

365 DESSERTS



A dessert for every day in the year

Selected from
MARION HARLAND
MRS. LINCOLN
TABLE TALK
GOOD HOUSEKEEPING
AND OTHERS



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AND OTHERS

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JANUARY.

1.—Mince Pie.

Two lbs. lean beef chopped fine, 2 lbs. suet chopped fine, $2\frac{1}{2}$ lbs. stoned raisins, $2\frac{1}{2}$ lbs. cleaned currants, $1\frac{1}{2}$ lbs. sliced citron, $1\frac{1}{2}$ lbs. light brown sugar, 1 tablespoonful each of powdered cloves, mace, cinnamon and allspice : season to taste, $1\frac{1}{2}$ pints brandy. When making the pies, to every 4 table-spoonfuls of mince meat, add 1 of chopped apple.

2.—Velvet Cream.

One-half box gelatine, $1\frac{1}{2}$ cups sherry wine, 1 lemon (grated rind and juice), $1\frac{1}{2}$ cups sugar, $1\frac{1}{2}$ pints cream. Soak the gelatine in the wine, add the lemon and the sugar, and heat all together till the gelatine is dissolved. Then strain and set it away to cool. When nearly cold, but before it begins to stiffen add the cream. Beat till nearly

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stiff enough to drop, then pour into moulds, and let it remain till stiff as blanc mange. —Permission of Mrs. M. J. Lincoln.

3.—Cocoanut Sponge.

Thicken 1 pint of milk, in which is dissolved $\frac{3}{4}$ of a cup of sugar, with 2 tablespoonfuls of cornstarch. Cook thoroughly in a vessel set into boiling water. When cooked and boiling hot, beat this into the whites of 3 eggs beaten stiff. After standing a few minutes, add 1 cup of grated cocoanut. Flavor with vanilla and turn into a mould with grated cocoanut on top. Serve with cream sweetened and flavored with wine.

4.—Ginger Pudding.

One-eighth of a pound of suet chopped fine, $\frac{1}{2}$ cup of molasses, $\frac{3}{4}$ of a cup of water, $\frac{1}{2}$ tablespoonful of ginger, $\frac{1}{2}$ teaspoonful of salt, $\frac{1}{2}$ teaspoonful of soda dissolved in a little water, flour enough to thicken. Put the soda in the last thing before the flour. Put in a mould or pudding bag and boil 2 hours. Sauce—1 tablespoonful of butter, 3 tablespoonfuls of sugar, a wine-glass of sherry. Beat all to a cream.

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5.—Potato Pie.

Boil either white or sweet potatoes until well done; mash and sift them through a coarse wire sieve; to a pint of pulp add 3 pints of fresh milk; a tablespoonful melted butter; 2 eggs; a teacupful of sugar; $\frac{1}{2}$ teaspoonful salt; nutmeg or lemon to flavor. Bake it with an under-crust of rich paste.

6.—Orange Parfait.

Whip 1 quart of cream to a stiff froth. Add 1 cupful of granulated sugar to 1 cup of orange juice, and stir until the sugar is dissolved. Mix this carefully with the cream, turn into a mould, cover the top with a sheet of greased writing paper, and put on the lid. Pack in salt and ice for 2 hours.—From "Table Talk," Philadelphia.

7.—Baked Custard.

Pour a quart of hot milk over 4 or 5 well beaten eggs. Add 1 teaspoonful of butter. Season with vanilla, rose-water or nutmeg, and sweeten to taste. Bake in cup or pudding form.

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8.—White Grape Pie.

Line one pie dish with an under crust and bake. Make an orange or lemon jelly from gelatine. When the crust is cool fill with white grapes; when the jelly is stiff pour it among and over the grapes, stand aside until perfectly cold and it is ready to serve.—From “Table Talk,” Philadelphia.

9.—Delicate Pudding.

One cup water, 1 cup fruit juice, 3 table-spoonfuls cornstarch, $\frac{1}{2}$ salt spoonful salt, sugar to taste, 3 eggs. Boil the water and fruit juice (orange, lemon or canned cherries, quince or apricot). Wet the cornstarch in a little cold water, stir into the boiling syrup and cook 10 minutes. Add salt and sugar to taste; the quantity depending upon the fruit. Beat the whites of the eggs till foamy, and stir into the starch. Turn at once into a mould. Serve cold with boiled custard sauce made with the yolks of the eggs.—Permission of Mrs. M. J. Lincoln.

10.—Norfolk Cream.

Line a mould with 1 pound of candied plums, having first removed the stones, and

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spread the plums out as thin as possible. Make the plain Bavarian cream, and when thick enough to drop, take out $\frac{1}{3}$ and color with cochineal ; add $\frac{1}{2}$ cup of candied cherries cut in halves. Put a layer of the white cream next the plums, and fill the centre with the pink. When ready to serve loosen edges with a knife and invert carefully. Serve with whipped cream.—Permission of Mrs. M. J. Lincoln.

11.—Paradise Pudding.

Three eggs, $\frac{1}{4}$ pound bread crumbs, 3 apples, currants, 1 teaspoonful extract lemon, nutmeg, salt. Mince the apples, beat the eggs, and stir them into the bread crumbs and other ingredients. Rub the currants in a small quantity of flour before they are put into the mixture. Boil 1 hour and a half. To be eaten hot with sauce.

12.—Lemon Cream Pudding.

Beat the yolks of 4 eggs with 4 tablespoonfuls of sugar, the juice and rind of a large lemon, and 2 tablespoonfuls of hot water ; simmer until it thickens ; take from the fire and stir in the whites of 4 eggs beaten stiff,

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with 2 tablespoonfuls of sugar; turn into a glass dish and serve icy cold.—From “Table Talk,” Philadelphia.

13.—Polish Tarlets.

Have ready some little patty pans greased, also an egg beaten, $\frac{3}{4}$ of a cupful of milk. Sweeten and stir well, then take $\frac{1}{4}$ of a pound of lard and $\frac{1}{4}$ of a pound of flour. Mix flour with a pinch of salt and moisten with a very little water. Roll out thin. Take $\frac{1}{4}$ of the lard and spread, sprinkle slightly with flour; roll up and out again 4 times, using lard and flour each time. Line the patty tins and pour in a little milk and egg mixture. Bake very quickly, when taken from the oven, with a brush, glaze with $\frac{1}{2}$ of the white of an egg and place tiny pieces of jelly in each. Be very speedy in making these.

14.—Moonshine Pie.

Add 2 even tablespoonfuls of powdered sugar to 1 cup of thick sweet cream and stand aside to get very cold, but not frozen. Pour the cream into the glass, add the white of an egg, and with No. 1 Keystone egg

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beater beat slowly to a froth. Bake the crusts ; fill with the cream, dot over with jelly or preserved strawberries.—From “Table Talk,” Philadelphia.

15.—Pommes Beurries.

Cut stale bread into small square slices, spread them in a flat baking dish, which must be well buttered, core some large sour apples and put 1 on each slice of bread. Fill up the hole in the middle of the apples with butter and sugar. Put into the oven, and when partly cooked, draw to the oven door, and refill with butter and sugar. Do this 2 or 3 times. When thoroughly baked serve hot on a flat dish with whipped cream or soft custard.

16.—Sponge Pudding.

One-fourth cup sugar, $\frac{1}{2}$ cup flour, 1 pint milk boiled, $\frac{1}{4}$ cup butter, yolks of 5 eggs, whites of 5 eggs. Mix the sugar and flour, wet with a little cold milk, and stir into the boiling milk. Cook until it thickens, and is smooth ; add the butter, and when well mixed stir it into the well beaten yolks of the

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eggs, and then add the whites beaten stiff. Bake in cup or shallow dish, or in paper case in a hot oven. Place the dish in a pan of hot water while in the oven. Serve with creamy sauce.—Permission of Mrs. M. J. Lincoln.

17.—Saratoga Pudding.

One-fourth of a pound bread crumbs, $\frac{1}{4}$ of a pound of suet, $\frac{1}{4}$ of a pound of currants, $\frac{1}{4}$ of a pound of sugar, 3 eggs, lemon peel, 1 teaspoonful extract of nutmeg. Make this into 5 or 6 small cakes. Fry them brown and serve with sweet sauce.

18.—Venice Pudding.

Make a custard of 5 eggs, $\frac{1}{2}$ pint milk sweetened to taste, and flavored with 1 teaspoonful lemon; when nearly cold pour it into a mould; soak a sponge biscuit and a half in brandy or wine; let it float on the custard; when quite set, cut some preserved fruit such as pineapple in pieces and drop it into the mould. To be turned out when required.

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19.—Boston Pudding.

One pound raisins, 1 lb. currants, 1 lb. suet, 1 lb. bread crumbs, $\frac{1}{2}$ lb. moist sugar, 8 eggs, 1 tablespoonful flour, $\frac{1}{4}$ lb. mixed candied fruit, 1 wine-glass brandy, 1 teaspoonful each of extract of lemon, almond, nutmeg and cloves, and a little mace; stone and shred the raisins rather small, chop the suet finely and rub the bread until all the lumps are well broken; cut the candied fruit into thin shreds, and mix all these ingredients well together, adding the sugar. Beat the eggs to a strong froth, and as they are beaten drop in the extracts; stir them into the dry ingredients, mix well and add the brandy. Tie the pudding firmly in the cloth, and boil for 6 hours. Serve with sweet sauce.

20.—Fritters with Lemon Sauce.

Beat the yolks of 2 eggs light, add $\frac{1}{2}$ cup of milk, 1 salt spoonful of salt and a cup of flour. Beat well. Add 1 tablespoonful olive oil and 1 teaspoonful lemon juice. Beat the whites of the eggs to a stiff froth; mix with the batter, beat again. Fry by the spoonful in deep hot fat. Serve with lemon sauce.

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LEMON SAUCE.—Beat to a cream $1\frac{1}{2}$ cups of sugar and $\frac{3}{4}$ cup of butter; add 1 egg beaten light and the juice of 2 lemons, beat together thoroughly; put in the farina boiler, add $1\frac{1}{2}$ cups boiling water, gradually stirring all the while, serve at once.—From “Table Talk,” Philadelphia.

21.—Chocolate Pie.

Scald 1 pint of milk. Dissolve 3 level tablespoonfuls of cornstarch in a very little cold water: beat the yolks of 2 eggs with 3 tablespoonfuls of sugar until light; add to this the cornstarch and 3 tablespoonfuls of grated chocolate dissolved over hot water. Stir this into the scalded milk, until it thickens, take from the fire, add 1 teaspoonful of vanilla and cool. Line a pie plate with crust, and bake; then fill with the custard and cover with a meringue made of the whites of the eggs, and 2 tablespoonfuls of powdered sugar and brown in a quick oven.—From “Table Talk,” Philadelphia.

22.—Yankee Puffs.

Two ounces butter, 3 tablespoonfuls sugar, 3 eggs (whites and yolks separate), 3 tea-

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spoonfuls milk, 3 teaspoonfuls flour, 1 salt spoonful of salt, $1\frac{1}{2}$ teaspoonfuls vanilla. Beat the butter to a cream, add the sugar and well beaten yolk, then the milk, which should be salted, dredge in the flour by degrees, and when they are well mixed add the flavoring and whites of eggs, previously beaten to a stiff froth. Bake in well buttered tea-cups about 15 or 20 minutes till of a light brown. As the puffs rise very much, the cups must not be filled. Serve as soon as done with sweet sauce.

23.—Caramel Custards.

Beat the yolks of 6 eggs until very light with $\frac{1}{2}$ a cup of granulated sugar; add gradually to this 1 quart of milk, $\frac{1}{2}$ teaspoonful of salt and 3 teaspoonfuls of caramel. Turn into the custard cups, place them in a pan containing boiling water; bake in a moderate oven until set. The success of the custards depends upon the baking and they must be watched carefully so as to remove them from the oven as soon as they are properly set.—From "Table Talk," Philadelphia.

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24.—Liffy Pudding.

One-half pound apples chopped very fine, the yolks of 5 eggs well beaten, juice of 1 lemon with rind grated, 3 ounces melted butter, $\frac{1}{4}$ pound sugar (fine). The butter must be put in after all the other ingredients are well mixed. To be baked with a rim of puff paste around the edge of the dish.

25.—Macaroni Pudding.

One cup of macaroni broken into inch lengths, 1 quart of milk, 4 eggs, $\frac{1}{2}$ of a lemon juice and grated peel, 2 tablespoonfuls butter, $\frac{3}{4}$ cup of sugar. Simmer the macaroni in half the milk until tender. While hot stir in the butter, the yolks well beaten up with the sugar, the lemon and lastly the whipped whites. Bake in a buttered mold about $\frac{1}{2}$ hour, or until nicely browned.—From "Common Sense in the Household," Marion Harland, Copyright by Charles Scribner's Sons.

26.—Fried Apple Pies.

Stew 1 qt. dried apples and 1 lemon together; sweeten to taste, add a little salt but no spice. For crust use 1 tablespoonful of lard, 1 qt. flour, 1 tablespoonful yeast, and

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water to form a stiff batter, let it stand over night, or until light. When desired for use add a very little soda, and knead (not very stiff). Roll out the crust, cut in rounds with a saucer; lay a spoonful of apple on $\frac{1}{2}$; fold the other over; trim the edges carefully, and fry in hot lard.

27.—Orange Custard.

Scald 1 pint of milk. Beat the yolks of 3 eggs light with $\frac{1}{4}$ of a cup of granulated sugar. Slowly pour the milk on the eggs beating all the while, and when well mixed put back into the farina boiler with chippings of the rind of the orange. Cook for 2 minutes or until smooth and thick, stirring constantly. Add the juice of two oranges, strain and put away to cool.—From "Table Talk," Philadelphia.

28.—Apricot Bavarian Cream.

Cover $\frac{1}{2}$ box of gelatine with $\frac{1}{2}$ cup of cold water and stand aside for $\frac{1}{2}$ hour. Press 1 can of apricots through a colander. Whip 1 quart cream. Now stir the gelatine over boiling water until it is dissolved; then strain it into the apricots; mix and turn it into a

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tin basin ; stand the basin in a pan of ice water or snow, and stir constantly and slowly around the sides and bottom of the pan until the mixture begins to thicken, then add carefully $\frac{1}{2}$ the whipped cream, mix carefully, turn into a mould and stand away to harden. Serve with whipped cream around the mould after it has been turned out into a pretty dish. —From “Table Talk,” Philadelphia.

29.—Snow Balls, No. 1.

Beat the yolks of 3 eggs light, then add gradually 1 cup of granulated sugar heating all the while. When very light, add 2 tablespoonfuls of milk, 1 cup of flour, and beat again. Beat the whites of the eggs to a stiff, dry froth, add quickly to the batter with 1 rounded teaspoonful of baking powder. Fill well-buttered cups $\frac{2}{3}$ full and bake for 20 minutes. Roll in powdered sugar, and serve with sauce.—From “Table Talk,” Phila.

30.—Queen Pudding.

One quart of milk, $1\frac{3}{4}$ cupfuls of bread crumbs, yolks of 4 beaten eggs and sugar to taste ; bake until done, taking care not to have it watery. Whip the whites of 4 eggs and a

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tablespoonful of sugar, and flavor with lemon. Spread over the pudding a layer of sweetmeats or jelly, then cover with the whites of the eggs and brown lightly. Serve cold with cream.

31.—Cornstarch Pudding.

Boil 1 quart of milk, then beat the yolks of 4 eggs with 4 tablespoonfuls of cornstarch and a little milk; flavor to taste, turn into a pudding-dish and bake; beat the whites of 4 eggs to a stiff froth, add 4 tablespoonfuls powdered sugar, flavor a little and cover the pudding with the mixture; set in the oven and brown slightly.

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1.—Fruit Charlotte.

One-half box gelatine, $\frac{1}{2}$ cup cold water, 1 cup sugar, $1\frac{1}{2}$ cups water and 1 cup lemon juice, or 1 pint orange juice and 1 cup water. Yolks of 4 eggs, whites of 4 eggs, 1 dozen lady fingers. Soak gelatine in cold water till soft; make a syrup with the sugar and fruit juice; when boiling, pour it into the beaten yolks of the eggs; stir well and cook in a double boiler till it thickens; add the soaked gelatine, stir till dissolved and strain at once into a granite pan placed in ice water; beat occasionally till cold, but not hard; beat the whites of the eggs to a stiff froth, and then beat all together till it thickens. When almost stiff enough to drop pour at once into moulds lined with cake. Keep on ice and serve with or without powdered sugar and cream. Vary the fruit by stewing 1 lb. of canned peaches, pineapple or apricots,

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in one cup each of sugar and water till soft, then sift, add the yolks of the eggs and cook till it thickens. Add the gelatine, strain, and when cool add the whites. Grated pineapple will not require sifting.—Permission of Mrs. M. J. Lincoln.

2.—Cream Pudding.

Set 1 pint of milk to boil, wet 2 tablespoonfuls of cornstarch with cold water, stir carefully into the boiling milk, add a very little speck of salt and 5 drops of vanilla ; turn into 4 fancy patty pans and set to cool until firm and hard. If made in the morning they will be cool for dinner. For the sauce, 1 cup of milk, $\frac{2}{3}$ of a cup of powdered sugar, five drops of vanilla. When the pudding is firm and cold, turn out on a platter, put a piece of currant jelly on top of each and pour the sauce around them. Double this recipe if for more than two people.

3.—Gateau De Princess Louise.

Bake sponge drop mixture, or feather cake, or snow cake in jelly tin. Cut the centre from one cake, leaving a rim 1 $\frac{1}{2}$ inches wide. Put jelly on the remaining cake, lay the rim

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on the edge and fill the centre with BAVARIAN CREAM. Garnish with candied fruit. Frost the rim if you prefer.—By permission of Mrs. M. J. Lincoln.

4.—Orange Pie.

Beat a cupful of powdered sugar and a large tablespoonful of butter together until light. Moisten 2 even tablespoonfuls of cornstarch with a little cold milk; cook and stir 1 minute; then pour it quickly on the butter and sugar; add the grated yellow rind and the juice of an orange; mix and add 1 egg well beaten; peel another large juicy orange; cut it into thin slices and then cut each slice into quarters. Line a "Washington Pie" plate with light paste and bake in a quick oven until done. Stir the orange slices quickly into the custard mixture, fill the baked crust with this, and place in a quick oven a few minutes to brown. While it is browning beat the whites of 2 eggs until light; add 2 tablespoonfuls of powdered sugar and beat until stiff. Spread this over the pie; dust thickly with powdered sugar and stand again in the oven until a light brown.—From "Table Talk," Philadelphia.

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5.—Apple Manioca Pudding.

Soak 2 tablespoonfuls of manioca in the dish in which it is to be baked ; add 2 tablespoonfuls of sugar and let it soak 15 minutes ; pare and core 4 good sized apples, fill with sugar and ground cinnamon ; put them in the manioca and bake until the apples are done. Serve warm, not hot.

6.—Fig Custard Pudding.

One-half pound good figs, 1 pt. milk, yolks of 2 eggs, white of 1 (if large), $\frac{1}{2}$ oz. gelatine soaked in cold water, $\frac{1}{2}$ cup sweet fruit jelly slightly warmed, 2 teaspoonfuls vanilla. White sifted flour. Soak the figs in warm water until quite soft ; split them, dip each piece in jelly and line a buttered mould. Heat the milk and stir into it the well beaten yolks and sugar ; return it to the sauce pan and stir until it thickens. Melt the soaked gelatine by adding a tablespoonful of boiling water and putting it into a vessel of boiling water ; when it is quite melted, add it to the milk, and when well mixed set it to cool. As soon as it begins to congeal whisk it thoroughly with an egg beater and add to it

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gradually the white of an egg beaten to a stiff froth. Beat it rapidly and thoroughly till quite spongy and fill the fig-lined mould. Set in a cool place till quite firm, 5 or 6 hours at least.

7.—Baked Custard.

One quart of milk, 5 eggs, 6 heaping table-spoonfuls of sugar, $\frac{1}{2}$ of a nutmeg. Stir all well together. Put in a baking dish and bake until you can stick in the blade of a knife and it comes out dry ; about $\frac{1}{2}$ hour.

8.—Boiled Rice Pudding.

One-fourth of a lb. of rice flour, rather more than a pint of milk, sugar to taste, 1 tea-spoonful each of extract of cinnamon and lemon. Mix the rice flour with a little cold milk ; pour upon it a pint of boiling milk, which has been flavored ; sweeten to taste with loaf sugar ; boil gently until it thickens, stirring all the time ; place in a mould till cold. Serve on a glass dish and ornament with raspberry preserve.

9.—Cranberry Shape.

Boil some cranberries with sugar in water till reduced to a pulp. Take a plain mould,

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cut a slice of bread $\frac{1}{4}$ inch thick and butter it, lay it in bottom of mould, cut strips of bread like lady fingers and arrange closely around sides of mould. Then mash the stewed cranberries through a colander into the mould till full, cover with a slice of buttered bread, butter side down; when quite cold, it should turn out solid. Serve with cream, whipped or plain. 1 quart of cranberries is enough for 1 pint mould.

10.—Brooklyn Pudding.

Three eggs, 3 tablespoonfuls of flour, $\frac{1}{2}$ pt. cream or milk, 3 teaspoonfuls ex. of orange, 2 ozs. white sugar. Beat all together and pour into buttered cups; half fill the cups and set them in a gentle oven. They should bake in $\frac{1}{2}$ hour.

11.—Chicago Pudding.

Four eggs, $1\frac{1}{2}$ pts. milk, 1 tablespoonful of sugar, 3 teaspoonfuls vanilla, bread and butter, marmalade, 1 pt. boiled custard, cut thin slices bread and butter and spread them with marmalade. Place in a buttered pie dish until half full; gradually pour over them a hot custard made of milk heated almost to boil-

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ing; then take from the fire and add the beaten eggs and sugar stirred in with the flavoring. Place a small plate on top to prevent the bread from rising and let it soak $\frac{1}{2}$ hour. Grate a little nutmeg on top and bake, and when done turn it out of the dish and pour over a pint of boiled custard. It is good hot or cold.

12.—Rice Souffle with Apples.

Mash $\frac{1}{2}$ cup of rice, throw it into a kettle of boiling water, boil rapidly for 10 minutes; drain, put it in a double boiler, add 1 pint of milk and cook it for $\frac{1}{2}$ hour. While this is cooking, pare and remove the cores from 6 tart apples, put them in a basin, add a cup of water and stand them in the oven to cook for 30 minutes or until tender. When done, lift them carefully and put them in the serving dish. Take the rice from the fire, add $\frac{1}{2}$ cup of sugar and stir in well-beaten whites of 4 eggs. Add the grated rind of a lemon and put this in and around the apples. Serve icy cold with a soft custard made from a pint of milk, yolks of the eggs and 4 tablespoonfuls of sugar.—From "Table Talk," Philadelphia.

