THE HOUSEHOLD TREASURY.

Old Case

Margaret Blake.
Toronto.

THE

Manuscript Receipt Book

AND

HOUSEHOLD TREASURY.

"The turnpike-road to people's hearts I find,
Lies through their mouths, or I mistake mankind."

MONTREAL:

DAWSON BROTHERS

1872.

Printed by PLINGUET & LAPLANTE

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PREFACE.

ALTHOUGH many useful books have been issued for the benefit of Housekeepers, we think that the volume now presented to your notice will supply a want hitherto unfulfilled.

Receipts, without number, are constantly being given to the public by newspapers, magazines, and larger works, which, for want of a convenient method of reference, are forgotten or lost. Moreover, there are many familiar home dishes not to be found in cookery books, whose savoury taste dwells long in the memory, longer oftentimes than the details of their preparation; to keep such receipts on permanent record is one of the chief objects of the present work.

Besides, from day to day, careful housekeepers obtain receipts used by familiar friends which are not to be found in print. The HOUSEHOLD TREASURY, with its complete classification, and handy mode of reference, will be found admirably adapted for their reception.

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THE HOUSEHOLD TREASURY.

"Of all appeals—although
I grant the power of pathos, and of gold,
Of beauty, flattery, threats, a shilling—no
Method's more sure at moments to take hold
Of the best feelings of mankind, which grow
More tender, as we every day behold,
Than that all-softening, overpowering knell,
The tocsin of the soul—the dinner-bell."

SOUPS.

"Now good digestion wait on appetite,
And health on both."

SOUPS.

Potato Soup.

Put into a stew pan 6 or 8 large potatoes boil them until until they are nearly done they must be mealy, cut them in slices until they are sufficiently tender to pulp through a sieve, 1 or 2 onions suffi enough for the same purpose, thicken with flour & butter, season with Cayenne & salt, if you wish to add to the flavor add a cup full of cream, previous to serving but must not be let boil after adding —

N. B. She I's used several more potatoes & boiled in 2 quarts of water —

SOUPS.

Artichoke Soup.

Take the water a turkey or leg of mutton has been boiled in. Make any additions you may fancy or find convenient, a knuckle of veal - or the feet - neck - gibbets - &c of any fowl makes it very rich. Just about 12 or 18 large artichokes & slate them into the soup & let it boil 2 or 3 hours. Put in salt a very little pepper & just before taking it off the stove for dinner add a cupfull of morning milk. By adding more artichokes the soup can be made thicker.

Dec 1st 1874. M.P.

SOUPS.

Tomato Soup.

Shin of beef - parsley & thyme, a few potatoes turnips & carrots, a little celery, some pepper corns, a dozen cloves, after the soup is cold, strain it, & to one quart of soup add 1 dozen good ripe tomatoes, boil until the tomatoes are done - strain & add one tablespoonful Worcestershire, & one of Harvey sauce, add very gradually a good half pint of cream, & put a wine glass of sherry into the tureen before dishing, a good bone stock will make this soup very well -

Mrs.

SOUPS.

Kidney Soup

beef kidneys - the fat & skin to be all taken off - chop the kidney very fine, mix them with 1 table-spoonful of flour & the same of butter. The kidneys, flour & butter all mixed together are put in a dish on top of the stove & heated till the butter melts & all becomes like a paste - Make your stock ready - put in the paste & let it simmer for 2 hours - Season it with pepper & salt & any sauce you like - This soup can be made with any kind of kidneys, or with giblets -

Mullagatawny Soup

Boil 1 chicken or a shank of veal in 4 quarts of water 2 hours - Skim when it boils. When boiled one hour take out the breast of the chicken, cut it into small pieces one inch square; take 1/2 oz of butter, 4 onions & some parsley, fry a light brown with the pieces of meat & strain the stock & put all together - Season with pepper, salt, 1 desert-spoonful of curry, add a little flour or butter to thicken. - 1/2 cup of cream put into the tureen when serving is a great improvement

SOUPS.

Brown Tomato Soup

1 Can of tomatos passed through a sieve, 1 quart of stock, 2 oz butter 1 tablespoon of flour, add the butter then flour and then the stock pepper & salt to taste and a little brown sugar, boil for three minutes serve with dice of fried bread.

Consommé

1 lb. of shank beef minced - gravy & lean veal, beat veal & beef together & add 1 quart of stock, 2 onions - pepper & salt to taste. Stir till it comes to a boil, then add 1 pint of cold water, & let simmer for 1½ an hour. Strain through old table napkin.

Noodle Soup

1 qt. stock flavored with onion, pepper & salt to taste, 1 handful of noodles to be boiled three minutes in the soup.

SOUPS.

Noodles for Soup

1 egg, pinch of salt, enough flour to make stiff paste; roll out thin as a wafer; roll into round ball, cut in thin strips, cook for 3 minutes.

Asparagus Soup

2 bunches of asparagus boiled, a handfull of spinach, boil spinach 30 minutes, & juice & bottle. Strength a sieve, a tablespoon of flour & one of butter dissolved together, then add a quart of stock, pepper & salt to taste, boil for three minutes; before serving add half a pint of cream or milk.

SOUPS.

Celery Soup.

About 2 heads of celery put through the mincer, boil about 20 minutes with a quart of stock or water. If you have not stock flavor with salt & pepper. Add 3 pints milk & piece of butter size of an egg. 2 teaspoonsful of parsley cut up & 1 tablespoon cornstarch. Let it come to a boil, beat up ½ cup cream in the tureen & pour the soup over it —

Tomato Soup.

Put one can tomatoes in a saucepan & let it come to the boil, & boil 5 minutes. Strain, add butter the size of an egg, pepper & salt, 2 quarts stock, ½ tablespoon cornstarch, put ½ or 1 cup cream & yolks of 2 eggs in the tureen beat them together & add the boiling soup stirring all the time.

SOUPS.

SOUPS.

SOUPS.

SOUPS.

FISH.

"Wherever thou hast fed, thou little thought'st,
And I not more, that I should feed on thee.
Peace, therefore, and good health, and much good fish,
To him who sent thee! and success, as oft
As it descends into the billowy gulf,
To the same drag that caught thee! Fare thee well!
Thy lot thy bretheren of the slimy fin
Would envy, could they know that thou wast doom'd
To feed a bard, and to be praised in verse."

COWPER.

FISH.

FISH.

Fish & White Sauce

When boiling fish for dinner, tell the cook, to put down one fish more than required, which take up & lay by. next day remove the bones carefully, & cut the fish into large square pieces, ~~after~~ add this any good bits left from day before's dinner lay in a dish take the bones, skin, head, tail & scraps, & bits of jelly to be found to be found off the cold fish, put this into a nice saucepan

FISH.

with enough water barely to cover
salt & white pepper to taste
simmer this on the top of the stove
until it has quite a nice taste
of the fish, (about 20 minutes)
while this is preparing make some
good white sauce, of fresh
butter, corn starch, (or good flour
& fresh milk, when made strain
& stir gradually the fish broth into
it, then add a little chopped or
grated lemon peel a little nut-
meg & a little mace, a little good

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FISH.

Cream, a little cayenne, heat it well up to the boiling point, but dont let it boil, put the slices of fish into a nice flat saucepan, pour the sauce over them let them simmer in it until very hot, (but not boiling) dish in a deep dish, into which you have previously put some square pieces of thin toast, at the bottom, & some pointed round the sides, do not put too much toast at bottom

FISH.

lest you should ~~assort~~ assort absorb too much of the gravy, or sauce of course if you have only a little fish left, you can do it the same way, but it is finer & nicer when not quite boiled -

Dec 11th 1874.

X

Fish pie

Fresh boiled fish in shreds, cold
Make 1 pint of sauce using 1 pint of cold milk, 2 tablespoons of flour, mix smooth & when boiling add 3 well-beaten eggs
Put in your dish a layer of fish, then salt, cayenne, butter, nutmeg, Worcester sauce & the sauce - fill the dish in layers - on the top grate fine breadcrumbs
Bake from 20 minutes to 1/2 an hour
Enough for 6 people

FISH.

FISH.

FISH.

FISH.

MEATS.

"I think they love venison—I know they love beef.
There's my countryman, Higgins—Oh! let him alone
For making a blunder, or picking a bone.
But hang it—to Poets who seldom can eat.
Your very good mutton's a very good treat."

GOLDSMITH.

MEATS.

Spiced Round.

(For about 25 lbs.) 2 oz of Salt peter made fine, rub every part of the meat with it, & then rub it with a plate full of salt & the same of sugar, put in a tub & turn it every day for 2 or 3 days, & then rub it with 1/2 lb of pepper, & the same of allspice, 2 or 3 oz of cloves & a little mace, then let it be turned in the tub for 10 or 12 days, it should be packed with a paste over it.

Mrs. Ed. 9th 1874.

MEATS.

Calves head plain.

Get a nice fresh calves head sleep in water until it is quite free from blood, & nicely blanched simmer in plenty of water till the bones come out freely. (between 3 & 4 hours) Take out all the bones, & lay the head in an oval dish its own size, lay another upon it, with a weight on top (a couple of flat irons) to press it together, next day, beat 3 or 4 eggs well, add peppers

MEATS.

Salt, the juice of half a lemon — 4 oz of butter (melted in a tin on the stove) to the beaten eggs. Dress the head well with the eggs, & then strew over plenty of bread crumbs in which you have mixed a little finely chopped parsley & a little lemon peel — trim the head round the edges with a sharp knife, & put it into the oven in the dish, baste well with the mixture & bake for an hour and a half 1/4 of an hour

MEATS.

before serving, sprinkle a fresh supply of bread crumbs on top & brown very nicely — set the dish in a large one & put a napkin or 2 in a bias fold, round the edge of the inside dish, as it may be a little burnt, garnish with parsley & thin slices of lemon — If you wish to take this dish quickly, you can cut it like a cake into small square pieces when the heat & basting will be more effectual, If you leave

MEATS.

if whole make little incisions with the point of a sharp knife over the top, that the savory mixture may penetrate the meat. If yr. basting runs out you must melt a little more butter, add spice & lemon & it will do. If you like you can add force meat balls to this dish.

