

DOMESTIC RECIPES.

**Cold Cup.**—Two quarts of old ale, four glasses of brandy, four glasses of noyeau, sugar to taste, and one lemon cut in slices, and stuck on a piece of dry toast with cloves.

**Sponge Cake.**—Beat the yolks of seven eggs, and add gradually 1 lb. of powdered loaf-sugar, the whites of five eggs,  $\frac{1}{2}$  lb. of flour, and flavour it with lemon. Beat well until it is put in the oven.

**Gingerbread.**— $\frac{1}{2}$  lb. of flour, 6 oz. of butter, 1 lb. of treacle, 1 lb. of coarse sugar, 1 oz. ground ginger, 1 oz. candied peel cut small. Mix the flour and butter well together, then add the other ingredients. It is better mixed the day before it is baked.

**Paradise Pudding.**—6 oz. of bread crumbs, 6 oz. of sugar, 6 oz. of currants, 6 apples grated, 6 oz. of butter beaten to a cream, 6 eggs, a little lemon-peel chopped, and nutmeg. Boil in a shape three hours. Serve with wine sauce.

**Sago Pudding.**—Boil a pint and a half of new milk with four spoonfuls of sago (washed), 4 eggs well beaten, lemon-peel, nutmeg, and sugar to the taste. A puff paste may be added. Bake slowly.

**Arrowroot Pudding.**—Two dessert spoons of arrowroot mixed smooth in a little cold milk, 1 egg, a little nutmeg, and lump sugar. Pour it into a cup, and boil three-quarters of an hour.

**Lemon Pudding.**—Mix two table-spoonfuls of flour with a little milk, and add to a pint of new milk when boiling; also, 2 oz. of butter. When cold, add five eggs well beaten,  $\frac{1}{2}$  lb. of lump sugar, the rind of a lemon grated, and the juice. Line the dish with paste, and bake in a slow oven about three-quarters of an hour.

**Another Lemon Pudding.**—The juice of one lemon and the rind grated,  $\frac{1}{2}$  lb. of bread crumbs,  $\frac{1}{2}$  lb. of suet, 6 oz. sugar. Boil one hour and a half.

**Tapioca Pudding.**—Wash  $\frac{1}{2}$  lb. of large tapioca, and simmer it gently in a quart of milk until it is thick. When cold, add two eggs, some sugar, and a slice of butter, with a crust round the edge of the dish, in a moderate oven.

**Vermicelli Pudding.**— $\frac{1}{2}$  lb. of vermicelli creeded in a pint of new milk, cool with half a pint; and add the yolks of four eggs,  $\frac{1}{2}$  lb. of butter,  $\frac{1}{2}$  lb. of sugar, a little brandy and nutmeg. Bake, with a crust round the dish.

**Plum-Pudding without Eggs.**—1 lb. of raisins,  $\frac{1}{2}$  lb. of suet, 1 lb. of flour, 2 large table-spoonfuls of treacle, candied peel, and nutmeg, mixed with nearly a pint of milk. Boil five hours.

**Baked Plum-Pudding.**—Pour one pint of boiling milk over  $\frac{1}{2}$  lb. of bread, add  $\frac{1}{2}$  lb. of butter and  $\frac{1}{2}$  lb. sugar. When the bread is well soaked and the butter melted, beat it fine with a spoon; and, when cold, add five eggs,  $\frac{1}{2}$  lb. currants, one nutmeg, 2 oz. almonds, and 1 oz. of candied peel.

**Buns.**—1 lb. of flour, 1 oz. of butter,  $\frac{1}{2}$  oz. of lard, half a pint of milk, and a little yeast. This will make four buns.

**Rice Cake.**—1 lb. of ground rice, 1 lb. of butter, 1 lb. of sugar, twelve eggs, leaving out six whites, eight drops of essence of lemon.

**Tea Cakes.**— $\frac{1}{2}$  lb. of flour, six oz. of sugar,  $\frac{1}{2}$  lb. of butter, two eggs, leaving out one white.