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13.—Maize Pudding.

To 2 cupfuls of cold hominy add 3 cupfuls of chopped apples, 2 teaspoonfuls ex. of lemon, $\frac{1}{3}$ of a cup of sugar, $\frac{2}{3}$ cup of Zante currants. Mix very thoroughly to avoid any lumps of cold hominy. Bake 1 hour or more in a moderate oven, or until a light brown. Serve cold.

14.—Baked Indian Pudding.

One quart of milk heated, 1 cup molasses, 7 tablespoonfuls Indian meal, $\frac{1}{2}$ cup sugar, butter the size of an egg, and 2 eggs. Beat well together with some raisins and a little cinnamon, then pour the heated milk into it, set into the oven until it bubbles, stirring occasionally. Take it out and beat every lump out, adding 1 pt. of cold milk, put in a pudding dish and bake 1 hour in a rather slow oven.

15.—Variety Jelly.

Dissolve $\frac{1}{4}$ of a box of gelatine in 1 pt. of boiling water, add the juice of 1 large lemon and 1 cup of sugar. When cold, strain into a glass dish. Prepare 1 orange and bananas. Remove the skin from the orange and tear

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into sections; take out the seeds and white fibres and place at intervals in the jelly. The bananas may be cut in thick slices and filled in between the orange. When cold and stiff serve with whipped cream on top.

16.—Mock Mince Pie.

Seed and chop 1 cup of raisins. Roll 2 round water-crackers until rather fine. Chip 2 ozs. of citron, and wash and dry $\frac{1}{2}$ cup of currants. Mix all these ingredients together and add $\frac{1}{4}$ teaspoonful of salt, juice and rind of 1 lemon, $\frac{1}{2}$ cup of sugar, $\frac{1}{2}$ cup of cider, $\frac{2}{3}$ cup of molasses, 1 egg well beaten, a teaspoonful of cinnamon, $\frac{1}{4}$ teaspoonful of cloves and a grating of nutmeg. Mix all well together and bake the same as mince pie.

17.—Chocolate Souffle.

Grate 1 oz. of chocolate and mix it with the yolks of 3 eggs and 2 ozs. of powdered sugar. Beat the whites to a stiff froth. Gently stir the whites into the above mixture, put it by the tablespoonful on a souffle pan and bake a golden brown in a moderate oven. Dust it with powdered sugar when it is done or it will fall.

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18.—Lemon Trifle.

One large sponge cake (sliced), 1 qt. milk, 3 eggs (whites and yolks separate), 5 large tablespoonfuls ex. of lemon, $\frac{1}{4}$ of the rind of a lemon finely grated. Arrange the cake in a deep glass dish, pour upon it a teaspoonful of hot milk to soak it. Beat the yolks of the eggs and stir with them 4 tablespoonfuls of sugar; heat the rest of the milk and pour it upon the eggs by degrees, stirring it all the while; return it to the sauce pan and stir till it thickens; let it cool a little, add the flavoring and pour over the sponge cake. When quite cold and just before serving heap upon it a meringue made from the whites of the eggs beaten to a stiff froth, flavored with ex. of lemon and rind. The latter should be made just before it is served.

19.—Uncle Joe's Pudding.

The remains of cold plum pudding or plum cake, brandy, custard made with 5 eggs to each pint of milk. Cut the pudding or cake into finger pieces; soak them in the brandy and lay them cross-barred in a mould until full. Make a custard with above proportions of milk and egg; fill up

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the mould ; tie it down with a cloth ; boil or steam 1 hour, serve with sauce.

20.—Chocolate Pudding.

One quart sweet milk, 3 ozs. grated chocolate, 1 cup sugar, yolks of 5 eggs. Scald milk and chocolate together ; when cool, add sugar and eggs. After it is baked, beat whites of eggs and 5 tablespoonfuls sugar and spread on the top and brown in the oven.

21.—Omelet Souffle.

Separate 6 eggs, beat the whites to a very stiff froth. Beat 3 yolks, add them to the whites, then dust over 3 tablespoonfuls of powdered sugar, add the grated yellow rind and the juice of $\frac{1}{2}$ lemon. Now with a wire egg-beater mix the whole as quickly and carefully as possible. One mixing should do the work, add all the ingredients to the whites and do not mix until the last is added so that the one mixing will answer, otherwise the souffle will be tough. Just as soon as it is mixed, heap it into a baking dish, dust it thickly with powdered sugar and bake in a quick oven 10 or 15 minutes. As soon as it

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is nicely browned it is sufficiently cooked. Serve at once.—From “Table Talk,” Philadelphia.

22.—Lemon Sponge.

Cover $\frac{1}{2}$ box of gelatine with $\frac{1}{2}$ cup cold water and let stand for 1 hour; dissolve over hot water. Beat the yolks of 4 eggs light with 2 cups of granulated sugar; add the juice of 2 good lemons, and when well mixed add $1\frac{1}{2}$ cups of water. Put the mixture over the fire, stir and cook until it begins to thicken. Take from the fire, add the gelatine and strain the mixture into a bowl. Set the bowl into a pan of cracked ice. When it begins to thicken add the whites of 2 eggs beaten to a stiff froth and beat until the mixture is smooth and frothy. Turn into a wet mould and stand away to harden.—From “Table Talk,” Philadelphia.

23.—Little Princess Pudding.

Six large apples pared and chopped, 6 large spoonfuls grated bread crumbs, 6 table-spoonfuls sugar, 6 of currants, 6 eggs, a wine-glass of wine or dissolved jelly, teaspoonful ex. of nutmeg, cinnamon and cloves, $\frac{1}{4}$ lb.

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butter, 3 tablespoonfuls flour. Put in a pudding mould or tin basket and boil 3 hours.

4.—Apples and Rice.

Select 6 ordinary sized apples; pare and core them; put them in a baking dish and sprinkle over a cup of sugar and the juice of 2 lemons, or better still, $\frac{1}{2}$ tumbler of quince jelly; add a gill of water and bake the apples for 30 minutes, or until they are tender. When done, dish them on a round dish and have ready 1 cup of rice well boiled and dry; fill this into the cores; heap the remaining quantity of rice around the apples, pour over a soft custard and serve. This may be dished in many different ways. For instance, the rice may form a base for the apples in a pyramid, the custard then poured in the dish around the base of the dessert.

25.—Prune Pudding.

Soak 1 lb. of prunes over night. In the morning remove the stones, put the prunes in a porcelain-lined kettle with sufficient water to prevent burning, cover the kettle and cook slowly on the back part of the stove until the prunes are perfectly tender; this will take

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about an hour; then add a cup of sugar and stand aside to cool, when cold press through a colander until a smooth pulp. Beat the whites of 3 eggs to a stiff froth, add them to the prunes. Have $\frac{1}{4}$ of a box of gelatine soaked for $\frac{1}{2}$ hour in $\frac{1}{2}$ cup of cold water; stand this over the fire until the gelatine is dissolved, stir into the prunes with the whites of eggs; turn into a mould and stand away to harden; turn into a dish and serve with soft custard.—From “Table Talk,” Philadelphia.

26.—Mock Cantaloupe.

Mold the yellow Bavarian cream in a melon mould lined with lady fingers and when ready to serve, turn out on a dish and sprinkle top of the cream thickly with chopped pistachio nuts, or any green fruit, plums or angelica. Garnish with whipped cream and candied fruit.—Mrs. M. J. Lincoln.

27.—Dried Apple Pies.

Soak the apples; put them in a brown earthen pot; cover them with water; cover the pot and bake 4 or 5 hours; sweeten with sugar or molasses the last half hour and mash well with a spoon; when the apples are thor-

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oughly cooked flavor with lemon juice and add a little butter. The pie can be baked between 2 crusts, or bands of the paste can be placed over the top.

28.—Chantilly Baskets.

Dip the edges of soft, flexible macaroons in syrup prepared as for crystallized fruit, and form thence into a basket on a fancy plate, something as children make a burr basket. A rim and handle of pasteboard to aid in keeping the shape. When dry, fill with fancy Bavarian cream.—Mrs. M. J. Lincoln.

MARCH.

1.—Lemon Pudding.

One pound of sugar, one pint of cream, two eggs, a little mace. Peel and juice of two fresh lemons. Bake in deep plates.

2.—Bell Fritters.

Boil one pint of water with a piece of butter the size of an egg. When it boils take from the fire and stir in gradually 1 pt. of flour forming a paste, add a pinch of salt. When quite cold beat in four eggs one at a time. Fry in boiling lard dropping in a teaspoonful at a time. The fritters should be all crust. Serve with some liquid sauce.

3.—Jerusalem Pudding.

Cut 3 figs and 3 prunes into tiny pieces; add to them a tablespoonful of preserved ginger syrup, and cover with 1 gill of orange juice, or sherry; stand aside $\frac{1}{2}$ hour. Cut 1 oz. of preserved ginger into tiny slices; add

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it to the other fruit, cover a half box of gelatine with a half cup of cold water, and soak half an hour. Whip one pt. of cream to a good froth, put it in a basin, stand this in a pan of ice water; add $\frac{1}{2}$ cup powdered sugar, 1 teaspoonful of vanilla sugar, the fruit and $\frac{1}{4}$ cup boiled rice. Now add to the gelatine 1 gill of cream and stir it over hot water until dissolved. Strain it into the cream and gently stir from bottom and sides of basin until the whole is well mixed and beginning to stiffen. Turn in a mould and put in a cold place to slightly harden. Serve plain or with whipped cream around it.—From “Table Talk,” Philadelphia.

4.—Orange Pudding.

Slice 6 oranges and put in a deep dish, sprinkle 1 cup sugar over them. Make a custard of a pint of milk and yolks of 3 eggs, tablespoonful cornstarch; boil, flavor with vanilla, cool and pour over the oranges; beat whites with three tablespoonfuls granulated sugar, and put on top of custard and oranges, and brown in the oven. To be eaten cold.

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5.—Moravian Apple Pie.

Pare and core 6 even-sized apples carefully, so as not to break them ; place on the stove in a covered sauce pan, with 1 teaspoonful of lemon juice, a very little of the yellow of the peel, 1 cup sugar and enough water to cover the apples. Stew until tender and remove carefully that they may keep their shape ; line a pie dish with a thin crust of paste, fill the bottom with peach or apple marmalade, put in the apples and fill the cavities with marmalade ; put strips of crust across the top of the pie, and bake in a quick oven. Serve with cream.—From “ Table Talk,” Philadelphia.

6.—Graham Pudding.

One and one-half cups graham flour, $\frac{1}{2}$ cup of molasses, $\frac{1}{2}$ cup of milk, 1 teaspoonful cream tartar, $\frac{1}{2}$ teaspoonful soda, cinnamon, cloves, salt, nutmeg, fruit. Steam 3 hours, serve hot. SAUCE.—Whites of two eggs, 1 cup sugar beaten stiff ; on this pour 1 cup of boiling milk. Just before serving add the juice of 1 lemon, serve cold.

7.—Snow Balls, No. 2.

Have pieces cheese cloth, about 6 in.

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square. Dust these thickly with flour. Have 1 for each ball required. Put 1 cup of rice into 1 qt. milk, cook it slowly in a double boiler, until the rice has absorbed the milk and all the grains are swollen. Then take 2 tablespoonfuls of the rice, put it in the centre of the cloth, tie tightly, so that the rice will be just the form of a ball. Stand this in the steamer, and steam for 15 minutes. Untie the cloths, and the rice should be in perfect balls, and as white as snow.—“Table Talk,” Philadelphia.

8.—Burnt Cream.

From 1 qt. of milk take enough to blend thoroughly $\frac{3}{4}$ of a cup of flour, let the remainder of the milk come to a boil, and then pour it on the flour, stirring it well, when smooth turn it back into the sauce pan and let it boil until it thickens. Meantime in another pot, an iron one is best, let one cup of brown sugar melt and brown, letting it burn according to taste ; into this pour the boiling milk and flour, and let all boil well up together, then pour into a mould. When cold serve with cream, or pour whipped cream around it.

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9.—Fruit Puddings—*To Roll.*

Roll out $\frac{1}{2}$ inch thick a paste made of suet chopped fine, flour, water and a little salt. Spread over it preserves of any small kind. Dust a little flour over it, roll up, wet and pinch the ends tight, and tie in a cloth which has been wet with cold water and floured. Steam one or two hours according to size.

10.—Lemon Frappé.

Add 1 lb. sugar to 1 qt. of water; boil three minutes and skim. When cool, add the juice of 4 large lemons and the grated yellow rind of 2; turn into a freezer; pack with salt and ice, allowing 1 qt. of salt to 10 lbs. of ice, turn the crank slowly and continuously until the mixture is half frozen and looks like wet snow.—From "Table Talk," Philadelphia.

11.—Potato Rolls for Dessert.

Put 2 cups of mashed potatoes in the Keystone beater; add $\frac{1}{2}$ cup sugar, yolks of 2 eggs, tablespoonful of butter, $\frac{1}{2}$ nutmeg grated, $\frac{1}{2}$ teaspoonful cinnamon. Beat till

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the whole is thoroughly mixed and very light. Form in cylinder shaped rolls; dip in egg and then in bread crumbs, and fry in smoking hot fat. Serve hot with vanilla sauce. VANILLA SAUCE.—Put $\frac{1}{2}$ pt. milk in a double boiler to boil. Beat the yolks of 4 eggs with 2 tablespoonfuls powdered sugar until very light; then add them to the scalding milk; stir over the fire one minute, turn out to cool; add a teaspoonful vanilla, mix and stand away until very cold.—From “Table Talk,” Philadelphia.

12.—Cranberry Pudding.

Sift well together 1 qt. flour, 1 teaspoonful soda, and 2 teaspoonfuls cream of tartar. Mix into a soft dough with sweet milk, roll in an oblong form, and spread over it 1 qt. of cranberries sprinkled well with sugar. Dust with a little flour, and roll over and over, then tie in a pudding-cloth and steam for an hour. Any tart fruit is nice made in the same way.

13.—Rennet Puffs.

Heat 2 qts. milk until just luke-warm, then add 2 tablespoonfuls of liquid rennet; stand

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aside for 30 minutes until set. Then cut into blocks; drain the curd from the whey, and add to the curd $\frac{1}{4}$ lb. of butter, 1 cup stale bread crumbs, 2 tablespoonfuls cream, $\frac{1}{2}$ nutmeg grated, 2 tablespoonfuls sugar and a teaspoonful vanilla. With a No. 1 Keystone Beater, beat this mixture until very light. Butter small cups or patty pans; fill $\frac{2}{3}$ full of the mixture and bake in a moderately quick oven 15 minutes. Serve hot with a liquid pudding sauce.—From “Table Talk,” Philadelphia.

14.—Sago Pudding.

One teacup of sago. Soak 2 hours in a qt. of water, then add a pinch of salt, 4 tablespoonfuls of sugar and 8 large apples quartered. Bake two hours.

15.—Date Pudding.

Beat 1 egg without separating until light, add to it a little more than a gill of milk, add 1 ounce of butter melted with two tablespoonfuls of water, add sufficient flour, about one cup, to make a thick batter. The flour should have sifted with it 1 teaspoonful of baking powder. Stone $\frac{1}{4}$ lb. of dates and chop

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them into small pieces, dust them thickly with flour, stir them into the pudding, turn into a greased pan and steam $1\frac{1}{4}$ hours.

ORANGE SAUCE.—Moisten 2 tablespoonfuls of flour with a little cold water, then add $1\frac{1}{2}$ gills of boiling water, add $\frac{1}{2}$ cup sugar, cook over the fire about 1 minute, strain, return to the sauce pan, and stand over the boiling water where it will keep scalding hot, add the juice and grated rind of the orange and when ready to serve, stir in the well-beaten whites of 2 eggs.—From “Table Talk,” Philadelphia.

16.—Cabinet Pudding.

Three eggs, 3 tablespoonfuls sugar, 3 cups milk, 1 saltspoonful salt, 1 cup fruit, raisins, currants and citron mixed, 1 qt. broken cake or bread and cracker crumbs, 1 tablespoonful butter. Put together in the following form: beat the eggs, add the sugar, salt and milk; next measure the butter and use it all to butter the mould; then add a layer of the broken cake, and then frost and repeat until all the cake is used, then pour the custard over it and soak 2 hours. Steam $1\frac{1}{2}$ hours. SAUCE.— $\frac{1}{2}$ cup butter, 1 cup sugar, 2 table-

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spoonfuls wine and 2 of cream. Stir the butter until creamy, and add the sugar a little at a time. Set the bowl in hot water until the butter melts, but not the sugar, and serve.

17.—English Ice Pudding.

Boil $\frac{1}{2}$ cup rice in a pint of water for $\frac{1}{2}$ hour, then drain it and put in a farina boiler with 1 pt. milk. Cook another half hour and pour through a fine sieve. Beat the yolks of 6 eggs and one cup of sugar together until light, add them to the rice and milk, cook for a moment, take from the fire and add 1 tablespoonful vanilla ex. or vanilla sugar. Turn this into a freezer and freeze. When frozen stir in lightly 1 pt. whipped cream, cover, pack, and stand aside for 2 hours. Cut $\frac{1}{2}$ pt. candied cherries into tiny pieces, also an ounce of preserved ginger and about 12 blanched almonds, cover them with maraschino, and stand aside for 15 or 20 minutes. Dip a five pint melon mould into cold water and line it with sponge or lady fingers dipped in sherry. Sprinkle the fruit over this, then turn in the pudding, pack in salt and ice at least 2 hours.—“Table Talk,” Phila.

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18.—Cream Pie.

One heaping tablespoonful flour, 1 pt. cream, if the cream is thin use an extra teaspoonful flour and 2 eggs, sugar, nutmeg and salt to taste.

19.—Curtis Pudding.

Mix with $\frac{1}{2}$ lb. grated bread the same weight of chopped apples, the same of well washed currants, 6 ounces finely chopped suet, $\frac{1}{4}$ lb. of fine moist sugar, and 3 ounces of candied peel; mix all well together, with 4 well-beaten eggs. Put it into a well buttered mould and boil for 5 hours.—“Table Talk,” Phila.

20.—Watermelon Cake.

Beat 1 cup of butter to a cream, add gradually $2\frac{1}{2}$ cups of sugar; add one cup of luke warm water and then add 2 cups flour, then a heaping teaspoonful of baking powder, also another cup of flour, making 4 in all. Now add the juice and rind of one lemon, and the well-beaten whites of 8 eggs. After these last ingredients have been well mixed, thoroughly heat, but do not heat too hard. Separate this mixture into three parts, having 1

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full half and the remaining $\frac{1}{2}$ divided into 2 parts. To one part add chlorophyl; the other allow perfectly white, and to the large quantity add sufficiently cochineal to make it pink. Grease a melon mould, put in a layer of the green, then a layer of white and all the pink on top. Bake in a moderate oven for $\frac{3}{4}$ of an hour. When done and cold, ice with green icing.—From “Table Talk,” Philadelphia.

21.—A Fruit Pudding.

Four cups of flour, 1 cup milk, 1 cup suet or large piece of butter, 1 cup chopped apple, 1 cup molasses, $1\frac{1}{2}$ cups of chopped raisins, 1 teaspoonful soda ; boil 3 hours and serve with wine sauce.

22.—Cream Curls or Lady Locks.

These are made of thin strips of puff paste rolled on lady lock sticks and baked. Fill with whipped cream or with a custard like that made for cream cakes and eclaires. When made at the confectioners they are glazed as follows: when nearly baked remove from the oven, brush over with the beaten yolk of an egg, then return to the oven for a

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few minutes to set the glaze, watching carefully that they do not burn.—“Table Talk,” Phila.

23.—Banana Custard.

Peel 6 large bananas. Beat them until reduced to a pulp, add the yolks of 3 eggs well beaten, $\frac{1}{2}$ cup of powdered sugar, 1 tablespoonful flour, and 1 cup cider. Beat all well together. Pour this into two pie tins, that have been lined with good paste and bake in a quick oven for 30 minutes. Beat the whites to a stiff froth; add 2 tablespoonfuls powdered sugar, mix; heap on the pies, return to the oven a moment to brown.—“Table Talk,” Phila.

24.—Boston Plum Pudding.

One and a half pounds raisins, 1 loaf baker's bread, 1 nutmeg, 1 tablespoonful each of ginger, ground cinnamon and ground cloves. Cut the bread into very thin slices and butter them very thick. Butter the bottoms and sides of a porcelain dish, put into it a layer of bread; sprinkle some of the spice over it (after they have been mixed together,) then a layer of raisins, and so on until the

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dish is full. Take 1 qt. milk and make it very sweet, add to this 2 eggs well beaten; pour this over the bread the evening before you use the pudding. Next morning add to it one pint of milk well sweetened and 1 egg. Cover the dish, and bake $2\frac{1}{2}$ hours. To be eaten with wine sauce.

25.—Chocolate Pudding.

Put 2 cups of stale bread coarsely crumbed into a well greased melon mould. The mould may be first decorated with candied fruit. Put 1 pt. milk over the fire in a double boiler. Beat 3 eggs with a cup of sugar until light. Add this to the hot milk, stir over the fire until it thickens, then remove, add 2 ozs. of grated chocolate. Pour this while hot over the crumbs, and when cold stir in 1 pt. cream whipped and a teaspoonful vanilla sugar. Put the lid on the mould, pack it in salt and ice for at least 2 hours. Half the quantity will be sufficient for eight persons.—“Table Talk,” Phila.

26.—Tapioca Rouge.

Soak 4 tablespoonfuls tapioca and boil until thick and clear. Stir into this while boil-

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ing a cup of red currant jelly, when thoroughly blended put into a mould, to be eaten cold with cream.

27.—Currant Pudding.

One cup finely chopped suet, 1 cup dried currants, $\frac{1}{3}$ cup molasses, $\frac{2}{3}$ cup milk or water, 1 teaspoonful allspice, cloves and cinnamon mixed, 3 cups flour; mix well and steam 3 hours.

28.—Rice Pudding.

Put 2 tablespoonfuls of rice and 2 tablespoonfuls of sugar into 1 qt. new milk, stir until the sugar dissolves, add a grating of nutmeg, and if you like $\frac{1}{2}$ cup raisins. Place the pan in the oven and cook very slowly about $1\frac{1}{2}$ hours; stirring the pudding every 2 minutes until the last half hour. If the oven is too hot the pudding will be too thick.—From "Table Talk," Phila.

29.—Baked Bananas.

Strip a narrow piece of skin from the flat side of the banana. Place them in a baking pan, this side up, sprinkle thickly with gran-

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ulated sugar, and bake in a moderate oven until soft and tender. It requires about 30 minutes.—“Table Talk.”

30.—Apple Pudding.

