in pieces, and stew gently for 5 hours, then remove the bones, chop the remainder together, add seasoning. Have ready some moulds and 2 hard-boiled eggs. Cut the eggs in pieces, place them round the moulds, pour in the meat, and let it stand till cold, then turn out.—Mrs TURNER, Broadlea.

Meat Roll.

Mince 1 lb. steak, $\frac{1}{2}$ lb. Ayrshire bacon, $\frac{1}{2}$ lb. smoked ham, and small piece of onion all together. Season with pepper and salt. Add breakfastcupful bread-crumbs and moisten with 2 well-beaten eggs. Flour board, and roll up meat like pillow. Place in greased paper. Tie in cloth and boil for 2 hours. Take out and roll in crisp bread-crumbs. Serve cold with tomatoes.—MARÉSHA.

Mince Roll.

1 lb. mince, $\frac{1}{4}$ lb. ham or 2 sausages, 2 ozs. bread-crumbs, 1 tablespoonful chopped parsley, 1 teaspoonful herbs, stock or water to moisten, salt, pepper, cayenne, egg, and bread-crumbs to coat, 1 pint brown stock, 1 oz. flour. Mix meat, crumbs, seasoning, and flour, and sufficient stock or water to moisten. Shape into a roll, brush with beaten egg, and coat with crumbs. Fry quickly in hot fat till well browned. Have hot 1 pint stock. Place in roll and seasoning. Stew gently $1\frac{1}{2}$ hours. Thicken the gravy, using 1 tablespoonful flour; bring to boiling point and pour over.—Mrs RANKIN, Hurlford.

Sausage Roll.

1 lb. minced steak, $\frac{1}{2}$ lb. fat ham (minced), 2 breakfastcupfuls white bread-crumbs, 1 egg, salt and pepper. Mix all the ingredients together, moistening if necessary with a little cold water. Make into the shape of a roll, and tie firmly in a cloth. Steam for $1\frac{1}{2}$ hours. Cover with brown bread-crumbs.—Mrs MAXWELL, The Cottage.

Mousse of Artichokes.

2 ozs. meat, such as rabbit or mutton, put through mincing machine, 12 tablespoonfuls thick white sauce, 1 small egg, half-cooked artichokes, 1 tablespoonful cream, pepper and salt. Rub through a sieve, and steam for $\frac{3}{4}$ of an hour.—Eglinton Castle.

Normandy Pie.

Have ready any cold cooked meat, cut in small pieces, enough to half-fill a pudding-dish; 1 breakfastcupful bread-crumbs, any kind of pickles, any cold cooked vegetables, flour, and 1 oz. butter, $\frac{1}{2}$ pint stock or water. Butter the pie-dish, and strew in a layer of bread-crumbs, then the meat, vegetables, and a little pickles, or beetroot soaked in vinegar, salt to taste, a little flour, and stock or water. Then cover with bread-crumbs, over which the butter (or fat) must be evenly laid. Bake until a nice brown.—Mrs HOUSTON CRAUFURD, Craufurdland Castle.

Ox Palates.

Rub the palates with salt, and wash them well to take off any slime. Put them on in cold water, and boil until the skin will easily scrape off. Put them on again in cold water and boil 4 or 5 hours till quite tender. Take them up and flatten them between 2 dishes till quite cold. Put into a stew-pan 1 oz. butter and 1 dessertspoonful of brown flour, stir till the flour is taken up by the butter, add $\frac{3}{4}$ pint good stock, and stir till smooth and boiling; add 1 tablespoonful catsup, $\frac{1}{2}$ teaspoonful sugar, $\frac{1}{2}$ teaspoonful mustard, 1 teaspoonful lemon juice, with pepper and salt to taste. When the sauce is very nice, and perfectly smooth, cut the palates up in neat square pieces, and put them in the sauce; cover the pan, and allow them to simmer for 20 minutes or $\frac{1}{2}$ an hour; serve very hot. *To brown Flour.*—Put in a tin pan in the oven, and stir frequently until the flour becomes a fawn colour.

Paté de Foie Gras from Calf's Liver.

1 $\frac{1}{2}$ lbs. calf's liver, 1 lb. fat (raw) bacon, 2 chopped shallots, 1 bay leaf, 1 blade of mace, 3 or 4 peppercorns, 2 cloves, 1 saltspoonful salt, 6 ozs. butter, $\frac{1}{2}$ teaspoonful castor sugar, 3 truffles (if obtainable). Soak liver in tepid water to free from blood, wipe dry, cut bacon into squares, put it into a clean, bright pan, with all the other ingredients, excepting liver and truffles. Stir till butter is melted and bacon palest shade of brown, then add the uncut liver, cover closely, and simmer all very slowly for 2 $\frac{1}{2}$ hours; stir now and then. Turn into a basin and leave till cold. Take off the butter and pound liver to a paste, or it may be put through a fine mincer (pulverised), or rubbed through a fine sieve. Add 1 tablespoonful of the gravy and $\frac{3}{4}$ of the butter melted. Season with pepper and salt. Cut the truffles into small dice and add them. Press the mixture into small jars, smooth over, and cover with the remainder of the butter melted.—Mrs TURNER, Broadlea.

Petits Timbales à la Indienne.

Prepare some quenelle forcemeat, in which should be incorporated 1 tablespoonful curry powder; this should then be moulded; steam about 10 minutes. Gentle simmering by the

side of the stove will suffice to do them. Dish up in a close circle, and serve with plain boiled rice, and pour some sauce à la Indienne round them.—Eglinton Castle.

Pheasant Potted.

Use the breast meat only of cold cooked birds. Take away all skin and fat, and pound the meat in a mortar till smooth; add fresh butter ($\frac{1}{2}$ lb. to every lb. of meat), and pound them together; season with pepper, salt, and the least addition of pounded mace; then pass it through a wire sieve. Pot, and press very closely down with a spoon; set in a slack oven to heat through. Then press down again with a spoon, and whilst still warm cover with clarified butter.—Mrs THORNEYCROFT, Hillhouse.

Potted Beef (for Sandwiches).

2 lbs. best beef steak (no fat, skin, or gristle). Cut it up small, and put it in a jar without any water or stock or butter, mix pepper and salt with 3 ozs. of butter. Put a layer of beef and one of butter alternately till the jar is filled up, a bit of mace on top. Cover close and steam 3 hours in a saucepan of water. Then take the saucepan off and take out the contents, and pound in a mortar, its juice with it. Pass it through a sieve. Pack it in pots or cups, and when the meat is cold cover the top of each with butter. Turn out when wanted or serve up in the cup or pot.—Mrs THORNEYCROFT, Hillhouse.

Potted Chicken.

$\frac{1}{2}$ lb. cooked chicken, 2 ozs. cooked ham or tongue, 2 ozs. butter, seasoning, nutmeg. Pass the chicken and ham through a mincing machine twice. Pound in the mortar with the butter, and season well. Rub the mixture through a wire sieve. Put it into small china jars and smooth over the top. Pour 1 tablespoonful of clarified butter over it.—Mrs MACFARLANE, Edinburgh.

Pressed Beef.

Take a brisket of beef, bone it, and rub the following ingredients into it:—2 lb. common salt, 2 oz. saltpetre, 1 oz. salt prunella, 2 ozs. ground allspice, $\frac{1}{4}$ lb. brown sugar, $\frac{1}{2}$ pint

water. Turn it and rub it every day for 8 or 9 days. When sufficiently salted, stew it for about 5 hours till quite tender. Press it between two dishes with heavy weights. When cold, trim and glaze.—Mrs TURNER (from the Burlington Hotel).

Pressed Beef.

Take 7 lbs. of brisket, not too fat, rub into it 1 teacupful salt, and 1 good tablespoonful moist brown sugar. Put on a dish, and powder over with 1 teaspoonful mixed spice, to remain for 3 days. Then turn the beef over and powder what is now the top side with spice. Again let it alone for 3 days; this will make 6 days in all. Tie it in a cloth, and put it on the fire in a pan, with vegetables very roughly cut as for flavouring soup, and add water enough to cover all, also 6 cloves, a bit of mace, and a few peppercorns. Put the lid on pan and let it come to the boil, then draw to one side and simmer 8 hours, with lid on. Take lid off from time to time to see if the water wants renewing. When the beef is tender take it out and loosen the cloth to let the beef cool. Trim off all fat and gristle, then re-tie tightly in the cloth, and put over it a plate, heavily weighted, to remain till next day. Remove cloth with care and glaze the beef, and put aspic jelly round it.

Quenelle of Rabbit.

Remove all the best flesh from the rabbit, chop it finely, and put through sieve, and pound in the mortar; add $\frac{1}{2}$ teaspoonful of salt and $\frac{1}{2}$ teaspoonful pepper and a little nutmeg. Soak some bread-crumbs in milk (beforehand), and when quite soaked strain and put in a small sauce-pan with 1 oz. butter, a little chopped parsley, and the yolk of an egg; stir over the fire till it becomes a thick paste. Put it in the mortar with the rabbit (which has been already prepared), and pound it together into a thick paste. Then add 1 egg, the white beaten a little and stirred in. When ready, pour into a nicely-buttered bowl and steam for $1\frac{1}{2}$ hours. Serve with a white sauce poured over it.—Cunninghamhead.

Rabbit Pie.

1 rabbit, flour, pepper and salt, $\frac{1}{4}$ lb. ham, forcemeat balls, 2 hard-boiled eggs, rough puff or short crust. Cut the rabbit and ham into small pieces, and the eggs into quarters. Dip

the pieces of rabbit into flour, seasoned with salt and pepper, and fry them in dripping. Place them in a pie-dish with the forcemeat balls, hard-boiled eggs, and ham. Add enough stock to rather more than half-fill the dish. Cover with pastry. Bake for 2 hours.—Mrs RANKIN, Hurlford.

Ragout of Mutton.

1 lb. neck of mutton, place in saucepan with a little water, cook slowly till brown, add pepper, salt, carrots, turnips, leeks, and celery cut in pieces. Simmer for 1 hour; add 1 lb. potatoes cut small. Cook till done. Mix together, and serve hot.—Madame DESCHOEVE.

Roast Stuffed Veal.

3 lbs. fillets of veal, 2 ozs. forcemeat, $\frac{1}{2}$ pint stock, 1 teaspoonful flour, a little Liebig or browning (if necessary), 4 to 6 tomatoes, cut lemon. Bone the veal, stuff with forcemeat, and bind with tape. Melt some dripping on a tin and place the veal on a trivet. Roast in a hot oven at first, and a more moderate one afterwards, allowing 20 minutes to the lb. and 20 minutes over. When ready, dish the veal. Blend the flour with the stock made from the bones; stir till boiling, season. Pour off dripping from tin, leaving the sediment, pour in gravy to collect this, and boil in tin, then strain a little round the meat, and serve the rest in a sauce-boat. Garnish with baked tomatoes, and serve with cut lemon.—Mrs RANKIN, Hurlford.

Roman Pie.

4 ozs. macaroni, pieces of cooked carrot and turnip, $\frac{1}{2}$ lb. scraps of cooked meat, 1 parboiled onion, pepper and salt, 1 teaspoonful curry powder, if liked, gravy or sauce to moisten. Cook the macaroni, drain and cut in pieces. Cut the meat and vegetable, in small pieces. Grease a basin and coat with brown crumbs. Make the pastry and line the basin. Fill up with layers of meat, macaroni, and vegetables. Season well and moisten thoroughly. Cover with pastry. Twist a greased paper on top and bake in a moderately hot oven for 1 to $1\frac{1}{2}$ hours. Turn out and serve with a good sauce. *Pastry*.—6 ozs. flour, 2 to 3 ozs. margarine, $\frac{1}{2}$ teaspoonful baking powder, pinch of salt, cold water. Rub the fat into the flour (if suet,

chop finely), add salt and baking powder, mix to a firm dough with cold water, knead lightly, and roll out to size required. This pudding can be filled with a good mixture of vegetables, and no meat, and makes an excellent vegetable dumpling.—Mrs GEMMILL, M'Lelland Drive.

Roman Pie.

1 lb. white meat, 2 ozs. cheese, 1 small shallot, $\frac{1}{2}$ pint milk, $\frac{1}{2}$ lb. paste, pepper and salt to taste. Cut up the meat in small pieces, grate the cheese, chop the shallot very fine, add the milk, pepper and salt. Mix well together. Boil a little macaroni and cut up in pieces. Mix well. Line a buttered tin with paste. Fill with the mixture, and bake for 1 hour.

Sausages (without Skins).

These sausages have no skins, so are more like rissoles. Chop fine, from the best end of a loin of pork, 1 lb. lean and fat, half and half. Take $\frac{1}{2}$ lb. stale bread, soak well in milk (or in water if the sausages are to be kept a day or two, as the milk may turn sour), squeeze it dry, then mash the bread, mix all, and season to taste. Roll up the mixture in little balls, have enough butter in the pan to grease it, and fry the sausages. Be careful to turn them as they cook. They take 10 minutes or more.

Sausage Cakes.

1 or 2 pieces rabbit, and any pieces of raw or cooked meat. Put through mincing machine, add $\frac{1}{4}$ lb. mashed potatoes, some boiled rice and bread-crumbs, pepper and salt. Mix altogether, make into cakes, egg and bread-crumbs, and fry.—Eglinton Castle.

Savoury Rice.

2 cupfuls rice, 1 dessertspoonful butter (or any fat), any vegetables, such as peas, carrots, young turnip, celery, a little onion. Any scraps of left-over meat, minced chicken, game, or ham are best, but any kind will do. *Method.*—Wash the rice, and put on to boil in 1 pint of stock or water, and the butter, pepper, and salt. Add all the other ingredients, and cook till soft, $\frac{1}{2}$ an hour or more gentle cooking. Do not stir more than necessary; add more stock if required. The rice must not be stiff, but nice and soft. Can be steamed in a basin if preferred.—Miss STUART, Dick Institute Hospital.

Scotch Eggs.

Boil 6 eggs hard, remove shells, roll in flour ; take 1 lb. sausage meat, or any savoury cold meat mixture, season with salt, pepper, and chopped parsley ; divide the meat into six portions, envelope an egg in each, dip in beaten egg, cover with fine bread-crumbs, and fry in boiling fat, which must be deep enough to cover eggs. Cut each egg in halves before serving, but do not do so till they are cold. Serve in a glass dish with salad in the middle and eggs arranged round ; makes a nice cold entrée.—Mrs MACFARLANE WILSON, Auchans.

Sea Pie.

1 lb. gravy beef, 1 onion, pepper and salt, 3 lbs. potatoes, $\frac{3}{4}$ lb. suet crust. Wash and peel the potatoes, line the dish with suet crust, cut the beef into small pieces, add sliced onion. Fill up the dish with potatoes, pour $\frac{1}{2}$ cupful water over them. Put crust on top, and boil for 3 hours.—Eglinton Castle.

Sheep's Head.

Get the sheep's head well singed, and the trotters also. *Monday night.*—Rub sheep's head and trotters well, first with lemon, then with the brains (for the meat should get as white as a calf's head), to remain so all night. *Tuesday morning.*—Put them in salt and water, to remain all day and all night soaking. *Wednesday morning.*—Take out and cook as if for mutton broth, simmering all slowly for some hours. With the scrag end of a neck of mutton, or with any trimmings of meat or bone, with 1 teacupful of pearl barley (which barley should previously have been swelled $\frac{1}{2}$ an hour with $\frac{1}{4}$ oz. butter in the cold water), you will make the broth. The barley swelling in butter is the main secret of the excellence of Scotch broth. Add plenty of browned onions and plain boiled carrots and turnips and the sheep's tongue. When served the head should be divided and laid flat on the dish, trotters (egged, crumbed, and fried) placed round, also the tongue (sliced) and balls of yolk of egg. Garnish with the vegetables, and serve in a thick gravy of second stock (thickened).

Sheep's Head (Cold).

Boil the unskinned sheep's head, well singed, and the sheep's trotters (with vegetables) for broth. Put both sides of the breast

of mutton with it, not too fat ; this liquor makes the sweetest mutton broth of any. Take all the meat out to get cold, and cut it up, and all the meat of the sheep's head. Skin the tongue, and cut it up. Flavour with salt and pepper, a little chutney, and grate of nutmeg. Line the bottom of a small pudding-basin with halves of hard-boiled eggs, put in the meat carefully, and fill it with the mutton broth (strained), which will jelly ; turn out when cold. *P.S.*—For a change, the cold sheep's head may be slightly curried. Slice and fry an onion in butter, then add 1 dessertspoonful of curry powder and a pinch of sugar. In a few minutes add all to the stock, and let it come to the boil, then strain and add to the meat.

Soufflés de Volaille à la Devonshire.

(LONG'S HOTEL, LTD.)

Take the meat of a young chicken, pound it well in a mortar, pass it through a fine wire sieve, then put it on the ice for 1 or 2 hours. In the meantime, make what is called a Duxelle. Chop up some shallots very fine, fry in butter until they are slightly brown. Have some fresh mushrooms done the same way as the shallots ; when the shallots are brown, put the mushrooms with them, and let the lot soak together for about 15 minutes, then add some chopped parsley, salt and pepper to taste. This is the mixture to go on the Fonds d'Artichaud. After that get your forcemeat off the ice, put it in the mortar, with salt and pepper, pound it well for 2 minutes, then add some cream, a little at a time, until it becomes very light and white, like snow. Then take your Fonds d'Artichaud, with the Duxelle on it, and place the chicken forcemeat round it with a knife, give it a nice shape, and place on the top a piece of truffle ; serve hot with Supreme sauce, made from the bones of the chicken. (A Parisian Chef.)—Eglington Castle.

Steamed Chops.

Butter a plate and lay on some mutton chops, nicely trimmed. Rub the chops over with butter, and sprinkle some pepper and salt over them. Lay a piece of greased paper over the top, and cover with a sauce-pan lid. Put the plate on a pan of boiling water, and steam for 1½ or 2 hours. Turn them over

two or three times while steaming. Do not add any stock, as there will be a plate of delicious gravy come from the chops,
—Mrs TURNER.

Stewed Hare.

Cut up a hare into neat pieces, add the heart, liver, and brains, put the whole into a basin and just cover with vinegar, with an onion, black pepper, and a bay leaf. Let it stand till next day, when put some fresh butter in a pan with an onion cut up in small pieces ; allow the onion to brown, then put in the pieces of hare, first scattering a handful of flour over them. Let the whole simmer for 15 minutes, then add a few spoonfuls of stock, a good big glass of claret, some more onions, a few cloves, and pepper and salt to taste. Allow it to simmer over a slow fire for $2\frac{1}{2}$ hours. 10 minutes before the dishing up mix a little of the blood, which should be saved from the first, with an equal quantity of cream, and after straining it add it to the stew. Serve upon toasted bread, toasted dry.

Stewed Mutton.

2 lbs. neck of lamb or mutton (cut into small square pieces), 1 pint green peas, 2 ozs. butter, 2 good lettuces, and a little stock ; all put into a stewpan and close-covered to cook for 2 hours.

Stewed Sweetbreads.

2 sweetbreads, 2 ozs. butter, 1 oz. flour, some mushrooms, 1 teaspoonful lemon juice, 1 small onion, 1 teaspoonful sugar, pepper, salt, and cayenne, $1\frac{1}{2}$ breakfastcupfuls water. Soak the sweetbreads in salted water for a few hours, wash well, and put them into a saucepan, covered with water, to boil for 5 minutes. Trim and remove gristle and fat, cut each up in 2 or 3 pieces. Butter a small oven-tin, place the sweetbreads on it, put a bit of butter on the top of each, roast them in the oven 20 minutes. Meanwhile, take a saucepan, put the sugar and 1 oz. butter, and allow both to get brown, add the onion chopped, and fry it pretty brown, then add the flour and fry it also till it begins to look yellow. Add then salt and pepper, a few grains of cayenne, the nutmeg, and the lemon juice, also the water ; stir till it boils, about 10 minutes. Strain it through

a fine strainer, and return it to the pan. Add the sweetbreads and the mushrooms and cook gently $\frac{1}{2}$ an hour. Serve with croutons of bread or pieces of pastry round.

Stoved Fowl.

Truss the fowl as for boiling, take a pan and warm in it 3 to 4 ozs. butter, add 1 raw onion minced fine, and 3 ozs. fat and lean bacon cut in dice. Put in the fowl, first on its breast, to plump, but turn it round to back and sides every 10 or 15 minutes, according to the heat of your fire. If the fire is fierce, turn the fowl oftener; $\frac{1}{2}$ an hour before serving add 2 tablespoonfuls of clarified beef-gravy taken from under the dripping in the dripping-pan. This gives a better flavour than stock or glaze. Take the fowl out, and keep it hot in the meat screen. Add to the sauce in the pan 1 tablespoonful glaze, 1 pinch of sugar, and a mere squeeze of lemon juice. Some add 1 teaspoonful mushroom catsup. Skim, and then serve the strained sauce over the fowl. Serve at once.

Stuffed Cabbage.

Choose a round, full cabbage, wash it, take off the hardest leaves, and blanch for $\frac{1}{4}$ of an hour in boiling water, then plunge it in cold water, squeeze it dry in a cloth, and take out the heart. Then mince finely $\frac{1}{2}$ lb. veal and the same quantity of fat bacon and pound both in a mortar with 5 or 6 yolks of eggs, seasoning with pepper and salt. Fill up with this stuffing the hole in the heart of the cabbage, and put some of it between each leaf. Tie the cabbage round with string to keep in the stuffing, without tightening it too much, and stew it with onions, carrots, and sweet herbs, keeping it moist with water or stock. Skim it often and add to the stock or water in which the cabbage has been cooked some good gravy, which must be poured over the cabbage (from which the string must be removed at the moment of serving).

Stuffed Potatoes.

Scrub thoroughly clean as many large potatoes as you require and bake them in a steady oven. Cut off the top of each, and scoop out the inside, pass this through a sieve to remove lumps, and add a tablespoonful of chopped meat, also seasoning.

Melt a little dripping in the frying-pan, and in it heat the mixture and refill the potato-cases. Put them in the oven for a few minutes to get perfectly hot.—Miss R. RAMSAY.

Sweetbreads in Brown Sauce.

2 sweetbreads, 2 ozs. butter, 1 oz. flour, 6 mushrooms, 1 teaspoonful lemon juice, 1 small onion, 1 teaspoonful sugar, pepper, salt, cayenne, $1\frac{1}{2}$ breakfastcupfuls water. Soak the sweetbreads in salted water for a few hours, wash well and put them into a saucepan covered with water to boil 5 minutes; then put them in cold water for a few minutes. Trim and remove skin, gristle and fat, and cut each up in two or three pieces. Butter a small oven tin, place the sweetbreads on it and put a small bit of butter on the top of each; put them in the oven to roast for about 20 minutes. While this is doing, take a saucepan, put in the sugar and 1 oz. butter, and allow both to get brown; add the onion chopped, and fry it pretty brown; add then the flour and fry it also till it begins to look yellow; add then salt and pepper, a few grains of cayenne, the nutmeg and the lemon juice, also the water. Stir till it boils for about 10 minutes; strain it through a fine strainer and return it to the pan, add the sweetbreads and the mushrooms and cook gently about $\frac{1}{2}$ an hour. Serve with croutons of bread or pieces of pastry.

Timbale of Mutton.

$\frac{1}{2}$ lb. cold cooked mutton, 1 teacupful bread-crumbs, 2 eggs, white sauce, salt, and pepper. Put the mutton through mincing machine, mix with bread-crumbs, white sauce, and the 2 eggs. Season with salt and pepper. Put into a buttered mould. Set in a stew-pan of boiling water and steam for $\frac{1}{2}$ an hour.—CARNELL.

Toad-in-the-Hole.

1 teacupful flour, 1 teaspoonful baking powder, a pinch of salt, 1 breakfastcupful milk, 1 egg. Mix salt and flour, beat egg and add milk. Put sausages in a pie-dish, cover with above mixture. Bake in oven till ready.

Veal Cutlets and Tomato Sauce.

2 lbs. best end neck of veal, 1 egg, $\frac{1}{4}$ lb. bread-crumbs, 2 ozs. sweet dripping. 1 tablespoonful finely-chopped parsley, grated

rind of $\frac{1}{2}$ a lemon, pepper and salt. The veal should be cut into neat cutlets. Wet a chopper and with it flatten them nicely. Now beat up the egg on a plate, mix with it the parsley and lemon grated, a little pepper and salt. Dip the cutlets in this, making as much as possible adhere. Have fine fresh bread-crumbs on a sheet of paper. Roll the cutlets in that. When all are finished, take each up on the hand, and pat it smooth and flat. Now melt the dripping in a frying-pan and fry the cutlets a golden colour. Take them up on paper to drain. *Sauce*.—2 tomatoes, 1 oz. butter, $\frac{1}{2}$ oz. flour, pepper and salt, 1 gill white stock. Wipe the tomatoes and cut up in small pieces. Put them in a saucepan with all the other things. Boil for about 10 minutes, strain through a fine sieve.

Veal Forcemeat.

$\frac{1}{4}$ lb. bread-crumbs, 2 ozs. suet (chopped), 3 teaspoonfuls parsley, $\frac{1}{2}$ teaspoonful sweet herbs, $\frac{1}{2}$ lemon rind (grated), salt, pepper, cayenne, 1 yolk of egg, little milk. Mix all dry ingredients together and moisten with the yolk and milk.—Mrs RANKIN, Hurlford.

Vermicelli Croquettes.

4 ozs. flour, 1 oz. butter, finely rubbed in. Mix together with water, roll out very thinly, and cut into rounds. Place 1 tablespoonful minced meat on each round and fold over. Brush over edge with egg, and dip each croquette into more egg and vermicelli, and fry a golden brown.—Mrs PATON.

Egg, Cheese and Vegetarian Dishes.

Artichoke Soufflé.

Mix 1 lb. of Jerusalem artichoke puree with a little thick white sauce, and the yolks of two eggs, season with a little nutmeg, salt and pepper. Then add the whites, "stiffly beaten." Pour into a plain buttered mould and steam gently for $\frac{1}{2}$ an hour. Turn out and serve with parsley sauce.

Baked Haricot Beans.

1 lb. beans. Soak overnight, and boil till tender in same water. Place in buttered baking dish, sprinkle with nut oil, and bake in moderate oven till nicely browned.—Miss SHEDDEN, Tour.

Carrots à la Belge.

Put 1 small onion, pepper, salt, a little lard, and a small quantity of water in a saucepan. Add carrots, cut in long small slices; let it simmer about 2 hours. Add a little flour to thicken, and some chopped parsley.—Madame DESCHOEVE.

Cauliflower and Cheese.

Boil the cauliflower till tender. Break it in pieces and put them in a soufflé dish. Make a sauce of butter, flour and milk ($\frac{1}{2}$ pint milk, 2 ozs. cheese, $1\frac{1}{2}$ ozs. butter, $1\frac{1}{2}$ ozs. flour), salt and pepper, and add the cheese grated to the sauce, and pour over the cauliflower. Put in a hot oven till nicely browned and serve.

Cauliflower Salad.

1 boiled cauliflower, mayonnaise sauce. Divide the cauliflower into nice pieces and place in the salad bowl. Pour the mayonnaise over.—Mrs MACFARLANE, Edinburgh.

Cheese, Peas and Potatoes.

1 lb. marrow fat peas, $1\frac{1}{2}$ gills thick white sauce, 4 ozs. dripping, 4 ozs. grated cheese, 2 lbs. potatoes, seasoning. Soak peas as directed on packet, and cook for about 20 minutes, or till tender. Place dripping in a baking tin, and heat in oven; pare potatoes and place in hot fat till cooked (turn and baste frequently). Put sauce in a pan, add the cheese, make nice and hot, season carefully, add the peas, stir all together, pile on a hot dish, sprinkle some cheese over, and brown either under grill or in oven. Serve baked potatoes round.—Mrs M'INTOSH, London Road.

Cheese Savouries.

Grease some small ramekins cases, or ashet pie dishes. Break 1 egg into each, add pinch of salt. Cover with grated cheese, sprinkle top with bread-crumbs, place small piece of butter on top and 2 slices tomato. Bake in hot oven for about 5 minutes or till set and browned.—MARÉSHA.

Choufleur au Gratin.

(Cauliflowers and all vegetables must be boiled in lots of water.) Soak it well before cooking. Put it in a pot, head down, with a tiny pinch of baking soda, and it will take 15 to 20 minutes to boil. Keep lid off. *Sauce*.—1 oz. butter, 1 oz. flour, and a wine-glass cold water. Add salt, a pinch cayenne, and 4 ozs. grated Parmesan cheese, and boil the sauce, carefully stirring. Cauliflower must be well drained of all water, squeezed in hot towel, and any green leaves removed. Pour sauce over and sprinkle 1 oz. more Parmesan over it at the last.—Mrs GAIRDNER, Prestwick.

Croquettes.

1 oz. flour, 1 oz. butter, 1 gill milk, 2 ozs. macaroni, 3 ozs. grated cheese, a little pepper and salt, bread-crumbs, and 1 egg. Boil macaroni for $\frac{1}{4}$ of an hour till soft. Melt butter, add flour and milk, and stir till thick. Chop macaroni and mix together. Dip in egg and bread-crumbs, and cook in boiling fat.—Mrs COWAN.

Curried Haricot Beans.

Soak some large white beans for 12 hours. Skin and boil well. Make a very good, fairly thick curry sauce (as for good curry). Warm the beans thoroughly in the sauce, and serve very hot with border of rice.—Mrs MACKENZIE, Atholl Gardens.

Dhal.

Take a large teaspoonful of curry powder, a good piece of butter, a little salt, and a finely-chopped onion. Brown them well together; add 1 breakfastcupful of lentils, 1 of water, and the same of sweet milk. Stew all together for about 1½ hours. Serve hot with plain rice.—Miss B. L. MONTGOMERIE, Bath.

Duchess Potatoes.

Grate 5 boiled potatoes of medium size. Mix 5 level tablespoonfuls flour, ¼ teaspoonful baking powder, 1 teaspoonful salt. Then lightly mix the grated potatoes with these ingredients, and add ½ teacupful milk and 2 well-beaten eggs. Have ready some boiling lard, and drop the mixture into the lard by small spoonfuls. About half the entire quantity can be cooked at one time. Fry for 8 minutes, and serve on a napkin. The potatoes used should be light and dry, the eggs should be beaten with vigour, the mixing of the ingredients should be done thoroughly, and the fat should be so hot, that blue smoke rises from the centre of the pan.—Mrs ADAIR, Dean House.

Egg Cutlets (Curried).

Hard boil 2 eggs. Make a little stiff white sauce, and add curry powder to taste. Chop up the eggs and stir into the sauce. Let the mixture stand till cold, then make into the shape of small cutlets. Flour, egg, and bread-crumbs them, and fry in deep fat till a golden brown.—Mrs WILSON, Shona, Ayr.

Eggs à la Courtet.

4 tomatoes, 2 eggs, 2 tablespoonfuls mayonnaise sauce, 1 gill aspic jelly, 1½ ozs. butter, salt, and pepper. Salad. *Method.*—Cut the tomatoes in halves and scoop out the centre. Have ready the eggs, scrambled (as for buttered eggs), fill the

tomatoes with the preparation, and set aside until quite cold. Coat them with cool aspic jelly, and, when set, serve garnished with salad dressing with mayonnaise.—Eglinton Castle.

Eggs à la Ritz.

Bake some nice large potatoes, scoop the centre out, and place a poached egg in each hollow. Mask the egg with white sauce, flavoured with cheese. Sprinkle some brown crumbs over and serve hot. The sauce must be thick.

Eggs in Sunshine.