**Soda Cake.**— $\frac{3}{4}$  lb. of flour,  $\frac{1}{2}$  lb. of butter,  $\frac{1}{2}$  lb. of fine sugar. Rub the butter into the flour, mix with three eggs about a quarter of a pint of milk and half of a small teaspoonful of soda, candied peel, currants, or seeds *ad lib.* To be baked as soon as mixed.

**Seed Biscuits.**— $\frac{3}{4}$  lb. of flour,  $\frac{1}{2}$  lb. of sugar, 2 oz. of butter, two eggs, beaten up with a piece of ammonia and some caraway seeds.

**Curd Cheesecakes.**—To the curd from three quarts of new milk add  $\frac{1}{2}$  lb. of butter, and rub through a hair sieve, nine eggs, leaving out five whites,  $\frac{3}{4}$  lb. of fine raw sugar,  $\frac{1}{2}$  lb. of currants, candied peel, nutmeg, a wine-glass of brandy, four grated sponge biscuits, a quarter of a pint of cream. Mix all well together and send to the oven *directly*, having lined the patty-pans with puff paste.

**Lemon Cheesecakes.**—1 lb. of loaf sugar, six eggs, leaving out two whites, three finger-biscuits, 1 $\frac{1}{2}$  oz. of ground rice, the juice of three lemons and rind of two,  $\frac{1}{2}$  lb. of butter. Put these ingredients into a pan over a slow fire, stir it until the mixture is like honey, pour into jars, cover them with egg-paper, and it will keep for months.

**Apple Cheesecakes.**— $\frac{1}{2}$  lb. of white sugar,  $\frac{1}{2}$  lb. of apples grated,  $\frac{1}{2}$  lb. of butter, just melted, four eggs, leaving out two whites; the peel and juice of a lemon, a little nutmeg: the lemon juice must not be put in until the other ingredients are well mixed.

**Mince-Meat.**—1 lb. of suet chopped fine, 1 lb. of sugar, 1 lb. of currants, 1 lb. of raisins, the juice of four lemons, the peels to be boiled in three waters, and pounded; 2 oz. candied peel, a little brandy, port wine, and nutmeg.

**Apple Jelly.**— $\frac{1}{2}$  lb. of lump sugar, 2 lb. of apples, pared and quartered, a small tea-cupful of cold water; put all into a pan, and let them simmer two hours; press them down, but do not stir them; lemon-peel may be pared and cut like straws: when ready, pour into moulds.

**Damson Cheese.**—Bake a quantity of damsons in an earthen jar, in a very slow oven, about an hour; then pulp them through a colander, and to every pound of pulp add five ounces of loaf sugar powdered: *boil briskly* three-quarters of an hour, and pour into moulds.

**Raspberry Vinegar.**—Infuse a quart of raspberries in a pint of vinegar forty-eight hours, frequently stirring them. Boil it twenty minutes.

**Walnut Ketchup.**—Boil gently a gallon of the expressed juice of walnuts, strain it well, then put in it 2 lb. of anchovies, well washed from the salt; 2 lb. of shalots, 1 oz. cloves, 1 oz. mace, 2 oz. black peppercorns, and a clove of garlic. Let all boil together until the shalots sink. Let the liquor stand in a vessel until cold, then bottle it, dividing the spice to each; it will keep twenty years, but will not be fit to use the first twelve months.

**A good Pickle for Tongues.**—1 gallon of water,  $\frac{1}{2}$  lb. of bay salt,  $\frac{1}{2}$  lb. saltpetre, 1 lb. coarse sugar, with as much common salt as will make the brine float an egg. When it boils, skim it; and when cold, put in the tongues, having previously well washed and cleansed them with salt and water.

**Pork Pie-Crust.**—4 lb. of flour,  $\frac{3}{4}$  lb. of lard, 2 oz. of butter, and a pint of water. Boil the above, and pour it on the flour boiling; stir it together, and then well knead it, and raise the crust for the pies.

**Solif Syllabus.**—1 pint of cream,  $\frac{1}{2}$  lb. of loaf-sugar powdered, 1 oz. of isinglass, boiled in half a pint of water till reduced to a quarter of a pint; a piece of lemon squeezed, and the rind grated: when the water is nearly cold, beat all up with a wisp; add a little brandy or white wine.