Dec 9th 1874.

Jeff Moll's.

Take some minced beef cooked. Bread crumbs grated very fine, season these with onion minced

MEATS.

fine, pepper & salt, roll all this into balls & fry in butter or good gravy. Dec 11th 1874.

Brisket of Beef Stuffed.

A piece of this weighing 8 pounds, requires about 5 or 6 hours to boil. Make a dressing of bread crumbs, pepper, salt, sweet herbs, a little mace & one onion, chopped fine & mixed with an egg. Put the dressing between the fat & the lean of the beef & sew it up very tight, flour the cloth & pin

MEATS.

The beef is very light in it, & boil it 5 or 6 hours, when it is done take the cloth off & press it till quite cold. This is to be cut in thin slices & eaten cold.

Dec 11th 74.

Cake of Veal or poultry.

Cut rather thin slices of the raw meat, of fowl, rabbit, veal or turkey, add a 3rd of cold ham, line a thin mould with well buttered paper, season the meat with red pepper & shred lemon peel, lay it in your mould strewing

MEATS.

Amongst it hard boiled eggs
minced fine, mix & raw eggs
beaten up in a glass of brandy,
cover it with buttered paper
& bake slowly for 3 hours, turn
it into a dish, & when cold
decorate with jelly — Bee Mt. 11 Dec 74.

Chicken Cream or Crème de Volaille
Entrée

Pound the white flesh of a fowl
into a paste, pass it through a
sieve and back into the mortar

MEATS.

add the yolks of three eggs and a gill of cream, with flavour with pepper salt & nutmeg with a suspicion of shallot, having pressed these, pound into a buttered shape which should only be half filled and steam for two hours, serve with white sauce or any puree of vegetables round it, and garnish with mushrooms. N.B. The cook says an idea of cayenne & a very little Harvey sauce are better than black pepper.

MEATS.

Ham Toast

Chop cooked ham very fine, with little fresh beef, mutton or chicken, add 8 beaten eggs, mustard, butter & cream (an infinitesimal bit of onion) mix well, make very hot in saucepan, serve up thickly spread on diamond shaped bits of toast which have been just dipped into boiling water — serve on a napkin & garnish with bits of parsley —

Spiced Round

25 lbs. best beef, hung till tender, wash, and wipe thoroughly, rub into it 1/2 lb. coarse brown sugar, and leave for 2 days. Mix well together 3/4 lb salt 2 oz. saltpeter, 1 oz. ground mace, 1 oz. ground blc. pepper, 1/2 oz. gd cloves, 1 small gd nutmeg, 1/2 oz. cayenne. Rub these spices in well each day, turning your meat, for about 6 weeks. wash lightly off. Bind in good shape Bake, or boil, as preferred. Covered with a thick paste. —

Grandmama Cooper's receipe.

MEATS.

Harricot Mutton

Take a few lbs of best mutton chops, trim nicely, and fry a nice brown, have some hot stock, and dip the chops in, simmer till tender, take 3 carrots, 3 turnips, 1 onion, cut in slices lengthwise, fry slightly, and add to the meat, When sufficiently done, take out gently, and place on your dish, To the stock add, 1 teaspoonful burned flour, wet with tablespoonful Worcestershire sauce, mushroom catsup, Harvey & Walnut, juice of cloves, salt, cook a few minutes, and pour upon the meat, & vegetables, The vegetables can be cut in ornamental pieces if preferred.

MEATS.

MEATS.

MEATS.

MEATS.

GAME AND POULTRY.

"What is the opinion of Pythagoras concerning wild fowl?"

GAME AND POULTRY.

GAME AND POULTRY.

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GAME AND POULTRY.

MADE DISHES.

"There were snipes, there were rails,
There were woodcocks and quails,
There were peacocks served up in their pride (that is tails)
Fricandeau, fricassées, ducks and green peas,
Cotelette à l'Indienne, and chops *à la Soubise*
(Which last you may call 'onion sauce' if you please.)"

MADE DISHES.

Hot Lobster. Mr. Cherry's.

Take a lobster remove the shell cut or break the flesh of it in pieces not too small make a mixture of mustard vinegar catsup & lots of cayenne pepper, split lobster in this sauce & nearly half a pound of nice fresh butter in your dispatcher cover & ~~cigar~~ your lamp. When boiling your mixture should be stirred & one & a half glasses of sherry thrown into the pan, the contents served out hot & ~~lobster~~ eaten with bread —

Pancakes.

Make a light batter of three spoonfuls of flour, 3 eggs well beaten & half a pint of milk some of which with the eggs is to be mixed with the flour to the other part put 3 oz

MADE DISHES.

of butter melted. Then mix all together, & put into the frying pan in a very thin layer fry with lard or dripping, but do not put any butter in the pan to fry them, after the first frying, as they will give out enough afterwards to keep up the stock, sugar & lemon should be served to eat with them — Dec 31st 1874. Maud

MADE DISHES.

Creme de Veau

Pass 1 lb of minced & ~~powdered~~ pounded veal & ½ lb of ham, also minced & pounded, through a wire sieve, add 2 oz of butter, 2 eggs well beaten, half a pint of whipped cream, a little cayenne, salt & mace. Pound all well together, & put them into an entrée mould steam twenty minutes serve with white sauce

Eggs à la Suisse

A layer of grated Parmesan cheese, on this break gently, (so as not to disturb the yolks) 3 or 4 eggs, then another layer of cheese with a little pepper & salt then over the whole 2 or 3 spoonfuls of rich cream, bake in a gentle oven till the eggs look set.

MADE DISHES.

Kedgeree

a breakfast dish

Any cold white fish, haddock is very good. a teacup of boiled rice, 1oz butter, 2 hard boiled eggs, a little Worcester sauce, a little Ketchup salt & cayenne to taste – Pick the fish carefully from the bones & mix with the other ingredients, serve very hot. Time 1/4 hour after the rice is boiled.

Curried Eggs

Cut hard boiled eggs in 1/2 inch slices & heat slowly in a good gravy flavoured to taste with curry powder, served with rice.

Sweet Omlett

Spread with marmalade & if not a tea-totaller pour on it a few spoonsful of rum, which must be set on fire –

MADE DISHES.

Croustades or — Sweet patties à la minuit

Slice firm stale bread about an inch thick cut from it with a small cutter as many croustades as you need, mark the centres with a smaller cutter & scoop out the insides dip them in milk or thin cream & lay them on a drainer brush them with an egg & raise the crust over them, fry, & drain them well & fill with a good mince, with stewed mushrooms or with oysters, serve very hot on a napkin, in this form they are Dresden patties. They may be filled with fruit or preserves for a second course, or diamond shaped bits of bread dipped in milk & fried, may be served for children with a spoonful of jam.

A nicer entremet was made by Mons Boquet from a stale cake (pound cake I believe) cut in diamonds & browned either in the pan or the oven (I cannot discover which) these are arranged in a side dish with bits of pineapple laid on them, stewed & a rich syrup made of the pineapple, flavoured with a little curaçao or some liqueur round them.

MADE DISHES.

Kromeskies

Breast of chicken, or turkey, veal, or any delicate meat, pepper, salt, & mace. Chop fine, and roll in bacon, cut very thin. Prepare a batter thus, 3 oz. flour, 1 oz. butter 1 gill of tepid water. Dip into boiling dripping, or lard, and fry.

Poulet à la Royale

Cut boned chicken in slices & warm in 1 pint of stock.

Royale Sauce

2 ozs butter 1/2 pint stock, 1 small tablespoon flour, pepper & salt to taste. 1 teaspoon Heavy sauce, 1 teaspoonful Worcester sauce. Yolks of 2 eggs raw. dissolve butter, work in flour & add stock by degrees - remove from fire, work in eggs & add sauces. Mash the chicken & pile the sauce & serve very hot.

MADE DISHES.

Potato Balls

2 doz potatoes, boiled & put through masher, a little pepper & salt 2 oz of butter & 2 eggs make into balls, brush over with egg & dip into bread crumbs & fry in boiling lard.

Veal Cakes

1 lb. minced cold veal - 2 oz of butter - 1 table spoon flour, dissolve butter, add flour, warm some stock & make a stiff gravy - add yolk of one egg, add veal & boil all together - make into cakes, brush with egg & dip in bread crumbs, fry in boiling lard.

Chaud froid of Veal

Garnish small moulds with peas, carrot & turnip, cut veal into slice & put in moulds - fill with aspic jelly -

MADE DISHES.

Jellied Tongue

Garnish the mould with peas, turnip & carrot, cut tongue in thin slices, lay in mould & pour jelly over.

Birds Nests

2 hard boiled eggs - boil 10 minutes. 1/2 lb cold meat chopped fine - put the meat in a bowl, add the gravy, do not put in more than required to make a paste, roll around eggs, make in balls, & fry in hot lard, lard must boil - make the gravy - 1 oz butter, 1 table spoon flour, yolk of an egg, 1 cup stock, beat well.

MADE DISHES.

MADE DISHES.

MADE DISHES.

MADE DISHES.

MADE DISHES.

MADE DISHES.

MADE DISHES.

OYSTERS, ETC.

"'T is the voice of the oyster. I heard him complain,
Of the sad lack of cooking he had to sustain,
To be scolloped or fried—he the thought might survive,
But sad was his fate to be swallowed alive."

JONES.

OYSTERS, ETC.

OYSTERS, ETC.

OYSTERS, ETC.

OYSTERS, ETC.

OYSTERS, ETC.

OYSTERS, ETC.

OYSTERS, ETC.

OYSTERS, ETC.

OYSTERS, ETC.

SALADS OF ALL KINDS.

"I'm quite asham'd—'t is mighty rude
To eat so much—but all 's so good!"

SALADS.

X

Chicken Salad

1 cold chicken, 2 heads celery cut in square pieces, 3 hard boiled eggs, pepper & salt to taste.

Dressing for Chicken Salad.