Take an oval baking-tin or enamelled dish that you can put on the top of shut-up stove. Melt a little butter in this, and as soon as it begins to frizzle, break some eggs into the dish and let them all set together. As soon as they are set, pour 4 or 5 tablespoonfuls of tomato conserve on the top. This is much better than tomato sauce. Or you can bake half a dozen ripe tomatoes in a tin in the oven, and place these on top, instead of the conserve.—Mrs REID.

Faginoli à la Marianina.

$\frac{1}{4}$ lb. of haricot beans, which soak for 12 hours. Boil until quite tender. Mix a sauce gradually over the fire, of 1 tablespoonful of butter, the same of flour, a little salt and pepper. When mixed add some milk, stirring all the time. Then put in the beans, and, if necessary, some more milk. When all is of the proper consistency take off the fire; after it has cooled add 2 yolks of eggs, previously beaten, put into a buttered mould or dish, and bake in oven till it rises like a soufflé.—Mrs TURNER, Broadlea.

Gnocchi.

$4\frac{1}{2}$ ozs. semolina, 2 ozs. butter, 2 ozs. grated cheese, 1 pint milk, 2 eggs, pinch of salt. Bring milk to boil with salt in it; when it boils, sprinkle in semolina by degrees, stirring all the time, and let it cook, still stirring, till quite stiff. Add half the butter, and stir thoroughly. Remove from fire, and break into it the eggs whole, and mix them in quickly. Stir in about 1 tablespoonful cheese, then turn the mixture out on a fairly large dish, spreading out as evenly as possible. Leave

it to get cold. When cold cut into small rounds. Divide remainder of butter into small bits, put them at bottom of pie-dish, next put layer of semolina, and sprinkle with grated cheese, another layer semolina, and more cheese. Continue this till gnocchi (semolina) is used up. Do not put cheese on top. Brown in oven. 1 egg will do, and a butter substitute.—Mrs HALL, Glasgow.

Gnocchi à la Napolitaine.

Have a cupful of dry mashed potatoes, very hot. Turn them on to a wooden board, and work in very quickly $\frac{1}{2}$ cupful of flour. Make into a long roll, and cut into pieces about the size of a walnut, or shape in any way. Have ready a sauce-panful of boiling water with a little salt in it. Drop them in, and when they come to the top draw the pan to the side, and let them boil gently for 10 minutes, then drain on a sieve. Put into a gratin dish, shake a little Parmesan cheese over, and rich gravy. Keep very hot, but do not let it bake. *For Gravy.*—Fry a small onion with a piece of bacon, sprig of thyme, bayleaf, and a piece of raw meat. When all are well fired, add some good stock, and when cooked pass through a sieve and pour over gnocchis.—Lady EDITH TROTTER.

Gnocchi au Gratin.

1 breakfastcupful milk in a saucepan with a small pat of butter, salt and pepper. Bring to the boil. Work in 2 tablespoonfuls of flour and stir over the stove till it leaves the sides of the pan. Take off and cool a little, work in 2 whole eggs, one at a time, and a little Parmesan cheese. Have ready a saucepanful of boiling water, and shape the paste with two spoons the shape of small quenelles. Drop them into the water and poach from 15 to 20 minutes. Drain, put in a gratin dish, cover with white sauce and Parmesan, dropping small pieces of butter on top, and bake in an oven till slightly brown.—Lady EDITH TROTTER.

Italian Rice.

$\frac{1}{4}$ lb. rice, 1 oz. butter, 1 oz. grated cheese, $\frac{1}{2}$ tablespoonful chopped parsley. Boil rice in salted water; when nearly

cooked, put in butter and grated cheese. Add chopped parsley, and boil 5 minutes. Serve alone or with any kind of meat.—Mrs HALL, Kingsborough Gardens, Glasgow.

An Excellent Lentil Curry.

1 cupful lentils, and 5 onions chopped small, $1\frac{1}{2}$ table-spoonfuls curry powder, the juice of a lemon, pepper and salt to taste. 1 tablespoonful of butter and some milk. Wash the lentils well, changing the water twice. Mix the chopped onions with the curry powder, add pepper and salt, and moisten the mixture thoroughly with milk, then add the lentils with 1 tablespoonful of butter (or margarine, or potato-butter). Let the whole simmer till done (about $\frac{1}{2}$ an hour). Serve with boiled rice. *N.B.*—Cauliflowers, potatoes, peas, etc., make good curries with the mixture.—Mrs LIMOND, Burnock, Ayr.

Lentil Cutlets.

Boil 1 pint lentils in plenty of water till tender. Drain well and rub through coarse sieve. Mix with 2 tablespoonfuls dry bread-crumbs, 1 boiled onion finely minced, 1 well-boiled egg, and a pinch of salt, pepper, and a few drops of ketchup and Worcester sauce. Form into cutlet shapes on a well-floured board, egg and bread-crumbs, and fry in deep, smoking fat to a golden brown, and serve either with or without brown gravy or tomato sauce.—Mrs LAMING, London.

Macaroni Mould.

4 ozs. macaroni, 6 ozs. of cooked carrot, 1 oz. fine oatmeal, 3 ozs. grated cheese, 2 teaspoonfuls chopped onion, 1 prepared dried egg, seasoning. Put the macaroni, unbroken, into boiling, slightly-salted water. Boil it till soft enough to be easily bent and twisted. Then drain off, and save the water. Grease a pudding-basin, coil the macaroni round and round inside, so as to line the basin, and then fill it with the following mixture:—Rub the carrot through a wire sieve, mix it with the oatmeal, cheese, onion, egg, and seasoning. It should be a fairly slack mixture, so, if necessary, add a little stock. Cover the top of the basin with greased paper, and steam steadily for an hour. Then turn it out carefully, and pour

48 EGG, CHEESE AND VEGETARIAN DISHES

round tomato or some other sauce. *N.B.*—This is also nice made with cooked rice in place of the carrot, and with a little minced meat added.—Mrs BRETTELL, Brimshott Farm, Chobham.

Meat Omelet.

4 ozs. boiled potatoes (passed through a sieve), $\frac{1}{4}$ to $\frac{1}{2}$ lb. of the lean of roast mutton or roast beef free from skin, or gristle, or fat, minced fine, with a little shallot and green parsley leaf chopped fine. Pepper and salt to taste. Mix all in a pan on the stove, with a little good stock, and when quite hot mix in a well-whisked egg. Put the mixture into a well-buttered omelet-pan and fry it. Brown the top side a moment, sloping the pan to the fire, and turn out on a dish under side uppermost. Serve good gravy in a boat with it, if liked.

Milanese Rice.

3 ozs. rice, 2 ozs. butter, 1 pint stock, 2 ozs. grated cheese, 1 small onion, pepper and salt. Boil the rice in plenty of water for 5 minutes, then drain it. Chop the onion and fry it and the rice in $1\frac{1}{2}$ ozs. butter; add the stock and seasoning, and cook till soft; add $\frac{1}{2}$ oz. butter last. Put into a dish, and sprinkle cheese on top before serving.—Mrs TURNER, Broadlea.

Oatmeal Pudding.

For eating with corn beef or runner of beef. $1\frac{1}{2}$ handfuls of meal, 2 ozs. suet, small piece of onion, pepper, and salt. Grate both suet and onion, mix with oatmeal, and make into a stiff dough with warm water, tie in muslin cloth (not too tightly), put to boil in same pot with the beef.—Mrs MAC-FARLANE WILSON, Auchans.

Omelet.

4 eggs. Beat whites and yolks separately. Put a tablespoonful of cold water in the whites before you begin to beat them. Put pepper and salt in the yolks and a full tablespoonful of flour. Mix whites and yolks together before putting them in the omelet pan, which has been already rubbed with dripping. Put it on the fire and keep it moving with a fish-slice, so as not to allow it to stick. When ready

cook the top in front of the fire. It is cooked when there is no liquid about. Just fold together and serve immediately. It does not do to have it made till the last minute.—J. R. KERR, Cunninghamhead.

Omelet.

Put 2 ozs. of butter into a frying-pan, break 6 eggs into a basin with a little pepper and salt, and beat them very slightly, so that the yolks and whites are quite mixed into one, but do not let the eggs froth. As soon as the butter frizzles, pour in the beaten eggs, scrape the frying-pan quickly with a spoon in every part till the mixture gets lumpy. Now slacken the heat if the fire is fierce, and let the mixture set in the frying-pan like a pancake. As soon as it is nearly set, with perhaps only a dessertspoonful of liquid left unset, turn the omelet over, one-half on to the other half, in the shape of a semi-circle, and bring the spoonful of unset fluid to join them over the edge. Slide off the omelet on to a hot dish with an egg-slice, and serve at once.—Mrs REID.

Omelet.

Melt 4 ozs. butter in a frying-pan, beat up 6 eggs till they froth. Add a little pepper and salt, pour the beaten eggs into the frying-pan as soon as the butter begins to frizzle, and with a tablespoon keep scraping the bottom of the pan in every part, not forgetting the edge. Gradually the mixture becomes lumpy; still go on scraping till about two-thirds or more are lumpy, and the rest liquid. Now slacken the heat slightly by lifting the frying-pan from the fire, and push the omelet into half the frying-pan; so that it is in the shape of a semicircle. By this time, probably, it will be nearly set. Take the frying-pan off the fire, and hold it in a slanting direction in front of the fire. When the whole is set, as it will quickly do, slide off the omelet from the frying-pan on to a hot dish with an egg-slice, and serve.—Mrs REID.

Omelet.

2 eggs, 1 cup milk, 1 tablespoonful bread-crumbs. Beat up eggs, add the milk and bread-crumbs, and fry.—Mrs AIRD.

Tomato Omelet.

Break 4 fresh eggs, separating yolks and whites. Beat the whites to a stiff froth with an iron whisk. Beat the yolks, and add to them some salt and pepper and 4 good-sized tomatoes, which have been passed through a sieve, cooked or raw as you prefer, but if cooked, take most of their liquor from them. Mix all thoroughly well together, then add the whites of eggs. Have ready a pan with butter melted, pour in the mixture. Keep stirring it from the bottom and sides towards the middle of the pan. On a clear fire it will require 5 minutes.

Parmesan Eggs.

No. 1.—Boil some eggs hard, throw into cold water, remove the shells when cool, slice off a small piece of white at either end, so that it will stand, and cut the egg in two. Pound the yolks in a mortar with some finely-grated Parmesan cheese, some cayenne pepper and a little butter. Sprinkle with some tarragon and chives, also very finely chopped and stir the mixture well. Refill the whites with this paste, garnish with sliced cucumber and tomatoes and serve.

No. 2.—Have ready some scallop shells, butter them, sprinkle them with a thick layer of grated Parmesan cheese, over this put a tablespoonful of sour cream, break one good fresh egg into each scallop, add a little cayenne and some salt. Bake till eggs are set and serve at once, sending in hot toast, buttered on one side only, at the same time. This dish can be varied with the addition of chopped onions or mushrooms. Fried slices of tomatoes, well peppered and salted, go well with this dish. While some neat squares or rounds of toast are being fried very crisp, stir 2 or 3 eggs in a pipkin over the fire with a little butter, cayenne, salt, and a mixture of tarragon, mushrooms and onions finely chopped. Put the toast on a hot dish sprinkle with Parmesan, over each put some of the mixture of egg, as soon as it has been heated to the thickness of thick cream. This is an uncommon dish, but excellent, but it must be done quickly, as the eggs must not be allowed to harden. It can be done in scallop shells if desired. Butter the receptacle well and put the Parmesan cheese at the bottom, it can be greatly improved by putting a fried artichoke bottom under the eggs. Boil some eggs hard; when they have cooled in cold water shell them, and cut in slices. Make a small piece of

butter hot in a frying-pan. Have ready a mixture of grated cheese and smaller proportions of bread-crumbs, salt, pepper, chopped chives or tarragon, the whole slightly moistened with a few drops of cream or milk ; dip the slices of egg in this preparation, fry them quickly, and serve hot on toast.—Mrs HAY BOYD.

Polenta.

Excellent instead of potatoes. $\frac{1}{4}$ lb. maize flour. Stir into it 3 teacupfuls boiling water, or white stock, with a little milk added. Let it thicken over gentle heat, add 3 ozs. grated cheese, pepper and salt. Put into buttered pie-dish. Bake till pale brown or leave to get cold in a sheet, cut into cutlet shapes, and fry. Serve very hot.—Mrs HALL, Kingsborough Gardens, Glasgow.

Potato Butter.

1 oz. margarine, $3\frac{1}{2}$ ozs. potatoes finely mashed, salt. Sieve hot potatoes into warm basin, beat up with margarine. Use as butter with bread. This can be improved with addition of grated cheese and a little mustard, if liked.—Mrs CUTHBERTSON, 6 Charles Street.

Potatoes and Cheese.

1 lb. mashed potatoes (cold), 1 oz. butter, 3 ozs. grated cheese, $\frac{1}{4}$ pint milk. Mash the potatoes, and add the cheese and pepper. Put the milk and butter into a small saucepan, and bring to the boil, and pour over the potatoes and cheese. Beat well for 5 minutes, put into a buttered pie-dish, and bake in a quick oven for 15 minutes ; or put into scallop-shells, and sprinkle with rusk-crumbs, and bake for a few minutes.—Mrs M'INTOSH, London Road.

Potato Pastry.

3 ozs. dripping, 3 ozs. flour, 2 ozs. rice flour, 4 ozs. potatoes, 1 teaspoonful baking powder, a pinch of salt. Boil and sieve potatoes. Cream dripping, and add potatoes. Mix dry ingredients and add. Work lightly with fingers, then work into a dough. Roll out and use.—Miss ANN GARVEN.

Rice Croquettes à la Parmesan.

For 18 croquettes, use $\frac{1}{2}$ cupful raw rice, 3 gills stock, 1 cupful strained tomato, 3 tablespoonfuls butter or margarine, 4 tablespoonfuls grated Parmesan cheese, 1 teaspoonful salt, $\frac{1}{10}$ teaspoonful cayenne, 1 teaspoonful onion juice, 4 eggs, and crumbs for breading. *Wash* the rice, and, putting it in a stewpan with the stock, boil for 10 minutes. Now add the strained tomato, the onion juice, salt, and cayenne, and cook for 20 minutes longer. When the rice has been cooking for $\frac{1}{2}$ an hour, try a few grains, and if they be tender, add the cheese and 2 of the eggs well beaten. Stir for 1 minute, and take from the fire immediately. When quite cold, shape, and then bread with the remaining 2 eggs and the crumbs. Fry for $1\frac{1}{2}$ minutes. Arrange on a warm napkin, and serve very hot.—Mrs ADAIR, Dean House.

Rice Risotto (very good).

$\frac{1}{4}$ lb. rice, 1 teaspoonful meat extract, 2 ozs. cheese (Parmesan, if preferred), lump butter. Place butter in saucepan; when melted, throw in rice. Mix rapidly with wooden spoon to prevent burning. When it begins to colour, moisten with good stock, little by little as required, till rice is quite cooked (25 minutes usually, varies with quantity of rice). Grains must be separate, and not pappy. Add 1 teaspoonful meat extract, and mix with it a couple of pinches of saffron, salt, pepper and grated cheese. *Note.*—By throwing rice into hot butter each grain remains whole.—Mrs HALL, Kingsborough Gardens, Glasgow.

Rice Savoury.

There are several ways of serving savoury rice. The rice can be boiled in some stock flavoured with onion and celery, and, when cooked sufficiently tender, 1 or 2 eggs can be beaten up with it, pepper and salt added, and the mixture served with grated cheese. Rice can also be rendered savoury by the addition of chopped mushrooms, the liquor in the tin should be added to the boiled rice, but in every case the rice should be made to absorb the liquor in which it is boiled. Eggs can be added as well as grated cheese.—Mrs REID.

Savoury Rice.

1 teacupful rice (boiled and dried), 2 teacupfuls grated cheese, about $\frac{3}{4}$ pint white sauce. Pepper and salt. Mix all together, put in a pie-dish, and brown in the oven.—Miss CARMICHAEL, Irvine Auxiliary Hospital.

Rissole à la Milanaise.

1 lb. rice, 3 ozs. butter, 1 small onion (finely-chopped), 3 ozs. Parmesan cheese (grated), 3 tablespoonfuls tomato sauce, 3 cupfuls stock, $1\frac{1}{2}$ cupfuls good gravy. Put the butter and chopped onion and rice into a stewpan and cook till a golden brown. Season with salt and pepper, add stock, and let it boil for 20 minutes. Add the sauce and gravy, and when it is nearly dry put in the cheese. Serve very hot, and add the cheese at the last minute.—Lady EDITH TROTTER.

Rissoles.

Mix together $\frac{3}{4}$ lb. mashed potatoes, $\frac{1}{2}$ lb. bread-crumbs, 2 ozs. chopped parsley, 1 teaspoonful mixed herbs, and 1 teaspoonful of fine oatmeal. Season with pepper and salt, roll the mixture on a floured board into the form of a sausage, about 3 inches in diameter. Cut into thick slices, flour each, and fry in boiling fat.—Mrs GARDNER, Cunninghamhead Stables.

Roman Catholic Pie.

Chip up potatoes in a pie-dish, sprinkling in very small pieces of onion as well, a little margarine, pepper, and salt. When up to the top, fill up the dish with milk, cover with another pie-dish, and put in the oven, where it steams itself.—Miss CALDERWOOD, Fenwick.

Savoy and Potato Mould.

Wash and shred half a medium-sized savoy, peel and slice 6 potatoes. Boil the savoy and potatoes separately in salted water. Drain as dry as possible and chop up together with a little dripping, salt, and pepper. Press in a greased mould, and bake in a hot oven for 20 minutes.

Savoury Eggs.

Butter small tins, sprinkle inside grated ham, chicken, or tongue, and parsley with pepper and salt. Break 1 egg into each, put in a stewpan, with boiling water, and steam 7 minutes. Turn out and serve on buttered toast.—Mrs COWAN.

Savoury Lentils.

1 quart lentils, 2 ozs butter, 1 dessertspoonful finely-chopped onion, $\frac{1}{2}$ pint white sauce, 1 teaspoonful finely chopped parsley, salt and pepper. *Method.*—Soak the lentils in tepid water for 3 hours, changing it as it becomes cold. Melt half the butter in a stewpan, lightly fry the onion, and add the lentils previously drained, then cover with warm water. Season with salt and pepper, and cook gently for about 2 hours. As soon as the lentils are tender remove the lid, and when water has evaporated allow the lentils to dry, add the rest of the butter, the white sauce, and parsley, season to taste. Toss over the fire until thoroughly hot. Dish up and serve. Cost 7d. or 8d., exclusive of white sauce. Sufficient for 4 or 5 persons.—Eglinton Castle.

Scalloped Eggs.

Boil 3 eggs 3 minutes, and, when cold, remove the shells and chop the eggs up roughly. Have ready $\frac{1}{2}$ teacupful of mashed potatoes, and the same of boiled rice. Mix well together, and add a few chopped capers, a very little vinegar, melted butter, pepper, salt, and Worcester sauce. Put into an ashet with bread-crumbs and a little melted butter and bake a light brown.—Miss MONTGOMERIE, Newfield.

Scalloped Onions.

A good dinner dish, wholesome and tasty, is scalloped onions. Take 2 or 3 Spanish onions (boiled), $\frac{1}{2}$ pint white sauce, 1 oz. grated cheese, a few browned crumbs. Cut the onions into quarters, and arrange them in a greased pie-dish. Stir half the cheese into the sauce, and pour over the onions. Sprinkle the rest of the cheese with a few bread-crumbs over the top. Bake in hot oven until the surface is nicely browned, and the onions hot through. I like a little more cheese, unless it is an old one.—Miss L. E. MUIR.

Spaghetti.

Take $\frac{1}{2}$ lb. spaghetti, wash in cold water, and throw it instantly into boiling salted water, boil it till it is tender (about 20 minutes), drain it, put it in into a hot vegetable dish, and mix in 2 or 3 tablespoonfuls of grated Parmesan cheese ; toss it about lightly with a couple of forks till the cheese melts, and forms what may be called cobwebs on tossing it about. Add 2 tablespoonfuls of tomato conserve, and serve immediately.—Mrs REID.

Spanish Rice.

Boil as for curry, drain and dry in oven. To $\frac{1}{4}$ lb. rice allow 1 oz. margarine. Make margarine hot in frying-pan, and fry rice till nice brown. Stir in tablespoonful tomato pulp or sauce, or 2 tablespoonfuls tinned tomatoes, and 1 oz. grated cheese. Mix well together and pile high on dish.—Mrs HALL, Kingsborough Gardens, Glasgow.

How to Cook Spinach in France.

After picking and washing, shake dry and put in saucepan of *boiling* water for 5 minutes, remove, and put into cold water. Press all water out, hash, and pass through a fine sieve. Then put into saucepan with 2 ozs. of butter, salt and pepper, and a good dusting of flour. After 5 minutes it will be cooked. Have ready the yolk of an egg, with which you have mixed 2 dessertspoonfuls of thick cream, and mix with the spinach. Serve with cut-up hard-boiled egg on top. *For Six People.*—1 lb. spinach, 2 ozs. butter, 1 yolk of egg, 2 dessertspoonfuls thick cream. Can be used as a vegetable course.—Mrs MACFARLANE WILSON, Auchans.

Steamed Cabbage.

Wash the cabbage or savoy well, cut out the stalk, and separate the leaves ; put into a pot (with a close lid) 1 dessertspoonful of dripping or margarine, and make this quite wet, put in the leaves, and put on side of the fire to simmer with lid on for 3 hours, and stir occasionally to keep it from getting burnt or too brown. It is most savoury mixed with mashed potatoes, and formed into cakes. Fried with a very little dripping next morning, makes a nice meatless breakfast dish.—Mrs FORREST, Arden.

Steamed Potatoes with Onions and Dripping.

Take as many potatoes as will do the number of persons, peel and slice them, dropping into cold water. Take a stewpan and put a layer of sliced potatoes in the bottom ; then a good sprinkling of onions, pepper, salt, and dripping (either roast beef or ham dripping), then potatoes again, etc., till the potatoes are used up, add $\frac{1}{2}$ teacupful water, and steam on top of range, stirring occasionally. 1 hour to $1\frac{1}{2}$ hours should do. Very nice without meat.—Mrs CURRIE, Cross Roads.

Sweet Haggis.

1 lb. suet, $\frac{3}{4}$ lb. oatmeal, $\frac{1}{4}$ lb. flour, $\frac{1}{4}$ lb. currants, 1 tablespoonful sugar, 2 teaspoonfuls salt, $\frac{1}{4}$ teaspoonful each of black pepper, white pepper, cinnamon, and ginger. Steam in a bowl for 2 hours.—Miss OSBORNE.

Sweet Haggis.

4 teacupfuls oatmeal, 2 teacupfuls flour, $\frac{3}{4}$ lb. minced suet, 3 ozs. sugar, 1 cupful raisins, 1 cupful currants, 1 teaspoonful salt, 1 teaspoonful pepper, $\frac{1}{2}$ nutmeg grated. Mix and put in dry. Put into two bowls and steam 3 hours.—Mrs LYND.

Vegetable Kedgerree.

$\frac{1}{2}$ lb. cooked rice, $\frac{1}{4}$ lb. boiled carrots cut in small dice (yellow part removed), $\frac{1}{4}$ lb. boiled turnips cut in small dice, $\frac{1}{4}$ lb. boiled peas, $\frac{1}{4}$ lb. French beans cut in small square pieces. Put into a stewpan 3 ozs. of dripping, warm it, and add $\frac{1}{2}$ lb. raw onions cut in small dice, add salt, coralline, pepper, and a dust of Marshall's curry powder. Fry the onion with a dust of finely-chopped thyme and bay leaf and 1 teaspoonful finely-chopped parsley. Let them all fry together for about 20 minutes without becoming brown. Then mix with $\frac{1}{4}$ pint milk, and let the onions simmer till quite tender. Then add them to the rice and other vegetables, with 2 or 3 hard-boiled eggs cut into little dice, and when thoroughly well-heated turn into a hot entrée dish and serve.—Eglinton Castle.

Vegetable Soufflé.

3 spoonfuls of white soup or stock, 1 to 2 pints milk, 1 or 2 fresh eggs, 1 carrot, 1 turnip, or several Jerusalem artichokes, or (if in season) 3 or 4 heads of asparagus, 1 onion, $\frac{1}{4}$ lb. macaroni, parsley, pepper, and salt. Boil the vegetables in water, also the macaroni. When cooked, cut up very fine, mix with butter, and put in the oven in a buttered dish, pouring over the top the eggs mixed with the white stock and milk. Leave in the oven till it is a nice golden brown.—Mrs MAXWELL, The Cottage, Irvine.

Vegetable Stew.

4 lbs. potatoes, $\frac{1}{4}$ lb. butter beans, $\frac{1}{2}$ lb. carrot, 1 good-sized onion, 4 leeks, $\frac{1}{2}$ lb. turnip, $\frac{1}{4}$ lb. suet (chopped) or beef dripping. Beans soaked overnight and cooked separately. Prepare carrot, turnip, and onion and cut into $\frac{1}{2}$ inch dice. Put suet in hot stewpan, fry slightly till pan is well greased, then add prepared vegetables and sautez for 10 minutes. Then add 1 quart stock or water. Slowly stew till soft. Then add sliced potatoes, the cooked beans with their own stock, and finally the cut-up leeks. Season with pepper and salt. Stew until potatoes and all are thoroughly cooked. (Any other vegetable can be added to above that may be in season.)—Mrs STEWART, Lainshaw.

Vegetarian Pie.

1 lb. potatoes, $\frac{1}{4}$ lb. mushrooms or tomatoes, 1 large onion, pepper and salt. Use cooked potatoes. Peel and slice potatoes, put in dish with mushrooms or tomatoes cut up, also an onion and seasoning. On top put the butter or margarine broken up. Add a little water. Cover with short pastry, and bake 1 hour.—Miss SHEDDEN, Tour.

Yorkshire Pudding (by a Yorkshire woman).

4 good tablespoonfuls of flour, 1 saltspoonful of salt, 2 eggs, a little over $\frac{1}{2}$ pint of milk, 1 teacupful of water. (The water helps to make it light.) Put the salt into the flour, then break in the eggs (unwhisked). Add enough milk to make into a soft paste, and beat well for 10 minutes with a spoon until

quite smooth and free from lumps, keep adding the rest of the milk, and the water last. The dripping that it is to be cooked in must be *boiling* in the tin, when the pudding is poured into it. Take care not to burn the dripping, of which there should be enough to almost cover the batter. Bake in the oven till a pale brown, cut in squares, and serve round the joint, or separately, as preferred. Must be served as soon as cooked.—Mrs TURNER, Broadlea.

Yorkshire Pudding.

For serving with the breakfast bacon. Take 3 heaped-up dessertspoonfuls flour, a little egg powder, a pinch of salt and pepper, and sufficient milk to form into a stiff batter. Drop this, a spoonful at a time, into the fat left from frying the bacon, and fry till brown on both sides.—Mrs MILROY, The Latch, Troon.

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Almond Tartlets.

4 ozs. flour, 3 ozs. butter, a little salt, yolk of 1 egg beaten in a little water. Rub butter into flour, add salt and egg. *Mixture for tartlets.*—2 ozs. ground sweet almonds, 2 ozs. castor sugar, 4 drops essence of almonds, the white of 1 egg (well beaten, added last), a few blanched almonds, and a little raspberry jam. Line tartlet, then a little raspberry jam; cover with mixture, and then a few strips of blanched almonds. Bake in a moderate oven.—Mrs TURNER, Broadlea.

Apple and Currant Dumpling.

4 ozs. flour, 1 oz. suet, $\frac{1}{2}$ teaspoonful salt, $\frac{1}{2}$ teaspoonful baking powder, 1 tablespoonful sugar. Make into stiff dough with water. Roll out to about $\frac{1}{2}$ inch thick. Slice apples thinly, and lay on paste. Sprinkle over with currants and sugar, also little nutmeg. Wet edges. Roll up and place in floured cloth and boil for $1\frac{1}{2}$ hours.—MARÉSHA.

Apple Cake.

Knead together $\frac{1}{2}$ lb. flour (well-dried before the fire), 2 eggs, a little salt, $\frac{1}{2}$ cupful milk or water, and $\frac{1}{4}$ lb. butter. Roll this mixture out about half-a-finger in thickness, place in a tin, the sides of which must be turned up all round. Peel and core some apples and cut in quarters, place them in the dough, each quarter straight up. Sprinkle a little lemon juice and powdered sugar over them, and spice. Then bake in a hot oven. This recipe can be varied by using plums cut in quarters, instead of apples.—Cunninghamhead.

Apple Cake.

2 cupfuls flour, 1 full teaspoonful baking powder, 4 teaspoonfuls sugar. Make like short crust. Line a round sand-

wich-tin with the pastry. Fill with finely-sliced apples and a little sugar. Put a layer of pastry on the top, wetting the edges, and brush with milk. Bake in a sharp oven.—Mrs MILROY, The Latch, Troon.

Apple Cheesecakes.

$\frac{1}{2}$ lb. apple pulp, $\frac{1}{4}$ lb. sifted sugar, $\frac{1}{4}$ lb. butter, 4 eggs, rind and juice of 1 lemon. Pare, core, and boil sufficient apples to make 1 lb. Add to these the sugar and butter, which should be melted, the eggs (leaving out 2 whites), the rind and juice of 1 lemon. Stir the mixture well. Line some patty pans with puff paste, put in the mixture, and bake 20 minutes. Sufficient for 18 or 20 cheesecakes.—Mrs MACFARLANE, Edinburgh.

Apples au Gratin.

3 lbs. apples, 2 to 3 ozs. sugar, small piece cinnamon stick, also thin peeled lemon peel. Prepare apples, and stew into a thick pulp, pass through a wire sieve. Put apple puree into suitable pie-dish. Make 3 or 4 ozs. of bread into crumbs, dry them in the oven, and then, with 2 ozs. melted butter and 2 ozs. sugar (Demerara is best), spread prepared crumbs on the apples. Put in oven, and slowly bake for about 1 hour. The bread-crumbs make a golden crust for the apples.—Mrs STUART, Lainshaw.

Ashet Pudding.

1 egg, a little jam, weight of 1 egg in flour, butter, and sugar. Beat the egg. Beat the butter and sugar, add the flour. Put the larger part of the mixture into an ashet, then a layer of jam, and then the rest of the mixture. Bake about 20 minutes.—Miss M. S. M'ALESTER, Kennox.

Australian Plum Pudding.

4 dessertspoonfuls of sago, to be soaked overnight in 1 teacupful of milk; 1 cup of sultana raisins or cut-up prunes, 1 cupful of sugar, $1\frac{1}{2}$ teaspoonfuls butter, $\frac{1}{2}$ teaspoonful baking soda, heaped teacupful of bread-crumbs. Melt butter, beat up with sugar, beat all well together, put in buttered basin, and steam slowly $2\frac{1}{2}$ hours.—Mrs MACFARLANE WILSON, Auchans.

Baked Lemon Pudding.

2 lemons (grated), 2 tablespoonfuls flour, 2 tablespoonfuls moist sugar, 2 eggs, 1 pint milk. Mix and stir over the fire until it thickens, then put it into a dish previously lined with paste. Enough for two small puddings.—Miss FINNIE, Springhill House.

Baked Raisin Pudding.

Shred finely 6 ozs. of beef suet. Mix with this $\frac{3}{4}$ lb. bread-crumbs, pinch of salt, the rind of a fresh lemon (cut very small), $\frac{3}{4}$ lb. stoned raisins, and a little nutmeg. Mix the dry ingredients thoroughly. Stir in with them 3 well-beaten eggs, and as much milk as will make a thick batter (about $\frac{1}{4}$ pint). Pour the mixture into a buttered dish, and bake in a well-heated oven. Turn it out. Bake for $1\frac{1}{4}$ hours.

