

Receipts, &c.

ECONOMY OF THE TEA-TABLE.

As a test in general to distinguish genuine tea from the sloe-leaf, let it be infused, and some of the largest leaves spread out to dry; when the real tea-leaf will be found narrow in proportion to its length, and deeply notched at the edges with a sharp point, whilst the sloe-leaf is notched very slightly, is darker in color, rounder at the point, and of a coarser texture.

In preparing the tea, a good economist will be careful to have the best water—that is, the softest and freest from foreign mixture. If tea be infused in hard and in soft water, the latter will always yield the greatest quantity of the tanning matter, and will strike the deepest black with the sulphate of iron in solution; consequently, according to the technical term, it will always be found “to draw best.”

In the management of the tea-urn it may be observed that a polished urn may be kept boiling with a much smaller quantity of spirits of wine than when a varnished or bronzed urn is used, so that a silver urn is absolutely an object of economy.

In order to make a good cup of tea M. Soyer recommends that, before pouring in any water, the teapot, with the tea in it, shall be placed in the oven till hot, or heated by means of a spirit-lamp, or in front of the fire (not too close, of course), and the pot then filled with boiling water. The result, he says, will be in about a minute a delicious cup of tea, much superior to that drawn in the ordinary way.

Tastes differ regarding the flavor of teas; some preferring all black, others all green, and many a mixture of both in different quantities, though most persons, when not fearful of their nerves, agree that fine hyson is the best. A good mixture, in point of flavor, we know to be two-fifths black, two-fifths green, and one-fifth gunpowder, all being, of course, of superior quality.

Presuming all ladies to be intimately acquainted with the mode of making tea, yet to some a few hints may be serviceable:—

First, never make tea in any other than a highly-polished teapot; for it is a chemical fact that metal retains the heat longer than earthenware, and the better it is polished the more completely will the liquid be kept hot, and the essence of the tea be extracted.

Secondly, see that the water be really boiling, not simmering, as is too commonly the case when taken from an urn, but kept either on the fire until boiled, or in one of those metal tea-kettles warmed by a spirit-lamp.

Tea retains its fine flavor better if kept in little tin canisters, instead of a caddy. It is impossible to prevent the admission of air into caddies; therefore it is better only to put a small quantity of tea into them at a time.

With regard to *coffee*, the best kind is always the cheapest. Burn it at home in small quantities, taking care, in using a close roaster, never to fill it more than half. Turn the roaster slowly at first, more rapidly as the process advances, and keep up a lively fire by the repeated addition of chips or other inflammable materials in small quantities. Burn it until of a light chestnut color. Keep it in close canisters or bottles. Grind it as wanted. Boil it in a vessel only half full, to prevent boiling over, in the proportion of one ounce and a half to a pint of water. Put in a few hartshorn shavings or

isinglass, if you will; but if the coffee is taken off the fire whilst boiling, and set on again alternately, until nothing remains on the top but a clear bubble, and then some poured out to clear the pipe, and poured back again, it will be as fine as if cleared artificially. Long boiling does not make coffee stronger, but destroys its color, and renders it turbid. In making coffee, the broader the bottom and the smaller the top of the vessel, the better it will prove.

MISCELLANEOUS COOKING.

SHOULDER OF VEAL ROASTED.—It is best to have the knuckle cut off. In the under part will be found a good place to deposit some stuffing. Roast and serve up as the fillet or loin. A shoulder weighing twelve pounds will require full two hours and a half to roast. It is well to have the thick part near the knuckle placed before the fire, so as to get more roasting than the thinner part.

The *breast of veal*, though far from profitable, is very savory. Paper the joint, and roast for about an hour and a half. Serve with gravy and melted butter. The sweetbread may be skewered to the breast, and roasted at the same time.

The *neck of veal* is rather a lean joint for roasting, and requires to be larded with bacon, or well buttered, and frequently basted. The serag end must, of course, be cut away, so that six or seven chops only remain. An ordinary sized neck will take two hours' roasting. The *larding* is done thus: Cut some fat bacon into pieces two inches long and a quarter of an inch square; put the larding-needle through the flesh about an inch and a half, then put one-third of the length of the piece of bacon on it, draw the needle out, and it will leave the bacon in the meat, about a quarter of an inch sticking up outside. Such a joint will require about two hours' roasting.

OYSTER PIE.—Take a large dish, butter it, and spread a rich paste over the sides and round the edge, but not at the bottom. The oysters should be fresh, and as large and fine as possible. Drain off part of the liquor from the oysters. Put them into a pan, and season them with pepper, salt, and spice. Stir them well with the seasoning. Have ready the yolks of eggs, chopped fine, and the grated bread. Pour the oysters, with as much of their liquor as you please, into the dish that has the paste in it. Strew over them the chopped egg and grated bread. Roll out the lid of the pie, and put it on, crimping the edges handsomely. Take a small sheet of paste, cut it into a square, and roll it up. Cut it with a sharp knife into the form of a double tulip. Make a slit in the centre of the upper crust, and stick the tulip in it. Cut out eight large leaves of paste, and lay them on the lid. Bake the pie in a quick oven.

OMELET.—Twelve eggs beaten as for custard, one cup of thick, sweet cream, and a little salt; have your spider well buttered; pour in your mixture, set it over a slow fire, stir it occasionally until it thickens; pour it immediately into a deep dish. This makes a very nice dish for breakfast.

BAKED MUTTON CHOPS—A FRENCH RECEIPT.—Put each chop into a piece of paper with pepper and salt, and seasoning of such herbs as are agreeable. Add a little butter; put each into another piece of paper before baking. When done sufficiently, in a quick oven, they are to be served, having the outer paper removed, the first paper being left in order to retain the heat and gravity.