One-half pound strained apples, 6 ounces sugar, 3 ounces butter, 6 eggs, a few spoonfuls cream, 1 glass wine, spice to taste.

31.—Souffle Pudding.

One quart milk, 6 tablespoonfuls flour, wet the flour with some of the cold milk, and rub until it forms a smooth paste. Boil the rest of the milk, and pour it on the flour, stirring well. Then put it away to cool for several hours. When quite cold add the yolks of 6 eggs, then the whites, beaten very stiff. Beat the whole thoroughly until it becomes very light. Bake for $\frac{1}{2}$ hour and serve hot with hard sauce.

APRIL.

1.—Duchess Cake with Raspberry Filling.

Put $\frac{1}{2}$ pt. of water, 2 ozs. butter on to boil, then add 4 ozs. flour; stir until you have a thick paste, take from the fire and add 1 at a time, 4 eggs, mixing and heating each before the other is added. Line baking pans with greased paper and take about $\frac{1}{2}$ tablespoonful of the mixture and place it in an oval form, being careful that they do not touch each other; brush them over with beaten egg and bake in a moderate oven for at least 30 or 35 minutes. When they are done they will be very light and hollow. Take them from the oven, make a hole through the middle and fill the inside with raspberry jam. Ice the tops with soft icing and when cold they are ready to serve.—From "Table Talk," Phila.

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2.—Dried Peach Custard.

Stew dried peaches until perfectly soft, stand aside to cool. When cold, beat with egg beater until smooth and light, sweeten to taste. To every cup of this pulp add 1 egg well beaten and $\frac{1}{2}$ cup of milk; beat all well together. Pour into pie tins, lined with a good plain paste. Bake in a quick oven 30 minutes.—From "Table Talk," Philadelphia.

3.—Mulled Rice.

Take a large cup of rice, wash and soak well; put it on the fire with 2 qts. of milk, let it cook slowly from 3 to 4 hours until it becomes a perfect cream. Make a sauce of a cup of white sugar, beaten thoroughly into 2 eggs and a glass of wine. Serve the rice hot; pour the sauce over it and grate a little nutmeg over the top.

4.—Claret Punch.

Squeeze the juice from a lemon, cut up the rind and cover with 1 cup of granulated sugar. Let it stand for $\frac{1}{2}$ hour. Mix with the juice and stir until the sugar is dissolved. Add 1 cup of claret, and let it stand another

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$\frac{1}{2}$ hour; strain, add another cup of claret, $\frac{1}{2}$ cup of pineapple syrup and if desired, 1 bottle of soda. Sweeten to taste and serve very cold.—From “Table Talk,” Phila.

5.—Frosted Apples.

Peel some pippins, stew in a thin syrup till they become tender, but be careful they do not break. Dip in the white of an egg that has been whipped to a stiff froth and sift powdered sugar over them thickly. Place in a cool oven to candy and serve in a glass dish.—From “Table Talk,” Philadelphia.

6.—Washington Pie with Molasses Filling.

Beat the yolks of 2 eggs until light, add to them $\frac{1}{2}$ a cup of light brown sugar and beat until creamy. Dissolve a teaspoonful of soda in a little hot water; add it to $\frac{1}{4}$ cup of sour cream and stir this into $\frac{1}{2}$ a cup of New Orleans Molasses. Mix well with the eggs and sugar; add $\frac{1}{2}$ teaspoonful of cinnamon, a grating of lemon peel and $1\frac{1}{2}$ cups of flour. Beat well, stir in the whites of the eggs beaten to a stiff, dry froth and turn at once into an oblong tin lined with paste.

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Bake 30 minutes in a moderate oven. When cool ice with the following: Break the white of 1 egg into a bowl; add $\frac{1}{2}$ the white in water and 1 teaspoonful of lemon juice; stir in confectioner's sugar until it pours thickly from a spoon. Beat until perfectly smooth. Ice the pie and stand away to harden.—From "Table Talk," Philadelphia.

7.—Cocoanut Bread Pudding.

Cover 1 cup of cocoanut with 1 quart of milk and soak 2 hours; add 2 cups of bread crumbs and 3 eggs beaten light without separating. Mix well, turn into a greased pudding dish and bake $\frac{3}{4}$ of an hour in a moderate oven. Serve cold with hard or any sauce.—From "Table Talk," Philadelphia.

8.—Spanish Puffs.

One cup of boiled milk, 1 cup of flour, 4 eggs, boil the milk well, add the flour and stir until very smooth; add the eggs, 1 at a time, do not beat but stir them in well. Drop in boiling lard and fry. Serve with maple syrup.

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9.—A Sponge Pudding.

Butter a mould ; strew it thickly over with dried currants ; fill the mould $\frac{3}{4}$ full with small sponge cakes soaked in wine ; fill it up with a rich custard, which must be cold. Cover the mould carefully and boil an hour. Turn out and serve with custard poured over it.

10.—Plain Batter Pudding.

One quart milk, 4 eggs, 6 spoonfuls of flour, a little salt ; bake 20 minutes.

11.—Charlotte Russe.

Cover $\frac{1}{4}$ box of gelatine with $\frac{1}{4}$ cup of cold water and let it stand for $\frac{1}{2}$ hour ; dissolve over hot water. Scald 1 cup of milk, add 1 cup of granulated sugar and stir until it is dissolved and the milk looks blue. Beat 1 egg very light, add to the milk stirring all the while. Take from the fire, add to the dissolved gelatine and stir again. Flavor with 1 teaspoonful of vanilla and put away to cool. Whip 1 pt. of cream, add it to the cooled custard, turn it into a mould previously wet with cold water and stand away to

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harden. When ready to use, turn out and cover with stale macaroons.—From “Table Talk,” Philadelphia.

12.—Boiled Fruit Pudding.

One quart crushed wheat, 1 teaspoonful cinnamon, $\frac{1}{2}$ teaspoonful cloves, 2 cupfuls sugar, 2 eggs, $\frac{1}{2}$ lb. suet chopped fine, 1 teaspoonful cream of tartar, $\frac{1}{2}$ teaspoonful soda, $\frac{1}{4}$ cupful molasses, $\frac{1}{2}$ lb. raisins chopped fine, citron and 2 teaspoonfuls extract of lemon. Boil 2 hours.

13.—Half Hour Pudding.

Boil $1\frac{1}{2}$ pts. of milk, pour it over as many stale pieces of bread as it will soften; let it stand 10 minutes, and add 1 unbeaten egg, 1 tablespoonful of sugar, a little butter, salt and nutmeg, 1 teaspoonful of cream of tartar, $\frac{1}{2}$ teaspoonful of soda; beat all well together and add the rest of the milk, then stir in $\frac{1}{2}$ cup of currants dusted with a little flour. Pour into a buttered bowl and steam $\frac{1}{2}$ hour. Serve with a sauce. It is very nice without the currants.

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14.—Banana Fritters.

Cut 8 bananas in pieces. Make a French fritter batter as follows: Put 1 cup of flour into a bowl; beat the yolks of 2 eggs, add to them $\frac{2}{3}$ of a cup of cold water, then add this gradually to the flour, stirring all the while. It should form a smooth but rather liquid paste, but at the same time have enough consistency to adhere to the bananas; add a tablespoonful of olive oil, the well-beaten whites of the eggs and a level teaspoonful of baking powder. Mix carefully; cover the bananas with this paste and drop them into smoking hot lard and when a bright golden color, drain, sprinkle with powdered sugar and serve.—From “Table Talk,” Philadelphia.

15.—Orange Bavarian Cream.

Cover $\frac{3}{4}$ of box of gelatine with $\frac{1}{2}$ cup cold water; soak it for $\frac{1}{2}$ hour; stir 1 lb. sugar into 1 qt. of orange juice until the sugar is thoroughly dissolved, then strain this into a basin. Stand the gelatine over a kettle of hot water until thoroughly melted; strain it into the orange juice and stir carefully until the mixture begins to congeal;

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then add $1\frac{1}{2}$ pts. cream whipped to a stiff froth. This must be stirred very carefully from the bottom and sides of the pan until the mixture is one color; that is until all streaks of yellow disappear. Turn into your pudding mould and stand away over night. This may be served perfectly plain, or may be served with whipped cream heaped around it.—From “Table Talk,” Phila.

16.—Maizura Pudding.

Four tablespoonfuls maizura stirred into 2 eggs, and milk enough to make it smooth. Heat 1 qt. milk in a double boiler, and just before it boils stir in the above, constantly stirring until it thickens. Remove from the fire and flavor. To be eaten cold with cream or milk and sugar.

17.—Fruit Balls.

Chop 2 ozs. of suet rather fine, having first freed it from shreds; add to this twice the quantity of bread crumbs, that is after you have chopped the suet; take twice the quantity of crumbs, add the white of 1 egg, $\frac{1}{2}$ cup of chopped raisins, $\frac{1}{2}$ cup of currants

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and a few pieces of citron. If it is now moist, form into balls the size of a walnut. If they are at all dry, add the white of another egg. Have ready a kettle of boiling water, drop the balls in and cook slowly until they come to the surface; lift carefully with a skimmer, dish and pour over them a rich brandy sauce made with the yolks of the eggs.—From “Table Talk,” Philadelphia.

18.—Nesselrode Pudding.

Shell 3 cups of French or Italian chestnuts. Carefully remove the brown skin; then simmer for 30 minutes, or until soft. Drain, press through a colander, cut 1 pound of French candied fruit in small pieces and cover with one wine-glass of sherry. Boil 2 cups of sugar and 1 cup of water for 15 minutes. Beat the yolks of 4 eggs very light; then beat them into the boiling syrup. Stir over the fire until it again reaches the boiling point, then remove and beat while cooling, adding 1 pint of cream whipped to a stiff froth, the fruit, wine and 1 teaspoonful of vanilla. Turn into a freezer and freeze. When frozen, pack and stand away to ripen.—From “Table Talk,” Philadelphia.

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19.—Arrowroot Pudding.

Mix 4 spoonfuls of arrowroot with a teacup full of new milk, then boil nearly a quart of milk and stir in the arrowroot. When nearly cold add 2 well-beaten eggs, 2 spoonfuls of melted butter, sugar to taste and a little nutmeg. Bake about 20 minutes.

20.—German Toast.

Cut the bread in rather thick slices, beat 2 eggs light without separating and add to them 1 pint of milk, heating all the while. Grease a hot griddle or frying pan with butter; dip the bread in the milk and eggs and fry on both sides to a delicate brown.—From “Table Talk,” Philadelphia.

21.—Claret Jelly.

A package of gelatine soaked in a pt. of cold water, juice of 3 lemons and grated peel of 1, a pint of claret, sugar to taste. Pour over these a quart of boiling water; stir until dissolved, and strain into moulds, previously wet with cold water.

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22.—Flourendines.

Boil $\frac{1}{2}$ cup of rice in 2 qts. of water until tender, or for about 20 minutes ; drain until thoroughly dry. Beat 4 eggs without separating, until light ; add $\frac{1}{2}$ cup of sugar and beat again until light, then add 1 pt. of milk, 1 tablespoonful of vanilla and the boiled rice. Line 2 pie dishes with good light paste, cover the bottom of the dishes with seeded raisins. Fill with the rice mixture and bake in a quick oven about 30 minutes, or until the custard is solid. Beat the whites of 2 eggs until light, add 2 tablespoonfuls of powdered sugar and beat again until very stiff. Spread a thin covering of this mixture over the pie, dust with powdered sugar, put back in the oven and bake until a golden brown ; serve when cold.—From "Table Talk," Philadelphia.

23.—Chocolate Custard.

Three ounces Baker's chocolate, 3 pts. of milk, 4 tablespoonfuls white sugar, 2 tablespoonfuls brown sugar ; prepare a soft custard of the milk and the yolks of 5 eggs and the white of 1 ; dissolve the chocolate in a cup of warm milk and heat it to boiling point ;

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when cool, sweeten with the brown sugar and flavor with vanilla; pour the whole into a dish and cover with whites of the 5 eggs beaten stiff with a little sugar; brown slightly and serve cold.

24.—Spanish Cream.

Put $\frac{1}{3}$ of a box of gelatine to soak in $\frac{1}{3}$ cup of cold water; separate 4 eggs, put 1 pint of milk in a farina boiler, beat the yolks of the eggs with $\frac{1}{2}$ cup of sugar until light. Add them to the hot milk, stir for a minute, take from the fire and stand aside to cool. Beat the whites of the eggs to a stiff froth. Add $\frac{3}{4}$ of a cup of boiling water to the gelatine, strained, and the whites of the eggs; stir all together and turn into a mould. This should settle into 3 layers and is a very pretty and attractive pudding.—From "Table Talk," Philadelphia.

25.—Lemon Custard.

Separate 3 eggs, beat the yolks and add gradually 1 cup of granulated sugar. Put a rounding tablespoonful of flour into a bowl and add gradually, mixing all the while; $\frac{1}{2}$ pint of milk, add the grated yellow rind and

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juice of one lemon to the yolks and sugar. Beat until thoroughly mixed. Now add the milk and flour. Stir until the sugar is dissolved. Let it stand in a cold place 20 minutes and it is ready to use.—From “Table Talk,” Phila.

26.—Cocoanut Pudding.

One quart of milk, half a cocoanut grated, 4 eggs, a little salt and sugar to taste. Bake in a quick oven about 30 minutes. Serve with sauce.

27.—Pineapple Pie.

Beat $\frac{1}{2}$ cup of butter and a cup of sugar to a cream; add the yolks of 5 eggs and beat again, then add 1 good-sized pineapple, grated, 1 cup of sweet cream and the whites of the eggs beaten to a stiff froth. Line a deep pie dish with light paste, fill with the mixture and bake in a quick oven about 30 minutes. If canned pineapple is used, $\frac{1}{2}$ the given quantity of sugar will be sufficient.—From “Table Talk,” Philadelphia.

28.—Sultana Roll.

Make the ice cream as follows: Scald 1 pt. of milk; add 1 cup of sugar, 1 level

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tablespoonful of flour rubbed smooth with a little cold milk, and 1 egg beaten without separating. Cook 20 minutes, add 1 salt spoonful of salt, strain and cool, add 1 qt. of whipped cream, flavor with 1 tablespoonful of vanilla and 1 tablespoonful ex. of almond; color with leaf green and freeze. When frozen, line a mould with the cream and sprinkle with sultana raisins, which have been soaked several hours in brandy. Fill the centre of the mould with 1 pt. of cream whipped to a stiff, dry froth, sweetened with $\frac{1}{2}$ of a cup of powdered sugar and flavored with 1 teaspoonful of vanilla. Cover the mould, pack in ice and salt, and let stand for 2 hours. Serve with claret sauce. CLARET SAUCE.—Put 1 cup of sugar with $\frac{1}{4}$ of a cup of water in a sauce pan over the fire; stir until the sugar is dissolved, then boil until it thickens slightly. Cool and add 4 table-spoonfuls of claret.—From “Table Talk,” Philadelphia.

29.—Tapioca Cream Pudding.

One cup of tapioca soaked over night in cold water, boil 1 qt. of milk and stir in the tapioca, boil 10 minutes, stirring all the time.

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Dissolve 1 tablespoonful of cornstarch in $\frac{1}{2}$ cup of milk, add the beaten yolks of 4 eggs and stir into the tapioca, add a little salt, sweeten to taste and boil up once. Flavor to taste. Beat the whites of 4 eggs and 2 tablespoonfuls of sugar; flavor, spread over the pudding and brown in oven.

30.—Bread Meringue.

Beat the yolks of 4 eggs light, add gradually 1 cup of granulated sugar, beating all the while, and the grated rind of one lemon. Mix 1 pt. of bread crumbs with 1 qt. of milk, pour this on the eggs and sugar. Mix well, and bake in a moderate oven until stiff. When done, make a meringue of the whites of 2 eggs and 4 tablespoonfuls of powdered sugar; put on the pudding and brown in a quick oven.—From "Table Talk," Philadelphia.

MAY.

1.—Lemon Pudding.

Make a sponge cake of 6 eggs, $\frac{1}{2}$ lb. of sugar, 6 ozs. of flour. Divide the latter in 3 parts and bake in jelly cake pans. Let it cool, make a custard of a pt. of milk, 3 eggs, $\frac{1}{2}$ teaspoonful of cornstarch, the juice and grated rind of 2 lemons, $\frac{1}{4}$ of a lb. of butter and sugar to taste; split the cakes through the middle and divide the custard equally among the three. Place the top of the cake on the custard and sprinkle sugar over. Serve cold.

2.—Huevos Chimbos.

The yolks of 10 eggs beaten very light and baked in shallow tins; cut it in squares and pour over it boiling syrup, made from sugar and water; leave it to simmer on top of the stove till it is well saturated, then put by to cool and when cool stick blanched almonds over it to ornament it.—“Table Talk.”

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3.—Prince Albert Pudding.

One-fourth lb. butter, $\frac{1}{4}$ lb. sugar, $\frac{1}{4}$ lb. raisins stoned, 2 eggs, $\frac{1}{4}$ lb. flour. Beat the butter and sugar to a cream, add the raisins and stir in the flour very lightly; line your buttered mould with strips of candied lemon peel and steam $1\frac{1}{2}$ hours. Serve with sauce.

4.—Creme Au Caramel.

Place upon the fire 6 tablespoonfuls of brown sugar, keeping it there until it becomes a caramel. When cold, pour over this 1 qt. of boiled milk and stir until quite smooth. Pour over 4 eggs well beaten and stir over the fire until it thickens. Serve cold.

5.—Chocolate Mance.

One box of Cox's gelatine dissolved in a pint of cold water, 3 pints of milk; put over to boil with one cup of French chocolate; when the milk is just scalded, pour in the gelatine, sweeten to taste, boil 5 minutes, then take from the fire, flavor with vanilla, pour into moulds, when cold, serve with powdered sugar and cream.

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6.—Minnie's Rice Pudding.

To twelve cups of milk, one cup of rice well washed. Sweeten to taste, flavor with vanilla or nutmeg; add a little salt and about a teaspoonful of butter. Bake in a slow oven for three or four hours, stirring frequently until the last hour; then let it brown nicely.

7.—Mysterious Pudding.

Two eggs and their weight in flour, butter and moist sugar. Beat the whites and yolks separately; mix these ingredients well together; the butter and sugar first, then the yolks, the whites last; then add a small teaspoonful of carbonate of soda, or baking powder, and a large dessertspoonful of orange marmalade. Pour the mixture into a buttered mould or basin, not more than $\frac{2}{3}$ full, as it rises quickly. Steam over boiling water $1\frac{1}{4}$ hrs. Everything depends on the cooking. Serve with pudding sauce.

8.—Wine Custard.

Heat to 100 degrees $1\frac{1}{2}$ pts. of milk, add $1\frac{1}{2}$ tablespoonfuls each of sugar and cooking-sherry; stir well and then add $1\frac{1}{2}$ tablespoonfuls of liquid rennet, stirring only enough to mix it with the milk. Pour into

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a glass dish and it will be ready to serve in about 2 hours.

9.—Orange Marmalade Pudding.

One cup fine bread crumbs, $\frac{1}{2}$ cup of sugar, 1 cup of milk or cream, 4 eggs, 2 teaspoonfuls butter, cup orange or other sweet marmalade; put the butter and sugar together, add the yolks well beaten; the milk, bread crumbs and the whites whipped to a froth. Put a layer of this in the bottom of a well-buttered mould, spread thickly with some pretty stiff marmalade, orange is the best, then another layer of the mixture, and so on until the mould is full, having the custard mixture at the top. Bake in a moderate oven about 1 hour, turn out of the mould upon a dish and serve with sweetened cream or custard. — From "Common Sense in the Household," by Marion Harland, Copyright 1880, 1892 by Charles Scribner's Sons.

10.—Orange Sponge.

One ounce gelatine in 1 qt. water; strain and stand until it begins to thicken, then add whites of 3 eggs, the juice of 2 lemons and 1 large orange. Sweeten to the taste, beat all thoroughly and put in moulds.

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11.—Caramel Pudding (New).

Take 2 fancy moulds, each holding $1\frac{1}{2}$ pts., brush them lightly with butter, then stand them in pan of ice water. Put 1 cup granulated sugar into a granite sauce pan; do not add a particle of water, but stir the sugar over the fire till it melts and is a straw-colored liquid; now pour this into the moulds, turning them so that you have a thin coating of caramel all over the inside of the mould. Now stand the moulds aside while you make the pudding. Beat 8 eggs without separating, until light, add $\frac{1}{2}$ cup of sugar and beat again; add 1 qt. milk and teaspoonful of vanilla; mix this thoroughly until the sugar is dissolved, turn it into the moulds, stand the moulds in a pan of hot water, cover them with paper and cook in a quick oven until jelly-like and firm. Try by running a spoon in the centre; if it comes out milky they are not done. When done, take them out, stand them aside until icy cold; when ready to serve, have at hand a pan of boiling water, hold the mould an instant in this, then turn out in a dish. This is enough for 20 people.

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12.—Olney Pudding.

Two eggs, 4 ozs. butter, 4 ozs. flour, 2 ozs. sugar, $\frac{1}{4}$ teaspoonful carbonate soda, 2 teaspoonfuls ex. of lemon and 2 large spoonfuls of marmalade or any other jam or jelly. Stand 2 hours in a buttered mould; put the batter into a basin and stir to a cream, add the sugar, mix them together with the flour and add the eggs well beaten; dissolve the soda in a teaspoonful of cold water, mix well in the jam or jelly and add soda. Serve with sweet sauce or a spoonful of the jam can be mixed with the sauce.

13.—Fig Mould.

Two pounds of figs, 1 large cup of sugar, $1\frac{1}{2}$ pints of water, $\frac{1}{2}$ small box of gelatine, 1 coffee cup of sherry. Stew the figs and sugar in the water for one hour, add the gelatine and sherry, pour into a mould. Should be eaten cold with cream, plain or whipped.

14.—Lemon Cream.

Beat $1\frac{1}{2}$ pints of cream to a stiff froth; sweeten to taste with fine sugar; squeeze in

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the juice of 4 lemons; add 1 tablespoonful of gelatine soaked in cold water and dissolved in a little hot water. Pour it into a greased mould. It is better to make it the day before it is required.—From Good House-keeping.

15.—Swiss Tart.

Make a short paste as follows: Take 1 lb. of pastry flour, rub in 10 ozs. of butter, 2 ozs. of fine sugar and nearly $\frac{1}{2}$ pint of milk; mix this to a moderately stiff paste, then roll out, give it 2 turns, as we term it in pastry making; then roll out about $\frac{1}{2}$ inch in thickness, cut out pieces the size of a cheese plate, place these on a baking tin, egg around the edge and surround with a border of paste; place some raspberry jam in each "shell" and bake. Make a meringue mixture and spread some over the tarts, then take some of the mixture in a bag and with a tube make the form of a star or any other design for the centre. Place a border around the edge, sprinkle a little pink sugar over, bake in a moderately cool oven a golden brown.—From "Table Talk," Philadelphia.