**Blanc Mange.**—To a quart of new milk, or partly milk and cream, add 1 oz. of isinglass shavings, sugar to taste; flavour with laurel leaves, cinnamon, or lemon-peel. Boil it till the isinglass is dissolved; pour it through muslin into a pitcher; when settled, pour it into moulds. Wash the isinglass ere it is used, and rinse the moulds with cold water or white of egg.

**Lemon Jelly.**—The juice of four large lemons,  $\frac{1}{2}$  lb. of fine sugar, the whites of three eggs, with a spoonful of water; set it over the fire, stirring it one way until the sugar is dissolved and the eggs rise to a scum; strain it through a jelly-bag into glasses.

**Yellow Plummary.**—Dissolve 1 oz. of isinglass in a quarter of a pint of water, then add half a pint of white wine, the yolks of four eggs, the juice and rind of one lemon; sugar to the taste. Boil a few minutes, and pour it into a shape.

**Lemon Sponge.**—Put an ounce of isinglass, with the rinds of two lemons cut very thin, into a pint of water, and dissolve over a clear fire; then add  $\frac{1}{2}$  lb. of sugar; strain it through a sieve, and stir it till cold; then put the juice of two lemons and a table-spoonful of brandy in, and let it remain till quite a jelly, then add the whites of two eggs, and beat it for an hour; put it in a mould.

**College Pudding.**—Beat 4 eggs, and put it to 4 oz. of bread crumbs,  $\frac{1}{2}$  lb. pounded lump sugar, 6 oz. of suet, 6 oz. of currants, a little brandy, lemon peel, and nutmeg; baked in cups.

**Sultana Pudding.**— $\frac{1}{2}$  lb. of raisins,  $\frac{1}{2}$  lb. of suet, a large tea-cup full of bread crumbs, 2 table-spoonfuls of flour, 2 ditto of sugar, two eggs, a little milk, ginger, nutmeg, and brandy to the taste; boil it five hours.

**Buns or Tea-cakes, excellent.**— $\frac{1}{2}$  lb. of flour,  $\frac{1}{2}$  lb. of butter, one pint of milk, four eggs, 6 oz. of pounded lump sugar; rub the butter well into the flour, then mix the eggs, milk, and lemon peel with a table-spoonful of yeast; let it stand to rise; put in your sugar and currants; before baking it will require to be put in tins or cups.

**A good Sauce to Wildfowl.**—One glass of port wine, a table-spoonful of soy, ditto of catsup, ditto of lemon juice, a large shalot sliced, a slice of lemon peel, four grains of cayenne, one or two blades of mace, to be scalded and strained, and added to the gravy which comes from the bird.

**Jack's Puddings.**—2 oz. of butter, 2 oz. of flour, 2 oz. of sugar, 4 eggs, 1 pint of new milk; melt the butter in half the new milk, and stir it when nearly cold; add the flour, and bake them in cups.

GENERAL POSTAL REGULATIONS, &c.

**RATES OF POSTAGE.**—All letters from one part of Great Britain to another (including the Local Penny Posts and the London Twopenny Posts) are charged, if prepaid, and not

Exceeding half an ounce .. .. . 1d.

Exceeding half an ounce, and not exceeding one ounce .. 2d.

and so on, at the rate of 2d. for every additional ounce or fraction of an ounce. Unpaid and unstamped letters are charged double postage on delivery.

