



GENOA CAKE.

Ingredients.—Take half pound of butter, eight ounces castor sugar, half pound sultana raisins, two ounces mixed peel, ten ounces of flour, four well-beaten eggs, two ounces of almonds blanched, grated rind of one lemon, two teaspoonfuls of baking powder.

Cream (that is, stir the butter with the hand in one direction until the butter is quite like cream) half pound of butter; mix with it by degrees eight ounces of castor sugar, ten ounces of flour, half pound of sultana raisins, two ounces of mixed peel cut up small, four well-beaten eggs. Beat all well together for some minutes; have ready two ounces of almonds blanched, add them to the other ingredients, and lastly the grated rind of one lemon and two teaspoonfuls of baking powder. Butter the tin, and line it with a buttered paper, the paper to project about one inch above the rim. Pour in the mixture, and bake at once in a cool oven for one hour and a half. Sprinkle a few cut up almonds on the top.

BOUILLABAISE.

Two Spanish onions, four tablespoonfuls of salad oil, a lobster, an eel, scraps of any large headed fish, pepper and salt, a pinch of thyme, two bay leaves, a pennyworth of saffron, and a couple of stale French rolls.

Cut the two onions into slices, fry them

in an earthenware stewpan, with three or four tablespoonfuls of salad oil, until they are slightly brown (do not let them fry too much); add pepper and salt, a pinch of thyme, and a couple of bay leaves. While the onions are frying, cut a lobster in half, take out the inside, as it contains a bag of sand, then cut the lobster into pieces. Take several scraps of other fish of any kind—an eel (large headed fish impart a better flavour), but any sort will do, so long as there is variety: now add the lobster and heads of fish, and let them fry together with the onions. Let them fry for five minutes, then add the rest of the fish, and add sufficient to cover well over the contents of the stewpan. Take a pennyworth of saffron, and dissolve it in a teacup of water, throw it into the stewpan, and stir all well together, and let the whole boil a good half hour. Prepare a couple of stale French rolls cut into slices, and as soon as the Bouillabaise is cooked, pour the liquor on the head and serve in a tureen. The fish is served on a dish.

RECIPE FOR A FRENCH OMELETTE AS MADE IN FRANCE.

Four eggs, three tablespoonfuls of milk, one teaspoonful of sweet herbs chopped fine (parsley, lemon thyme, and marjoram; dried herbs in the winter), two teaspoonfuls of grated cheese, three ounces of butter.

Beat up the eggs, then add the milk and herbs and cheese; put the butter into a frying pan (six-inch enamelled and earthenware). Let the butter boil till it sputters, then pour in the omelette, stir it round carefully one way till it thickens, then shake it a little that it does not stick to the pan, and serve up hot.

STEWED BEETROOT AS A VEGETABLE.

One or two beetroots, two onions, some lard, three teaspoonfuls of salt, one dessert-spoonful of flour, milk or cream, four teaspoonfuls of brown sugar, one teaspoonful of pepper, one tablespoonful of vinegar.

Bake the beetroots for two hours till quite tender; when cold cut into thin slices. Chop fine the two onions, take lard enough to fry while stirring with a spoon; add the flour, milk, salt, sugar, pepper, vinegar, boil all together, then add to the beetroot. Place the beetroot in the middle of the dish, and put round it a border of mashed potatoes.—*From Soyer's Cookery Book.*

LES MERVEILLES—A SWISS DISH.

Ingredients.—Half breakfast cup of flour, two eggs broken in whites and yolks, one teaspoonful of salt, half pound of lard or dripping melted in a saucepan.

Knead the flour and eggs into a hard cake, and leave it for half an hour; roll it as thin as paper, then divide into strips one inch wide; stretch them slightly and roll them round the hands and press the ends together; dip them one by one into the boiling lard—they are cooked in half a minute; then powder them over with white sugar, and eat with preserve.

HOMINY.

Half pound hominy, half pound of grated cheese.

Soak the hominy in cold water over night, next morning boil till soft. When cooked add grated cheese, put into a dish and bake twenty minutes. Very good eaten with salad.

SOUFFLET AU FROMAGE.

Half ounce butter, one tablespoonful of flour, half pint of milk, one teaspoonful of salt and a little pepper, a breakfast-cupful of grated cheese, yolk of three eggs, the whites beaten separately into a froth.

Take the butter and flour melted in a saucepan and mixed to a thick cream, add the milk slowly, salt and pepper. Stir them all up till it becomes a thick cream, then add the cheese and yolks of eggs, lastly the whites. Put the whole into a flat buttered dish and leave it to bake in the oven twenty minutes, till brown, and serve up hot. It must be eaten at once.

CURE FOR MOSQUITO OR GNAT BITES—AN UNFAILING REMEDY IN CONSTANT USE BY AN EXPERIENCED TRAVELLER.

Make a solution of alum water, as strong as it can be made, add one fourth of aromatic vinegar, one fifth of glycerine. Shake well before using; it will instantly cure the bite.

HOW TO MAKE VERY PRETTY LEAF BOXES.

Have a box of cedar wood—plain white wood—or carton painted any good grounding colour; on this gum rich coloured leaves as a wreath, or as a centre group, or as a border—autumn leaves, ivy leaves, or the leaves of wild geranium are the best—on the top and sides of the box; cover when dry with a coating of varnish. Tulip leaves on white wood have a very pretty effect.

ROGROD—A NORWEGIAN DISH.

Ingredients.—One pound of juice, one pound of loaf sugar, half pound ground rice, quarter ounce of cinnamon, one pint cold water.

Squeeze the red currants into a cloth and weigh the juice, add the sugar and water, with cinnamon tied in a bit of muslin. Put these into a stewpan on the fire. When it boils pick out the cinnamon, and very gradually sprinkle in the rice, stirring without ceasing for a quarter of an hour. Wet some cups or moulds, and pour the rogrod into them; when quite cold serve it out with pounded sugar and cream or milk. When the currants are juicy a quart will yield a pound of juice; if at all dry three pints will be required.

SAUCE À LA MAYONNAISE—FROM A FRENCH COOK.

The yolks of eggs, a teacupful of oil, dessert-spoonful of tarragon vinegar.

Beat well the two yolks of eggs, pour in the oil drop by drop, stirring it one way all the while, till it turns to a whitish cream; then stir in one dessert-spoonful of tarragon vinegar.

WAY TO MAKE VERY NICE CHOCOLATE.

One square of chocolate (vanilla) for each person, and half pint of milk; grate the chocolate into a very fine powder, put it into the milk when quite boiling, let it boil twenty minutes, stirring it all the time, and serve it up fresh from the fire.