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16.—Batter Pudding with Strawberries.

One pint of milk, one tablespoonful of melted butter, three and one-half cups of flour, three eggs, two heaping teaspoonfuls of baking powder, one-half teaspoonful of salt, one pint of strawberries. Beat the eggs, whites and yolks together until light, then add the milk, then the flour, and heat until smooth, then add the butter melted, salt and baking powder. Dredge the berries with flour, stir them into the pudding, and turn into a greased pudding mould. Cover, stand in a pot of boiling water and boil continuously for three hours. If the water evaporates in the pot, replenish with boiling water. Serve with hard sauce flavored with sherry.—
From “Table Talk.”

17.—Brazilian Pudding.

Put 2 cups of stale bread crumbs into 1 qt. of milk ; beat with a No. 1 Keystone beater, the yolks of 4 eggs and $\frac{1}{2}$ cup of sugar until very light, then beat the whites until stiff and dry. Now add the yolks and sugar to the bread and milk and then stir in the whites. Butter a pudding mould, spread the bottom with raisins, pour in the mixture and bake in

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a moderate oven $1\frac{1}{2}$ hours. Serve cold.
—From "Table Talk," Philadelphia.

18.—Cocoanut Tarts.

Put $\frac{1}{2}$ lb. of sugar and 1 gill of water in a sauce pan, stir over the fire until the sugar is dissolved, then boil hard just one minute; add 1 cup of grated cocoanut and boil 2 minutes longer. Stand away to cool, beat the yolks of 3 eggs and the white of one to a very light cream, add this to the cocoanut when cold and beat until light. If properly beaten it will look like a sponge cake batter. Have ready pie tins lined with a nice light paste; fill with this mixture and bake in a quick oven 25 minutes. Beat the whites of 2 eggs until light, add 2 tablespoonfuls of powdered sugar; mix and heap over the top of the tarts, return to the oven a moment to brown.—From "Table Talk," Philadelphia.

19.—Vanilla Parfait.

Whip $1\frac{1}{2}$ pts. of cream until light and dry. After all the cream is nicely whipped add $\frac{3}{4}$ of a cup of powdered sugar and a dessertspoonful of vanilla, mix carefully and pour into a mould that has a tight-fitting

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cover. Put on the lid and bind the crevice with a strip of muslin dipped in suet ; pack the moulds in salt and ice, cover and stand away for 2 hours to quietly freeze. This is especially nice with frozen fruits.—“Table Talk.”

20.—Strawberry Water Ice.

One qt. of strawberry juice, the juice of 2 lemons, 1 lb. of sugar and 1 pt. of water ; mix well and stand aside for 1 hour and then freeze it.—“Table Talk,” Phila.

21.—Cerealine Blocks With Jelly.

Put 1 pint of cream in a double boiler, add sufficient cerealine, about $1\frac{1}{2}$ cups, to make a thick batter ; add a teaspoonful of salt and beat until smooth and light, turn into a square tin mould to cool ; when cold, turn out and cut into blocks. Drop quickly into smoking hot fat and cook until a golden brown. Drain on soft brown paper ; dust with powdered sugar and serve with the following :
CURRANT JELLY SAUCE.—Put $\frac{1}{2}$ tumbler of currant jelly into a bowl and beat until it is thoroughly aerated ; then mix in carefully the well-beaten white of one egg ; stand in a cold place until wanted.—“Table Talk.”

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22.—Delmonico Pudding.

Three pints milk, 3 eggs, $4\frac{1}{2}$ heaping spoonfuls corn meal, 1 cup sugar. Pour the boiling milk on to the beaten yolks of the eggs, add the meal and the sugar, beat all together. Cook for 5 minutes, stirring constantly. Remove from the fire and add the whites beaten stiff. Pour into a pudding-dish and bake about an hour in a moderate oven. Serve with hard sauce or cream and sugar.

23.—Irish Moss Blanc Mange.

Wash $\frac{1}{2}$ ounce Irish moss through several cold waters, then soak it 1 hour in 1 quart milk, turn it into a farina boiler, and cook slowly, until the moss is almost dissolved. Add $\frac{1}{2}$ cup sugar and the flavoring. Strain and turn into a mould, and stand in a very cold place to stiffen. If you use wine, sherry would be the better flavoring.—“Table Talk,” Philadelphia.

24.—Royal Fritters.

Put 1 pt. of milk in a farina boiler to heat; when hot, add the juice of 1 lemon; take from the fire, let it stand 5 or 6 minutes

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for the curd to settle. Beat 3 eggs until very light, drain the curd from the milk and add it to the eggs; add $\frac{1}{4}$ of a nutmeg, 2 table-spoonfuls of powdered sugar and sufficient flour, about $\frac{1}{2}$ cup to form a smooth batter. Now beat until smooth and light. Have ready a deep pan of hot lard; drop the batter by spoonfuls into it and fry quickly a light brown. When done, place on a sieve to drain. Serve hot, dusted with powdered sugar.

25.—Mrs. B.'s Puffies.

One quart of milk and water, 2 parts milk and 1 of water, 2 eggs, a little salt, flour enough to make a soft batter; heat the pans and pour the mixture in; bake until a light brown. Serve with sauce.

26.—Ginger Sherbet.

Put 2 lbs. of sugar and 2 quarts of water on to boil, stir until the sugar is dissolved, then boil rapidly for 5 minutes, take from the fire and stand aside to cool. When cold, add the juice of 6 nice lemons and 1 orange; pour into the freezer and freeze without much turning. When frozen add 5 ozs. of pre-

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served ginger chopped fine, then pounded to a paste; cut 1 oz. in very thin slices and add it also. Cover the freezing can and stand away for 2 hours to harden and ripen. —From “Table Talk,” Philadelphia.

27.—Beignet Souffle.

Put 1 pt. of milk in a sauce pan with a few grains of salt, a piece of butter the size of an egg, 2 ozs. of sugar, some grated lemon peel and 3 ozs. of flour, wet with a little of the milk when cold, and stirred in when it boils to form a thick paste. Then add the lightly beaten yolks and whites of 2 eggs. Let it stand 2 or 3 hours and then fry in pieces the size of a walnut dropped into hot lard. Serve with powdered sugar over and sliced lemon.

28.—Prune Pie.

Cover the desired amount of prunes with water and soak over night; in the morning drain, have a dish lined with pie crust, fill with the prunes, sprinkle over 4 tablespoons of sugar and 1 tablespoonful of lemon juice, cover with an upper crust and bake in a moderately quick oven for 30 minutes. The

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moisture of the prunes should blend with the sugar and form a syrup. If the prunes are hard they may require a little cooking before going into the pie, but if they are soft, the pie will be richer if put at once into crust. The lemon juice must be added or the pie will be flat.

29.—Meringues.

Beat the whites of four eggs to a very stiff froth; stir in carefully eight ounces of powdered sugar, one teaspoonful of vanilla sugar, and put them at once on greased paper, this on a heavy board or plank, then into a moderate oven where they will simply dry. If the oven is hot, they will swell, crust on the outside, then fall, and you have a result very much like the meringue on the top of a pie. It is wise to have the paper greased, fitted on the board, and the oven in good condition before beginning to beat the whites of the eggs. After the sugar is added, the mixing must be most carefully done or the sugar will melt, making the whites of the eggs liquid, and of course they will not keep their shape. Kisses may be made with the pastry-bag or in round shapes with a teaspoon.

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30.—Strawberry Charlottes.

Cover one-fourth of a box of gelatine with a quarter of a cup of cold water, whip one pint of cream until it makes three pints. If any is left boil it with one-third of a cup of granulated sugar (if no cream is left over a small cup full of milk); when boiling add the gelatine and stir until dissolved. Strain it into a bowl and add a tablespoonful of lemon juice. Stand the bowl in a pan of crushed ice, stir occasionally, and when the mixture is cold and begins to thicken, stir in lightly the whipped cream. Line a mould with whole strawberries, and when the cream is nearly stiff enough to dry pour it into the mould.—From “Table Talk,” Philadelphia.

31.—Italian Cream.

One quart whipped cream; the juice of 2 lemons into 2 wine-glasses of wine; 6 ounces of sugar. Dissolve 2 ounces of gelatine in a small quantity of water; let this boil together once, and when milk-warm add the cream, and pour into moulds.

JUNE.

1.—Cherry Bread Pudding.

One qt. of milk, with a pinch of soda stirred in, slices of bread and butter, 4 eggs or 2 for a plain pudding, 1 teacup of sugar, 1 teacup stoned cherries. Put a layer of bread and butter in the bottom of a pie dish, and pour upon it a little warm custard made of the beaten eggs, sugar and milk; put over this a layer of cherries, then more bread and butter and custard, and proceed in this order till the dish is full, taking care that the top is bread well buttered. Cover with a dish, and let it soak for an hour; then put it still covered in a pan of hot water, and bake for 1 hour; then uncover and brown delicately. Serve hot.

2.—Strawberry Shortcake.

Sift together 1 qt. of flour, 2 heaping teaspoonfuls of baking powder, 2 tablespoonfuls of powdered sugar and 1 teaspoonful of salt. Chop up 3 ozs. of butter in this pre-

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pared flour. Beat one egg in a bowl, add to it a half pt. of sweet unskimmed milk, and mix well. Pour this quickly, but a little at a time, into the flour, stirring until thoroughly mixed. Roll out about $1\frac{1}{2}$ inches thick and bake in a large well greased square baking pan, about 20 minutes in a very hot oven. When done split in halves and butter both halves. Place one on a large dish and dust it with powdered sugar. Cover it well with strawberries slightly mashed, sprinkle thickly with powdered sugar. Place the other half, crust side down on top of the berries, and cover with fruit and sugar as before. Serve hot with cream.—“Table Talk.”

3.—Fruit Jelly.

Three-fourths of a box of gelatine dissolved in $\frac{1}{2}$ pint of cold water. Then add one pint of boiling water, juice of 2 lemons, 2 cups of sugar, 1 cup of wine; strain, and when beginning to harden, stir in the following fruits cut up in pieces, two oranges, 2 bananas, 6 figs, 9 dates, 10 English walnuts. Pour in a border mould. Serve ice-cold with whipped cream that has been sweetened and flavored piled high in the centre.

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4.—Strawberry Pie.

This is very nice, made like any other fruit pie, but it is nicer if the berries are slightly mashed, sprinkled with powdered sugar and heaped in shells of paste which have been previously baked. Pile whipped cream on top.—“Table Talk,” Phila.

5.—Cerealine Fritters with Apples.

Put 1 pt. of milk on to heat in a double boiler; when hot, stir in $\frac{1}{2}$ lb. cerealine; cook 5 minutes, add $\frac{1}{2}$ teaspoonful salt, 3 tablespoonfuls sugar, grated rind of $\frac{1}{2}$ lemon, and $\frac{1}{4}$ teaspoonful mace. Pare, core and quarter 3 good-sized tart apples, put into glass and with No. 1 keystone egg-beater, first cut the apples by giving a backward and forward motion; then turn slowly and regularly until the apples are reduced to a pulp; add this to the hot cerealine mixture and turn into a square greased mould to cool. When cold, cut into blocks, dip in a thin batter made from egg, milk and flour, and fry in hot fat. Serve hot with powdered sugar sifted over them.—From “Table Talk,” Philadelphia.

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6.—Iced Cocoa.

To a pt. of cocoa, made in the usual way, add $\frac{1}{2}$ of a cup of whipped cream. Beat it into the cocoa, sweeten to taste and stand until cool. Serve in glasses partly filled with chipped ice.

7.—Strawberry Sponge Cake.

Make an ordinary sponge cake from 6 eggs, bake it in a long baking tin ; when done, cut into halves, upon $\frac{1}{2}$ put a thick meringue, made from the whites of 2 eggs, and 2 table-spoonfuls of powdered sugar, beat the eggs until light, add the sugar, and beat until white. Stand large strawberries thickly over this ; put on the upper half, cover with strawberries neatly arranged, dust with sugar and serve with cream.—From "Table Talk," Philadelphia.

8.—Pineapple Jelly.

Cover one box of gelatine with a half pint of cold water, and soak it half an hour. While this is soaking pare and grate two medium-sized pineapples. After the pineapples are grated you should have one and one-half pounds of pulp. Add to this, 1

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lb. of sugar and a tablespoonful of lemon juice ; stir until the sugar is dissolved. Add to the gelatine a half pint of boiling water. Strain this into the pineapple ; mix thoroughly ; turn in a mould and stand away to harden. Another method is to boil the pineapple, the same amount given above, in one quart of water. The water is then strained and the gelatine added to it. 1 lb. of sugar is then stirred in, and the mixture turned into the mould to harden.—“Table Talk.”

9.—Strawberry Bavarian Cream.

Mash sufficient strawberries to make one pint of strained juice. Cover one-half a box of gelatine with one-half cup of cold water and let it stand for half an hour ; add to the strawberry juice one cup of powdered sugar, stir until dissolved ; whip one pint of cream, put the juice in a pan, stand it in another of cracked ice. Now add a gill of milk to the gelatine and stand it over boiling water until thoroughly melted, strain this into the strawberry juice, then add the whipped cream and stir carefully until well blended and partly congealed. If you do not stir until the mass begins to thicken the gelatine will settle to

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the bottom. You should have a perfectly light charlotte. Turn this into a greased mould and stand away to harden. Serve with whipped cream around the base, or you may serve it with a garnish of fresh strawberries.—From “Table Talk,” Philadelphia.

10.—Currant Fritters.

One pt. of milk, 2 teacupfuls of flour, $\frac{1}{2}$ teacupful of currants, 3 eggs beaten stiff, 2 teaspoonfuls of baking powder, $\frac{1}{2}$ of a teaspoonful of salt, 2 tablespoonfuls of sugar. Drop in hot lard and serve with wine sauce.—From Good Housekeeping.

11.—Turkish Sherbet.

Boil 2 cups of granulated sugar with $\frac{3}{4}$ of a pt. of water to a clear syrup; skim carefully, and when cold stir into it $\frac{3}{4}$ of a pt. of strained lemon juice and one cup of clear white stock.—From “Table Talk,” Philadelphia.

12.—Jaune Mange.

Put into a pint of water the thin rind of a lemon and $\frac{3}{4}$ lb. of sugar; put it on the fire and allow it to simmer for 3 or 4 minutes, stirring all the time; add an oz. and a half

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of gelatine, and stir till dissolved ; then the juice of a lemon, a pint of sherry and the yolks of 8 eggs. Strain and put into moulds. Serve cold.

13.—Steamed Wheat Pudding.

One pint of flour, one egg, one cup of milk, one cup of chopped suet, one tablespoonful sugar, two teaspoonfuls of baking powder, and a pinch of salt. Steam an hour and a half, and serve with sauce. SAUCE.—One cup of sugar, half cup of butter, the white of an egg beaten stiff, one cup strawberries thoroughly mashed.—Miss L. S.

14.—Chess Pie.

For 2 pies ; 5 eggs, $\frac{3}{4}$ of a cup of butter, 1 cupful sugar ; flavor to suit. Beat the yolks and sugar together until the froth is perfect. Beat the butter to a creamy froth, flavor and mix quickly. Bake in a crust. It will rise very light. As soon as done have ready a stiff froth made of the whites of the eggs sweetened and flavored. Spread this over the pie and return to the oven to brown a delicate shade. Cut and lay on plates before cooling. This must be done or it will be heavy.

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15.—Celestine Cream.

Imbed a plain mould in some rough ice. Line the bottom and sides of the mould with fresh strawberries, taking care to put each one in dissolved gelatine, in which has been mixed some wine to flavor. When the mould is well covered, fill with the following. Pick over a box of strawberries, bruise them with a wooden spoon in a basin, with six ounces of fine sugar, rub this through a hair sieve, add a pint of whipped cream and two ounces of gelatine, which has been dissolved, mix with the strained strawberries and put in the mould. Stand away to harden and serve very cold.

16.—Heston Pudding with Strawberries.

Put one pint of water in a sauce pan. Moisten four even tablespoonfuls of corn-starch in a little cold water. Add it to the boiling water, stir and cook until clear, add a half cup of sugar. Put one box of berries into a dish, dust them with sugar. Beat the whites of three eggs to a stiff froth, stir them into the pudding, pour it over the berries and stand away to cool. Make a soft custard from the yolks of the eggs, a pint of milk

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and four tablespoonfuls of sugar.—From “Table Talk,” Philadelphia.

17.—Strawberry Custard.

Separate four eggs, put one pint of milk into a double boiler, beat the yolks of the eggs and four tablespoonfuls of sugar until light, add them to the milk, stir constantly until the thickness of cream, take from the fire and stand aside to cool; beat the whites of the eggs until stiff, add to them four tablespoonfuls of powdered sugar and beat again until stiff and white. Put about a pint of strawberries into a glass dish, pour over the custard, heap the whites in spoonfuls over the top, dust with sugar, stand in the oven a minute to brown. Serve icy cold.—From “Table Talk,” Philadelphia.

18.—Pineapple Sponge.

One small pineapple or a pint and a half can, one small cup of sugar, one-half box of gelatine, one and a half cups of water, and whites of four eggs. Soak the gelatine in a half cup of cold water. Chop the pineapple and put it and the water in a sauce pan with the sugar, and the remaining cup of water.

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Simmer ten minutes; add the gelatine; take from the fire and strain. When cool, add the whites of the eggs, and beat until the mixture begins to thicken; pour into a mould and let it harden. Serve with soft custard flavored with wine.

19.—Strawberry Flummery.

Place one quart of strawberries in a farina boiler, allow them to heat just a little while until the juice flows freely. Have ready two tablespoonfuls of cornstarch, moistened in a gill of cold water; add to the berries one pint of boiling water and a cup of sugar; stir in the cornstarch, stir rapidly for a moment and turn into a mould. Serve icy cold with whipped cream.—From “Table Talk,” Philadelphia.

20.—Egg Puffs with Sauce.

Take two eggs, beat well, then add five spoonfuls of flour, one spoonful of butter, and a half cup of milk, beat all together. Add a pinch of salt and a teaspoonful of baking powder. Put in a muffin pan and bake in a quick oven. SAUCE.—One cup of milk, half a cup of sugar, a tablespoonful of

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butter, a teaspoonful of flour. Mix. Place on the range, let it come to a boil and flavor to taste. Serve hot.

21.—Punch A'la Cardinal.

Make a raspberry water ice as follows: Add the juice of one lemon, and one cup of sugar, to a quart of red raspberries mashed, and let stand for thirty minutes. Press through a sieve, add 1 pt. of water, $\frac{1}{4}$ of a cup of maraschino, and $\frac{1}{4}$ of a cup of red curacoa. Freeze as water ice, and serve in glasses.—From “Table Talk,” Philadelphia.

22.—Vols Au Vent of Strawberries.

Make a good-sized vols au vent from puff paste, and when you take it from the pan brush the top with the yolk of egg and cover thickly with granulated sugar, return to the oven until you have a sort of glaze all over the surface. When you are ready to serve, fill with fresh strawberries. Heap the top with whipped cream and dot with perfect berries and serve.—From “Table Talk,” Phila.

23.—Bonny Clabber.

When the milk turns, that is, becomes sour, smooth and thick, put it carefully into a glass

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dish, stand away to get very cold, dust heavily with powdered sugar, then sprinkle slightly with nutmeg and serve with sweetened cream.—From “Table Talk.”

24.—Strawberry Souffle.

Cover half a box of gelatine with half a cup of cold water and soak half an hour, then add half a cup of boiling water and stir until the gelatine is dissolved. Mix one pint of strawberry juice and three-quarters of a pound of sugar together until they form a syrup. Beat the yolks of six eggs to a cream; add them to the syrup; beat until thoroughly mixed. Whip one quart of cream. Strain the gelatine into the syrup and eggs, turn into a freezer and freeze. When frozen, stir in lightly and hastily the whipped cream. Repack the freezer and stand aside for two hours. This is enough for fifteen people.—“Table Talk,” Phila.

25.—Strawberry Cream Pudding.

Put one pint of milk in a farina boiler to scald. Moisten four even tablespoonfuls of cornstarch with a little cold milk; stir it into the hot milk and cook until smooth and

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thick. Add a half cup of granulated sugar and a half tumbler of strawberry jelly. Beat the whites of four eggs until stiff and dry; stir them quickly into the pudding and turn out to cool. Serve very cool with sugar and cream.—From “Table Talk,” Phila.

26.—Strawberry Ice Cream.

Scald one pint of cream and one pint of milk mixed. Take it from the fire and dissolve in it half a pound granulated sugar. Mash three pints of ripe strawberries, and strain the juice through a piece of cheese cloth. Mix with it half a pound of sugar, and when it is all dissolved add it to the milk and cream. When cold freeze.—From “Table Talk,” Phila.

27.—Victoria Fritters.

Slice a loaf of baker's bread into pieces an inch thick; cut the slices in the centre, trimming off the crust and place them on a flat dish. Take a quart of rich milk, one salt spoonful of salt, eight beaten eggs. Stir the whole together and pour on the bread several hours before dinner, that it may be equally moistened. Fry in hot butter a delicate brown, and eat with wine sauce.

June.

28.—Strawberry Sponge.

Soak half a box of gelatine in a half cup of water. Hull and mash one quart of strawberries, and sprinkle over them half a cupful of sugar. Boil one cup of water and half a cup of sugar together twenty minutes, but do not boil hard. Rub the berries through a fine sieve; add the soaked gelatine to the boiling syrup; take from the fire, turn into a bowl and add the berry juice; stir until the gelatine is all dissolved, add the juice of one lemon, place the bowl in a pan of crushed ice and beat with an egg beater for five minutes, add the beaten whites of four eggs and beat the whole until it begins to thicken. Pour into wet moulds and set on ice to harden. Serve very cold with cream.—“Table Talk.”

29.—Lalla Rookh.

This punch is made by the addition of half a cup of Jamaica rum to a quart of vanilla ice cream. When the cream is partly frozen, remove the dasher and beat in the rum with a spoon. Freeze to the consistency of an ice and serve in glasses.—From “Table Talk,” Philadelphia.

June.

30.—Currant Shortcake.

Add to two cups of flour two teaspoonfuls of baking powder and one tablespoonful of granulated sugar; rub in one-half of a cup of butter and add one cup of milk, mixing quickly but thoroughly. Beat one egg lightly without separating, add to the dough, mix well and turn into greased pie tins. Bake twenty minutes, or to a delicate brown, in a quick oven. Mix one quart of picked currants with one cup of sugar, mash them a little and let them stand while the shortcake is baking, split and butter the cake as soon as taken from the oven. Spread with the currants and serve.—From “Table Talk,” Philadelphia.