3 oz butter, 2 oz flour, yolks of 3 raw eggs, 1 pt milk, pinch of Cayenne pepper, about 1/2 teaspoonful of Walery & Worcester sauce. Rub butter & mix in flour add milk by degrees then sauces. Then work in eggs, one at a time. Let it come to boil & when cool add vinegar, about half a teacup full. pour over salad.

Potato Salad

6 large boiled potatoes sliced fine 1/2 chopped onion - 2 tablespoons of hot stock - 2 tablespoons of salad oil, 2 tablespoons vinegar, pepper & salt to taste, cover in a dish, & press 2 hours - then shake, & sprinkle with minced parsley - This receipt makes enough for 14 people

SALADS.

SALADS.

SALADS.

A Winter Salad. 1 cup of raw Savoy cabbage sliced finely – 1 cup of beet cooked – 1/2 cup of celery. 1 dessert spoonful of horse-radish & a little brown sugar. Mix well together & pour over it the dressing – Dressing – Yolks of two eggs. hard-boiled – powdered with a piece of butter the size of a walnut – add to it mealy potato passed through a sieve. one tablespoonful of brown sugar. 1 tablespoonful of flour of mustard. very little salt. 3 tablespoonfuls of vinegar & 3 of cream or milk. sweet or sour – Mix till it is the consistency of cream – With some things a little Anchovy is an improvement –

SALADS.

Potatoe Salad

Take some cold boiled potatoes, slice them evenly. Sprinkle over them some finely cut green parsley & a little green (young) onion if approved — Dressing for above —
The yolks of 3 hard boiled eggs — 3 tablespoons of cream 2 saltspoons of salt, 1 of black pepper 1 teaspoonful made mustard a pinch of sugar, 2 tablespoonful vinegar —

Mode of mixing

Put the yolks into a basin, mix into a smooth paste gradually with the cream then add salt, pepper &c, then the remainder of the cream, keeping the vinegar for the last — then pour over the potatoes

The above dressing is very nice for any salad —

For Tomatoes

Yolks of 2 eggs beaten up — Cayenne, salt a little vinegar & lemon juice a little oil
Whites of eggs well beaten —
Peel the tomatoes & put on ice & pour the above sauce over them.

VEGETABLES.

"If the man who turnips cries
Cry not when his father dies,
'T is a proof that he had rather
Have a turnip than his father."

JOHNSONIANA

VEGETABLES.

Potatoes

Boil in the usual manner, some potatoes & let them cool — then cut them in quarters inch slices — dissolve in a very clean stew pan, from 2 to 4 oz of butter — stir in a small dessertspoonful of flour & shake the pan over the fire for 2 or 3 minutes — add a cup full of cream or good milk, some pepper & salt — & if liked a tablespoonful of minced parsley.

Scalloped potatoes

Slice raw potatoes, butter the dish, put a layer of potatoes, dredge flour, pepper, and salt, repeat till full, when nearly full of potatoes put the dish 2 thirds full of milk, a few cracker crumbs, with a little butter on the top, and bake 40 min. or 3/4 hour

Corn pudding

1 doz. green corn, scraped with a knife, 1 quart milk, 5 eggs 1 tablespoon melted butter, salt to taste.

Corn fritters

Make a thin batter of eggs & flour, put in scraped corn, and fry.

VEGETABLES.

VEGETABLES.

Governor's Sauce

Slice one peck of green tomatoes, cover with salt, and let them stand over night. In the morning strain off the liquor. Add to the tomatoes one cup of horse-radish three large onions chopped fine, three large red peppers, one cup of sugar, one dessert-spoonful of ground cinnamon one do. of ground cloves, one of allspice, one of cayenne pepper, and one of white pepper. Cover with vinegar, and let simmer till quite soft.

Put in jars, or bottles.

Chow-Chow

One peck Tomatoes sliced, six large onions, a cup of salt over them, Let them remain over night. Drain off in the morning, then take two quarts of water, one of vinegar, boil them for 15 or 20 minutes, after boiling put them in a sieve to drain. Then take 3 quarts vinegar, 2 pounds brown sugar, 2 lbs. mustard seed, 2 tablespoonfuls ground allspice, do. cloves, cinnamon, ginger, mustard, 1 do. cayenne pepper, cook slowly 15 minutes.

VEGETABLES.

Chili Sauce.

24 Large ripe tomatoes, 4 onions, 3 green peppers, 4 cups vinegar, 4 tablespoonfuls of salt, 6 of sugar, 2 of cloves, 2 of ground cinnamon. Boil 2 hours.

Squash

An egg, and a little flour & milk form in cakes, and fry in a little butter

VEGETABLES.

VEGETABLES.

VEGETABLES.

VEGETABLES.

VEGETABLES.

SAUCES.

"The fundamental principle of all
Is what ingenious cooks the *relish* call;
For when the market sends in loads of food,
They are all tasteless, till *that* makes them good."

SAUCES.

Mayonnaise

1 teaspoon salt. 1 dessertspoon (~~large~~ small) mustard, 1 dessertspoon (large) sugar. 6 table spoons vinegar 2 or 3 tablespoons of oil, yolks of three eggs well beaten with these ingredients, which are added gradually. Steam until it thickens, stirring well, when cool add 1/2 cup of cream.

SAUCES.

Tomato Sauce

Cut the tomatoes into quarters taking out all the bad parts, boil ½ hour, strain through the Colender to each 10 lbs tomatoes add 3/4 lb onions cut small, 2 tablespoons salt 1 do of mace, 1 tea do Black pepper 1 tea do Cayenne, 4 table do mustard, 1 qt vinegar — Boil together 3 hours & bottle when Cold.

SAUCES.

Mayonaise Dressing

Break on to a large plate the yolks of 2 eggs pour on very slowly half of a pt bottle of oil (must be cold) stirring all the time with a fork always of course to the right add about a teaspoonful of salt & red pepper to taste (about a quarter of a teaspoonful or less is good) the mixture has been all the time getting thicker if the oil has been cold enough & when the salt is added, becomes very thick indeed — thin it to the required consistency about two tablespoonsful will probably be sufficient — Should the mixture, however get thinner instead of thicker — as will sometimes happen you will require to commence the operation over again on another plate with an extra egg as soon as this begins to make — add that which turned thin & it will all make properly — It will be observed that the oil must be very cold —

SAUCES.

Tomato ~~Sauce~~ Mustard

Boil one bushel of fresh tomatoes
& 2 tea cup full's of salt, for half
an hour & then rub them through
a sieve or cullender. Put them
back into the boiler & add
4 desert spoons of cloves 4 of allspice
2 " " of pounded ginger
2 of whole pepper
and 2 of cayenne pepper & a
couple of cloves of garlick. Boil
them until quite thick & rub
through a hair sieve after

SAUCES.

Add 2 tea cups of Mustard mixed with the Sauce & then boil for 20 minutes.

Dec 1st 74.

Chicken Dressing

2 tablespoons of bread crumbs, 2 oz of butter, 1 teaspoonful of parsley, a pinch of summer savory, a pinch of pepper, 1/2 an egg, mix all together.

Salmon Sauce

1 oz butter, 1/2 tablespoon flour - 1 large cup of stock, warm the stock, add to it the butter, fifteen capers & chopped fine, add Worcester sauce, boil together & pour on Salmon.

Bread. Breakfast and Tea Cakes.

"Behold! his breakfasts shine with reputation."

Grafton Milk Rolls

Boil & grate 2 White Potatoes - add 2 Teaspoonfull of Sugar, pour boiling water over these enough to soften them then lepid add nearly 1. Pint of Yeast, when light add a little Salt, warm 3 oz of Butter in 1 Pint of Milk, they must be well mixed here enough Flour to make a stiff Sponge when risen work it on the board - put it back into Pan to rise again when light - roll it into Cakes & let them stand half an hour, bake in a quick Oven -

BREAD. BREAKFAST & TEA CAKES.

Warm Jack.

2 lbs flour, 1 lb sugar 1/2 lb butter 1 lb currants 2 oz caraway seeds 5 eggs 1 glass lemon whiskey. Rub these all these ingredients. Then eggs being well beaten, yolks & whites separately, & add as much butter milk as will make the proper consistence.

Oatmeal biscuits

2 cups of meal - 2 1/2 of flour - 1 of butter - 1/2 cup of boiling water - 1 teaspoonfull of baking ~~powder~~ soda - 1/2 cup of sugar - mix flour. Oatmeal & sugar together - melt butter - put the soda into boiling water & stir with a spoon

BREAD. BREAKFAST & TEA CAKES.

Gems

Place the "Gem-pan" on the stove, & leave it there till it is very hot— Make a middling thick batter of Graham flour with water, milk & water, or milk, & drop some into each of the hollows; leave the pan on the stove for about five minutes, then put it into a hot oven with a brisk fire & bake for about three quarters of an hour—

Carraway Buns

4 cups of flour, 1 cup of white sugar, 1/4 lb. of butter, 1 table-spoonful of carraway seeds, 3 tea-spoonfuls of "Cook's friend" (or other baking powder) mix lightly with enough milk to make rather a soft dough; roll, cut into cakes, bake in a moderate oven—

Robina's Waffles

2 1/2 cups of flour, 1 1/2 cups of milk, 3 eggs, 3 tea-spoonfuls of Cook's friend, butter the size of an egg, a little salt— Beat the yolks & whites of the eggs separately; stir the Cook's friend into the flour & make into a smooth batter with the milk & yolks, add the butter melted & last the whites

BREAD. BREAKFAST & TEA CAKES.

Have the iron very hot (or they will stick), grease with lard — About a table-spoonful of batter in each division is enough

Boston Brown Bread

1 pt of Indian meal or Graham or Rye — 1 cup of Molasses, 2 teaspoons of Cook's Friend & a little salt — Steam 24 hours — Milk or water.

Tea Cakes

A little thin cream warmed, add a lump of butter, an egg & a few spoonsful of yeast mix all with a sufficient flour to make a light dough, let it stand to rise, roll into round cakes, let them rise before the fire in tins & bake a light brown; split & butter & serve hot.

