

Receipts, &c.

FOR THE HOLIDAY SEASON.

THE space we intended to occupy in this department with engravings of the holiday serviette necessitated our commencing in the November number the usual Christmas receipts. It being a season for pies, cakes, and other good things, which serve to make the heart glad, we always devote this space to directions for those eatables that experience has taught us will be appreciated.

DINNER SERVIETTES.

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

THE HOLIDAY SERVIETTE.

FOLD down the top of this serviette three inches; fold upwards the bottom edge to meet it, or rather one inch above it (see Fig. 1). Place the hands as in Fig. 2, and make a third fold upwards, the result will be Fig. 3. Lastly, make the fourth fold upwards from the bottom edge (see Fig. 4). Turn one end towards you, and crease it backwards and forwards in eight regular two-inch folds. Now, hold it on the side with the left hand, and with right finger and thumb crease down the plaits between the folds into vandykes (see Fig. 5). Stand it upright on its heaviest end, and form it round. If for a supper party or wedding breakfast, decorate with flowers.

CHRISTMAS CAKES.

Plum Pudding.—Take of flour three ozs., and the same weight of finely-grated bread-crumbs, six ozs. of nice beef suet (kidney suet) chopped very small, six ozs.

of raisins (weigh the raisins after they are stoned), six ounces of well-cleaned currants, four ounces of minced apples, five ounces of sugar, two ounces of candied orange peel, half a teaspoonful of nutmeg mixed with pounded mace, a very little portion of salt, a wineglassful of brandy, and three whole eggs. Mix all these ingredients well together, tie them tightly in a thickly-floured cloth and boil for four hours. This will make a light, rich, but small pudding. It should be served with wine sauce.

Lemon Cake.—Beat six eggs, the yolks and whites separately, till in a solid froth; add to the yolks the grated rind of a lemon and six ounces of sugar dried and sifted: beat this a quarter of an hour; shake in

with the left hand six ounces of dried flour; then add the whites of the eggs and the juice of the lemon; when these are well beaten in, put it immediately into tins, and bake it about an hour in a moderately hot oven.

Plum Pudding for a Large Party.—One pound of raisins, one pound of currants, one pound of suet, and two and a half pounds of flour, with one pound of sugar, three eggs, and a tablespoonful of ground allspice, one ounce of candied lemon, one ounce of orange peel. Prepare these ingredients as usual, and boil this pudding at least seven hours. Always place an old plate at the bottom of the saucepan in which a pudding is to be boiled, and do not imagine that a plum pudding can be over-boiled; we never knew any instance of this, but we have known many a pudding perfectly dry in the centre for want of a sufficient quantity of water or too small a saucepan in which to boil it; and we have also known a rich plum pudding appear at table in the form of a very

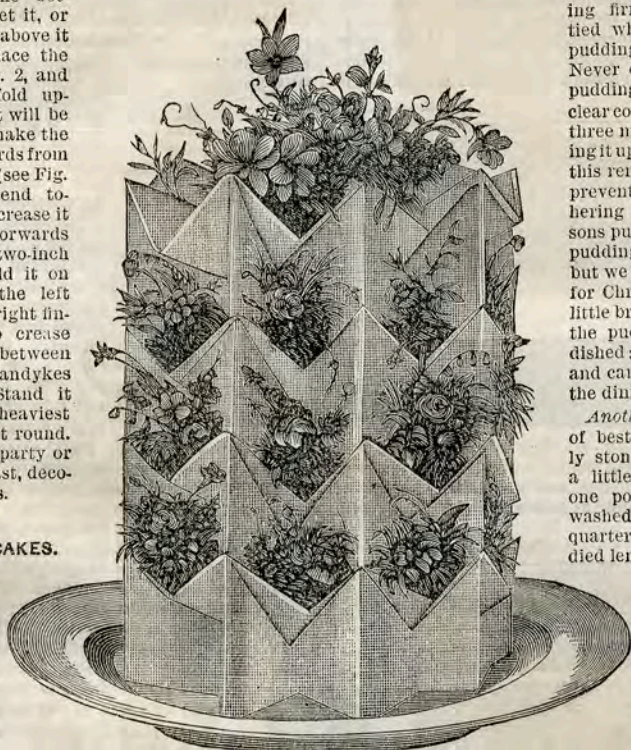
thick soup for lack of being firmly and tightly tied when put into the pudding cloth for boiling. Never omit to dip your pudding into a pail of clear cold water for about three minutes when taking it up for being dished, this renders it firm, and prevents the cloth adhering to it. Some persons put brandy into the pudding when making it, but we prefer, especially for Christmas, to have a little brandy poured over the pudding after it is dished; then set on fire, and carefully bring into the dining-room.

