

Receipts, &c.

VARIOUS KINDS OF PASTRY.

We have received several applications for practical and tried directions for making pastry. The following receipts will give our correspondents the information they require:—

In making pastry the cook should be particularly clean and neat. Her utensils should be kept in order, and when they are done with they should be carefully cleaned and put in their places. Her paste-board and rolling-pin, let it be remembered, should, after using, be well scoured with hot water alone. She should not use soap or sand. A marble slab is preferable to a board for rolling paste. Both are generally made too small to be convenient. Three feet long by two feet wide is a good size. In making a paste a good cook will have no waste of any kind, and particularly she will not make more at one time than she wants, under the idea that she can keep it in flour till the next time of making; for it is ten to one but that the old paste will spoil the new. No flour except the very best can be used for fine descriptions of pastry, and in damp weather it should be dried before the fire, but not scorched. Clarified dripping, good lard, marrow, salt butter, well washed, may be used for ordinary pastry; indeed, if they are pure and sweet they will form good pastry, with good flour and good management. In wealthy families, however, where economy is not an object, and everything for the table is required to be of the first quality, the safest plan is to use the best fresh butter. The fat that settles on stews, and on the broth in which meat has been boiled, may be used for pastry, that is, provided it is tasteless. Suet is sometimes used for meat pies, but though it makes a light crust, when hot, it does not eat well when cold.

A great deal more butter, or fat of some kind or other, was formerly directed to be used in making pastry than at present. For ordinary purposes, half the weight of lard or butter is sufficient, but in the richest crusts the quantity should never exceed the weight of flour. Eggs may be added to enrich the crust. Use no more water or other liquid in making paste than is absolutely necessary, or, in other words, take care not to "put out the miller's eye," that is, to make the paste too moist. The great thing is to incorporate the flour well with the fat, which you cannot do if you allow too much water or milk in the first instance.

The under or side crust, which should be thin, should not be made so rich as the top crust, as otherwise it will make the gravy or syrup greasy. All dishes in which pies are to be baked should be buttered or greased round the edges to prevent the crust from sticking, and if there be an under crust, all over the inside, and the same must be done with tins or saucers.

There is a number of other little things to be attended to in making pastry, which we will enumerate in as few words as we can. Fruit pies or large tarts should have a hole made in the middle of the crust.

Flaky and Short Crusts.—In making a flaky crust a part of the fat should be worked with the hand to a cream, and then the whole of the flour well rubbed into it before any water or milk is added. The remaining fat must be stuck on the paste and be rolled out. For crisp crust, by far the most wholesome, the whole of the fat should be rubbed in and thoroughly incorporated with the flour. Water or milk

must be added when this is done, and the dough, or rather paste, made up. The pie-board and rolling-pin should be well dusted with flour, and the dough should be well beaten with the pin to thoroughly mix it, and render it light. Mind, in rolling out paste do not drive the pin backwards and forwards, but always keep rolling from you. In making flaky crusts the paste must be rolled out thin, and the fat or butter laid all over it; then roll it up and beat it till it puffs up in little bladders; it should be then finally rolled out and put in the oven as quickly as possible.

Raised Crust.—Put two pounds and a half of flour on the paste-board, and put on the fire in a saucepan three-quarters of a pint of water and half a pound of good lard; when the water boils make a hole in the middle of the flour, pour in the water and lard by degrees, gently mix it with a spoon, and when it is well mixed, then knead it with your hands till it becomes stiff; dredge a little flour to prevent it sticking to the board, or you cannot make it smooth; then set it aside for an hour, and keep it cool; do not roll it with your rolling-pin, but roll it with your hands, about the thickness of a quart pot; cut it into six pieces, leaving a little for the covers; put the left hand, clenched, in the middle of one of the pieces, and with the other on the outside, work it up against the back of the left to a round or oval shape. It is now ready for the meat, which must be cut into small pieces with some fat, and pressed into the pie; then cover it with the paste previously rolled out to a proper thickness, and of the size of the pie; put this lid on the pie and press it together with your thumb and finger, cut it all around with a pair of scissors, and bake for an hour and a half. Our good old country housewives pride themselves very much upon being able to raise a large and high pork pie. This crust will answer for many meat and other pies baked in dishes or tins.

Puff Paste.—This paste is nearly the same as what we have called flaky crust, and of course made upon the same principles. If eggs are desired, allow three yolks to a pound of butter or lard. Rub a fourth part of the fat to a cream, then mix the eggs with it, and afterwards the flour. A very little water will suffice to wet it. Beat it with the pin to make it flaky; roll it out thin three times, putting in a portion of the fat each time, and roll it from you; after each rolling beat it well.

Sweet Paste.—This is suitable to fruit tarts generally, apples perhaps excepted, for which we recommend a puff paste. To three-quarters of a pound of butter put a pound and a half of flour, three or four ounces of sifted loaf sugar, the yolks of two eggs, and half a pint of new milk. Bake it in a moderate oven.

Crust for Savory Pies.—To two pounds of flour, one and a half of butter or lard, and the yolks of three eggs; rub part of the fat to a cream with the eggs, then rub in the flour; wet with cold water, and roll out with the remainder of the butter. This crust is suitable for pigeon, rabbit, hare, and other savory pies.

Icing Pastry.—When nearly baked enough, take the pastry out of the oven and sift fine powdered sugar over it. Replace it in the oven, and hold over it till the sugar is melted a hot iron shovel. The above method is preferred for pastry to be eaten hot; for cold, beat up the white of two eggs well, wash over the tops of the pies with a brush, and sift over this a good coating of sugar; cause it to adhere to the egg and pie-crust; trundle over it a clean brush dipped in water till the sugar is all moistened. Bake again for about ten minutes.

TO COOK PARTRIDGES.

In making partridges ready for roasting, leave the heads on, and turn them under the left wings; cut off the tops of the toes, but do not remove the legs; before a proper fire, twenty minutes' roasting will be ample for young partridges. After being shot, these birds should not be kept longer than from two days to a week. The plumage is occasionally allowed to remain upon the heads of the red partridges, in which case the heads require to be wrapped in paper.

To Roast Partridges.—Rightly, to look well there should be a leash (three birds) in the dish; pluck, singe, draw, and truss them; roast them for about twenty minutes; baste them with butter, and when the gravy begins to run from them you may safely assume that the partridges are done; place them in a dish, together with bread-crumbs, fried nicely brown, and arranged in small heaps. Gravy should be served in a tureen apart.

To Broil Partridges.—Split them in half; do not wash them, but wipe their insides with a cloth; dip them into liquid butter, then roll them in bread-crumbs; repeat this process; lay them, inside downwards, upon a well-heated gridiron, turn them but once, and when done serve them with a piquante sauce. If you do not employ butter and bread-crumbs, a little Cayenne and butter should be rubbed upon them before they are served. Cold roasted birds eat well if nicely broiled, and sent to table with a highly-seasoned sauce.

Partridge Soup.—A brace of old partridges make capital soup; cut them up, and, together with some celery, a slice of ham, and an onion, toss them in a little butter till they are somewhat browned; stew them down in five pints of water for two hours; strain the soup, make it again hot, and add to it some small pieces of toast, and a little stewed celery, nicely seasoned; serve it quite hot.

Partridge Pie.—Two braces of partridges are required to make a handsome pie; truss them as for boiling; pound in a mortar the livers of the birds, a quarter of a pound of fat bacon, and some shred parsley; lay part of this forcemeat at the bottom of a raised crust, put in the partridges, add the remainder of the forcemeat and a few mushrooms; put some slices of bacon fat on the top, cover with a lid of crust, and bake it for two hours and a half. Before serving the pie remove the lid, take out the bacon, and add sufficient rich gravy and orange juice. Partridge pie may also be made in a dish in the ordinary way.

To Boil Partridges.—Properly prepare the birds; put them into plenty of boiling water; do them quickly for fifteen minutes; make a rich sauce by adding an ounce of butter to half a pint of good thick cream; stir it one way over the fire till it is quite hot, and pour it into the dish with the partridges.

To Stew Partridges.—Cut up the birds, after seeing that they are properly plucked, singed, &c.; shake the following mixture over the fire until it boils: an onion, sliced and pulled into rings, a piece of butter rolled in flour, and a tablespoonful each of water, wine, and vinegar; put in the partridge; let it simmer very gently till done; decorate the dish with small slices of toast; put into it the partridge, and pour the sauce over it.

To Fry Partridges.—Take a brace of cold partridges that have been either roasted or braised; cut them into quarters; dip them into beaten and seasoned yolk of eggs; make some butter or friture perfectly hot in a frying-pan; put into it the birds, and do them over a moderately hot fire until they are beautifully browned.

MISCELLANEOUS COOKING.

Chicken Broth.—Cut up a chicken; put it into an iron pot with two quarts of water, one onion, two tablespoonfuls of rice, a little salt, and boil it two hours; then strain it through a sieve. This will make one quart.

Kidneys à la Brochette.—Mutton kidneys are covered with a very thin skin, which is easily taken off when they are quite fresh. When not quite fresh, steep them in warm water for a minute or two, when the skin will come off. Split the kidney into two without entirely separating the halves from each other. Lay it flat, and pass a little spit through it to keep the sides apart. Powder them over with salt and pepper, and put them on the gridiron, taking care that the inner side of the kidney is first laid next the fire. When it is sufficiently cooked on that side, turn it, and when the other side is cooked enough, the inner edges will be turned up, to form a sort of hollow, which retains the juice. When done, fill this hollow with a little cold butter beaten up with a few minced herbs; squeeze a trifle of lemon-juice over it, and serve.

Giblet Pie.—Wash and clean your giblets, put them in a stewpan, season with pepper, salt, and a little butter rolled in flour, cover them with water, stew them till they are very tender. Line the sides of your pie-dish with paste, put in the giblets, and if the gravy is not quite thick enough, add a little more butter rolled in flour. Let it boil once, pour in the gravy, put on the top crust, leaving an opening in the centre of it in the form of a square; ornament this with leaves of the paste. Set the pie in the oven, and when the crust is done take it out.

White Fricassee.—Boil a chicken; joint it and lay it into a saucepan, with a piece of butter the size of an egg, a large spoonful of flour, a little mace and nutmeg, white pepper and salt; add a pint of cream; give it one boil.

Oyster Patties in Batter.—Make a batter with the yolk of one egg (or more, according to the quantity of oysters you intend to prepare), a little nutmeg, some beaten mace, a little flour, and a little salt; dip in the oysters, and fry them in lard to a nice light brown. If preferred, a little parsley may be shred very fine, and mixed with the batter. The batter may also be made thicker, and formed into the shape of a patty, or put into a small tin mould, the oyster being dropped in and covered over, and the whole baked as a pudding would be.

CAKES, PUDDINGS, ETC.

Rock Cakes.—A pound of currants cleaned and dried, the same quantity of flour well dried, half a pound of powdered sugar, half a pound of butter, the yolks of eight eggs and the whites of six. Mix the whole well together, having first beaten the batter to a cream; drop the paste in small quantities on buttered paper, and bake on tins in a quick oven.

Love Cakes.—Three eggs, five ounces of sugar, six ounces of flour, salt, mace, or rose-water, to be dropped, and sugar sprinkled on before baking.

Ice Pudding.—Take one pint of cream, half a pint of milk, the yolks of four eggs, one ounce of sweet almonds pounded, and half a pound of sugar; put them in a stewpan on a gentle fire, and stir the mixture until the cream sets about the consistency of custard. When cold, add two wineglasses of brandy; freeze, and when sufficiently congealed, add one pound of preserved fruits, with a few currants; cut the fruit small, and mix well with the ice. Let it remain to set in the moulding pots, and keep it in ice till required for the table.

Chocolate Cream Custard Pudding.—Scrape a quarter of a pound of the best chocolate, pour on it a teacupful of boiling water, and let it stand by the fire until it is quite dissolved; beat eight eggs lightly, omitting the whites of two; stir them by degrees into a quart of rich cream, alternately with the chocolate and three tablespoonfuls of white sugar; put the mixture into a dish and bake it ten minutes.

Butter Biscuits.—Dissolve half a pound of butter in half a pint of warm milk, and with four pounds of flour make up a smooth stiff paste; roll it out very thin, and cut with a tin or the top of a tumbler into shape; prick the biscuits over with a fork, and bake on tins in a quick oven.

Egg Cheesecakes.—Twelve eggs, boiled hard and rubbed through a sieve (while hot), with half a pound of butter; then add half a pound of pounded loaf sugar, half a pound of currants, and a little nutmeg. Brandy may be added, which flavors them nicely; or, if preferred, a few drops of essence of lemon or almonds.

Cakes for Dessert.—Four eggs, half a pound of butter, half a pound of sugar, half a pound of flour. Mix the butter, sugar, and yolks of the eggs thoroughly, then add the flour and mix again, then the whites of the eggs beaten to a thick froth. Grate in a little lemon rind. Put in little dishes, filling each about one-third full, and bake till done.