Madeira Nut Cake

1 1/2 Cups of Butter - 2 Cups of Sugar 3 & 1/2 Cups of Flour - 1 scant cup of milk 8 Eggs - 3 Teaspoonful of Royal Baking Powder -

BREAD. BREAKFAST & TEA CAKES.

Bread

Ingredients — 1 cup mashed potatoes, 1 table-spoon of lard, 1 teaspoon of sugar, 1½ teaspoon of salt, 1 pt of the water in which the potatoes were boiled, 2¾ lbs of flour sifted, ¼ cup of yeast.

Made

Wash the potatoes fine while hot, work in the lard, sugar & salt, stir to a cream, mix in gradually the pint of water which should be like warm bath, in about ½ lb of the flour lastly add the yeast, cover & let it rise in a warm room or place overnight. In the morning work into this risen sponge all but about 2 oz of the remaining flour. It makes a soft dough, but if it can be moulded at all it is not too soft. Knead briskly for a half an hour, then set to rise. It should come up steadily until it at least trebles its original bulk. Now mould it into small loaves with very little kneading, using the remainder of the flour. Put it into pans set it to rise till it is light, about an hour will do. Bake in a brisk oven for not more than ½ an hour. This receipt makes an ordinary baking.

BREAD. BREAKFAST & TEA CAKES.

Good Yeast

Take 1/4 lb of hops & boil in 4 qts of water
take also 12 potatoes, boil & mash them, mix
the hops water with them, add to this mixture
a large cupful of sugar, 2 large tablespoons fu
of ginger, a large cup-full of yeast one
dinner plate of flour — Stand the whole
in a warm place for a night & do not cork
it up for two days

Graham Bread

Take 6 quarts of unbottled Flour, 1 Tea
cups of good Yeast & 6 spoonfull of Molasses
mix them with 1 Pint of milk, warm water
& a Teaspoonful of Salaratus make a hole
in the flour & stir this mixture into it till
it is like Batter. then proceed as with fine
White flour. mould it when light into 4
loaves. Have your Oven hotter than for
other bread & bake it fully one & half
hours. Toronto 13th/90 S. C. M.

BREAD. BREAKFAST & TEA CAKES.

Brown Bread

Take 1 quart wheat meal, ½ cup of molasses, ½ cup yeast, sufficient luke warm water, to make a stiff batter, a little salt, let this rise over night in the morning add a very small pinch of soda, and bake.

French Pancakes

Materials — 2 eggs. 2 oz of butter 2 oz of flour — 2 oz of white sugar — 1 Glass of Milk (for about 5 people). Make by beating butter to a Cream in a large basin, add eggs ready beaten — add sugar & flour. then slowly add Milk — beating all the time — pour out on well buttered tins or plates — Bake ½ an hour (or twenty minutes in a hot oven) till brown — put jam between & sprinkle with sugar. serve hot.

BREAD. BREAKFAST & TEA CAKES.

Yeast.

Put a handful of hops in a muslin bag, put in 2 quarts of cold water, let it boil. Then pour it over 6 potatoes boiled & mashed, 1 table spoonful of salt — 1 table spoonful of sugar, 2 table spoons of flour, & 1 teaspoon of ginger — add a quarter cup of yeast, let it rise about 12 hours & then cork tight. —

Graham Muffins.

3 cupfuls of Graham flour. 1 teaspoonful of salt.
2 heaping teaspoonfuls baking powder. 1 pint of sweet milk
Bake in a quick oven 15 or 20 minutes.

Graham Crackers

5 cupfuls of Graham flour 1 cupfull of sugar
1 cupful of butter 1 teaspoonful of soda
1 cupful of cold water
Roll as thin as possible with white flour, cut & bake.

PLAIN SWEET CAKES.

"E'en though my edge be not too nicely set,
Yet I another's appetite may whet."

PLAIN SWEET CAKES.

Excellent cookies

2 cups of sugar, 1 cup of butter 1 of lard 1 of sweet milk, 3/4 lb of corn starch 3/4 of flour 1 teaspoonful of soda and 2 of cream of tartar. Boil very soft.

Ginger biscuits

1 lb molasses 1 lb flour 1/4 lb butter 1/4 lb brown sugar 2 eggs 1 teaspoonful of soda 1 teaspoonful ginger & other spices.

Sugar biscuits

10 ounces of flour & 8 oz wht-sugar 1/4 lb butter, 1 egg.

Grandmother's biscuits

1 1/2 lb flour 1/2 lb of sugar 1/4 lb butter 4 eggs. Mix well roll out well and thin.

PLAIN SWEET CAKES.

Bordeaux Cake

Cut a light sponge ~~cake~~ into four slices each smaller than the last. On the largest put a layer of apricot preserve then cake then apple marmalade then cake & preserve finishing with cake. Press down firmly with a knife take out the centre of the cake & stir with equal quantities of white wine & brandy sufficient to flavor, add some rich custard & put all back into the centre of the cake. Whip 2 whites to a stiff froth heaping in the centre. Shake sugar over the whole & put in an oven till frosting is set. Garnish with preserve.

Sponge Cake

Take 8 eggs, lb sugar finely powdered, ½ lb flour, 1 a large tablespoonful of ice. Dissolve in a teaspoonful of water ½ teaspoonful soda. Dissolve some acid in the sauce dish, but observe to add to the latter some of the sugar for the cake. When everything is prepared, begin to make the cake. Beat-

PLAIN SWEET CAKES.

up the yolks of the eggs add to them the sugar & then the acid with great care. Put in the flour by degrees. When it is well mixed add the soda & last of all the whites of the eggs which must be well beaten. Beat the whole & immediately bake.

Shrewsbury cakes

1½ lbs. of flour, a little lemon peel, 1 pound lump sugar, a few carraway seeds, 1 teaspoonful of soda, 8 eggs, ½ lb. butter — To be baked in rather a slow oven

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Glan Morris Cakes — (Glossom's cakes)

1½ lbs flour. ½ lb. butter. 1 lb fine moist brown sugar — 2 eggs — 4 tea spoons ground ginger — 1 do. Carb. Soda, dissolved in a glass of water or milk — The butter, sugar, & ginger must be rubbed into the flour & made into a stiff paste with the water & eggs — good oven — flour the tin — drop from the fork in small cakes —

PLAIN SWEET CAKES.

Ginger bread

3 cups of flour – 1 cup of sugar
1 cup of Mollasses. 1 cup of butter
4 eggs – 2 teaspoonsfull of soda
1 Nutmeg, or 1/2 teaspoon of cloves
2 desertspoons of ginger –
Soda to be mixed with Mollasses.
This receipt may be improved by
a cup of butter. with Milk (or Sour
Milk) & Sweetened with half the
soda –

Plain Fruit Cake –

1 lb of flour – 6 oz of butter or lard,
1/4 lb of sugar – 1/2 lb of raisins or Currants
3 tablespoonsfull of baking powder
2 or 3 eggs (or more) 1/2 tea spoon of Soda
a little Milk (just for a good Cake)
Beat the butter to a cream. add
flour in which baking powder &
soda are mixed – then eggs, sugar
raisins. Mixed with enough Milk
to make a paste. and put into
buttered tin –

PLAIN SWEET CAKES.

Rock Cakes –

1/4 lb of flour. 1/2 teaspoon of baking powder – 1 Egg. 2 oz of sultanas – Cut up 2 oz of butter – 1 oz of sugar.

Spice Cake –

1 Cup of sugar – 1 Cup of butter – 2 Eggs – 1 teaspoonfull of soda – 3 cups of flour – 1 cup of Molasses – 1/2 cup of Milk. 1 cup of Raisins – 1 teaspoon of Cinnamon – 1 teaspoonfull of Cloves 2 Nut-megs – 1 lemon –

Orange Cake –

2 cups of sugar – 2 cups of flour – 1/2 cup of water – 5 yolks – & 3 whites of Eggs – 1 1/2 tea spoonful of baking powder (This is for the Cake – For the Mixture between the layers – 2 whites of Eggs – 1 Orange rind & grated & juice with sugar

PLAIN SWEET CAKES.

Dufferin Cake.

1/2 cup butter - 1 cup brown sugar - 1/2 cup molasses - 1/2 cup sweet milk - 2 cups flour with 2 tea spoons of baking powder mixed through it. 2 eggs - 1/2 lb raisins stoned & chopped coarsely - 1 tea spoon cloves - 1 tea spoon cinnamon - 1/2 tea spoon nutmeg - bake about an hour & a quarter - rather slow oven -

Lady Cake

1/4 cup of butter, 3 cups of sugar, whites of 8 eggs, 1 pint of flour. 1/2 teaspoonful of Royal baking powder, 1 cup of milk 10 drops of Royal Extracto of Bitter almonds. Cream the butter & sugar to a cream; add the flour sifted with the powder, milk & Extracto — Mix into a smooth batter, then gently mix the 8 eggs — whites whipped to a dry froth: when thoroughly mixed put into a shallow cake pan, paper & bake carefully in steady oven for ten minutes, when cool ice the bottom & sides with white icing —

PLAIN SWEET CAKES.

Miss Rathwell's Ginger bread

1 cup of butter
1 cup of brown Sugar, 2 cups of Molasses
1 cup of Milk, 3 Eggs. 1 table spoonful
of Ginger flour to make a good batter,
1 teaspoonful of baking powder to Each
cup of flour. Currants if desired —

Mrs. W. H. Blakes — Seed Cake

1½ cup of flour. 2 eggs, piece of butter the
size of an egg. ½ cup of seeds, 2 teaspoonful
of baking powder. Sugar?
Cold water to make batter Stiff —

Plain fruit Cake

1½ lb of flour. 3/4 lb of butter. 3/4 lb Sugar
1/4 lb peel. ½ nutmeg. 1½ lb Currants or
mixed fruit. 6 eggs. enough milk to
moisten the whole. Rub butter &
flour together, add Sugar & fruit
& spices. 3 teaspoons of baking
powder, a pinch of Salt, bake in
buttered tins for Half an hour.