**HOURS OF POSTING FOR THE EVENING MAILS.**—The Receiving-Houses close at 5.30 P.M.; but letters are received for the evening's dispatch until 6 P.M., if an extra penny stamp is affixed. The Branch Post-offices at Charing Cross, Old Cavendish-street, and Stones-end, Southwark, receive letters until 6 P.M., and until  $\frac{1}{2}$  to 7 P.M., by affixing an additional penny stamp. At the Branch Post-Office in Lombard-street, the box remains open without additional fee until 6 P.M., and until 7 P.M. by affixing a penny stamp. At the General Post-Office in St. Martin's-le-Grand until 6 free; and until 7, by payment of the extra charge as at Lombard-street. From 7 to half-past 7 P.M., letters may be posted at the General Post-Office upon payment of a fee of sixpence each, which must, as well as the postage, be pre-paid. Letters intended to pass by outward mails to foreign parts must be posted at the above hours.—N.B. Newspapers for the evening mails must be put into the Receiving-Houses before 5 P.M., the Branch offices before 5.30, or General Post-Office before 6 P.M. From 6 P.M. to 7.30, on payment of one-halfpenny late fee; except newspapers for foreign parts, which must be posted at the General Post-Office and Branch Offices before 6 P.M., and at the Receiving-Houses before 5 P.M.

**MORNING MAILS** are forwarded to most of the principal towns in England and Wales, and to all parts of Ireland and Scotland, for which the letter-boxes at the Receiving-Houses will be open till 7 A.M. for newspapers, and  $\frac{1}{2}$  to 8 A.M. for letters; and at the Branch Offices, Charing Cross, Old Cavendish-street, and the Borough, for newspapers until half-past 7 A.M., and for letters until 8 A.M. At the General Post-Office and the Branch Office in Lombard-street the boxes will close for newspapers at a quarter before 8 A.M., and for letters at half-past 8 A.M. Any SINGLE BOOK or PAMPHLET can now be sent through the Post-Office to any part of the United Kingdom if not exceeding 16 oz. in weight, and open at both ends, by affixing six postage stamps; if above 16 oz. 1s., and 6d. for every additional pound or fraction of a pound. The Postmaster-General does not guarantee the delivery of books and pamphlets with the same accuracy and regularity as newspapers and letters, but in no case will the delivery be delayed more than 24 hours after the usual post.

**BRITISH AND COLONIAL PAPERS** between British Colonies, without passing through the United Kingdom, to be free; except that 1d. may be allowed as a gratuity to the master of the vessel conveying them.

**NEWSPAPERS, BRITISH, FOREIGN, OR COLONIAL**, passing between British or Colonial or Foreign ports, and through the British Post, to pay 2d.; if not through the British post, 1d.

**NEW POSTAGE STAMPS**, intended principally for the pre-payment of foreign letters, have been issued. They are of the value of one shilling each, the colour being green, and the form octagonal, and another of the value of tenpence of a brown colour. These stamps may be used for inland as well as foreign postage, but they are chiefly intended for the postage of letters to the United States, India, China, the West Indies, New South Wales, and New Zealand, &c.

**PACKAGES** which in length, breadth, or width exceed twenty-four inches, cannot be forwarded by post between any places within the United Kingdom; except, however, petitions or addresses to her Majesty, or petitions to either House of Parliament forwarded to any Member of either House, or printed votes or proceedings of Parliament, or letters to or from any Government offices or departments.

**MONEY ORDERS.**—With a view to simplicity and economy in the accounts of the Money Order Office, it has been found necessary to lay down the following rules:—Every money order issued on or after the 6th October, 1848, must be presented for payment before the end of the second calendar month after that in which it was issued (for instance, if issued in October, it must be presented for payment before the end of December), otherwise a new order will be necessary, for which a second commission must be paid. 2. As already notified to the public, if an order be not presented for payment before the end of the twelfth calendar month after that in which it was issued (for instance, if issued in October and not presented before the end of the next October), the money will not be paid at all. 3. As, after once paying a money order, by whomsoever presented, the office will not be liable to any further claim, the public are strictly cautioned a. To take all means to prevent the loss of the money order. b. Never to send a money order in the same letter with the information required on payment thereof. c. To be careful, on taking out a money order, to state correctly the Christian name as well as the surname of the person in whose favour it is to be drawn. d. To see that the name, address, and occupation of the person taking out the money order are correctly known to the person in whose favour it is drawn. 4. Neglect of these instructions will lead to delay and trouble in obtaining payment, and even risk the loss of the money. These instructions, together with some others of minor importance, will be found printed on every money order.