Soufflé Pudding.—Put six ounces of corn-flour into a stewpan, with eight ounces of pounded loaf sugar; mix these smoothly together, add four ounces of fresh butter and a few drops of essence of vanilla; stir briskly over the fire until it boils, and then work in vigorously six yolks of eggs and the six whites whisked into a firm froth. They are to be slightly incorporated with the batter, which must then be poured into a buttered dish.

CONTRIBUTED.

In the November number a receipt was asked for making currant and rhubarb wine. We have received the following in answer:—

Currant Wine.—Mash them thoroughly in a tub, and add two parts of water to one of juice and three pounds of double-refined sugar to a gallon; cover tight, until fermentation takes place, then strain and bottle for future use.

Rhubarb Wine.—Mix equal quantities of water with the juice of the stalks, and to each gallon add three pounds of fair quality of sugar. Put it in barrels, filled full; refine it with isinglass, and allow it to remain in the barrels till spring, and then bottle it. By adding or diminishing the quantity of sugar it will vary the strength of the wine in the same proportion. The pure juice, without water, makes a very strong wine by using four pounds of sugar to each gallon.

MR. GODEY: I send a receipt for currant wine. Your Book has been taken by some member of my family for the last twenty-six years. I now take it for an orphan niece, and always like to send you a receipt, when I have those you ask for. Our family look regularly for the Book; we do not loan it, because it is cheating you. I have them bound for my grandchildren to read. So I am an old subscriber.

Mrs. L. W. G.

Currant Wine.—Gather full ripe currants on a dry day; pick them from the stalks, and weigh them; then crush them with your hands, leaving none whole; for every two pounds of currants put one quart of water; stir all well together, and let it stand three hours, and strain the liquor through a sieve;

then, for every three pounds of currants, put one pound of powdered loaf-sugar; stir till the sugar is dissolved, boil it, and keep skimming it as long as any scum will rise; let it stand sixteen hours to cool, before you put it in the cask; stop it very close. If the quantity be twenty gallons, let it stand three weeks before you bottle it; if it be thirty, it must remain a month. It should be perfectly clear when drawn off; put a lump of sugar in each bottle, cork it well, and keep it in a cool place, or it will turn sour. This is a pleasant and cheap wine, and, if properly made, will keep good for many years. It is good for the sick when mixed with water.

Gooseberry Shrub.—Gather the gooseberries when they are full-grown. Pick from the stems a sufficient quantity to nearly fill a large preserving kettle, and pour on them as much boiling water as the kettle will hold. Set it over a brisk fire, and keep it scalding hot till all the gooseberries have burst. Then take it off, press out and strain the liquor, and allow to each quart a pound of sugar, stirred well in. Dissolve the sugar in the juice, then put them together in a clean kettle, and boil and skim them for ten minutes, or till the scum ceases to rise. When cold, bottle it, first putting in each bottle a gill of brandy. Seal the bottles, and keep in a warm closet. You may make fox-grape shrub in the same manner, only gather the grapes before they begin to purple.

Apple Float.—Take six large apples, pare, slice, and stew them in as much water as will cover them. When well done, press them through a sieve, and make very sweet with crushed or loaf-sugar. While cooling, beat the whites of four eggs to a stiff froth, and stir in the apples; flavor with lemon or vanilla. Serve with sweet cream. Quite as good as peaches and cream. T. C. B.

Inquiries have been made for receipts to make "a light sponge-cake" and "breakfast rolls that will require no time to rise." Can any of our subscribers furnish us with a method that they know to be good?

MISCELLANEOUS.

Removal of Paint Spots and Varnish.—Varnish may be removed by rubbing with spirits of turpentine. Paint spots may be either softened by heat and scraped off and rubbed with turpentine, or they may be dissolved by caustic lye, made by boiling together two ounces of washing soda and the same amount of lime in half a pint of water.

To Take Rust out of Steel.—Cover the steel well with sweet oil, and let it remain there for two or three days; then use unslaked lime finely powdered, and rub with it until all the rust disappears.

To Remove Wax Stains from Cloth.—Lay over the stains two thicknesses of blotting-paper, and apply for a moment the pressure of a moderately hot iron. The stains will be instantaneously and entirely removed.

To Prevent Lamp-Glasses Breaking by the sudden contact with heat, the best way is to cut or scratch the base of the glass with a glazier's diamond. Another method is to put the glasses into a saucepan of water and boil them. This seasons them.

To Clean Sheepskin Mats, wash with soap and water, and strain out to dry.

Waterproofing the Soles of Shoes or Boots.—This simple and effectual remedy is nothing more than a little beeswax and mutton suet, warmed in a pan, until in a liquid state; then rub some of it lightly over the edges of the sole where the stitches are, which will repel the wet, and not in the least prevent the blacking from having the usual effect.

Receipts, &c.

COOKERY WITH THE ANCIENTS.

COOKERY, the preparation of food from the natural aliments, by dressing, compounding, and the application of heat, an art so universal that some philosopher has defined man to be "a cooking animal." It takes its origin from the necessities of men, who, though omnivorous, are so organized as to require concentrated food, the stomach being too small to carry enough merely vegetable matter to replace the daily waste of the system, excepting in the warmest latitudes.

The philosopher Posidonius was of opinion that the culinary art followed immediately the discovery of fire, and that it was at first an imitation of the natural process of mastication and digestion. "As the seeds," says he, "were ground by the action of the teeth, moistened by the saliva, kneaded, as it were, by the tongue, and fermented, heated, and converted into food in the stomach, as in an oven; so mankind, imitating Nature, bruised their grain with stones, mixed the flour with water, kneaded and formed it into cakes, which they baked in heated ovens." Milton ascribes to the mother of mankind great proficiency in this art:—

"On hospitable thoughts intent,
What choice to choose for delicacy best,
What order so contrived as not to mix
Tastes not well joined, inelegant, but bring
Taste after taste, upheld with kindest change."

In Biblical antiquity, Abraham entertained the three angels with cakes of fine meal, and with a carefully-dressed, tender, and good calf; Rebecca prepared savory meat for Isaac; the chief butler and chief baker were important officers in the household of Pharaoh; and the children of Israel took kneading-troughs and unleavened dough with them in their march through the wilderness.

In the East, the land of spices, the taste was first tempted by carefully-wrought compositions and condiments, and the first great feasts were given. It was the custom of the ancient Egyptians, as at present in Oriental and tropical climates, to cook the meat as soon as killed, with the same view of having it tender which makes northern people keep it till the approach of decomposition. Beef and goose constituted the principal part of the animal food, though the kid, goat, gazelle, duck, teal, and quail were also well known. Mutton was excluded from a Theban table, and Plutarch says that no Egyptians, except the Lycopolites, would eat the flesh of sheep. The blood of animals was frequently received into a vase for purposes of cookery, and black puddings were popular in Egypt, as they afterwards were in modern Europe, to the horror of the Moslems. One joint, often represented in ancient sculptures and still common at a modern Egyptian table, but totally unlike any European joint, consists of the flesh covering the central part of a bone, the two extremities of which project beyond it. Large supplies of fish were obtained from the Nile and Lake Mœris, and were brought to the table whole, boiled or fried, the tail and fins being removed. Herodotus says that no Egyptian will taste the head of any species of animal. Boiling and roasting were the only processes, until in the reign of King Menes various styles of artificial cookery were introduced. The boiling appears from representations in sculpture to have been done in caldrons, supported on stones or tripods, and heated either by fagots of wood or by charcoal. The vegetables which abound in Egypt made a large part of the ordinary food, and they were

eaten raw, stewed, boiled, or roasted in ashes. The workmen who built the pyramids are described as living on *raphanus* (a sort of turnip-radish), onions, and garlic; lentils also were then, as now, a principal article of diet. In the nummulite rock near these monuments there are imbedded testacea resembling small seeds, which were supposed by Strabo to be the petrified residue of lentils left there by laboring people. During the inundations of the Nile the lotus and papyrus, like the acorn in the northern climates, were the chief aliment of the poor. Dates, figs, grapes, onions, gourds, cucumbers, water-melons, and leeks were favorite fruits, some of which were regretted by the Israelites after they left the country. Onions, however, were prohibited to the priests. Bread was made either of wheat or of barley, and the dough was sometimes kneaded with the feet in a wooden bowl on the ground. Pastry was made to represent a three-cornered cake, a crocodile's head, a recumbent ox, a leaf, a heart, or various other objects, according to the fancy of the confectioner, and was sprinkled with seeds of caraway, cummin, or sesame. The lotus blossom was a common ornament upon kitchen and table furniture.

The Greeks raised every department of cookery to a character of high art. Prometheus is said to have first slaughtered cattle for culinary purposes. Cæus to have killed the first hog, and Bacchus to have struck down the first deer, in order to save from its fangs his young vines. In the rude simplicity of the Homeric age, royal personages prepared their own meats, and Menelaus, at the marriage feast of Hermione, placed before the guests with his own hands the roasted side of an ox. Achilles, with the assistance of Patroclus, feasted the Argive leaders upon the shoulders of lambs, a fat doe, and a succulent pig, which were broiled on live coals, and garnished with the entrails of oxen—dishes, according to Athenæus, "consecrated to the gods, and usual at all the feasts of the brave." Though Ulysses boasted his skill in the culinary art, the Homeric heroes seem to have had no conception of the refinements to which their luxurious successors attained. They were contented with plain roasts, seldom boiling their meat or dressing it with sauces. Professional cooks had come into existence before the age of Pericles, and carried their art to masterly perfection. They could serve up a whole pig dexterously boiled on one side, roasted on the other, and stuffed with flavored and spiced thrushes, eggs, and various delicacies, so that the guest could not discover where the animal had been divided. Being asked to explain one of his processes, an Athenian cook solemnly swore by the names of those who died at Marathon and Salamis that he would not reveal his secret that year.

MISCELLANEOUS COOKING.

Oyster Foremeat.—Open carefully a dozen fine plump natives, take off the beards, strain the liquor, and rinse the oysters in it. Grate four ounces crum of a stale loaf into fine light crumbs, mince the oysters, but not too small, and mix them with the bread; add one and a half ounce of good butter, broken into minute bits, the grated rind of half a small lemon, a small salt-spoonful of pounded mace, some Cayenne, a little salt, and a large teaspoonful of parsley; mix these ingredients well, and work them together with the unbeaten yolk of one egg, and a little oyster liquor, the remainder of which can be added to the sauce which usually accompanies this foremeat.

Stewed Shoulder of Mutton.—The following receipt is a useful one, as it gives a little variety to a very homely joint. The shoulder of mutton must not be

too fat. Bone it, tie it up in a cloth, and boil it for two hours and a half. Take it up, put a little cold butter over it, and stew it thickly with bread crumbs, parsley, thyme, pepper and salt, all properly mixed. Let it be in the oven half an hour, so that it may be perfectly browned. Serve it with lumps of currant jelly on the top, and gravy or spinach round the dish.

Savory Potatoe Cakes.—Quarter of a pound of grated ham, one pound of mashed potatoes, and a little suet, mixed with the yolks of two eggs, pepper, salt and nutmeg. Roll it into little balls, or cakes, and fry it a light brown. Sweet herbs may be used in the place of ham. Plain potatoe cakes are made with potatoes and eggs only.

Imitation of Mock-Turtle Soup.—Put into a pan a knuckle of veal, two calf's feet, two onions, a few cloves, peppers, allspice, mace, and sweet herbs; cover them with water, then tie a thick paper over the pan and set it in an oven for three hours. When cold, take off the fat very nicely, cut the meat and feet into bits an inch and a half square, remove the bones and coarse parts, and then put the rest on to warm, with a large spoonful of walnut and one of mushroom ketchup, half a pint of sherry or Madeira wine, a little mushroom powder, and the jelly of the meat. When hot, if it requires any further seasoning, add some, and serve with hard eggs, forcemeat balls and a squeeze of lemon soy. This is a very easy way, and the dish is excellent.

Potted Ox-Tongue.—Broil tender an unsmoked tongue of good flavor, and the following day cut from it the quantity desired for potting, or take for this purpose the remains of one which has already been served at table. Trim off the skin and rind, weigh the meat, mince it very small, then pound it as fine as possible with four ounces of butter to each pound of tongue, a small teaspoonful of mace, half as much of nutmeg or cloves, and a tolerably high seasoning of Cayenne. After the spices are well beaten with the meat, taste it, and add more if required. A few ounces of any well-roasted meat mixed with the tongue will give it firmness. The breasts of turkeys, fowls, partridges, or pheasants may be used for the purpose with good effect.

Fish Sauce.—Take half a pint of milk and cream together, two eggs well beaten, salt, a little pepper, and the juice of half a lemon; put it over the fire, and stir it constantly until it begins to thicken.