Balmoral Pudding.

The weight of 2 eggs in sugar, butter, and flour. Beat the butter and sugar to a cream. Drop eggs in one at a time, beating thoroughly for about 20 minutes. Sift the flour in lightly, and pour straight into a buttered mould. Steam for $1\frac{1}{2}$ hours. *Strawberry Sauce for Balmoral Pudding.*—Take 1 breakfastcupful of strawberries, and squeeze the juice out, and add 4 tablespoonfuls of cream; sugar to taste. Use fresh strawberries.—Mrs KERR, Cunninghamhead.

Batter Pudding.

$\frac{1}{2}$ cupful sifted sugar, 1 cupful flour, 1 tablespoonful butter, 1 teaspoonful baking powder, 1 egg, $\frac{1}{2}$ teacupful water. Cream the butter, and sugar, beat up egg well, and add to butter. Mix flour with baking powder, and add it, also water. Stir thoroughly, and pour into a pie-dish, in which is a layer of stewed fruit or jam. Bake $\frac{1}{2}$ an hour.—Mrs M. SCOULAR, De Walden Terrace.

Belgian Apple Tart.

$\frac{1}{4}$ lb. butter, $\frac{1}{2}$ lb. flour, 1 or 2 eggs, a little sugar and cinnamon. Roll out to a thin paste, put in stewed apples, then layer of currants, and finish by a layer of paste, and bake carefully till ready.—Mrs MACFARLANE, Edinburgh.

Brown Bread Pudding.

5 ozs. brown bread-crumbs, 3 eggs, 4 ozs. sugar, 2 ozs. butter, 1 teacupful milk, 2 ozs. cherries, $\frac{1}{2}$ teaspoonful vanilla. Put butter and sugar in a basin and beat them till like cream. Then add the yolks of the eggs, then the milk, and the bread-crumbs. Beat all very well. Stir in last the whites of the eggs, very well beaten, the vanilla and the cherries, cut up in very small pieces. Reserve six of the cherries to decorate the mould, butter it carefully and dust it over with sugar and decorate with the cherries. Pour in the pudding mixture, cover with a buttered paper and steam for 1 hour.—Mrs HENDERSON.

Cabinet Pudding.

3 eggs, yolks and whites beat separately ; 2 tablespoonfuls flour, 1 pint milk, 2 ozs. butter beat to a cream, 1 teaspoonful marmalade. Sherry to season it, and sugar to taste. Bake in a slow oven for 1 hour.—E. A. KERR, Cunninghamhead.

Cake Pudding.

Weight of 2 eggs in butter, sugar, and flour, $\frac{1}{2}$ teaspoonful baking powder. Beat butter and sugar to a cream, add the flour, and, if too stiff, put in a little milk. If in summer, put in any kind of fruit in the dish, with mixture on the top. Bake for 20 or 30 minutes.

Capital Pudding.

1 breakfastcupful flour, 1 dessertspoonful sugar, 2 dessertspoonfuls jam (raspberry), $\frac{1}{2}$ teaspoonful baking soda, 1 teaspoonful baking powder, $\frac{1}{4}$ lb. butter or lard, 1 egg. Mix well, and steam for 3 hours.—Mrs WILSON, Shona, Ayr.

Capital Pudding.

$\frac{1}{4}$ lb. suet, mixed with $\frac{1}{2}$ lb. flour, 1 small teaspoonful baking powder, 1 small teaspoonful carbonate of soda, then add 4 tablespoonfuls raspberry jam, and stir well with 1 gill milk. Steam 4 hours.—Mrs GARDENER.

Caramel Custard.

4 eggs and 1 yolk, 4 ozs. sugar, 1 pint milk, 1 teaspoonful lemon essence. Have a plain, tin pudding-mould. Put 1 tablespoonful sugar into a small saucepan, and stir till it becomes quite brown, like coffee. Pour this into the mould, and run it all over the bottom of it. Then butter the sides of the mould, beat the eggs and sugar together till well mixed, then add the milk and flavouring. Pour all into the prepared mould, cover over with a piece of buttered paper. Have a stewpan with 1 inch of boiling water in it, put a saucer or something flat in the bottom of it, set the pudding tin on this, and cover the pan with the lid. Let it steam very slowly for at least 1 hour. It *must not* boil, but be set on a part of the stove where it will keep hot without boiling. Turn out, and serve hot or cold.

Carrot Pudding.

$\frac{1}{4}$ lb. suet, $\frac{1}{4}$ lb. flour, a little baking powder, $\frac{1}{4}$ lb. mashed potatoes, $\frac{1}{4}$ lb. grated carrot, 2 ozs. sultanas, 2 ozs. currants. Before putting in fruit, mix other things well together, with 2 tablespoonfuls milk, and 1 teaspoonful sugar. Then add fruit. Put in bowl, and boil for $2\frac{1}{2}$ hours.—Miss COWAN, Elmbank, Edinburgh.

Chocolate Cheesecakes.

Take 2 ozs. melted butter, 2 ozs. castor sugar, 2 ozs. ground rice, 2 ozs. cocoa or chocolate, 1 egg (well beaten), and a little vanilla essence. Mix with $\frac{1}{2}$ a teaspoonful of baking powder. Line some small tins with short crust and not quite fill with the mixture, and bake. A little jam at the bottom before the mixture is put in is a great improvement.—Mrs MILROY, The Latch, Troon.

Chocolate Soufflé (Hot).

2 eggs, $1\frac{1}{2}$ teaspoonfuls sugar, $\frac{1}{2}$ teaspoonful flour, $1\frac{1}{2}$ ozs. chocolate. Put the yolks in a basin with the sugar, and beat them well, then add chocolate and flour. Lastly, beat the whites to a stiff froth, and mix lightly in. Pour into a buttered soufflé dish, and bake in a good oven from 15 to 20 minutes.—Mrs WILSON, Shona, Ayr.

Cold-water Pudding.

1 cupful sugar, 3 cupfuls flour, 1 cupful cold water, 1 table-spoonful of butter, 2 eggs, 2 teaspoonfuls baking powder. Mix all together and beat well, either bake or steam, and eat with sauce.—Miss CALDERWOOD, Fenwick.

Cornflour Custard (Liquid).

1 pint milk, pinch of salt (very little), 4 lumps of sugar (medium size), small dessertspoonful cornflour, butter as large as a walnut, 1 egg. Warm the milk with salt, sugar, and butter. Mix the cornflour with a little cold milk, add the egg, stir into the milk, let it simmer, but *not* boil, until thick enough. Add a teaspoonful of vanilla.

Creamed Barley (for Pudding).

$\frac{1}{4}$ lb. barley, washed and boiled $4\frac{1}{2}$ hours. Pour off any liquid. Add $\frac{1}{2}$ pint milk. Cook 5 minutes longer. Add pinch of salt, and serve with a few stewed raisins or any preserved fruit.—Mrs SMELLIE, 46 Portland Terrace.

Currant Dumpling.

About $\frac{1}{2}$ lb. flour, 1 teacupful bread-crumbs, $\frac{1}{4}$ lb. currants, $\frac{1}{4}$ lb. raisins, $\frac{1}{4}$ lb. finely-shopped suet, 1 teaspoonful baking soda, 1 teaspoonful cream of tartar, sugar and salt to taste. Mix with milk. Steam 3 hours in a greased and well-floured basin.—Mrs MILROY, The Latch, Troon.

Essex Pudding.

2 ozs. sugar, 3 ozs. butter, 5 ozs. flour, 1 teaspoonful baking powder, 1 egg. Put a little syrup in the bottom of a bowl. Mix in the usual way, and steam for $1\frac{1}{2}$ hours.—Mrs WILSON, Shona, Ayr.

Eve's Pudding.

1 lb. apples, 2 tablespoonfuls sugar, 1 egg, its weight in butter, flour, 2 cloves. Peel and core apples. Pack into pie-dish and sprinkle with sugar; add cloves. Make flat on top. Beat butter and sugar to a cream, add egg and flour, and pour over apples. Bake in moderate oven 30 or 40 minutes.

Fig and Custard Pudding.

$\frac{1}{2}$ lb. figs, $\frac{1}{2}$ pint milk, $\frac{1}{4}$ lb. sugar, 2 ozs. bread-crumbs, 2 eggs, a little grated nutmeg. Split figs and line a mould (seed-side to the mould). Beat eggs, add milk, sugar, nutmeg, and crumbs. Put this into mould carefully. Cover with greased paper or plate, and steam for 2 hours.—Mrs TURNER, Broadlea.

French Pancakes.

2 ozs. flour, 2 ozs. butter, 2 ozs. sugar, 2 eggs, 1 teaspoonful baking powder. Beat the butter and sugar to a cream, add the eggs well beaten up, then add the flour and baking powder. Butter 4 plates, and put a little of the mixture on each. Bake in a moderate oven for 20 minutes. When ready, put a layer of jam between each and pile up. Cut in quarters, and serve very hot.—Mrs MACFARLANE, Edinburgh.

French Pastry Tart.

Half-fill a tart-dish with fresh fruit or stewed fruit. *For Crust.*—Take the weight of 2 eggs in butter, sugar, and flour, beat butter and sugar to a cream, pour in the 2 eggs well beaten, and slowly shake in the flour; add $\frac{1}{2}$ teaspoonful baking powder, and pour over the fruit. Bake in a moderate oven 20 minutes to $\frac{1}{2}$ an hour. Serve with sauce.

French Rice Pudding.

3 ozs. rice, 4 ozs. sultanas or dates, 1 pint milk, 2 ozs. suet, 2 ozs. peel, 2 eggs, salt. Cook the rice with milk till tender, add suet and chopped dates, and then the eggs, well beaten, and a pinch of salt. Steam 4 hours.—Mrs WILSON, Shona, Ayr.

Friar's Omelet.

Boil 6 large apples, as if for sauce, with the rind of $\frac{1}{2}$ a lemon (grated) 2 ozs. butter, a little sugar. When cold, add 2 or 3 eggs, well beaten. Butter a dish well. Strew bread-crumbs thickly over the bottom and sides. Put in the apples and strew more bread-crumbs thickly over the top. When baked, turn it out on a dish, sprinkle white sugar over it, and send to table.

German Apple Tart.

1 $\frac{3}{4}$ lbs. apples, $\frac{1}{2}$ lb. flour, 2 ozs. sugar, $\frac{1}{2}$ teaspoonful baking powder, $\frac{1}{4}$ lb. dates, $\frac{1}{4}$ lb. butter, 1 egg, 2 $\frac{1}{2}$ teaspoonfuls cinnamon, $\frac{1}{2}$ teacupful milk, $\frac{1}{4}$ lb. brown sugar. Pare and slice the apples, take the stones out of the dates, and cut each in 3 pieces, and put them in a stewpan with $\frac{1}{2}$ oz. butter, $\frac{1}{4}$ lb. brown sugar, 1 teaspoonful ground cinnamon; put the lid on closely, and stew slowly till tender. If the apples are very dry, 1 tablespoonful water may be added to prevent burning. When well stewed, turn out on a dish to cool. *Make the paste.*—Have a ring, or round cake tin, about 8 inches in diameter, butter it well; place the ring on a baking sheet or oven shelf, also buttered. Put in a basin the flour, $\frac{1}{4}$ lb. butter, 2 ozs. fine sugar, the baking powder, 1 $\frac{1}{2}$ teaspoonfuls cinnamon, and rub all well together till the butter is quite crumbled; mix the yolk of the egg and the milk well, and with that make the whole into a pretty stiff paste. Divide the paste into 3 pieces. Roll one quite round, and put it in the bottom of the ring; wet the edges; roll the second lengthways about an inch broad, and put it round the sides, making it adhere where you wet the edges; wet the top again, put in the mixture of stewed apples, etc., and smooth it evenly; roll the third piece round, and place it neatly on the top; put it into an oven for $\frac{3}{4}$ of an hour, with a moderate fire; take it out and allow it to cool. *Icing for tart.*—Put into a small basin 6 ozs. icing sugar, and make it into a perfectly smooth paste with the white of the egg. When perfectly smooth, and thicker than the thickest cream, spread it on the top of the tart. A little more sugar may be added to a small part of the icing, and with this decorations may be made, or the top may be ornamented with pink sugar or some candied fruits.—Mrs KERR, Cunninghamhead.

Glencoe Tart.

2 lbs. apples, a finely-peeled rind lemon, 2 sponge cakes or bread, lemon juice, 2 tablespoonfuls Demerara sugar, a little cream, 1 gill cold water. Peel and slice the apples and put into a pan with the water, sugar and rind. Stew till quite tender, stirring *often*. When soft rub through a sieve, add the sieved cake or bread-crumbs, lemon juice, and 1 or 2 tablespoonfuls cream. (Any fresh fruit can be used.) *Pastry for Glencoe Tart.*— $\frac{1}{2}$ lb. cornflour, 4 ozs. flour, 1 tablespoonful castor sugar,

1 yolk, 1 gill milk, 4 ozs. butter, 1 teaspoonful baking powder. Grease an ashet well with clarified butter, not forgetting the edges. Sieve the flours, sugar, and baking powder through a sieve into a basin. Add the butter to the flours and rub in lightly and well. Break the yolk with a fork ; when mixed add the yolks and milk to the dry ingredients ; add the milk gradually. When in one solid lump knead to free from cracks. Flour the pastry and rolling pin and board, but have no loose flour, roll out once to the size required $\frac{1}{4}$ in. thick, $1\frac{1}{2}$ ins. larger than dish. Place evenly on the dish, pressing well and damping the border with a little milk. Roll over the pastry in a dainty curl, seeing that it is well joined to the damp part. Crimp. Prick well at the foot to prevent rising. Bake in a moderate oven $\frac{1}{2}$ an hour, being careful not to scorch it. If served hot, ornament with white of egg, sugar and lemon juice. If cold, whipped cream. Pile on to the top of fruit, dredge *well* with sugar and put into the oven till pale gold.—Mrs MACFARLANE.

Guard's Pudding.

3 ozs. butter, 3 ozs. bread-crumbs, 3 tablespoonfuls raspberry jam, 3 eggs, $\frac{1}{2}$ teaspoonful carbonate of soda, 1 tablespoonful castor sugar. Beat the butter to a cream, add eggs and jam, soda, and sugar ; beat well ; add bread-crumbs very lightly and quickly, and put in a well-buttered mould. Steam 2 hours.—Mrs DUNSMURE, London.

Half-pay Pudding.

$\frac{1}{4}$ lb. bread-crumbs, same of currants, raisins, mixed peel, a little salt, 2 tablespoonfuls golden syrup, 1 tablespoonful sugar, $\frac{1}{2}$ pint milk. Put in a mould, and boil 3 hours.—Mrs GAIRDNER, Prestwick.

Helstone Pudding.

2 tablespoonfuls each of raisins, currants, sugar ; 2 tablespoonfuls ground rice, bread-crumbs, flour ; 3 tablespoonfuls finely-chopped suet, $\frac{1}{2}$ teaspoonful mixed spice, small piece of lemon peel, and a pinch of salt. Moisten with milk, in which $\frac{1}{2}$ teaspoonful of bicarbonate of soda has been dissolved, and steam 2 hours. Serve with sauce.—Mrs TURNER, Broadlea.

Imperial Pudding.

Take 2 eggs and their weight in butter or margarine, sugar, and flour. Put a small teaspoonful of baking powder into the flour first, then rub the butter into the flour. Beat the eggs with the sugar, and mix gently all together. Salt to taste. Line a greased mould with raspberry jam, and pour mixture into it. Boil or steam for 2 hours. Serve with sauce.—Mrs TURNER, Grange Terrace.

Invalid Apple Tart.

1 lb. apples, sugar, 2 eggs, a little nutmeg, 1 penny sponge-cake, 1 teacupful milk. Pare and slice the apples, and put them to stew with 1 tablespoonful sugar, a little grated nutmeg. When ready, turn them into a pie-dish, and smooth the top. Slice the sponge-cake and put it on top of apples. Put the milk on to boil, and stir it into the yolks of the eggs and a dessertspoonful of sugar, well mixed in a bowl. Return the whole to the sauce-pan and stir till it thickens, then pour it over the contents of pie-dish. Now beat the whites of eggs up very stiffly, add to them 1 tablespoonful fine sugar, spread this over the custard, and put into the oven to get firm.—Miss FINDLAY.

Lemon Pie (Canadian Recipe).

1 lemon, juice and rind (grated), 1 cupful of sugar, yolks of 2 eggs, 1 cupful water, 1 heaped tablespoonful cornflour. Put all into a double pan and boil thick. Make a nice puffy paste, line two medium-sized plates, and cook the pastry alone. When done a very light brown, pour in the mixture, put on the top the whites of eggs beaten stiff with sugar, and slightly brown it in oven.—Mrs TURNER, Broadlea.

Lemon Tartlets.

This is enough for six. Take the rind and juice of 1 lemon, 1 tablespoonful butter, 2 tablespoonfuls granulated sugar, and the yolk of 1 egg. Mix all in a basin, and sit it in a pan of boiling water, stirring the same way until it creams. The whites can be beaten and placed on the top of tarts, when ready.

Marguerite Pudding.

4 ozs. flour, 2 ozs. butter, 2 ozs. castor sugar, 1 egg (well-beaten), wine-glass milk, teaspoonful baking powder, cream, butter, and sugar. Sift flour, and stir in baking powder. Mix all well. Put a layer of raisins in bottom of basin. Steam $1\frac{1}{2}$ hours.—Miss L. E. MUIR.

Marmalade and Ground Rice Tarts.

Take 4 ozs. ground rice, 4 ozs. sugar, 2 ozs. butter or lard, 1 egg. Beat the butter and sugar to a cream, add by degrees the ground rice, and mix thoroughly with the egg. Line some patty tins with paste, put a little marmalade in the centre of each, and cover with the mixture. Bake in quick oven till a golden brown.—Mrs MILROY, The Latch, Troon.

Marmalade Tart.

1 tablespoonful marmalade, 3 eggs, 1 oz. castor sugar, 3 ozs. butter, 3 ozs. candied peel (if liked). *Method.*—Melt the butter and add rest of the ingredients. Beat well. Line a shallow dish or tin with a short crust, pour over the well-beaten mixture, and bake in a moderate oven for $\frac{1}{2}$ an hour, or until set.

Mince-meat.

$\frac{1}{2}$ lb. raisins, $\frac{1}{2}$ lb. currants, $\frac{1}{2}$ lb. sugar, $\frac{3}{4}$ lb. minced apples, $\frac{1}{4}$ lb. suet, $\frac{1}{2}$ small packet of spice, $\frac{1}{2}$ nutmeg grated. The whole well moistened with brandy; add a little minced candied lemon or orange peel when you use mince-meat. Keep for a week or two before using.—Mrs MACFARLANE, Edinburgh.

Mince-meat.

3 lbs. beef suet (minced), 3 lbs. apples, 3 lbs. peel, 3 lbs. sultanas, 3 lbs. currants, 2 ozs. spice, brandy and sherry to moisten. Mix all together and tie down in jar till required.—Mrs CROOKSTON, Ballochmyle.

Mince-meat.

3 large lemons, 3 large apples, 1 lb. stoned raisins, $\frac{1}{2}$ lb. currants, $\frac{1}{2}$ lb. sultanas, 1 lb. minced suet, 2 lbs. moist sugar, 1 oz. candied orange peel, 1 oz. citron peel, 1 oz. lemon peel, 1 teacupful brandy, 2 tablespoonfuls marmalade.

If dried fruits are unobtainable, 2 spoonfuls of jam (strawberry, apricot, or plum) and a few raisins make an excellent substitute.—Mrs CROOKSTON, Tour.

Pouding au Peches.

$\frac{1}{4}$ lb. brown bread-crumbs, $\frac{1}{4}$ lb. ground almonds, $\frac{1}{4}$ lb. butter, 4 eggs, grated lemon rind, $\frac{1}{4}$ lb. sugar, a little chocolate, cinnamon, and red wine. Soak crumbs with wine, and mix the cinnamon with this. Cream the butter and sugar, add eggs, lemon rind, grated chocolate, and almonds, last of all brown crumbs. Pour into buttered mould and steam gently for 1 hour or rather more ; turn out, and dish hot peaches round.—Eglinton Castle.

Queen Mary Pudding.

2 tablespoonfuls sago, 1 breakfastcupful milk or milk and water, 1 breakfastcupful bread-crumbs, 1 breakfastcupful raisins or prunes or apricots (the latter must be softened and chopped), 2 tablespoonfuls sugar, 1 teaspoonful carbonate of soda. Steep the sago all night in the milk or milk and water. Mix well, and steam for 2 hours. Twice the quantity takes 4 hours' boiling.—Mrs FORREST, Arden.

Rice Croquettes.

4 ozs. rice, 1 pint milk, 2 ozs. sugar, grated lemon rind, jam, egg, and bread-crumbs. Stew the rice in the milk till tender, if it gets too dry add more milk. Add sugar and lemon rind, turn on to a plate to cool ; make into balls, put a piece of jam into centre of each. Egg and bread-crumbs them, and fry in hot fat. Drain well.—Mrs PATON, Hallhouse.

Gateau de Riz.

$\frac{1}{4}$ lb. rice, 1 pint milk, 3 eggs, sugar to taste, bread-crumbs, 1 teaspoonful essence. Wash the rice well, and put on to boil with the milk for 20 minutes, never stirring or moving it, but allowing it to simmer by the side of the fire. Remove from the fire and add sugar and flavouring, and the eggs well beaten. All must be thoroughly mixed in the pan in which the rice has been boiled. Butter a cake tin, grate a little crust of bread till

a coating adheres to the shape all over. Shake out the superfluous ones. Pour in the pudding. Bake in the oven for $\frac{3}{4}$ of an hour till it becomes firm. Turn out and serve.

Rice Gateau.

Wash in tepid water 4 ozs. rice, drain it well, and put in a pan with 1 pint milk, 2 or 3 ozs. sugar, and a piece of butter. Cook gently for 40 minutes. After it has cooled a little, add the yolks of 2 eggs and 2 tablespoonfuls cream or milk. Mix in the beaten whites. Butter a mould, and line with brown bread-crumbs. Pour in the mixture, and bake in a moderate oven for 20 to 30 minutes. Serve with jelly sauce, and sprinkle with sugar.—Mrs. WILSON, Shona, Ayr.

Rice Pudding without Eggs.

1 teacupful rice, with 3 teacupfuls of boiling water poured over it. Allow to simmer at the side of the fire till all the water is absorbed. Then mix in some milk with 2 dessert-spoonfuls of syrup into the rice. Put in the oven to swell and brown. A little ratafia or lemon flavouring improves it.—Mrs FORREST, Arden.

Rochwell Pudding.

2 eggs, with their weight in butter and flour, and the weight of 1 egg in sugar. Put the butter and sugar in a basin and beat them to a cream, add the eggs, and beat smooth, then add the flour, in which should be mixed $\frac{1}{2}$ teaspoonful carbonate of soda. Mix till smooth, and add 1 tablespoonful strawberry jam. Pour into a buttered mould, and steam gently for $1\frac{1}{2}$ hours. Serve with wine sauce or a little strawberry juice. Half quantity enough for 4 persons.—Miss M'ALESTER, Kennox.

Russian Pudding.

2 ozs. sweet almonds, and a few little ones, pounded to a paste; 2 ozs. loaf sugar, sifted fine; 3 ozs. suet, chopped very fine; 3 ozs. butter, melted; a little candied peel; 5 ozs. baked potatoes, rubbed through a wire sieve; the yolks of 3 eggs, the whites whisked to a froth. Mix all well together. Line a plain pudding mould with puff paste, put the mixture in, and bake 1 hour in a moderate oven. *For the Sauce.*—

Put a little apricot jam in a saucepan with a little sugar and water ; boil, and pour over the pudding.—Miss FINNIE, Springhill House.

Sago Plum Pudding.

1 breakfastcupful bread-crumbs, 6 level teaspoonfuls small sago, 2 tablespoonfuls brown sugar, $\frac{1}{2}$ oz. margarine (or half and half lard), $\frac{1}{2}$ teaspoonful carbonate of soda, 1 cupful stoned raisins (or chopped dates), $\frac{1}{2}$ pint milk. Put sago into basin with half the milk and leave it to soak overnight. Next day mix all the ingredients together, turn into a greased basin, and steam for 3 hours.—Miss E. ADAM, Sea Tower, Ayr.

Seven-cup Pudding.

1 cupful flour, 1 cupful bread-crumbs, 1 cupful sugar, 1 cupful minced suet or margarine, 1 cupful jam or syrup, 1 cupful raisins, 1 cupful milk, 1 teaspoonful salt, 1 teaspoonful baking powder. Steam for 3 hours.—Miss SHEDDEN, Tour.

Snowdon Pudding.

2 ozs. suet, 4 ozs. bread-crumbs, $\frac{1}{2}$ tablespoonful sago, 1 oz. sugar, 1 egg, 2 ozs. raisins, pinch of salt. Steam in a greased basin for 1 hour.—Mrs COWAN.

Jam Roll.

2 eggs, and equal weight of white sugar. Whisk well together. Add 3 ozs. flour, a little baking powder. Turn on to a sugared board ; spread jam ; roll quickly, the quicker the better. Bake 12 to 15 minutes.—Miss COWAN, Elmbank, Edinburgh.

Sponge Roll.

Beat 4 eggs and 1 breakfastcupful sifted sugar for 5 or 10 minutes. Beat with whisk or fork. Add 1 breakfastcupful flour, dry the flour before fire. Then mix with flour 2 teaspoonfuls baking powder. Mix the flour slowly into the eggs and sugar, then add $\frac{1}{4}$ or $\frac{1}{2}$ breakfastcupful milk. Mix all very thoroughly together. Then pour in buttered tin, put in quick oven, cook for about 5 minutes, turn out, put on jam while hot, and roll up.—Cunninghamhead.

Steamed Ginger Pudding.

Take 2 eggs, their weight in butter, sugar, and flour. Cream the butter and sugar well together, add the yolks of the 2 eggs separately, then the flour, and 3 ozs. of preserved ginger, cut into small squares. Whip the whites of the eggs to a stiff froth quickly. Stir a teaspoonful of baking powder into the mixture, and, lastly, add the beaten whites, mixing lightly. Pour into a buttered mould, and steam for 2 hours.—Miss BAIRD.

Steamed Suet Pudding.

1 cupful chopped suet, 3 cupfuls flour, 1 cupful raisins, 1 cupful brown sugar, 1 teaspoonful soda dissolved in 1 teacupful sweet milk. Stir well and steam 3 full hours. Eat with sauce.—Miss CALDERWOOD, Fenwick.

Swiss Pudding.

Peel and slice 1 lb. of apples and stew them with a tablespoonful of sugar, and a little water to keep them from burning. Mix in a basin 1 cupful grated bread, 2 ozs. chopped suet, and 2 ozs. sugar. Grease a pie-dish, and put in all the stewed apples. Put on the top all the remainder of the mixture, making it smooth. Put the pudding in the oven for about $\frac{1}{2}$ an hour.—Miss SHEDDEN, Tour.

Syrup Pudding.

$\frac{1}{2}$ lb. flour, $\frac{1}{4}$ lb. minced suet, $\frac{1}{2}$ lb. syrup, 1 teaspoonful carbonate of soda, grated rind of lemon. Mix all together, with half of the syrup and 1 teaspoonful of milk, and beat to a batter. It must be thick. Pour into a buttered bowl, and steam for 2 hours. Put the rest of syrup and juice of the lemon into a pan, and beat, and pour over pudding.—Mrs COWAN.

Syrup Pudding.

$\frac{1}{4}$ lb. flour, $\frac{1}{4}$ lb. golden syrup, 2 ozs. suet, $\frac{1}{2}$ teaspoonful baking powder, $\frac{1}{4}$ cup of milk. Boil 3 hours. This is a small pudding, but could be doubled.

Syrup Pudding.

$\frac{3}{4}$ lb. flour, $\frac{1}{4}$ lb. potatoes (raw and fresh grated), 2 large tablespoonfuls syrup (melted), 2 apples (peeled and chopped), $\frac{1}{4}$ lb. suet (chopped), 1 small teaspoonful cinnamon, 1 small teaspoonful baking powder, 1 saltspoonful salt. Mix the above well together into a soft consistency, using a little milk to moisten. Boil 2 hours. (Marmalade can be used instead of syrup, also 2 eggs added to above mixture makes the pudding better.) Serve pudding with arrowroot or custard sauce.—Mrs STUART, Lainshaw.

Vanilla Soufflé.

1 oz. butter, 1 oz. flour, 1 gill milk, 2 ozs. sugar, 1 teaspoonful essence of vanilla, 3 whole eggs and one additional white. Butter a soufflé tin. Put the butter and flour in a saucepan to be mixed over the fire, then add the milk, stir till it boils and becomes thick; remove from the fire to cool for 10 minutes, then add the sugar, the yolks of the eggs one by one, stirring each thoroughly, then the whites stiffly beaten up. Pour all into the prepared tin. Put it in a saucepan with $\frac{1}{2}$ inch of boiling water. Put the lid on the saucepan and steam gently $\frac{3}{4}$ of an hour. Turn out and send to the table with jam sauce round.

Westfield Pudding.

Soak 2 tablespoonfuls sago in 1 breakfastcupful milk overnight. Add following ingredients:—1 breakfastcupful bread-crumbs, 1 breakfastcupful currants or some raisins, $\frac{3}{4}$ breakfastcupful sugar, or 1 tablespoonful sugar and 1 tablespoonful syrup, $\frac{1}{2}$ tablespoonful butter or margarine, 1 teaspoonful baking soda, small piece orange-peel (chopped). Mix thoroughly, put into buttered basin, steam $2\frac{1}{2}$ hours. A grate of nutmeg can be added if desired.—Mrs MAXWELL, The Cottage, Irvine.

Winter Pudding.

1 breakfastcupful bread-crumbs, 1 breakfastcupful chopped dates or raisins, 1 breakfastcupful milk, 2 tablespoonfuls sago, 2 ozs. melted butter, 3 tablespoonfuls sugar, 1 teaspoonful

bicarbonate of soda. Mix dry ingredients, soak sago in milk for 1 hour, then add the dry ingredients, pour in melted butter last. Steam for 2 hours in well-greased tin.—Mrs M'MICHAEL.

Rum Butter.

2 lbs. butter, 3 lbs. Jamaica sugar, 1 grated nutmeg, 1 teaspoonful cinnamon, $\frac{1}{2}$ gill brandy, $\frac{1}{2}$ pint rum. Take all the water out of the butter; work well with the hand until creamy; this will take 20 minutes; then add the sugar, spices, brandy, and rum. Work it well together for 30 minutes, and put (tightly packing) into a bowl.—Miss BUNTINE, Nurseryhill.

Hard Sauce.

Beat 4 ozs. butter to a cream, add 2 ozs. castor sugar, gradually beating it till it is light and frothy; add 1 tablespoonful brandy and a dust of nutmeg. Place in a cool place till firm.—Mrs CAIRNS SMITH.

Vinegar Sauce for Puddings.

1 pint water, 3 tablespoonfuls sugar, 1 tablespoonful butter, $\frac{3}{4}$ nutmeg (grated), 1 tablespoonful flour, and 1 of vinegar. Mix the flour smooth, and then boil all together 3 or 4 minutes. This sauce is sometimes made with lemon juice instead of the vinegar and nutmeg.

Marmalade Pastries.

Rub 2 ozs. margarine or lard into 4 ozs. flour, wet with a very tiny drop of water, and roll out fine. Spread thinly over all some marmalade, fold one-half over the other. Bake in hot oven, cut in strips about 4 inches long, and serve piled up on a glass dish.—Mrs MILROY, The Latch, Troon.

Pastry for Sausage Rolls.