Another.—One pound of best raisins, carefully stoned and chopped a little on the board; one pound of currants washed and picked; quarter of a pound of candied lemon peel; quarter

of a pound of candied citron; quarter of a pound of good sweet almonds blanched and chopped fine; one pound of suet, picked and chopped fine; half a pound of

flour, one pound and a quarter of sugar; nutmeg and mixed spices to taste; half a teaspoonful of carbonate of soda; eight eggs well beaten. Then take a little milk in a saucepan and put into it half a pod of vanilla. Let it simmer on the fire with the lid closed until the pod is quite soft. Take out the pod and mince it with a sharp knife, and put it into a mortar with a little of the milk, and bray it until reduced to a paste, which return to the milk and pour into the pudding. Just before putting the pudding on, give it a good stir, and mix in a little good brandy. Boil it for eight hours.

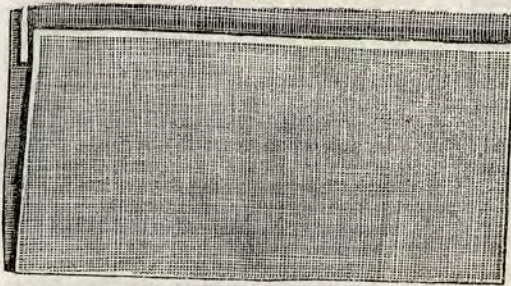
The following is an excellent pudding, and not too rich:—



SERVIETTE COMPLETE.

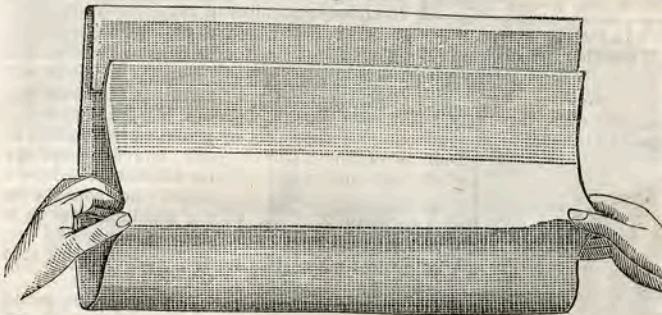
Suet, chopped fine, six ounces; raisins, stoned, etc., eight ounces; bread-crumbs, six ounces; three eggs, a wineglassful of brandy, a little nutmeg and cinnamon pounded as fine as possible, half a teaspoonful of salt, rather less than half a pint of milk, fine sugar,

Fig. 1.



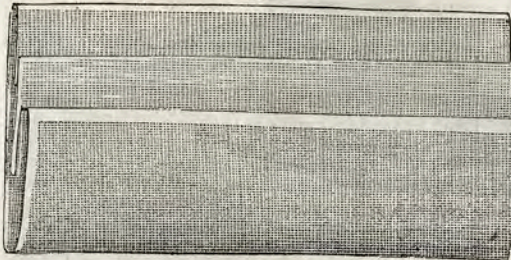
four ounces; candied lemon, one ounce; citron, one half ounce. Beat the eggs and spice well together; mix the milk by degrees, then the rest of the ingredients. Dip a fine, close, linen cloth into boiling water, and put in a sieve (hair), flour it a little, and

Fig. 2.



tie up close. Put the pudding into a saucepan containing six quarts of boiling water; keep a kettle of boiling water alongside, and fill up as it wastes. Be sure to keep it boiling at least six hours. Serve with any sauce.

Fig. 3.



Christmas Plum Pudding.—A pound of suet, cut in pieces not too fine, a pound of currants, and a pound of raisins stoned, four eggs, half a grated nutmeg, an ounce of citron and lemon peel, shred fine; a teaspoonful of beaten ginger, half a pound of bread-crumbs, half a pound of flour, and a pint of milk; beat the eggs first, add half the milk, beat them together, and by degrees stir in the flour, then the suet, spice, and fruit, and as much milk as will mix it together very thick; then take a clean cloth, dip in boiling water, and squeeze dry. While the

water is boiling fast, put in your pudding, which should boil at least five hours.