A Cheap and Wholesome Soup.—One gallon of cold water, one pound of beef and two tablespoonfuls of rice. Let this boil, then add an onion or two or three leeks; boil an hour. Peel and slice eight potatoes; wash them in warm water; add them to the soup, with a seasoning of salt and pepper; stir it frequently; boil another hour, and then serve.

Sea Pie of Veal.—Take a scrag, breast, or neck of veal; cut it into slices about an inch thick; fry some slices of salt pork in an iron pot; flour the veal, lay them into the hot fat, and let it brown a little; add water enough to just cover the meat; let it simmer about half an hour; season it with pepper and salt; dredge in a little flour. Have ready a common paste; roll it about half an inch thick, just large enough to cover the meat; cover the pot with a hot iron cover. Let it cook gently about three-quarters of an hour.

Omelette with Cheese.—Beat six eggs very light; add two tablespoonfuls of cream, butter the size of a walnut, a little chopped parsley, pepper, salt, and two ounces of grated cheese. Beat all well together, and pour into a pan in which a small piece of butter is melting; let it cook until of a light brown, then fold it over and dish for the table. Shake the pan while the omelette is cooking.

CULINARY COUPLETS.

BY A RHYMING EPIQUEUR.

ALWAYS have lobster sauce with salmon,
And put mint sauce your roasted lamb on.

Veal outlets dip in egg and bread crum—
Fry till you see a brownish red come.

Grate Gruyere cheese on macaroni;
Make the top crisp but not too bony.

In venison gravy, currant jelly
Mix with old port—see Francatelli.

In dressing salad, mind this law—
With two hard yolks use one that's raw.

Roast veal with rich stock gravy serve;
And pickled mushrooms, too, observe.

Roast pork, sans apple-sauce, past doubt,
Is "Hamlet" with the Prince left out.

Your mutton-chops with paper cover,
And make them amber brown all over.

Broil lightly your beefsteaks—to fry it
Argues contempt of Christian diet.

Kidneys a finer flavor gain
By stewing them in good champagne.

Buy stall-fed pigeons. When you've got them,
The way to cook them is to pot them.

Woodgrouse are dry when gumps have marred 'em—
Before you roast 'em always lard 'em.

To roast spring chickens is to spoil 'em—
Just split 'em down the back and broil 'em.

It gives true epicures the vapors
To see boiled mutton, minus capers.

Boiled turkey, gourmands know, of course,
Is exquisite with celery sauce.

The cook deserves a hearty cuffing
Who serves roast fowls with tasteless stuffing.

Smelts require egg and biscuit powder.
Don't put fat pork in your clam chowder.

Egg sauce—few make it right, alas!
Is good with blue-fish or with bass.

Nice oyster sauce gives zest to cod—
A fish, when fresh, to feast a god.

Shad, stuffed and baked, is most delicious—
'Twould have electrified Apicius.

Roasted in paste, a haunch of mutton,
Might make ascetics play the glutton.

But one might rhyme for weeks this way,
And still have lots of things to say.

And so I'll close—for, reader mine,
This is about the hour I dine.

CAKES, PUDDINGS, ETC.

To Make Crumpets.—Set two pounds of flour, with a little salt, before the fire till quite warm. Then mix it with warm milk and water till it is as stiff as it can be stirred; let the milk be as warm as it can be borne with the finger; put a cupful of this with three eggs well beaten and mixed with three spoonfuls of very thick yeast; then put this to the batter and beat them all together in a large pan or bowl; add as much milk and water as will make it into a thick batter; cover it close, and put it before the fire to rise: put a bit of butter in a piece of thin muslin, tie it up, and rub it lightly over the iron hearth or frying-pan; then pour on a sufficient quantity of batter at a time to make one crumpet; let it do slowly, and it will be very light. Bake them all the same way. They should not be brown, but of a fine yellow color.

Velvet Cream.—To a pint of cream, put a very little sugar, keep stirring it over the fire till the sugar is dissolved, and then take it off; but keep on stirring it till it is about the warmth of new milk, after which pour it through a fine colander into a dish containing three spoonfuls of lemon or orange juice, a little grated peel and a little fruit marmalade chopped

small, with two spoonfuls of white wine. This should be prepared the evening before it is wanted.

Fig Pudding.—Procure one pound of good figs, and chop them very fine, and also a quarter pound of suet, likewise chopped as fine as possible; dust them both with a little flour as you proceed—it helps to bind the pudding together; then take one pound of fine bread-crumbs, and not quite a quarter pound of sugar; beat two eggs in a teacupful of milk, and mix all well together. Boil four hours. If you choose, serve it with wine or brandy sauce, and ornament it with blanched almonds. Simply cooked, however, it is better where there are children, with whom it is generally a favorite. We forgot to say, flavor with a little allspice or nutmeg, as you like; but add the spice before the milk and eggs.

Quaking Pudding.—Well beat eight eggs, add to them the grated crumbs of a stale bread-roll, two spoonfuls of ground rice, a little nutmeg and orange-flower water. Mix it smoothly together with a quart of new milk. Put it into a floured cloth, tie it rather loose, plunge it into boiling water, and boil it briskly for one hour. Serve with red or white wine sauce.

Cream Pudding.—Beat up four eggs a little; strain them; add a teacup of fine white sugar, the rind and juice of a lemon, and a pint of cream. Line a pudding-dish with puff paste; put in the above. Bake half an hour.

Apple Custard.—One pint of good stewed apples, a quarter pound of butter, half a pint of cream, three eggs beaten light, sugar and grated nutmeg to taste. Mix the ingredients together, and bake in a puff paste, in a moderate stove.

A Dish of Snow.—Pare and core a dozen of large apples; put them into cold water and stew them till soft; then pulp through a sieve, and sweeten it to the taste with loaf-sugar. Lay it on the dish on which it is to be sent to table, then beat the whites of twelve eggs to a strong froth, with half a pound of sifted white sugar, and a flavoring of vanilla or orange flower. Strew this over the apple pulp very high, and it will present all the appearance of a veritable dish of snow.

Macaroni Pudding.—Take three-quarters of a pound of macaroni, boil it till quite soft; add half a pound of sugar, a quarter of a pound of currants, and juice of one lemon; bake till browned. A simple mode of cooking macaroni, or tapioca, is to sweeten and boil till soft; add the juice of a lemon, and turn into a mould till cool.

The Queen's Biscuit.—Make a soft paste by mixing together thoroughly one and a half-pound of flour, the same quantity of fine loaf sugar, the whites of twenty-four eggs, and the yolks of eighteen, and a small quantity of coriander seed beaten small. Place this paste on paper, cut it into pieces about two inches broad and four inches long, put them in a moderate oven, and when they begin to turn brown take them out, and put them on paper in a dry place.

CONTRIBUTED.

Scotch Shortbread.—Take half a pound of fresh butter, one pound of flour, quarter of a pound of finely pounded loaf sugar; work the butter into the sugar by degrees, then add the flour in small quantities; knead it with the hand into either a round or square tin, about an inch thick; prick all over with a fork and mark neatly round the edges, and bake in rather a cool oven for half an hour.

Currant Shrub.—Your currants must be quite ripe. Pick them from the stalks, and squeeze them through a linen bag. To each quart of juice allow one pound

of loaf-sugar; put the sugar and juice into a preserving kettle, and let it melt before it goes on the fire; boil it ten minutes, skimming it well. When cold, add a gill of the best white brandy to each quart of the juice. Bottle it, and set it away for use, sealing the corks. It improves by keeping.

Johnny Cake.—One cup of flour, three cups of meal, one cup of molasses, two cups of sweet milk, one of sour milk, one teaspoonful of soda, and one of salt. Bake one hour in sponge-cake tin. M. Mc.

A CORRESPONDENT favors us with the following easy mode of cleaning white or colored kid gloves:—

“Have ready a little new milk in one saucer, and a piece of brown soap in another, and a clean cloth or towel folded three or four times; on the cloth spread out the glove smoothly and neatly; next take a piece of flannel and commence to rub the glove downwards towards the fingers, holding it firmly with the left hand; continue this process till the glove, if white, looks of a dingy yellow, though clean; if colored, till it looks dark and spoiled. Lay it out to dry, and you will have the pleasure of seeing old gloves look equal to new. They will be soft, glossy, smooth, elastic, and of uninjured shape.”

Cocoanut Cake.—The whites of eight eggs, one cup of butter, two cups of sugar, three cups of flour, one teaspoonful of cream of tartar, half a teaspoonful of soda dissolved in milk. This makes a delicious *White Cake*, and if you want *Cocoanut Cake* just add to the above one and a half cup more sugar, one cup of flour, and a little more butter with a small cocoanut grated.

MISCELLANEOUS.

To Clean Gold Chains in two Minutes.—Put the chain into a small glass bottle, with warm water or eau-de-Cologne, a little camphorated chalk; scrape in some soap. Cork the bottle, and shake it for a minute violently. The friction against the glass polishes the gold.

Drying Rose Leaves.—I once dried some rose leaves for a sofa cushion, which retained their fragrance for years, by drying them in large paper trays in the shade of a spare bedroom. I gathered them every evening, and turned them every day, taking care, of course, not to mix the fresh and stale ones together.

To Preserve the Soles of Boots.—A coat of gum copal varnish applied to the soles of boots and shoes, and repeated as it dries, until the pores are filled and the surface shines like polished mahogany, will make the soles waterproof, and also cause them to last three times as long as ordinary soles.

To Remove Stains from Ivory.—Take a piece of common white chalk, and scrape or pulverize it in order to obtain a powder. Add as much water as is required to produce a paste; apply the paste to the surface of the ivory. If the stains are very bad, two or three, or perhaps more applications may be required. The result will be a pure white ivory without injury to the polish, or the necessity of scraping.

Wine Whey.—Boil a pint of new milk, add to it a glass or two of white wine, put it on the fire until it just boils again, then set it aside until the curd settles, pour off the clean whey; sweeten to the taste. Cider is as good as wine to curdle, if it is good apple-cider.

Arrowroot Pap with Milk.—Put into a saucepan, to boil, one pint of milk; stir very smoothly, into a cup of cold milk, a dessertspoonful of arrowroot; when the milk boils, stir in the arrowroot; continue to stir until it is cooked, which will be in five or ten minutes; remove from the fire, sweeten and flavor to the taste.

Receipts, &c.

COOKERY WITH THE ANCIENTS.

(Concluded from last month.)

PAINTING, sculpture, music, and dancing were all placed under contribution to add to the gayety and splendor of festivals, at which philosophers and poets discussed and sang. To invent a popular cake or a poignant sauce was a worthy object of ingenuity and erudition. Thus Aristoxenes, after many trials, succeeded in a peculiar way of seasoning hams, which were hence called Aristoxenians; as afterwards the Roman Apicius, one of the three gastronomers of that name, devised a sort of cakes which were termed Apician. Among the most esteemed delicacies of the Greeks were the kids from Melos, the head of the conger from Sicily, the whitening from Megara, the eel from Lake Copais, the scaly orb-fish, caught only by moonlight, the apples of Eubœa, the dates of Phœnicia, the quinces of Corinth, the almonds of Naxos, goldfishes, sparrows, and robins. Galen praises the flesh of young foxes in autumn when they feed on grapes, and Hippocrates esteemed the flesh of puppies equal to that of birds. Nearly all the Athenian dishes were prepared with a mixture of assafetida or rue, and one of the most popular was a composition of cheese, garlic, and eggs.

Though cheese was claimed as the invention of Aristæus, King of Arcadia, yet, as it had long been known to the Hebrews, it may have been introduced from them among the Greeks. In Bithynia a salad was made of it, by uniting it with slices of bread, soaked in vinegar and water, and mixed with mint, garlic, and green coriander. At Athens cheese was a part of the diet of athletes, and was always included among the munitions of war. That made from the camel's milk was, according to Aristotle, in the highest esteem.

Butter was hardly known to the Greeks in the time of Aristotle, though half a century later a brisk trade was driven with the barbarians who furnished it. Both the Greeks and Romans extracted delicacies from the tough membranous parts of the matrices of sows, the flesh of young asses and young hawks, and from a great variety of sea-fish, as the dog-fish, star-fish, porpoises, seals, and especially from two species termed the *echinus* and the *glociscus*. The Syracusans were especially noted for their gastronomical successes, while the Spartans, despising luxury of all kinds, had the term of reproach "to live like a Syracusan." A certain Sybarite, after tasting the Lacedæmonian black broth, declared himself no longer astonished that the Spartans were so fearless of death in battle, since the pains of dissolution were preferable to those of existence on such execrable food.

The poet Archestratus, a culinary philosopher of Syracuse, travelled through the most fertile lands known to the ancients, crossing many seas, and passing through many dangers and hardships, in order to add edibles and potables from every climate to the Greek table luxuries. His *Gastrology*, a didactic poem in which he promulgated the result of his researches, like a legislator dictating a code of laws, became the authoritative creed of Greek epicures. It was a favorite exercise of the most accomplished cooks, when rare and choice fish were wanting, to imitate their flavor, taste, and form so closely from inferior varieties that the most experienced gourmand could not distinguish the fraud.