$\frac{1}{2}$ lb. flour, $\frac{1}{4}$ lb. margarine, $\frac{1}{2}$ teaspoonful baking powder, a little salt, and cold water. Put flour into a bowl, add salt and baking powder, then rub butter into flour.

Pastry without Butter.

1 lb. flour, 1 teaspoonful baking powder, small wine-glass salad oil, water. Mix the flour and baking powder, add the

oil to cold water, and stir the paste to a proper consistency for rolling. Fold it over, and roll it out 2 or 3 times ; place on a baking tin and bake immediately.—Eglinton Castle.

Rough Puff Paste.

$\frac{1}{2}$ lb. flour, 6 ozs. butter, a few drops of lemon juice, a pinch of salt, cold water. Dry the flour and sift it on to baking board. Chop the butter and flour roughly on the board ; add a small pinch of salt. Turn flour and butter into a basin. Make a hole in centre of flour and butter and squeeze in a few drops of lemon juice. Mix all into a firm dough with cold water. Flour the board and rolling pin slightly ; turn the paste out on to board. Roll out firmly and evenly into a long strip. Fold paste into 3 folds, turn it round with the rough side towards you and roll out again. Fold and roll again 3 or 4 times, until the butter is well mixed into the flour. (*Don't* roll over the edge of the paste.) Cover the pie and place in a quick oven at first, to raise the paste.

Cold Sweets and Puddings.

Apple Cream.

Stew a few nice apples, let them soak the juice all up ; press them through a sieve. Whip 1 quart cream with a little lemon and $\frac{1}{2}$ lb. sifted sugar. Mix together. Whisk till quite light.—Mrs MACFARLANE, Edinburgh.

Apple Mould.

4 medium-sized apples, $\frac{1}{2}$ pint water, 2 ozs. loaf sugar, $\frac{1}{2}$ a lemon, 5 sheets of gelatine, 1 clove, cochineal. *For decoration.*—Cream, cherries, angelica. Wash the apples (do not core or peel them, but cut each in eight). Put the pieces in a stewpan with the water, sugar, clove, and the thinly-pared rind of a lemon. Cook these gently until the apples feel soft, then rub it through a sieve. Dissolve the gelatine in 2 tablespoonfuls of warm water, then strain it into the apple pulp, mix it well in, and add a few drops of cochineal to make the mixture a very delicate pink tint. Rinse a plain mould in cold water, pour in the mixture, and leave it until cold and set ; then dip the mould in tepid water, and turn the contents on to a glass dish. Whip the cream, sweeten and flavour to taste, put it in a forcing bag, and decorate the mould in any pretty design with it, adding, if liked, cherries and pieces of angelica.—Mrs ROBERTSON, 2 Beansburn.

Apple Paste.

Pare and core the apples, preserving the parings and cores. Put in jellypan, with a little cold water. Boil well. Strain through flannel jelly-bag. Take 1 lb. sugar to each tumbler of juice, weight for weight of sugar and pared apples. Put apples in juice and boil to a pulp. Add sugar and some whole ginger, cut into small pieces. Boil 20 minutes before taking

off; add ground ginger to taste pretty hot. Dish into moulds, and, before turning out, set moulds in hot water for a few minutes.—Mrs MORTON, Barbadoes House.

Apple Sponge.

1 pint thin syrup made with $\frac{1}{2}$ lb. sugar, 1 lb. apples peeled and cut into pieces. Put the apples and the rind of $\frac{1}{2}$ a lemon into the syrup. Boil till quite done, add $\frac{1}{2}$ oz. gelatine, and pass through hair sieve. When nearly cold, whip to a white froth and pour into mould.

Birthday Soufflé.

1 lb. finger sponge biscuits, or 12 penny sponge-cakes (cut into fingers); 2 lbs. plum jam, 5 eggs, 1 pint milk, sugar to taste. Line ashet with fingers, and spread with jam. Make a custard with yolks of eggs. Put jam, cakes, and custard in layers alternately; whip up whites (or cream) for the top, and put a fringe of finger-biscuits all round edge of ashet.—Miss ANDERSON, Barskimming.

Calf's Foot Jelly.

1 oz. foot or 2 calves' feet, 4 lemons, $\frac{1}{2}$ lb. brown sugar, 4 eggs, 1 blade mace, $\frac{1}{2}$ oz. of cassia buds, 1 inch cinnamon, 4 cloves, 2 glasses sherry (if liked). Get the foot broken across several times, split it up between the toes, take out the fat that is between the toes, and all the marrow from the bones. Wash the foot well and cover it with cold water; bring to the boil. Now take it out, into a basin of cold water, and scrape it well and thoroughly (this is called blanching the foot). Rinse in cold water, put it on in a clean pot with 2 quarts of cold water (8 breakfastcupfuls). Bring to the boil, skimming well, and boil gently for 8 hours; it is best done very slowly. Strain through a towel and stand aside till cold. There should be 6 breakfastcups of stock. When quite cold remove all fat from top, with an iron spoon, and wash the top with a clean towel wrung out of boiling water. Now put the stock into a clean pot and add the sugar, mace, cloves, cassia buds, cinnamon stick broken small, the lemon rind thinly pared, and the juice strained to keep back the seeds, the eggs (leaving out the yolks) beaten up a little and the shells crushed up. Put this on the

fire and whisk till it boils (no longer); allow it to boil very gently for 5 or 10 minutes. Take it from the fire and let it settle for 10 minutes. Pour it through a flannel bag (after you have poured boiling-water through the bag to clean, and warm the bag before putting the jelly through). Put a basin below the bag and let the jelly run through into it; if it is not clear pour it back into the bag and run through a second time; now add wine if desired, and pour into moulds.

Charlotte Russe.

$\frac{1}{2}$ pint cream, $\frac{1}{4}$ oz. gelatine, 1 oz. sugar, $\frac{1}{2}$ teaspoonful essence of vanilla. Line a plain mould or tin with sponge fingers, wetting the edges slightly with white of egg. Whip the cream, add the gelatine (previously dissolved in a little milk over the fire, and allowed to cool). Add sugar and flavouring, and pour cream into the centre of the mould carefully. Turn out when set, and decorate with cherries and angelica.—J. R. KERR, Cunninghamhead.

Chocolate Charlotte.

Line a mould or tin with sponge fingers, round the sides only, fill with the following mixture. Put into a clean stew-pan $\frac{1}{4}$ lb. grated chocolate, $2\frac{1}{2}$ gills new milk, 3 ozs. castor sugar, the peel of a lemon, a strip of cinnamon about 1 inch long, 1 dessertspoonful Vanilla essence, and 1 teaspoonful of coffee essence: simmer it for about 10 minutes, then add $\frac{1}{2}$ oz. gelatine, and stir all together on to 3 raw yolks of eggs. Return the mixture to the fire till it thickens, *but do not let it boil*, then rub through a clean tammy, put it aside to cool, add $\frac{1}{2}$ pint of stiffly whipped cream, a wine-glass of rum and pour it into the mould as instructed. Set it aside to set. Before turning out, dip the mould into hot water, pass a clean cloth over the bottom, and turn out the shape on a dish-paper. Ornament the top with piped cream and grated pistachio nuts, angelica, and cherries cut into dice.

Chocolate Custard.

5 ozs. chocolate, soften in hot water and rub down quite smooth, 1 pint milk, boiled with $\frac{1}{2}$ a vanilla pod, 3 fresh eggs, whites and all beaten to a froth. Mix the eggs and milk care-

fully together. Add the chocolate and sweeten to taste. Stir the whole together over the fire and don't stop stirring till it thickens to the consistency of thick cream. Then take off the fire and, when cool, pour into custard glasses. Whipped cream on the top, or little ratafia biscuits decorating the top of the chocolate custard.

Chocolate Shape.

3 ozs. chocolate, 3 gills milk, $\frac{1}{2}$ oz. gelatine, 2 eggs beaten, 1 oz. sugar, 5 or 6 drops vanilla. Break the chocolate into small pieces, and dissolve in the milk, in an enamelled pan, stirring the while. Dissolve the gelatine in 1 tablespoonful of water. When the chocolate is dissolved, add sugar and eggs, cook a second or two, but do not curdle, add gelatine, cool slightly and mould.

Claret Jelly.

1 quart bottle of claret (the lighter the wine is the better), the juice and rind of 1 lemon. One 6d. pot of red currant jelly, $\frac{1}{2}$ lb. loaf sugar, rather more than 1 oz. gelatine (in hot weather, in winter 1 oz. is quite sufficient), and 1 wine-glassful of brandy. Boil all together for a few minutes, taking care that the red currant jelly is well dissolved and thoroughly mixed with the other ingredients. 10 minutes will generally effect this, but a good deal depends on the general temperature. Serve with cream sauce as follows:— $\frac{1}{2}$ pint cream (sweetened and flavoured with vanilla), whisked to a stiff froth; pour round the jelly, *not* over it. Half these ingredients will fill a mould sufficient for six people.

Cream Pudding.

1 quart milk, 4 eggs, 4 tablespoonfuls flour, $\frac{1}{2}$ teaspoonful salt, 1 cupful granulated sugar, 2 tablespoonfuls wine, or fruit juice. Beat the eggs. Mix the flour with the salt and $\frac{1}{2}$ cupful of the milk. Put the remainder of the milk into a pan, and, as soon as it boils, stir in the flour. Add the eggs, and cook for 5 minutes. Remove from the fire, and pour into a pudding-dish. Sprinkle over it the sugar, and then pour upon it the wine or fruit juice. Set in a cool place for 3 hours or more. It should be perfectly cold when served.—Mrs ADAIR, Dean House.

Cream Shape.

Put 2 jars cream and 1 oz. sifted sugar into a large basin. Whip it till stiff. Melt $\frac{1}{2}$ oz. gelatine in a cup with a little milk. Stir it in when blood heat. When you empty the jars, put a little milk in to rinse them out, add it in at the last. Add any seasoning you like, putting it in after the cream is whipped, then give it a whip round for a time or two.

Framboises Prince Nicolas.

Put raspberries through a sieve and freeze, make a good custard with half cream, add a little cream of rice to it, and a sheet or two of soaked gelatine. When it is taken from fire, put this in a glass dish, and, when ready to serve it, pile raspberries high in centre, and pour some raspberry sauce over it.—Eglinton Castle.

Honeycomb Pudding.

3 teacupfuls milk, $\frac{1}{2}$ oz. gelatine, 1 teacupful crushed sugar, These ingredients must be put in a pan, and brought to the heat of milk from the cow. Take the yolks of 3 eggs (well beaten), and add them to other ingredients; keep stirring constantly until it is just about to boil, when it must be immediately lifted off the fire, and the whites of 3 eggs (well beaten) stirred into it. Flavour with vanilla. Put into a mould, and when cold turn out.—Miss FINNIE, Springhill House.

Irish Moss Shape.

$\frac{1}{2}$ oz. Irish moss is sufficient for a large shape. Put it through 5 or 6 waters (cold), and cut out the small black bits. Then let it soak in cold water for $\frac{1}{2}$ an hour. Fill the shape with milk, and pour into the pan, along with the Irish moss, after the water has been poured off. Add 1 teaspoonful of sugar and a pinch of salt. Let it boil till it becomes creamy and thickish, then pour through muslin (to take out the remains of the Irish moss, which will be pretty well dissolved by this time) into the shape, and let it get cold before turning out. When this is properly made it ought to look almost like cream.

Jelly.

Take 3 lemons, and take the rind off as thin as possible. Take the juice of 3 and the rind of 2, 1 good stalk of cinnamon,

8 cloves, $\frac{1}{2}$ lb. sugar (lump), 2 eggs (whites and shells), $\frac{3}{4}$ tumbler of sherry, and $\frac{3}{4}$ glass of brandy, and a 6d. packet of gelatine, or 7 sheets of the sheet gelatine. Soak the gelatine for 15 minutes in cold water before putting it with the other ingredients. To measure the water, fill *one* of the moulds with cold water and put it on the gelatine, and then fill each of the other moulds with boiling water and pour over all the ingredients in the pan. Boil 20 minutes, turning the pan very gently all the time; take off carefully, set it on the hearth before running through for *ten minutes*, and *cover closely*. Run through flannel bag till clear. Rinse bag in boiling water first.

Lemon Cream Soufflé.

3 leaves gelatine, 2 lemons, 2 eggs, $\frac{1}{4}$ lb. sugar, $\frac{1}{2}$ pint cream.
Method.—Grate lemon rind into a basin, add yolks of eggs, and sugar, and juice of lemon. Place over a pan of boiling water, and whip till warm. Then remove from fire, and whip till cold. Melt gelatine in a little milk, beat whites of eggs till stiff, whip cream stiff and add. Lastly, add whites of eggs.
Note.—Unless mixture is whipped till cold, the soufflé is spoiled, as a custard forms at bottom of dish. Paper to be fastened outside soufflé dish about 2 inches above rim.—Mrs CROOKSTON, Ballochmyle.

Lemon Soufflé.

Melt 2 leaves gelatine in 2 tablespoonfuls water. Beat 2 ozs. castor sugar and the yolks of 2 eggs till thick and creamy, then add lemon juice. Stir in the melted gelatine, and lastly the beaten whites. Stir carefully till beginning to set. Pour into soufflé dish.—Mrs WILSON, Shona, Ayr.

Macaroon Cream.

Soak 1 tablespoonful gelatine in $\frac{1}{4}$ cupful water. Make a custard of 2 cupfuls scalded milk, yolks of 3 eggs, $\frac{1}{3}$ cupful sugar, and a pinch of salt. Add the soaked gelatine, and, when mixed, strain into a basin. Add $\frac{3}{4}$ cupful pounded macaroon biscuits (stale) and 1 teaspoonful vanilla. Put into a double boiler (or a pan) over a brisk fire, and stir until it begins to thicken. Then add the whites of the eggs, beaten stiff. Put in a mould in a cool place.—Mrs CROOKSTON, Tour.

Milanaisé Cream.

Put the yolks of 2 eggs into a basin with $\frac{1}{2}$ lb. of powdered sugar and the grated rind of 2 lemons; stir together. Then add the strained juice of the 2 lemons. Place the basin in a pan of boiling water on the stove and whisk the contents until it is as thick as a boiled custard. Dissolve $\frac{1}{4}$ oz. of gelatine in a little hot milk and add to the (soufflé) mixture, and as soon as the latter is cold, add lightly $\frac{1}{2}$ pint of stiffly-whipped cream, and the whites of 2 eggs whisked to a froth, and, at the first sign of setting, pour into a wetted mould, and leave in a cool place until it is to be served.—Mrs HENDERSON.

Mock Cream.

1 cupful hot milk, 1 cupful cold milk, whites of 2 eggs, 1 tablespoonful sugar, 1 teaspoonful cornflour. Beat together the whites of eggs with a small piece of butter, add cold milk, and mix with cornflour. Stir well together until very light and smooth, add boiling milk, stir well till it thickens, but it must not boil.—Mrs TURNER, Broadlea.

Norwegian Cream.

2 eggs, $3\frac{1}{2}$ ozs. sifted sugar, $\frac{1}{4}$ oz. gelatine, 6 drops vanilla. Separate the whites from the yolks. Beat each separately, with half the sugar to each. Mix together, add the gelatine (after dissolving it in 1 teacupful of warm water) and the vanilla. Pour into a dish; when set, spread with strawberry jam on the top, and whipped cream over all.—C. M. KERR, Cunninghamhead.

Nougat Baskets.

$\frac{1}{2}$ lb. almonds, $\frac{1}{4}$ lb. sifted sugar, 2 ozs. butter, $\frac{1}{2}$ pint cream, $\frac{1}{2}$ teaspoonful vanilla. Blanch $\frac{1}{2}$ lb. almonds, and cut each lengthwise into narrow strips, lay them in a dish in front of the fire to get dry. Melt in a pan $\frac{1}{4}$ lb. sifted sugar, and when it is light brown, mix in the almonds. You will have a soft paste, which will harden when cold. Make some small moulds very hot, and butter them well inside, put some of the mixture into them, and with the handle of a teaspoon, which has been

well buttered, spread it round the mould as thinly as possible. When cold, turn out and fill with whipped vanilla-flavoured cream. Make handle of cut angelica.—Mrs CROOKSTON, Ballochmyle.

Orange Pudding.

Butter a plain mould. Dissolve $\frac{1}{2}$ oz. gelatine in a little water, add $\frac{3}{4}$ lb. loaf sugar, rub some of the sugar on the orange rinds, add the juice of 8 oranges and 2 lemons. Grate 6 sponge-cakes, and beat all smooth together. Add 4 yolks of eggs, whisk all together till it is *quite* spongy, then pour into the mould. Serve with marmalade sauce. This quantity makes a large pudding.—Miss FINNIE, Springhill House.

Orange Shape (Jelly).

Dissolve a 6d. packet of Cox gelatine or seven sheets in very little water for 20 minutes. Squeeze 7 or 8 sweet oranges and 1 lemon, keeping out the pips. Peel 1 orange, and divide the laths carefully, removing all the white outside. Put the ingredients into a jelly-pan with sugar to taste (about $\frac{1}{3}$ of a lb.). Let all simmer till the gelatine is quite dissolved and the laths are soft. Take them out, and put them up the sides of the mould. Bring the juice to the boil to clear, cover for 10 minutes closely, then fill up the mould. Garnish with whipped cream.

Orange Soufflé.

3 eggs, 3 ozs. castor sugar, the juice of 2 oranges and the rind of 1, $\frac{1}{4}$ oz. geletine. Whisk the yolks of eggs with the castor sugar in a basin, over a pan of boiling water, till thick and creamy. Then add orange juice, and finely-grated rind. Dissolve gelatine in a little boiling milk and add to the latter. Whisk the whites well and add. Whisk till almost it begins to set. Then fill into a soufflé dish, provided with buttered paper bands; place in a cool place for 2 hours. When firm, decorate the top with the white of an egg, whipped, and sprinkle pink sugar over, remove paper band, and serve.—Mrs HENDERSON.

Pastry Sandwiches.

Weigh 1 lb. fine flour, 1 lb. good-working butter. Then put the flour on to a pastry board, add a piece of butter to it about the size of a walnut. Then make it into a paste, and roll it out; add the remaining part of the butter in lumps, sprinkle in a little flour over the butter, turn the ends of the pastry, roll out once again, but each time be sure and fold the ends of the pastry in. Let it lie $\frac{1}{2}$ an hour, then roll out again, and do the same until the pastry has been rolled five times, then it will be ready to bake. Cut into strips about $\frac{1}{2}$ inch thick and 4 inches long; put them on a cold baking sheet, on the *cut* side of the pastry, and bake in a good oven. When baked, put two together with jam between them.

Prune Shape.

1 lb. prunes, sugar to taste, $\frac{1}{2}$ glass claret, 2 tablespoonfuls red currant jelly, about $\frac{3}{4}$ oz. gelatine. Dissolve gelatine, put the prunes (after they have been stewed), through a sieve, and mix with the melted gelatine and other ingredients. Pour into mould. Serve with whipped cream round.

Raspberry Cream.

1 packet raspberry jelly, 1 jar cream, sugar to sweeten, 3 teacupfuls water. Whip the cream stiff, adding enough sugar to sweeten. When the jelly is beginning to set, beat in the cream. Pour in a wetted mould.—J. R. KERR, Cunninghamhead.

Raspberry Shape.

1 Chivers jelly, 1 pint milk. Dissolve the jelly in the usual way. When nearly cool, beat in milk. Pour into a wetted mould, and leave to set.—Mrs AIRD, Hill Street.

Rote Gritze.

Stew sufficient ripe red fruit to make 1 pint of juice, strain it and return the juice to the stewpan. When boiling, add 2 ozs. fine sago and sufficient sugar to sweeten. Let it boil

about 20 minutes to $\frac{1}{2}$ an hour, stirring occasionally. Pour the mixture into a mould, stand on the ice, and when cold serve with whipped cream. (Currants and raspberries are the best fruits to use, though cherry or plum juice are also suitable).—Miss B. L. MONTGOMERIE, Bath.

Royal Engineer Pudding.

Halve some penny sponge-cakes. With the bottom halves line a pudding-dish, over which pour a little sherry. Stew 3 or 4 nice cooking apples; when quite soft and tender, incorporate 3 tablespoonfuls red currant jelly. Pour this mixture over the cakes; then cover with the tops of the cakes. Beat 2 or 3 whites of fresh eggs to a stiff froth. Beat in 3 tablespoonfuls sifted sugar. Cover your cakes with this meringue, and bake a nice brown. To be eaten cold.—Mrs HOUSTON CRAUFURD, Craufurdland Castle.

Russian Jelly.

1 pint milk, 2 tablespoonfuls sugar, 1 oz. gelatine, 2 eggs, $\frac{1}{2}$ teacupful rum. Put the milk and the gelatine into a pan and stir till melted, then add the sugar and eggs, and stir one way until the custard thickens. Add the rum last, and pour into wetted mould.—Mrs WILSON, Shona, Ayr.

Semolina Sponge.

2 ozs. semolina, 1 pint cold water, juice of 2 lemons, rind of 1 lemon, 1 large tablespoonful syrup. Put lemon rind and water on to infuse for a few minutes, then strain. Put water in pan, stir in the semolina, and continue to stir until the semolina is quite clear and slightly sticky. Cook briskly. Now add syrup and lemon fluid, mix all well together, stir over fire. For a cold sweet, pour into a china mould, and serve with custard. If used as whipped cream, pour into a large basin, and whisk hard for 15 or 20 minutes.—Miss FLEMING, North Park, Campbeltown.

Soufflé Glacé Praline.

Make some nougat with sugar and a very little water, stir over fire till brown, have ready some almonds (do not skin them), put these into nougat, and turn out on to an oiled tin;

when cold, pound in mortar (but not too fine). Have ready custard and cream, as for an ordinary ice; put pounded nougat in, and whites of egg, whipped as if for a soufflé; if not, freeze in the usual way. Have your soufflé case ready with band of paper round, pour in mixture, and freeze in an ice-cave for several hours.—Eglinton Castle.

Spanish Cream.

Dissolve $\frac{1}{2}$ a 6d. packet of gelatine in 2 breakfastcupfuls of milk; let it stand for 3 hours. Beat up the yolks of 3 eggs with 3 tablespoonfuls of white sugar; beat the whites to a stiff froth. Put the milk and gelatine into a sauce-pan and bring to the boil, then stir in the yolks and sugar; lift off the fire, and stir in *gently* the whites. Flavour with lemon or any other seasoning.

Spanish Cream.

1 breakfastcupful milk, 4 teaspoonfuls sugar, 6 sheets gelatine, 2 yolks of eggs, vanilla flavouring. Boil milk and sugar together, add gelatine, beat the eggs and pour in the boiling milk, and whisk. Add flavouring, and pour into wet mould.

Sponge Cake Cream.

9 small sponge-cakes, a glass of brandy, a little sherry, and raspberry jam, a little boiled custard. Cut some small sponge-cakes in two; place them at the bottom and sides of a glass dish. Pour half the quantity of the wine and brandy over them, and over the wine and brandy put some raspberry jam or jelly, made warm and strained through a sieve. Cover the jelly with another layer of sliced cakes and pour the remainder of the wine and brandy over them. Have ready more than $\frac{1}{2}$ pint of cold boiled custard and, when ready to serve, pour it over the top and arrange a few rings of candied fruit or a few ratafias on the top.

Standing Custard.

1 oz. gelatine, 3 ozs. fine sugar, 3 eggs, 2 lemons, 2 breakfastcupfuls milk. Flavour with sherry. Dissolve the gelatine in half the milk by setting it near the fire. Dissolve the sugar in the other half. Whip the eggs well. Add all the milk, then the lemon juice, then sherry. Beat a few minutes longer and put into shape.

Stewed Oranges.

Boil 6 ozs. sugar in $\frac{1}{2}$ pint water for 10 minutes. Have ready 4 oranges, peeled and quartered, add them to the syrup, and boil them gently for $\frac{1}{4}$ of an hour. Take them out, and you can either serve them in a dish with the syrup poured over, or you may put them in a mould and dissolve $\frac{1}{2}$ oz. gelatine in the syrup, and when it is set garnish it with whipped cream.

Vanilla Shape.

Put 3 teacupfuls milk, 1 teacupful sugar, 1 teaspoonful vanilla, $\frac{1}{2}$ oz. leaf gelatine into a sauce-pan. Stir over the fire till melted. Beat up the yolks of 3 eggs, pour over them the milk, etc. Return it all to the pan, and stir all together till it *thickens*, but *not* boils. Then strain into a basin, and allow to cool. Whip to a stiff froth the whites of 3 eggs, and add to the mixture, when it is cold, but not set. Pour into a glass or china mould, previously rinsed with cold water. Chocolate shape is made in the same way by adding 3 tablespoonfuls grated chocolate to the custard while hot.

Vanilla Soufflé.

Dissolve $\frac{1}{4}$ oz. gelatine in 1 pint milk, break up yolks of 3 eggs, pour the boiling milk on them, and add sugar and vanilla to taste, and set to cool. When just about setting, whip up $\frac{1}{4}$ pint cream, add to the custard, and whip together. Put a layer of jam or jelly at the bottom of the soufflé dish, add custard, and, just before serving, whip up some cream and put in on top. Then sift over all some grated chocolate.—Mrs MACFARLANE WILSON, Auchans.

Velvet Cream.

Dissolve $\frac{1}{2}$ oz. isinglass in a cupful white wine, add the juice of a large lemon, and 3 tablespoonfuls powdered sugar. Strain into a mould, and, when nearly cold, fill it up with about 1 pint cream, and stir it up.—Miss MONTGOMERIE, Newfield.

You Can't Leave Me Alone.

3 eggs, 2 ozs. castor sugar (light weight), 3 leaves gelatine, 4 drops lemon essence, raspberry jam, cream. Beat the yolks and sugar well together, add gelatine (melted in a little hot water), and flavouring. Whisk the whites of eggs stiff, add lightly, and put into a glass dish. When set, cover with layer of raspberry jam and then whipped cream.—Mrs PATERSON of Monkwood.

Spices and Flavouring Essences

must be good if you wish to get Good Results from your Work in Cooking and Baking. It is easy to get CHEAP GOODS at LOW PRICES, but the lowest-priced article is not always the cheapest or best value. Both QUALITY and PRICE must be considered.

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Savouries.

Anchovy Toast.

For four people. 2 ozs. butter, $1\frac{1}{2}$ ozs. anchovy sauce, wine-glassful cream, pepper and salt, yolk of a beaten-up egg, fried bread. Put 2 ozs. butter into a china sauce-pan, add wine-glassful cream. When it simmers, add yolk of egg beaten up, then $1\frac{1}{2}$ ozs. anchovy sauce. Pepper and salt to taste. Set to simmer 5 minutes. Get toast ready, cut into strips about 1 inch in width. Soak it in the stuff in the pan, place in a very hot plate, and pour the rest of the stuff over it. Serve very hot.—Mrs ARTHUR, Lainshaw.

Béchamel Eggs.

Put some milk on with an onion (chopped very fine), and, later, add a little parsley (also very fine), some eggs (hard-boiled), cut in half or in slices. Before pouring over the eggs, add a 6d. jar cream to the sauce, and stir well.

Cheese and Tomato Pudding.

6 ozs. grated cheese, 3 ozs. fresh bread-crumbs, 2 eggs, $\frac{1}{2}$ lb. tomatoes, $\frac{1}{2}$ pint milk, salt and cayenne to taste. Skin tomatoes, then slice thickly and lay in greased pie-dish. Mix cheese and crumbs, salt and cayenne. Beat eggs till frothy; add milk. Stir into crumbs until into a thick batter. Pour over tomatoes and bake in moderate oven till set and puffed up. Serve at once.—MARÉSHA.

Cheese Custard.

Melt $\frac{1}{4}$ lb. cheese in the oven. When melted, add 1 egg and a wine-glass milk. Beat together till it is like a custard. Bake in a hot oven a light brown.—Mrs GAIRDNER, Prestwick.

Cheese Custard.

$\frac{1}{4}$ lb. grated cheese, 2 eggs, $\frac{1}{2}$ pint milk, pepper, and salt. Heat the milk with the cheese in it, but do not let it boil; beat the eggs, strain the milk and cheese on to the beaten eggs. Add seasoning, and bake in a moderate oven till set and brown. Serve very hot.—Mrs PATERSON, Bellwood, Perthshire.

Cheese Savoury (Breakfast Dish).

$\frac{1}{4}$ lb. grated cheese, 2 ozs. bread-crumbs, 1 teaspoonful semolina, 1 egg, a little milk, a little salt, pepper, and mustard. Bring all to a boil and cook for a few minutes. (Serve on a hot plate.) Stir while cooking.—Mrs TURNER, Broadlea.

Cheese Straws.

$\frac{1}{4}$ lb. flour, 2 ozs. butter, 1 oz. Cheddar cheese, 2 ozs. Parmesan cheese, a pinch of salt, pepper and cayenne, a little milk. Rub the butter carefully into the flour, and add the cheese grated, and the seasonings. Make it all up into a smooth paste with the milk. Roll this out into a piece about 6 inches broad, $\frac{1}{4}$ inch thick, and as long as possible. Cut it up into straws, 6 inches long, $\frac{1}{2}$ inch broad, and about $\frac{1}{2}$ inch thick; put them on a greased oven tin, and bake very lightly a yellow colour. Dish up neatly on a napkin.

Cold Herring Savoury.

Cut some small rounds of bread, spread thinly with anchovy essence. Cover in a heap on each piece with cold herrings or any other cold cooked fish. Make a thick sauce with the yolk of 1 or 2 eggs. Stir in 1 tablespoonful gradually of salad oil, also the juice of a lemon. Cover each round with this sauce (which should be nice and thick), and decorate with capers.—Mrs HOUSTON CRAUFURD, Craufurdland Castle.

D'Artois Fromage au Harengs.

Prepare some cheese custards. Steam them in small moulds (long shaped), put these, when ready, in the dish the savoury is to be served in, and sprinkle over them some cream and grated cheese. Prepare some fillets of bloater, kipper, or haddock. Place each piece on toast, serve in dish alongside of

cheese custards, but the cheese custards must be put into a very quick oven to brown them. Put your bloaters alongside, and serve at once.—Eglinton Castle.

Herring Roe and Mushroom Savoury.

Fry some small rounds of bread, place on each a well-fried round mushroom, and on top place a soft herring roe, also fried in round shape. Season well with salt, and a little red pepper.—Mrs MACKENZIE, Atholl Gardens.

Herring Toast.

Cut some rounds or square croutons of bread, and fry them a light brown. Break 2 whole eggs in a basin, add 3 tablespoonfuls cream and 1 oz. butter; mix well together, and stir well over a brisk fire till the mixture thickens. Season with tarragon vinegar, tomato, and Harvey sauce, and a little made mustard; pepper and salt to taste. Pour the mixture over the croutons, place a piece of kippered herring on the top of each and serve.—Mrs KERR, Cunninghamhead.

Indian Sandwiches.

$\frac{1}{4}$ lb. cold chicken, $\frac{1}{4}$ lb. cold ham, 2 tablespoonfuls white or brown sauce, 1 tablespoonful curry, same of chutney, 2 tablespoonfuls cream. Pepper, salt, and pinch of cayenne, and a squeeze of lemon. Pound (or mince finely) the chicken, ham, curry and chutney. Put sauce, etc., into a pan; add other ingredients. Stir mixture till quite hot. Cut little (twenty) rounds of bread. Fry and spread them with mixture on ten pieces, and place the other ten over them, and press together. Cheese for top of sandwiches is $\frac{1}{2}$ oz. grated Parmesan, made into ten little balls. Put one on top of each. Put all into oven to get very hot, and serve. A sprig of parsley on top of each sandwich is a great improvement to appearance.—Mrs ARTHUR, Lainshaw.

Savoury Eggs.

