

## Receipts, &c.

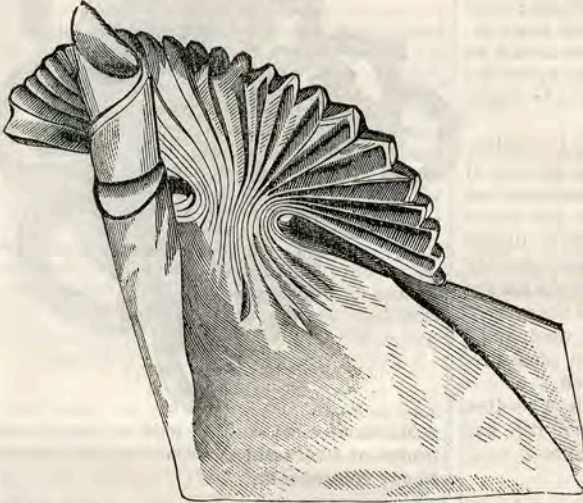
### DINNER SERVIETTES.

(For General Directions, see Receipt Department October number.)

#### THE SWAN SERVIETTE.

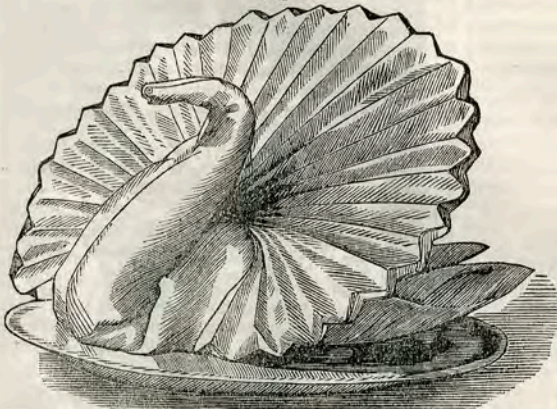
CRIMP up one end of the damask in the manner of a fan, Fig. 1; then fold under the other end to meet

Fig. 1.



the bottom of it; then take the left side of the serviette, and roll inwards to the centre of the fan; repeat this on the right-hand side; turn the serviette over,

Fig. 2.



and bend into shape the part forming the head and neck of the swan, Fig. 2; this completes the serviette.

### CHRISTMAS COOKING.

**Chickens, Boiled.**—In choosing fowls for boiling, it should be borne in mind that those which are not black-legged are generally much whiter when dressed. Pluck, draw, singe, wash, and truss them in the following manner, without the livers in the wings; and, in drawing, be careful not to break the gall-

bladder: Cut off the neck, leaving sufficient skin to skewer back. Cut the feet off to the first joint, tuck the stumps into a slit made on each side of the belly, twist the wings over the back of the fowl, and secure the top of the leg and the bottom of the wing together by running a skewer through them and the body. The other side must be done in the same manner. Should the fowl be very large and old, draw the sinews of the legs before tucking them in. Make a slit in the apron of the fowl, large enough to admit the parson's nose, and tie a string on the tops of the legs to keep them in their proper place. When they are

firmly trussed, put them into a stewpan with plenty of hot water, bring it to boil, and carefully remove all the scum as it rises. *Simmer very gently* until the fowl is tender, and bear in mind that the slower it boils the plumper and whiter will the fowl be. Many cooks wrap them in a floured cloth to preserve the color, and to prevent the scum from clinging to them; in this case, a few slices of lemon should be placed on the breasts, over these a sheet of buttered paper, and then the cloth; cooking them in this manner renders the flesh very white.

#### *Chicken, Fricassee (an Entrée).*

—Choose a couple of fat, plump chickens, and, after drawing, singeing, and washing them, skin, and carve them into joints; blanch these in boiling water for two or three minutes, take them out, and immerse them in cold water to render them white. Put the trimmings, with the necks and legs, into a stewpan; add parsley, onions, clove, mace, bay-leaf, and a seasoning of pepper and salt; pour to these the water that the chickens were blanched in, and simmer gently for rather more than one hour. Have ready another stewpan; put in the joints of fowl, with the above proportion of butter; dredge them with flour, let them get hot, but do not brown them much; then moisten the fricassee with the gravy made from the trimmings, etc., and stew very gently for half an hour. Lift the fowl into another stewpan, skim the sauce, reduce it quickly over the fire by letting it boil fast, and strain it over them. Add the cream, and a seasoning of pounded mace and Cayenne; let it boil up, and when ready to serve, stir to it the well-beaten yolks of three eggs; these should not be put in till the last moment, and the sauce should be made *hot*, but must *not boil*, or it will instantly curdle.

