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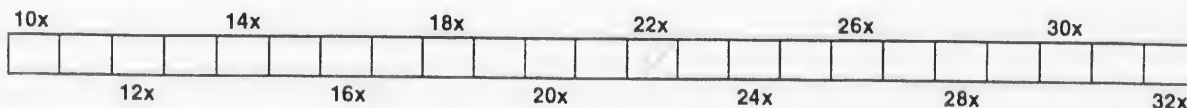
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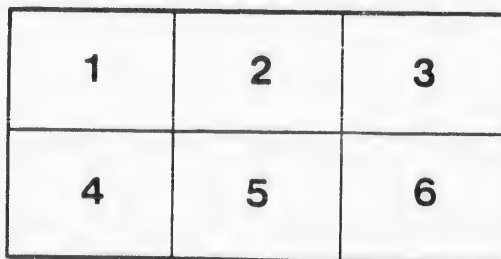
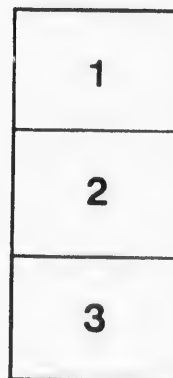
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REGISTERED TRADE MARK

of
COD-LIVER OIL,

WITH

Lacto-Phosphate of Lime,

FOR

PULMONARY CONSUMPTION,

Coughs, Bronchitis, Apathia, Chronic Rheumatism, Loss of
Nervous Power, General Debility,

EMACIATION,

SCROFULA, SCROFULOUS AND SYPHILITIC ULCERS, RICKETS, AMENORRHOEA,
ANEMIA, ETC. CORRIBEA, CHLOROISIS, and all IMPURITIES of the BLOOD.

IS NOW THE STANDARD PREPARATION of COD-LIVER OIL, and, as a *Pharmacological Standard*, meets with the approbation of the *Medical Faculty*, and is largely prescribed by them in their daily practice—combining, as it does, the *medical virtues* of COD-LIVER OIL, of the finest quality; LIME, in the desirable form of the *Lacto-Phosphate*; and IODINE, as a *Hypophosphite*; PHOSPHORUS, in its most digestible form; and IRON, as the great *Blood-producing* element.

As an illustration of the manner in which it is spoken of by those who have *tried it*, read the following communication from Mr. George Sewell of Memramcook, N. B., who writes from Moncton, N. B., under date of June 7, 1878:

J. H. Robinson, Esq., St. John, N. B.

DEAR SIR, In January last I came to Moncton from Memramcook to consult a physician, as I was in the last stages of Consumption. When I arrived here, I had at once to go to my bed, and was so low I never expected to leave it. A physician was called who pronounced my case as hopeless; that I might live a week or two, but certainly not more. As a last resort he recommended ROBINSON'S EMULSION of COD-LIVER OIL WITH LACTO-PHOSPHATE OF LIME. I purchased a bottle, and after taking the first dose I commenced to improve. Proceeded, after taking a dose, as if I had eaten a good hearty meal. I have continued taking it ever since, and I am rapidly improving. I am confident that had it not been for your Oil I *would have been in my grave today*. You are at liberty to use this in any way you wish, as I am anxious to let others, who are afflicted in the same way, know, in the hope that they, too, may receive the same benefit.

And again, dated June 23, 1878.

J. H. Robinson, Esq.

DEAR SIR, I wrote to you in May last informing you of the wonderful cure you EMULSION of COD-LIVER OIL WITH LACTO-PHOSPHATE OF LIME had made in my case, and, at the same time, promising to write to you from time to time to let you know how I was getting along. I am much better in every way. I am strong; can walk a good long distance without getting tired; sleep well and eat a hearty meal. In fact I *am a new man in every respect*, and thus, who I saw me three months ago and see me now, you *hopfully believe I am the same I was*.

The above are facts; and believing that ingratitudo is one of the unpardonable sins, I feel it a duty to tell you of what, under a kind Providence, your preparation has done for me. Wishing you every success, &c. &c.

For sale by Druggists and General Dealers. Price \$1 per bottle; six for \$5.

PREPARED SOLELY BY

J. H. ROBINSON, Chemist, St. John, N. B.

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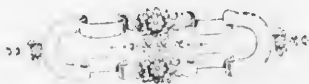
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KNOWN TO BE RELIABLE.

PUBLISHED BY LADIES OF ST. JOHN, IN AID OF THE FUNDS
OF OUR BENEVOLENT INSTITUTIONS.

"To be good, be useful; to be useful,
Always be making something good."

ST. JOHN, N. B.:
PRINTED AT THE CHRISTIAN VISITOR OFFICE.
1878.



These recipes have been contributed by housekeepers, who have used and proved them. No book can give instructions or rules, which will take the place of skill and good judgment. In making cake, if the butter is very salt, it should be washed, and never melted so much as to become oily.

Any cake, however plain, is improved by beating the butter and sugar together till light and creamy, also the whites and yolks separately.