Boil some eggs hard, then cut them in half longways; remove the yolk, which pound up and flavour either with curry powder or some good-flavoured sauce. Return to their old

quarters in the whites, stick together again, egg and bread-crumbs, and fry nicely. Serve with lightly-mashed potato or boiled rice.—Mrs MACKENZIE, Atholl Gardens.

Scotch Woodcock.

Toast 2 slices of bread (stale tin loaf), cut in fingers $\frac{1}{2}$ inch thick, after buttering on both sides. Spread anchovy paste thinly over one side. Put into a pan 2 eggs beaten in 1 teacupful milk, and stir in pan till it thickens (it must not be hot or it may curdle), and pour over the toast.

Spaghetti Savoury.

Boil in plenty of water, until tender, a small handful spaghetti. Then make a small quantity of white sauce; put in about 3 ozs. grated cheese, 1 good tablespoonful tomato catsup. Then add spaghetti, and cook in a sauce-pan together for about 10 minutes.—Mrs DUNSMURE, London.

Tomato and Eggs.

Have some rounds of fried bread ready. Brush over slightly with Lemco or anchovy sauce. Poach eggs softly, and put on the croutes, and pour over a nice puree of tomatoes. Serve very hot.—Mrs MACKENZIE, Atholl Gardens.

Tomato Sauce.

$\frac{1}{2}$ lb. tomatoes, 1 teaspoonful chopped onion, 1 tablespoonful minced ham, 1 tablespoonful flour, butter size of a walnut; pepper and salt to taste. Add, just before serving, 2 beaten eggs; heat up, but do not allow to boil. Cut up the tomatoes, melt the butter in a sauce-pan, add ham and onion, brown a little, then add tomatoes, flour, and seasoning. Cook about 7 or 8 minutes, then add eggs, and pour over small slices of toast when hot. Serve at once.—Mrs TURNER, Broadlea.

Windsor Savoury.

Take some plain ice wafers, dip both sides in melted butter, and sprinkle with cheese. Place on a baking sheet, and put in oven till golden brown. Prepare some buttered eggs, add some chopped ham to it, and put some of the mixture between two wafers, and serve very hot.—Eglinton Castle.

Bread, Scones and Cakes.

Artox Bread.

4 teacupfuls Artox flour, 1 teaspoonful soda, 1 small teaspoonful salt, 1 teaspoonful cream of tartar, 1 dessertspoonful golden syrup, buttermilk (or sweet milk if buttermilk cannot be got). Mix the dry ingredients, and then add the syrup. Butter and flour a tin, and bake in a moderate oven for about 1 hour.—Mrs AIRD, Hill Street.

Bread.

3½ lbs. flour, 1 teaspoonful sugar, 3½ teaspoonfuls salt, about 1¾ pints lukewarm water, 1 oz. yeast. Add salt to the flour, and warm in a basin. Cream the yeast until it becomes liquid, and mix to the consistency of an elastic dough. Knead with the hand till it is perfectly smooth. When well kneaded, put to rise in a warm place for 1 hour or until it is double its original size. Turn out on a floured board, knead it again, shape into 3 loaves, place each in a warmed greased tin. Set again in a warm place to rise or prove. When it is well risen, place in a hot oven, and bake each loaf 1 hour.—Mrs RANKIN, Portland Cottage, Hurlford.

Brown Bread.

3 teacupfuls white flour, 2 tablespoonfuls bran, 3 teacupfuls wheaten flour, 2 tablespoonfuls syrup, ¼ lb. margarine, 1 teaspoonful baking soda, pinch of salt, 1 teaspoonful cream of tartar. Rub margarine into the flour, add rest of ingredients, and make into a nice dough with milk, not too stiff. Put into a tin, cover with a plate, and bake in a moderate oven for 1 hour.—Mrs GARDNER, Cunninghamhead Stables.

Dinner Rolls.

½ lb. dough as for French bread. Roll out ½ inch thick. Stamp out with a cutter. Place on a greased tin, allow to rise

well, bake in a quick oven 8 to 10 minutes. Rub over with butter, or bake hard and rasp the crust. (Follow Mrs Rankin's recipes for French bread.)—Mrs RANKIN, Portland Cottage, Hurlford.

French Bread.

1 lb. flour, 2 ozs. butter or lard, 1 oz. yeast, 1 teaspoonful salt, $\frac{1}{2}$ pint milk, little lukewarm water. Warm the flour, rub in the butter, cream the sugar and yeast. Pour into yeast a little lukewarm water and some milk, sprinkle salt into the flour, mix to a light dough, and put into a warm place to rise for about 1 hour. Make into fancy shapes, allow to prove 15 minutes, brush with milk and egg, and bake 15 to 20 minutes in a quick oven.—Mrs RANKIN, Portland Cottage, Hurlford.

American Gingerbread.

1 cupful treacle, 1 cupful butter (melted and mixed), add 1 cupful sugar, mix well, 1 glass wine, sherry or ginger, 5 teaspoonfuls ground ginger. Mix by degrees 5 cupfuls flour and $1\frac{1}{2}$ cupfuls buttermilk, $2\frac{1}{2}$ teaspoonfuls carbonate of soda, mixed well, with a drop or two of milk before adding to the other ingredients. Mix all together for a minute or two, put into a tin, and it is ready for the oven. (Cook thinks there is rather much butter in the above.)—Mrs KERR, Cunninghamhead.

Gingerbread.

1 lb. flour, $\frac{1}{2}$ lb. butter, $\frac{1}{2}$ lb. treacle, $\frac{1}{2}$ lb. sugar, $\frac{1}{2}$ lb. raisins (stoned), $\frac{1}{4}$ lb. almonds (blanched), 1 teaspoonful soda, 1 teaspoonful ginger, 1 teaspoonful cinnamon, $\frac{1}{2}$ teaspoonful allspice, $\frac{1}{2}$ teaspoonful pepper and salt, 4 eggs, milk. Put flour, soda, spice, raisins, and almonds into a basin and mix well together. Put into a sauce-pan the butter, sugar, and treacle, and bring them just to the boil. Beat up the eggs, and pour the boiling ingredients in amongst them. Pour this mixture into the dry stuff and beat thoroughly, making it pretty wet with milk, put into a buttered tin, and bake about $2\frac{1}{2}$ hours in a moderate oven.—Mrs CAIRNS SMITH.

Gingerbread.

18 ozs. flour, $\frac{1}{4}$ lb. sugar, $\frac{1}{4}$ lb. lard, $\frac{1}{2}$ lb. syrup, $\frac{1}{2}$ oz. cinnamon, $\frac{1}{2}$ oz. ginger, $\frac{1}{2}$ oz. soda, buttermilk to mix. Melt lard

and syrup. Sieve dry ingredients, mix in melted lard and syrup, then add buttermilk till it forms a soft dough. Grease and flour tin. Bake in a slow oven.—Mrs AIRD, Hill Street.

Gingerbread.

$\frac{1}{2}$ lb. flour, $\frac{1}{4}$ oz. sugar, 2 eggs, $\frac{1}{4}$ lb. margarine or dripping, 2 tablespoonfuls treacle, 1 small teacupful milk (made warm), ground ginger and mixed spice. Rub the butter or dripping into the flour, mix all together, and bake.—Eglinton.

Gingerbread.

1 lb. flour, $\frac{1}{2}$ teacupful treacle, 1 egg, $\frac{1}{4}$ lb. sugar, $\frac{1}{2}$ teacupful syrup, $\frac{1}{4}$ lb. butter, 1 teaspoonful baking soda, 2 teaspoonfuls cinnamon, 1 teaspoonful ginger, buttermilk. Rub butter into flour, sugar, and other dry ingredients, beat the syrup and treacle, and add them. Beat and add the egg. Then mix all together with buttermilk, and beat well. Put in prepared tin, and bake in a moderate oven for $1\frac{1}{2}$ hours.—N. THOMSON.

Gingerbread.

$\frac{1}{2}$ lb. barley flour, $\frac{1}{4}$ lb. oatmeal (fine), $\frac{1}{4}$ lb. farola, $\frac{1}{4}$ lb. cornflour, $\frac{1}{4}$ lb. ground rice, 2 eggs, 1 lb. treacle, 2 ozs. sugar, 1 oz. ground ginger, 1 teaspoonful baking soda, $\frac{1}{4}$ lb. margarine or butter, 1 large teacupful milk. Put dry ingredients in a basin and mix well. Put butter and treacle into a pan at side of fire to melt, then set aside to cool, when stir in flour, etc. Add the beaten eggs, then the milk, and pour into buttered tins, and bake in a moderate oven. This quantity makes two moderate-sized cakes, or one moderate cake and twenty-four small cakes.—Eglinton Castle.

Gingerbread.

$\frac{1}{2}$ lb. flour, $\frac{1}{4}$ lb. brown sugar, 3 ozs. (or a little more) dripping or butter, 1 dessertspoonful ginger, 1 teaspoonful carbonate of soda, $\frac{1}{4}$ lb. golden syrup, 1 egg. Mix the soda with a little milk, and just warm and pour into a bowl. Then add the egg, well beaten, and lastly the syrup. Pour into a batter pudding-tin or flat roasting-tin, well greased, and put into a hot oven for $\frac{1}{2}$ an hour. Cut into squares.—Bromley.

Gingerbread (Walnut).

1½ lbs. flour, 6 ozs. butter or lard, ½ lb. syrup, ½ lb. brown sugar, ½ lb. sultanas, ¼ lb. shelled walnuts, ½ oz. baking soda, 2 teaspoonfuls ginger, 4 eggs, 3 teaspoonfuls cinnamon, about 1 teacupful milk. Rub butter in flour, mix thoroughly all dry ingredients into it, then stir in syrup, eggs well beaten, and milk. Pour into a tin, and bake in a slow oven 2½ hours.

Gingerbread (White).

1 lb. flour, 6 ozs. sugar, ¼ lb. margarine, 1 teaspoonful ginger, 1 or 2 eggs, 1 teaspoonful baking soda, 1½ teacupfuls milk. Mix well, and let stand a while. Then bake in a moderate oven.

Nut Bread.

1 cupful chopped walnuts, 1 cupful sugar, 1 egg, 1 cupful sweet milk, pinch of salt, 4 level teaspoonfuls baking powder, mixed and sifted with 4 level teacupfuls flour. Let it rise in cake tin on top of stove 20 minutes, then bake 30 minutes. Must be well baked in a moderate oven.—J. G. LYON, Miss BROWN.

Nut Bread.

2 cupfuls flour, 1 cupful nuts, ½ cupful sugar, or ¼ if not liked sweet; 1 egg, ½ teaspoonful salt, 2 teaspoonfuls baking powder, ¾ cupful milk. Make into a soft dough; put in greased tin; allow to rise for 15 minutes. Bake in moderate oven 45 minutes. Nut to be minced or chopped.—Mrs M'MICHAEL.

Oatmeal Bread.

Take ½ lb. flour, ½ lb. oatmeal, 1 teaspoonful salt, 1 teaspoonful baking soda, 1 teaspoonful cream of tartar, 1 breakfastcupful buttermilk. Soak the oatmeal in the buttermilk for 1 to 2 hours. Then add the flour mixed with the other dry ingredients. Knead lightly, form into a loaf, and bake in a hot oven for 30 to 40 minutes.—Mrs MILROY, The Latch, Troon.

Shortbread.

1 lb. flour, quarter or third of which is flour of rice or farola, ½ lb. margarine or butter, ¼ lb. granulated sugar. Beat butter and sugar to a cream, then mix in flour gradually till all is used

up. Then knead out on board with hands, and pinch round edges, cut into fingers or quarters and prick with a fork. Bake in oven till a nice brown.

To Make Two Loaves of White Bread.

$\frac{1}{4}$ stone American flour to $1\frac{1}{2}$ d. worth compressed German yeast; mix the yeast with warm (blood heat) water, and stir into the middle of the flour; add salt (2 tablespoonfuls) and stir in well; add more warm water to make a soft dough; work the dough. Place in basin, bottom side up, and put in front of a fire (and cover with a cloth) about 1 hour till it rises. Then divide into loaves, and work again; then put into greased tins, bottom side up, and give three pricks with a fork right through to the bottom, then put the tins in front of the fire until they are half-filled; then put in a quick oven for $\frac{1}{2}$ an hour (or more). To judge if ready, prick with skewer; it should not adhere to skewer.—Miss J. R. KERR, Cunninghamhead.

Walnut Bread.

4 cupfuls of flour, $\frac{1}{2}$ cupful sugar, 3 tablespoonfuls of baking powder, $\frac{3}{4}$ cupful chopped walnuts. Mix with milk. Let it rise for 20 minutes, and then bake for about $\frac{1}{2}$ an hour.—Mrs CAIRNS SMITH, Dundonald Road.

Walnut Bread.

4 teacupfuls flour, 1 teacupful chopped walnuts, $\frac{1}{2}$ teacupful sugar, $1\frac{1}{2}$ teacupfuls milk (about), 3 teaspoonfuls baking powder. Mix and bake as home-made bread.—Mrs PATON.

Bran Loaf.

2 teacupfuls bran, 1 small piece butter, pinch salt, 4 teacupfuls white flour, $1\frac{1}{4}$ teaspoonfuls soda, $1\frac{1}{2}$ teaspoonfuls cream of tartar, 1 teaspoonful sugar, 2 teaspoonfuls syrup, buttermilk. Bake for about 1 hour in moderate oven.—Miss BROWN.

Spiced Wheaten Loaf.

$\frac{1}{2}$ lb. wheaten flour, $\frac{3}{4}$ teaspoonful soda, $\frac{1}{2}$ lb. plain flour, $\frac{1}{2}$ teaspoonful cream of tartar, 1 tablespoonful syrup, $\frac{1}{2}$ teaspoonful ginger and cinnamon, butter size of an egg, 1 breakfastcupful

buttermilk. Mix in the usual way, and put in well-greased cake tin. Place on top of range with cover over it for 10 minutes, then put in hot oven for $\frac{1}{2}$ an hour.—Miss AGNES CUNNINGHAM, Annanhill.

Wheaten Loaf.

3 teacupfuls wheaten meal, 3 teacupfuls flour, 1 tablespoonful sugar, 1 tablespoonful syrup, 1 teaspoonful baking soda, 1 teaspoonful cream of tartar, 1 teaspoonful salt, 1 tablespoonful margarine. Add about 3 teacupfuls buttermilk. Keep mixture pretty soft. Fire about 1 hour in cake tin.—Mrs LAWSON, The Mount.

Wheaten Loaf.

2 large teacupfuls wheaten flour, 2 large teacupfuls white flour, 1 dessertspoonful syrup, $\frac{3}{4}$ teaspoonful baking soda, $\frac{3}{4}$ teaspoonful cream of tartar, piece of butter size of an egg, buttermilk to mix. Bake slowly 1 hour.

Afternoon Tea Scones.

2 lbs. flour, 6 ozs. sugar, $\frac{3}{4}$ oz. cream of tartar, $\frac{1}{2}$ oz. baking soda, 1 egg, $\frac{1}{4}$ lb. lard, buttermilk. Mix dry ingredients and rub lard in finely. Make hollow in centre, and drop in egg. Then add buttermilk, and make all into a dough, working with a knife. Roll out on floured board, cut in rounds, and bake on hot girdle.—Mrs HUNTER, 54 London Road.

Barley Meal Scones.

$\frac{1}{2}$ lb. barley meal, 3 ozs. white flour, 1 oz. butter or lard, 2 teaspoonfuls baking powder, $\frac{1}{2}$ pint milk, pinch of salt. Mix the flour and meal thoroughly, rub in the butter, and add baking powder and salt. Mix with a knife to a soft dough with the milk. Work it lightly into a ball on a baking board, then pat it out to about $\frac{1}{2}$ inch thick, and bake on a girdle or in the oven.—Mrs WILSON, Shona, Ayr.

Date Scones.

2 breakfastcupfuls flour, 1 egg, 2 ozs. butter, and a little lard, $1\frac{1}{2}$ ozs. sugar, 2 heaped teaspoonfuls baking powder, some dates, a little milk to mix. *Method.*—Rub butter into flour, add sugar and baking powder. Beat egg lightly; add it with a little milk to flour. Mix with a knife to a soft paste,

and turn on to a floured board. Divide into two parts, and roll out to about $\frac{1}{4}$ inch thick. Cover one half with dates, and place the other half on the top. Cut into squares, and bake in hot oven for about 5 minutes.—Miss CARRUTHERS, Dunbeith.

Dropped Scones.

1 egg, a little salt, 1 lb. flour, $\frac{3}{4}$ teaspoonful baking soda, $\frac{3}{4}$ teaspoonful cream of tartar, 2 tablespoonfuls sugar, 1 pint buttermilk (equal to $1\frac{1}{2}$ breakfastcupfuls). Mix dry ingredients, add egg, and enough buttermilk to make a smooth batter, beat well, grease a hot girdle with a bit of suet or butter, drop on the batter, a spoonful at a time, till the girdle is full. When the scones are brown underneath and covered with bubbles on the top, turn with a knife, and brown other side. (The above may be made with new milk by using double the given quantity of cream of tartar.)—Cunninghamhead.

Maize Scones.

$\frac{1}{2}$ lb. maize, $\frac{1}{2}$ lb. flour, 1 teaspoonful baking soda, 1 teaspoonful cream of tartar, 1 dessertspoonful syrup, pinch of salt. Mix well together, and bake in the oven.—Mrs WILSON, Shona, Ayr.

Oven Scones.

1 lb. flour, 2 ozs. butter, a little sugar, a pinch of salt, 1 teaspoonful soda, 1 teaspoonful cream of tartar. Mix with skim milk, work as little and as lightly as possible. Bake in a very hot oven.—Mrs MACFARLANE, Edinburgh.

Pan Scones.

2 cupfuls flour, 1 cupful buttermilk, 2 tablespoonfuls sugar, $\frac{1}{2}$ oz. butter, 1 teaspoonful cream of tartar, 1 teaspoonful baking soda. Mix the cream of tartar in the flour. Beat the egg with the sugar, and dissolve the soda in the milk. Beat all well together, and drop off the point of a metal spoon.

Potato Scones.

10 ozs. flour, 8 ozs. mashed potatoes, $\frac{1}{2}$ oz. margarine, 1 teaspoonful baking soda, 1 teaspoonful salt, 2 teaspoonfuls cream of tartar, $\frac{1}{2}$ teacupful milk, $\frac{1}{2}$ teacupful water. Boil 3 or 4 potatoes, and when ready weigh $\frac{1}{2}$ lb. and press through a

sieve with a wooden spoon. Beat potatoes, margarine, and salt together, and leave till quite cold. Then rub potatoes into flour. Add baking soda and cream of tartar. Mix to a fairly stiff dough with the milk and water. Roll out about $\frac{1}{2}$ inch thick. Bake in a hot oven $\frac{1}{4}$ of an hour.—Miss FAIRLIE, Hillhouse Lodge.

Potato Scones.

1 lb. potatoes, $\frac{1}{4}$ lb. flour, 1 oz. dripping or margarine, pinch salt, 1 teaspoonful milk. Rub potatoes through sieve, add flour, salt. Melt fat and milk, and warm slightly. Add to potato mixture. Roll out $\frac{1}{2}$ inch thick, and bake on greased girdle on moderate heat.—Mrs LAMING, London.

Rice Scones.

$\frac{1}{3}$ cupful melted butter, 2 tumblerfuls flour, a pinch of salt, sugar to taste, 1 teaspoonful baking soda, 2 breakfastcupfuls boiled rice, $\frac{1}{2}$ teaspoonful cream of tartar. Mix dry ingredients, add rice, and mix well, breaking the lumps; then mix with buttermilk till you have the paste a good thickness for rolling. Work it a little, then roll out to a moderate thickness, cut in rounds, and cook on moderately quick girdle.—Cunninghamhead.

Soda Scones.

1 lb. flour, $\frac{3}{4}$ teaspoonful baking soda, $\frac{3}{4}$ teaspoonful cream of tartar, $\frac{1}{2}$ teaspoonful salt, about $\frac{1}{2}$ pint buttermilk. Rub all the lumps out of the soda. Mix dry ingredients first, add enough buttermilk to make a light dough, turn out on a floured board, and quickly knead all smooth; press out to be a round cake, divide it crossways in four, place the scones on a hot girdle, and cook for 10 minutes; then turn them, and cook the other side for 10 minutes. They should be pressed to $\frac{1}{4}$ inch thick, and will rise to be more than an inch. The scones can be rolled thinner if preferred.—Cunninghamhead.

Sultana Scone.

3 teacupfuls flour, 2 ozs. margarine, 1 teaspoonful baking soda, 1 teaspoonful cream of tartar, 2 teaspoonfuls syrup, salt, a few sultanas, and buttermilk to mix, nice and soft, but to turn clean out of bowl. Brush with sweet milk.—Mrs MILROY, The Latch, Troon.

Syrup Scone.

1 packet mixed spice (1d. packet), $\frac{1}{2}$ teacupful sugar, piece of butter size of an egg, 1 teaspoonful soda, $\frac{3}{4}$ teacupful syrup, $\frac{1}{2}$ teacupful boiling water, pinch salt, flour (little over $\frac{1}{2}$ lb.). *Method.*—Put sugar, butter, salt, spice, and soda in a basin, and add boiling water, and stir till butter is dissolved. Add syrup, then enough flour to make a good batter, which should be a little stiffer than pancake batter, and mix all well. Put in a greased cake tin, or small oven tin, with greased paper on bottom. Bake in moderate oven for about 35 minutes. A few almonds put over top before firing make it look very nice.—Mrs ANDERSON, Wilton Gardens, Glasgow.

Treacle Scone.

$\frac{1}{2}$ lb. flour, $\frac{1}{2}$ teaspoonful baking soda, 1 teaspoonful ground ginger, 1 teaspoonful cinnamon or allspice, 2 ozs. margarine, 3 ozs. sugar, 1 tablespoonful treacle, $\frac{1}{2}$ teacupful hot water. Melt margarine, sugar, and treacle in the hot water. Pour into dry ingredients, mix well, and pour into buttered cake tin. Bake slowly $\frac{1}{2}$ an hour. Keep in tin till cool, and cut in slices.

Wheaten Meal Scones.

1 lb. wheaten meal, 2 ozs. margarine, 2 ozs. sugar, 1 teaspoonful cream of tartar, $\frac{1}{2}$ teaspoonful baking soda, a little milk (buttermilk or sour), pinch of salt. Mix cream of tartar and soda in meal. Rub butter in meal. Add sugar. Mix into a stiff paste. Divide in two. Knead and work into two rounds. Bake on tins for $\frac{3}{4}$ to 1 hour in moderate oven.

Wheaten Scones.

6 ozs. wheaten flour, 2 ozs. white flour, $\frac{1}{2}$ teaspoonful salt, $\frac{1}{2}$ teaspoonful carbonate of soda, $\frac{3}{4}$ teaspoonful cream of tartar, small piece lard or margarine, buttermilk (about 1 cupful). Mix flour and salt together, rub in lard, add soda and tartar, and mix with buttermilk. Knead a little and roll out quickly. Bake in fairly hot oven till the scones are a golden brown.—Mrs M. SCULAR.

Abbeyville Soda Cake.

2 lbs. flour, 4 ozs. ground rice, $\frac{1}{2}$ lb. butter, 1 lb. sultana raisins, $\frac{1}{4}$ lb. currants, 2 ozs. orange peel, $1\frac{1}{2}$ ozs. ground ginger, 2 teaspoonfuls soda, 1 lb. sugar, 5 gills sweet milk, $1\frac{1}{2}$ ozs. ground cinnamon, and some carraway seed. Mix flour, sugar, and butter well, then add fruit and seasonings. Bake in a moderate oven for about 2 hours. This quantity makes two good-sized cakes.—Miss M. BAIRD.

A Nice Useful Cake.

$\frac{1}{4}$ lb. butter, 6 ozs. currants, $\frac{1}{4}$ lb. sugar, 1 lb. flour, 2 teaspoonfuls baking powder, 3 eggs, 1 teacupful milk, 2 ozs. sweet almonds, 1 oz. candied peel. Beat the butter and sugar to a cream and beat the eggs well. Blanch the almonds and dry them in the oven, wash the currants and dry them, and cut the peel. Mix the dry ingredients together. Add the butter, eggs and milk, and beat the mixture well for a few minutes. Put the mixture into a well-buttered tin, and bake for rather more than $1\frac{1}{2}$ hours.

Bachelor Cake.

$\frac{3}{4}$ lb. flour, $\frac{1}{2}$ lb. brown sugar, 2 ozs. butter, $\frac{1}{2}$ lb. sultana raisins, $\frac{1}{2}$ oz. ginger, $1\frac{1}{2}$ teaspoonfuls carbonate of soda, $1\frac{1}{2}$ teacupfuls buttermilk. Beat the butter to a cream, mix the flour and sugar with it, then add the fruit and ginger. Dissolve the soda in the buttermilk, and beat the whole quickly together, and bake in a moderate oven.

Bachelor Cake (No Eggs).

$1\frac{1}{2}$ lbs. flour, 6 ozs. butter, 1 lb. sugar, $\frac{1}{2}$ lb. raisins (stoned), 1 lb. currants, $\frac{1}{4}$ lb. almonds, 2 ozs. carraway seeds, $1\frac{1}{2}$ ozs. orange peel, 2 ozs. citron peel, 1 oz. cinnamon, 1 oz. allspice, 1 oz. ground ginger, 2 teaspoonfuls baking soda, 1 teaspoonful salt, buttermilk. Mix dry ingredients together. Mix with buttermilk (not too soft a consistency). Beat 20 minutes. Bake $2\frac{1}{2}$ hours.—Mrs RANKIN.

Barley Pancakes.

4 ozs. flour, 3 ozs. cooked barley or barley flour meal, $\frac{1}{2}$ pint milk and water, a pinch of salt, 1 teaspoonful egg substitute or 1 egg.—Mrs CROOKSTON, Ballochmyle.

Brighton Cake.

1 lb. flour, $\frac{1}{2}$ lb. sugar, $\frac{1}{4}$ lb. dripping, $\frac{1}{4}$ lb. sultanas, $\frac{1}{4}$ lb. currants, $\frac{1}{4}$ lb. candied peel, 1 teaspoonful soda, 1 teaspoonful cinnamon or allspice, 1 egg, a pinch of salt. Mix with milk, and bake in a slow oven. For white cake, put baking powder instead of soda and no spice.—Mrs LAMING, London.

Brown Cake.

1 lb. flour, 2 dessertspoonfuls allspice, $\frac{1}{2}$ lb. sugar, 2 dessertspoonfuls ginger, $\frac{1}{4}$ lb. butter, 2 teacupfuls buttermilk, 2 teaspoonfuls baking soda, $\frac{1}{2}$ lb. raisins. Rub butter among flour and sugar, add other dry ingredients, then milk.—Miss E. THOMSON, Langdale.

Brown Cake.

3 lbs. flour, 1 lb. raisins (seeded), 1 lb. currants, 1 lb. sugar, $\frac{1}{4}$ lb. peel, $\frac{1}{2}$ lb. butter or lard, 1 lb. almonds (blanched), 2 teaspoonfuls baking soda, 2 teaspoonfuls cream of tartar, 1 packet mixed spice, 1 teaspoonful black pepper, 2 eggs, 2 teaspoonfuls Jamaica pepper, $\frac{1}{2}$ cupful syrup, 2 teapoonfuls ginger, 1 teaspoonful cinnamon, 1 teaspoonful salt, buttermilk. Rub butter into flour and sugar, add spices and salt, also soda and cream of tartar, then fruit and almonds. Beat up eggs, melt syrup, add to eggs, and sufficient buttermilk to moisten all. Bake in moderate oven till cooked through.—MARÉSHA.

Brown Cake.

$\frac{1}{4}$ lb. dripping, 1 teaspoonful carbonate of soda, $\frac{1}{4}$ lb. sugar, $\frac{1}{2}$ teaspoonful cream of tartar, $1\frac{1}{2}$ teacupfuls buttermilk (or sour milk), 3 full teaspoonfuls mixed spice, 1 teacupful chopped dates, or sultana raisins and currants, a little orange or lemon peel (or this may be omitted), $\frac{3}{4}$ lb. flour. Beat sugar and dripping well together. Dissolve carbonate of soda and cream of tartar in the milk and add. Then the fruit, and, lastly, the flour. Bake in a buttered tin in moderate oven till ready.—Miss E. ADAM, Sea Tower, Ayr.

Brown Cake.

$\frac{1}{2}$ lb. sugar, $\frac{1}{2}$ lb. butter, $1\frac{1}{4}$ lb. flour, 1 lb. sultana raisins, $\frac{1}{4}$ lb. currants (if liked), 1 teaspoonful ground ginger, 1 tea-

spoonful cinnamon, 1 nutmeg (grated fine), 2 ozs. candied orange peel (minced fine), $1\frac{1}{2}$ teaspoonfuls carbonate of soda, $1\frac{1}{2}$ teaspoonfuls cream of tartar, 1 pint buttermilk, with which the soda should be well mixed. Cream the butter, add the sugar, then the flour gradually, and the other ingredients. Bake for 1 hour in a quick oven.—Mrs KERR, Cunninghamhead.

Brown Rice Cake.

$\frac{1}{2}$ lb. flour, $\frac{1}{4}$ lb. ground rice, $\frac{1}{4}$ lb. sultana raisins, $\frac{1}{4}$ lb. currants, $\frac{1}{4}$ lb. orange peel, $\frac{1}{4}$ lb. sugar, $\frac{1}{4}$ lb. butter, 1 egg, $\frac{1}{2}$ teaspoonful carbonate of soda, 2 teaspoonfuls cinnamon, 1 teaspoonful ginger, 1 teaspoonful Jamaica pepper, 2 table-spoonfuls treacle, a little buttermilk. Rub butter into flour, ground rice and sugar, add spices, carbonate of soda; lastly, egg, treacle, and milk. Bake $1\frac{1}{2}$ hours in a steady oven.

Brunswick Cakes.

$\frac{1}{2}$ lb. flour, 3 ozs. butter, 6 ozs. fine sugar, $1\frac{1}{2}$ teaspoonfuls baking powder, 2 eggs, $\frac{3}{4}$ teacupful milk, $1\frac{1}{2}$ teaspoonfuls between cloves, cinnamon and nutmeg. Beat butter and sugar to a cream. Add the eggs well beaten, and then the milk; mix thoroughly. Add the flour and baking powder mixed with the spices. Have small tins rubbed with dripping and dusted with flour. Pour the mixture in to the depth of about 1 inch, and bake till ready, which is about $\frac{1}{2}$ an hour.—Cunninghamhead.

Cake.

$\frac{1}{2}$ lb. flour, $\frac{1}{2}$ lb. ground rice or cornflour, $\frac{1}{2}$ lb. raisins or chopped ginger, $\frac{1}{2}$ lb. castor sugar, 1 oz. mace, 1 oz. cloves, a few almonds (pounded), 1 teaspoonful carbonate of soda, $\frac{1}{2}$ lb. melted butter, $\frac{3}{4}$ pint warm milk, 4 eggs. Beat yolks and whites separately, and 1 glass brandy or other wine.—Mrs MAC-FARLANE, Edinburgh.

Canada's War Cake.

Eggless, butterless, milkless. 2 cupfuls brown sugar, 2 cupfuls hot water, 2 table-spoonfuls lard or margarine, 1 packet seeded raisins, 1 teaspoonful salt, 1 teaspoonful ground cinnamon, 1 teaspoonful ground cloves. Boil together for 5 minutes, after they begin to bubble; when cold, add 3 cupfuls

flour, 1 teaspoonful soda dissolved in 1 teaspoonful hot water. Bake in two loaves 45 minutes in a slow oven.—Mrs CROOKSTON, Ballochmyle.

Cheap Sponge Cake.