**Goose, Roast.**—Select a goose with a clean white skin, plump breast, and yellow feet; if these latter are red, the bird is old. Should the weather permit, let it hang for a few days; by so doing the flavor will be very much improved. Pluck, singe, draw, and carefully wash and wipe the goose; cut off the neck close to the back, leaving the skin long enough to turn over; cut off the feet at the first joint, and separate the pinions at the first joint. Beat the breast-bone flat with a rolling-pin, put a skewer through the under part of each wing, and having drawn up the legs closely, put a skewer into the middle of each, and pass the same quite through the body. Insert another skewer into the small of the leg, bring it



close down to the side-bone, run it through, and do the same to the other side. Now cut off the end of the vent, and make a hole in the skin sufficiently large for the passage of the rump, in order to keep in the seasoning. Make a sage-and-onion stuffing of the above ingredients, put it into the body of the goose, and secure it firmly at both ends by passing the rump through the hole made in the skin, and the other end by tying the skin of the neck to the back; by this means the seasoning will not escape. Put it down to a brisk fire, keep it well basted, and roast from one and a half to two hours, according to the size. Remove the skewers, and serve with a tureen of good gravy, and one of well-made apple-sauce. Should a very highly-flavored seasoning be preferred, the onions should not be parboiled, but minced raw; of the two methods the mild seasoning is far superior. A *ragout*, or pie, should be made of the giblets, or they may be stewed down to make gravy. Be careful to serve the goose before the breast falls, or its appearance will be spoiled by coming flattened to table. As this is rather a troublesome joint to carve, a large quantity of gravy should not be poured around the goose, but sent in a tureen. A teaspoonful of made mustard, a saltspoonful of salt, a few grains of Cayenne, mixed with a glass of port wine, are sometimes poured into the goose by a slit made in the apron. This sauce is by many considered an improvement.

*Turkey, Boiled.*—Hen turkeys are preferable for boiling, on account of their whiteness and tenderness, and one of moderate size should be selected, as a large one is not suitable for this mode of cooking. They should not be dressed until they have been killed three or four days, as they will neither look white, nor will they be tender. Pluck the bird, carefully draw, and singe it with a piece of white paper; wash it inside and out, and wipe it thoroughly dry with a cloth. Cut off the head and neck, draw the strings or sinews of the thighs, and cut off the legs at the first joint; draw the legs into the body, fill the breast with forcemeat; run a skewer through the wing and the middle joint of the leg, quite into the leg and wing on the opposite side; break the breast-bone, and make the bird look as round and as compact as possible. Put the turkey into sufficient hot water to cover it; let it come to a boil, then carefully remove all the scum; if this is attended to, there is no occasion to boil the bird in a floured cloth; but it should be well covered with the water. Let it simmer very gently for about one and a half hour to one and three-quarters of an hour, according to the size, and serve with either white, celery, oyster, or mushroom sauce, or parsley and butter, a little of which should be poured over the turkey. Boiled ham, bacon, tongue, or pickled pork, should always accompany this dish; and when oyster sauce is served, the turkey should be stuffed with oyster forcemeat.

*Turkey, Fricassee (Cold Meat Cookery).*—Cut some nice slices from the remains of a cold turkey, and put the bones and trimmings into a stewpan, with lemon-peel, herbs, onion, pepper, salt, and the water; stew for an hour, strain the gravy, and lay in the pieces of turkey. When warm through, add cream and the yolk of an egg; stir it well around, and, when getting thick, take out the pieces, lay them on a hot dish, and pour the sauce over. Garnish the fricassee with sippets of toasted bread. Celery or cucumbers, cut into small pieces, may be put into the sauce; if the former, it must be boiled first.