Fine granulated sugar is better than coarse for cake; crushed sugar is the best for preserves and jellies. Do not be discouraged with *one* trial of graham, for no bread material varies more, or demands more varied treatment.

Many thanks are extended to the Ladies, who so promptly and generously contributed these recipes, and we shall feel repaid for our labor if they meet with their approval.



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BREAKFAST AND TEA.

HOP YEAST.

Grate four common-sized potatoes, one cup of sugar, one-half cup of salt; boil one-half cup of hops, in two quarts of water, five minutes, strain and pour over the above; boil all together three minutes, when almost cold add one cup of yeast.

MRS. B'S BREAD.

Two quarts of flour, small piece of butter and lard each the size of a walnut, two thirds of a cup of yeast. Mix with one pint of scalded milk, almost cold. Knead and cut a long time.

BREAD.

Five cups of flour; rub in a large spoonful of lard, also one of salt; one cupful yeast wet with a pint of milk, and water enough to mould well, knead twenty minutes; let it rise all night, and in the morning put in pans and raise again till sufficiently light, bake in a moderately heated oven.

PARKER HOUSE ROLLS.

Two quarts of flour, into which rub one large tablespoonful of lard or butter; make a hole in the flour in the centre of the pan, into which pour a mixture of one pint of cold boiled milk, one-half cup of yeast, one-quarter of a cup of sugar, with a little salt. Let this stand over night, and in the morning mix the ingredients well together, and knead thoroughly. Let it rise

till noon: then work it over again, and roll it out. Cut into circles about an inch thick; rub a little melted butter on the edges; double them together, and let it rise in the pans in which they are to be baked, with care not to crowd them. Bake in a quick oven. If to be eaten at breakfast, put the ingredients together in the morning, knead at noon, and cut them out at night.

BUNS.

One pint of milk warmed, one quart of flour, two cups of sugar; mix these well, and add one cup of lively yeast. Let it rise over night, or as long as would be equivalent to that time. When well risen, add one cup of melted butter, cinnamon or nutmeg as you please. Stir in one cup of stoned raisins chopped fine, or currants, or dried whortleberries. Set this composition to rise. When well risen, add one tea-spoonful of dissolved soda; roll out and cut, or roll in shape for baking. Put into pans, and prick them; let them rise once more, till quite light. Bake in not very hot oven about twenty minutes. Gloss with milk and molasses, very little of the latter, else they will be sticky. This measure makes three sheets considerably larger than a baker's sheet of buns.

RICE GRIDDLE CAKES.

Two cups of boiled rice, a pint and a half of sour milk, one or two eggs, a tea-spoonful of soda, a little salt, and flour enough to make a batter of suitable thickness to bake on a griddle.

GRAHAM BREAD.

Seven table-spoonfuls of Indian meal, scalded in a quart of boiling water; add seven table-spoonfuls of molasses, and one tea-spoonful of salt; allow them to cool, then put one-half cup of yeast, mix a stiff batter of one-half graham and one-half oat flour. Let it rise over night, and pour into pans at once.

SALLY LUNN.

One cup of flour, butter size of an egg, two eggs, two tea-spoonfuls of tartar, one of soda, three table-spoonfuls of milk,

YEAST MUFFINS.

One pint of sweet milk; in it put a piece of butter size of an egg and a little salt, warm until the butter melts. Then put in half a tea-cup of yeast. Flour to make a stiff batter. Beat in two eggs while mixing batter. Raise four or five hours.

WINNIE'S MUFFINS.

Two cups of milk, two cups of flour, three eggs, two tea-spoons of cream tartar, one tea-spoonful of soda. Butter size of half an egg. Bake in iron roll-pans heated.

OMELET.

Warm a piece of butter the size of an egg in one cup of sweet milk; yolks of six eggs, beaten with two table-spoonfuls of flour. Beat whites to stiff froth, stir together, a little salt, put a little butter in the spider, when hot fry them, when done fold each in the middle.

OMELET No. 2.

Two cups milk, two table-spoonfuls of flour, stir it in while milk boiling, small piece butter, three eggs, stir them in milk, put in pie-plate and bake twenty minutes.

STRAWBERRY SHORT CAKE.

Make a crust like cream tartar biscuit, of one quart of flour with two tea-spoonfuls of cream tartar well rubbed in. One table-spoonful of butter, one tea-spoonful of soda, mix with milk enough to make a stiff dough. Bake quickly in a Washington pie plate; split open and butter each half; put in the berries well sweetened and mashed; rub a little melted butter over the top and sprinkle with fine sugar. This may be baked in two cakes, or *one* quite thick.

CORN CAKE No. 1.

Two cups of corn meal, one cup of flour, half cup of molasses, small piece of butter, two tea-spoonfuls of cream tartar, one of soda, one egg, sufficient milk or water to make a batter. Bake in a quick oven.

CORN CAKE No. 2.