1 teacupful sugar, 1 teacupful flour, 3 eggs, $\frac{1}{4}$ teaspoonful carbonate of soda, $\frac{1}{2}$ teaspoonful cream of tartar, 1 tablespoonful water, $\frac{1}{4}$ teaspoonful essence of lemon. Put the sugar and eggs into a basin, and with a whisk (or two forks) beat well for 10 or 15 minutes till it is a nice smooth froth. Mix the carbonate of soda and cream of tartar carefully with the dry flour, and stir it in; then 1 teaspoonful water with essence of lemon, mixed. The flour must be very gently and carefully mixed. Put into a papered tin, and bake in a moderate oven for about $\frac{1}{2}$ an hour.—Cunninghamhead.

Chocolate or Orange Cake.

8 ozs. flour, 3 ozs. butter, 7 ozs. sugar, 1 teaspoonful (scant) cream of tartar mixed in flour, $\frac{1}{2}$ teaspoonful carbonate of soda mixed with a little milk, 2 eggs (added to beaten butter and sugar). Divide mixture and bake on two flat tins (edged). *Chocolate Icing.*—2 ozs. chocolate powder, melted with 2 tablespoonfuls milk or water, $\frac{1}{2}$ lb. icing sugar stirred in. Put icing on hot cakes. *Orange Icing.*—Use no milk or water for this icing, but instead use the juice of 2 or less oranges. The grated rind of an orange added to the cake mixture is an improvement for the orange cake.—Mrs TURNER, Broadlea.

Chocolate Cake.

4 ozs. butter, 2 ozs. castor sugar, 2 ozs. chocolate, 3 ozs. flour, 2 eggs, 2 teaspoonfuls baking powder, and vanilla flavouring.—Hillhouse, by Troon.

Chocolate Cake.

$\frac{1}{2}$ lb. grated chocolate, $\frac{1}{4}$ lb. flour, $\frac{1}{2}$ lb. butter, 2 ozs. ground rice, 6 ozs. white sugar, 1 teaspoonful baking powder, 4 eggs, vanilla flavouring. Beat the butter and sugar well together; add the grated chocolate, previously dissolved in 1 tablespoonful milk; add the yolks of eggs, one by one, mixing each carefully. Mix the flour, rice, and baking powder together,

sift them through a sieve, to the yolks of eggs. Beat the whites to a very stiff froth, and stir in lightly. Pour into tin, and bake in a moderate oven for 1 hour.

Chocolate Cake.

$\frac{1}{4}$ lb. butter, 6 ozs. sugar, 8 ozs. flour, 1 teaspoonful baking powder, 3 eggs, 1 teaspoonful essence of vanilla, $\frac{3}{4}$ teacupful milk, 6 ozs. grated chocolate, $\frac{1}{4}$ teaspoonful ground cinnamon. Beat butter and sugar to a cream, add eggs (well beaten), and mix thoroughly. Grate the chocolate and dissolve it in the milk over the fire till it is quite melted and warm, and add it, then flour, baking powder, spice, and essence. Give the mixture a good beating, and pour into a buttered and floured cake tin, and bake about 1 hour, or till quite firm.—Cunninghamhead.

Chocolate Cake.

$\frac{1}{4}$ lb. butter, $\frac{1}{4}$ lb. flour, $\frac{1}{4}$ lb. chocolate, 2 eggs, 2 tablespoonfuls ground rice, $\frac{1}{2}$ teaspoonful baking powder, vanilla to taste, $\frac{1}{4}$ lb. sugar. Mix all dry ingredients together. Melt the butter, whisk yolks of eggs, with butter, and stir in with dry things. Then whisk the whites to a stiff froth, and beat in to the mixture, adding vanilla last. Bake $\frac{3}{4}$ of an hour.

Coburg Cakes.

6 ozs. flour, 2 ozs. butter, $\frac{1}{4}$ teacupful milk, 2 ozs. sugar, 2 ozs. treacle, $\frac{1}{2}$ teaspoonful baking soda, 1 teaspoonful cinnamon, 1 teaspoonful mixed spice, $\frac{1}{2}$ teaspoonful ground ginger, 1 egg. The egg may be omitted and more milk added. Cream the margarine and sugar, mix treacle with egg and milk, also the spices and flour. Gradually mix all together and bake in greased patty-tins for 10 minutes.—Miss R. RAMSAY.

Cornflour Cakes.

6 ozs. cornflour, 5 ozs. margarine, 3 ozs. sugar, 3 eggs. Melt the margarine, add the other ingredients, beat for 20 minutes, and bake in small tins.—Eglinton Castle.

Cornflour Cakes.

1 egg, $\frac{1}{4}$ lb. flour, $\frac{1}{4}$ lb. cornflour, $\frac{1}{4}$ lb. sugar, $\frac{1}{4}$ lb. margarine, 2 teaspoonfuls baking powder. Mix the dry ingredients, rub in butter, add beaten egg and flavouring, and mix stiff. Put on shelf in teaspoonfuls, and bake 10 minutes in a quick oven.

Date Cake.

1 lb. dates, $\frac{1}{4}$ lb. shelled walnuts, 2 teacupfuls self-raising flour, a little milk. Mix dry ingredients together, add milk, and bake for 1 to $1\frac{1}{2}$ hours in moderate oven.—Miss ANDERSON, Barskimming.

Fig Cake.

1 lb. butter, 1 lb. sugar, 2 lbs. flour, 1 lb. figs, 6 eggs, 1 packet baking powder, 1 teacupful milk, $\frac{1}{2}$ a nutmeg (grated). Mix the butter and sugar till quite smooth, beat in the eggs one by one, cut the figs very small, and mix among the flour.

Fruit Cake.

$\frac{1}{2}$ lb. flour, $\frac{1}{2}$ lb. ground rice, $\frac{1}{2}$ lb. currants, $\frac{1}{2}$ lb. sugar, 1 oz. mace, 1 oz. cloves, a few pounded almonds, 1 teaspoonful carbonate of soda, $\frac{1}{2}$ lb. melted butter, $\frac{3}{4}$ pint warm milk, 4 eggs (beat yolks and whites separately), and 1 glass brandy. Bake in a moderate oven till ready.—Mrs MACFARLANE, Edinburgh.

Gingerbread Cake.

$\frac{1}{2}$ lb. flour, $\frac{1}{2}$ teaspoonful baking soda, $\frac{1}{4}$ lb. butter or margarine, $1\frac{1}{2}$ teaspoonfuls mixed spice, $\frac{1}{4}$ lb. sugar, 1 teaspoonful ground ginger, $\frac{1}{4}$ lb. raisins, 2 ozs. syrup, 2 ozs. treacle, 1 egg. *Method.*—Boil syrup, treacle, sugar, and butter together for a short time, then mix amongst dry ingredients, add egg, and beat well. Bake in a moderate oven 1 hour, or until ready.—Mrs BAIN, Dundonald Road.

Ginger Cake.

$1\frac{1}{2}$ lbs. flour, $\frac{1}{2}$ lb. butter, $\frac{1}{2}$ lb. sugar, $\frac{1}{4}$ lb. preserved ginger, $\frac{1}{2}$ lb. blue raisins, $\frac{1}{4}$ lb. almonds, 1 oz. ginger, 1 oz. cinnamon, $\frac{1}{4}$ oz. cloves, $\frac{3}{4}$ lb. syrup or treacle, 3 eggs, $\frac{3}{4}$ teaspoonful soda,

milk or buttermilk. Rub the butter into the flour, mix all dry ingredients. Add buttermilk and treacle. Bake in moderate oven from $1\frac{1}{2}$ to 2 hours. Quite satisfactory made without eggs.—The Misses TAYLOR, London Road.

Ginger Cake (an Australian Recipe).

1 lb. flour, $\frac{1}{4}$ lb. butter, 1 cupful sugar or golden syrup, 1 cupful treacle, 1 tablespoonful cinnamon, 1 tablespoonful ground ginger, 2 teaspoonfuls baking soda, $\frac{1}{2}$ cupful sultanas, a little peel, 1 cupful sour milk, 2 eggs well beaten, a few almonds on top. Bake in a slow oven about $1\frac{1}{4}$ hours.—Mrs PATON, Hallhouse.

Ginger Cake (Plain).

3 cupfuls flour, 1 dessertspoonful sugar, 1 cupful syrup, 2 teaspoonfuls cinnamon, 1 teaspoonful soda, 2 teaspoonfuls ginger, $\frac{1}{2}$ teaspoonful cream of tartar, 2 teaspoonfuls allspice, buttermilk, $\frac{1}{4}$ lb. margarine. Put all into a basin, mix well, and rub syrup and margarine well between the hands. Then make a nice soft dough with the buttermilk, turn into a cake tin dusted with flour, and bake about 1 hour.—Mrs R. BENNET, Middleton Terrace.

Ginger Cake (Soft).

1 teacupful treacle, 1 teacupful milk, 1 teacupful sugar, $\frac{1}{2}$ teacupful melted butter, 1 egg beaten up. Stir well together until smooth, add gradually 2 *breakfastcupfuls* of fine flour, with 1 teaspoonful baking powder and a small teaspoonful ground ginger mixed in first; add candied peel if liked. (Moderate oven.)—Mrs LAMING.

Guards' Cake.

1 lb. flour, $\frac{1}{2}$ lb. sugar, $\frac{1}{2}$ lb. butter, a few sultanas and raisins, and a pinch of salt, 1 teaspoonful mixed spice, 4 eggs (yolks and whites to be beaten separately), 1 teaspoonful carbonate of soda. All to be mixed with a little warm milk, and baked.—Mrs TURNER, Broadlea.

Guards' Cake (Guards' Club Recipe).

1 lb. sugar, 1 lb. flour, 1 lb. butter, 1 lb. raisins, 1 lb. currants, 4 eggs, 1 dessertspoonful carbonate of soda, 1 tablespoonful mixed spice, 1 wine-glassful rum or brandy. Mix butter and sugar together, add eggs, and then other ingredients, and bake in a moderate oven.—Lady EDITH TROTTER.

Irish Cake

2 teacupfuls sifted flour, $\frac{1}{2}$ teacupful butter, 1 small teacupful sugar, 1 small teacupful milk, 1 unbeaten egg, 2 large teaspoonfuls baking powder, vanilla, pinch of salt. Cream the butter and sugar, add egg, milk, flour alternately, beating all the time. Reserve $\frac{1}{2}$ cupful flour, into which put baking powder, and sift in gradually at last.—Mrs ROBERTSON.

Jam Sandwich Cake or Swiss Roll.

$\frac{1}{4}$ lb. flour, $\frac{1}{4}$ lb. sifted sugar, 2 eggs, 1 tablespoonful melted butter, 1 teaspoonful baking powder, jam. Beat eggs and sugar for 15 minutes, and lightly sift in flour, then add melted butter, divide in two tins, and bake in very hot oven 6 to 8 minutes.—Hallhouse.

Johnny Cake.

1 cupful Indian meal, 2 cupfuls flour, $\frac{3}{4}$ cupful sugar, 1 cupful milk, 2 teaspoonfuls baking powder, 2 eggs, butter the size of an egg. First mix butter and sugar to a cream, then add eggs beaten to a froth; mix flour, Indian meal, and baking powder together, and stir into the butter, sugar, and eggs. Bake slowly for rather more than $\frac{1}{2}$ an hour in a moderate oven.—Mrs CROOKSTON, Ballochmyle.

Lunch Cake.

1 lb. flour, $\frac{1}{2}$ lb. butter, $\frac{1}{2}$ lb. sugar, $\frac{1}{2}$ lb. raisins, $\frac{1}{2}$ lb. currants, 6 ozs. mixed peel, 4 eggs, $\frac{1}{2}$ teaspoonful ground cloves, $\frac{1}{2}$ teaspoonful cinnamon, $\frac{1}{2}$ teaspoonful allspice, 1 teaspoonful carbonate of soda, a pinch of salt, about 1 teacupful milk. Stone the raisins, but do not chop them; wash and dry the currants, cut peel very finely, sift the flour, and rub butter lightly into it. Add sugar, fruit, salt, and spice. Beat eggs

well and add them. Dissolve soda in the milk and add it to the rest of the ingredients. Mix all together, using as much buttermilk as required. Bake in moderately hot oven for $2\frac{1}{2}$ hours. (Barskimming Hunting Cake.)

Madeira Cake.

4 eggs, 4 ozs. butter, 6 ozs. sugar, 6 ozs. flour, a little flavouring, $\frac{1}{3}$ teaspoonful baking powder. Beat the eggs very lightly, and, while still beating, add sugar and flour, which should be sifted. Melt the butter, without heating, and add it slowly. Last of all, stir in baking powder. Bake in moderate oven in a tin lined with buttered paper.—Mrs MACFARLANE, Edinburgh.

Madeira Cake.

Beat up $\frac{1}{2}$ lb. butter for 10 minutes, then add $\frac{1}{2}$ lb. sugar and 4 eggs. Put eggs in one by one, and beat all together for 20 minutes. Mix in $\frac{3}{4}$ lb. flour, put mixture in cake tin, sift sugar on top, and bake for 1 hour in a moderate oven. If liked, a few pieces of citron peel may be put on top after sifting on the sugar. Care must be taken not to have the oven too hot.—Mrs KERR, Cunninghamhead.

Madeira Cake.

6 ozs. butter, 6 ozs. sugar, 6 ozs. flour, 5 eggs, $\frac{1}{2}$ teaspoonful essence of almonds, 1 teaspoonful baking powder. Beat the butter and sugar to a perfectly white cream with a wooden spoon. Beat the eggs separately for 10 minutes and add them; thoroughly beat them into the butter and sugar. Then sift in the flour and mix it, add the flavouring, and beat for 5 minutes longer. Pour into a well-papered cake tin, put a broad strip of citron peel on the top, and bake in a moderate oven till ready. Add baking powder with the flour.—Cunninghamhead.

Napoleon Cakes.

$\frac{1}{4}$ lb. flour, 1 oz. sweet almonds, 3 ozs. butter, 1 oz. sifted sugar, 1 yolk egg, raspberry jam. Rub butter into the flour; add sugar and ground almonds. Mix well. Moisten with

enough yolk of egg to make a stiff paste. Put aside 1 hour till firm. Roll out in two thin sheets. Bake till pale brown in a moderate oven. Spread one with jam, and lay other on top. Cut into fingers while hot.

Neapolitan Cakes.

$\frac{1}{2}$ lb. flour, 6 ozs. butter, 2 ozs. sugar, 2 ozs. pounded almonds. Rub well together and mix with 1 egg. Then roll out thin and cut in squares. Bake in moderate oven. While warm, place jam between layers of paste. Ice with white of egg and sugar. (After mixing lay aside in a cool place to harden.)—Miss L. E. MUIR.

Neapolitan Ribbon Cake.

Weight of 3 eggs in butter, castor sugar and flour, 2 teaspoonfuls baking powder, 3 eggs, a little milk. Cream the butter and sugar, add the eggs and beat well, adding flour and baking powder. Mix well for 3 or 4 minutes, and add milk if it is *too* thick. Divide the mixture in three parts. Leave one part natural colour, colour one pink with a few drops of cochineal, and add a pennyworth of chocolate (melted) to the third. Bake in the cake-tins in a cool oven, so that they will rise in the middle. When done, turn out, and when cold pile one on the top of the other, with a little icing between. Ice the whole cake with the following mixture:—mix $\frac{1}{2}$ lb. icing sugar stiffly with some cold water and orange juice, and spread it over the cake with a knife.

Oatcakes.

$2\frac{1}{2}$ teacupfuls oatmeal, $\frac{1}{2}$ teacupful flour, $\frac{1}{2}$ teaspoonful salt, $\frac{1}{4}$ teaspoonful baking soda, 1 tablespoonful lard. Mix all together with a little cold water. Divide into five pieces. Roll out and fire in a moderate oven.—Mrs MORTON, Barbadoes House.

Oatcakes.

2 double handfuls of meal, 1 tablespoonful dripping, 1 large pinch carbonate of soda, and hot water to mix. Mix quickly in a bowl, knead into shape on baking board and roll out as fast

as possible and cut into four. Put on to girdle, bottom side uppermost, cook the one side of cake on girdle and the other side on toaster in front of fire. Then put into the oven for a little to finish them off.

Orange Cake.

$\frac{1}{4}$ lb. butter (beaten to a cream), 2 eggs, $\frac{1}{4}$ lb. castor sugar, rind of 4 oranges (grated), $\frac{1}{4}$ lb. flour, small quantity baking powder (as much as a small saltspoon). Beat all together, and bake $\frac{1}{2}$ an hour; add 2 or 3 drops of cochineal to colour. The oranges may be replaced by any other fruit in season, such as strawberries.—Eglinton Castle.

Plain Cornflour Cake.

$\frac{1}{2}$ lb. cornflour, 3 ozs. sugar, 3 ozs. margarine, 1 egg, 1 tablespoonful flour, 1 teaspoonful baking powder, 1 teaspoonful essence of lemon. Put sugar and margarine into a basin, and beat to a cream, then drop in the egg and beat well. Sift in all the dry ingredients, and add a little sweet milk to make a soft mixture, then put in the essence of lemon. Turn into a papered tin, and bake for about $\frac{1}{2}$ an hour.—Mrs R. BENNET, Middleton Terrace.

Plain Currant Cake.

$\frac{3}{4}$ lb. flour, $\frac{1}{2}$ lb. sugar, $\frac{1}{2}$ lb. currants, 2 ozs. raisins, 2 ozs. butter, 2 ozs. lard, 1 oz. mixed candied peel, 2 eggs, $1\frac{1}{2}$ teaspoonfuls baking powder, chopped almonds if desired, a little milk. Rub the butter and lard into the flour, add sugar, etc., and, lastly, eggs and milk. Turn into a well-greased tin, and bake $1\frac{1}{2}$ to 2 hours. The oven should not be very hot. Enough for one large cake.—Mrs TURNER, Broadlea.

Plum Cake.

$\frac{1}{2}$ lb. flour, 1 teaspoonful baking powder, 2 ozs. currants, 2 ozs. raisins (stoned and chopped), 2 ozs. sugar, a little nutmeg, 1 egg, not quite 1 gill milk, 2 ozs. butter. Mix together all the dry ingredients, rubbing butter lightly into flour, beat up the egg, add milk, make into a stiff paste, put into a small greased tin, bake $\frac{3}{4}$ of an hour to 1 hour in a moderate oven.—Mrs KERR, Cunninghamhead.

Plum Cake.

1 lb. margarine, $1\frac{1}{2}$ lbs. flour, $\frac{3}{4}$ lb. sultanas, $\frac{3}{4}$ lb. sugar, 6 eggs. Work the margarine or butter to a cream, add the eggs and flour, and 3 teaspoonfuls baking powder. Bake for $1\frac{1}{2}$ hours.—Eglinton Castle.

Quaker Cake.

$\frac{1}{4}$ lb. margarine, 2 ozs. sugar, 8 ozs. Quaker oats. Beat the margarine and sugar to a cream; add the Quaker oats. Press it into a cake tin; bake in a slow oven.—Eglinton.

Queen Cakes.

3 ozs. flour, 2 ozs. butter, 2 ozs. sugar, 2 ozs. sultana raisins, 1 egg, 1 lemon, $\frac{1}{4}$ teaspoonful baking powder. Mix sugar and butter to a cream and add other ingredients.—Mrs COWAN, Dundonald Road.

Rice Cake.

$\frac{1}{2}$ lb. butter, $\frac{1}{2}$ lb. sugar, $\frac{1}{2}$ lb. flour, $\frac{1}{2}$ lb. ground rice, 2 eggs, 1 teaspoonful baking powder. Cream the butter, stir in the dry ingredients, beat up the 2 eggs, and mix with other things. If rather dry, add little milk. For small cakes the mixture should be drier than for the large cake. Add some carraway seeds, or flavouring if liked. This is rather a good chocolate cake, if $\frac{1}{4}$ lb. chocolate is added. Melt chocolate with a little water; no milk is then to be put in cake.—Cunninghamhead.

Rock Cakes.

Put in a basin 6 ozs. flour, 2 ozs. rice flour, 1 oz. sugar, 2 teaspoonfuls baking powder, and, when mixed, rub in 3 ozs. butter and grated rind and juice of orange or lemon and 1 egg well beaten to make a very stiff dough. With two forks take off rough pieces about the size of a walnut, and place a little apart, on the oven sheet. Bake 10 to 15 minutes in a sharp oven.—Mrs COWAN, Dundonald House.

Rock Cakes.

$\frac{1}{2}$ lb. flour, $\frac{1}{4}$ lb. margarine, 2 ozs. castor sugar, 2 ozs. currants, $\frac{1}{2}$ teaspoonful baking powder, 1 egg. Mix the flour and baking powder. Add the butter and sugar. Beat an

egg well and add it and a little milk to the mixture. Butter an oven tin and put out little bits the size of a pigeon's egg. Bake in a hot oven.

Sandwich Cake.

2 ozs. margarine, 3 ozs. sugar, 6 ozs. flour, 1 egg, $\frac{1}{2}$ teacupful milk, 2 teaspoonfuls baking powder, flavouring. Cream butter and sugar, add dry ingredients, then egg and milk. Bake 40 minutes. Half spread with jam.

Sandwich (Plain).

2 large teacupfuls prepared flour, 2 ozs. margarine, 1 cupful sugar, 1 egg. Beat butter and sugar to a cream, add egg (well beaten). Then add flour and a little sweet milk to make a soft mixture. Turn out into two greased sandwich tins, and bake 20 minutes. Moderate oven.—Mrs WINNING, 3 Hood Street.

Seed Cake.

5 eggs, 6 ozs. lemon peel, $\frac{1}{2}$ lb. flour, 6 oz. margarine or butter, $\frac{1}{2}$ lb. fine sugar, 2 ozs. almonds, $\frac{1}{2}$ teaspoonful baking powder, 1 dessertspoonful milk. Beat butter and sugar to a cream, then add the yolks of the eggs, beating them in one by one, then the milk. Beat for 15 minutes. Mix the $\frac{1}{2}$ teaspoonful of baking powder with the flour, beat the whites of the eggs to a stiff froth, and add them and the flour, turn about, to the mixture; cut the peel and blanch the almonds, and add to the mixture. Pour into a well-papered tin and bake over $1\frac{1}{2}$ hours. This cake burns very easily. $\frac{1}{2}$ lb. of icing sugar and the white of egg, to ice the cake when quite cold. Pare off any scorched part evenly before icing. Put the icing sugar through a sieve, and beat together with the white of egg, with a wooden spoon. Pour the icing on the top of the cake, spread it all over the top and sides equally.

Small Rice Cake.

3 ozs. butter, $\frac{1}{4}$ lb. flour, $\frac{1}{4}$ lb. ground rice, 2 eggs, 1 teaspoonful baking powder, milk. Beat butter and sugar to a cream.—Miss E. THOMSON, Langdale.

Plain Soda Cake.

10 ozs. flour, 2 ozs. butter, 2 ozs. candied peel, 2 ozs. sultana raisins, $\frac{1}{4}$ lb. sugar, 1 egg, $1\frac{1}{2}$ gills milk, 1 teaspoonful baking soda. Mix the dry materials, flour, butter, sugar, soda, and fruit together, and, in a separate basin, break and whisk the egg and add to it the milk. Mix slowly the solid materials with the egg and milk, stirring from centre. Mix very stiff, and pour at once into cake tin. Bake $\frac{3}{4}$ of an hour. This is enough for one small cake.—Mrs KERR, Cunninghamhead.

Soda Cake.

1 lb. flour, 6 ozs. butter, $\frac{1}{4}$ lb. candied peel, 1 lb. currants, 2 teaspoonful carbonate of soda, 6 ozs. sugar, 1 teaspoonful mixed spice. Bake 2 hours.—Lady EDITH TROTTER.

Soda Cake.

1 lb. flour, $\frac{1}{4}$ lb. butter, $\frac{1}{4}$ lb. sugar, $\frac{1}{2}$ lb. currants, 2 eggs, $\frac{1}{2}$ nutmeg, 1 teaspoonful soda, 1 teacupful milk.—Mrs MACFARLANE, Edinburgh.

Southsea Luncheon Cake.

1 lb. flour, 1 lb. sugar, $\frac{1}{2}$ lb. butter, $\frac{1}{2}$ lb. sultana raisins, $\frac{3}{4}$ lb. currants, 3 eggs (well beaten), 1 gill warm new milk, with 1 teaspoonful carbonate of soda in it. $\frac{1}{4}$ lb. candied orange peel, and allspice to taste. Add the *milk last*. Stir it with a spoon, and *only touch* to rub in the butter to the flour. Bake in a *slow* oven for 2 hours.

Spice Cake.

1 lb. flour, $\frac{1}{4}$ lb. lemon and orange peel mixed, $\frac{1}{2}$ lb. margarine, 2 teaspoonfuls cinnamon, $\frac{1}{2}$ lb. sugar, 1 teaspoonful allspice, $\frac{1}{4}$ lb. currants, 1 teaspoonful baking soda, $\frac{1}{4}$ lb. sultana raisins, 2 eggs, about $\frac{1}{2}$ pint milk. Rub butter into flour, add sugar, spice, soda, and fruit, then add eggs beaten up in milk. Bake in moderate oven about 2 hours.—Mrs WILSON WALLACE.

Sponge Cake.

The weight of 4 eggs in sugar, and rather less than the weight of 3 eggs in flour. Just moisten the sugar with a little hot water, break eggs separately, and then beat eggs and sugar

for $\frac{1}{2}$ an hour. Stir in lightly the flour, well sifted. Flavour with either lemon or vanilla essence. Butter a cake tin well with lard or butter, flour the tin well with flour and sugar mixed. Put the mixture in, then dust some flour and sugar on top, and bake for 1 hour or a little more.—Mrs MACKENZIE, Glasgow.

Sponge Cake.

5 eggs, the weight of 5 eggs in sugar, the weight of 4 eggs in flour, lemon flavouring. Beat the eggs *by themselves*, yolks and whites together, for about 5 minutes, add the sugar and beat for 15 minutes more; add the flour, and mix well together. Then mix in the flavouring, and pour into the buttered tin. Bake in a pretty quick oven. Use a *switch* to beat the eggs with. This recipe should make a good-sized cake.—Cunninghamhead.

Sponge Cake.

Take 4 eggs and their weight in flour and sifted sugar. Break the eggs into a basin, whites and yolks together, with the sifted sugar. Beat well for 20 minutes, add 1 teaspoonful essence of lemon, and stir in the flour quickly and lightly. Put immediately into the oven, and bake for 1 hour. Oven should be rather quick.—Cunninghamhead.

Syrup Cake.

Put a piece of butter size of an egg into a basin along with 1 small teaspoonful soda, $\frac{1}{2}$ teaspoonful cream of tartar, 1 teaspoonful cinnamon, $\frac{1}{4}$ teaspoonful ginger, 1 teaspoonful allspice, a grating of nutmeg, 3 teaspoonfuls sugar. Pour over these 1 teacupful boiling water. Stir till melted, then put in $\frac{1}{2}$ teacupful syrup, 2 teacupfuls flour. Stir well, put in well-greased cake tin, and bake in moderate oven.—Miss AGNES CUNNINGHAM, Annanhill.

Tea Cake.

3 eggs, the weight of 3 eggs in sugar, the weight of 2 eggs in flour, the weight of 1 egg in butter, the grated rind of a lemon or orange and the juice of it. Beat eggs and sugar together

with whisk for $\frac{1}{4}$ of an hour. Add flour; beat for another $\frac{1}{4}$ of an hour. Then add butter, which should have been previously melted, and, finally, the rind and juice of the lemon or orange. Cook in moderately quick oven for 40 minutes. For this size of cake the tin does not require to have a paper put into it.—Cunninghamhead.

War Cake.

Eggless, milkless, butterless. Put into saucepan the following:—1 cupful brown sugar, 1 cupful water, $\frac{1}{3}$ cupful lard or margarine, 2 cupfuls seeded raisins, 1 grated nutmeg, 1 teaspoonful cinnamon (ground), $\frac{1}{2}$ teaspoonful ground cloves, pinch salt. Boil these together 3 minutes, allow to cool until lukewarm. Have ready in basin 2 cupfuls flour in which $\frac{1}{2}$ teaspoonful baking powder has been sifted. Dissolve in a little hot water $\frac{1}{2}$ teaspoonful carbonate of soda, add to liquid mixture, then stir all together into a smooth paste, and pour into papered and greased cake tin. Bake in a moderate oven for 1 hour or more. Spices and fruits can be varied according to taste. Cake is better to be kept a day or two before using. 1 cupful syrup or treacle can be used instead of sugar.—Mrs STUART, Lainshaw.

Water Pancakes.

4 tablespoonfuls flour, 1 level teaspoonful cream of tartar, 1 level teaspoonful baking soda, 1 level dessertspoonful syrup, cold water. Mix cream of tartar and baking soda with flour. Make hole in centre of this (in a bowl), add syrup and work it through the flour as much as possible. Add water little by little, and stir till batter is of ordinary pancake consistency. Then beat mixture well, to make it light, and make in usual way.—Miss E. ADAM, Sea Tower, Ayr.

Welsh Cheese Cakes.

The weight of an egg in butter, sugar, and flour. Beat the butter and sugar to a cream, and then add the egg well beaten. Sift and beat the flour in by degrees to the mixture. Flavour with essence of lemon or grated rind, $\frac{1}{4}$ teaspoonful

baking powder, put in at the very end. Line patty-tins with pastry, and put 1 teaspoonful of this mixture in each patty-tin, which has been previously lined with enough puff paste. Bake in a quick oven for a few minutes.—C. M. KERR, Cunninghamhead.

Dough Nuts.

1 lb. flour, pinch salt, 2 ozs. butter, 2 ozs. sugar, 1 egg, 1 teacupful milk, 2 teaspoonfuls baking powder. Rub butter into flour, add salt, sugar, and raising stuff. Beat eggs and add to dry ingredients, along with milk, and make an elastic dough. Cut into rounds with cutter. Then cut a small hole out of each centre with a smaller cutter. Have ready in saucepan $\frac{1}{2}$ lb. dripping and $\frac{1}{2}$ lb. lard. When blue smoke rises drop in dough nuts. When they turn a golden brown, turn the other side with fork. 2 minutes to cook each dough nut.—Mrs ROBERTSON.

Jumbles.

$\frac{1}{2}$ lb. flour, $\frac{1}{4}$ lb. margarine, $\frac{1}{4}$ lb. castor sugar, 1 egg, lemon flavouring. Rub margarine into flour, add sugar. Beat egg, add flavouring and mix with dry ingredients. Make into stiff pastry. Break off small lumps about size of walnuts and place on greased pan. Bake till golden brown or about 20 minutes.—MARÉSHA.

Muffins.

2 eggs, 2 teaspoonfuls cream of tartar, 1 teaspoonful baking soda, $2\frac{1}{2}$ tumblerfuls flour, a little sugar and salt. Beat eggs, mix dry ingredients, add eggs and milk. Mix into a stiff dough, roll out, and cut into rounds; brush over with yolk of eggs, and cook in moderate oven for $\frac{1}{4}$ of an hour or 20 minutes.—Cunninghamhead.

Pop Overs.

1 pint milk, 2 eggs (not much beaten), flour to the consistency of cream (very thick cream), 1 saltspoonful salt. Bake in a very quick oven in small muffin tins.—Mrs CROOKSTON, Ballochmyle.

Buns.

2½ teacupfuls flour, 1 egg, small piece butter, tablespoonful sugar, level ½ teaspoonful carbonate of soda, level teaspoonful cream of tartar, pinch salt, 2 ozs. fruit (or ginger, cocoanut, etc.). Mix to a soft dough with sweet milk. *Method.*—Rub butter lightly with flour; add salt, sugar, and raising stuff. Beat egg, and add to dry ingredients, including fruit. Reserve part of the egg, with which brush the tops of the buns, which have been placed in little heaps on oven shelf. Sprinkle with rough sugar, and bake in a sharp oven for 10 minutes or so.—Mrs ROBERTSON.