*Turkey, Roast.*—Choose cock turkeys by their short spurs and black legs, in which case they are young; if the spurs are long, and the legs pale and

rough, they are old. If the bird has been long killed, the eyes will appear sunk and the feet very dry; but if fresh, the contrary will be the case. Middling-sized fleshy turkeys are by many persons considered superior to those of an immense growth, as they are, generally speaking, much more tender. Carefully pluck the bird, singe it with white paper, and wipe it thoroughly with a cloth; draw it, preserve the liver and gizzard, and be particular not to break the gall-bag, as no washing will remove the bitter taste it imparts where it once touches. Wash it *inside* well, and wipe it thoroughly dry with a cloth; the *outside* merely requires nicely wiping, as we have just stated. Cut off the neck close to the back, but leave enough of the crop-skin to turn over; break the leg-bone close below the knee, draw out the strings from the thighs, and flatten the breast-bone to make it look plump. Have ready a forcemeat; fill the breast with this, and, if a trussing-needle is used, sew the neck over to the back; if a needle is not at hand, a skewer will answer the purpose. Run a skewer through the pinion and thigh into the body to the pinion and thigh on the other side, and press the legs as much as possible between the breast and the side-bones, and put the liver under one pinion and the gizzard under the other. Pass a string across the back of the bird, catch it over the points of the skewer, tie it in the centre of the back, and be particular that the turkey is very firmly trussed. This may be more easily accomplished with a needle and twine than with skewers. Keep it well basted the whole of the time it is cooking. About a quarter of an hour before serving, dredge the turkey lightly with flour, and put a piece of butter into the basting-ladle; as the butter melts, baste the bird with it. When of a nice brown and well frothed, serve with a tureen of good brown gravy and one of bread sauce.

#### CHINA AND GLASS-WARE.

THE best material for cleansing either porcelain or glass-ware, is Fuller's earth; but it must be beaten into a fine powder, and carefully cleared from all rough or hard particles, which might endanger the polish of the brilliant surface.

In cleaning porcelain it must also be observed that some species require more care and attention than others, as every person must have observed that China-ware in common use frequently loses some of its colors.

It ought to be taken for granted that all China or glass-ware is well tempered; yet a little careful attention may not be misplaced, even on that point; for though ornamental China or glass-ware are not exposed to the action of hot water in common domestic use, yet they may be injudiciously immersed in it for the purpose of cleaning; and, as articles intended solely for ornament, may not be so highly annealed as others, without any fraudulent negligence on the part of the manufacturer, it will be proper never to apply water to them beyond a tepid temperature.

An ingenious and simple mode of annealing glass has been some time in use by chemists. It consists in immersing the vessel in cold water, gradually heated to the boiling point, and suffered to remain till cold, when it will be fit for use. Should the glass be exposed to a higher temperature than that of boiling water, it will be necessary to immerse it in oil.

Having thus guarded against fractures, we naturally come to the best modes of repairing them when they casually take place, for which purpose various mixtures have been proposed; and it will here be sufficient to select only those which excel in neatness and facility.



Perhaps the best cement, both for strength and invisibility, is that made from mastic. The process, indeed, may be thought tedious; but a sufficient quantity may be made at once to last a lifetime. To an ounce of mastic add as much highly rectified spirits of wine as will dissolve it. Soak an ounce of isinglass in water until quite soft, then dissolve it in pure rum or brandy, until it forms a strong glue, to which add about a quarter of an ounce of gum ammoniac, well rubbed and mixed. Put the two mixtures together in an earthen vessel, over a gentle heat; when well united, the mixture may be put into a phial and kept well stoppered.

When wanted for use, the bottle must be set in warm water, when the China or glass articles must be also warmed and the cement applied.

It will be proper that the broken surfaces, when carefully fitted, shall be kept in close contact for twelve hours at least, until the cement is fully set; after which the fracture will be found as secure as any part of the vessel, and scarcely perceptible. It may be applied successfully to marbles, and even to metals. When not provided with this cement, and in a hurry, the white of an egg well beaten with quicklime, and a small quantity of very old cheese, form an excellent substitute, either for broken China, or old ornamental glass-ware.

It is also a fact well ascertained, that the expressed juice of garlic is an everlasting cement, leaving no mark of fracture, if nearly done.

These are fully sufficient for every useful purpose; but we may still further observe, in respect to the cement of quicklime, that it may be improved, if, instead of cheese, we substitute the whey produced by boiling milk and vinegar, separating the curd carefully, and beating up with half a pint of it the whites of six eggs, adding the sifted quicklime until it forms a thick paste, which resists both fire and water.

#### CAKES, ETC., FOR CHRISTMAS.

IN making cake, accuracy in proportioning the ingredients is indispensable. It is equally indispensable for the success of the cake that it should be placed in a heated oven as soon as prepared. It is useless to attempt to make light cake unless the eggs are perfectly fresh, and the butter good. Neither eggs nor butter and sugar should be beaten in tin, as its coldness prevents their becoming light. To ascertain if a large cake is perfectly done, a broad-bladed knife should be plunged into the centre of it; if dry and clean when drawn out, the cake is baked. For a smaller cake, insert a straw or the whisk of a broom; if it comes out in the least moist, the cake should be left in the oven.