FANCY CAKES.

"With these she treats both commoners and quality,
Who praise, where'er they go, her hospitality."

FANCY CAKES.

Mosstown plum cake.

1 lb flour, 1 lb, sugar 1 lb butter
2 lb currants 1 lb raisins, ~~2 oz~~
3/4 lb. citron, 2 oz candied candied
lemon, 2 oz candied orange,
2 table spoon fuls of treacle, 12 eggs
1 Nut meg - Bake from 4 to 5 hours
regular heat -

Dec 9th 1874 - R.P.

Christmas Cake

2 lbs of sugar candy 2 lbs of flour
8 lbs of butter, 4 lbs currants, 1 lb
raisins 36 eggs 1/2 lb of almonds
blanched & chopped 1/2 lb citron

FANCY CAKES.

1 lb candied lemon, 1 lb candied orange. 1 large nutmeg grated, 1/2 oz of powdered allspice 1/2 oz of mace 1/2 oz of ginger, 1/2 oz of cinamon 1/2 oz of coriander seed 1/2 pint of brandy.

See 9th p.

Cocoa Nut Cake

4 eggs, 1/4 lb of butter, 1 cup sugar 1 1/2 cups of flour, 4 large spoonfuls of water, 1 tea spoonful of ~~water~~ soda 2 cream of tartar.

Float sugar & eggs together then added butter creamed

FANCY CAKES.

4 cups flour, butter, soda, & cream of tartar 4 tablespoonfuls of cocoa nut (dessicated) 3 of milk, dessert spoonful of cornstarch, let them boil a little, beat whites of 2 eggs, then well beaten, add 3/4 lb pulverized sugar & a little essence of vanilla or lemon then mix all together, spread on each layer of cake & sprinkle some dry cocoa nut over also, bake in tin pie plates

Dec 23rd 74.

FANCY CAKES.

Kisses.

Beat the whites of 3 eggs to a froth then stir in powdered white sugar a little at a time till you have formed a very thick batter. Add two or three drops of essence of lemon, then a sheet of white paper & lay it on a tin, & drop this mixture upon it in lumps about the size of a walnut. Set them in a cool oven, & as soon as their surface is hardened, take them out & remove them from the paper, with a round blade

FANCY CAKES.

knife, let the oven cool still more then place these little cakes laying the flat part of 2 together on a sieve & return them to the oven where they must remain for 15 minutes—

"Gateau Parisien"

Lay slices of sponge cake at the bottom of a glass dish, spread over them a layer of preserves (red or black currants to very good for the purpose) place over that more slices of sponge cake then a layer of jam. do this until you

FANCY CAKES.

Have filled the dish pour over it sufficient sherry to soak the cake properly then beat up the whites of 4 eggs with sufficient white sugar, so as to make a very stiff froth, with which cover the top of the cake completely.

Mr. Bee 74.

Spice Cake

Two cups of sugar 1 of butter, 1 of milk 3 eggs, 1 teaspoonful of soda, 1 teaspoonful of all kinds of spice, 2 teaspoonfuls of cream of tartar.

Scotch bread

10 oz clarified butter 1 lb flour, 1/4 lb moist sugar, 1 oz almonds. beaten fine 1 oz lemon peel beaten fine, stir all in the butter with a wooden

FANCY CAKES.

spoon, make into a cake with your hand (if clean) put over the top comfits and lemon peel bake on paper in slow oven. let stand till cold before removing paper.

Mild Plum Cake.

1½ lbs sugar 2 lbs of flour 1 lb butter 8 eggs 1 lb currants 1 lb raisins, 1 pint milk 1 teaspoonful soda, 1 glass of brandy 1 do of wine 2 nutmegs, cinnamon & candied citron to taste.

Gold Cake.

Yolks of 5 eggs, 1 cup of sugar ½ cup of milk ½ cup of butter, mix 2 cups of flour with 2 teaspoonsful of baking powder - Before putting into oven mix all thoroughly together.

Silver Cake.

The whites of 4 eggs, 1 cup of sugar ¾ cup of butter ¾ cup sweet milk 1½ cups of flour 1 teaspoonful of baking powder. Flavour with vanilla or Ratafia

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Sponge Drops

Beat to a froth 8 eggs & 1 cup of powdered sugar. Stir into this 1 heaping coffee cup of flour in which teaspoonful of Royal baking powder has been well

nized. Flavor with one teaspoonful of Royal u. Butter tin sheets well with fresh butter, & drop the batter in teaspoonfuls about 3 inches apart. Watch closely as they burn easily

Brandy Snaps

1/2 lb black molasses, 1/2 lb butter or nice beef dripping, 1/2 lb sugar. 1 teaspoonful allspice 1 teaspoonful ginger, let all come to a boil, then add 1/2 lb flour, let come to a boil, let stand till next day, roll very thin & bake 5 minutes, & then roll round handle of wooden spoon.

PASTRY.

"Could I have here with me, some one, two or three
Of their outlandish scullions from over the sea!
It's a hundred to one if the *suite* or their chief
Understand our plum-puddings, and barons of beef;
But with five minutes' chat with cooks or their valets
We'd soon dish up something to tickle their palates!"

INGOLDSBY LEGENDS.

Simes Berry Pudding

2 eggs, weight of 2 eggs in sugar & butter & weight of 3 eggs in flour, 1/2 tablespoon of marmalade, 1/2 teaspoon baking powder. Beat all well together & steam 2 1/2 hours, serve with any sauce, cover mould with buttered paper.

PASTRY.

Orange Marmalade tart.

Beat up two eggs, 1 oz sugar & add 1 oz melted butter. Then just a tiffy paste in a tin & spread in the paste about 2 tablespoonful of orange marmalade. Then pour on the eggs & bake in a brisk oven.

Strawberry Short Cake

Make a crust the same as soda biscuit ~~cut it open~~ 3 inches thick. When baked cut it open & butter both sides. Strew in your strawberries & sugar. Some blend the berries & sugar. If you have cream make cream biscuit. Strew the strawberries on top if you have plenty. Raspberries are very good also.

Lemon Custard Pie

For 2 pies take 1 good sized lemon, 2 cups of sugar, 3 cups of water, 6 eggs & 2 tablespoons corn starch. Mix the starch & sugar, then add the yolks of the eggs, next the water, & next the juice & grated rind of the lemon, lastly the whites of the eggs beaten to a stiff froth. Put into 2 plates lined with crust & dust powdered sugar over the top. Bake slowly. is spoiled by boiling.

RECEIPTS.

PASTRY.

Cottage Pudding

2 cups flour, 1 cup white sugar, 3 table-spoons ~~white sugar~~, of melted butter, a pint of milk, 1 egg, a teaspoon of soda & 2 of cream tartar. Bake 20 minutes. Wine or lemon sauce.

French Pan-cakes

Cut bread into strips about an inch & a half thick, removing the crust. Soak them all day in a custard made with 2 eggs, a little milk sugar & flavouring. Fry in lard. Sprinkle sugar over them. Serve with wine sauce.

Fruit-Bread Pudding

Slice the Bread & put in layers in a Basin or mou first stew your Fruit such as Strawberries, Rasp or Red Currants, let the Fruit get cold & pour in the Basin. Cover the top with more Bread & leave it ov night. If there is any juice to spare pour over the top when it is turned out. Serve with whipped Cream. Bread & Butter can be used instead of dry Bread and a Pint of Hot Milk poured over before it is turned out. It will not be quite so dry & more fo for children.

1869.

PASTRY.

German Pudding

Stew until very tender & dry 3 oz of whole rice in a pt & a quarter of milk — when a little cooled, mix with it 3 oz of beef suet finely chopped, 2½ oz of sugar, 1 oz of candied orange or lemon, 6 oz of raisins & 3 eggs well beaten & strained — Boil the pudding in a buttered shape 2¼ hours & serve it with the following

Sauce

Dissolve 1½ oz of sugar, broken small in 2 glasses of sherry & stir them when quite hot to the beaten yolks of 3 fresh eggs, then stir the sauce in a small saucepan, held high above the fire until it resembles custard — but <u>by no means</u> allow it to boil —

St Claire Pudding

Pil 1 qt of milk with sugar & lemon peel to taste, & a little cinnamon, add 1 oz dissolved isinglass or gelatine when boiling — add the yolks of 4 eggs well beaten, fill a mould & boil 15 minutes take it out & let it remain on ice for 2 hours — Make a sauce of sugar & wine thicken with a little arrowroot & put in ice likewise, either place it over or round the

pudding

PASTRY.

Spring Fruit Pudding

Peel & wash well ½ doz sticks of rhubarb - put into the steam pan with the pudding, a lemon, a little cinnamon, & as much moist sugar as will make it quite sweet - Set it over a fire & reduce it to a marmalade, pass through a hair sieve & proceed as directed. Add to it the yolks of 4 eggs, & 1 white, a quarter of a pound of good butter a little nutmeg, beat all well together - line the inside of a pie dish with good puff paste - put in the pudding & bake ½ hour.

Treacle Pudding

¼ lb suet minced fine, 1 breakfast cup of currants ½ cup treacle ½ cup milk. 1 tablespoon ground ginger 1 teaspoon of salt, 1 teaspoon of soda, 2 teaspoons of cream of tartar, flour enough to make a thick batter - (about a cup & a half) Steam for 2 hours, & serve with a sweet sauce.

PASTRY.

Cabinet Pudding

Split & stone 3 doz fine Jar raisins or take an equal number of dried cherries, & place them regularly in a sort of pattern in a thickly buttered plain quart mould or basin, next slice & lay into it three penny sponge cakes, 2 oz satifies 4 oz macaroons ½ oz candied citron sliced very thin, Add to this the yolks of 4 eggs & whites of 3 thoroughly beaten whipped with ½ pint new milk, then strain ½ pint cream & sweeten with 2½ oz of powdered sugar — steam or boil very gently 1 hour — Let it stand a few minutes before dishing it. serve with wine or brandy sauce.