Date Buns.

3 ozs. flour, 3 ozs. wheaten flour, 2 ozs. oatmeal, 3 ozs. margarine, 1 teaspoonful mixed spice, 1 teaspoonful baking soda, 1 tablespoonful syrup, 4 ozs. chopped dates, milk, pinch of salt. Mix into stiff dough. Divide into heaps; bake in a rather hot oven.

Good Plain Buns.

½ lb. flour, 3 ozs. butter, 2 ozs. sugar, 1 egg, ½ teaspoonful baking powder, a handful of currants, a little essence of vanilla or lemon (enough for 8 buns).—Mrs MACFARLANE, Edinburgh.

Lemon Buns.

½ lb. flour, ¼ lb. fine sugar, 1 teaspoonful baking powder, 2 ozs. lard or butter, 1 egg, salt, grated rind of lemon, a little milk. Rub butter into dry ingredients. Make into stiff dough with egg and milk. Take 1 dessertspoonful and roll into a ball. Place on greased tin.—Miss E. THOMSON, Langdale.

Lemon Buns.

1 lb. flour, 3 teaspoonfuls baking powder, 6 ozs. butter, 4 ozs. sugar, 2 ozs. peel, 4 ozs. sultana raisins, 1 egg, 6 or 8 drops essence of lemon. Make into 20 buns, and bake in a quick oven for 15 minutes. (Mix with a *very* little milk if the mixture seems too dry.)—Mrs MACFARLANE, Edinburgh.

Noah's Bun.

1 lb. flour, $\frac{1}{2}$ lb. brown sugar, $\frac{1}{2}$ lb. sultanas, 3 ozs. peel, $\frac{1}{4}$ lb. currants, 6 ozs. butter, 1 teaspoonful mixed spice, 1 dessert-spoonful soda, 1 teaspoonful ground ginger, 1 breakfastcupful milk. Melt butter in milk, pour over dry ingredients (well mixed), and mix well. Bake in buttered tin.—J. G. LYON.

Raspberry Buns.

6 ozs. flour, 6 ozs. ground rice, $\frac{1}{4}$ lb. butter or margarine, $\frac{1}{4}$ lb. sugar, 1 teaspoonful baking powder. Mix with the yolk of an egg and a very little milk to a stiff paste, then make into small balls and make a hole in the centre of each ball, into which drop a little raspberry jam. Close up the hole, brush over with the white of egg, and bake in a quick oven.—Mrs TURNER, Broadlea.

Scotch Currant Bun.

2 lbs. currants, 2 lbs. large raisins (stoned), $\frac{1}{2}$ lb. brown sugar, $\frac{1}{4}$ lb. almonds, $\frac{1}{4}$ lb. orange peel, $\frac{1}{2}$ oz. ground cinnamon, $\frac{1}{2}$ oz. ground ginger, 1 lb. flour, $\frac{1}{2}$ oz. Jamaica pepper, $\frac{1}{2}$ teaspoonful black pepper, 1 teaspoonful baking soda, 1 teaspoonful cream of tartar. Milk to moisten. Line well-buttered cake tin with pastry, and put fruit mixture inside, and cover with pastry, and bake in slow oven. Make pastry for lining cake tin as follows:— $1\frac{1}{2}$ breakfastcupfuls flour, $\frac{1}{2}$ teaspoonful baking powder, 1 tablespoonful sugar, $\frac{1}{4}$ lb. butter. Rub butter into flour and baking powder and sugar. Mix with a little cold water, and roll out very thin.—Mrs FERGUSON.

Vinegar Buns.

$\frac{1}{2}$ lb. flour, 2 ozs. dripping, $\frac{1}{4}$ lb. sugar, $\frac{1}{2}$ teaspoonful baking powder, $\frac{1}{2}$ teaspoonful mixed spice, $\frac{1}{2}$ teaspoonful carbonate of soda, a pinch of salt, 1 gill milk, 1 tablespoonful vinegar. Rub together the flour, salt, baking powder, spice, sugar, and fat. Put the carbonate of soda into a cup and mix it smoothly with the milk, then add the vinegar, and while the mixture is still effervescing pour it into the centre of the dry ingredients. Mix quickly and lightly, form into buns, and bake for 15 minutes or longer.—Miss ANDERSON, Rowallan.

Chocolate Icing.

$\frac{1}{2}$ gill water, 3 ozs. chocolate, $\frac{1}{2}$ lb. icing sugar. Melt the chocolate in water. Add the sugar when the water is warm; it *must not boil*.—Mrs MACFARLANE, Edinburgh.

Chocolate Icing.

1 large cupful icing sugar, $\frac{1}{4}$ cupful melted butter (small), 4 level teaspoonfuls baker's cocoa, 2 tablespoonfuls hot coffee, vanilla essence to taste. Mix sugar, cocoa, butter, add coffee and vanilla, and pour over cake.—Mrs M'MICHAEL.

Biscuits.

Almond Biscuits.

10 ozs. flour, 10 ozs. sugar (fine), 4 ozs. butter, 2 eggs, almond essence, blanched almonds. Rub butter into flour and sugar, well beat eggs, to which add 30 drops almond essence, and mix with the whole. Grease a flat tin and place on it many small portions of the mixture, on each of which place half a blanched almond. Bake in a moderate oven about 20 minutes.—Mrs ALLEN, Brockenridge, Irvine Road.

Biscuits.

$\frac{1}{2}$ lb. flaked oatmeal, $\frac{1}{4}$ lb. butter, 2 ozs. sugar. Knead like shortbread, cut in squares or rounds, fire 15 to 20 minutes.—Mrs M'MICHAEL.

Biscuits.

$\frac{1}{4}$ lb. flour, $\frac{1}{4}$ lb. cornflour, $\frac{1}{4}$ lb. sugar, $\frac{1}{4}$ lb. margarine, a good piece of orange peel. Rub flour, butter or margarine, and sugar together, adding the orange peel minced. Roll out on a floured board, shape. Cook in a moderate oven for 15 minutes.—Mrs M'KERREL, Overton Cottage.

Brandy Snaps.

$\frac{1}{4}$ lb. flour, $\frac{1}{4}$ lb. butter, $\frac{1}{4}$ lb. sugar, $\frac{1}{4}$ lb. syrup, $\frac{1}{4}$ oz. ginger, juice of $\frac{1}{2}$ a lemon. Place all in a pan and just warm. Put on in teaspoonfuls on a well-greased tin 6 inches apart. Bake till a nice brown; allow to stand a second, and roll up. These may be stored in tins till required. When cool, cream may be piped inside and the ends decorated with crystallised violets and angelica.—Mrs RANKIN.

Charter Biscuits.

2 ozs. sugar, 2 ozs. flour, 4 ozs. butter, 8 ozs. arrowroot, powdered ginger to taste, 1 tablespoonful water. Mix all well together and beat, roll to thickness of a crown-piece, and cut out with plain round cutter, about 3 inches in diameter; prick well with pricker. Bake on buttered paper in a slow oven. The biscuits ought to be very short, and the difficulty is to prevent them crumbling. Well pricking helps, but they are difficult to make 3-inches size, very thin, and very short.—Lady EDITH TROTTER.

Chocolate Biscuits.

2 ozs. grated chocolate, $\frac{1}{4}$ lb. sugar, whites of 2 eggs. Mix the chocolate and sugar together. Beat the white of eggs very stiffly, until you can cut it with a knife, and add the chocolate and sugar. Stir it as little as possible. Drop $\frac{1}{2}$ teaspoonful of the mixture on to a buttered tin and bake in a *slow* oven for 15 to 20 minutes.—C. M. KERR, Cunninghamhead.

Cocoanut Biscuits.

To every egg add 1 oz. desiccated cocoanut, and 2 ozs. white sugar. Beat the white of the eggs (with a little sugar) well with a knife till you can cut it, then add rest of sugar and cocoanut. Put the mixture in small spoonfuls on the paper. Cook in *very* slow oven. Take off paper by wetting the paper. 4 eggs makes about 2 dozen biscuits. Pounded almonds can be used instead of cocoanut.—Cunninghamhead.

Cocoanut Pyramids.

$\frac{1}{2}$ lb. cocoanut, 4 ozs. castor sugar, $\frac{1}{2}$ teaspoonful vanilla, $1\frac{1}{2}$ ozs. rice flour, 3 whites eggs, rice paper. Whisk the whites of eggs to a stiff froth, then stir in lightly the rice flour, castor sugar, cocoanut, and vanilla. Divide the mixture into small heaps, and put it on to rice paper, then bake in a slow oven till they are a light brown colour. Half the mixture may be coloured a pale pink.—Mrs RANKIN.

Cornflour Biscuits.

4 ozs. cornflour, 4 ozs. sugar, 4 ozs. butter, 2 eggs, few spots of flavouring essence, about 1 breakfastcupful plain flour. Beat butter to a cream, add sugar, then cornflour, then eggs well beaten. Mix in enough plain flour to make nice and firm. Put the mixture on a greased tin in small teaspoonfuls far apart. Bake in a quick oven until pale golden.—Mrs ALLEN.

German Biscuits.

$\frac{1}{2}$ lb. butter, $\frac{1}{2}$ lb. flour, $\frac{1}{2}$ teaspoonful ground cinnamon, $\frac{1}{2}$ teaspoonful ground ginger, $\frac{1}{4}$ lb. sugar. Rub in butter, sugar, flour, moisten with egg, roll out thin. Bake in a moderate oven. Finish with water icing and pink sugar; join with red currant jelly.

Ginger Biscuits.

$\frac{1}{2}$ lb. flour, pinch of salt, $\frac{1}{2}$ teaspoonful ground ginger, $\frac{1}{4}$ teaspoonful carbonate of soda, $2\frac{1}{2}$ ozs. butter, 1 gill golden syrup (about). Sift dry ingredients into a basin, rub in butter, add syrup. Mix to a stiff paste. Roll out on floured board, cut into rounds, put on greased baking sheet, and bake in moderate oven for 15 minutes.—Mrs M'MICHAEL.

Ginger Biscuits.

$\frac{1}{2}$ lb. flour, $\frac{1}{4}$ lb. syrup, 2 ozs. margarine, 1 teaspoonful ginger, 1 teaspoonful allspice, $\frac{1}{2}$ teaspoonful baking soda. Melt the syrup and margarine together; mix all the dry ingredients in a basin, and pour the melted syrup and margarine among them; make into a stiff dough, roll out and cut into any size you wish, and bake about 10 minutes on greased tins.—Mrs R. BENNETT.

Lancashire Nuts.

$\frac{1}{4}$ lb. flour, $\frac{1}{4}$ lb. cornflour, $\frac{1}{4}$ lb. butter, $\frac{1}{4}$ lb. sifted sugar, 1 egg, $\frac{1}{2}$ teaspoonful baking powder. Beat butter and sugar to a cream; add egg gradually; mix dry ingredients (mix in carefully). Place in little heaps on a greased tin with a teaspoon. Bake in a moderate oven about 15 minutes.—Mrs RANKIN.

Macaroons.

Beat a whole egg till frothy, add $\frac{1}{2}$ cupful sugar, and $\frac{2}{3}$ table-spoonful melted butter, add $\frac{2}{3}$ cupful rolled oats, $\frac{1}{3}$ cupful cocoanut, a little salt. Flavour with $\frac{1}{4}$ teaspoonful vanilla. Drop from teaspoon on to buttered tin. Bake in fairly quick oven.—J. G. LYON.

Macaroons.

$\frac{1}{4}$ lb. almonds, $\frac{1}{4}$ lb. fine sugar, 2 small white of eggs. Blanch the almonds, wash and dry them in a towel, chop them very finely, and spread them out on a dish to dry for 2 or 3 days. Spread a sheet of paper on the oven tin, and it need not be greased. Pound the almonds. Beat the whites very stiffly and add to them the pounded almonds and sugar, mixing them in quickly. Put the mixture out in teaspoonfuls on the paper, a little distance apart from each other; touch the tops lightly with a wet brush and put a strip of blanched almond on the top of each. Put them into a slow oven till they are quite hard. Then remove the paper from the tin, turn it upside down, and wet the back of each biscuit with cold water; in a few minutes they will easily come off the paper.—Cunninghamhead.

Maize Biscuits.

$1\frac{1}{2}$ ozs. maize flour, $\frac{1}{2}$ oz. flour, $\frac{1}{4}$ oz. margarine, $\frac{1}{4}$ teaspoonful baking powder, milk, and salt. Measure the flour, salt, and baking powder into a basin, rub in the margarine, and add enough milk to form a firm dough. Roll out thinly, prick, cut out, and fire in a steady oven till crisp.—Mrs GEMMELL, M'Lelland Drive.

Oatcake Biscuits.

$\frac{1}{2}$ lb. oatmeal, 2 ozs. butter or lard, 2 ozs. sugar, and pinch of salt, 1 teaspoonful baking powder. Put all dry ingredients in basin and well mix, warm butter and add to mixture. Knead into pliable dough with warm water. Roll out very thin on baking-board, using plenty of dry oatmeal in the process. Let it remain to firm a few minutes. Cut according to fancy. Bake in oven till very crisp.—Mrs STUART, Lainshaw.

Oatmeal Biscuits.

1 breakfastcupful flour, 1 teacupful oatmeal, 1 egg, $\frac{1}{2}$ teaspoonful carbonate of soda, pinch of salt or a little sugar, 1 large tablespoonful lard or dripping, a little cold water. Mix all together (rub in lard), roll out thin, cut into rounds. Bake in moderate oven.—Mrs M'MICHAEL.

Oatmeal Biscuits.

4 ozs. flour, 4 ozs. oatmeal, $\frac{1}{2}$ teaspoonful salt, $\frac{1}{2}$ teaspoonful baking powder, 2 ozs. margarine, $\frac{1}{2}$ oz. sugar, milk or water. Rub butter among dry ingredients, make paste stiff, roll out thin. Bake 20 minutes in moderate oven.

Oatmeal Biscuits.

10 ozs. oatmeal, 10 ozs. flour, $\frac{1}{4}$ lb. sugar, $\frac{1}{4}$ lb. margarine or dripping, 1 teaspoonful carbonate of soda, 1 egg, a little salt. Mix with milk, roll out thin, and cut into biscuits. Cook in moderate oven for $\frac{1}{4}$ of an hour or a little longer.

Parkins.

$\frac{1}{4}$ lb. flour, $\frac{1}{4}$ lb. oatmeal, $\frac{1}{4}$ lb. syrup, 1 oz. lard (*heated*), 1 oz. sugar, 1 teaspoonful carbonate of soda, $\frac{1}{4}$ teaspoonful ginger, and cinnamon. Mix, stir in lard and syrup, fire in small biscuits on greased tin.—Mrs COWAN.

Parkin Biscuits.

$\frac{1}{2}$ lb. treacle, $\frac{1}{4}$ lb. butter or lard, 1 lb. oatmeal, 1 egg, $\frac{1}{4}$ lb. flour, 2 ozs. brown sugar, 1 teaspoonful ground ginger, 1 teaspoonful bicarbonate of soda. Make into a stiff dough like pastry, cut into shapes, and bake in a quick oven. Sugar may be omitted if liked.—Eglinton Castle.

Quaker Oats Biscuits.

$\frac{1}{2}$ lb. Quaker oats, $\frac{1}{4}$ lb. margarine, 2 ozs. sugar. Mix oats and sugar together. Rub margarine amongst these with the hands until well mixed, then roll out $\frac{1}{4}$ inch thick, and cut in fingers. Cook in moderate oven about 15 minutes.—Miss AGNES GROVE, Glasgow.

Quaker Oats Biscuits.

$\frac{1}{2}$ lb. Quaker oats, $\frac{1}{4}$ lb. margarine, 2 ozs. sugar. Beat butter and sugar to a cream, and add oats gradually. Bake in moderate oven.

Quaker Oats Biscuits.

$\frac{1}{2}$ lb. Quaker oats, 4 ozs. margarine, 4 ozs. sugar. Melt margarine and sugar, add oats and 1 well-beaten egg. Spread on greased tin. Cut into oblongs and bake in moderate oven.—**MARÉSHA.**

Rice Biscuits.

4 ozs. each of sugar, butter, ground rice, and flour, 1 egg. Make into a paste with 1 egg. Roll out and cut in rounds. Bake in a moderate oven till a golden brown and till crisp.—**Mrs RANKIN.**

Shortbread Biscuits.

$\frac{1}{2}$ lb. butter or 6 ozs. margarine, $\frac{1}{4}$ lb. flour, $\frac{1}{4}$ lb. rice flour (mixed together), 2 ozs. sifted sugar, a pinch of salt. Mix butter and sugar well, add flour. Knead till it rolls easily on board. Roll out quite thin, and cut with cutter or in stripes. Bake in slow oven 15 or 20 minutes.—**Miss COWAN, Elmbank, Edinburgh.**

Shrewsbury Biscuits.

Beat $\frac{1}{4}$ lb. butter to a cream, put in the same weight of flour, 6 ozs. powdered sugar. Mix to a paste, roll out, and cut with a cutter. Prick and bake in a slow oven.—**Mrs MACFARLANE, 15 Lennox Street, Edinburgh.**

Swedish Bread.

1 lb. flour, $\frac{1}{4}$ lb. butter, $\frac{1}{2}$ teaspoonful salt. Rub butter into flour. Take beer and cold water in equal quantities (enough to make a stiff dough), roll it on a floured board *very thin*, prick well with a fork. Bake in a slow oven till a pale brown. It keeps a long time in a tin well closed. (Half this quantity makes quite a nice supply.)—**Mrs RALSTON PATRICK.**

Sweet Biscuits.

$\frac{1}{4}$ lb. flour, $\frac{1}{4}$ lb. ground rice, $\frac{1}{2}$ lb. butter, sugar, 2 eggs, essence of lemon, 1 teaspoonful soda.—Mrs MACFARLANE, Edinburgh.

Wine Biscuits.

6 ozs. flour, 4 ozs. butter, 3 ozs. sugar, 1 yolk of egg, spoonful sherry and ground almonds. Rub all together. Bake and dust with sugar.—Hillhouse, Troon.

Yorkshire Parkins.

13 ozs. flour, 15 ozs. oatmeal, 8 ozs. sugar, 3 ozs. butter or lard, 1 gill each treacle and milk, 1 teaspoonful baking powder, 1 teaspoonful bicarbonate of soda, 1 dessertspoonful ginger. Mix all together, and bake in a flat tin. Cut up when cold.—Eglinton Castle.

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Apple Chutney.

4 lbs. sugar, 2 ozs. ginger, 8 lbs. apples, a little salt, 1 dessert-spoonful cayenne, 2 lbs. large raisins, 4 quarts vinegar. Peel and slice apples, and cook in 2 quarts vinegar; boil the other 2 quarts vinegar with the sugar to a thin syrup, and mix all ingredients together. Stir well, and when cold, bottle and lay aside with tight covers. (Raisins to be stoned.)—Eglinton Castle.

Bottling French Beans.

Cut up beans in slices, and put in a jar a layer of salt, then a layer of beans, till the jar is full. Cover jar tightly. They will keep for months. When required for use, steep in water for a time, and then boil in the usual way.—Carnell.

Gooseberry Chutney.

Make 1 lb. moist sugar into syrup with 1 pint vinegar, and boil 2 dozen green gooseberries in 1 quart vinegar. When cold, mix the gooseberries and vinegar with the syrup and the 1 pint cold vinegar. Add 1 lb. salt, $\frac{3}{4}$ lb. French garlic, $\frac{1}{2}$ lb. each onions and ground ginger, 2 ozs. cayenne, 6 ozs. mustard seed, 1 lb. chopped raisins. The garlic and onions should have been peeled and bruised, and the mustard seed crushed. Mix and boil ingredients well. Turn into small bottles, cork, and tie down.—Mrs LAMING, London.

Gooseberry Chutney.

5 lbs. gooseberries, $1\frac{1}{2}$ lbs. brown sugar, 2 ozs. salt, 1 pint spiced vinegar. Boil all till smooth. Add spices to taste—black pepper, white pepper, Jamaica pepper, cayenne, mustard, cardammon, cloves, cinnamon, ginger. Stir every day for 3 days, then bottle.—Miss DUNN, Annanhill.

Green Gooseberry Chutney.

2 lbs. gooseberries, 1 lb. tomatoes, 1 lb. figs, 1 lb. raisins (sultanas), 1 quart vinegar, 2 lbs. sugar, $\frac{1}{4}$ lb. salt, 1 oz. ground ginger, 2 ozs. garlic, $\frac{1}{4}$ oz. red pepper. Pass the fruit through a mincing machine, and place in a pan with all the other ingredients added. Boil for 1 hour, and bottle for use. Stir constantly, as it is apt to burn.—Mrs LAWSON, The Mount.

Pickles.

16 ozs. chopped apples, 8 ozs. chopped onions, 4 ozs. chopped raisins, 4 ozs. soft sugar, $\frac{1}{4}$ oz. chopped chillies, 1 blade or 2 mace, 1 or 2 cloves. Put in a jar. Boil 1 pint vinegar with 1 dessertspoonful of salt, and pour it into the jar.—Mrs JAS. ALEXANDER, Westpark, Dundonald Road.

Preserving Fresh Fruit.

Pick the fruit early in the forenoon, and when dry and ripe. (Pick gooseberries before being quite ripe.) Clean the airtight bottles and dry thoroughly, then fill, but not quite full, with the fruit. Fill up with the syrup (recipe given below), put on rubber ring, screw on cover firmly, and place the bottles in a pot of cold water, put on lid and bring to the boil *only*, then lift to the side and allow to simmer 10 to 15 minutes for gooseberries, and 5 to 10 minutes for soft fruit and currants. After that allow bottles to remain in the water till quite cold. *Syrup*.—1 lb. sugar to every $2\frac{1}{2}$ pints water, boil together for 5 minutes, skim thoroughly, and allow it to stand till quite cold before being put on the fruit.

To Jar Fresh Green Peas.

Wash pods before shelling, shell peas; if needed, separate large from small. Blanch the peas in boiling water 2 minutes to set colour, then dip them in and out of cold water. Sterilize tested jars in boiling water, and remove just before filling. Fill jar with peas. Add boiling water and 1 teaspoonful salt. Adjust rubber, top, and clamp. Sterilize 2 hours. Remove clamp from self-sealing jar when cool.—Miss CALDERWOOD, Fenwick.

Tomato Chutney.

Cut into slices 5 lbs. green tomatoes (full grown). Place a drainer at the bottom of a basin or bowl, and put a layer of slices on the drainer. Sprinkle with salt until all are done. Let them stand 24 hours, then put slices into a preserving pan with $\frac{1}{2}$ lb. sliced white onions, 12 pieces of root ginger (bruised), 10 cloves, and 8 small chillies. Add 1 quart vinegar and 1 lb. raw brown sugar. Boil all together. Stir until tomato and onion slices are soft. Put into stone or glass jars.—Mrs MORTON, Barbadoes House.

Tomato Preserve.

7 lbs. tomatoes, $3\frac{1}{2}$ lbs. sugar, 1 oz. cloves, 1 oz. allspice, 1 oz. cinnamon, pepper, salt, 1 pint vinegar. Boil the spices with sugar and vinegar for 5 minutes (in a muslin rag), then, having scalded and skinned the tomatoes, cut them in pieces and simmer gently for $\frac{1}{2}$ an hour. Keep closely covered in bottles.—Miss DUNN, Annanhill.

To Pickle Walnuts.

Gather them when dry. Take a large needle and perforate them through in several places. Strew the bottom of a jar with powdered ginger, crushed cloves and salt. Then put in a layer of walnuts, then again salt, powdered ginger and crushed cloves, till the jar is rather more than three-quarters full, placing plenty of salt and the ginger at top. Then cover them with best vinegar. Quite fill the jar with vinegar. Tie bladder over, and set by till November or December. Then pour the liquor off and this is boiled up with spices, anchovies, shallots, and plenty of bay leaves, adding cayenne pepper. Add more salt. Will form a most excellent walnut catsup for fish or steaks. Then put fresh vinegar, spices and bay leaves to the walnuts, fill the jar, and in a fortnight they will be fit to eat, and will be very superior to those soaked in salt and water, besides gaining a most excellent fish sauce from the first vinegar.

Jams and Jellies.

Apple and Tomato Jam.

12 lbs. sugar, 8 lbs. peeled apples, 8 lbs. green tomatoes, dessertspoonful salt. Skins boiled first. Melt sugar with juice and boil together for 1 hour.—Miss ANDERSON, Bar-skimming.

Apricot and Pineapple Jam (very fine).

Cover 2 lbs. dried apricots with 16 teacupfuls water. Let it stand for 24 hours at least. Then boil for $\frac{1}{2}$ an hour. Add $2\frac{1}{2}$ lbs. sugar and 1 large tin pineapple (cut small) and boil again till thickened. Bottle and cover.—MARÉSHA.

Black Currant Jam.

Put fruit in preserving pan, having first removed *stalks* only, and washed. Cover fruit with cold water—6 pints water to 7 lbs. fruit. When fruit is soft (about $\frac{1}{2}$ an hour), draw pan to side of fire. Put in sugar—1 lb. sugar to every 1 lb. fruit—and *boil* the whole for not more than $\frac{1}{4}$ of an hour or 20 minutes.—Miss COWAN, Elmbank, Edinburgh.

Dried Apricot Jam.

Wash 2 lbs. dried apricots in 3 waters, and drain. Put them in a basin, cover with cold water, and allow them to stand till next day. Pour off the water into the preserving pan. Cut the apricots in halves and put them and 2 lbs. sugar into the pan and bring to the boil. Simmer till the fruit is soft and the whole thick and syrupy. Almonds can be added, if liked.—Mrs WILSON, Shona, Ayr.

Ginger Apples.

4 lbs. apples, 4 lbs. preserving sugar, $\frac{1}{2}$ lb. whole ginger. Infuse the ginger in boiling water and a little whisky for several

hours to extract the substance. Pare the apples neatly and quarter them, removing the cores; throw them into cold water. Put into a preserving-pan the sugar and 2 pints water, using the ginger water as part of it; bring this to the boil for 5 minutes. Now lift the apples from the water into pan and boil for $\frac{3}{4}$ of an hour, or till they are transparent.—Cunninghamhead.

Green Gooseberry Jam.

6 lbs. gooseberries, 10 cups water, 12 lbs. sugar. Put gooseberries and water in pan and boil for 1 hour. Then put sugar in and stir till it boils. Then boil for 5 minutes.

Hip Jam.

The hips should be firm and red. Take 5 lbs. hips and take out the seeds. Put into a basin of water, and leave for one night. Next day have 10 pints apple juice and 10 lbs. sugar in the preserving pan. Strain the hips, and add hips and 5 lbs. sugar. Boil all together till beginning to set. Apple juice is the same as you prepare for apple jelly. The water from hips to be thrown away.—Eglinton Castle.

Lemon Cheese.

1 lb. sugar, 6 ozs. butter or margarine, 2 lemons, 2 or 3 eggs. Melt butter in a jar standing in a pan of boiling water. Put in the sugar and let dissolve. Add grated rind and juice of lemons. Beat the eggs and add gradually, stirring all the time. Allow to come to boiling point very slowly, when it will be nice and thick. This will take at least 1 hour.—Mrs ALLEN, Brokeridge, Irvine Road.

Marrow Jam.

2 vegetable marrows, 2 lemons, crystallised sugar, ginger essence (root or preserved). Wash and dry the marrow, skin rather thickly, cut into quarters and remove all seeds. Cut the marrow up into pieces about 2 inches long and 1 inch deep. Weigh and take 1 lb. sugar to each 1 lb. of marrow, put over

marrow and let it stand for 2 nights. For each 2 lbs. of marrow allow 1 lemon. Put sugar and marrow into preserving pan and add to each 1 lb. of sugar, 1 teacupful of water. Let this boil up, now add juice and grated rind of lemons, also ginger. Boil for 1 hour or more till the pieces are transparent.

Medlar Jelly.

Take 1 gallon ripe medlars. Break them in halves into a saucepan, add 6 quarts cold water, set them over a gentle fire for 4 hours to boil, then strain them through a hair sieve. Leave this till next day. Measure the juice into the preserving-pan, and to every pint of juice add 1 lb. sugar. Boil for $2\frac{1}{2}$ hours. Keep skimmed till quite clean and it sticks to the spoon.

Marmalade.

Grate the oranges before cutting them up, and put in the gratings before the second and final boiling; otherwise the recipe is the same as for jelly.—Miss PEARSON, The Pavilion.

Orange Jelly.

4 lbs. Seville oranges, cut them in thin slices, pour 2 pints cold water over them to each pound of orange. Let them soak for 24 hours. Put into a preserving-pan, and boil slowly for $3\frac{1}{2}$ hours, until the rind gets quite tender, when strain and measure 1 pint juice to $1\frac{1}{4}$ lbs. sugar. Boil quickly for 10 to 15 minutes to let the sugar be thoroughly mixed. Then put into pots to stiffen; it should be perfectly clear and stiff. *N.B.*—If it is liked very sweet, put $1\frac{1}{2}$ lbs. sugar to each pint of juice. Some lemons mixed with the oranges improve the taste.—Miss PEARSON, The Pavilion.

Orange Jelly.

4 lbs. bitter oranges, 2 lemons, sugar. Wipe the oranges and the lemons, and grate off all the coloured part of the skins, take carefully off the grater, with a little sugar. Now skin off the white part of the skins and throw away. Put the pulp of

the oranges and lemons in the preserving pan and break up with 8 breakfastcupfuls of water. Boil for $\frac{1}{2}$ an hour, stirring carefully. Strain through jelly bag. Now put 1 breakfast-cup of the juice to 1 lb. of sugar, and the grate from the skins and let it boil, after it begins, for 10 minutes. Skim and put in jars.

Orange Marmalade.

With every 8 lbs. Seville oranges take 3 lemons. Pare all the fruit, as if they were apples, as thin as possible. With a pair of scissors cut the ribbons of peel across into the finest needle-shaped chips, throwing them quickly into cold water as soon as cut. Break up the fruit after quite removing all the bitter white part. Put the whole into the preserving-pan, and cover completely with water. Tie up the chips of peel in muslin, and boil with the fruit for nearly 2 hours. Next pass the boiled pulp through a hair sieve into a flannel bag, and let the fruit drip all night. You may put boiling water over the pulp to extract any remaining juice. Take the chips out of muslin and boil them and the juice with a little more than their full weight of sugar for 10 minutes. The weight of sugar, chips, and juice should be nearly the original weight of the fruit.—Mrs THORNEYCROFT, Hillhouse.

Red Currant Jelly.

String the currants into a towel, a couple of handfuls at a time, and wring by hand into a basin. After this weigh juice and sugar pound for pound, and put into pan and bring to the boil, and when juice is boiling *all over*, boil for 3 minutes exactly, then dish.—Mrs BAIRD.

Rhubarb and Fig Jam.

4 lbs. rhubarb, 1 lb. dried figs, 4 lbs. sugar, 6 or 8 ozs. candied peel. Wash figs in hot water, dry them, and cut them in thin shreds. Choose fresh garden rhubarb, wipe it, and cut in small pieces about 1 inch in length, but do not peel it unless the skin is coarse. Remove the sugar from the peel, and shred the peel finely with a sharp knife. Put these ingredients into a basin with the sugar, cover, and stand for

24 hours. Then turn all into a preserving-pan, bring to the boil, stirring frequently, and boil from $\frac{3}{4}$ to 1 hour, or until the jam is set. Pour into pots and cover.—Miss SHIELDS, Perceton Mains.