*Plum Cake.*—One pound of dry flour, one pound of sweet butter, one pound of sugar, twelve eggs, two pounds of raisins (the sultana raisins are the best), two pounds of currants; as much spice as you please; a glass of wine, one of brandy, and a pound of citron. Mix the butter and sugar as for pound cake. Sift the spice, and beat the eggs very light. Put in the fruit last, stirring it in gradually. It should be well floured. If necessary, add more flour after the fruit is in. Butter sheets of paper, and line the inside of one large pan, or two smaller ones. Lay in some slices of citron, then a layer of the mixture, then of the citron, and so on till the pan is full. This cake requires a tolerably hot and steady oven, and will need baking four or five hours, according to its thickness. It will be better to let it cool gradually in the oven. Ice it when thoroughly cold.

*Sugar Cake.*—Take half a pound of dried flour, the same quantity of fresh butter washed in rose-

water, and a quarter of a pound of sifted loaf sugar, then mix together the flour and sugar, rub in the butter, and add the yolk of an egg beaten with a tablespoonful of cream; make it into a paste, roll, and cut it into small round cakes, which bake upon a floured tin.

*Queen Cake.*—Beat one pound of butter to a cream, with some rose-water, one pound of flour dried, one pound of sifted sugar, beat all well together; add a few currants washed and dried; butter small paps of a size for the purpose, grate sugar over them; they are soon baked.

*Almond Cake.*—Blanch half a pound of sweet and three ounces of bitter almonds, pound them to a paste in a mortar with orange-flower water, add half a pound of sifted loaf sugar, and a little brandy, whisk separately for half an hour the whites and yolks of twenty eggs, add the yolks to the almonds and sugar, and then stir in the whites, and beat them all well together. Butter a tin pan, sift bread raspings over it, put the cake into it, over the top of which strew sifted loaf sugar. Bake it in a quick oven for half or three-quarters of an hour.

*Honey Cake.*—One pound and a half of dried and sifted flour, three-quarters of a pound of honey, half a pound of finely pounded loaf sugar, a quarter of a pound of citron, and half an ounce of orange-peel cut small, of pounded ginger and cinnamon three-quarters of an ounce. Melt the sugar with the honey, and mix in the other ingredients; roll out the paste, and cut it into small cakes of any form.

*Cream Cake.*—Sift some double-refined sugar, beat the whites of seven or eight eggs, shake in as many spoonfuls of sugar, grate in the rind of a large lemon, drop the froth on a paper, laid on tin, in lumps at a distance, sift a good deal of sugar over them, set them in a moderate oven; the froth will rise; just color them; you may put raspberry jam, and stick two bottoms together; put them in a cool oven to dry.

*Superior Sponge Cake.*—Take the weight of ten eggs in powdered loaf sugar, beat it to a froth with the yolks of twelve eggs, put in the grated rind of a fresh lemon, leaving out the white part; add half the juice. Beat the whites of twelve eggs to a stiff froth, and mix them with the sugar and butter. Stir the whole without any cessation for fifteen minutes, then stir in gradually the weight of six eggs in sifted flour. As soon as the flour is well mixed in, turn the cake into pans lined with buttered paper; bake it immediately in a quick but not a furiously hot oven. It will bake in the course of twenty minutes. If it bakes too fast, cover it with thick paper.

*Gingerbread.*—Rub one pound of butter well into three pounds of flour, then add one pound of powdered sugar, one pound of molasses, and two ounces of ginger, pounded and sifted very fine; then warm a quarter of a pint of cream, and mix all together; you may add caraways and sweetmeats if you choose; make it into a stiff paste, and bake it in a slow oven.

*Sponge Gingerbread.*—Melt a piece of butter of the size of a hen's egg, mix it with a pint of nice molasses, a tablespoonful of ginger, and a quart of flour. Dissolve a heaping tablespoonful of saleratus in half a pint of milk, and strain and mix it with the rest of the ingredients, add sufficient flour to enable you to roll it out easily, roll it out about half an inch thick, and bake it on flat tins in a quick oven.

*Dough Nuts.*—A pound and a half of flour, three eggs, half a spoonful of pearlsh, two ounces of butter, six ounces of sugar, one cup of milk. Spice to your taste, and fry in lard.