Philozenus wished that he possessed a crane's neck, that he might be the longer in enjoying his

dainties. He is said to have disciplined himself by the hot bath and by drinking scalding water till he could swallow the hottest dishes, and then by bribing the cooks to serve up the repast at boiling-heat, he was able to devour what he pleased before his fellow-guests ventured to touch a dish; whence they styled him "an oven, and not a man." The Greeks excelled in sweetmeats, fruits, and the artistic ornaments and order of an entertainment, but the Romans in the more solid dishes, in learned sauces, in extravagant splendor, and in gastronomical excesses and absurdities.

MISCELLANEOUS COOKING.

Choice Fowl Pudding.—Take a cold fowl and mince it, cutting it into small square pieces. Make a white sauce with a small piece of butter, some flour, and cream or milk. Put the mince into the white sauce, and set it aside to cool. When quite cold, make up into balls. Cover them with egg and bread-crumbs; do this twice, to prevent them from bursting. At dinner-time, fry them in hot lard or dripping; serve them up on a serviette; garnish with parsley.

Potted Calves' Feet.—Boil the feet for five hours; flavor half a pint of the jelly in which they are boiled with nutmeg, garlic, and pounded ham, and let them simmer together for a few minutes; cut up the feet into small pieces and season them; dip a mould into cold water, and put in the meat, mixed with a little grated lemon-peel and minced parsley. Some persons add beet-root, baked or boiled, cut in slices and mixed with the meat. When this is arranged in the mould, fill up with the flavored jelly. Turn out when quite cold. The remainder of the jelly in which the feet were boiled can be used as a sweet jelly.

Loin, Neck, and Breast of Lamb.—A loin of lamb will be roasted in about an hour and a quarter; a neck in an hour; and a breast in three-quarters of an hour. Do not forget to salt and flour these joints about twenty minutes before they are done.

Gravy for Fowls, or other Delicate Dishes.—Take half a pound of lean beef, slice and score it, and a piece of butter the size of a nutmeg. Sprinkle it with flour; add a small onion, then put it all into a stewpan. Stir it round over the fire for ten minutes; then pour into it one pint of boiling water; skim it carefully; let it all boil together for five minutes; strain it, and it is ready.

To Fricassee Small Chickens.—Cut off the wings and legs of four chickens; separate the breasts from the backs; divide the backs crosswise; cut off the necks; clean the gizzards; put them with the livers and other parts of the chickens, after being thoroughly washed, into a saucepan; add salt, pepper, and a little mace; cover with water, and stew till tender. Take them up; thicken half a pint of water with two spoonfuls of flour rubbed into four ounces of butter; add a tumbler of new milk; boil all together a few minutes, then add eight spoonfuls of white wine, stirring it in carefully, so as not to curdle; put in the chickens, and shake the pan until they are sufficiently heated; then serve them up.

Soup for the Million.—Put the bones, skin, and all the rough residue of any joint, into a saucepan, with a quart and half a pint of cold water, one large carrot, scraped and cut up, two large onions, sliced and fried brown in one ounce of butter; and one very small head of celery washed and cut up. Let it stew for two hours; then add three medium-sized potatoes, peeled, a saltspoonful of salt; half a saltspoonful of pepper, and half a saltspoonful of mustard. Let it simmer three-quarters of an hour longer. Take out the bones and then rub the whole through a sieve.

Steamed Fowls.—Fowls are better steamed than boiled, especially when there is no veal stock on hand to boil them in. When steamed, the juices, should be saved by placing a pan under the strainer to catch all the drips. Drawn butter, plain or seasoned with parsley or celery, is the most common sauce used for boiled fowls. Liver sauce is good; but when oysters can be had, oyster sauce is to be preferred above all others.

Roast Veal and Chicken Bones make a very nice soup, boiled with vegetables; but add a handful of macaroni; break it up fine, and boil the soup half an hour after it is put in. Color the soup with a little ketchup.

HOW TO COOK POTATOES.

Potato Rolls.—Wash some potatoes of a medium size, pare them, and cut them in the form of small rolls of about three inches in length and an inch and a half across; dip them into beaten egg, have some thin slices of fat bacon large enough to envelop a potato, wrap one in each rasher, arrange them in a small baking dish, put them into a moderately hot oven, and bake them until the potatoes are done; rasp a little toast upon them, and serve them directly.

Stewed Potatoes.—Cut into slices four cold potatoes that have either been boiled or steamed, season them, dredge them with flour, and put them into a stewpan with some fresh butter or olive oil; fry them slightly on both sides for five minutes, drain off the fat, pour upon them half a pint of good gravy nicely flavored, and let them stew by the side of the fire for twenty minutes. Serve together with the sauce in which they were stewed.

Potato Bread.—There are many ways in which potato bread may be made, the most generally practised being to add hot mashed potatoes with wheat flour; but potato bread proper is prepared by making use of potato meal and mashed potatoes only, adding one-fifth the quantity of water, with yeast and salt as for ordinary bread. This composition also makes excellent crumpets. A little butter introduced, and milk used instead of water, is a material improvement to potato bread.

Potato Biscuits.—Nicely peel and steam four middling-sized potatoes; mash them, and pound them in a mortar; moisten them with a little raw egg; when perfectly smooth add to them sufficient loaf-sugar to make them pretty sweet; beat the whites of four eggs to a snow, mix it with the potatoes, etc., add a dessertspoonful of orange-flower water, and when well mixed, place portions of the preparation upon paper, to form either round or oblong biscuits. Bake them slowly, and when of a fine-color they are done. Remove the paper when the biscuits are cold.

Mirotton of Potatoes.—Peel and nicely steam eight good mealy potatoes; when done, mash them and season them with pepper; chop up one medium-sized onion and the yolks of two hard-boiled eggs, fry them in plenty of oil or butter; when the onion is quite tender drain it and the eggs from all fat, add them to the mashed potato, mix with them two raw eggs, and a dessertspoonful of ketchup; place all together in a mould buttered and sprinkled with bread-crumbs; bake for half an hour, and turn out of the mould to serve.

CAKES, PUDDINGS, ETC.

Gingerbread.—Mix together half a cup of butter, and half a cup of sugar; melt half a cup of lard, in one of West India molasses, one cup of sour milk, two beaten eggs, one teaspoonful of salt, five cups

of flour, a tablespoonful of ginger, and a heaped teaspoonful of soda dissolved in hot water, and strained in the cake.

Very Plain Tea Cake.—A half cup of butter, two of sugar; work the sugar and butter together, add four beaten eggs; three teacups of sifted flour, an even teaspoonful of soda dissolved and strained, ground coriander seed, and lastly a teacup of sour milk.

Delicate Cake.—One pound pulverized loaf sugar, and one pound of sweet butter free from salt and sugar, worked with the sugar to a light cream; one teaspoonful extract of lemon, and the same of vanilla, the whites of twenty eggs beat stiff, and lastly one pound of flour stirred in lightly; bake immediately in round pans, and frost it before cold; the frosting, if flavored, should have the same extracts as the cake; it should not be cut fresh.

Ladies' Fingers.—Beat the whites of six eggs lightly as possible; beat the yolks the same, add to the whites, little by little, half a pound of best pulverized sugar; have the yolks beating all the time; when the eggs have been beaten one hour, mix them very gradually, by using the top of the yolks, until the whole is added. Squeeze in half the juice of a lemon, and add gradually, beating lightly, one-fourth of a pound of arrowroot or flour. Have ready buttered paper, spread the batter in small oval cakes, joining in the middle to represent the joint of a finger. Bake quickly, and leave the cakes on the paper until wanted. For parties frost them.

Baked Puddings.—All batter puddings fall soon after they are baked. They ought to be served immediately after they are done. Indian puddings require long and slow baking. Rice should be baked quickly. Tapioca and other puddings of the kind should bake in a moderate oven like custards. All cake puddings should be baked in the same manner as cakes of nearly the same composition; as, for instance, sponge puddings quick, and plum puddings a long time.

Fruit Raised Pudding.—When baking take two and a half cups of light dough, one of sugar, hardly three-fourths of a cup of butter, two eggs, half a teaspoonful of soda, one glass of wine or brandy, cinnamon, cloves, and nutmeg, being careful not to let one spice predominate, a half pound of washed currants, the same of stoned raisins, and a quarter of a pound of citron chopped fine; let it stand until light, in the pudding-dish; bake carefully so as not to form a heavy crust; turn it out when baked, and pour over it while hot a rich wine sauce; this will be found excellent; it must be started very early in the morning. If homemade yeast is used, the dough can be saved until the next day; sweeten it with soda, before mixing in the other ingredients, and allow it to rise again.

Apple Roll, or Apple Pudding.—Make a paste with one-fourth of a pound of butter to one of flour mixed with water, not very stiff. Peel and slice rather thick tart apples, roll the paste very thin, or as thin as the bottom crust of a pie, spread the apples on the crust, so as to cover it, dredge on a little flour, and roll it as tight as possible. Cut the ends even, and put it in the steamer, or wrap it in thick cloth and boil it. It will take one hour steady cooking. Serve with butter and sugar; cut it in thin slices from the end when serving.

Bavarian Rusks.—Four ounces of butter, four eggs, two ounces of sugar, one spoonful of good brewer's yeast, and two pounds of flour. The yeast must be mixed with the sugar, and a little warm milk, poured into the centre of the flour in a deep pudding basin, and left to rise for about an hour, when the

sponge is sufficiently light. Mix with it and the rest of the flour the remaining milk, the eggs, and a little salt, beating the whole well with a wooden spoon; then put into a buttered tin, set it to rise for another hour, then bake in a moderate oven; and when cold cut the cake into thin slices and dry them in a quick oven, having previously thickly sprinkled them with pounded sugar.

CONTRIBUTED.

MR. L. A. GODEY—

Sir: Your magazine has become to me, as well as others, an almost indispensable assistant in every department of domestic management.

If possible, will you favor me and others who are economically disposed, by publishing, soon, some hints, suggestions, and receipts for *dyeing*, especially that favorite winter color, brown? With so many noble forest trees around, it seems as if housekeepers might be able to manufacture at home many dyes sufficiently good for ordinary purposes. Here are two very good receipts, which are at your service, and are taken from an old receipt book that may not be in general use.

Red Dyes.—Madder makes a good durable red, but not a brilliant color. To make a dye of it, allow for half a pound of it, three ounces of alum, and one of cream of tartar, and six gallons of water. This proportion of ingredients will make sufficient dye for six or seven pounds of goods. Heat half of the water scalding hot, in a clean brass kettle, then put in the alum and cream of tartar, and let them dissolve. When the water boils, stir the alum and tartar up in it, put in the goods, and let them boil a couple of hours; then rinse them in fair water (warm water, if the goods be woollen), empty the kettle, and put in three gallons of water and the madder; rub it fine in the water, then put in the goods, and set them where they will keep scalding hot for an hour, without boiling; stir them constantly, to keep them from spotting. When they have been scalding an hour, increase the fire till they boil. Let them boil five minutes; then drain them out of the dye, and rinse them, without wringing, in fair water (soft water is the best), and hang them in the shade, where they will dry."

Slate-Colored Dye.—To make a good dark slate-color, boil sugar-loaf paper with vinegar, in an iron utensil; put in alum to set the color. Tea grounds, set with coppers, makes a good slate-color. To produce a light slate-color, boil white maple bark in clear water, with a little alum; the bark should be boiled in a brass utensil. The dye for slate-color should be strained before the goods are put into it. They should be boiled in it, and then hung where they will drain and dry. Before attempting to dye any color, it is best to wash the articles that are to be dyed till perfectly clean and free from color. If you cannot extract the color by rubbing them in hot suds, boil it out; rinse in soft water till entirely free from soap, as the soap will ruin the dye. Put in the articles without crowding. Keep the dye warm."

Query. I would like to know if about two ounces of *annotto* were to be mixed with the madder in the receipt for red dye, would not a yellowish-brown be produced—a little more brilliant than without it? Please answer, if in your power, and oblige,
Yours respectfully, MRS. M. O. S.

CAN any of our subscribers favor us with well-known receipts for dyeing?

In answer to an inquiry in the Book for a *light sponge cake*, we have received the following replies:—

Sponge Cake.—One pound of sugar, half a pound of

flour, ten eggs. Mix the yolks and sugar together, then the whites, beaten very light; flavor with lemon; add the flour last; put it into the oven as soon as the flavor is mixed. This receipt was never known to fail.
M. L. B.

Sponge Cake.—Take ten eggs, whites and yolks beaten separately, add two tablespoonfuls of cold water to the whites when beaten to a froth, one pound of pulverized white sugar, *not quite* three-quarters of a pound of sifted flour, juice of a half and the grated rind of one lemon; grease a couple of bread pans, put the batter in. Bake in a moderate oven; when done take them out, lay them on your flour-sieve to cool.