Stiff Custard

1 oz melted gelatine strained, added to a quart of custard — put in shape to cool.

PASTRY.

Seed Pudding

2 qts of Cream - well sweetened, flavoured with noyeau & frozen - Put into a mould a layer of this frozen cream, next a layer of Macaroons soaked in Sherry - then a layer of fruit or preserves, & so on - repeating until the mould is filled - Cover it & put it into a pail of ice & salt, let it stand until quite stiff - Grated pineapple for the layer of fruit is excellent

Amber or Marmalade Pudding

½ lb bread crumbs, ½ lb suet, ½ lb sugar, 4 eggs - The rind of one lemon & juice of it - a little citron peel, a small pot of marmalade, steam 4 hours.

Chancellor's Pudding

Cut sponge cake into thin slices - fill shape & pour over it nicely flavoured custard When well soaked cover shape with butter paper & steam it - or thin slices of bread & butter, turn butter side to let custard soak better into bread.

PASTRY.

Irish Puffs

Take the yolks of five eggs & the whites of two, a small bit of butter about the size of a walnut & one tablespoonful of flour. Beat the eggs, add the flour stir in the melted butter & half a teaspoon of salt beat it well for ten minutes & add ½ pt of cream, bake in buttered tin cups, turn them out, & serve with sweet sauce

Jenitoni Pudding

Butter a mould & ornament it with raisins in festoons or in any other form, line it with sponge cakes, & fill it up with a mixture of ratafia & sponge biscuits, then pour a rich custard over the whole & let it stand for two hours, adding more custard as it soaks into the cake. The mould being quite full tie a cloth over it & boil for about an hour

Bread puddings in cups

Soak 3/4 lb of bread crumbs in milk, & rub them through a sieve – add 4 eggs, sugar to taste, 3 oz of currants & some grated lemon peel – Butter the cups. bake gently & turn them out – This will make about six

Sponge puddings

Three eggs, their weight in sugar, butter & flour the butter to be well beaten & then mixed with the other ingredients – Put in buttered cups & bake for 15 or 20 minutes –

PUDDINGS.

"Sir Balaam now, he lives like other folks,
He takes his chirping pint, and cracks his jokes:
'Live like yourself,' was soon my lady's word;
And lo! two puddings smok'd upon the board."

Apple Snow

8 apples cut in quarters peeled & cored & steamed till they are quite soft – The whites of 3 eggs beaten to a stiff froth – 1 large cup of white sugar – flavouring to taste – beat all together for an hour.

PUDDINGS.

Baked Plum Pudding.

1/2 lb of Raisins, 1/2 lb of currants 1/2 lb of flour, 1/2 lb of suet. one Table spoonful of sugar & a little nutmeg, 10 ounce of candied lemon peel, 2 eggs. Mix the pudding with milk & bake in a pie dish.

Dec 9th 1874.

Lemon Pudding.

Half a pound of French crumbs 1/2 lb of suet chopped fine, 1/2 lb of fine sugar. the rind & juice of 2 lemons the yolks of 4 the whites of 2 eggs.

M.P.

PUDDINGS.

French Apple pudding.

Bake or stew apples till they become a marmalade, make a custard of 1/2 lb of sweet almonds 1 oz of bitter do. 1/2 pint of cream, 2 yolks & 1 white, pour over the apples & bake in a slow oven —

Dec 7th 54.

Transparent pudding.

8 Eggs — 1/2 lb of butter 1/2 of sugar & a little grated nut meg, set on the fire & keep stirring until it thickens then put in a bowl

PUDDINGS.

To cool, Roll out a rich puff paste very thin & put round the edge, pour in the pudding & bake 1/2 hour.

Walk pudding.

3 oz of butter, 3 oz of loaf sugar 1/2 pint of milk, 3 oz of flour, 4 eggs, bake immediately. Some like currants.

Dec 7th 1874.

Gatelover's Pudding.

12 oz of flour. 8 oz of brown sugar 4 oz butter 1 cups of butter milk, or sour milk 1 teaspoonful of soda, do of ginger, do of cinnamon. If obliged to use sweet milk, put 2 teaspoonsful of cream of tartar.

Wine or lemon sauce.

PUDDINGS.

Fig Pudding.

Take 1 lb of figs, chopped very fine, 3/4 lb of fresh beef suet also chopped as fine as possible, 1 lb of bread crumbs, 6 or 7 ounces of powdered sugar, 6 eggs well beaten, a glass of rum or brandy a lemon peel chopped fine candied lemon or orange to your taste, a teaspoonful of ginger half a pint of milk, salt to taste if liked a few drops of essence of almonds Mix it all very

PUDDINGS.

well together & boil in a mould not less than 6 hours.

Sauce

Boil gently half a pint of new milk or cream, a thin strip or 2 of fresh lemon rind, a stick of cinnamon until the milk is thoroughly flavored, strain & pour it upon the well beaten yolks of 4 eggs, smoothly mixed with half a tea spoonful of flour a grain or 2 of salt, & a table spoonful of cold milk, stir it very

PUDDINGS.

Quickly as the milk is added put the sauce again into the stew pan, & whisk or stir it rapidly until it thickens, & looks creamy, it must not come to the boil — Dec 1st 1874.

Peach Pudding.

1 pint of fine bread crumbs 1 quart of milk. 1 tea cup full of sugar, yolks of 4 eggs, bake in a pie dish lightly, whisk the white of 4 eggs with nearly a cup full of white sifted sugar

PUDDINGS.

in which has been stirred the juice of a lemon, spread over the pudding when cold a layer of jam, then throw over it the whipped eggs - put in the oven & take a few moments to set it -

Dec 7th 1871.

Easy Pudding

Put a pint & a half of new milk into a saucepan & when it boils, shake in a breakfast cup full of baked flour, stirring it with a wooden spoon all the time boil for 15 minutes turn the pudding out on a dish make a hole in the centre & fill it with marmalade or jam

M.P. Dec 29th 71

Lemon Custard

The yolks of 8 eggs – the grated peel of 2 lemons & the juice thereof – 6 oz of powdered sugar mixed & stirred over the fire, until the mass is like a rather thick batter, when pretty cool whip into it the snow of the 8 well beaten whites, put a little whipped cream on top.

DISHES FOR DESSERT.

"Then the crames and custard, and the beef and mustard,
All on the tombstones like a poultherer's shop;
With lobsters and white-bait, and other swate-meats,
And wine and nagus, and Imperial Pop!
There was cakes and apples in all the chapels,
Wit' fine polonies, and rich mellow pears—
Och! the Count Von Strogonoff, sure he got prog enough,
The sly old Divil, undernathe the stairs."

INGOLDSBY LEGENDS.

Peach pudding

Put enough whole peaches (peeled) to fill in a pudding dish & pour over them 2 cups of water. Cover the dish and set it in a hot oven – when the peaches are soft, take the dish from the oven, drain off the juice & let it stand till cool – then add 1 pint of sweet milk – 4 eggs – well beaten, a small cup of flour – with one teaspoon of baking powder mixed with it – stirred in gradually & carefully as not to – at all lumpy – a tablespoonful of melted butter – & a little salt – 1 cup of sugar. Beat all together for 3 or 4 min then pour over the peaches – Set the dish in the oven – bake till the top is a rich brown. Serve with sugar and cream –

DISHES FOR DESSERT.

Solid Syllabub

1 quart of thick cream, 1 pint of sweet wine & brandy mixed, 1½ lbs. of crushed sugar, the rind & juice of one large lemon — Rub the peel off the lemon with some of the lumps of sugar, put the sugar to the cream first, & then add the wine & brandy with the lemon juice, which must be strained; whip it all one way till it is the thickness of custard & then pour it into long glasses — Make it the day before you want it — Half this quantity makes ten glasses.

Lemon custards

Beat the yolks of 8 eggs till they are as white as milk, then add to them a pint of boiling water the grated rinds & juice of 2 lemons — sweeten to taste — stir it on the fire till thick enough — then add a large glass of wine & ½ glass brandy — give the whole a scald — pour into cups to be eaten cold.

Salted Almonds

½ lb. almonds, 2 oz. butter, pinch of Cayenne pepper, 1 tablespoon salt, fry to light brown, about 10 minutes & dry on white cloth or paper —

DISHES FOR DESSERT.

Oranges

Peel 7 or 9 oranges whole take away all the white skin & separate the quarters carefully without quite dividing the orange. Have a clear white syrup in a glass dish & place the oranges in it with a dried cherry on top of each, cut green citron peel so as to ornament the orange with a sort of green leaves round the cherry — It is better to stand the oranges over night in the syrup & to turn them early next morning — carefully so as not to spoil their shape.

Tapioca Cream.

Soak 2 tablespoons of tapioca overnight in a little water or new milk — stir into it 1 qt of boiling milk, 1 cup of sugar, & 3 beaten yolks of eggs, allow this to boil a few minutes then remove from the stove & immediately stir into it the whites of the eggs beaten to a very stiff froth — flavour with lemon or to taste — use either while hot or cold.

DISHES FOR DESSERT.

Roman Cream

1/2 box gelatine, (size not given) 1 qt milk, 8 tablespoons of sugar, 6 yolks of eggs & whites beaten to a stiff froth, stir into custard while hot — pour into deep dishes, cool on ice in summer — flavour to taste.

Lemon Pudding

3 Apples, 2 tablespoons flat corn starch 1 dessert spoonful of butter, yolks of 4 eggs, juice & grate of 2 Lemons, Stew the apples while hot add the corn starch, then the butter, eggs and lemons, sweeten to taste, bake and serve with the whites of the eggs on the top.

Lemon Pudding

Over 1 pint of sponge cake crumbs pour 1 quart of milk. Stir in the juice & grated rind of 1 lemon, the yolks of 3 eggs, a small cup of sugar and a pinch of salt. Then baked. Spread the top with currant jelly & frost with the whites. Brown in the oven & set on the ice when cold.

DISHES FOR DESSERT.