Scant cup of Indian meal, heaping cup of flour, one-half cup of sugar, little salt, one heaping tea-spoon of cream tartar well mixed, one cup of sweet milk, one-half tea-spoonful of soda dissolved in the milk, small piece of shortening, three table-spoonfuls of milk added last.

NAPOLEON'S CORN CAKE.

One egg, one-half of a cup of Indian meal, one cup of flour, one cup of sour milk, one tea-spoonful of soda, three spoonfuls of sugar.

ENGLISH TEA CAKES.

Eight and one-half cups of flour, into which rub one-half cup of butter and one-half cup of lard, add one pint of warm milk, two eggs, two table-spoons of yeast and salt, make in morning; at four P.M., mould into cakes larger than biscuits, raise till half an hour before tea, when baked split and butter, cut into halves or quarters according to size. They are made in this form to avoid crust. Size of coffee saucers the best.

GRAHAM GEMS.

One pint of sour milk, one tea-spoonful of soda, one tea-spoonful of salt, two parts of Graham meal, one part flour, sufficient to make a stiff batter; beat thoroughly, and bake in roll pans.

BISCUITS.

One quart of flour; mix with it one tea-spoonful of soda and two of cream tartar, mix in thoroughly a small table-spoonful of lard, mix lightly with cold milk as soft as you can roll out. Bake quick. Eat hot.

BROWN BREAD, No. 1.

One cup of rye meal, one cup of flour, two cups of Indian meal, one cup of molasses, one tea-spoonful of soda, one tea-spoonful of salt. Mix with one pint of sweet milk, and steam four hours.

BROWN BREAD, No. 2.

Take a pint of corn meal and scald well, let it cool, and add one pint of sponge, one-half cup of molasses, a little salt, and sufficient flour to knead.

SARATOGA POTATOES.

Slice raw potatoes with a potato cutter very thin, let them stand in cold water for several hours, wipe dry and fry in hot lard salted.

CODFISH BALLS.

Two bowls potatoes, one of fish, one egg, two spoons butter, milk to moisten, flour on outside.

RICE CROQUETTES.

One-half cup of boiled rice, one egg, stir in just enough flour to constitute a batter that will fry, dropped from the spoon. When done, put a little jelly on each, and serve.

POTATO CROQUETTES.

Pare and boil eight potatoes, peel and mash them; put them over the fire in a saucepan, with a piece of butter size of an egg, a little pepper and salt. When the butter is melted, take them off, and stir in three well beaten eggs; cool them, and then make up into balls, and fry, first dipping them in egg and crumbs.

APPLE FRITTERS.

Make a batter of sour milk and water, each half-a-pint, a bit of saleratus, a little salt, and flour enough to make a batter, then stir it thick with peeled and chopped apples, put some sweet lard with a little salt in a frying-pan, drop in the batter by spoonfuls, when it is hot, turn and brown on both sides; very nice eaten with shrub and sugar, or cider.

PIES AND PUDDINGS.

CREAM PIE.

One cup of sugar, one-fourth cup of butter, one-half cup of milk, two heaping cups of flour, one egg, one tea-spoonful of cream tartar, one-half tea-spoonful of soda. Inside like filling for cream cakes.

MOCK MINCE PIE.

Two crackers rolled, two eggs, one cup of sugar, one cup of molasses, one cup of boiling water, one-half cup of butter, one tea-spoonful of all kinds of spice, one cup of vinegar. This will make three common pies.

LEMON PIE.

Two lemons, yolks of four eggs, eight table-spoonfuls of sugar, one table-spoonful of melted butter. Whites of the four eggs, and four table-spoonfuls of sugar; beat to a stiff froth and put on top of the pie, then brown in oven.

LEMON PIE, No. 2.

One cup of boiling water, one tea-spoonful of corn starch, one cup of sugar, juice and grated rind of one lemon, butter size of an egg, take this from the stove, and add one egg, well beaten. To be made with an upper crust.

BREAD PUDDING.

A layer of bread crumbs, and a layer of sour apples. Pour a custard over them and bake.

PUFF PASTE.

Wash one-half pound butter, roll and cut in four parts, work in each part one-half pound of flour, sufficient ice-cold water to moisten.

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APPLE TAPIOCA.

Soak one tea-cup of tapioca, in a pudding-dish with cold water, three or four hours; pare and core eight medium-sized apples, and set them in a dish; fill the holes with sugar, and cover the whole with a profuse sprinkling of powdered cinnamon. Bake one hour. To be eaten with sugar and cream.

MARY'S DELMONICO PUDDING.

Three table-spoonfuls corn starch, yolks of five eggs, six table-spoonfuls of sugar, mix corn starch with a little cold milk, one quart boiling milk, little salt, pour it in dish for serving, place over top a can of peaches, having previously stirred syrup with custard. Beat whites to a stiff froth, add two table-spoonfuls of sugar, spread part on smooth and the rest in drops, brown delicately, garnish with bits of jelly.

HEDGEHOG PUDDING, AUGUSTA, ME.