Rhubarb and Pineapple Jam.

6 lbs. rhubarb, 6 lbs. sugar, $\frac{1}{2}$ lb. preserved ginger, 1 tin pineapple chunks. Cut up rhubarb into 1-inch lengths, and put everything into a basin and let stand for 2 days to melt sugar. Strain and boil juice, then add rhubarb, etc., and boil for $\frac{1}{2}$ an hour.—Mrs JAS. ALEXANDER, Westpark, Dundonald Road.

Rhubarb Jam.

5 lbs. rhubarb cut small. put in a jar and cover all night with $7\frac{1}{2}$ lbs. sugar; cut up $\frac{1}{2}$ lb. preserved ginger and add. Boil all together for 2 hours. Add a small bottle ginger essence, or soak some root ginger and boil in muslin with the jam. You can make equal weights of rhubarb and sugar, but the juice is not so thick.

Strawberry Jam.

1 lb. fruit to 1 lb. sugar, a little red-currant juice, enough to melt sugar, say, about 1 pint, for which allow 1 lb. sugar extra to melt. After sugar is a little melted, put fruit in. Stir occasionally from the bottom, but keep shaking the pan in place of stirring the fruit. Skim *well* all the time, after it is through *the boil*. Do not boil too quickly, and, after boiling about $\frac{1}{2}$ an hour, try it by putting some in a saucer. If it crinkles up, it is ready to dish.—J. R. KERR, Cunninghamhead.

Tomato Marmalade.

10 lbs. tomatoes, 5 lbs. sugar, 5 oranges, 1 lemon. Remove white pith from oranges, peel and cut rind in small strips as for marmalade. Also remove skin from tomatoes; use juice of oranges and lemon. Put all together, and boil for 3 hours or more.—Mrs CROOKSTON, Tours.

To Preserve Siberian Crabs.

Take best you can procure—boil a little water with a piece of lemon peel and a very little sugar in it—then put crabs in; let them simmer slowly till they are scalded through, then take them out and put them into a jar. Have ready some prepared syrup, rather thin, boil it for 10 minutes and pour it over. Let them stand till next day, then drain the syrup and boil it up two or three days, adding a little sugar each time till it becomes a proper thickness; then pour it over the crabs, and tie them down for use.

To Prevent Jam or Jelly from Moulding.

Before making jam or jelly, put on pots and *boil* them for $\frac{1}{4}$ of an hour. Then dry them, and put them into the oven until thoroughly hot and dry. This prevents preserves from moulding.—J. R. KERR, Cunninghamhead.

Miscellaneous.

A Good Seasoning.

1 lb. salt, 2 ozs. white pepper, $\frac{1}{2}$ oz. ground mace, 2 table-spoonfuls cayenne pepper, 1 large nutmeg (ground), 3 grains ground cloves. Mix thoroughly, and keep in a well-corked bottle. Suitable for soups, hashes, gravies, sauces, etc.—Mrs TURNER, Broadlea.

Boiled Milk.

(Useful in bowel complaints, and for consumptive patients.) $\frac{1}{2}$ pint milk, 1 oz. mutton suet, $\frac{1}{2}$ inch cinnamon stick, a few grains nutmeg. Shred the suet very finely, and put it with the other ingredients to boil for 5 minutes. Pick out the cinnamon and set it aside, and remove the skin that will rise to the top. It may be used warm or cold with dry toast or biscuit.—Cunninghamhead.

Brine.

For Pickling Beef.—3 pints water, $\frac{3}{4}$ lb. salt, $\frac{1}{2}$ teaspoonful saltpetre, 6 peppercorns, 4 cloves. Rub over with 1 handful salt and 2 table-spoonfuls sugar.

Buttermilk Substitute.

1 table-spoonful oatmeal, 4 breakfastcupfuls water, 1 table-spoonful flour, 1 large potato (boiled and mashed). Mix dry ingredients, and put into a jug. Pour water over and stir well. Let it stand 3 days in a warmish place. Stir each day. The liquid is ready for using after 3 days. Each time you pour off the liquid, fill the jug up again. This mixture should not lose its virtue for 14 days.—Miss AGNES GROVE, 40 Windsor Terrace, Glasgow.

Eau Sucré.

1 dessertspoonful fine sugar, $\frac{1}{2}$ pint ice-cold water. Dissolve the sugar in the water, and take 1 teaspoonful at a time for a tickling in the throat or a troublesome cough.—Cunninghamhead.

Egg Flip.

1 egg, 1 dessertspoonful castor sugar, 1 glass sherry or brandy. Stir the raw yolk of egg and sugar together in a tumbler until creamy. Add the wine. Whip the white of egg to a stiff froth, and lightly stir in. This is both nutritious and stimulating in cases of weakness or collapse from fatigue.—Mrs MACFARLANE, Edinburgh.

Egg Flip.

1 white of egg, 1 teacupful milk, pinch of white pepper, sugar. Put the milk on to boil. Beat the white of the egg pretty stiffly, and sprinkle the pepper over it. Pour the boiling milk over the white, stirring vigorously; add sugar to taste, and serve. The pepper prevents flatulency. Brandy may be added if required.—Cunninghamhead.

Emulsion.

1 $\frac{1}{2}$ gills cod liver oil, 1 $\frac{1}{2}$ gills lime-water, 2 drachms essence of almonds, 1 drachm hypophosphate of soda, 1 drachm hypophosphate of lime, 1 oz. glycerine, $\frac{1}{2}$ tin sweetened condensed milk. Dissolve the hypophosphates in lime-water. Add gradually to oil until thoroughly emulsified and like cream. Then add glycerine, condensed milk and essence, stirring briskly all the time. Put into bottle and shake for 1 hour. (This is necessary to mix thoroughly.) Shake before using. Makes 1 quart bottle, and is very inexpensive.—MARÉSHA.

French Polish.

1 pint spirits of wine, $\frac{1}{2}$ oz. gum shellac, $\frac{1}{2}$ oz. gum lacquer, $\frac{1}{4}$ oz. gum sendarac. Finish with spirits of wine, with a little polish in it.

Furniture Polish.

1 oz. white wax and $\frac{1}{2}$ oz. yellow wax dissolved in 1 gill turpentine, $\frac{1}{4}$ oz. white soap dissolved in 2 gills boiling water. Mix together.—Miss THOMSON, Langdale.

Furniture Polish.

7 wineglassfuls turpentine, 7 wineglassfuls warm soft water, 7 tablespoonfuls olive oil. Stir a piece of ordinary white soap into the warm water until it has a creamy look. Then add the turpentine and olive oil, and, lastly, a piece of soda (size of a walnut), broken up into small pieces. Let this stand some hours before using.—Mrs LAMING.

Furniture Polish.

2 ozs. Castille soap, 2 ozs. beeswax, 2 ozs. white wax, 1 pint turpentine, 1 pint rain water. Shave down soap finely with a knife and melt in the rain water. Shave down the wax finely with a knife and melt in the turpentine. Leave both to melt for 24 hours; then mix together and shake well, when it is ready for use.—Cunninghamhead.

A Thinner Furniture Polish.

2 ozs. Castille soap, 2 ozs. beeswax, 1 pint turpentine, 1 pint water. Made in the same way as recipe above.—Cunninghamhead.

Home-made Brasso.

Twopence-worth Pynka soap (size of a walnut), 3 breakfast-cupfuls cold water. Grate Pynka soap, and put on with water till melted. When quite cold, add $\frac{3}{4}$ teacupful ammonia. Bottle for use.

Home-made Macaroni.

Put 1 lb. flour into a bowl with 1 teaspoonful salt; add $1\frac{1}{2}$ ozs. margarine, cut small. Make a hollow in the centre, add 2 tablespoonfuls dried eggs made with cold water and a little lemon juice, and work the flour, etc., round and round from the centre, adding a few drops of water from time to time.

The dough must be firm. Knead for a few minutes until it is pliable. Roll up in greased paper and leave for $\frac{1}{2}$ an hour, then roll out thin, cut into strips, and keep in an airtight box.

Mayonnaise Dressing.

1 gill oil, 2 eggs (yolks only), 1 tablespoonful vinegar, $\frac{1}{2}$ teaspoonful mustard, $\frac{1}{4}$ teaspoonful salt, 1 tablespoonful lemon juice, 2 tablespoonfuls thick cream, a pinch of cayenne. Have everything very cold. Put the dry ingredients and the yolks of the eggs in a bowl and beat until light and thick. Now begin to add the oil, a few drops at a time. When the dressing begins to get thick, the oil may be added in larger quantities. Then begin to add the vinegar, $\frac{1}{2}$ teaspoonful at a time. As soon as all the vinegar has been added, begin to add the lemon juice in the same manner. When the dressing is light and smooth, whip the cream and stir it in.

Mayonnaise Sauce.

2 eggs, 1 gill salad oil, 1 dessertspoonful vinegar, 1 teaspoonful lemon juice, salt, sugar, cayenne, mustard. Have one egg hard-boiled and cold; remove the yolk and rub it down in a bowl with a wooden spoon; add a few drops of oil and stir till it is moist. Add to this the yolk of the raw egg and mix also $\frac{1}{4}$ teaspoonful salt, a little pepper, cayenne and sugar, then add oil *drop by drop*, stirring vigorously and always in one direction to prevent curdling. When the oil is all added, the sauce will be beautifully smooth and like thick cream. Add now the vinegar, the lemon juice, and a little made mustard, and it is ready.

Pickle for Eggs.

Dissolve 2 lbs. white lime in 12 quarts water in which has previously been boiled $\frac{1}{2}$ lb. salt and 2 ozs. cream of tartar. When cold, pour it over the eggs. The above quantity is for 200 eggs.—Mrs TURNER, Broadlea.

Salted Almonds.

Blanch the almonds and dry them thoroughly. Put salad oil in a saucepan, and, when it is boiling, drop the almonds into it. Stir them with a fork until they are golden brown. Lift

them out with a fish-slice and spread them out on a grease-proof paper, sprinkle them with salt, lay them in fresh grease-proof paper, and rub them about in it to take off superfluous oil. Lay them on a shelf until thoroughly dry.

Toast and Water.

1 slice of bread, 1 thin slice of lemon. Toast the bread very carefully till it is all a rich brown colour; cut it in pieces. Put the lemon in a jug, pour on it 3 breakfastcupfuls boiling water, then drop in the pieces of toast, and stand to get cold.—Cunninghamhead.

Toffee.

4 breakfastcupfuls of white granulated sugar, 2 ozs. butter, 2 tablespoonfuls golden syrup. Put into white enamel pan. Stir it on the fire the whole time till it boils. Add 2 tins of Swiss condensed milk, and boil for 15 minutes. Stir all the time. Add 1 teaspoonful of vanilla when just off the fire. Pour out on buttered dish. Leave to cool, scoring pattern with a knife.

Toffee for Coughs.

Put 1 lb. of butter and 1 lb. of treacle in a saucepan to mix and dissolve; then add 4 lbs. of moist sugar, and when it is nearly done, add a little powdered ginger and grated lemon rind. It must be very well and constantly stirred, especially after it boils. It will appear ready before it really is, and try it by dropping a little into a basin or cup of cold water. As long as you can perceive the grain of the sugar, it is not cooked enough. Pour out when done on a well-buttered dish.

To Increase Margarine.

$\frac{1}{2}$ lb. margarine. Beat till it looks like white sauce. Heat $\frac{1}{2}$ pint milk till it reaches boiling point, allow to cool till tepid, then add spoonfuls of the tepid milk till all is well worked in. Makes $\frac{1}{2}$ lb. margarine increase to 1 lb.—Mrs CURRIE, Crossroads.

To Make Barm or Yeast.

Boil $\frac{1}{2}$ lb. malt and $\frac{1}{2}$ oz. hops (good hops should be a bright yellow) in 4 quarts water in a covered pan for $\frac{1}{2}$ or $\frac{3}{4}$ of an hour. Let it stand till as warm as new milk; mix 3 tablespoonfuls of flour and 2 of salt; work it well. As much barm or yeast as for a stone of flour (about $\frac{1}{2}$ a small teacupful). Make this in the evening, let it stand till morning, then bottle it, *cork it well, and keep in a cool place.* Always keep one bottle to make a fresh batch.

Vim.

1 lb. silver sand or pumice-stone powder, 1 lb. whitening, 2 Hudson's powders. Mix all together.

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Beverages.

Cider Bowl.

Make an extract of 1 spoonful green tea in $\frac{1}{2}$ pint boiling water. Let it stand for 15 minutes. Pour into a bowl, add 6 ozs. lump sugar, 1 bottle cider, 2 wineglassfuls brandy, $\frac{1}{2}$ pint cold water, and place bowl on ice.

Cider Punch.

$\frac{1}{2}$ pint sherry, 1 glassful brandy, 1 bottle cider, $\frac{3}{4}$ lb. sugar, 1 lemon. Pare the peel of the lemon very thin, pour the sherry on it, add the sugar, the juice of the lemon, and the cider, with a little grated nutmeg. Mix well and place in ice. When cold, add the brandy.

Cocktails, etc.

“The Poem” (with apologies to Mr Alfred Austin)— $\frac{1}{3}$ Crème de Roses, $\frac{1}{3}$ Curaçoa, $\frac{1}{3}$ Benedictine.

“Maiden’s Kiss”— $\frac{1}{2}$ Maraschino, $\frac{1}{3}$ Crème de Roses, $\frac{1}{3}$ White Curaçoa, $\frac{1}{3}$ Yellow Chartreuse, $\frac{1}{3}$ Benedictine.

“Earthquake Calmer”—Into a small wine-glass put $\frac{1}{3}$ Brandy, $\frac{1}{3}$ Curaçoa, $\frac{1}{3}$ Benedictine, and 3 dashes of Angostura bitters.

“Backbone Stiffener”—To 1 large glass (half-filled with seltzer) add 1 spoonful sugar, 1 glass Moselle, and dash of Port; fill up with ice.

Draught Lemonade.

Take 12 lemons, slice and peel them, extract pips, and put into a small bowl, and pour 2 tumblerfuls boiling water on them. Squeeze well, and allow to soak for 12 hours. Then pour in an earthenware barrel or large jug, add 1 oz. tartaric acid, 1 lb. moist sugar, 1 gallon cold water (16 tumblerfuls). Stir all well together with wooden spoon. To each tumblerful of

lemonade, add 1 pinch of bicarbonate of soda to make it effervesce. Such a large quantity need not be made, but keep to the proportions. It is very refreshing.—Mrs MACFARLANE.

Ginger Beer.

(Ingredients for 3 doz. bottles.) 2 lbs. loaf sugar, $1\frac{1}{2}$ ozs. bruised ginger, 1 oz. cream of tartar, the rind and juice of 2 lemons, 4 gallons boiling water (18 quart bottles), 1 large tablespoonful thick yeast (*very fresh*). Peel the lemons, squeeze the juice, strain it, and put the peel and juice into a large earthenware jar with the bruised ginger (which must be in a muslin bag tightly tied up). Put in the cream of tartar and loaf sugar. Pour over these ingredients 4 gallons boiling water, let it stand until just cold, and add the yeast (just the cold air off it). Stir the contents *well* with a *wooden spoon*, and let the liquid remain near kitchen fire all night well covered up. The next day skim the top well, and pour the liquor carefully into another vessel, putting some coarse muslin over the top of vessel you are going to pour it into. All sediment to be kept back. Then bottle, but do not fill bottles too full. Stone bottles if possible, good corks, and wire. Do not cork until perfectly cold, and put bottles down on their sides and well *tied* up. Allow to stand one or two days before using. Bottle with a cup. Stir the beer once to circulate the sugar, either before you add the yeast or after.—Mrs MACFARLANE.

Ginger Beer.

5 gallons of water, 5 lbs. white sugar, $\frac{1}{2}$ lb. bruised ginger. Boil the water and ginger together, then add the sugar, 2 ozs. cream of tartar, 1 teaspoonful essence of lemon. Strain into an open wooden vessel: when lukewarm add 1 pint of yeast, work 24 hours, then add 2 whites of eggs with any shells previously saved, to clear it. Bottle next day, tie tightly. It will be ready in 4 days.

Ginger Drink.

Dissolve in 1 quart hot water 1 lb. loaf sugar. When mixed, and sugar quite dissolved, add $\frac{1}{2}$ oz. tartaric acid crystals. Then add, when tartaric acid quite dissolved, 100 drops essence

of lemon, 150 drops essence of ginger, and 30 drops essence of cayenne pepper. Allow the beverage to cool before drinking. When making a double supply increase the measurements.—Mrs FINDLAY, Graycraigs.

Kummel.

6 ozs. carraway seeds to 1 gallon silent spirit (1 oz. to each bottle), 1 lb. ground white sugar to each bottle. Let it remain 4 weeks, shaking it daily, when it is ready for use.—Mrs ARTHUR, Lainshaw.

Lemonade Syrup.

4 lbs. lump sugar, 3 ozs. citric acid, 4 pints boiling water, 1 tablespoonful essence of lemon. Melt sugar in boiling water. When cold add lemon essence and citric acid. Put mixture into bottles and well cork.—Mrs PATTERSON, Monkwood.

Maraschino.

Take the rind of 12 Seville oranges and 5 lemons (cut very thin), and 3 lbs. loaf sugar. Steep in 1 gallon Hollands gin for 4 days and nights, stirring frequently. Strain through blotting paper to clear, and bottle.

Yesterday gone, to-morrow may not come,
The past is over and the future dumb;
The wisest know not what may come to pass,
Be merry now and each man fill his glass.

—Mrs ARTHUR, Lainshaw.

Orange Brandy.

No.1.—Pare the rind of 12 Seville oranges, put it into a stone jar and press the pulp and juice over the rind along with 1 pint brandy. Let it remain covered up in jar for 3 or 4 days, then add 2 lbs. broken loaf sugar and stir all together until the sugar is melted. Let it lie all night, then strain it through fine muslin until clear, bottle and cork securely. The longer orange brandy is kept the better it is.

No. 2.—Squeeze about 15 or 16 oranges, after having pared 4 of them very thinly. Strain the juice, which should be about 1 pint, and put it with the rinds in a large jar. Add 1½ lbs

crushed sugar and $\frac{1}{2}$ gallon brandy. Cover the jar and let it stand 3 or 4 days, stirring or shaking its contents twice daily, then strain and bottle. It should be kept at least 6 months before using.

Rhubarb Wine.

14 lbs. rhubarb, 32 bottles water, 1 sixpenny bottle essence of ginger, 1 oz. packet isinglass, 10 lbs. sugar. Steep rhubarb 3 weeks, skin it, put it through muslin, add sugar and ginger, stand for a fortnight; add isinglass, stand for a week. Put through muslin, and bottle.—Cunninghamhead.

Sloe Gin.

Gather the sloes after the first frost has touched them. Pick out the stems, and make a small cut in the berry. Fill wide-mouthed bottles half full of fruit, with 2 or 3 bitter almonds. Fill up with lump sugar, and pour in as much gin as the bottle will hold. Cork firmly, and allow it to remain 10 months, shaking occasionally. Then filter the gin through filtering paper, re-bottle, and it is ready for use.—Mrs ARTHUR, Lainshaw.

INDEX.

SOUPS.

	PAGE
Barley Broth	1
Barley Soup	1
Bean and Tomato Soup	1
Beef Tea	2
Brown Soup	2
Carrot Soup	2
Celery Soup	2
Chicken Soup (of Chicken Bones)	3
Cream of Barley or Rice Soup	3
Hare Soup	4
Hotch Potch	5
Invalid Soup	5
Kidney Soup	5
Lentil Soup	6
Methley Soup	6
Mock Kidney Soup	6
Mock Mullagatawny Soup	6
Onion Soup	7
Ox-tail Soup	7
Pea Soup (of Dried and Green Peas Mixed)	7
Potato and Oatmeal Soup	8
Pot-au-feu	8
Rabbit Soup	8
Scotch Broth	9
Spinach Soup	9
Spring Lentil Soup	9
Stockless Soup	9
Tapioca Soup	10
Tomato Soup	10
White Soup	10

FISH.

Agi	11
Agi (most economical)	11
Arabi Pasha	11
Boudin of Fish	11
Breakfast Dish	12
Breakfast Dish, An easy	12
Cod and Oyster Sauce à Réchauffé	12

	PAGE
Creamed Fish	12
Curried Fish	12
Fillets of Sole à la Marie	13
Findon Haddocks	13
Fish Cake	13
Fish Cakes	14
Fish Cream	14
Fish Custard	14
Fish in Custard	15
Fish Pudding	15
Fish Salad	15
Fish Soufflé	15
Fresh Haddocks	16
Haddock for Breakfast or Lun- cheon	16
Herrings Broiled (for Break- fast)	16
Herrings Kippered	16
Kedgeriee	16
Lobster Cutlets	17
Oatmeal and Smoked Fish Patties	17
Oyster Patty	18
Salmon Kippered	18
Salmon Potted	19
Salmon, To Boil a	19
Sardine Grunters	19
Swedish Herring Pie	19

MEAT and ENTRÉES.

Beef or Veal Roll	20
Beef Steaks (St Julian)	20
Bengal Jelly	20
Boiled Neck of Mutton	20
Broiled Chicken Bones	21
Chicken à la Romaine	21
Chicken Cream	21
Chicken " en Casserole "	22
Chicken Salad	22
Chicken Soufflé	22
Cold Meat Pudding	23

	PAGE		PAGE
Roman Catholic Pie	53	French Pancakes	65
Savoy and Potato Mould	53	French Pastry Tart	65
Savoury Eggs	54	French Rice Pudding	65
Savoury Lentils	54	Friar's Omelet	65
Savoury Rice	53	Gateau de Riz	72
Scalloped Eggs	54	German Apple Tart	66
Scalloped Onions	54	Glencoe Tart	66
Spaghetti	55	Guard's Pudding	67
Spanish Rice	55	Half-pay Pudding	67
Spinach, How to Cook, in France	55	Hard Sauce	77
Steamed Cabbage	55	Helstone Pudding	67
Steamed Potatoes with Onions and Dripping.	56	Imperial Pudding	68
Sweet Haggis	56	Invalid Apple Tart	68
Tomato Omelet	50	Jam Roll	74
Vegetable Kedgeree	56	King's Plum Pudding	78
Vegetable Soufflé	57	Lemon Pie (Canadian Recipe) .	60
Vegetable Stew	57	Lemon Tartlets	68
Vegetarian Pie	57	Marguerite Pudding	69
Yorkshire Pudding (by a York- shire Woman)	57	Marmalade and Ground Rice Tarts	69
Yorkshire Pudding	58	Marmalade Pastries	77
		Marmalade Tart	69
		Mincemeat	69
		Orange Omelet	70
		Paddy's Pudding	70
		Pastry for Sausage Rolls	77
		Pastry without Butter	77
		Plum Pudding	71
		Pouding au Peches	72
		Queen Mary Pudding.	72
		Rice Croquettes	72
		Rice Gateau	73
		Rice Pudding without Eggs	73
		Rochwell Pudding	73
		Rough Puff Paste	78
		Rum Butter	77
		Russian Pudding	73
		Sago Plum Pudding	74
		Seven-cup Pudding	74
		Snowdon Pudding	74
		Sponge Roll	74
		Steamed Ginger Pudding	75
		Steamed Suet Pudding	75
		Swiss Pudding	75
		Syrup Puddings	75-76
		Vanilla Soufflé	76
		Vegetarian Plum Pudding	71
		Vegetarian Plum Pudding (No. 1)	71
		Vinegar Sauce for Puddings	77
		Westfield Pudding	76
		Winter Pudding.	76

HOT PUDDINGS and TARTS.

Almond Tartlets	59
Apple and Currant Dumpling	59
Apple Cake	59
Apple Cheesecakes	60
Apples au Gratin	60
Ashet Pudding	60
Australian Plum Pudding	60
Baked Lemon Pudding	61
Baked Raisin Pudding	61
Balmoral Pudding	61
Batter Pudding	61
Belgian Apple Tart	61
Brown Bread Pudding	62
Cabinet Pudding.	62
Cake Pudding	62
Capital Pudding	62
Caramel Custard	63
Carrot Pudding	63
Chocolate Cheesecakes	63
Chocolate Soufflé (Hot)	63
Cold-water Pudding	64
Cornflour Custard (Liquid)	64
Creamed Barley for Pudding	64
Currant Dumpling	64
Essex Pudding	64
Eve's Pudding	64
Fig and Custard Pudding	65

**COLD SWEETS and
PUDDINGS.**

	PAGE
Apple Cream	79
Apple Mould	79
Apple Paste	79
Apple Sponge	80
Birthday Soufflé	80
Calf's Foot Jelly	80
Charlotte Russe	81
Chocolate Charlotte	81
Chocolate Custard	81
Chocolate Shape	82
Claret Jelly	82
Cream Pudding	82
Cream Shape	83
Framboises Prince Nicolas	83
Honeycomb Pudding	83
Irish Moss Shape	83
Jelly	83
Lemon Cream Soufflé	84
Lemon Soufflé	84
Macaroon Cream	84
Milanese Cream	85
Mock Cream	85
Norwegian Cream	85
Nougat Baskets	85
Orange Pudding	86
Orange Shape Jelly	86
Orange Soufflé	86
Pastry Sandwiches	87
Prune Shape	87
Raspberry Cream	87
Raspberry Shape	87
Rote Gritze	87
Royal Engineer Pudding	88
Russian Jelly	88
Semolina Sponge	88
Soufflé Glacé Praline	88
Spanish Cream	89
Sponge Cake Cream	89
Standing Custard	89
Stewed Oranges	90
Vanilla Shape	90
Vanilla Soufflé	90
Velvet Cream	90
You Can't Leave Me Alone	91

SAVOURIES.

Anchory Toast	92
Béchammel Eggs	92
Cheese and Tomato Pudding	92

	PAGE
Cheese Custard	92-93
Cheese Savoury (Breakfast Dish)	93
Cheese Straws	93
Cold Herring Savoury	93
D'Artois Fromage au Harengs	93
Herring Roe and Mushroom Savoury	94
Herring Toast	94
Indian Sandwiches	94
Savoury Eggs	94
Scotch Woodcock	95
Spaghetti Savoury	95
Tomato and Eggs	95
Tomato Sauce	95
Windsor Savoury	95

**BREAD, SCONES and
CAKES.**

Abbeyville Soda Cake	105
Afternoon Tea Scones	101
American Ginger Bread	97
Artox Bread	96
Bachelor Cake	105
Bachelor Cake (no Eggs)	105
Barley Meal Scones	101
Barley Pancakes	105
Bran Loaf	100
Bread	96
Brighton Cake	106
Brown Bread	96
Brown Cake	106
Brown Rice Cake	107
Brunswick Cakes	107
Buns	122
Buns, Good Plain	122
Cake	107
Cake, A Nice Useful	105
Canada's War Cake	107
Cheap Sponge Cake	108
Chocolate or Orange Cake	108
Chocolate Cake	108-109
Chocolate Icing	124
Coburg Cakes	109
Cornflour Cakes	109-110
Date Buns	122
Date Cake	110
Date Scones	101
Dinner Rolls	96
Doughnuts	121

INDEX

155

	PAGE		PAGE
Dropped Scones	102	Small Rice Cake	117
Fig Cake	110	Soda Cake	118
French Bread	97	Soda Cake, Plain	118
Fruit Cake	110	Soda Scones	103
Gingerbread	97-98	Southsea Luncheon Cake	118
Gingerbread (Walnut)	99	Spice Cake	118
Gingerbread (White)	99	Spiced Wheaten Loaf	100
Gingerbread Cake	110	Sponge Cake	118-119
Ginger Cake	110	Sultana Scone	103
Ginger Cake (an Australian Recipe)	111	Syrup Cake	119
Ginger Cake (Plain)	111	Syrup Scone	104
Ginger Cake (Soft)	111	Tea Cake	119
Guards' Cake	111	Treacle Scone	104
Guards' Cake (Guards' Club Recipe)	112	Vinegar Buns	123
Irish Cake	112	Walnut Bread	100
Jam Sandwich Cake or Swiss Roll	112	War Cake	120
Johnny Cake	112	Water Pancakes	120
Jumbles	121	Welsh Cheese Cakes	120
Lemon Buns	122	Wheaten Loaf	101
Lunch Cake	112	Wheaten Meal Scones	104
Madeira Cake	113	Wheaten Scones	104
Maize Scones	102	White Bread, To make two loaves of	100
Muffins	121		
Napoleon Cakes	113	BISCUITS.	
Neapolitan Cakes	114	Almond Biscuits	125
Neapolitan Ribbon Cake	114	Biscuits	125
Noah's Bun	123	Brandy Snaps	125
Nut Bread	99	Charter Biscuits	126
Oatcakes	114	Chocolate Biscuits	126
Oatmeal Bread	99	Cocoanut Biscuits	126
Orange Cake	115	Cocoanut Pyramids	126
Oven Scones	102	Cornflour Biscuits	127
Pan Scones	102	German Biscuits	127
Plain Cornflour Cake	115	Ginger Biscuits	127
Plain Currant Cake	115	Lancashire Nuts	127
Plum Cake	115-116	Macaroons	128
Pop Overs	121	Maize Biscuits	128
Potato Scones	102-103	Oatcake Biscuits	128
Quaker Cake	116	Oatmeal Biscuits	129
Queen Cakes	116	Parkins	129
Raspberry Buns	123	Parkin Biscuits	129
Rice Cake	116	Quaker Oats Biscuits	129-130
Rice Scones	103	Rice Biscuits	130
Rock Cakes	116	Shortbread Biscuits	130
Sandwich Cake	117	Shrewsbury Biscuits	130
Sandwich (Plain)	117	Swedish Bread	130
Scotch Currant Bun	123	Sweet Biscuits	131
Seed Cake	117	Wine Biscuits	131
Shortbread	99	Yorkshire Parkins	131

PICKLES and BOTTLING**FRUIT.**

	PAGE
Apple Chutney	132
Bottling French Beans	132
Gooseberry Chutney	132
Green Gooseberry Chutney	133
Pickles	133
Preserving Fresh Fruits	133
To Jar Fresh Green Peas	133
Tomato Chutney	134
Tomato Preserve	134
To Pickle Walnuts	134

JAMS and JELLIES.

Apple and Tomato Jam	135
Apricot and Pineapple Jam	135
Black Currant Jam	135
Dried Apricot Jam	135
Ginger Apples	135
Green Gooseberry Jam	136
Hip Jam	136
Lemon Cheese	136
Marmalade	137
Marrow Jam	136
Medlar Jelly	137
Orange Jelly	137
Orange Marmalade	138
Red Currant Jelly	138
Rhubarb and Fig Jam	138
Rhubarb and Pineapple Jam	139
Rhubarb Jam	139
Strawberry Jam	139
Tomato Marmalade	139
To Preserve Siberian Crabs	140
To Prevent Jam or Jelly from Moulding	140

MISCELLANEOUS.

	PAGE
A Good Seasoning	141
Boiled Milk	141
Brine	141
Buttermilk Substitute	141
Eau Sucré	142
Egg Flip	142
Emulsion	142
French Polish	142
Furniture Polish	143
Furniture Polish, A Thinner	143
Home-made Brasso	143
Home-made Macaroni	143
Mayonnaise Dressing	144
Mayonnaise Sauce	144
Pickle for Eggs	144
Salted Almonds	144
Toast and Water	145
Toffee	145
Toffee for Coughs	145
To Increase Margarine	145
To Make Barm or Yeast	146
Vim	146

BEVERAGES.

Cider Bowl	147
Cider Punch	147
Cocktails, etc.	147
Draught Lemonade	147
Ginger Beer	148
Ginger Drink	148
Kummel	149
Lemonade Syrup	149
Maraschino	149
Orange Brandy	149
Rhubarb Wine	150
Sloe Gin	150

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