Maryland Biscuit.—Three pints of sifted flour, one tablespoonful of good lard, one pint of cold water, salt to the taste, made into a stiff dough; work till the dough cracks or blisters, then break off and make them in biscuit shape; stick the top of them with a fork.
MARY.

MR. GODEY: Having seen in the *LADY'S BOOK* a request for a receipt for a light sponge cake, I send you one that I found in the *LADY'S BOOK* some time ago. I find it the best that I have ever used, and I have tried a number. Yours truly,
L. C. J.

Sponge Cake.—Three eggs, one and a half cup of flour, two tablespoonfuls of cold water, one teaspoonful of cream of tartar, and a half teaspoonful of soda. Put all of the ingredients together at once, stir about five minutes; bake in a quick oven about twenty minutes.

A SUBSCRIBER wishes to know how to make good old Pennsylvania waffles and flannel cakes.

MISCELLANEOUS.

Watery Potatoes.—Put into the pot a piece of lime as large as a hen's egg; and how watery soever the potatoes may have been, when the water is poured off the potatoes will be perfectly dry and mealy.

A *Stair Carpet* should never be swept down with a long broom, but always with a short-handled brush, and a dust-pan held closely under each step of the stairs.

To Clean Amber Beads.—Rinse them well in cold water, put them on a cloth to drain, and when half dry, rub them with wash leather to brighten them; leather instead of cloth, because the amber, possessing highly-electrical properties, would, when rubbed, attract all the loose fibrous particles of the cloth or towel, which would stick to the beads, and make them more troublesome to dry and brighten. If the polish should be entirely gone, the beads can be repolished by a jeweller or lapidary.

To Remove the Taste of New Wood.—A new keg, churn, bucket, or other wooden vessel, will generally communicate a disagreeable taste to anything that is put into it. To prevent this inconvenience, first scald the vessel well with boiling water, letting the water remain in it till cold. Then dissolve some pearlsh or soda in lukewarm water, adding a little bit of lime to it, and wash the inside of the vessel well with this solution. Afterwards scald it well with plain hot water, and rinse it with cold water before you use it.

Glass Vessels and other utensils may be purified and cleaned by rinsing them out with powdered charcoal.

Perfume for Handkerchiefs.—Oil of lavender, three fluidrachms; oil of bergamot, three fluidrachms; extract of ambergris, six minims; camphor, one grain; spirits of wine, one pint. To be well shaken every day for a fortnight, and then filtered.

Receipts, &c.

COLD MUTTON.

THERE are not many people who object to eating cold beef, but there seems to be a popular prejudice against cold mutton. As far as looks go, when two or three persons have dined off a leg of mutton the day before, no amount of parsley, be it ever so curly and fresh, can make it look nice; but as a matter of taste cold meat, be it beef or mutton, is by no means devoid of merit at certain seasons, and with a proper accompaniment of salads, pickles, and sauces. Only to be perfect, a cold joint should not be touched until it is cold; the joint of yesterday's dinner is quite a different affair. It is not everybody who can indulge, however, in such niceties of taste. Given a leg of mutton, it must be used, and made to go as far as possible to furnish the second and even the third day's dinner.

If you wish to be very economical with a leg of mutton, you should carve it pretty much as you do a ham, then the next day put it for twenty minutes into a vessel containing boiling water, take it out and sprinkle some salt and a little flour over it, and put it to roast for twenty minutes before a good fire, basting frequently with some dripping melted for the purpose. The result will be a very fair second edition of roast leg of mutton. Some, however, may object to carving mutton after the fashion of ham, and in that case a hash, or a mince, are the only ways of turning cold mutton to account; but there are many ways of hashing mutton and other meats, and of mincing them, too.

The great desideratum of a second-hand dish, so to speak, is, that it should not taste as such. Nothing is more abominable than the bad taste which is so prominent in the attempts at warming up cold meat, which your plain cook is pleased to call minced veal, hashed mutton, &c. The only means to avoid that taste is to remove carefully from the cold meat you are going to use every part that has seen the fire, as well as gristle and fat. Let every slice be carefully trimmed, and let them all be as near as possible similar in size and shape. Then make your hash, and, even if you are not expert at combining sauces and spices, at any rate it will not have a warmed-up taste. The following are various formulas for warming up mutton and other meats.

1. Cut an onion in slices, and fry it in butter till it assumes a deep brown color; then put in a tablespoonful of flour, and when it is well amalgamated with the butter add a little less than half a pint of stock broth, or even water previously warmed; stir a few minutes on the fire, and then proceed to flavor your sauce with walnut or mushroom ketchup, tomato sauce, spices, and pepper and salt, in such proportions as taste may suggest and practice will teach. A little burnt onion browning, may be put in if the sauce is not of a sufficiently deep color. When the flavoring is completed, strain the sauce through a fine colander into a saucepan, and place in it your slices of meat. Keep the saucepan at a moderate heat till it is time to serve, and send up your hash with a garland of bread sippets, fried in butter, round it. The longer the meat lies in the sauce the better will your dish be.

2. Rub a saucepan with a piece of garlic; put in it a piece of butter and some flour, which you amalgamate as if to make melted butter; lengthen your sauce with a sufficient quantity of stock or broth, and a certain allowance of vinegar, not too much, spice, pepper, and salt, etc., to taste; strain and lay your slices of meat in it. Half an hour before serving

put in some pickled gherkins cut in slices or any other shape, and when they are thoroughly warmed serve, with or without bread sippets. Capers may be used instead of gherkins.

3. Proceed as in either of the above receipts as far as the butter, flour, and onions are concerned, then add to your sauce a moderate allowance of mustard; then add the stock and a wineglassful of white or red wine; season with ketchup, spices, pepper and salt; strain, and put in the meat, serving with pickles or not, according to taste. Beef and pork are best warmed up this way.

4. A homely mode of warming cold meat is in this wise: Fry some slices of onion in butter, and when they begin to take color put in your slices of meat, pepper, salt, and a sprinkling of flour; keep on frying till the onions are thoroughly done and the meat warmed, then add a small quantity of stock, broth, or water, with a small quantity of vinegar, and serve.

Minced parsley may be added to any of the above dishes with advantage.

5. If the state of the joint you have to work upon will allow it, cut your slices the thickness of your finger; trim them all nicely, as near as possible the same shape; then dip them in egg, and cover them with a mixture of bread-crumbs powdered, sweet herbs, pepper and salt in due proportion. Let them rest a couple of hours, and egg and bread-crumbs again; then fry them in plenty of lard till they are a nice color. Serve either alone with fried parsley as an ornament, or with any sauce, such as tomato, etc., which taste may suggest. Cold veal or pork treated in this way makes a very toothsome dish.

Of course it is necessary, to carry out these warmings up, that the cold joint should not have been too heavily punished when it first appeared on the dinner-table. When a joint has not enough left upon it to cut nice slices, then mincing is the best way to utilize it.

MISCELLANEOUS COOKING.

Beef Cakes.—Pound some beef that is underdone with a little fat bacon or ham; season with pepper, salt, and a little shallot; mix them well, and make into small cakes three inches long, and half as wide and thick; fry them a little brown, and serve them in a good thick gravy.

Veal Rolls.—Cut a few slices from a cold fillet of veal half an inch thick; rub them over with egg; lay a thin slice of fat bacon over each piece of veal; brush these with the egg, and over this spread forcemeat thinly; roll up each piece tightly, egg and bread-crumbs, and fry them rich brown. Serve with mushroom sauce or brown gravy. Fry the roll from ten to fifteen minutes.

Fried Patties.—Mince a little cold veal and ham, allowing one-third ham and two-thirds veal; add an egg, boiled hard and chopped, and a seasoning of pounded mace, salt, pepper, and lemon-peel; moisten with a little gravy and cream. Make a good puff-paste; roll rather thin, and cut it into round or square pieces; put the mince between two of them, pinch the edges to keep in the gravy, and fry a light brown. They may be also baked in patty-pans; in that case, they should be brushed over with the yolk of an egg before they are put in the oven. To make a variety, oysters may be substituted for the ham. Fry the patties about fifteen minutes.

Sausage Dumplings.—Make one pound of flour and two ounces of dripping, or chopped suet, into a firm paste, by adding just enough water to enable you to knead the whole together. Divide this paste into twelve equal parts, roll each of these out sufficiently

large to be able to fold up one pork sausage in it, wet the edge of the paste to fasten the sausage securely in it, and, as you finish off each sausage dumpling, drop it gently into a large enough sauce-pan, containing plenty of boiling water; and when the whole are finished, allow them to boil gently by the side of the fire for one hour, and then take up the dumplings with a spoon free from water, on to a dish, and eat them while they are hot.

Tongue, after it has been boiled, cut into thick slices, and stewed in a rich, brown gravy, makes a very nice corner dish.

Parsnip Fritters.—Boil the parsnips in salted water so as to flavor them through; make a light batter, cut them round and dip them in the batter. Have ready hot lard, take them up with a tablespoon, and drop them in while the lard is boiling; when they rise to the surface turn them; when browned on both sides take them out; let them drain, and set them in the oven to keep hot. Serve with broiled, fried, or roast meats or fowls.

Venison Steaks.—Cut them from the neck; season them with pepper and salt. When the gridiron has been well heated over a bed of bright coals, grease the bars, and lay the steaks upon it. Broil them well, turning them once, and taking care to save as much of the gravy as possible. Serve them up with some currant jelly laid on each steak.

Omelette à la Crepe.—Put into a basin eight tablespoonfuls of flour; beat six eggs into it, with as much milk as will make it into a batter, with a pinch of salt. Bake till brown.

SAUCES FOR SALADS.

English Salad Sauce.—Pound in a mortar the hard-boiled yolk of an egg; mix with it a saltspoonful of salt, a teaspoonful of mustard flour, a mashed mealy potato, two dessertspoonfuls each of cream and olive oil, and a tablespoonful of good vinegar.

Sweet Salad Sauce.—Mix together two good tablespoonfuls of olive oil, the raw yolk of an egg, a little pepper, one tablespoonful of the best vinegar, a pinch of salt, and a dessertspoonful of moist sugar.

Swiss Salad Dressing.—Pound in a mortar two ounces of cheese; add a tablespoonful of vinegar, a small quantity of salt and pepper, and by degrees dilute it with olive oil.

Piquante Sauce for Salads.—Two hard-boiled yolks of eggs and two raw ditto, mashed smooth, together with a tablespoonful each of cream and salad oil; add sufficient vinegar to make it pretty sharp.

Mayonnaise for Salads.—Beat together the juice of a lemon and the raw yolks of two eggs; then by slow degrees drop in enough oil to convert the composition into a kind of cream; but stir gently and continuously while the oil is being added. Vinegar may replace the lemon-juice if more convenient.

HOW TO COOK OR SERVE EGGS.

Meat or Fish Omelettes Generally.—Take cold meat, fish, game, or poultry of any kind; remove all skin, sinew, etc., and either cut it small or pound it to a paste in a mortar, together with a proper proportion of spices and salt; then either toss it in a buttered frying-pan over a clear fire till it begins to brown, and pour beaten eggs upon it, or beat it up with the eggs, or spread it upon them after they have begun to set in the pan. In any case, serve hot, with or without a sauce; but garnished with crisp herbs in branches, or pickles, or sliced lemon. The right proportion is one tablespoonful of meat to four eggs. A little milk, gravy, water, or white wine, may be

advantageously added to the eggs while they are being beaten.

Omelette of Ham, Tongue, or Sausage.—There are three methods of making a ham or tongue omelette: first, by simply cutting the meat into small dice, tossing it in butter, and pouring the well-beaten and seasoned eggs upon it in the pan, and letting them remain until set, when serve; or pound the meat to a paste in a mortar and beat it up with the eggs, and fry in the usual manner. The third method is to beat the eggs and fry them, then lay upon them the meat (which has been previously tossed in butter), fold in the ends of the omelette, and serve as hot as possible.

Bacon Omelette.—Either simply mince some cold boiled bacon, and mix it with eggs which have been spiced and well beaten; or take some raw bacon, chop it well, toss it in a frying-pan till nicely browned, and then pour the beaten eggs upon it; or place the tossed bacon upon some eggs that you have just poured into a frying-pan; when set, fold the omelette, and serve with a tomato sauce in the dish.

Kidney Omelette.—Remove all skin, fat, and sinew from a fresh kidney, whether sheep's or calf's. Cut it small, season it well, and fry it quickly in hot butter. Beat six eggs together with a glassful of white wine; heat a little butter in a frying-pan, pour in the eggs, and before they are regularly set place the kidney in the middle; turn in the ends of the omelette and serve; garnish with thin slices of lemon quartered.

Omelette aux Croûtons.—Beat the yolks of six and the whites of four eggs; season with salt and spice according to taste. Cut some nice little pieces of bread no larger than dice; fry them in butter till they are well browned, then throw them quickly into boiling gravy or milk, or sauce of any particular flavor; mix them with the beaten egg, and fry as an ordinary omelette.