Three eggs, one cup of sugar, one cup of flour, two table-spoonfuls of water, two-thirds tea-spoonful of cream tartar, one-third tea-spoonful of soda, well beaten, flavor. Custard, yolks of three eggs, one and one-half pints of milk. Let milk boil; beat yolks with two-thirds cup of sugar, add this to milk, flavor. Stick one cup of blanched almonds all over the cake, pour custard over it. Take whites and two table-spoons of sugar, well beaten together, and pile like rocks over the cake, with bits of jelly on each rock.

FRUIT PUDDING.

Two and one-half cups milk, one-half cup molasses, one-half cup butter, one tea-spoon of saleratus, little salt, four cups flour, one-half pint currants and raisins, steam three and one-half hours. Substitute suet for butter if you wish.

TROCHE PUDDING.

Steam a tea-cup of rice in a quart of milk, add salt and sugar to the taste, and flavor with orange or lemon. Add the beaten yolks of three eggs to this when cold, and then bake slowly for about half an hour. Beat the whites of the eggs

to a stiff froth with a tea-cup of sugar; spread on the top, and brown.

FREMONT PUDDING.

One cup of water, two cups of molasses, three cups of flour, one or two cups of raisins, three tea-spoons of soda; boil or steam three hours; eaten with boiled sauce.

GERMAN PUFFS.

Six eggs well beaten (leaving out the whites of three for sauce), one pint of milk, four table-spoonfuls of flour, one table-spoonful of melted butter, nutmeg. Bake in buttered cups, half full. Turn out on a flat dish, and pour the sauce over them. Sauce: Beat the whites of three eggs to a froth, adding often sugar to make it as stiff as honey. Flavor with lemon. They also may be served with hot sauce.

MONTREAL PUDDING.

Three cups of flour, one cup of molasses, one cup of sweet milk, one cup of raisins, one of currants, two table-spoonfuls of butter, one tea-spoonful of soda, two of cream tartar. Spices of all kinds. Steam three and one-half hours. Serve cold with sauce.

TAPIOCA CREAM PUDDING.

Soak three table-spoonfuls of tapioca, in a pint of cold water over night. Boil one quart milk, and into this stir the tapioca, after pouring off the extra water. Stir this often until the tapioca is thoroughly swelled and cooked: then add, when lukewarm, the yolks of three eggs well beaten, and a cup of sugar, and boil again for a short time. Spread over the top the whites of the eggs beaten to a stiff froth, with sugar and a little extract of lemon. To be eaten cold or hot.

BATTER PUDDING.

Four large table-spoonfuls of flour, wet with a little of the milk till smooth, one pint of milk, two eggs beaten with the flour, salt. Stir in the milk, and bake immediately.

SWEET APPLE PUDDING.

One pint of scalded milk, one-half pint of Indian meal, one tea-spoonful of salt, six sweet apples cut into small pieces, and bake not less than three hours. The apples will afford an excellent rich jelly.

BLUEBERRY PUDDING.

Sweeten and stew a quart of blueberries. Four or five slices of bread crumbled fine, put a layer of crumbs and a layer of berries, add bits of butter to crumbs, bake half an hour. Beat whites of four eggs with half a cup of sugar, and put on smoothly and brown.

PLUM PUDDING.

One pound of raisins, one pound of currants, one pound of suet, one pound of flour, eight eggs, half cup of molasses, one cup of milk; flavor with nutmeg and cloves; put into a bag and boil six hours.

BAKED INDIAN PUDDING.

Two cups Indian meal, pour two quarts scalding milk over; one cup molasses, a little salt. When cold, pour in one pint of cold milk. Bake in a slow oven four or five hours.

COOPERSTOWN PUDDING.

Stir into one pint of boiling milk, three even table-spoons of flour and one of corn starch, made into a paste with a little cold milk; add a small piece of butter; beat four eggs, yolks and whites separate, and when it has cooled a little stir in the eggs; just before it is put in to bake place pudding-dish in a pan of boiling water and bake about one-half hour. Eat with sauce.

QUEEN OF PUDDINGS.

One pint nice bread crumbs, one quart of milk, one cup sugar, the yolks of four eggs, the grated rind of one lemon, a piece of butter the size of an egg. Bake like a custard. When baked, spread over the top slices of jelly of any kind, and cover the

whole with the whites of the eggs, beaten into a stiff froth with one cup sugar and juice of the lemon. Brown lightly in oven.

COLD BERRY PUDDING.

Stew equal quantities of blackberries, blueberries, and raspberries, sweetening to the taste. Fill a pudding-dish with slices of light bread, spread with butter, alternating each layer with the fruit. Pour over the liquid; put a plate over it, and put away in the ice-chest for dinner.

POOR MAN'S PUDDING.

Take a cup of rice, put on in a little water to simmer for a short time, then drain off the water and add a quart of milk. Sugar, and flavor with anything you prefer. Bake slowly for two hours.

COTTAGE PUDDING.