Another way.—Seven ounces of raisins, seeded, and a little chopped; seven ounces of currants, well washed and picked; one and a half ounces of citron; three ounces of beef suet, chopped very fine; three-quarters of a nutmeg, grated; one quarter of a teaspoonful of cinnamon; five eggs, well beaten up; four tablespoonfuls of sugar; five tablespoonfuls of wheat flour; half a lemon peel, grated; one glass of brandy, and one glass of Madeira; a little milk to mix, sufficient to make rather a thick batter. The whole must be well mixed. The above mixture to be put into a well-buttered basin. Tie a pudding cloth over, and pin the four corners over the top. Put into boiling water, and to be kept boiling without ceasing for five hours. We have tried this receipt, and know it to be excellent.

Holiday Cakes.—Four pounds of flour, three pounds of butter, three pounds of sugar, four pounds of currants, two pounds of raisins, twenty eggs, half a pint of brandy; or lemon brandy, one ounce of mace, three nutmegs. A little molasses makes it dark-colored, which is desirable. Half a pound of citron improves it, but is not necessary. To be baked two hours and a half or three hours. An excellent receipt.

Tea Cakes.—Six eggs, leave out the whites of four; three-quarters of a pound of loaf sugar, half a pound of butter; one teaspoonful of soda, dissolved in a large spoonful of vinegar. Flavor with any essence you may like best. Make into a soft dough, and roll thin and cut in shapes. It is a most superior receipt.

Common Crullers or Twist Cakes.—Mix well together half a pint of sour milk, or buttermilk, two teacupfuls of sugar, one teacupful of butter, and three eggs, well beaten; add to this a teaspoonful of saleratus dissolved in hot water, a teaspoonful of salt, half a nutmeg grated, and a teaspoonful of powdered cinnamon; sift in flour enough to make a smooth dough; roll it out not quite a quarter of an inch thick; cut in small oblong pieces; divide one end in three or four parts like fingers, and twist or plait them over each other. Fry them in boiling lard. These cakes may be cut in strips, and the ends joined, to make a ring, or in any other shape.

A good Pound Cake.—Beat one pound of butter to a cream, and mix with it the whites and yolks of eight eggs beaten apart. Have ready, warm by the fire, one pound of flour, and the same of sifted sugar; mix them and a few cloves, a little nutmeg and cinnamon, in fine powder together; then by degrees work the dry ingredients into the butter and eggs. When well beaten, add a glass of wine and some caraways. It must be beaten a full hour. Batter a pan, and bake it an hour in a quick oven. The above proportions, leaving out four ounces of the butter, and the same of sugar, make a less luscious cake, and to most tastes a more pleasant one.

Queen Cake.—Mix one pound of dried flour, the same of sifted sugar and of washed currants; wash

one pound of butter in rose-water, beat it well, then mix with it eight eggs, yolks and whites beaten separately, and put in the dry ingredients by degrees; beat the whole an hour: butter little tins, teacups, or saucers, filling them only half full; sift a little fine sugar over just as you put them into the oven.

Baked Lemon Pudding.—Beat the yolks of four eggs to a froth, mix with them four ounces of pounded sugar and a quarter of a pound of warmed butter, stir well, and add grated rind and juice of one lemon; line a dish with puff paste, put in the mixture, and bake forty minutes.

Cream Pie (fine).—Half a pound of butter, four eggs, sugar, salt, and nutmeg to your taste, and two

when the oven is ready, beat in three ounces of picked caraway seeds.

Ginger Snaps.—Melt a quarter of a pound of butter, the same quantity of lard—mix them with a quarter of a pound of brown sugar, a pint of molasses, a couple of tablespoonfuls of ginger, and a quart of flour. Dissolve a couple of teaspoonfuls of saleratus in a wineglass of milk, and strain it into the cake—add sufficient flour to enable you to roll it out very thin, cut it into small cakes, and bake them in a slow oven.

Cookies.—Five cups of flour, two of sugar, one of butter, one egg, one teaspoonful of saleratus; cut it into small cakes.

Soda Biscuits.—One pound of flour, half a pound of pounded loaf sugar, one quarter of a pound of fresh butter, two eggs, one small teaspoonful of carbonate of soda. Put the flour (which should be perfectly dry) into a basin; rub in the butter, add the sugar, and mix these ingredients well together. Whisk the eggs, stir them into the mixture and beat it well, until everything is well incorporated. Quickly stir in the soda, roll the paste out until it is about an inch thick, cut into small round cakes with a tin cutter, and bake them from twelve to eighteen minutes in rather a brisk oven.