JULY.

1.—Caramel Bavarian Cream.

Soak $\frac{1}{2}$ a box of gelatine in one cup of cold water for $\frac{1}{2}$ hour. Dissolve over hot water. Whip one qt. of cream to a stiff froth, and turn into a basin. Add carefully one cup of pulverized sugar, the gelatine, 2 tablespoonfuls of caramel, 1 teaspoonful of vanilla and $\frac{1}{4}$ cup of sherry. Stir gently from the bottom toward the top until the cream begins to form. Then turn into a mould previously wet with cold water and put away to harden.—From "Table Talk," Philadelphia.

2.—Strawberry Tapioca.

Wash $\frac{1}{2}$ a pt. of tapioca in cold water, then cover with cold water and soak over night. Next morning add 1 pt. of boiling water, place over the fire and simmer until clear. Stir in 1 qt. of ripe strawberries,

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turn into a dish and stand away to cool. Serve very cold with sugar and cream.—“Table Talk,” Philadelphia.

3.—Neapolitan Mousse.

Soak $\frac{1}{4}$ of a box of gelatine for $\frac{1}{2}$ an hour in $\frac{1}{4}$ of a cup of cold water. Whip 1 pt. of cream. Dissolve the gelatine over hot water. Cut $\frac{1}{4}$ of a lb. of candied cherries and the same of blanched almonds into small pieces. Turn the cream into a dish, add the gelatine, $\frac{2}{3}$ of a cup of powdered sugar, 1 teaspoonful of sherry, 1 teaspoonful of vanilla, and the fruit and nuts. Stir carefully from the bottom toward the top until it begins to stiffen. Turn into an ice cream mould previously wet with cold water. Cover with a piece of greased writing paper, turned greased side up, and fit the cover of the mould on tightly. Pack in salt and ice and let stand one hour. If it is necessary to hurry the freezing, turn the mousse first into a freezer and freeze slowly until it begins to thicken. Remove the dasher, take from the freezer, put in the mould and let stand packed for one or two hours.—From “Table Talk,” Philadelphia.

July.

4.—Rice Jelly.

Cover $\frac{1}{4}$ of a box of gelatine with $\frac{1}{4}$ of a cup of cold water, and let it soak $\frac{1}{2}$ an hour. Boil 4 tablespoonfuls of rice in a large kettle of boiling water for 30 minutes; allow the rice to boil rapidly so that the grains will not stick together; drain and turn the rice carefully on a towel from side to side until the rice is entirely free from moisture. Whip 1 pt. of cream, put it into a basin, stand in a pan of cracked ice, add $\frac{2}{3}$ of a cup of powdered sugar, teaspoonful of vanilla, and if you use wine, 4 tablespoonfuls of sherry, sprinkle over the rice. Stand the gelatine over the teakettle, strain it into the cream, and stir constantly but carefully until the whole is partly congealed, or until the rice remains on top, turn into moulds that have been wet in cold water, and stand away to cool; take $\frac{1}{2}$ tumbler of currant jelly, add to it a gill of water and stir over the fire until thoroughly melted, put through a strainer, and when the pudding is ready to serve, turn carefully from the mould, pour over this jelly and serve.—“Table Talk,” Philadelphia.

July.

5.—Strawberry Dumpling.

Make a dough precisely the same as for short-cake, roll into a thin sheet and cut with a large round cutter, put 3 strawberries in the centre of each, fold the dough over, roll gently in the hand until you have a ball-shaped dumpling, stand these dumplings on a buttered plate, place them in a steamer and steam twenty minutes. Serve with strawberry sauce. Beat 2 ozs. of butter to a cream, add gradually 1 cup of powdered sugar, then add 1 mashed strawberry, beat it well, add another, and so continue until the sauce is a beautiful pink. If the strawberries give the sauce a curdled appearance, add just a little more sugar; stand on the ice to harden.—From “Table Talk,” Philadelphia.

6.—Crusades.

Cut rather stale bread into slices an inch and a half thick, then cut these into rounds with a round cutter; select another $\frac{1}{2}$ the size, and stamp or cut it down half way into the round of bread. Now scoop out the crumbs, leaving a well in the centre. After you have the desired number, plunge them into a kettle of smoking-hot fat, and fry until

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a golden brown ; take out and turn quickly upside down to drain. When dry dust thickly with powdered sugar, fill with preserved strawberries and serve.—From “Table Talk,” Philadelphia.

7.—Cocoanut Pudding.

One pound of grated cocoanut, $\frac{1}{2}$ lb. of sugar, 6 eggs, $\frac{1}{2}$ lb. of butter, 1 glass of wine. Beat the butter and sugar very light, add the eggs separately beaten, and $\frac{1}{2}$ a teacup of grated sponge-cake. Bake half an hour and ornament with strips of citron. Serve with liquid wine sauce.

8.—Lemon Foam.

Beat 8 eggs, yolks and whites separately ; to the yolks add $\frac{1}{2}$ lb. of sugar, the juice and grated peel of 3 lemons. If preferred in a mould add $\frac{1}{2}$ an oz. of gelatine dissolved in a little water ; let it simmer 2 or 3 times over the fire till it thickens. When cool whip the whites to a froth, put them in, and beat well. If made without gelatine, serve in glasses or a dish.

9.—Alexandrines.

Put $\frac{1}{2}$ lb. of sugar and $\frac{1}{2}$ pt. of water over the fire and boil, after it begins to

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boil, for about 5 minutes or until it spins a thread from the tine of a fork. Have ready the yolks of 3 eggs, well beaten. Add them to the boiling syrup and beat constantly for at least 15 minutes until the mixture looks like sponge-cake batter. Now add a dessertspoonful of vanilla extract or better a teaspoonful of vanilla sugar. Add a pint and a half of cold water and turn the mixture into a freezer and freeze. This is nothing but an egg water-ice. Now have ready $\frac{1}{4}$ of a lb. of conserved fruit chopped fine. You may use a mixture of cherries, pineapples, grapes and if you like apricots, or you can use cherries alone. Stir these in and stand aside for one hour to ripen. It must not stand too long as the fruit will harden so as to be uneatable.—From “Table Talk,” Philadelphia.

10.—Ginger Sherbet.

Make a lemon water ice and freeze, cut 4 ozs. of preserved ginger into very small pieces, adding to it 2 tablespoonfuls of the ginger syrup.—From “Table Talk,” Philadelphia.

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11.—Stuffed Spanish Cake.

Take a cold sponge cake of the desired size and soak thoroughly in sweet Spanish wine; stick closely over the surface large seedless raisins and blanched almonds. Just before serving pour over a cold, rich, Spanish cream, which is composed of 6 eggs, pint of milk, teacup of sugar, a stick of cinnamon and a stiff jelly whipped in at the time of serving.—From "Table Talk," Philadelphia.

12.—Cream Cornstarch Pudding.

Put 1 pt. of milk in a double boiler. Measure 4 even tablespoonfuls of cornstarch. Moisten with a little cold milk; add this to the hot milk; add a half cup of sugar, stir and cook constantly for 5 minutes, then take from the fire; add hastily the beaten whites of 4 eggs, a teaspoonful of vanilla, and turn into a mould to cool. Serve with custard made from the yolks of the eggs poured around.—"Table Talk," Philadelphia.

13.—Delmont Pudding.

Set 1 qt. of milk into water and let it boil; beat the yolks of 5 eggs with 4 tablespoonfuls of cornstarch, and 1 cup of sugar. Cook

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in the milk, and flavor to taste. Beat the whites of 5 eggs with $\frac{1}{2}$ cup of sugar, flavor, and pour over the top. Set in the oven until a light brown.

14.—Bake Well Pudding.

Line a deep English pie dish with rich paste rolled thin, cover with preserves to the depth of 1 inch. Then beat together the yolks of 8 eggs, and whites of 2, $\frac{1}{2}$ lb. of butter, $\frac{1}{2}$ lb. of powdered sugar, flavor with almond and thoroughly mix; pour over the preserves and bake in a moderate oven till set, then beat the remaining whites to a stiff froth, add a little sugar, pile over the pudding, return to the oven to brown. This is to be eaten cold.—From "Table Talk," Philadelphia.

15.—Nesselrode Pudding, (FRANCATELLI).

Make a pulp of 3 doz. large chestnuts; put into a sauce pan with the yolks of 8 eggs, 1 pt. of cream, a small vanilla bean powdered, a teaspoonful of salt, and $\frac{1}{2}$ pt. of pineapple syrup. Stir these ingredients over the fire until the eggs begin to thicken; take the cream from the fire, rub it through

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a fine sieve, cool and half freeze. While the pudding is being frozen, cut the following fruit in small pieces and put it into a bowl with a gill of maraschino: $\frac{1}{4}$ lb. seedless raisins, candied cherries, candied pineapple, citron and $\frac{1}{2}$ pt. of cream whipped. When the pudding is half frozen mix the cream and fruit with it and finish freezing.—From “Table Talk,” Philadelphia.

16.—Will's Sago Pudding.

One quart of boiling water turned upon a cup of sago. Have your pudding dish filled with apples pared and quartered. Stir the sago well, and turn over the apples; bake and eat with sauce, or cream and sugar. Tapioca can be cooked the same way.

17.—Strawberry Sherbet.

Mash 1 qt. of ripe strawberries with 1 lb. of granulated sugar; add the juice of 1 lemon and 1 tablespoonful of rose water. Let it stand for 2 hours, then strain through a cheese cloth; add 1 pint of water and stand in ice until wanted.—From “Table Talk,” Philadelphia.

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18.—Farina Pudding.

Boil 1 qt. of milk, sprinkle in gradually 2 even tablespoonfuls of farina, and stir well till it thickens, then let it boil slowly about 5 minutes. Take 3 beaten eggs, $\frac{1}{2}$ cup of sugar, 2 tablespoonfuls of melted butter, a little salt, and stir into the farina and milk. Flavor with lemon; bake $\frac{1}{2}$ an hour in quick oven, and eat warm.

19.—Whortleberry Pie.

Wash and pick over the berries; place them an inch thick on the under crust, covering them thickly with sugar; add a small piece of butter, cover with the upper crust and bake half an hour. Blackberry and raspberry pies are made the same way. They require no spice; but whortleberries are greatly improved by having a few currants or the juice of a lemon mixed with them. Sift powdered sugar over all fruit pies before serving.

20.—Gelatine Cream.

Cover $\frac{1}{4}$ box of gelatine with $\frac{1}{4}$ of a cup of cold water, soak $\frac{1}{2}$ an hour; then add to it half a cup of sugar and $\frac{1}{2}$ pt. of hot

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milk, stir until the gelatine is dissolved; add a teaspoonful of vanilla, strain and turn in a basin to cool. When cool, beat rapidly for 5 minutes, put in a mould in a cold place to harden.—From “Table Talk,” Philadelphia.

21.—Pineapple Sherbet.

Put 2 cups of water, and 3 cups of sugar on to boil. Stir until the sugar is dissolved then boil 5 minutes. Take a pint can of pineapple and pour as much as possible juice and all through a colander. Add this to the sugar and water with the juice of 1 lemon. Set away to cool. When cool, strain into freezer and freeze steadily until quite stiff. Remove the dasher and add white of 1 egg beaten to a stiff froth, and 1 tablespoonful powdered sugar. Beat well with spoon, pack, and set aside to ripen.—From “Table Talk,” Philadelphia.

22.—German Souffle.

Put a thick layer of stewed apples at the bottom of a dish. Make a custard with the well beaten yokes of 3 eggs, a pint of milk and sugar to taste. Pour the custard over the stewed apples; beat the whites of the

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eggs to a very stiff froth, and when the custard is cold pile it on the top; then bake lightly and serve hot.—From “Table Talk,” Philadelphia.

23.—Rice Pudding.

One quart of milk, $\frac{1}{2}$ cup of sugar, 1 teaspoonful of rose or vanilla extract, 1 teaspoonful butter, $\frac{1}{2}$ cup of rice; merely wash the rice, and after adding it to the sweetened pudding, put in the oven, occasionally stirring it for the first 4 minutes. It will be of the consistency of ice cream and very delicate. Bake until brown on top.

24.—Cantaloupe Bavarian Cream.

Cover $\frac{1}{2}$ a box of gelatine with half a cup of cold water and let stand for half an hour; dissolve over hot water. Whip 1 pint of cream to a stiff froth, turn into a basin, add half a cup of pulverized sugar, a pinch of salt, a teaspoonful of vanilla, 1 tablespoonful of sherry and the gelatine. Stir from the bottom toward the top until it begins to form a little, add $\frac{1}{4}$ of a cup of chopped candied fruit and continue stirring until the cream forms. Turn into a mould previously wet with cold

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water and stand away to harden. When ready to serve sprinkle chopped angelica over the top and serve on a garnish of lady fingers.—From “Table Talk,” Philadelphia.

25.—Fairy Toast.

Toast slices of stale sponge cake, and cut into pieces 2 inches square. Put a half tumbler of apple or any light colored jelly into the glass of No. 1 Keystone egg beater and beat slowly and continuously until very light; then mix in carefully the well-beaten white of 1 egg. Spread this over the squares of toast, and place a large canned cherry in the middle of each square. Serve cold with cream.—From “Table Talk,” Philadelphia.

26.—Nantucket Berry Pudding.

Wet with milk or water 1 pt. of grated cold potatoes, 1 pt. of flour, $\frac{1}{4}$ of a lb. of butter, a teaspoonful of salt, to the consistency of soft biscuit-dough, roll it, spread with any berries or even dried ones or zante currants. Roll again and fasten in a cloth. Steam an hour and a quarter. Eat with any sweet sauce.

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27.—Farina Pudding.

Heat 1 qt. of milk to the boiling point. Stir in dry 5 tablespoonfuls of farina and continue to stir till quite thick. Add 1 cupful of sugar and $\frac{1}{2}$ teaspoonful of salt. Flavor with lemon or vanilla and eat with sweetened cream or milk.

28.—Vanilla Ice Cream, (PHILADELPHIA).

Scald 1 pt. of cream; add one cup of granulated sugar, and stir continually not only till the sugar is dissolved, but for fully 10 minutes. The cream should look blue and thin. When cooked sufficiently take from the fire, add another pt. of cream and cool. When cold add 1 tablespoonful of vanilla and freeze.—From "Table Talk," Philadelphia.

29.—Peach Tapioca Pudding.

Set $\frac{1}{2}$ pint of tapioca in cold water for 2 or 3 hours, then place on stove until it boils. Sweeten with white sugar. Peel and slice ripe peaches to nearly fill a baking-dish; sprinkle over them white sugar, then pour over the tapioca and bake slowly for 1 hour. To be eaten with cream and sugar.

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30.—Apple Souffle.

Chop 8 apples, put them in a stew-pan with a tablespoonful of cold water, $\frac{1}{2}$ a pound of white sugar, and a piece of lemon peel, boil to a marmalade stirring all the time. Beat lightly with a little sugar the whites of 6 eggs, take out the lemon peel, add the apples to the eggs. Put in a buttered dish; smooth the top with a knife and bake 25 minutes. Serve hot.

31.—Tapioca Ice.

Soak one cup of pearl tapioca over night, in the morning boil in water until it clears, adding 1 cup of sugar and a little salt. Have a ripe pineapple chopped (not too fine) and turn the tapioca and sugar over it while boiling hot, stir and turn into a mould to cool. To be eaten with sugar and cream.

AUGUST.

1.—Banana Pudding.

Cut sponge cake in slices, and in a glass dish, put alternate layers of cake and slices of banana. Make a soft custard, flavor with a little wine, and pour over it. Beat the whites of the eggs to a stiff froth and heap over the whole.

2.—Watermelon with Sherry.

Take a ripe watermelon and cut out a deep plug. Through this pour gently and slowly 1 pt. (or more if the melon will hold it) of sherry, put in the plug and put it on the ice for 5 or 6 hrs. or until the sherry has permeated the melon.

3.—Kiss Pudding.

Put 1 pt. of milk into a double boiler to heat. Moisten 4 even tablespoonfuls of corn-starch in a little cold milk. Then stir it into the hot milk and cook 2 minutes; add a half cup of sugar, the well-beaten yolks of 4 eggs

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and 1 teaspoonful of vanilla. Pour into a pudding-pan and sprinkle with a layer of grated cocoanut. Beat the whites of the eggs to a stiff dry froth; add 2 tablespoonfuls of powdered sugar; mix lightly and heap over the pudding. Put in the oven a moment to brown. Watch carefully as it takes but an instant to burn. Serve cold.—From “Table Talk,” Philadelphia.

4.—Pineapple Souffle Frozen.

Separate 6 eggs; beat the yolks until creamy. Pare and grate 2 medium pineapples; the pulp must measure 1 pt. Add to this the juice of 1 lemon and 1 lb. of granulated sugar; stir until the sugar is thoroughly dissolved. Cover $\frac{1}{2}$ box of gelatine with $\frac{1}{2}$ cup of cold water and allow it to soak while the pineapple is being prepared; add the beaten yolks to the pineapple; mix carefully. Put the gelatine over a kettle of hot water and when thoroughly dissolved, add it to the pineapple. Turn the pineapple into a tin basin and stand this in a pan of cracked ice; stir carefully until the mixture begins to thicken; then add hastily 1 pt. of cream, thoroughly whipped, turn this into a mould,

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put on the lid ; bind the seam with a piece of muslin dipped in butter or melted suet, and pack the mould in salt and ice ; let it stand 2 hours. This should be frozen at least 1 inch on the outside ; the centre soft.—“ Table Talk.”

5.—Iced Peaches.

Pare the peaches and mash them, add 1 pt. of water, and $\frac{1}{2}$ lb. of sugar, stir until sugar is dissolved, then turn into a small freezer, pack with coarse salt and ice, turn until frozen and serve at once.—From “ Table Talk,” Philadelphia.

6.—Gold and Silver Pudding.

One qt. of milk, 1 cup of sugar, 6 eggs, leaving out the whites of 4 ; scald the milk ; add sugar and dissolve cornstarch, and 1 wine-glass of sherry ; bake for $\frac{1}{2}$ an hour, when cold cover with a frosting made of the whites of 4 eggs, a cup of pulverized sugar, add flavoring, brown in a hot oven.

7.—Tapioca Cream.

Cover three tablespoonfuls of tapioca with cold water, and soak for 3 hours. Drain and put in the farina boiler with 1 qt. of milk.

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Cook for $\frac{1}{2}$ hour, or until the tapioca is very clear and soft. Beat the yolks of 4 eggs light, add to them a cup of granulated sugar and beat again. Five minutes before taking the pudding from the fire, add the eggs to the milk and tapioca and stir until it begins to thicken. Take from the fire, add a teaspoonful of vanilla, and turn into a greased baking dish. Make a meringue of the whites of 3 eggs with 4 tablespoonfuls of powdered sugar, cover the top of the pudding and brown in a moderately quick oven. Serve cold.

8.—Pan Cake.

Separate 2 eggs, beat the yolks, add to them 1 gill of milk, $\frac{1}{4}$ teaspoonful of salt, a tablespoonful of melted butter, and about $\frac{2}{3}$ of a cup of flour, beat well, add the well-beaten whites. Put a teaspoonful of butter in a frying-pan, when hot, pour on a very thin layer of the batter, brown on 1 side, turn and brown on the other. Spread thickly with jam, roll, dust with powdered sugar and serve. The batter must be quite thin.—From "Table Talk," Phila.

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9.—Frozen Mint.

Make a plain lemon water-ice, and when frozen very hard, add, stirring all the while a mint julep made as follows: Bruise several sprigs of mint in 2 or 3 tablespoonfuls of water sweetened with one lump of sugar; add 1 cup of brandy and 1 of sherry; let it stand for 10 minutes and strain. When the julep has been added to the water-ice, pack the freezer and allow the mint to stand some hours to ripen before freezing.

10.—Apple Sago.

Cover $\frac{1}{2}$ pt. sago with 1 pt. of water, soak over night. In the morning add one pint of hot water; stand a sauce pan over the fire and cook very slowly, without stirring, until the sago is clear. If the water has been entirely absorbed, add sufficient to make it the proper consistency. Pare and core the desired number of apples. While the sago is cooking the apples can also be cooking in the oven. Put them in a tin basin; add 4 tablespoonfuls of sugar and a cup of water. Place them in the oven and cook slowly, until you can pierce them with a fork. Now fill the cores with sago and cover them all over with

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what remains. Stand the mixture away until ice cold. Serve with sugar and cream.—From “Table Talk,” Philadelphia.

11.—Frozen Plum Pudding.

Put 1 pt. of milk in a double boiler; add to it 1 cup of stoned raisins; cover the boiler and stand over a moderate fire for 30 minutes. Now add to this milk, $\frac{1}{2}$ lb. of almonds, that have been dried and grated, 12 good-sized boiled chestnuts chopped into small pieces, $\frac{1}{4}$ of a lb. of citron shredded, and if you can get it, $\frac{1}{4}$ of a lb. of candied pineapple; let all these soak together for 1 hour. Put a pt. of cream, now, in a double boiler, and add to it 9 ozs. of sugar. Stir until the sugar is dissolved. Take it from the fire, and add 1 pt. of uncooked cream and raisin mixture; add a teaspoonful of vanilla, a tablespoonful of brandy and the grated rind of 1 orange and 1 lemon. Turn this mixture into the freezer; stir constantly until the mass is well frozen. Stand away for two hours to ripen.

12.—Frozen Watermelon.

Cut from the side of the melon a sort of three cornered piece, then on the other side

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the same, forming as it were a basket with a handle, the same as you make orange baskets. Take all the ripe portion and put aside in an earthen bowl and trim the handle and basket in good shape. Remove the seeds from the pulp and with a silver spoon chop and mash the pulp of a large watermelon, add 1 cup powdered sugar, stir until the sugar is dissolved, turn into a freezer and freeze. When ready to serve put back into the watermelon rind and serve at once. It will require the ripe portion of two melons to fill the basket full, in a small family a basket might be made from half the rind, making a long handle, take from the bottom a slice to make it stand even.—“Table Talk.”

13.—Huckleberry Shortcake.

Beat 2 tablespoonfuls butter to a cream with $\frac{1}{2}$ cup of sugar; add 1 egg unbeaten, and beat the mixture very light; add 4 tablespoonfuls milk and $\frac{3}{4}$ of a cup of flour, to which has been added 1 teaspoonful baking powder; mix quickly and lightly. Bake in well greased, deep pie-plates for 20 minutes in a moderate oven. The berries must be slightly cooked with a little sugar to start

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the juice, then spread on the cakes.—“Table Talk.”

14.—Peach Sherbet.