One tea-cup of sweet milk, three cups of flour, one cup of sugar, one egg, one table-spoonful of butter, one tea-spoonful of cream tartar, one-half tea-spoonful of soda.

EVE'S PUDDING.

Four eggs, six apples chopped fine, one brick loaf grated, one cup raisins stoned and chopped, one cup of currants, one cup of sugar, salt and nutmeg. Serve hot with sauce.

CORN PUDDING.

One dozen corn, scored and scraped, four eggs, three cups milk, two-thirds cup sugar, one half-cup pounded cracker, a little salt. Bake two hours slowly.

COCOANUT PUDDING.

Three eggs, one and one-half cups of sugar, three and one-half cups of milk, one grated cocoanut, piece of butter size of an egg, a little salt. Line a deep dish with pastry, pour the mixture in, and bake. To be eaten cold.

MARLBOROUGH TARTS.

One lemon rind and juice, one sour apple grated, one cup sugar, one cup of milk, two eggs, pour into paste and bake.

GERMAN TOAST.

Cut into slices a loaf of baker's bread, soak them ten or fifteen minutes in a pint of milk, two eggs, and a little salt. Fry them in equal parts of lard and butter till they are of a light brown on both sides. This dish is quickly prepared for a dessert, and may be eaten with puddings-sauce.

PUDDING SAUCE.

One cup of sugar, one-half cup of butter, beaten to a cream, then add the yolk and white of one egg beaten separately; flavor with a little lemon or vanilla. Set to cool.

FOAM SAUCE.

Scald one-half cup milk; while scalding beat one cup of sugar and one egg very light, then pour in milk, flavor and set over steam of tea kettle fifteen or twenty minutes.

A VERY NICE SAUCE.

Take three eggs; put the whites and yolks into separate dishes; beat the yolks well and put into them one cup of white sugar; then beat the whites until you can turn the dish upside down without the eggs falling off; then stir the whites into the yolks and sugar, and beat until very light. Flavor with lemon, nutmeg, or vanilla.

CAKE.

BRIDE CAKE.

Two cups of fine granulated sugar, three-quarters of a cup of butter beat to a cream. Whites of five eggs, two and one-half cups of flour, one tea-spoon cream tartar, one-half cup of milk, one-half tea-spoon soda. Flavor with almond.

ALMOND CAKE.

One cup of sugar, one-half cup of butter, one-half cup of milk, whites of four eggs, two and one-half cups of flour, one-half tea-spoon soda (scant), one tea-spoon cream tartar. Flavor with blanched almonds sliced and spread over top.

HOT TEA CAKE.

Piece of butter the size of an egg melted in one-half cup of milk, one cup of sugar, two eggs, one and one-half cups of flour, one tea-spoonful of cream tartar, one-half a tea-spoonful of soda, lemon.

MRS. C'S FRUIT CAKE.

One pound of butter, one pound of sugar, one pound of flour, ten eggs, six pounds of fruit (3 lbs. raisins, 3 lbs. currants), one-half pound citron; cinnamon, allspice, mace, nutmeg, and *very* little cloves; one cup molasses. Put the spice in with the butter and sugar, and beat together; then put in the eggs. Prepare the fruit on the bread-board, and sift the flour over it, mixing it well in with a knife. Bake five hours in a slow oven.

DAYTON CAKE.

One cup of butter, two cups of sugar, five eggs, half cup of milk, one tea-spoonful cream tartar, half tea-spoonful soda, three and a half cups flour; flavor with vanilla.

COOKIES.

Two cups of sugar, one cup of butter, one cup of boiling water, two tea-spoonfuls of cream tartar, one of soda, ginger. Roll out as soft as possible.

AUNT SARAH'S CAKE.

Three cups of white sugar, one cup of butter, five eggs, one cup of milk, four cups of sifted flour, one tea-spoonful cream tartar, half tea-spoonful soda, one and a half cups of currants, nutmeg to taste. It will make two loaves.

COCOANUT CAKE.

Two cups of sugar, one cup of butter, one of milk, four eggs, one-half tea-spoon soda, one tea-spoon of cream tartar, white part of one cocoanut, grated, three and one-half cups flour.

PORK CAKE.

One pound pork chopped fine, two cups molasses, one of sugar, cup of cold water, one egg, three pounds raisins, two table-spoonfuls soda, use your own judgment about flour, and spice to taste.

CHANDLER CAKE.

One cup of butter, two cups of sugar, one cup of milk, three and one-half cups flour, five eggs, leaving out whites of two for frosting, one tea-spoon of cream tartar, one-half tea-spoon of soda. Frost with chocolate frosting.

BARNARD CAKE.

One cup of butter, three cups of sugar, four of flour, four eggs, one cup of sour milk, one tea-spoon of soda, juice and rind of one lemon. Bake rather thin with sugar over top.

CORK CAKE.

Take one and one-half cups of flour, one cup of sugar, two eggs, one table-spoonful of melted butter, one-half cup of milk, one tea-spoonful of cream tartar, one-half tea-spoonful of sa-cratus.