CAKES, PUDDINGS, ETC.

Sweet Biscuits.—Rub four ounces of butter well into eight ounces of flour; add six ounces of loaf sugar, the yolks of two eggs, the white of one, and a tablespoonful of brandy. Roll the paste thin, and cut it with a wine-glass or cutter; egg over the tops of each with the remaining white, and sift on white sugar. Bake in a warm oven.

Apple Pudding.—Pare four or five large tart apples, grate them fine; then make the following custard, into which stir the grated apple: Flour, four tablespoonfuls; one pint of milk, five eggs, and a little grated orange-peel. After you have these ingredients well mixed, pour them into your pudding-dish, and bake about one hour and a quarter.

An Excellent Lemon Pudding.—Beat the yolks of four eggs; add four ounces of white sugar, the rind of a lemon being rubbed with some lumps of it to take the essence; then peel, and beat it in a mortar with the juice of a lemon, and mix all with four or five ounces of butter warmed. Put a crust into a shallow dish, nick the edges, and put the above into it. When served turn the pudding out of the dish.

Scotch Cakes.—Three-quarters of a pound of flour, three ounces of butter, three ounces of lump sugar, sal ammonia about the size of a hazel-nut; warm the butter in a little milk, and mix the whole into a stiff paste. Cut into small rounds, and bake in a cool oven.

Almond Cakes.—Take two ounces of bitter and one pound of sweet almonds; Blanch and beat them with a little rose-water and the white of one egg; add half a pound of loaf sugar, eight yolks and three

whites of eggs, the juice of half a lemon, and the rind grated. Mix the whole well together, and bake it either in one large pan or small ones.

Buttered Orange Juice, a Cold Dish.—Mix the juice of seven Seville oranges with four spoonfuls of rose-water, and add the whole to the yolks of eight and whites of four eggs, well beaten; then strain the liquors to half a pound of sugar pounded, stir it over a gentle fire, and when it begins to thicken put about the size of a small walnut of butter; keep it over the fire a few minutes longer, then pour it into a flat dish, and serve to eat cold. It may be done in a china basin in a saucepan of boiling water, the top of which will just receive the basin.

Little Short Cakes.—Rub into one pound of dried flour four ounces of butter, four ounces of white powdered sugar, one egg, and a spoonful or two of thin cream to make into a paste. When mixed put currants into one half and caraways into the rest; cut them as before, and bake on tins.

Orange Cheesecakes.—When you have blanched half a pound of almonds, beat them very fine, with orange-flower water, and half a pound of fine sugar, beaten and sifted, a pound of butter that has been melted carefully without oiling, and which must be nearly cold before using it; then beat the yolks of ten, and whites of four eggs; pound two candied oranges, and a fresh one with the bitterness boiled out, in a mortar till as tender as marmalade, without any lumps; and beat the whole together, and put into pattypans.

CONTRIBUTED.

WE have received not less than twenty replies to our inquiry in this department for a receipt to make a *light sponge cake*. We cannot publish them all, but we will insert a few of the first that came to hand.

Sponge Cake.—Take twelve eggs, the weight of twelve eggs in sugar, weight of six eggs in flour, the peel of one lemon grated. Beat the yolks of the eggs very light, then add the sugar, the whites of the eggs, beaten very light, and stirred in with the flour gradually, one person mixing the ingredients while another adds them; the oven should be at a moderate heat, and it must not stand after being mixed; bake one hour. The flour and sugar must be sifted.

S. F.

Sponge Cake.—One pound of sugar, one pound of flour, ten eggs separated and well-beaten, the rind and juice of one lemon. This makes a nice large cake.

M. A. H.

Sponge Cake.—One large saucer of white sugar, one of flour, six eggs, beat separate the whites from the yolks, sift the flour part at a time into the sugar, also the whites stirred in lightly at the last. Bake in a quick oven, being careful not to burn, or open the doors too often, or rather not let them be open so long that the cake will fall.

Sponge Cake.—Six eggs, two cups of white sugar, one cup and a half of flour, one teaspoonful of cream of tartar, half a teaspoonful of soda rubbed in the flour. Lemon or flavoring to taste. E. C. P.

Sponge Cake.—Take a half pint cup of white sugar, five eggs, one-half pint cup of flour (to be sifted before measured), beat the eggs and sugar together, then stir the flour in lightly; flavor according to taste. Bake immediately in a moderate oven.

K. J. S.

Breakfast Rolls.—Two quarts of flour, one pint of milk, one teaspoonful of soda, two teaspoonfuls of cream of tartar. Bake it immediately.

Breakfast Rolls.—Take one pint and a half of flour one large teaspoonful of soda, a small quantity of lard. Mix with sour buttermilk. Bake immediately.

Tea Cakes.—One pound of butter, one pound of sugar (mix butter and sugar together), two eggs, two and a quarter pounds of flour, but if too thin add a little more. Season to taste; roll thin, and bake brown.

Edmondson Cake.—One pound of flour, one pound of sugar, half a pound of butter, six eggs, two teaspoonfuls of cream of tartar, sifted with the flour, one teaspoonful of soda stirred in a half teacup of cream or buttermilk. Season to taste. This is almost as nice as pound cake, but does not keep so well.

Almond Cake.—One pound of butter, one of sugar, one of flour, the whites of sixteen eggs, beaten to a froth; stir the butter and sugar together, then add two tablespoonfuls of flour, then two of whites of eggs alternately till all are used; one pound of almonds, shelled, drop into boiling water, when soft remove the dark skin and drop into rose-water to prevent them from turning dark; after remaining a few minutes take out and slice very thin, then stir into the mixture, and bake immediately. The same receipt with a few currants sprinkled in (omitting the almonds), makes a beautiful cake.

MISCELLANEOUS.

Flowers.—Flowers may be preserved fresh in vases by putting a little salt in the water, which increases its coldness.

Vegetables and Sauces.—Potatoes are good with all meats. With fowls they are nicest mashed. Carrots, parsnips, turnips, greens, and cabbage are eaten with boiled meat; and beets, peas, and beans are appropriate to either boiled or roasted meat. Mashed turnip is good with roasted pork. Tomatoes are good with every kind of meat, but especially so with roast. Apple sauce with roast pork; cranberry sauce with beef, fowls, veal, and ham. Currant jelly is used by many persons with roast mutton. Pickles are good with all roast meats, and capers or nasturtiums with boiled lamb or mutton. Horseradish and lemons are excellent with veal.

Paint should be more often swept than scrubbed, for too frequent scrubbing causes it to decay. Use as little soap as possible, and wash it off with plenty of clean water to prevent discoloration.

Oil for Thickening the Hair.—Sweet oil, three ounces; oil of lavender, one drachm. Apply morning and evening to those parts where the hair is wanting, in consequence of a deficiency in the moisture of the skin.

To Pickle Beetroot.—This vegetable makes an excellent pickle, and from the brightness of its color has a very pretty effect in a glass pickle-dish or jar. Wash the beet perfectly; do not cut off any of the fibrous roots, as this would allow the juice to escape, and thus the coloring would be lost. Put it into sufficient water to boil it, and when the skin will come off it will be sufficiently cooked, and may be taken out and laid upon a cloth to cool. Having rubbed off the skin, cut the beet into thick slices, put it into a jar, and pour over it cold vinegar, prepared as follows: Boil a quart of vinegar with one ounce of whole black pepper, and an equal weight of dry ginger, and let it stand until quite cold. The jar should be kept closely corked.

To Extract Ink from Colored Articles.—Drop tallow on the stains, and then soak and rub the same with boiling milk. Effectual.

Another Mode.—Gather the leaves of the wood sorrel, dry them in the sun, powder them, and sprinkle the powder thickly on ink stains on colored prints, etc. Pour boiling water upon the sorrel, and after lying a short time the stain will disappear.

brush and abundance of clean water. Limewash is prepared by placing some freshly-burned quicklime in a pail, and pouring on sufficient water to cover it; if the lime is fresh, great heat is given out, and the liquid boils; boiled oil (a preparation of linseed oil, sold by all oilmen) should then be immediately added, in the proportion of a pint to a gallon of wash. The whole should then be thinned with water to the required consistency, and applied with a brush. Care should be taken not to leave the brush in the limewash for any length of time, as it destroys the bristles.

CAKES OF FINE MEAL.

THE February number of the LADY'S BOOK, in its department of Receipts, etc., has an instructive article on "Cooking with the Ancients," in which reference is made to the three angels for whom Sarah made "cakes of fine meal." (*Genesis xviii. 6.*) Now, as meal is defined by Webster as "ground maize, called Indian meal, or *cornmeal*," is it to be understood that Sarah made cakes from *cornmeal*? I am quite willing it should be, for common as the article may be thought by some, it is nevertheless a healthy, and, when rightly made, a most excellent bread. The meal, as converted into cakes at the Newport Aquidneck House, will prove this just as conclusively as did Queen Victoria's cakes of Indian meal. It will be recollected that during the Irish famine, when ship loads of our good rich corn were sent to their relief, the people disliked the new food. That this dislike arose from ignorance of its true qualities was proved by the change in popular taste, when it was publicly announced that the Queen had cakes of *cornmeal* served up for her breakfast. Prince Albert probably arranged this at the "command of her majesty;" for he was a plain, good, common sense man; as much so as the Prince William who makes "cakes of fine meal" the nutritious luxury of the Newport Aquidneck House, which, by the way, is the gem house of the island.

But has the fine, clear, peculiar air of Newport anything to do with the superiority of this particular cake? I have sought in vain for the luxury in Philadelphia, and so have others. A volume has just been issued by a gentleman of Boston, Mr. Geo. G. Channing, who passed his youthful days in Newport, and whose mother was the daughter of William Ellery, one of the signers of the Declaration of Independence. In his "Early Recollections of Newport," he notices the *cornmeal* cakes in some passages which may be of real service to the immense multitude of mothers who are readers of the LADY'S BOOK. He says: "I was a sickly child, thin and pale. My mother's mind was made up that I should live." One of this mother's reliances was on "cakes of fine meal;" they, and daily dipping the thin, pale child in cold water, made a strong, healthy man of him. The author of this pleasant volume says:—

"I was fed entirely upon bread and milk, and whitepot (*whitpot*). This was strictly a Rhode Island dish, and sometimes called the 'poor man's custard.' It was compounded of the best white Indian meal, pure new milk, with enough molasses to give it a yellow tinge. After leaving my native home I made repeated efforts to obtain a taste of this favorite dish. I procured the same meal, but always failed. If I could have taken with me a 'Newport cook,' all would have gone well. The 'journey cake'—vulgarly called *Johnny cake*—how can I sufficiently extol it? Its manufacture is a lost art. No breakfast could compare with it for tastefulness and nourishment. By this method of dieting, if such it could be called, * * * I throve until my bones began to grow, and were soon covered with abundant flesh of uncommon whiteness and purity. From being a miserable looking boy I became a vigorous youth, and an athlete of no mean pretension.

Thanks to a good Providence, and to maternal tenderness for a long life of almost uninterrupted health."

The author of this volume, the son of such a mother, the grandson of that pure patriot whose name graces our noble Declaration of Independence, and the friend of Washington, bears such testimony to the great virtues of the "cakes of fine (corn) meal that I hope you will let the LADY'S BOOK mothers know how they may make strong men from weakly babies, and at the same time help to bring down wheat flour from eighteen dollars a barrel. Approximating, as your issue does, to a million of readers every month, its influence for good may be so vast in improving and cheapening the daily food for the people, that I will take some pains to procure for the LADY'S BOOK the receipt for making cakes of fine meal, from the

AQUIDNECK.

MISCELLANEOUS COOKING.

Mutton Cutlet Patties.—Trim your cutlets neatly, and remove all the fat; set them in melted butter, lukewarm, with pepper and salt; dip each into beaten yolks of eggs, and then in bread-crumbs; do this twice to make as many crumbs adhere to the cutlets as possible; then broil them on a gridiron over a quick, clear fire for ten minutes; dress them on your dish in a crown, and serve them either plain or with a nice sauce.

Brisket of Beef Stuffed.—A piece weighing eight pounds requires about five or six hours to boil. Make a dressing of bread-crumbs, pepper, salt, sweet herbs, a little mace, and one onion chopped fine and mixed with an egg. Put the dressing between the fat and the lean of the beef, and sew it up tight; flour the cloth, pin the beef up very tight in it, and boil it five or six hours. When it is done, take the cloth off, and press it until it is cold. This is to be cut in thin slices and eaten cold.

Spiced Veal.—Take some of the thick part of a loin of veal; cut it in small pieces, and pour over as much hot spiced vinegar as will cover it. To half a pint of vinegar put a teaspoonful of allspice, a very little mace, salt, and Cayenne pepper to the taste.