Gellatine jelly

Put in your kettle, 1 qt. pack[illegible] of gellatine, ½ pint cold water, [illegible] and juice of one lemon, 12 cloves, and a small piece of stick cinnamon. Let it stand 1 hour and a half, then pour on it ½ pint boiling water, stir till dissolved, then add ½ lb. white sugar, 1 pt. sherry, whites and shells of 2, (or 3) eggs, put all on the fire, stir gently all the time till it boils, let it stand 5 minutes, then strain.

Stock for calves foot jelly

Boil set of feet in 4 quarts cold water, if skimmed, only 3 qts, boil slowly till the liquid is reduced to one half, and the meat drops from the bone.

Jelly

Measure 1 pint of mellow stock, rind, and juice of 1 lemon, ½ lb. white sugar, 1 pt sherry, 12 cloves, small stick cinnamon, and manage like the gellatine jelly.

Mrs H. Dixon

DISHES FOR DESSERT.

Delmonico Pudding

1 quart of milk. yolks of 4 & white of 1 egg
3 tablespoonsful of sugar. 2 do. of corn-starch
a little salt — Put the milk in a farina-boiler to scald. wet the starch in cold milk. beat the eggs & sugar & stir all into the scalding milk. flavor with ½ teaspoonful of vanilla or with ratafia — Pour all into a pudding-dish — let it cool & cover with whipped cream —

Chocolate Pudding

Bring 1 quart of milk to the boiling point
Dissolve 4 spoonfuls of corn starch and 2 oz ½ of chocolate in a little cold milk & stir it in add 3 spoonfuls of sugar & a little salt — Serve with cream. or butter & sugar stirred to a cream

Apple shape

Tart apples stewed. strained. sweetened & salted, flavored & enriched with butter while hot —
Half a box of gelatine dissolved in two cups of cold water. and stirred into 1 quart of the prepared apple. put into a mould —
Serve with boiled custard —

DISHES FOR DESSERT.

Prunes

Get Stewing Prunes & wash well leave them to soak for about an hour, in the meantime put half a packet of Geletine to soak, then take the Prunes & put them in a sauce pan on the fire well covered with water & about half a cups full of sugar & boil for about an hour. Strain your juice from the Prunes then add the Geletine to juice & put on the fire to boil up cover your Prunes with the juice & Geletine mixed, leave till cold & then turn out. Serve with Whipped Cream

Figs can be done in the same way

DISHES FOR DESSERT.

Royal Cream

Soak the 3rd of a Box of Geletine in a quart of milk for half an hour beat the Yolks of 3 Eggs with 4 tablespoons of Sugar & a little Vanilla to taste then well beaten stir into the Milk then set it in a Pan of Hot Water (the Sauce pan I mean) until it thickens like Soft Custard, have ready the Whites of the 3 Eggs beaten to a stiff froth & the moment the mixture is taken from the Fire, stir the ~~Whole~~ Whites in very quickly & pour into a mould, set it in a cool place until it becomes firm —

Marrow Jam – Slice a marrow & cut into pieces about the size of a walnut – pour over it a syrup of boiling water & brown sugar – (2 lbs. sugar to 5 pts. water) let it stand for two days – throw this syrup away – make a thick syrup of white sugar – 1 lb. sugar. 1/4 pt. of water, juice & thinly cut rind of two lemons & 1 oz. pounded whole ginger to every lb. of fruit – boil the marrow in this on a slow fire till it begins to look clear – then throw in 2 glasses of brandy. when quite transparent take it off. as it is done – 1 small teaspoonful of cayenne pepper to 8 lbs. of fruit –

Preserves, Marmalades, Jellies, &c.

Scotch marmalade, jellies, cold creams, colder ices—
Blancmange, which young ladies say, so very nice is—
Rock-melons in thick, pines in much thinner slices,—
Char, potted with clarified butter and spices,
Renewing an appetite long past its crisis.

INGOLDSBY LEGENDS.

Rice Cream mould – A small teacupfull of Rice soaked in water over night – next day boiled in a Pint of new milk add 1/4 oz of Gelatine, then set it get cold but not long enough for the Gelatine to sett then add 1/2 Pint of Whipped cream, sugar & flavoring to taste, put in a mould, when turned out, it may be ornamented with dried cherries or anything you like –

Maria Gyorski

1869

PRESERVES, JELLIES, ETC.

Orange Marmalade

1 1/4 lbs sugar to each lb of oranges. Cut the oranges in half & take out the pulp. Boil the skins in soft water till tender enough to let the head of a pin go through easily. Meanwhile leave the pulps in enough water to cover them. Take off the skins & scrape them, while hot, with quite thin. Work the pulps & water all together & squeeze through a cloth. Take the refuse of the pulps & the scrapings of the skins ~~& boil them~~, with enough of the water the skins were boiled in to make them of the consistency of cream & boil for an hour, squeeze through a cloth add 1 1/4 lb of sugar to each pint of this juice, & add it to the other. Cut the skins into shreds, mix all well together & boil for an hour.

To 9 bitter oranges put 3 sweet & 4 lemons

PRESERVES, JELLIES, ETC.

Apple Jelly.

Pare & quarter as many apples as will fill your pot, cover them with water & let them boil to a pulp, strain them through a hair sieve, to a pint of juice add a pound of sugar, boil the sugar first, & then all together for half an hour.

Pear Jam

Pare the pears & put a clove in each, to 5 lbs of fruit, add 12 lbs of sugar & boil till tender.

Bec. 9th 5th

PRESERVES, JELLIES, ETC.

Citron Preserve.

To 6 lbs of citron, & 6 lbs of white sugar add 4 large lemons, the juice & yellow rind only, leaving the white. Boil the citron in water until it is quite transparent. Then spread on a dish & let it stand over night, next boil 1/4 lb of ginger tied in a bag in 3 pints of water, until strongly flavored. Take out the ginger &, add sugar to make syrup, then add the citron & lemons & boil till soft.

Dec 6th 1874.

PRESERVES, JELLIES, ETC.

Jelly -

Soak a package of Gelatine, in a pint of cold water, with the juice of 4 lemons, & grated rind of 2. After 2 hours put it in a saucepan with 2 lbs of sugar 3/4 of a pint of whiskey, pour in 2 pints of boiling water & stir till all is dissolved, then pour through muslin into the shapes.

Dec 9th 14.

PRESERVES, JELLIES, ETC.

Claret Jelly

Take 1 bottle of Claret, 1 oz of loaf sugar the juice & rind of a lemon - 1 small bottle of red currant jelly - 1 of Isinglass - simmer for fifteen minutes & add ½ glass of Brandy then boil all together for five minutes & strain through muslin - Serve with cream sauce flavoured with Vanilla.

Marmalade

4 Seville oranges, 3 sweet oranges, 4 lemons, Cut the oranges peel & all very finely across the grain, taking out the seeds, then place in 4 qts of water for 36 hours, after which boil water & all for 1 hour, then add 8 lbs of loaf sugar & boil again for half an hour or until it will jelly on a saucer.

Marmalade - Mr. Dinsdale

Weigh the fruit before boiling - to every pound put 2 quarts of water - prick with a fork & boil the fruit 2 hours - when quite soft cut into thin slices, merely taking out the seeds & hard parts that will not dissolve. For every lb. of fruit before boiling add 2 lbs of sugar & 1/4 pint of the water in which the oranges were boiled. Then add

the cut-up fruit & boil together half an hour - Skim while boiling

Compote of Apples

Make a syrup of one quart of water, 1 lb of sugar, put in the apples & increase the syrup, the rind of two lemons, 2 doz cloves 1/2 a stick of Cinnamon garnish with Jelly & whipped cream!

PICKLES.

"If Peter Piper picked a pot of pickled pepper
Where it now is no mortal can discover
Had Peter had this book he might have "kep" a
Note of the recipe and made another."

J. Smith.

PICKLES.

Chili Pickle.

1 lb Mustard 3 pints Vinegar 3 oz of Cayenne Pepper, half pint of Tomato Catsup, Salt to taste. Make into a thick batter & pour over the vegatables —

Tomato Mustard.

To a peck of ripe tomatoes, 1 cup of salt, boil half an hour, put through Colender & back again into the kettle with the following ingredients — 1 dessert spoonful Cloves 1 dessert do, ginger 1 do. allspice, 1 do. B. pepper, 1 do, Cayenne — a little garlic some onions minced — (about 6 onions to the peck) curri powder & dried mushrooms are an improvement — Let this boil down considerably, then strain through a hair sieve — add flour of mustard until of the proper thickness & let it simmer for a short time.

PICKLES.

Green Tomato Pickles

1 pk tomatoes sliced thin, 12 onions sprinkle with salt over night, drain in morning, ½ lb mustard seed 1 oz whole cloves, 1 oz whole ginger, 1 oz ground pepper 1 tablespoonful of mustard 1½ cups sugar. Mix the spices (putting the whole spices into a muslin bag) put a layer of tomatoes & a layer of spice alternately. Cover with vinegar then boil till transparent & bottle.

Tomato Chutney

30 ripe tomatoes - 8 sour apples 10 onions - 6 red & green peppers add 1 lb of sugar. 4 Table spoons of salt - 1 pint of vinegar. boil all together 2 hours. bottle in small jars —

~~PICKLES~~.

Iced Pudding

2 quarts of Cream, well sweetened & flavoured with Noyeau & frozen put into a mould a layer of this frozen Cream - next a layer of Macaroons soaked in Sherry, then a layer of fruit or Preserves - & so on repeating until the mould is filled. Cover it & put it into a Pail of Ice & salt let it stand in this until it is quite stiff. Sliced Pineapple for the layer of Fruit is as excellent - you can make alternate layers of pounded blanched Almonds & sliced Citron, if you wish, in the layers of Fruit as well. Toronto Feby 13th/90

PICKLES.

Boiled Icing

1 Pint of water - 4 Cups of white sugar boiled to the consistency of Candy. (try in cold water) whether it pulls) beat the whites of 4 Eggs very stiff then add them to the hot syrup & beat until it will hot run but hot too stiff flavour with lemon juice. Put this between 4 layers of the Cake which must be baked in Jelly pans 2 lbs. Madeira. Nuts Rolled in pieces between the layers Put whole pieces of Nut on the Top Cover the sides & tops with the Icing.—

Toronto Feb 13th/90

PICKLES.