Take a qt. can of fine peaches, rub through a sieve. Add 1 pt. water, 1 cup sugar, and 1 cup orange juice. Freeze like a punch and serve in glasses, adding a tablespoonful of champagne to each glass when served.—From “Table Talk.”

15.—Ambrosia.

Slice $\frac{1}{2}$ doz. oranges and place a layer of them in a glass dish. Strew over it powdered sugar and then a layer of dessicated cocoanut. Repeat alternate layers of fruit and cocoanut until the dish is full.—From “Table Talk,” Philadelphia.

16.—Batter Pudding With Peaches.

Beat 2 eggs without separating until very light; add $\frac{1}{2}$ pt. milk then 3 cups flour; beat until smooth. Add a tablespoonful melted butter, 2 teaspoonfuls baking powder; beat again and stir in carefully 6 peaches, pared and cut into squares. Pour this into the mould and boil continuously for 2 hours.—From “Table Talk,” Philadelphia.

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17.—Pudding A'La Zouave.

Blanch $\frac{1}{2}$ lb. almonds, pound them in a mortar, a few at a time, adding $\frac{1}{2}$ lb of butter ; then add 4 well beaten eggs, $\frac{1}{2}$ pt. milk, $\frac{1}{2}$ pt. sugar, and a glass of raisin wine. Mix this until it forms a smooth paste, then stir in 1 lb. grated apples, these ingredients being properly mingled, put it into a well buttered mould and bake 1 hour. The raisin wine is simply water in which raisins have been steeped for two hours, then cover and stand in a cool place 24 hours.—From "Table Talk," Philadelphia.

18.—Baked Peach Pudding.

Boil $\frac{1}{2}$ cup rice until tender in plenty of boiling salted water, drain, put in a farina boiler with 1 cup peach juice. Cook until the juice is nearly or quite absorbed, then stir into it 1 cup granulated sugar, and 2 tablespoonfuls butter and yolks of 2 eggs, stir until the sugar is dissolved. Grease a pudding dish, put in a layer of rice then a layer of peaches and so on until the dish is filled. Bake 30 minutes.—"Table Talk."

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19.—Tapioca and Peach Jelly.

Soak a cup of tapioca in cold water for several hours, then put it into a qt. of cold water, and let it cook very slowly till it becomes a clear jelly. Add a dozen ripe peaches cut into very small pieces and 2 cups of sugar. Let this cook slowly for an hour longer, stirring occasionally. Turn into a mould and let it grow perfectly cold before serving. Serve with cream.

20.—Minute Pudding.

Mix 5 tablespoonfuls flour with $\frac{1}{2}$ cup of cold, sweet milk, a very little salt. Stir it into $1\frac{1}{2}$ pts. boiling sweet milk; boil 1 minute stirring constantly; remove from the fire until luke-warm, add 3 beaten eggs, stir until it boils and eat with cream and sugar.

21.—Berry Pudding.

One pt. milk, 2 beaten eggs, 1 teaspoonful salt, $\frac{1}{4}$ teaspoonful soda, $\frac{1}{2}$ teaspoonful cream of tartar, and flour to make a thick batter. Dissolve the soda in a little water, and sift cream of tartar through the flour. One pt. whortleberries, raspberries, currants or blackberries dredged with flour, stirred in the last thing. Steam 1 hour.

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22.—Biscuit Glacés.

Cook 1 lb. of sugar and a pint of water together for 5 minutes, then add a tablespoonful of vanilla sugar and the well beaten yolks of 6 eggs, whisk over the fire for a minute and strain in an earthen or china bowl. Beat until stiff and cold, then add 4 tablespoonfuls of brandy. Whip 1 pt. of cream, stir it into the mixture, then fill small biscuit moulds. Pack in salt and ice and freeze for an hour and a half or two hours.—“Table Talk,” Philadelphia.

23.—Sidney Pudding.

Seven sponge cakes of the small oblong kind, 3 oz. of ratafia cake, 2 oz. dried cherries, 1 pt. of milk, 5 yolks of eggs, 3 whites ditto, 1 wine-glass of brandy and wine, and extract of orange. Place the mixture after it is well mixed in a pie-dish well buttered, and bake in a slow oven. Be very careful that it does not burn.

24.—Apple Marmalade With Sauce.

Pare, quarter and core 6 lbs. of tart apples ; add to them 4 lbs. of granulated sugar, boil very slowly for an hour or until thick and

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jelly like. When nearly done add 2 teaspoonfuls of ground cloves, turn into moulds and serve with whipped cream or soft custard.

25.—Caramel Ice Cream.

One qt. cream, $\frac{1}{2}$ lb. sugar, 1 vanilla bean, or 2 tablespoonfuls ext. Put the sugar; $\frac{1}{2}$ the cream and the bean split in halves, on to boil in farina boiler; stir constantly for 10 minutes; take from the fire, take out the bean, and with a blunt knife scrape out the seeds and soft parts from the inside of the bean, being careful not to waste a bit. Mix the seeds thoroughly with the cream and stand away to cool. When cold, add to the remaining cream and freeze.—From “Table Talk,” Phila.

26.—Milk Sherbet.

One qt. milk, juice of 3 large lemons, and 1 pt. sugar. Mix and freeze same as cream. The milk will curdle with the addition of the lemon but come all right in freezing.

27.—Trifle Pudding.

Put 1 pt. milk in double boiler over fire; separate 4 eggs, beat whites to a stiff froth, add to the yolks 4 tablespoonfuls sugar, beat until light, add the scalding milk to the

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yolks, return the whole to the double boiler, stir over the fire for just a moment, until the custard is the consistency of thick cream. Now take from the fire and add 6 grated macaroons, $\frac{1}{4}$ teaspoonful, or 10 drops bitter almond flavoring, stand aside to cool; drop the whites of the eggs by spoonfuls on top of boiling water, let them cook for an instant remove them carefully, stand aside to cool. When the custard is cool add 2 tablespoonfuls of sherry; turn into a glass dish, cap it with the whites, dust it with powdered macaroons and it is ready to serve. The whites of the eggs may be omitted if you like just the simple custard.

28.—Peach Blanc Mange.

Cover $\frac{1}{2}$ a box of gelatine with $\frac{1}{2}$ a cup of cold water and let stand for $\frac{1}{2}$ an hour; pour over it 1 cup of hot scalded milk and stir until it is dissolved. Select 8 nice ripe peaches, peel, seed and press through a sieve; add 1 cup of pulverized sugar. Beat 1 pt. of cream gradually into the peaches, add the dissolved gelatine, well mixed, pour into moulds and stand away to harden.—From "Table Talk," Philadelphia.

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29.—Tutti Frutti.

Put 1 pt. sugar and 1 qt. of water over the fire, in a saucepan; stir until the sugar is dissolved, and boil, after it begins to boil, 5 minutes. Strain and stand aside to cool. The yellow rind of 1 orange may be grated and added to the sugar, before it is put over the fire. Select 12 large, juicy oranges; carefully squeeze out the juice and strain it. Add this to the syrup. Turn this mixture into a freezer, and press very hard, stirring evenly and smoothly all the while. Have ready the following mixture of fruit so that the moment the ice is frozen, you may stir the mixture in. Chop very fine $\frac{1}{2}$ lb. candied cherries, $\frac{1}{2}$ lb. candied apricots, $\frac{1}{4}$ lb. candied pineapples. Mix and cover the fruit with 4 tablespoonfuls of sherry and one tablespoonful of brandy; this can be soaking while you make the water-ice, and when that is frozen hard, add the mixture, remove the dasher. Repack the can, stand away for $1\frac{1}{2}$ or 2 hours.—“Table Talk.”

30.—Lemon Pie.

Separate 3 eggs, add gradually to the yolks 1 cup of sugar, the juice and rind of 1

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lemon, beating until light. Put a tablespoonful of flour into a cup, and add gradually $\frac{1}{2}$ a pt. of milk; strain this into the eggs and sugar, stir until the sugar is dissolved. Put it into the crust and bake in a moderately quick oven for about 30 minutes, or until the centre of the pie is jelly like. Beat the whites of the eggs until light, then add 3 tablespoonfuls of powdered sugar, and beat again until stiff. Heap this over the top of the pie; return to the oven until a golden brown.—“Table Talk,” Phila.

31.—Apple Fritters.

Beat 3 eggs very light, stir in 1 teaspoonful salt, 1 tablespoonful sugar, the grated rind and juice of half a lemon, 1 pt. milk, 2 cups chopped apple, 2 cups flour. Stir well and fry in lard, or they can be baked on a griddle as pancakes. Sift sugar over them before serving.

SEPTEMBER.

1.—Café Parfait.

Whip 1 qt. of cream, sweetened with $\frac{1}{2}$ cup of powdered sugar, to a stiff dry froth; add carefully $\frac{1}{2}$ cup of strong black coffee, and turn at once into a mould or freezer. If a mould place over it a piece of greased writing-paper, and press the lid down tightly; if in a freezer remove the dasher. Pack the mould in salt and ice, and let stand for 3 or 4 hours before serving.—From “Table Talk,” Philadelphia.

2.—Steamed Chocolate Pudding.

Beat the yolks of 3 eggs light, add gradually 1 cup of sugar and beat until light. Add 3 tablespoonfuls of sweet milk and 1 oz. of chocolate or cocoa, melted over hot water. Mix thoroughly, add 1 cup of flour and beat until smooth. Beat the whites of the eggs to a stiff dry froth and add quickly to the pudding with 2 teaspoonfuls of baking powder. Put a large spoonful in greased cups

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and steam 20 minutes. Serve with the following sauce. SAUCE.—Beat 1 cup of powdered sugar and $\frac{1}{2}$ cup of butter together to a cream. Add 1 teaspoonful of vanilla and gradually, $\frac{1}{2}$ cup of milk, stirring all the while. Place the bowl in a basin of hot water. Stir until the sauce is smooth and creamy, no longer.—From “Table Talk,” Philadelphia.

3.—Apple Tapioca Pudding.

Soak one cup of tapioca in enough boiling water to cover it; when it is quite soft, stir in 3 beaten eggs, 2 tablespoonfuls of sugar, and add 1 qt. of milk, also a little salt. Fill a pudding dish with apples pared and cored; stir the mixture well and pour over the apples; bake and eat with cream and sugar.

4.—Whortleberry Dumpling.

1 qt. whortleberries, half a pt. of milk, half a cup of flour, 1 egg beaten very light, a little salt. Boil an hour and a half.

5.—Almond Souffle.

Put a $\frac{1}{2}$ pint of milk in a farina boiler. Moisten 3 tablespoonfuls of cornstarch with 4 tablespoonfuls of cold milk, add it to the

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hot milk, cook until it thickens, add a $\frac{1}{4}$ of a lb. of grated macaroons, take from the fire and add the well-beaten whites of 5 eggs. Fill souffle cups $\frac{2}{3}$ full of this mixture, stand them in a pan of boiling water for 20 minutes. Serve immediately with a light wine sauce.—From "Table Talk," Phila.

6.—Nellie's Corn Pudding.

Grate 12 ears of sweet corn, stir into a qt. of milk, add 4 beaten eggs, two cups of sugar and a tablespoonful of salt. Pour the mixture into a dish, and put small piece of butter on top; bake $\frac{3}{4}$ of an hour in a quick oven and eat hot with butter.

7.—Iced Pudding.

One qt. of cream well sweetened flavored with curacao and 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 sweet meats and so on until the mould is filled. Cover it and put it in a pail of ice and salt, let it stand until it is quite stiff.

8.—Frozen Tapioca Custard.

Put 1 cup of pearl tapioca in the farina boiler with 1 pt. of milk. Cook for one hour.

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If the instantaneous tapioca is used such long cooking is not necessary. Scald 1 pt. of milk, add 1 cup of sugar, and cook for 10 minutes. Add the tapioca with the milk in which it has been cooking and cook 15 minutes longer. Beat the yolks of 4 eggs very light, add to the custard, stir for 1 minute, remove from the fire and, when cool, flavor with 2 teaspoonfuls of vanilla. Turn into the freezer and freeze. When nearly frozen beat in 1 cup of cream whipped to a stiff, dry froth, finish freezing, pack and stand away to ripen. If not rich enough use a pt. of cream instead of the cup.—“Table Talk.”

9.—Crumb Pudding.

Seed and chop one cup of raisins; mix with 1 pt. of cake crumbs. Dissolve 1 teaspoonful of soda in a very little warm water, add to 1 cup of molasses and mix with the crumbs. Beat 2 eggs light, without separating; add to them 1 cup of sweet milk, and mix with the crumbs and molasses. Turn into a greased pudding mould. Steam 2 hours and serve with sauce.—From “Table Talk,” Philadelphia.

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10.—Quick Puff Pudding.

Add 1 heaping teaspoonful of baking powder to $1\frac{1}{2}$ cups of flour; mix well, add a $\frac{1}{2}$ teaspoonful of salt, and 1 tablespoonful of cold, hard butter. Work the butter into the flour with No. 2 egg beater by quick, short motions, then add sufficient milk to make a rather stiff batter; mix thoroughly. Grease muffin cups and place them in a steamer; put 1 tablespoonful of batter in the bottom of each cup, then a tablespoonful of whipped uncooked apple, then another of batter. Cover the steamer and steam for 45 minutes. Serve hot with sauce. SAUCE.—Beat $\frac{1}{2}$ a cup of butter to a cream, add gradually a $\frac{1}{2}$ cup of powdered sugar; beat until very light and white. Then add a $\frac{1}{4}$ cup of thick cream and beat again. Flavor with lemon or vanilla, and stand away until very cold.—From “Table Talk,” Philadelphia.

11.—Calf's-foot Jelly.

Five qts. of water to 4 feet; boil them tender, strain the liquor, when cold, take off the fat, add to the jelly 4 eggs, 1 lb. sugar, 2 lemons, a glass of rose water or orange juice, a little cinnamon; boil until clear, put into glasses.

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12.—Fig Rice.

Boil 1 cup of rice in a large cup of water for 30 minutes, then drain it and turn into a colander. Stand it in the oven until the rice is white and dry. Chop $\frac{1}{2}$ a lb. of figs quite fine; mix them carefully with the rice, not breaking the grains; stand the colander over a sauce-pan of boiling water, cover it with a lid and steam slowly for 20 minutes. The colander must not touch the water. Serve hot with sweetened cream.—From “Table Talk,” Phila.

13.—Charlotte De Pommes Aux Abricots.

Take a doz. fine pippin apples, cut them into quarters, peel, core, and put in a pan with a lump of butter, a teaspoonful of ground cinnamon, the grated rind of a lemon, a saltspoonful of grated nutmeg, and a $\frac{1}{4}$ lb. of powdered sugar. Cook over a moderate fire, and when nearly done remove, mix with it $\frac{1}{2}$ a lb. of apricot marmalade, put it in a mould, which has been previously buttered and lined with thin slices of bread dipped in melted butter; cover the apples with similar slices of bread. Put into a moderate oven and bake to a rich brown color. Serve hot.

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14.—Cottage Pudding.

Beat the yolk of 1 egg light, add to it gradually 1 cup of granulated sugar, beating all the while, $\frac{1}{2}$ cup of milk, $1\frac{1}{2}$ cups of flour, and beat until light and smooth. Beat the white of the egg to a stiff, dry froth and stir it gently into the batter with 1 teaspoonful of baking powder. Put in a greased baking dish and bake 25 minutes in a slow oven.—“Table Talk,” Philadelphia.

15.—Carolina Cake.

Cream $\frac{1}{4}$ lb. of butter, and 1 lb. of granulated sugar together, then work in gradually 1 lb. of sifted flour; add a heaping teaspoonful baking powder, and then stir in lightly and rapidly three gills of thick, sweet cream. Bake quickly in greased gem-pans. Serve warm.

16.—Queen of Puddings.

One pint of bread crumbs, soaked in 1 pt. of milk, a cup of sugar, yolks of 8 eggs and whites of 4, lump of butter the size of an egg, and a pinch of salt. Bake in moderate oven. Make a meringue of the four whites and put

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it on the pudding when it is baked, then return it to the oven for just time enough to brown.

17.—Apple Pan Pie.

Fill a deep earthen pudding-pot with slices of apple, pour over as much molasses as required for sweetening, sprinkle a little cinnamon, cover with a paste, having a small slit in the middle, and place in the oven. After the first paste is baked it may be taken off, and the apple remain long enough to be a deep red. When sufficiently cooked take from the oven and immediately break the paste in small pieces and stir into the sauce while hot. To be eaten cold.

18.—A Sweet Potato Pudding.

Bake six good-sized white potatoes. When done and mealy, scoop out the centres, and with a No. 1 Keystone egg beater beat until very light, add two ozs. of butter, four tablespoonfuls of sugar and four tablespoonfuls of cream ; beat gently until thoroughly mixed. Put 3 eggs into the glass without separating, and with the beater beat until very light ; mix these carefully into the potatoes, and drop by

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spoonfuls into smoking hot fat. Serve hot, dusted with powdered sugar.—“Table Talk.”

19.—Steamed Bread Pudding.

Scald 1 pint of milk; add 1 cup of stale bread crumbs, 1 tablespoonful of butter, and 1 cup of sugar. Mix well, and let it stand till cool. Beat 3 eggs light without separating. Add to the pudding with $\frac{1}{2}$ teaspoonful of vanilla, and a pinch of cinnamon. Turn into a greased pudding mould, and steam for $1\frac{1}{2}$ hours. If desired fruit can be added to the pudding, either raisins and currants flavored and added with the eggs, or canned cherries or peaches well drained from their syrup.—From “Table Talk,” Philadelphia.

20.—French Vanilla Ice Cream.

Put 1 qt. of cream into a farina boiler with a small vanilla bean; scald and strain. Beat the yolks of 6 eggs very light with 1 cup of granulated sugar; add the scalded cream to the eggs and sugar, return to the farina boiler and stir over the fire until it begins to thicken. Take it from the fire, cool and freeze. In using the bean it should be split in half and all the seed and pulp scraped out. Put the

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shell or outside in the cream when it is scalded; add the seeds and the pulp to the sugar.—From “Table Talk,” Philadelphia.

21.—Orange Souffle, (FROZEN).

One quart of cream, yolks of 6 eggs, 1 pt. of orange juice, $\frac{1}{2}$ box of gelatine, one pound sugar. Cover the gelatine with $\frac{1}{2}$ cup of cold water, and soak 1 hour; then add $\frac{1}{2}$ cup of boiling water, and stir until dissolved. Mix the orange juice and sugar together until they form a syrup. Beat the yolks of the eggs to a cream. Whip the cream. Mix the yolks and syrup together in a tin basin, place it in a pan of ice-water, strain the gelatine into it, and stir carefully until it begins to thicken, then stir in lightly and quickly the whipped cream, turn into an ice-cream mould and freeze 2 hours. Should not be frozen as hard as ice cream. Serve with montrose sauce poured around. This will serve 10 people.

22.—Apricot Fool.

Soak $\frac{1}{2}$ a lb. of evaporated apricots over night. In the morning, put them in a porcelain-lined kettle, with sufficient water to cover. Cover the kettle and stew slowly un-

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til tender ; then beat until smooth and entirely free from lumps. Add 1 tablespoonful of butter, yolks of 4 eggs, well beaten, and a $\frac{1}{2}$ cup of sugar. Beat the whole until thoroughly mixed ; and pour into a glass dish. Beat the whites of the eggs until light ; add two heaping tablespoonfuls of powdered sugar, mixing thoroughly ; heap on top of the apricots and stand away until cold.—“ Table Talk.”

23.—Omelets A La Celestine.

Make a sufficient number of omelets as follows : Break 4 eggs in a bowl, beating them only enough to mix the whites and yolks thoroughly. Add a tablespoonful of powdered sugar, and a very little butter. Put a teaspoonful of butter in the omelet pan, as soon as hot turn in the eggs. Shake the pan, so the eggs do not set and brown until the raw egg is all cooked, lifting the cooked part every few seconds to allow the raw egg to run upon the hot pan. As soon as the omelet is set add three tablespoonfuls of strawberry jam ; fold over the omelet ; turn onto a platter ; dust with powdered sugar and serve at once.—“ Table Talk.”

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24.—Sago Pudding.

Put $\frac{7}{8}$ of a cup of sago to a qt. of cold milk, add $\frac{1}{2}$ teaspoonful of salt, and turn into a double boiler; let it remain till the sago is thick, then put into a pudding-dish, and while hot add $\frac{1}{2}$ cup of butter; when cool add 4 eggs well beaten, a cup of white sugar, the grated rind and juice of a lemon. Bake until brown. It is improved by adding a gill of rose-water, or half a glass of wine.

25.—Angelique Punch.

Chop $\frac{1}{2}$ lb. of Sultana raisins very fine. Add then to the juice and rind of a lemon and 1 cup of granulated sugar. Pour over the mixture 1 pt. of boiling water and stir until the sugar is dissolved. Press through a sieve, add 1 pt. of California angelique wine and freeze. When frozen beat in the white of 1 egg beaten stiff with 2 tablespoonfuls of powdered sugar. Pack and stand away to ripen for 1 hour before serving.—“Table Talk.”

26.—Baked Apple Dumpling.

Make a crust as for soda biscuit, peel and core the apples, cut the dough in square

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pieces, and cover each apple; put them in a dripping-pan, and place in the oven for five minutes. Then make a syrup of sugar and water, (1 cupful of sugar to a pt. of water) and pour into the dripping-pan; baste with the syrup while cooking; when done eat with sweet cream.

27.—Troy Pudding.

One cup each of chopped suet, stoned raisins, molasses and milk; 1 egg, 3 cups of sifted flour, a little salt and a pinch of soda; boil or steam 3 hours. Serve with a sweet sauce.

28.—Chocolate Fritters.

Beat the yolks of 2 eggs light; add 1 cup of cold water, and beat into 8 tablespoonfuls of flour. If very thick add more water. The batter should pour thickly from a spoon. Add 1 tablespoonful of olive oil, 2 tablespoonfuls of melted chocolate, sugar to sweeten, and 1 teaspoonful of salt. Beat well; then add the whites of the eggs beaten to a stiff, dry froth, and beat again. Fry in hot lard and let stand at least half an hour before serving.—“Table Talk.”

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29.—Dick's Delight.

Make a layer cake (as for jelly cake). Slice 6 bananas and cover each layer thickly with them, sprinkle with powdered sugar and pour 2 tablespoonfuls of sherry over each. Put one upon the other and pour cream or soft custard over all.

30.—Hedge Hog.

Two pounds of blanched almonds, beat them with a little rose-water; beat in the yolks of 12 eggs and the whites of 7, $\frac{1}{2}$ a pt. of sweetened cream, and $\frac{1}{4}$ lb. of the best butter creamed; set it over a slow fire until it gets quite stiff, then make it in the form of a hedgehog; stick it over with blanched almonds cut in thin pieces. It can be set on wine jelly.