After the soda is added, great expedition is necessary in rolling out the paste, and in putting the biscuits immediately into the oven, or they will be heavy.

Soft Gingerbread.—Two cups of butter, two cups of sugar, two cups of molasses, one cup of milk, four eggs, a teaspoonful of pearlsh, five cups of flour, two teaspoonfuls of ginger, two teaspoonfuls of allspice, one teaspoonful of cinnamon.

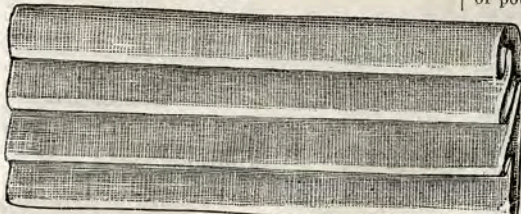
Wedding Cake.—The following is a very rich wedding cake: Five pounds of finest flour, three pounds of good butter, five pounds of currants, two of sifted loaf sugar, two nutmegs, a quarter of an ounce of mace, half a quarter of an ounce of cloves, sixteen eggs, one pound of sweet almonds, half a pound of candied citron, half a pound of orange and lemon peel, one gill of wine, and one of brandy.

Kisses.—It is difficult to make kisses well, and in most cases it is advisable to procure them from the confectioneries. To the white of four eggs beaten to a stiff froth, add the juice of a lemon or a few drops of rose-water. Roll and sift half a pound of the whitest loaf-sugar and beat it up with the white of the eggs. Spread out several sheets of letter paper, and drop a large tablespoonful of the mixture on the paper. Be cautious that your oven is not too warm nor yet too cold; lay the paper on a tin pan and let the sugar and egg bake until it rises and the top grows hard—then remove it from the paper, and having some gum-Arabic prepared, dip one side of the oval in the gum and join it to the other.

Mince-meat.—Six pounds of currants, three pounds of raisins stoned, three pounds of apples chopped fine, four pounds of suet, two pounds of sugar, two pounds of beef, the peel and juice of two lemons, a pint of sweet wine, a quarter of a pint of brandy, half an ounce of mixed spice. Press the whole into a deep pan when well mixed.

Another way.—Two pounds of raisins, three pounds of currants, three pounds of beef-suet, two pounds of moist sugar, two ounces of citron, one ounce of orange peel, one small nutmeg, one pottle of apples chopped fine, the rind of two lemons and juice of one, half a pint of brandy; mix well together. This should be made a little time before wanted for use.

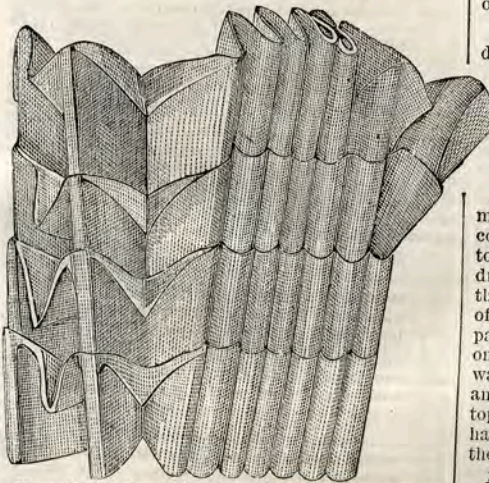
Fig. 4.



tablespoonfuls of arrowroot wet; pour on it a quart of boiling milk, and stir the whole together. To be baked in deep dishes.

Ginger Sponge Cake.—One cup of molasses, one cup of butter, two cups of sugar, four eggs, three cups of flour, one cup of milk, soda, and ginger.

Fig. 5.



French Jumbles.—One pound and a half of flour, one pound of sugar, three-quarters of a pound of butter, three eggs; dissolve one teaspoonful of soda in one half cup of milk; add this, also one nutmeg, and roll out the dough, and cut into small cakes of any shape, and bake them in a quick oven.

Seed Cake.—Beat one pound of butter to a cream, adding gradually a quarter of a pound of sifted sugar, beating both together; have ready the yolks of eighteen eggs, and the whites of ten, beaten separately; mix in the whites first, and then the yolks, and beat the whole for ten minutes; add two grated nutmegs, one pound and a half of flour, and mix them very gradually with the other ingredients;