Ice Cream. 1 Quart Cream. 1 Quart Milk 4 eggs. 1 cup granulated Sugar. any flavouring. Whip the whites & yolk separately then together. Heat the milk to a boiling point. Stir in the eggs & remove from the fire. When cool pour in the cream & flavouring. Emts.

German Chocolate pudding

Beat together for 15 minutes the yolks of 4 eggs & 4 oz powdered sugar, add gradually 4 oz finely grated chocolate & the whites of 6 eggs, beaten stiff. Butter a mould well & sprinkle in breadcrumbs & steam 1½ hours. Serve with cold custard.

Wines, Cordials and Beverages.

He liked good claret very well
I just presume to think it
For ere its flavour he could tell
He thought it best to drink it.

GOLDSMITH.

WINES, BEVERAGES, ETC.

Peach Whiskey.

Fill up jar with peaches, fill it up with whiskey, cover close, & let it stand for 3 months. Then strain off the juice, put it in a saucepan & stand it near the fire, stir in fine sifted sugar to taste. When it is quite melted bottle it & don't use for 12 months. Dec 22nd 1874.

WINES, BEVERAGES, ETC.

Strawberry & Raspberry Syrup

12 lbs of fruit put into a crock, pour over the fruit two qts of spring water, then add 5 oz of tartaric acid — these must remain 24 hours & afterwards be strained: to each pt of clear liquid add 1 lb & a half of fine powdered sugar, stir it frequently when the sugar is dissolved, bottle the syrup but do not cork it till the fermentation subsides — the whole process must be cold.

Ginger Beer

1/4 lb root ginger bruised well, & boiled in a covered pot, with 3 gals of water for 2 hours — Pour this boiling on 3 lbs white sugar, 1 oz tartaric acid, 3 lemons sliced & squeezed — When luke warm float on it a piece of toast on which has been spread 2 tablespoons of yeast — Strain & bottle next day — Will be fit for use in 2 days —

WINES, BEVERAGES, &C.

Cream Nectar

Take 6 lbs refined sugar 4 oz Tartaric acid 2 qts water – Put them in a brass or porcelain kettle & when warm add the whites of 4 eggs beaten to froth – Be careful not to let it boil when cool strain it & add a teaspoonful of essence of lemon to flavour – bottle it –

Directions for use

Take 2 tablespoonfuls of this syrup to a glass filled 2/3 full of water add a small quantity of carb – soda, stir till it effervesces – drink immediately.

Lemon Syrup.

Juice of 3 lemons & thin shavings of yellow part of Peel. 1 lb sugar. 1 pint of boiling water. Strain when cool & add 1 oz Citric Acid.
Add water to suit taste – 1 pint of water to 7 or 8 of water usually –

WINES, BEVERAGES, ETC.

WINES, BEVERAGES, ETC.

Sweet Sandwich pudding — Ethel's

1 cup flour
1 cup sugar
3 eggs yolks & whites beaten separately
1 teaspoon cream tartar
1/2 teaspoon soda
4 tablespoons cold water
flavour to taste

Butter a piece of paper & put it in the bottom of the pan. Bake in a pretty quick oven. When baked cut off the hard crust round the edge — spread with raspberry jam & roll while warm.

POTTING & COLLARING.

" Wi' sauce, ragouts, an' sic like trashtrie,
That's little short o' downright wastrie."

X Brown Bread pudding O

six oz stale brown bread crumbs six oz of butter 4 eggs whites & yolks beaten separately 1/2 lb brown sugar & a very little cinnomon cream the butter and sugar until quite smooth add the beaten eggs and gradually the other ingredients

steam three hours when turned out pour melted cherry jam over it

serve very hot.

POTTING AND COLLARING.

POTTING AND COLLARING.

POTTING AND COLLARING.

Useful and Medicinal Receipts.

"Herbs too, she knew, and well of each could speak,
That in her garden sipp'd the silvery dew,
Where no vain flower disclosed a gaudy streak,
But herbs for use, and physick, not a few,
Of grey renown, within those borders grew."

SHENSTONE.

USEFUL & MEDICINAL RECEIPTS.

Mr. Lawrason's Mixture

A saucer of best pale brandy well burnt with sugar in it, 1 table spoonful of Paregoric, 1 tea spoonful of Spt of Camphor and a little Rhubarb —

A Good Drink

A Gizzard skins, to a pint of Whiskey, Take about One half Wine glass full at a time — Dec 11th 14.

Preparation for washing the hair.

Aqua ammonia 3 ozs. Salts tartar 1/4 oz ~~Celeb~~ alcohol 1/2 oz. 2 1/2 pints of Soft water. Mix all together —

USEFUL & MEDICINAL RECEIPTS.

Prepared Glycerine

½ tea cup melted lard
1 oz glycerine
3 cents worth white wax melted
1 dr essence bergamot
Stir all well together.

Mrs U. Crocker

Mending China

1 oz white glue, 2 oz acetic acid. Heat the broken parts first before putting on the cement.

A Cure for Boils

Take one tablespoonful of Brewer's yeast twice a day.

To take grease out of boards or marble

Make a paste of fuller's earth & hot water. Cover the spot. Let it dry. Next day scour off with yellow soap.

To clean marble

1 teacupfull washing soda, half cup whiting, the size of an egg of white soap, 5 drops oil of blue vitriol.

USEFUL & MEDICINAL RECEIPTS.

Tea Receipt

1 lb. Congou, 6 oz. Oolong, 6 oz. Japan, 4 oz. Peko

Clearing the voice

Linseed meal 2 tablespoonful, to a pint of water, boil till nearly a jelly for about an hour; the same linseed will do 3 times.

Soap for washing flannels &c. carpets.

2 lbs. best washing soap. ¼ lb. Lump Borax. 8 quarts soft water. Cut the soap small, put it into the water, when it is warm, also the Borax; stir until it boils, Let it boil 30 minutes

To clean carpets.

Damp the carpet with a wet cloth, then rub the soap on with your hand and scrub with a brush, then wash with a damp cloth, and dry well with another cloth; sweep the carpet when it is dry.

Mrs. H. Dixon

USEFUL & MEDICINAL RECEIPTS.

Eau de Cologne —
To one pint of alcohol add 60 drops of oil of lemon — 60 drops of bergamot — and 60 drops of essence of lemon also 60 drops of Orange water —

Bleaching Ferns —
Liquor Calcis Chloridii et Potassæ Hyd.
Calcis chloridii
Potassæ hydrass ā ā ℥XVI
put ferns on a shallow dish. Fill in enough liquor to cover them — Remove one by one when bleached — Rinse in water with a little blue — float off on thick brown wrapping paper. Cover with blotting paper and press —

Poison — A strong Caustic —

USEFUL & MEDICINAL RECEIPTS.

For Campbell's

Tomato Sauce

14 Tomatoes (large)
6 onions
8 apples
5 fresh peppers
3/4 cup sugar
3/4 pint vinegar (over)
Salt to taste

HOUSEHOLD.

KID SHOES may be kept soft and free from cracks by rubbing them once a week with a little pure glycerine or castor oil.

OLD LEATHER ARTICLES, such as leather bags, can be restored to their pristine freshness by an application of good blacking, a subsequent brushing, a very slight oiling, and an after dressing of gum tragacanth.

GREASE ON THE CARPET.—If grease or oil is spilled on a carpet sprinkle flour or fine meal over the spot as soon as possible; let it lie for several hours, and it will absorb the grease.

TO WASH RED FLANNEL.—Mix two tablespoonfuls of flour in a quart of cold water and boil ten minutes; add warm suds, and wash the flannel gently; rinse it in three warm waters. The brightest scarlet will never lose its colour if treated thus.

CINDERS IN THE EYE.—An exchange has the following:—"A very simple and effective cure for cinders in the eye is within the reach of every one and would prevent much suffering and expense were it generally known. It is simply one or two grains of flaxseed. These may be placed in the eye without injury or pain to that delicate organ, and shortly they begin to swell and dissolve a glutinous substance that covers the ball of the eye, enveloping any foreign substance that may be in it. The irritation of cutting the membrane is thus prevented and the annoyance may soon be washed out. A dozen of these stowed away in the vest pocket may prove in an emergency worth their number in gold."

TO WASH SILKS, SATINS, OR ANY DELICATE FABRICS.—A great many people imagine when a light or coloured silk, satin, cashmere, etc., are soiled that they are ruined, and good for nothing unless dyed. This is not so. Any one can wash them, and if done with care, unless faded in streaks, they will look well. Get an ounce of soap bark costing about 5 cents. Put it into a gallon of cold water, set it on the stove and let it come to a boil. Strain it, dilute it somewhat and wash the goods. Do not wring the pieces, but hang them up and let them drip until just damp enough to iron. Iron upon the wrong side. The above quantity of soap bark is sufficient for one ordinary dress. Of course this must be ripped and the threads carefully picked out before undertaking the process. This is especially good for the renovation of black silks, as it takes off all of that shine which often so disfigures them after wearing a while. Followed out it will be found to render silk and satin, as well as wool goods, good for another season of wear, made over tastefully by itself or with other goods.

For cleaning Paint, Glass & Removing Stain from Cotton

Quart of concentrated Ammonia
Ounce of Alcohol
½ Ammonia
½ Chloroform
½ Methylic Ether
½ Raw Borax -
Apply this compound with a piece of cotton —

USEFUL & MEDICINAL RECEIPTS.

Peel the Tomatoes take out any hard, or hard hearts, chop them up, then chop very fine peppers, Onions, apples, mix which all together, then simmer between 2 and 3 hours —

HINTS IN THE HOUSEHOLD.

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For cleaning Black Gloves & removing stain from Cotton

Quart of vinegar heated to Ounce of Ammonia

Chloroform

Sulphuric Ether

Dam Borax -

Apply this compound with a piece of cotton —