DELICATE CAKE.

One cup of butter, two cups of sugar, six eggs, two-thirds cup of milk, two tea-spoons of cream tartar, one of soda, four cups of flour. Flavor with almond. Almond frosting.

PEARL CAKE.

One cup of butter, two cups of sugar, seven eggs, whites only, one cup of milk, two cups of flour, one cup of corn starch, two tea-spoonfuls cream tartar, one tea-spoonful of soda. Flavor to taste, very nice with almond frosting.

FROSTING: Four ounces almonds, chopped, the white of one egg, and two ounces sugar.

FRUIT COOKIES.

Two cups of sugar, two-thirds cup butter, one cup chopped raisins, one egg, two tea-spoons cream tartar, one of soda, one-half cup of water, cloves, cinnamon, and nutmeg.

SUGAR COOKIES.

Take one egg, one cup of butter, two cups of sugar, one desert-spoonful of bitter almonds, six table-spoonfuls of milk, one-half tea-spoonful of soda, one tea-spoonful of cream tartar. Roll and sift sugar over before baking.

PREMIUM GINGER SNAPS.

Take one cup of the best molasses, one-half cup of sugar, two-thirds of a cup of butter, one tea-spoonful of alum, two tea-spoonfuls of soda, one-half cup of water, one table-spoonful of ginger.

BRIGHTON BISCUIT.

Three eggs, three cups sugar, one cup butter, one lemon, flour enough to knead, one-half tea-spoonful soda, one tea-spoonful cream tartar.

CRUMMETS.

Two eggs, two-thirds cup of butter, one cup sugar, half tea-spoon of soda, in table-spoonful of milk, one-half cup chopped raisins, all kinds of spice.

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SILVER CAKE.

Whites of four eggs, one and one-half cups of sugar, one-half cup butter, half cup of milk, two cups of flour, heaping tea-spoon of cream tartar, even one of soda.

GOLD CAKE.

Like above with addition of one whole egg, using yolks.

MRS. LEWIS'S CREAM CAKES.

Put in a spider one cup of boiling water and one-half cup of butter, boil; put in one cup of flour, stir briskly, remove from stove, when cool, add three lightly-beaten eggs, stir smooth. This makes eleven drops. CREAM: One cup of milk, one-half cup of sugar, one-quarter cup of flour, one egg.

CHOCOLATE CAKE.

Two cups of sugar, one of butter, one of milk, three and a half of flour, the yolks of five eggs beaten with the whites of two, one tea-spoonful of cream tartar, one-half tea-spoonful of soda, nutmeg. ICING: The whites of three eggs, two cups of powdered sugar, three table-spoonfuls of chocolate, flavor with vanilla. Ice while hot.

CHOCOLATE PIE.

One-half the above quantity baked in round tins. Inside: One-half cup grated chocolate, two-thirds cup sugar, two-thirds cup milk, cooked as thick as cream, cool and add one egg beaten to a froth and spread between. Frost top.

SNOW CAKE.

One cup of white sugar, a piece of butter size of an egg, one egg, one cup of milk, one tea-spoonful of cream tartar, one-half tea-spoonful of soda, nutmeg, two cups of flour.

BERWICK SPONGE.

Take six eggs. Beat two minutes. Add three cups of sugar, beat five minutes; two cups of flour, with two tea-spoonfuls of cream tartar, beat two minutes; one cup of water with one

tea-spoonful of soda, beat one minute; two more cups of flour, a little salt, beat two minutes; one tea-spoonful of essence of lemon. Bake in a quick oven twenty minutes.

MARBLE CAKE.

LIGHT.

One cup of white sugar, one-half cup of butter, one-half cup milk, whites of three eggs, one tea-spoonful of cream tartar, one-half tea-spoonful of soda, two cups of flour.

DARK.

One-half cup of brown sugar, one-quarter cup of butter, one-half cup of molasses, one quarter cup of milk, half a nutmeg, one tea-spoon of cinnamon, one-half spoonful of allspice, one-half spoonful of soda, one spoonful of cream tartar, two cups of flour, yolks of three eggs. Put together layers of light and dark in the pan to bake.

FRUIT CAKE.

Four eggs, one cup of butter, two cups of sugar, one cup of molasses, one-half cup sour milk, one tea-spoonful soda, one tea-spoonful of all kinds of spice, one pound of raisins, one-half pound of currants, one-quarter pound of citron, six cups flour.

COFFEE CAKE.

One cup of coffee, one egg, one cup of sugar, one cup of butter, one cup of molasses, one cup of raisins, five cups of flour, one tea-spoonful of saleratus. Spice to taste.

REPUBLICAN CAKE.

Two eggs, one tea-spoonful of soda dissolved in half cup of milk, two tea-spoons of cream tartar, one cup of melted butter, one cup of brown sugar, two cups of flour, two pounds of raisins; cinnamon and nutmeg.

CUP CAKE.