OCTOBER.

1.—Bird's Nest Pudding.

Pare six apples and take out the cores with apple corer. Fill the holes with sugar, after placing the apples in an earthen pudding dish. Make a batter of 1 pt. of milk, 2 tablespoonfuls of flour and 3 eggs. Pour this over the apples and bake until the fruit is soft.

2.—Grape Pie.

Take a sufficient quantity of grapes for the number of pies you wish to make; pulp them, put the pulps into a porcelain-lined kettle; bring them to boiling point; press them through a sieve to remove the seeds; add the skin to the grape pulp; cook 10 minutes; sweeten to taste. It is well to allow a $\frac{1}{2}$ lb. of sugar to each lb. of grapes. Fill the pies with this mixture; put on an upper crust and bake in a quick oven for about 30 minutes. An old-fashioned way of making

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grape pie is to simply fill the under crust with whole grapes; then add a $\frac{1}{2}$ cup of sugar and a $\frac{1}{2}$ cup of molasses. The pie is then covered and baked for 35 minutes.—“Table Talk,” Philadelphia.

3.—Whole-wheat Pudding.

Mix in a bowl two cupfuls of whole-wheat flour, $\frac{1}{2}$ a teaspoonful of soda, dissolved in $\frac{1}{2}$ a cupful of New Orleans molasses, $\frac{1}{2}$ a teaspoonful of salt, and 1 cupful of sweet milk; mix well and add 1 cupful of ripe peaches; pour into a buttered mould; place in a kettle of boiling water and boil steadily $2\frac{1}{2}$ hours. Serve with cream, or if a rich sauce is desired, a wine or foamy sauce will be very nice.—From “Table Talk,” Philadelphia.

4 —Hunter’s Pudding.

One pound raisins, 1 lb. currants, 1 lb. suet, 1 lb. bread crumbs, $\frac{1}{2}$ lb. moist sugar, 8 eggs, 1 tablespoonful flour, $\frac{1}{4}$ lb. citron, 1 glass brandy, 10 drops extract of almond, $\frac{1}{2}$ nutmeg, mace and cloves. Stone and chop the raisins, chop the suet very fine, and

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rub the bread until the lumps are well broken ; pound the spice to powder, cut the citron into thin shreds ; mix all the ingredients well together adding the sugar ; beat the eggs to a stiff froth, and as they are beaten drop into them the almond ; stir these into the dry ingredients, mix well, and add the brandy ; tie in a buttered cloth or mould. Steam or boil 8 hours.

5.—Alice Pudding.

One-half pound fresh butter, $\frac{1}{2}$ pound powdered sugar, $\frac{1}{2}$ lb. flour, $\frac{1}{4}$ pound currants, 4 eggs, two teaspoonfuls extract of lemon, or any other preferred. Beat the batter to a thick cream, strew in by degrees the sugar, and mix both well together ; then dredge the flour in gradually ; add the currants, and moisten with the eggs which should be well beaten. When all the ingredients are well stirred and mixed, butter a mould that will hold the mixture exactly, tie down with a cloth, put the pudding in boiling water and boil five hours. When turned out, sprinkle with a little powdered sugar, and serve with sweet sauce.

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6.—Peach Meringue.

Canned peaches. Pour over them an icing of the beaten whites of 6 eggs, and 6 table-spoonfuls of sugar. Brown slightly in the oven. Serve with custard made from the yolks of the eggs.

7.—Indian Corn and Tapioca Pudding.

One quart sweet milk, 4 tablespoonfuls yellow corn meal, 1 cup molasses, 2 table-spoonfuls tapioca, 1 egg, a little salt. Scald milk with tapioca, (reserving 1 cup of the milk cold). When the tapioca is swollen add meal and molasses stirred carefully together to avoid lumps. Set away to cool before adding the egg, well beaten, and the salt. Bake in slow oven 2 hours, and then add the reserved cup of cold milk. Do not stir in the cold milk. Bake another hour—in all three hours—in a slow oven.—From “Table Talk,” Philadelphia.

8.—Fruit Croquettes.

Soak $\frac{1}{2}$ baker's 5 cent loaf freed from crust in a pt. of milk for 15 minutes, then stir it over the fire until it boils; take from the fire, add the yolks of 2 eggs, then cook

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just a moment; add $\frac{1}{4}$ teaspoonful of salt, 2 tablespoonfuls of sugar, a grating of nutmeg, 1 cupful of raisins, currants and citron mixed and chopped fine, turn this mixture out to cool, form into cone-shaped croquettes, dip in egg, then in bread crumbs, and fry in smoking hot fat.—From “Table Talk,” Philadelphia.

9.—Orange Roley-Poley.

Make a light paste as for apple dumpling, roll in an oblong sheet, and lay sweet orange (peeled, sliced and seeded) over it. Sprinkle with white sugar; scatter a teaspoonful or 2 of the grated yellow peel over it all and roll up closely, folding down the end to secure the syrup. Boil in a pudding cloth 1 hour and a half. Eat with lemon sauce.—From “Common Sense in the Household,” by Marion Harland, Copyright 1880, 1892 by Charles Scribner’s Sons.

10.—Rum Omelet.

Beat 4 eggs just enough to mix them, add 4 tablespoonfuls of warm water and a piece of butter the size of a walnut. Put a tablespoonful of butter in a frying-pan, when melted and hot, turn in the eggs. Shake

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the pan and as soon as the omelet begins to set, lift it at one side and allow the softer part to run under. Continue this until the omelet is cooked, dust it with salt and pepper, fold it over and turn it out on a heated dish. Dust it with granulated sugar, sprinkle it with rum, pour about 2 tablespoonfuls around the omelet, set fire to it and send at once to the table.—From “Table Talk,” Philadelphia.

11.—Café Frappé.

One quart of freshly made black coffee, sweetened to taste. Turn this mixture into a freezer, and turn the crank slowly until it is frozen like snow; beat the white of 1 egg to a stiff froth, add 1 tablespoonful of powdered sugar, and beat again. Stir this into the frappé with a spoon and it is ready to use.—“Table Talk.”

12.—Rice Pudding.

One coffee cup of rice, two quarts of milk, 8 tablespoonfuls of sugar, 1 teaspoonful of salt. Butter the size of an egg (melted) nutmeg and cinnamon to taste. Wash and pick over the rice, and soak in 1 pt. of milk 2 hours. Then add the rest of the milk, the

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sugar, salt, butter and spice. Bake 2 hours, and eat cold.—From “Common Sense in the Household,” by Marion Harland, Copyright 1880, 1892 by Charles Scribner’s Sons.

13.—Fruit Tapioca.

Add $\frac{1}{2}$ a cup of tapioca to 1 pt. of water, and let it cook very slowly, until the tapioca is soft and transparent. Add $\frac{1}{2}$ cup of sugar and stir until dissolved. Then add one cupful currant jelly and cook stirring all the while, until the tapioca is clear. Take from the fire, turn into a mould previously wet with cold water, and put away to cool. In summer ripe berries can be used in place of the jelly, using more sugar if needed.—“Table Talk.”

14.—Potato Suet Pudding.

Take a lb. of mealy potatoes boiled and mashed smooth; add 4 ozs. of chopped beef suet, 3 eggs, a little milk, sugar to taste, and a good dessertspoonful of cinnamon or allspice. Put it into a dish, cover tight and steam for an hour. Serve with a sweet sauce.

15.—Jelly Fritters.

One scant cup sponge cake crumbs, very fine and dry, 1 cup boiling milk, 4 eggs, 2 tablespoonfuls powdered sugar, 1 teaspoonful

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of cornstarch, wet in a little cold milk, two tablespoonfuls currant or cranberry jelly. Soak the crumbs in the boiling milk, and stir in the cornstarch. Heat all together to a boil stirring all the time. Beat the yolks light, and add to this as it cools, with the sugar. Whip in the jelly, a little at a time and put in the whites, beaten to a stiff froth at the last. Fry immediately.—From “Common Sense in the Household,” by Marion Harland, Copyright 1880, 1892 by Charles Scribner’s Sons.

16.—Pumpkin Custard.

Pare and cut a Kershaw pumpkin into pieces about 1 inch square; place them in a porcelain-lined sauce-pan with just enough water to prevent burning. Stew slowly until tender, about $\frac{1}{2}$ hour, then pour through a colander. To every $\frac{1}{2}$ pt. of pumpkin add a piece of butter the size of a walnut, $1\frac{1}{4}$ teaspoonfuls of salt. Mix and stand aside till cold; then put 1 pint into a large bowl, add 1 pt. of good milk, $\frac{1}{2}$ teaspoonful each of ground mace and cinnamon, 1 teaspoonful ground ginger, 1 cup of sugar and 4 well beaten eggs. This quantity will make 3 large, or 4 medium sized pies.

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17.—Apple Pan Cake.

Beat separated 3 eggs. Pare, core and quarter 2 tart apples, cut them and reduce to a pulp, add the yolks to them and beat again, then add gradually, while beating, four tablespoonfuls of flour, and a $\frac{1}{2}$ teaspoonful of cinnamon, now with a spoon stir in carefully the whites and bake in small cakes on a greased griddle; roll and serve hot, dusted with cinnamon and powdered sugar.—From “Table Talk,” Philadelphia.

18.—Apple Charlotte.

Pare and steam until tender 6 large tart apples, then press them through a colander and add to them while hot a $\frac{1}{2}$ cup of sugar; cover a $\frac{1}{2}$ box of gelatine with a cup of cold water and soak it $\frac{1}{2}$ an hour, add this to the apples and stir until dissolved; stand in a pan of cracked ice and stir continually until the mixture begins to thicken; then add quickly and carefully a pint of cream, whipped to a stiff froth, turn this into a pudding mould and stand away until ice cold.—“Table Talk,” Philadelphia.

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19.—Squash Pie.

One qt. strained squash, 1 qt. of milk, 1 pint of cream, 5 eggs, 10 tablespoonfuls of sugar, 1 teaspoonful of mace; $\frac{1}{2}$ teaspoonful of salt. This makes 4 pies.

20.—Italian Ice Cream.

Two pints of cream, 2 cups of sugar, 2 lemons, juice and grated peel, 2 tablespoons of brandy. Sweeten the cream and beat in the lemons gradually, not to curdle it; add the brandy and freeze quickly. In turning the freezer open twice during the operation, to stir and beat the contents smooth.—From "Common Sense in the Household," by Marion Harland, Copyright 1880, 1892 by Charles Scribner's Sons.

21.—Eve's Pudding.

Half a lb. of bread crumbs, half a lb. of raisins, a lb. of chopped apples, 4 eggs, a cup of sugar, butter the size of an egg, a little cinnamon and cloves. Boil in a mould. Serve with hard sauce.—From Receipts Old and New.

22.—Prune Jelly.

Cover a $\frac{1}{2}$ box of gelatine with a $\frac{1}{2}$ cup of cold water, and stand aside for $\frac{1}{2}$ an hour.

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Cover 1 qt. of prunes with a pt. of cold water and cook slowly for $\frac{1}{2}$ an hour. Then add the gelatine to the prunes, with a half cup of sugar and a pint of boiling water. With the Keystone beater, beat slowly and continually until the prunes are reduced to a pulp. Pour in a mould and stand away to harden. Serve very cold with sugar and cream.—“Table Talk.”

23.—Polly's Pudding.

Put a layer of sponge-cake crumbs in a dish; then a layer of jam; then another layer of cake crumbs; then 1 of sweetened cocoanut, and another layer of cake crumbs. This pudding is steamed and should be eaten with a custard or wine sauce. CUSTARD SAUCE.—One pt. boiling milk, yolks of 3 eggs, 1 teaspoonful cornstarch rubbed smooth in a little cold milk, 1 tablespoonful sugar rubbed in the eggs. Boil in a double boiler.

24.—Apple Cobble.

Put one quart of flour into a bowl, add a large tablespoonful of butter, a teaspoonful of salt, and 2 heaping ones of baking powder; mix well together, then add sufficient sweet

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milk to make soft dough. Roll thin and line a deep pudding dish; fill with apples that have been previously chopped very fine, and sprinkle with 1 cup brown sugar. Wet the edge with a little flour and water mixed; put on an upper crust, press the edges together, make an opening with a sharp knife in the centre, and bake in a quick oven 30 minutes. Serve hot with sugar and cream.—“Table Talk.”

25.—Lemon Washington Pie.

One cupful sugar; 1 cupful flour; 3 eggs; $\frac{1}{2}$ teaspoonful soda; $\frac{1}{2}$ teaspoonful cream of tartar, a pinch of salt. Mix the sugar and yolks of the eggs well beaten; stir in the soda and salt; add the flour and cream of tartar, and last the whites of the eggs beaten stiff. Bake in 3 shallow tins. Spread between the cakes when done the following: Lemon mixture; $1\frac{1}{2}$ cupfuls of cold water, 1 cupful of sugar, 1 dessertspoonful of butter. Boil all together and add $1\frac{1}{2}$ tablespoonfuls of cornstarch rubbed smooth in cold water. When it thickens put in the yolks of 2 eggs well beaten with the juice and grated rind of 1 lemon.—Good Housekeeping.

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26.—Ginger Cream.

Make a custard with $\frac{1}{2}$ cup of milk, 1 oz. sugar and yolks of 3 eggs. Stir in a double boiler till thick, let it cool, add $\frac{1}{2}$ cup of syrup from preserved ginger, and 2 ounces of ginger cut up; add $\frac{3}{4}$ oz. gelatine melted in as little water as possible. Last of all $\frac{1}{2}$ a pt. of cream whipped solid; mix gently, pour into a mould and set on ice.

27.—Chocolate Whips.

Scrape $\frac{1}{4}$ of a cake of chocolate, and dissolve with 2 tablespoonfuls of sugar in $\frac{1}{2}$ teacupful of boiling water; add to $\frac{1}{2}$ of a pt. of milk, $\frac{1}{2}$ cupful of sugar, 3 tablespoonfuls of smooth cornstarch; add to 1 $\frac{1}{2}$ pts. of boiling milk with yolks of 5 eggs; stir till it thickens; add $\frac{1}{2}$ of a saltspoonful of salt. Mould in cups; when cold fill with whipped cream.—
Good Housekeeping.

28.—Anisette Punch.

Make a syrup of 1 qt. of water and 1 lb. of sugar, and when cooked add 1 cup of lemon juice and $\frac{1}{2}$ of a cup of orange; mix well, cool and freeze. When frozen hard add gradually $\frac{1}{2}$ of a cup of rum, $\frac{1}{2}$ of a cup of

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brandy and $\frac{1}{4}$ of a cup of aniseed. Beat well, pack and cover the freezer and let stand 4 or 5 hours to ripen. Serve sponge cake with it.—“Table Talk.”

29.—New England Indian Pudding.

Two quarts milk, one cup meal, 1 cup molasses, $\frac{1}{2}$ cup sugar, 1 teaspoonful salt, 1 teaspoonful cinnamon or ginger, 2 eggs. Heat 1 qt. of milk, “milk-warm,” then stir in slowly the meal, and keep stirring gently until it thickens, but does not quite boil. Remove from stove, and add molasses, sugar and spice. Then beat the eggs well and stir them in. Pour into the pudding dish, remove the spoon, and turn the second quart of milk in. Send immediately to the oven without mixing, and cook slowly 4 hours.—From “Table Talk,” Philadelphia.

30.—Oranges Filled With Jelly.

Cut a small, round piece of the skin from the stem end, with the finger loosen the pulp from the skin, and with the finger, between the skin and pulp, gradually loosen it entirely. Draw the pulp out through the opening, without breaking the skin. Throw the skins

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into cold water until needed. Have ready an orange or wine jelly, drain the orange skins, fill them with the jelly, and stand aside to cool. When cold, cut them into halves, and then into quarters, and arrange them on a pretty dish garnished with smilax.

31.—Lemon Cream.

Six eggs, eighteen tablespoonfuls sugar. Beat yolks and sugar together with the juice and grated peel of three lemons, $1\frac{1}{2}$ pts. of cold water; beat the whites to a stiff froth. Put the first ingredients over the fire, and scald slowly until it begins to thicken, then add the whites; scald. Serve cold.

NOVEMBER.

1.—Cocoanut Pudding.

Three oz. butter, $\frac{1}{2}$ lb. grated cocoanut, $1\frac{1}{2}$ cups stale sponge cake crumbled fine, 3 oz. sugar, 1 large cup milk, 6 eggs, 2 teaspoonfuls vanilla. Cream butter and sugar and add beaten yolks, when these are well mixed put in the cocoanut; stir well before adding the milk, cake crumbs and flavoring; lastly add the whites of 3 eggs. Pour the mixture into a pie-dish which should not be quite full, and bake $\frac{1}{2}$ hour. At the end of this time, beat the other whites to a very stiff froth, with 3 tablespoonfuls white sugar, flavor with vanilla. Pile this in large spoonfuls on the pudding, and close the oven till slightly brown. These quantities make a large pudding.

2.—Banana Ice Cream.

Scald together 1 pt. of new milk, 2 eggs beaten stiff, $1\frac{1}{2}$ cupfuls of sugar, and pour over $1\frac{1}{2}$ pints of cream. When cold add 2

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teaspoonfuls of vanilla and freeze. When it begins to freeze, add 2 sliced bananas.—
Good Housekeeping.

3.—Fig Pudding.

Chop $\frac{1}{2}$ a lb. of figs very fine. Mix with 2 tablespoons of butter; add $\frac{1}{4}$ of a cup of powdered sugar, 2 eggs beaten light without separating, 1 cup of milk and $\frac{1}{4}$ of a cup of cake crumbs, mix well. Turn into a well greased pudding mould and boil 3 hours.—
From "Table Talk," Philadelphia.

4.—Mock Lemon Pie.

Bake in two crusts one cupful chopped rhubarb, 1 egg, 1 cupful sugar, 1 rolled cracker, and butter the size of a walnut.

5.—Vermont Pudding.

Cook $\frac{2}{3}$ of a cup of rice in a quart of milk until it is soft. Then add a cupful of cream, a piece of butter the size of a small egg, $\frac{1}{2}$ cupful of milk, a cupful of sugar, a pinch of salt, a small cupful of raisins, and $\frac{1}{2}$ teaspoonful of cinnamon. Bake slowly about 2 hours. This can be made with milk instead of cream, but more butter must be used. The cinnamon can be omitted if not liked.

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6.—Egg Nog, (FROZEN).

Beat the yolks of 4 eggs until creamy. Put a pt. of milk into a double boiler, add to it a cup of sugar, and teaspoonful of vanilla sugar. Stir until the sugar is thoroughly dissolved and the milk hot. Now pour this scalding hot over the eggs. When this mixture is perfectly cold, turn into a freezer and freeze; when frozen stiff remove the dasher and stir into it one pint of thick cream whipped to a stiff froth. Repack and stand aside until ready to use. Just before serving time, add to it four or six tablespoonfuls of brandy. Remember that all frozen mixtures will become liquified after liquor has been added, so the brandy to have its frothy taste, and to have the punch in the frozen condition, must be added just before serving. The whipped cream stirred into the frozen mixture makes it light and fluffy.—From "Table Talk," Philadelphia.

7.—Lemon Pudding.

Three tablespoonfuls of cornstarch; $1\frac{1}{2}$ pts. boiling water; $\frac{1}{2}$ pt. of sugar; 1 tablespoonful of butter; 3 eggs; 1 large or 2 small lemons. Put the sugar and boiling wa-

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ter in a sauce-pan on the stove, mix the cornstarch smooth with cold water and add the whites of 2 eggs for the top ; have the other whites and the 3 yolks well beaten with the juice of the lemons and the rind grated with them. Pour the cornstarch mixture on them and beat till well blended. Pour into a pudding-dish and bake 20 minutes. Have the whites of the 2 eggs beaten with one cupful of sugar, and $8\frac{1}{2}$ teaspoonfuls of lemon juice ; when the pudding is taken from the oven spread thin on top, and replace in oven to brown for a few moments. Serve cold.—
From Good Housekeeping.

8.—Orange Pie.

Bake in open shell, 1 cupful of sugar, 1 cupful of milk, yolks of 3 eggs, juice of 2 oranges, $\frac{1}{2}$ the peel of 1 orange. For the meringue, use the whites of the 3 eggs.—
Good Housekeeping.

9.—Cupid's Wells.

Cut rounds of puff paste of 3 or 4 different sizes, use the largest one for the bottom and cut the centres from the others, leaving the rims of different widths. Put them on the

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whole round with the narrowest at the top. Bake like patty cases. When done fill with orange marmalade, cover with meringue and put them in the oven an instant to brown.—“Table Talk,” Phila.

10.—Baroness Pudding.

Three-quarter lb. of suet, $\frac{3}{4}$ lb. of raisins, weighed after stoned, $\frac{3}{4}$ lb. of flour, $\frac{1}{2}$ pt. of milk, $\frac{1}{4}$ saltspoonful of salt. Prepare the suet by carefully freeing it from the skin and chop it finely; stone the raisins and cut them in halves, and mix these ingredients with salt and flour; moisten the whole with the milk, add 2 teaspoonfuls lemon flavoring, stir the mixture well, and tie the pudding in a floured cloth which has been wrung out in boiling water; put the pudding into a sauce-pan of boiling water, and boil 4 hours. Serve with sweet sauce.

11.—Jam Omelet.

Melt one tablespoonful of butter in an iron spider. When hot pour in 5 eggs beaten stiff added to 2 tablespoonfuls of milk and keep it from sticking by lifting it with a knife. Cook 2 or 3 minutes and fold $\frac{1}{2}$ over the other; but, before folding the omelet in half,

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spread lightly with jam and sprinkle powdered sugar over it.—From Good Housekeeping.

12.—Fruit Pudding.

Stew dried apricots or peaches until tender, and sweeten to taste. While hot pour over Boston crackers split open, making alternate layers of fruit and crackers, the last layer being a thick one of fruit; stand away to cool and serve with or without sauce. Stew the fruit with enough water to make plenty of juice that it may soften the crackers.—“Table Talk,” Phila.

13.—Raisin Smash.

Bake in layers this mixture, 2 cupfuls of sugar, 3 eggs, 2 cupfuls of flour, 2 teaspoonfuls of baking powder, 2 cups milk, $\frac{1}{4}$ cup butter. Put between boiled icing with 1 cupful of seeded and chopped raisins, and $\frac{1}{2}$ cupful of blanched and chopped almonds.—From Good Housekeeping.

14.—Compote of Chestnuts.

Carefully peel off the outer brown skin of the large French chestnuts, and put in a sauce-pan with enough cold water to cover. Put over the fire and let come to scalding

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point. Take from the water, removing the second inner skin, being careful not to break the chestnuts. Bring to a boil 1 cup of sugar and $\frac{1}{2}$ of a cup of water. Put the chestnuts in this, and let them simmer 20 minutes. Take them out with the skimmer. Let the syrup brown, but not burn nor reduce to a caramel so much that it entirely loses its sweetness. Take from the fire. Add 1 tablespoonful of sherry and 1 teaspoonful of lemon juice. Pour over the chestnuts, and serve in cases.—From “Table Talk,” Philadelphia.