Potatoes Fried with Batter.—Nicely wash and pare some floury potatoes; cut each into any form you fancy, such as a large lozenge, etc., then thinly slice them so that the pieces may be of a uniform shape; dip them into either a sweet or savory batter, fry them in plenty of butter, and serve them quite hot, with either salt or pounded loaf-sugar strewn upon them.

To Dress Kidneys.—Cut them through the centre; take out the core; pull the kernels apart; put them into the saucpan without any water, and set them on the fire where they may get hot, not boil; in half an hour put the kidneys into cold water, wash them clean, and put them back into the saucpan, with just enough water to cover them; boil them one hour, then take them up; clean off the fat and skin; put into the frying-pan some butter, pepper, and salt; dredge in a little flour, half a pint of hot water, and the kidneys; let them simmer twenty minutes; stir them often; do not let them fry, because it hardens them. This is a very nice dish for breakfast.

Beef Stewed with Onions.—Cut some tender beef in small pieces, and season it with pepper and salt, slice some onions and add to it, with water enough in the stewpan to make a gravy; let it stew slowly till the beef is thoroughly done, then add some pieces of butter rolled in flour to make a rich gravy. Cold beef may be done in the same way, only the onions must be stewed first and the meat added. If the water should stew away too much, put in a little more.

CAKES, PUDDINGS, ETC.

Princess Cakes.—Butter half a pound, sugar half a pound, rice flour one pound, six eggs, one gill of sweet wine, one teaspoonful of caraway seeds, one teaspoonful of soda, quarter of a pound of raisins; add water sufficient to form a batter, drop into buttered pans and bake until done.

Lemon Cheesecakes.—Boil the peel of two lemons in a pint of water till soft, beat them in a mortar, add the yolks of six eggs, quarter of a pound of powdered sugar, and half a pound of butter. Mix all together in a mortar, and add a few currants. Line patty-pans with paste, put in the mixture, and bake.

Rice Bread.—Boil half a pound of rice in three pints of water till the whole becomes thick and pulpy. With this, and yeast, and six pounds of flour, make your dough. In this way, it is said, as much bread will be made as if eight pounds of flour, without rice, had been used.

Bunn Fritters.—Dip stale sliced sugar-biscuit in milk, with two or three eggs beaten light and stirred in, till completely saturated, then fry them a light brown, and dip them immediately in pounded cinnamon and sugar. Serve them very hot.

Orange Jelly.—Grate the rind of two oranges and two lemons, squeeze the juice of three of each and strain, and add the juice of a quarter of a pound of lump sugar and a quarter of a pint of water, and boil till it almost candies. Have ready a quart of isinglass jelly made with two ounces; put to it the syrup and boil it once up; strain off the jelly, and let it stand to settle before it is put into the mould.

Apple Fritters.—Pare and core some fine large pip-pins, and cut them into round slices. Soak them in wine, sugar, and nutmeg for two or three hours. Make a batter of four eggs, a tablespoonful of rose-water, one of wine, and one of milk; thicken with enough flour, stirred in by degrees, to make a batter; mix it two or three hours before it is wanted, that it may be light. Heat some butter in a frying-pan; dip each slice of apple separately in the batter, and fry them brown; sift pounded sugar, and grate nutmeg over them.

MISCELLANEOUS.

A method of freshening rancid butter is published in many of the papers as follows: "To a pint of water add thirty drops (about half a teaspoonful) of liquor of chloride of lime. Wash in this two and a half pounds of rancid butter. When every particle of the butter has come in contact with the water, let it stand an hour or two; then wash the butter well in pure water. The butter is then left without any odor, and has the sweetness of fresh butter. These preparations of lime have nothing injurious in them." A writer who claims to have tried this, says that the most rancid butter was rendered so sweet by it that able judges could not distinguish it from new butter when placed alongside the latter on the table.

To Wash Doeskin Gloves.—Wash them in water of blood-heat, wring as dry as possible, and let them hang in the house, away from heat, until two-thirds dry; then stretch until soft. Wash-leather used for cleaning glass or silver may be washed as above; also buckskin, mittens, shirts, etc.

Mint Vinegar.—Put into a wide-mouthed bottle fresh, nice, clean mint leaves, enough to fill it loosely; then fill up the bottle with good vinegar, and after it has been stopped close for two or three weeks, it is to be poured off clean into another bottle, and kept well corked for use. Serve with lamb when mint cannot be obtained.

Decoction of Sarsaparilla.—Take four ounces of the root, slice it down, put the slices into four pints of water, and simmer for four hours. Take out the sarsaparilla, and beat it into a mash; put it into the liquor again, and boil down to two pints; then strain; and cool the liquor. Dose, a wineglassful three times a day. Use—to purify the blood.

To Wash White Alpaca and Mohair Garibaldi's.—Boiled white soap and lukewarm water must be used (hot water will make the material yellow at once), and after the alpaca has been washed in this, and the soap thoroughly removed by rinsing in cold water, it must pass through water with a very little blue in it, and afterwards ironed while damp with a handkerchief or linen cloth over it.

CONTRIBUTED.

L. A. GODEY, SIR: I send some very good receipts for coloring. I have tried a great many receipts and have found none that will equal these, and with so little trouble and expense.

To Dye Cotton Yellow.—For six pounds of cotton: First wet the goods in clear water; to the same quantity of water add nine ounces of sugar of lead, and to another quantity add six ounces of bichromate of potash; keep these solutions separate. Dip the goods in the sugar of lead water, then in the potash, and in the sugar of lead water again. Wring out and dry; rinse in clear, cold water.

To Dye Cotton Orange.—Prepare a lime-water as for white-wash; the stronger the deeper the color. Pour off the water and boil; while boiling, dip in your cloth that you have already colored yellow. All the solutions should be cold except the lime-water.

To Dye Cotton Green.—After coloring your cloth yellow, dip it in a strong dye made of magic bluing, then a strong alum-water, having the alum-water hot when you dip the cloth in. Color in tin.

To Dye Cotton Blue.—Dissolve seven ounces of copperas in sufficient warm water to cover three pounds of cloth; let it remain a while airing it; take it out, rinse in two clear waters. Dissolve one ounce of prussiate of potash in the same quantity of water, and add one tablespoonful of the oil of vitriol; stir it well; put in the cloth, let it remain a while, airing it, then rinse in two clean waters. Put the potash and vitriol in an iron kettle, the other in tin.

To Dye Cotton Red.—One pound of camwood, boiled in an iron kettle, will color three pounds of cotton cloth to a light red that will not fade; by letting it remain in the dye a day or two it will color darker, airing and heating occasionally.

To Dye Wool Cochineal Scarlet.—Heat sufficient water to cover one pound of woollen goods or yarn in a clean brass kettle, put in half an ounce of cream of tartar, one ounce of pulverized cochineal, scald and strain, set it back, put two ounces of muriate of tin, stir well, wet your cloth in clean water, wring dry, put in the dye and let it remain one hour, air it. This dyes a bright scarlet. If you wish it darker, dip in strong alum-water.

To Dye Cotton Nankeen.—Boil it in a paulful of lye, with a piece of copperas half as big as a hen's egg. This will color a fine nankeen color which will never wash out; very useful for the linings of bed quilts, comforts, etc.

To Dye Black.—Rusty nails, or any rusty iron, boiled in vinegar with a small bit of copperas, makes a good black.

No one need be afraid to try these receipts, for they are fast colors.

Yours respectfully,

Miss L. K.

Receipts, &c.

SUMMER BEVERAGES.

LEMONADES.—Lemons furnish two important products for the formation of beverages, an acid juice, and an aromatic stomachic oil, contained in the rind. Lemon-juice is a slightly turbid, very sour liquid, having a pleasant flavor when diluted. It contains a considerable quantity of gummy mucilage, which causes it to become mouldy on exposure to the air. It is capable of furnishing a large number of acidulated drinks, which are exceedingly useful in allaying thirst, and are most valuable for their anti-scorbutic properties.

In making any kind of lemonade, the proportions given need not be adhered to, but the quantities ordered may be increased or lessened to suit the taste.

For a quart of lemonade, take six lemons and a quarter of a pound of sugar; rub off part of the yellow rind of the lemons on to the sugar, squeeze the juice on to the latter, and pour on the water boiling hot; mix the whole, and run through a flannel jelly-bag.

Lemons are not always to be procured, especially on a journey, and we have, therefore, much pleasure in drawing attention to the following useful directions for making portable lemonade:—

Excellent Portable Lemonade.—Rasp with a quarter of a pound of sugar, the rind of a fine juicy lemon; reduce the sugar to powder, and pour on it the strained juice of the fruit; press the mixture into a jar, and when wanted for use dissolve a table-spoonful of it in a glass of water; it will keep a considerable time. If too sweet for the taste of the drinker, a very small portion of citric acid may be added when it is taken.

Mock Lemonade.—A cheap substitute for lemonade may be made as follows: Tartaric acid, a quarter of an ounce; sugar, six ounces; essence of lemon, dropped on the sugar, about four or five drops; boiling water, two pints. This, allowed to stand till cold, makes a wholesome, cooling, summer beverage, economical in its cost, but the flavor is not equal to that prepared from lemon-juice.

Another Mock Lemonade.—A mock lemonade of superior flavor may be made by using the acid prepared from lemons, citric acid, according to the following receipt: Citric acid, a quarter of an ounce; essence of lemon, ten to twenty drops; syrup, half a pint; boiling water, as much as may be required. This preparation is expensive, and is not equal to lemonade from fresh lemons, which should always be preferred when they can be obtained.

Plain Orangeade.—Orangeade should be made in precisely a similar manner to lemonade, using oranges instead of lemons; but as there is less acid in this fruit, a much larger proportion of juice is required, and, however prepared, this beverage is rather insipid, and is inferior to the following:—

Orange Lemonade.—Take three oranges, one large lemon, and two or three ounces of sugar; rub off some of the peel on to the sugar, squeeze on the juice, and pour on two pints of boiling water; mix the whole and strain.

Imperial.—May be regarded as a sort of mock lemonade; it forms a cheap, wholesome, cooling summer beverage. Two receipts are added, the first being the better of the two: No. 1. Cream of tartar, half an ounce; one lemon cut in slices; white sugar, half a pound; spring water, three pints. Mix, and allow them to stand for an hour or two before use,

as the cream of tartar dissolves but slowly. No. 2. Cream of tartar, a quarter of an ounce; lemon-peel and sugar to suit the taste; boiling water, two pints. Mix, and allow to stand until cold.

Lemonade à la Soyer.—Put a quart of water in a stewpan to boil, into which put two moist dried figs, each split in two; let it boil a quarter of an hour, then have ready the peel of a lemon, taken off rather thickly, and the half of the lemon cut in thin slices; throw them into the stewpan, and boil two minutes longer, then pour it into a jug, which cover closely with paper until cold, then pass it through a sieve, add a teaspoonful of honey, and it is ready for use.

Orangeade à la Soyer.—Proceed as for lemonade, but using the whole of the orange, a little of the peel included, sweetening with sugar-candy, and adding a teaspoonful of arrowroot, mixed with a little cold water, which pour into the boiling liquid at the same time you put in the orange. The arrowroot makes it very delicate.

Superior Lemonade à la Soyer.—Take the peel of six lemons, free from pith, cut it up in small pieces, and put it with two cloves into a bottle containing half a pint of hot water, place the bottle in a stewpan with boiling water, and let it stand by the side of a fire for one or two hours, taking care it does not boil; then take half a pint of lemon-juice, half a pint of syrup, if none, use plain syrup, or sugar, in like proportion, adding a few drops of orange-flower water; add the infusion of the rind, which has been previously made, and allowed to become cold, stir well together, and add two quarts of cold water.

Barley Lemonade.—Put a quarter of a pound of sugar into a small stewpan, with half a pint of water, which boil about ten minutes, or until forming a thickish syrup; then add the rind of a fresh lemon and the pulp of two; let it boil two minutes longer, when add two quarts of barley-water, made without sugar and lemon; boil five minutes longer, pass it through a hair sieve into a jug, which cover with paper, making a hole in the centre to let the heat through; when cold it is ready for use; if put cold into a bottle, and well corked down, it would keep good several days.

Barley Orangeade.—Barley orangeade is made in the same manner, substituting the rind and juice of oranges; the juice of a lemon, in addition, is an improvement.

MISCELLANEOUS COOKING.

Veal Cutlets with Sweet Herbs.—Chop all sorts of sweet herbs, mushrooms, onions, pepper and salt, with a spoonful of butter; dip the cutlets in this, and reduce the sauce to make it stick; do them over with egg and bread-crums, and set them in the oven to bake; then add a glass of white wine to the sauce, skim it well, and when the cutlets are done lay them on a dish, and send them to table with the sauce poured over.