One cup of butter, two cups of sugar, three cups of flour, four eggs, one cup of sweet milk, one tea-spoonful of soda, and two tea-spoonfuls of cream tartar; salt and spice to taste.

NUT CAKE.

One and one-half cups of sugar, one-half cup of butter, one and one-half cups of flour, with one tea-spoonful cream tartar, one-half cup of milk, one more cup of flour with one-half tea-spoonful of soda in it, three eggs, one cupful of any kind of nut meats. Bake in one loaf.

BLACK CAKE.

One cup of molasses, one cup of sugar, one cup of butter, three eggs. Beat these together, then add one cup of milk, in which dissolve one tea-spoonful of soda, one nutmeg, three and one-half cups of flour, very little salt. This makes two small loaves.

MRS. HART'S DOUGHNUTS.

One cup of butter, two cups of sugar, five eggs, one quart of milk, one tea-spoonful of soda, two tea-spoonfuls of cream tartar, spice to taste; fry in plenty of lard.

GINGER SNAPS.

One pint of molasses, one tea-spoonful of soda, one table-spoonful of ginger, a piece of butter the size of an egg, put all together and boil; when cold add sufficient flour to knead, roll as thin as a wafer, and bake in a quick oven.

APPLE FRUIT CAKE.

Soak over night three cups of dried apples; in the morning chop fine, add two cups of molasses, and cook slowly one hour; when done, let cool, then add one cup of sugar, one cup of stoned and chopped raisins, one cup of thick cream or good butter-milk, three eggs, yolks and whites beaten separately, one tea-spoonful of soda; season with cinnamon, cloves and nutmeg.

COCONUT CAKE.

One cup of sugar, one cup of desiccated coconut, two eggs, one-half cup butter, one-half cup of milk, two cups of flour, one tea-spoonful of soda, two tea-spoonfuls of cream tartar.

BLUEBERRY CAKE.

Two cups of sugar, two cups of sweet milk, three eggs, one tea-spoon of cream tartar, one-half spoonful of soda, make the batter as stiff as cup cake; two cups of berries the last thing.

CHESS CAKES.

Line small tins with rich pastry, drop in table-spoon of fresh or preserved berries, mix a nice cup cake, and fill the tins. Bake.

YELLOW FROSTING.

Yolks of three eggs, scant cup of sugar, tea-spoon corn starch. Spread on cake while hot.

BOILED WHITE FROSTING.

One pound of white sugar, pour over it boiling water to dissolve lumps, then take whites of three eggs, beat a little, but not to a stiff froth, add it to the sugar and water, place it in a dish of boiling water, stir all the time, when it is thick enough take it off and beat it till it is thick enough to spread.

CHOCOLATE FROSTING.

Whites of two eggs, one and one-half cups of sugar, six table-spoonfuls of chocolate.

GELATINE FROSTING.

Take one tea-spoonful of gelatine (let dissolve in table-spoonful of warm water), two table-spoonfuls of hot water, one-half lemon, sugar to thicken (about a pound).

JUMBLES.

Two cups of sugar, one cup of butter, one cup of milk, half tea-spoonful of soda, four eggs, flour enough to make as stiff as pound cake, one tea-spoon of cream tartar. Drop on buttered tins, and sprinkle with sugar.

FANCY DISHES.

SPANISH CREAM.

Dissolve one-half box of gelatine in one quart of milk, beat the yolks of five eggs, put on stove and cook as for soft custard, sweeten to taste; beat whites of five eggs to a stiff froth and stir in custard very rapidly just before it boils. Flavor with two table-spoonfuls lemon and one of vanilla. Pour into moulds. Serve with soft custard. To be made the day before.

CHARLOTTE RUSSE.

One pint of cream beaten stiff, one-half box gelatine dissolved in one-half pint of milk, the whites of two eggs beaten stiff, two cups of sugar, two tea-spoonfuls of vanilla.

DIRECTIONS FOR PUTTING IT TOGETHER.

First beat the cream; when stiff pour in your gelatine, eggs, and sugar quickly; then stir well together. Have your dishes lined with sponge-cake, and pour the mixture in. Keep your cream as cool as possible while beating. Take the other one-half box gelatine, dissolve in water enough to cover it. Let it stand till dissolved; add vanilla or a little rose-water. When the jelly is cold, garnish the top of the cream.

This recipe has been thoroughly tried, and if made according to the directions, cannot fail of being very nice.

FRENCH CUSTARD.

Sweeten, with sugar, one quart of milk, flavor with peach, put it in a flat pan to boil; beat whites of eight eggs to a froth, when the milk boils, drop on the eggs by spoonfuls; skim off and lay on a dish. Beat up the yolks, stir them in the boiling milk until it thickens; turn this over the whites; ornament with jelly.

ROMAN CREAM.

One quart milk, one-half box gelatine, three . . . one cup sugar, salt, layer of sliced orange, layer of grated cocoanut, sprinkle sugar between.

APPLE FLOAT.