15.—English Pudding.

One and one half cups of molasses, 1 cup of milk, 2 eggs, 1 cup of chopped suet, 2 cups chopped raisins, 1 teaspoonful of soda, spice and salt; make as stiff as cake. Steam $3\frac{1}{2}$ hours. Serve with wine sauce flavored with extract of nutmeg.

16.—Rose Meringues.

Stir in 1 qt. of milk (simmering), the yolks of 4 eggs beaten with 4 tablespoonfuls of sugar, and then 2 tablespoonfuls of smooth cornstarch. Boil until it begins to thicken; add vanilla when cool. Mould in long, narrow glasses. Fill up with the whites of 2

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eggs, beaten stiff, with $\frac{1}{2}$ cupful each of powdered sugar and red jelly.—From Good Housekeeping.

17.—Citron Pudding.

Four ounces butter, 3 ozs. powdered loaf sugar, 1 egg, candied citron peel, pastry. Soften the butter to a thin cream, beat the egg, add the sugar, then the butter; mix all well together. Line a shallow dish with nice pastry, put in the bottom a thick layer of citron peel sliced, extract of lemon, then pour the mixture over it, and bake until the crust is sufficiently done. To be served cold.

18.—Fruit Trifle.

Soak $\frac{1}{2}$ box gelatine 3 hours in $\frac{1}{2}$ pint of water; add to this 1 pt. of boiling water, the juice of a lemon and 1 teaspoonful sugar. When cool pour it over a dish of sliced and sweetened oranges and bananas.—From Good Housekeeping.

19.—Bonne Bouche.

Three eggs with their weight in flour, powdered sugar and butter, 2 teaspoonfuls lemon, almond or vanilla. Warm the butter and beat to a cream, gradually dredge in the flour and powdered sugar, and continually

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stir and beat the mixture until perfectly smooth. Then add the eggs, which should be well whisked, and the flavoring; butter some small cups or tins, rather more than $\frac{1}{2}$ fill them and bake in a brisk oven about $\frac{1}{2}$ hour. Turn them out on a dish and pour custard or wine about them. The paste for this pudding requires a great deal of beating.

20.—Apricot Sponge.

Cover a $\frac{1}{2}$ box of gelatine with a $\frac{1}{2}$ cup of cold water and soak a $\frac{1}{2}$ hour. Press 1 qt. can of apricots through a sieve, add the juice of 2 lemons. Boil 1 cup of sugar and a $\frac{1}{2}$ cup of water together for 3 minutes, add the gelatine, strain into the apricots and stir until they begin to thicken, then stir in the well-beaten whites of 3 eggs. Turn into a fancy pudding mould, and stand away until ice cold. Serve with cream.—From "Table Talk," Phila.

21.—Cream Jelly.

Soak $\frac{1}{2}$ box of gelatine, and add 1 cupful sugar and 1 cupful wine; cover 1 hour. Put the covered bowl in a pan of hot water until the contents are dissolved. Strain and cool (covered); add 1 pint of whipped

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cream beaten in, and mould.—From Good Housekeeping.

22.—Queen's Pudding.

Soak 1 pt. of nice bread crumbs in 1 qt. of milk, yolks of 4 eggs, 1 cup of sugar, 2 teaspoonfuls extract of lemon, butter the size of an egg; bake. When cold spread with jelly of any kind; cover with the whites of the 4 eggs beaten to a stiff froth, with one small cup of sugar and a teaspoonful extract of lemon. Brown lightly in the oven.

23.—Orange Pancake.

To one pt. of warm milk, add 1 tablespoonful of melted butter, 1 pt. of flour, 2 eggs beaten stiff, two tablespoonfuls of sugar, and juice of 1 orange. Bake on griddle. Butter and sweeten.—From Good Housekeeping.

24.—Ginger Bread Pudding.

One-half oz. treacle, $\frac{1}{2}$ lb. flour, $\frac{1}{4}$ lb. suet, 1 teaspoonful ginger, $\frac{1}{2}$ pt. milk, 1 egg, 1 teaspoonful carbonate of soda, 1 teaspoonful extract of lemon. Mix the dry ingredients, then add the egg, and the milk in which the soda has been dissolved, and boil in a mould for $2\frac{1}{2}$ hours.

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25.—Arrowroot Charlotte.

Two tablespoonfuls flour, 3 tablespoonfuls arrowroot, 1 qt. of milk, 2 teaspoonfuls vanilla ; 3 or 4 stale sponge cakes. Line a mould with the cakes, cut thin, and sprinkled with sherry. Mix the flour and arrowroot with enough cold milk to make it smooth. Put the remainder of the milk into a sauce-pan, and stir in the mixture just before it boils ; boil a few minutes stirring all the time, then pour it boiling into the mould. Stand it aside until quite cold, turn it out of the mould, and spread it with jelly or jam.

26.—Corn Flour Meringue.

One qt. of milk, 4 teaspoonfuls corn flour, 4 eggs, 2 tablespoonfuls pounded white sugar, one tablespoonful jelly or jam, 3 teaspoonfuls of vanilla. Heat the milk to boiling and pour it on the corn flour which should be previously mixed with a little cold milk ; boil 15 minutes stirring all the time. Remove from the fire, and while still hot add gradually the yolks of the eggs beaten with the sugar, and flavored with the vanilla. Pour this into a buttered pudding-dish, and bake about 15 minutes, or until the custard

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begins to set. Take it from the oven and heap upon it lightly and quickly a meringue, made of the whites of the eggs whipped to a stiff froth with a jelly or jam which must be added gradually. Return to the oven to brown slightly, and serve either hot or cold. Use currant jelly if the meringue is flavored with vanilla, strawberry with lemon.

27.—Thanksgiving Pudding.

One pt. flour, $\frac{1}{2}$ pint milk, 4 eggs, $\frac{1}{2}$ lb. chopped suet, 1 lb. raisins, 1 lb. currants, 1 cup of sugar, $\frac{1}{2}$ cup of molasses, 1 teaspoonful yeast powder, spices, salt. Boil four hours. Serve with transparent sauce. **TRANSPARENT SAUCE.**—A coffee cupful of water, a tablespoonful of butter, a coffee cupful white sugar, whites of 2 eggs, and flavor with lemon or vanilla. Put the sugar, water and butter into a double boiler, let it heat 10 minutes, stirring well; let it cool, and beat the whites of the eggs into the cool sauce.

28.—White Jelly.

One qt. of hot milk boiled with 5 tablespoonfuls of rice flour; 1 cupful of powdered sugar rubbed with one tablespoonful of but-

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ter, $\frac{1}{2}$ a teaspoonful of salt, 1 teaspoonful vanilla. Beat all together and cool. Then add $\frac{1}{2}$ pt. of whipped cream. Serve with soft custard.—From Good Housekeeping.

29.—Fig Pudding.

Soak 1 pt. of dried bread crumbs in a pt. of milk in which has been dissolved a pinch of soda. Add 3 well-beaten eggs, $\frac{1}{2}$ cupful of finely chopped suet and 5 tablespoonfuls of sugar. Mix thoroughly and then add 6 figs which have been washed, dried and chopped very fine. Boil in a tin pudding boiler for 3 hours. Serve with hard sauce.

30.—Apple Batter Pudding.

Core and peel eight apples, place in a pudding dish, fill the places from which the cores have been taken with brown sugar, cover and bake. Beat the yolks of 4 eggs very light, add 2 teacupfuls of flour, with 3 even teaspoonfuls of baking powder sifted with it, 1 pt. of milk, 1 teaspoonful of vanilla and the whites well beaten; pour over the apples and bake. Serve with sauce.

DECEMBER.

1.—Banana Fritters.

One pint milk, 2 teaspoonfuls of sugar, 3 eggs, 2 teaspoonfuls of baking powder, $\frac{1}{2}$ saltspoonful of salt. Slice in the batter, 2 bananas and drop by the spoonful into a kettle of deep very hot lard.—From Good Housekeeping.

2.—Chestnut Pudding.

Shell 1 qt. of chestnuts and remove the brown skin by plunging them in boiling water and then in cold. Boil till soft, drain and wash smooth. Add to 1 qt. of milk, 2 tablespoonfuls each of sugar and smooth flour; when hot, one saltspoonful of salt. Boil till thick, and then bake till brown. No sauce.—From Good Housekeeping.

3.—Bavarian Sponge.

One-half box of dissolved gelatine added to 1 pt. of warm milk and 2 tablespoonfuls sugar. Allow it to boil up once, with the stiff-beaten yolks of 4 eggs (strained). When

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cold, add 1 teaspoonful of vanilla, and 1 pt. of whipped cream.—From Good Housekeeping.

4.—Bondi Pudding.

Four ozs. each of suet, flour, currants, raisins and bread crumbs; 2 tablespoonfuls treacle, $\frac{1}{2}$ pint milk; flavor with 1 teaspoonful extract of lemon. Mix all well together and boil in buttered mould 4 hours. May be served with wine or brandy sauce.

5.—English Apple Pudding.

Line an earthenware dish with pastry; pack in as many apples as desired, sweeten and flavor to taste, cover with a pastry, pinch the edges closely together; bake in a saucepan half full of boiling water.

6.—Chocolate Jelly.

Stir together $\frac{1}{2}$ box of gelatine (dissolved), $1\frac{1}{2}$ pts. of warm milk, $\frac{1}{2}$ cake of melted chocolate, and 1 cupful of sugar. Strain in a mould. Serve with custard sauce.—From Good Housekeeping.

7.—Island Pudding.

One quart milk boiled in a double boiler with 4 tablespoonfuls each of cornstarch and

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sugar. When cold, add 1 teaspoonful of vanilla, and $\frac{1}{2}$ cupful of grated cocoanut. Mould and pour over it a custard sauce with 1 tablespoonful of melted chocolate stirred in while hot. CUSTARD SAUCE.—1 pt. boiling milk, yolks of 3 eggs, 1 teaspoonful of cornstarch rubbed smooth in a little cold milk, 1 tablespoonful cornstarch rubbed in the eggs. Boil in double boiler until it begins to thicken.—From Good Housekeeping.

8.—Normandy Pudding.

Line a dish with macaroons; pour in 1 qt. of milk, boiled with 4 tablespoonfuls each of cornstarch and sugar, and mould. Dot with currant jelly, and cover with whipped cream.—From Good Housekeeping.

9.—Raspberry Pudding.

Boil a pt. of milk, and stir into it 2 tablespoonfuls of cornstarch which have been wet with a little cold milk. Then add 2 eggs beaten with $\frac{1}{2}$ cupful of sugar. Put a cupful of raspberry jam in the bottom of a dish and pour the custard over it. Serve while warm with sugar and cream.—From Good Housekeeping.

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10.—Coffee Jelly.

One pint strong coffee, 1 cup sugar, $\frac{1}{2}$ box gelatine soaked in a cup of water, boil up once, and strain into a mould. Serve with whipped cream.

11.—Orange Float.

One quart sugar; 1 cup water; juice and pulp of 2 lemons; 5 sweet, juicy oranges; four tablespoonfuls cornstarch. Put the water on to boil. Moisten the cornstarch with a little cold water, then stir it into the boiling water, and cook slowly for ten minutes stirring constantly. Take from the fire, add the sugar, lemon juice and pulp. Cut the oranges into small pieces, remove the seeds, pour the boiling cornstarch over them, and stand away to cool. Serve cold with sugar and cream. This will serve eight persons.

12.—Spanish Cream.

Boil $\frac{1}{2}$ a box of gelatine in a quart of milk. When dissolved add the yolks of 4 eggs and $\frac{1}{2}$ a lb. of sugar; stir carefully until it thickens; take from the fire and add the whites beaten to a stiff froth. Flavor and pour into a mould. Serve cold.

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13.—Peach Sponge.

Cover $\frac{1}{2}$ a box of gelatine with a $\frac{1}{2}$ cup of cold water, and soak a $\frac{1}{2}$ hour. Press 1 qt. can of peaches through a sieve. Boil 1 cup of sugar and a $\frac{1}{2}$ cup of water together for 3 minutes, add the gelatine, strain into the peaches and stir until they begin to thicken, then stir in the well beaten whites of 3 eggs. Turn into a fancy pudding mould, and stand away until ice cold. Serve with cream.

14.—Orange Basket.

Mark out with a knife a basket and handle on the skin of a large orange, then cut it out, loosen the pulp and remove without breaking the skin. Throw the basket into cold water 1 or 2 hours to stiffen. Make a port and lemon jelly, and turn into square mould to harden. When hard cut into blocks and fill the dishes. Stand the basket on a pretty dish, garnished with smilax and roses.

15.—Lemon Ice Cream.

Heat one qt. of milk in a double boiler; when it boils add $\frac{3}{4}$ lb. of sugar, beaten with the yolks of 4 eggs. Cook until it resembles

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a thin cream; stir in carefully one table-spoonful extract of lemon, and one table-spoonful dissolved gelatine. The freezer should give directions for freezing.—From Good Housekeeping.

16.—Steamed Apple Dumplings.

One pound of suet, 1 lb. of flour, heaping teaspoonful of salt; chop the suet in a little of the flour, as fine as meal, then add flour and mix thoroughly; add cold water enough to make a paste; roll as thin as pastry; pare 12 large apples, quarter and core them, keeping each apple by itself, place the apples together again, and cover each apple with a square of the paste; butter slightly the bottom of a steamer, lay in the dumplings, which should be cooked in an hour. Serve with hard sauce.

17.—Charlotte Russe No. 2.

Put into a $\frac{1}{2}$ pt. of milk 1 oz. of gelatine one hour before you are ready to use it. Boil another $\frac{1}{2}$ pt. of milk, add to it the yolks of 4 eggs and $\frac{1}{4}$ of a lb. of sugar beaten together until light, add to this the gelatine and milk and let it come to a boil like soft cus-

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tard. Set this away to cool. Whip to a stiff froth 1 qt. of rich cream and when the custard begins to stiffen beat the cream into it. Flavor the cream before it is whipped with wine or St. Croix rum, and tablespoonful of vanilla. Line the moulds with sponge cake and fill with the mixture.

18.—Orange Souffle.

Cover $\frac{1}{2}$ box of gelatine with $\frac{1}{2}$ cup of cold water, and let it stand for a $\frac{1}{2}$ hour. Dissolve over hot water. Add 1 cupful of water to 2 cups of granulated sugar, and stir until the sugar is dissolved. Boil until a syrup is formed, then add 1 pt. of orange juice and take from the fire. Beat the yolks of 4 eggs very light, add to the syrup while hot, then add the gelatine. Beat and stir until it begins to thicken, then add 1 qt. of whipped cream. Turn into freezer and freeze like ice cream only not as hard.—From "Table 'Talk," Philadelphia.

19.—Hazelnut Tarts.

Chop one cup of hazelnuts very fine and pound to a paste. Add one-half a cup of powdered sugar, a pinch of cinnamon, one

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teaspoonful of lemon juice, $\frac{1}{4}$ of a cup of sherry, or the same amount of orange juice. Mix well with the nut paste, then add 2 eggs beaten very light, without separating. Fill the tart moulds lined with crusts, as for a fruit tart, and bake in a moderate oven thirty minutes. When cold put a tablespoonful of whipped cream on each tart and serve.—From “Table Talk,” Philadelphia.

20.—Fruit Pudding, (BATTER).

One quart of flour, 2 teaspoonfuls baking powder and a little salt. Add 2 tablespoonfuls of melted butter, and mix to the consistency of drop biscuit. Butter a mould or deep dish, and lay in it a layer of the batter, then a layer of fruit, alternating them until the dish is nearly full; cover it tight and steam 1 $\frac{1}{2}$ hours.

21.—Cracker Pudding.

Pour 1 qt. of boiling milk over 6 soft crackers, and let it stand till the crackers are very soft; then add 4 beaten eggs, $\frac{1}{2}$ pound of raisins, and salt, sugar and spice to taste. Steam 3 or 4 hours. Use brown sugar. *l*

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22.—Scotch Baked Apples.

Carefully peel and core four apples; fill the centres with $\frac{1}{2}$ of a cup of sugar, creamed with $\frac{1}{4}$ of a cup of butter, add a very few thin slices of candied lemon peel to each apple. Mix a very little sugar and water and brush over the apples; sprinkle with bread crumbs browned in hot butter; bake. Serve cold with custard.—From “Table Talk,” Phila.

23.—Bavarais Au Apricots.

Cover half box of gelatine with $\frac{1}{2}$ cup of cold water. Soak $\frac{1}{2}$ hour. Whip 1 pt. of cream. Press 1 qt. can of apricots through a sieve sufficiently fine to remove the skins. Add to them the juice of 1 orange. Then turn into a tin or granite basin and stand in a pan of cracked ice. Add to the gelatine a $\frac{1}{2}$ pt. of scalding milk, stir till the gelatine is thoroughly dissolved, then add to the apricots. Stir over the ice till they begin to thicken, and then carefully but thoroughly stir in the whipped cream. Turn into a mould, put on the lid, bind the seam with a strip of cheese cloth, moistened in melted butter. This prevents the salt and ice pene-

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trating. Pack in salt and ice, cover and stand aside three hours. When ready to serve, turn out of the mould.—“Table Talk,” Philadelphia.

24.—Chocolate Mousse.

Put 1 pt. of cream in a double boiler to scald. Melt 3 ozs. of chocolate (not sweet); add it to the cream; stir until perfectly smooth; add 7 ozs. of sugar, and a tablespoonful of vanilla; take from the fire; stir until the sugar is dissolved; turn into the freezer; pack with salt and ice, and stand aside for $\frac{3}{4}$ of an hour. Now insert No. 2 Keystone beater and turn slowly backward and forward until the mixture is frozen. Put 1 pint of very cold cream into the glass with No. 1 beater, turn backward and forward until the cream is nicely whipped, stir this into the frozen mousse, put on the lid, pack carefully with salt and ice and stand aside for two hours.—From “Table Talk,” Philadelphia.

25.—English Plum Pudding.

(Prize awarded by the Queen).—1 lb. of raisins, $\frac{1}{4}$ lb. of flour, 1 lb. suet chopped fine, 1 lb. of currants, $\frac{3}{4}$ lb. stale bread

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crumbs, $\frac{1}{4}$ nutmeg grated, $\frac{1}{4}$ lb. brown sugar, 5 eggs, grated rind of 1 lemon, $\frac{1}{2}$ pt. of brandy, $\frac{1}{2}$ lb. of minced candied orange peel. Clean, wash and dry the currants; stone the raisins, mix all dry ingredients together. Beat the eggs, add them to the brandy, then pour over the dry ingredients and mix thoroughly. Pack in greased small moulds and boil six hours when you make it and when wanted for use. Serve with hard brandy sauce. This will make 6 pounds.—From “Table Talk,” Philadelphia.

26.—Wine Jelly.

Soak 1 box of gelatine in 1 pt. of cold water for $\frac{1}{2}$ an hour, then add a cup and a half of granulated sugar, and 1 pt. of boiling water. Now add the wine, say $\frac{1}{2}$ a pt. and another $\frac{1}{2}$ pt. of boiling water; strain through two thicknesses of cheese cloth; let it stand a moment and strain again, this should be perfectly clear; turn into a mould which has been wet with cold water and stand away to harden.—From “Table Talk,” Philadelphia.

27.—A Norwood Pudding.

Mix together 2 ozs. of beef suet, thinly sliced, a $\frac{1}{2}$ cup of candied cherries chopped

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very, very fine, six grated almonds and a $\frac{1}{4}$ teaspoonful of salt. Cut a small loaf of baker's bread into thin slices, spread each slice with this mixture, and arrange them neatly in a baking dish. Make a custard by beating together 4 eggs until light, then adding a $\frac{1}{2}$ cup of sugar and a qt. of milk. Pour this uncooked over the bread and bake in a slow oven one hour. When done turn out of the dish and serve with orange sauce. **ORANGE SAUCE.**—Beat together 1 tablespoonful of butter and a $\frac{1}{2}$ cup of powdered sugar until light, then add 2 eggs one at a time, beating all the while, add the grated yellow rind and juice of the orange; add a half pint of boiling water, and stir over the fire a half moment until it thickens—no longer.—From “Table Talk,” Philadelphia.

28.—Baked Indian Pudding.

One large cup of meal and a teacupful of molasses well beaten together; then add to them 1 qt. of boiling milk, some salt and a tablespoonful each of cinnamon and butter. Let it remain in the dish in which it is to be baked until it thickens, and just before putting it into the oven pour over it from $\frac{1}{2}$ to a

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pt. of milk, but do not stir it in as this makes the jelly. Bake 3 or 4 hours.

29.—Troy Pudding.

One cup of chopped suet, one teaspoonful each of salt and soda, 1 small cup of molasses, 1 $\frac{1}{2}$ cups of milk, 2 teaspoonfuls of cream of tartar, 2 $\frac{1}{2}$ cups of flour, and 1 cup chopped raisins. Flavor with lemon or nutmeg; (1 teaspoonful) boil 3 hours. Serve with a sweet, brown sauce. BROWN SAUCE.— $\frac{1}{2}$ pt. of milk, 1 tablespoonful of butter, 2 tablespoonfuls sugar, two tablespoonfuls flour, 2 tablespoonfuls molasses. Boil ten minutes.

30.—Mould of Apple Jelly.

Peel and cut up 1 lb. finely flavored apples, (weighed after they are peeled) put them in a pan with 3 ounces of sugar, $\frac{1}{2}$ pint of water, and the grated rind and juice of one lemon. When cooked to a pulp pass through a strainer, and stir in 1 ounce of gelatine, dissolved in a gill of water. Color $\frac{1}{2}$ the apple with cochineal, and fill a mould with alternate rows of colored and uncolored apples; when cold, turn out and serve with half a pint of whipped cream.

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31.—Carrot Pudding.

Shred and chop a $\frac{1}{4}$ lb. of suet, add to it a $\frac{1}{4}$ of flour, a $\frac{1}{2}$ cup of sugar, a cup of washed and dried currants, a cup of raisins, a $\frac{1}{4}$ cup of shredded citron, a $\frac{1}{4}$ nutmeg grated, a teaspoonful of cinnamon; and a half teaspoonful of ground cloves. Mix all these ingredients together. Scrape, mash and grate a carrot weighing $\frac{1}{4}$ of a lb. Pare and grate the same amount of potatoes. Mix these together and add them to the other ingredients; turn into a well greased pudding dish and boil 3 hours. Serve with fairy butter.—From “Table Talk,” Philadelphia.

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