To Pickle Herrings.—Wash fifty herrings well, and cut off their heads, tails and fins. Put the fish into a stewpan, with three ounces of ground allspice, one tablespoonful of coarse salt, and a little Cayenne. Lay the fish in layers and strew the spice equally over it, with a few bay leaves and anchovies interspersed. Pour over the whole a pint of vinegar mixed with a little water. Tie a bladder over the stewpan and bake in a slow oven. Skim off the oil, and with a little of the liquor boil about half a pint of claret or port wine. The fish should be baked so slowly and so thoroughly that when cooked the bones should not be perceptible.

A Savory Lamb Pie.—Cut the meat into pieces,

and season it with finely-beaten pepper, salt, mace, cloves, and nutmeg. Make a good puff-paste, and put the meat into it, adding some lambs' sweet-breads, seasoned in the same manner. Put in some oysters and forcemeat balls, some yolk of egg, and tops of asparagus boiled green. Put butter all over the pie, and put on the covering paste, and let it bake for an hour and a half in a quick oven. Mix a pint of gravy, the oyster liquor, a gill of wine, and a little nutmeg, with the yolks of two or three eggs well beaten, and stir it in the same direction all the time. When it boils, take the cover off the pie, pour the mixture into it, cover it again, and serve it up.

Stuffed Potatoes.—Take five large potatoes, wash and peel them, and scoop them out, so as to have them hollow from end to end; fill the holes with sausage or forcemeat, dip the potatoes into dissolved butter, and arrange them in a baking-dish; put them into a moderately hot oven for about thirty or forty minutes. Serve directly they are done. They may be accompanied by a sauce or not, according to choice.

To Boil Corned Beef.—Wash it thoroughly, and put into a pot that will hold plenty of water. The water should be hot; the same care is necessary in skimming it as for fresh meat. It is not too much to allow half an hour for every pound of meat after it has begun to boil. The goodness of corned beef depends much on its being boiled gently and long. If it is to be eaten cold, lay it when boiled, into a coarse earthen dish or pan, and over it a piece of board the size of the meat. Upon this put a clean stone, or a couple of flat-irons, or some other heavy weight. Salt meat is very much improved by being pressed.

Baked Ham.—Most persons boil ham. It is much better baked, if baked right. Soak it for an hour in clean water and wipe it dry; next spread it all over with thin batter, and then put it into a deep dish with sticks under it, to keep it out of the gravy. When it is fully done take off the skin and batter crusted upon the flesh side, and set it away to cool.

PICKLES.

Yellow Pickle.—Have firm white cabbages cut in quarters; put into strong brine for two or three days; then scald them in clear water until you can run a straw in them; take them out and dry them for twenty-four hours in the sun, or by the stove, as may be most convenient; then put them in strong cider vinegar, with powdered turmeric sufficient to color the cabbage, and let them remain in the vinegar about ten days. White onions managed the same way; also lemons whole. Cucumbers—white are the best—must not be scalded or dried, but only changed from the brine to the vinegar colored with the turmeric. After remaining in the turmeric vinegar ten or twelve days, take the fruit and vegetables out of it, and put them in a sieve or on a plank, and let all the vinegar drain from them for two or three hours. Have the following spices, etc., prepared ready, and pack them in a jar, a layer of fruit and vegetables and a layer of spices until the jar is three parts full; then fill up with vinegar—cider vinegar; after a day or two pour the vinegar from them, scald it, and to every gallon of vinegar add five pounds of sugar while the vinegar is boiling. Be sure to keep the pickle covered with the vinegar. For each gallon of pickle, three ounces of turmeric, two ounces of white ginger, two ounces of white pepper, quarter of an ounce of mace beaten fine, four ounces of horse-radish shredded fine, four ounces of garlic, two ounces of white mustard-seed, half an ounce of celery-seed whole. The pickle should have a tight cover at all

times, and, during the warm weather, placed in the sun as often as may be convenient.

Gherkins.—Steep them in strong brine for a week, then pour it off; heat it to the boiling point, and again pour it on the gherkins. In twenty-four hours drain the fruit on a sieve; put it in wide-mouthed bottles or jars; fill them up with strong pickling vinegar, boiling hot, bung them down at once and tie them over with bladder. When cold, dip the corks into melted bottle-wax. Spice is usually added to the bottles, or else steeped in the vinegar.

Cucumbers.—Make a brine by putting one pint of rock-salt into a pail of boiling water, and pour it over the cucumbers; cover tight to keep in the steam, and let them remain all night and part of a day; make a second brine as above, and let them remain in it the same length of time; then scald and skim the brine, as it will answer for the third brine, and let them remain in it as above; then rinse and wipe them dry, and add boiling hot vinegar; throw in a lump of alum as large as a nut to every pail of pickles, and you will have a fine, hard, and green pickle. Add spices, if you like, and keep the pickles under the vinegar. A brick on the top of the cover, which keeps the pickles under, has a tendency to collect the scum which may arise.

Tomatoes.—Always use those which are thoroughly ripe. The small round ones are decidedly the best. Do not prick them, as most receipt books direct. Let them lie in strong brine three or four days, then put them down in layers in your jars, mixing with them small onions, and pieces of horseradish; then pour on the vinegar (cold), which should be first spiced as for peppers; let there be a spice-bag to throw into every pot. Cover them carefully, and set them by in the cellar for a full month before using.

VEGETABLES.

Turnips à la Poulette.—Cut the turnips in dice in a saucepan. When boiled tender, turn them into a colander. Put a little butter and flower in a saucepan, and stir. Add a gill of milk, and stir, then the turnips, and salt and pepper to taste.

Cabbage Jelly.—Boil cabbage in the usual way, and squeeze it in a colander till perfectly dry, then chop small; add a little butter, pepper, and salt; press the whole very closely into an earthenware mould, and bake one hour, either in a side oven or in front of the fire. When done, turn it out.

To Stew Cabbage.—Parboil in milk and water, and drain it, then shred it, put it into a stewpan, with a small piece of butter, a small teacupful of cream, and seasoning, and stew tender. Or, it may be stewed in white or brown gravy.

To Dress Salads for Dinner.—Look over carefully, the tender half-blanching leaves of lettuce; cut them slightly; make a dressing of the yolk of hard-boiled eggs, mixed mustard, black pepper, butter and vinegar. Boil two or three eggs more than are needed for the sauce; slice the whites and yolks together, lay them on the dish, and pour over the whole the sauce.

How to Clear Vegetables of Insects.—Make a strong brine of one and a half pound of salt to one gallon of water; into this place the vegetables with the stalk ends uppermost, for two or three hours. This will destroy all the insects which cluster in the leaves, and they will fall out and sink to the bottom of the water.

CAKES, PUDDINGS, ETC.

Seed Cake.—One pound of butter, six eggs, three-quarters of a pound of sifted sugar, pounded mace

and grated nutmeg to taste, one pound of flour, three-quarters of an ounce of caraway seeds, one wine-glassful of wine. Beat the butter to a cream; dredge in the flour; add the sugar, mace, nutmeg, and caraway seeds, and mix these ingredients well together. Whisk the eggs, stir to them the wine, and beat the cake again for ten minutes. Put it into a tin lined with buttered paper, and bake it from one and a half to two hours. This cake would be equally nice made with currants, and omitting the caraway seeds.

Oxford Tea-Cakes.—To each pound of flour allow a dessertspoonful of bread powder, one egg, and half a pint of cream or new milk, half a teaspoonful of suet, and two of loaf-sugar powdered. Rub the dry things well together, then briskly mix in first the cream and then the egg; bake quickly on buttered tins. If yeast be preferred, the milk should be a little warmed, and strained through the yeast as for bread; add the egg last. Let the dough stand to rise, then bake half an hour in a quick oven.

Macaroon Custard Pudding.—Fill the bottom of a baking-dish with macaroons, and soak them well in white wine; then pour over the top of them a rich custard, adding whatever sweetmeats you please. The dish may be lined, or not, with puff-paste. This is a very delicious pudding. Care must be taken in baking, as it burns soon.

Birthday Pudding without Eggs.—One pound of suet shred fine, half a pint of molasses, one pound of currants, one pound of flour; to be mixed with boiling milk; add candied lemon, raisins, nutmeg, and bitter almonds to taste; tie in a cloth, and boil five hours.

Yellow Flummary.—Boil two ounces of isinglass in a pint and a half of water till it is dissolved, and then add a pint of white wine, the juice of two and the outside of three lemons, the yolks of seven eggs well beaten, and sugar to your taste. Mix the whole together, and set it on the fire till it boils, stirring it continually; strain it into a basin, and stir it till it is almost cold, then put it into the moulds.

A Friar's Omelette.—Boil a dozen apples as for sauce, stir in a quarter of a pound of butter, and the same of white sugar; when cold, add four well-beaten eggs; put it into a baking-dish strewn thickly with crumbs of bread, so as to stick to the bottom and sides; strew crumbs of bread plentifully over the apple mixture when in the baking-dish; bake, turn out, and grate sugar over it.

Carrot Fritters.—These very nice fritters are simply made, and we can recommend them as being an agreeable variety for a side dish at a small party. Beat two small boiled carrots to a pulp with a spoon, add three or four eggs, and half a handful of flour; moisten with cream, milk, or a little white wine, and sweeten to taste; beat all well together, and fry them in boiling lard. When of a good color, take them off and serve, having squeezed over them the juice of an orange, and strewed them over with finely-sifted sugar.

CONTRIBUTED.

MR. L. A. GODEY, SIR: I send you a few receipts that I know to be good; they have been used with perfect success for years. I have never seen them in print.

Chocolate Cake.—One pound of sugar, one of flour, and half a pound of butter; four eggs, beaten separately, until very light; half a pint of milk, one teaspoonful of soda, and two of cream of tartar. Bake in two cakes. Beat three cups of powdered sugar with the whites of three eggs, add chocolate to taste; spread a layer of this icing between the cakes,

and on the top and sides. Coconut cake can be made in the same manner, by substituting half a grated cocoanut for the chocolate in the icing.

Almond Cake.—One cup of sugar, one of flour; three eggs beaten light; one teaspoonful of cream of tartar, half a teaspoonful of soda, one pound of almonds. Mix the sugar, flour, and cream of tartar together, then add the eggs. Blanch and chop the almonds and mix them in, and lastly stir in the soda dissolved in as little hot water as possible. Bake immediately.

Plum Pudding.—One pint of raisins, one pint of milk, half a pint of suet chopped fine; four eggs, a little salt, and flour to make as thick as pound cake. Boil four hours.

Corn-meal Pudding.—One pint of corn-meal, one cup of molasses, one cup of suet, one tablespoonful of ginger, a little salt, and one quart of boiling milk added lastly. Fruit improves it. Boil three hours. It can be baked if desired.

Cake Pudding.—One cup of butter, two of sugar, one of milk; five eggs, two teaspoonfuls of cream of tartar, one of soda, three and a half cups of flour. Flavor to taste.

Caramels.—Two cups of brown sugar, one cup of molasses, a piece of butter the size of an egg; three tablespoonfuls of flour. Boil these together for twenty-five minutes. Then add half a pound of grated chocolate dissolved in one cup of sweet milk. Let it boil until it will harden when dropped into water (stirring constantly); take it from the fire and add one teaspoonful of vanilla; pour it in buttered plates to cool; just before it is hard mark it into small squares.

Chocolate Pudding. Put one quart of milk on to boil; take an ounce and a half of chocolate and grate it, mix it with a little cold milk. Then take the boiled milk and stir into it the chocolate, and set it to cool; when nearly cool stir in the beaten yolks of six eggs. Flavor with vanilla sweetened to taste, and bake until of the consistency of custard. Beat the whites of the eggs to a froth with six spoonfuls of powdered sugar, pile it lightly on top of the pudding, replace in the oven, and brown. To be eaten cold.

White Cake.—One cup of butter, two of sugar, three and a third of flour; whites of eight eggs, and flavoring to taste.

Blancmange.—One quart of milk, and one ounce of isinglass; break the isinglass into the milk; put it on the fire and boil until the isinglass is dissolved; just before taking it from the fire sweeten and flavor to taste, and stir in the well-beaten yolk of an egg. Have ready a mould which has been dipped in cold water, pour in the mixture and set it on ice to cool.

I should be much obliged if any of your subscribers would furnish me with a receipt for Coconut Pudding, also for Wine Sauce. MISS V. R.

MR. GODEY: Will you oblige an old subscriber by publishing a receipt for making *Chocolate Ecclaires*?

Can any of our subscribers furnish this?

MR. GODEY: Will you favor the subscribers of the *LADY'S BOOK* with a good receipt for *Sponge Pudding*, and much oblige a subscriber of the last twenty years, and who hopes to remain one for a long while yet.

Is the lady correct in the name of the article she wishes the receipt for?

A LADY wishes to know if some kind friend to suffering humanity will furnish her with a receipt for destroying fleas?

MR. GODEY: Will some of your numerous subscribers furnish receipts for *Peach Rolls*, *Ladies' Fingers*, *Almond Cream* for the toilet, *Floating Island*, also one for putting up peaches in their own juice? E.