THE ILLUSTRATED LONDON ALMANACK FOR 1851.

DOMESTIC RECIPES.

**Cold Cup.**—Two quarts of old ale, four glasses of brandy, four glasses of gravy, six eggs, sugar to taste, and one lemon. Mix, turn it into the top of a pie, and bake on a piece of marrow bones.

**Spaghetti Cake.**—Beat the yolks of seven eggs, and add gradually 1 lb. of powdered sugar to the whites of five eggs, &c. of flour, and flavour it with lemon. Beat well until it is put in the oven.

**Salt Water.**—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.

**Paradise Pudding.**—6 oz. of bread crumbs, 6 oz. of sugar, 6 oz. of currants, 6 apples, 6 eggs, 2 oz. of lemon-peel, and nutmeg. Bake in a shape three hours. Serve with wine sauce.

**Boiled Pudding.**—Boil a pint and a half of milk, stir in four spoonfuls of water (wine or lemon-juice), and nutmeg, and sugar to the taste. A puff paste may be added. Bake slowly.

**Vinaigrette Sauce.**—1 lb. of 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.

**Saffron Pudding.**—2 lb. of table-spoonsful of flour with a little milk, and add to a pint of milk when boiling; also, 3 oz. of butter. When cold, add five eggs well beaten, 1 lb. of lump sugar, the rind of a lemon. Like the dish with paste, and bake in a slow oven about three-quarters of an hour.

**Rhubber Lesson Pudding.**—The juice of one lemon and the rind grated, 1 lb. of bread crumbs, ½ lb. of sugar, 6 oz. of butter. Boil one hour and a half.

**Wine Pudding.**—1 lb. of large rice and two quarters of a pint of milk in it, boil a slight glaze to it, then add a yolk of egg, ¼ lb. of sugar, 1 lb. of bread, 1 lb. of milk, the rind of 2 lemons, 2 oz. of currants, 2 oz. of apples, 1 lb. of butter, 1 lb. of sauce, ⅔ lb. of sugar; boil it all together, then put it into a mould, and put it in the oven to bake, and let it be served as above.

**Pastry Pudding.**—1 lb. of flour, 6 oz. of sugar, 1 lb. of butter, 2 eggs, leaving out six whites, eight drops of orange essence.

**Coconut Pudding.**—1 lb. of flour, 6 oz. of sugar, 1 lb. of butter, 2 eggs, leaving out two whites, a piece of cinnamon and some caraway seeds.

**Raspberry Pudding.**—Take the card from the crust of a quart of milk add 1 lb. of butter, and rub the whole with flour and sugar, leaving out six whites, 1 lb. of fine sugar, 1 lb. of currants, candied peel, a quarter of a pint of cream. Mix all together, put it into a pie dish, and set it in a moderate oven.

**Lemon Cheesecake.**—1 lb. of leavened flour, 2 eggs, 6 oz. of sugar, 2 eggs, beaten up with a piece of saffron and some caraway seeds.

**Soaked Cake.**—1 lb. of flour, 1 lb. of sugar, ½ lb. of fine sugar, four eggs, 1 lb. of butter, leaving out six whites, eight drops of orange essence.

**Soda Cake.**—1 lb. of flour, ½ lb. of sugar, 1 lb. of butter, 1 lb. of fine sugar, two eggs, 1 lb. of flour, 1 lb. of water, 1 lb. of butter, this must be put in the oven with the other ingredients.

**Soft Sponge.**—1 lb. of rice, 1 lb. of sugar, 1 lb. of butter, 2 eggs, 1 lb. of flour, 2 eggs, 1 lb. of broth, 1 lb. of water, 2 eggs, all well mixed together, 1 lb. of butter, 2 eggs, 1 lb. of flour, 2 eggs, 1 lb. of sugar, 1 lb. of butter, 2 eggs, 1 lb. of flour, 2 eggs.

**Saffron Pudding.**—1 lb. of flour, 6 oz. of sugar, 1 lb. of butter, 2 eggs, 1 lb. of flour, 2 eggs, all well mixed together, 1 lb. of butter, 2 eggs, 1 lb. of flour, 2 eggs, 1 lb. of sugar, 1 lb. of butter, 2 eggs, 1 lb. of flour, 2 eggs.

**New Sauce to William.**—One glass of port wine, a table-spoonful of soy, an atom of caraway, a slit of lemon juice, a large shelled almond, a slice of lemon peel, four grains of cayenne, one or two blades of mace, to be scalded and strained, and added to the gin which comes from the bottle.

**Custard Pudding.**—2 oz. of butter, 2 oz. of flour, 3 oz. of sugar, 4 eggs, 1 pint of new milk; mix the butter in half the new milk, stir it when nearly cold; add the flour, and boil it in season.

**Sultana Pudding.**—1 lb. of raisins, 1 lb. of sugar, a large tea-cup full of brandy, 1 table-spoonful of sent of sugar, 1 pint of brandy, 1 pint of milk, and brandy to the taste; boil it five hours.

**Butter or Tea-cakes.**—Excellent.—1 lb. of flour, ½ lb. of butter, one pint of milk, 1 lb. of sugar, ½ oz. of yeast, 1 lb. of currants, 1 pint of milk; 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.

**Ginger and Saffron.**—1 lb. of ginger, 1 lb. of saffron, 1 lb. of sugar, 1 lb. of butter, 1 lb. of brandy, 1 lb. of sugar, 1 lb. of butter, 1 lb. of brandy.

**General Postal Regulations.**

Rates of Postage.—All letters were charged at one pound of Great Britain to another (see the Local Postage, the London and Twopenny Posts; and the Twopenny Posts) are charged, if prepaid, and not exceeding half an ounce. In addition, one ounce upwards pays 2d., and so on, at the rate of 2d. for every additional ounce or fraction of an ounce.

Hours of Posting for the Evening Mail.—The Receiving-Houses close at 3 p.m., and letters are posted at the rate of 6d., 1½d., or 1d., according to the extra penny stamp is affixed. The Branch Post-Offices at Charing Cross, Old Cavendish-street, and Soho-end, Southwark, receive letters until 6 p.m., and at all others, by affixing at the box the reverse of the stamp to be used by the letter. At the General Post-Office in Lombard-street, the box remains open without additional fee until 6 p.m. The Post-Office in Lombard-street, 4 p.m. by affixing at the box a ½d. stamp. At the General Post-Office in St. Martin's-le-Grand until 6 p.m.; and until 7 p.m. 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, in Lombard-street, at the rate of 1½d., and 1d., by affixing at the boxes in the Post-Office in Lombard-street, 4 p.m. by affixing at the box a ½d. stamp. At the General Post-Office in Lombard-street, the box remains open without additional fee until 6 p.m. The Branch Post-Office in Lombard-street, 4 p.m. by affixing at the box a ½d. stamp. The Branch Post-Office in Lombard-street, 4 p.m. by affixing at the box a ½d. stamp. The Branch Post-Office in Lombard-street, 4 p.m. by affixing at the box a ½d. stamp.

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 principal Offices will be open till 7 A.M. for newspapers, and 10 A.M. for letters; and at the Branch Offices of the General Post-Office and the Branch Offices of the London and Twopenny Posts, all letters must be put into the Receiving-Houses before 5 p.m., and for letters before 5.30, or General Post-Office before 6 p.m. From 6 p.m. to 7.30, on payment of ½d., letters must be put at the General Post-Office and Branch Offices before 6 p.m., and at the Branch Offices of the London and Twopenny Posts before 7 p.m.

British and Colonial Letters are to be sent as British and Colonial letters, without being forwarded by post. British and Colonial letters, when forwarded by post, are sent at the rate of 2d., or 1d., according to the case.

**Traveling Exemptions.**—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 twopence each, the colour being brown. 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.

**Packages which in length, breadth, or width exceed twenty-four inches, and which are forwarded by post either within any places within the United Kingdom, or between any of the United Kingdom and any of the United Kingdom, shall be forwarded at the rate of 6d. per pound, in addition to the postage otherwise payable, for every one or part of the United Kingdom if not exceeding 36 oz. in weight, and open at both ends, and for every one or part of the United Kingdom if more than 36 oz. in weight, and open at both ends, or for every one or part of the United Kingdom not exceeding 36 oz. in weight, but if more than 36 oz. in weight, or for every one or part of the United Kingdom not exceeding 36 oz. in weight, but if more than 36 oz. in weight, an additional or portion of a pound. The Postmaster-General does not guarantee the delivery of books and pamphlets with the same accuracy and regularity as letters and packets, and it may be necessary in some cases to forward them by sea, without losing more than 24 hours after the usual post.

**British and Colonial Postage.**—British and Colonial Postage, 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.

**Brazil.**—All postal communications between British or Colonial Foreign ports, and through the British Post, to pay 2d.; if not through the British Post, 1d.

**Sugar.**—The sugar, together with some others of equal importance, will be first printed on every money order.