Six apples stewed in a little hot water, drain and sift; whites of two eggs beaten to a stiff froth, two spoons of sugar in the apple; beat all together. Serve with custard, made with yolks.

SHIRBET.

One dozen oranges or lemons, press out the juice, add one quart ice water, sweeten very sweet, and freeze.

ALCATHIRAPPA.

A hot chocolate drink, with bits of ice in it.

PARKER HOUSE TOMATO SOUP.

Five pints of beef liquor, two onions, one carrot, one turnip, one beet; pare the vegetables, and cut into small pieces; boil forty-five minutes, and strain through a sieve, being careful not to pass through any of the vegetables. Put over the fire, add a two-quart can of tomatoes, boil twenty minutes, and strain. Put one-quarter of a pound of butter (or less if the liquor is rich) into the spider to brown, stir in three table-spoonfuls of flour until it makes a paste; pour this into the boiling soup, and boil ten minutes; add a tea-spoonful of sugar, and salt to taste.

LOBSTER SOUP OR CHOWDER.

Boil some meat as you would for soup; after the soup is done strain out the meat, add plenty of butter, salt and pepper to taste, add the meat of the lobster after chopping, stir well and bring the soup to a boil; then add the force meat balls and boil a few minutes to cook them. To make the balls, take some of the soup meat and chop very fine, some powdered cracker, one egg, and season to taste, make them in balls as soft as you can mould them, with a little flour on the hand.

VEAL LOAF.

Three pounds of raw veal, chopped very fine, one-quarter pound of raw salt pork, two eggs well beaten, one tea-cup of powdered crackers, four tea-spoonfuls of salt, three tea-spoonfuls of black pepper, half a tea-spoonful of cloves. Knead all together, then put in a bread pan, pressing it hard with the hand, and shape into a loaf. Bake in a dripping-pan one and one-half hours, basting as roast meat.

ARTIFICIAL OYSTERS.

Grate as many ears of green corn as will make one pint of pulp; add one tea-cup of flour, one-half cup of butter, one egg, pepper and salt to taste. Drop in spoonfuls, and fry in butter.

BAKED MUTTON CHOPS.

Dip the steaks first into flour, then in the beaten yolks of two eggs, then in cracker crumbs. Put in a baking pan, with a small piece of butter on each steak, season with pepper, bake about twenty minutes. Take out steak, pour a little water in the pan, with gravy, let it boil up once, then pour over the steaks in the dish and serve hot.

HALIBUT A LA CREME.

Put a layer of boiled halibut into a dish, take one quart of milk, some pounded crackers, five or six hard-boiled eggs, chopped, a little salt, pepper and butter, mix all together, and pour over the halibut. Bake one hour.

JELLIED BEEF.

A shank of beef six or eight pounds, have your butcher crack the bone, (not saw it) in several places, wash well and cut into small pieces and put in a kettle with enough cold water to cover, and let it heat and boil slowly adding hot water if it boils away too fast. When the meat separates from the bones, by which time the water should be reduced two-thirds, take it out and set both meat and broth away until next day; chop very fine, remove the fat from the broth strain broth into the meat and place on the fire, seasoning with salt, pepper and sage, or

sweet marjoram; stew until very dry, stirring frequently to prevent scorching. Rinse a pan with cold water, pour the meat into it, set it aside until cold and firm, slice as needed. Can add mustard if you choose.

PRESSED CHICKEN.

Boil chickens till tender, adding salt to season, remove bones and skin, boil down the water till only enough to moisten the chickens, pick the larger pieces apart, return to kettle, adding a small piece of butter. Press like corn beef.

SWEET PEACHES.

Fifteen pounds peaches, seven and one-half pounds sugar, three pints of vinegar, one table-spoonful of cloves and cinnamon tied in a bag. Let the vinegar come to a boil, then skim it, and put in the peaches and boil till soft then skim them out, and put in the spices and boil a few minutes, then put on peaches.

CHILI SAUCE.

Thirty five ripe tomatoes cut up, seven onions chopped, seven green peppers chopped, one cup of sugar, one cup of salt, two table-spoons made mustard, three tea-spoons of celery seed, two quarts of vinegar, one-half tea-spoon ground cinnamon, cloves and allspice.

CHOWCHOW.

One peck green tomatoes, one-half peck ripe ones, six onions, three heads of cabbage, three red peppers, one dozen green ones, sprinkle one-half pint salt over them, and let them remain twenty-four hours, then drain and put in kettle, with three pounds brown sugar, half tea-cup of grated horse radish, one table-spoon of black pepper, one of ground mustard, celery seed, cover all with vinegar, boil till clear.

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MISCELLANEOUS.

CHOCOLATE CREAMS.

Two cups of sugar, one-half cup of milk, boil ten minutes. Dissolve two squares of chocolate over the steam of a tea-kettle. If boiling it will cook it. Beat mixture till cool enough to work. Mould into drops, cool, and dip into the chocolate.

KISSES.

Beat the whites of three fresh eggs to a stiff froth, then mix with it five spoonfuls of finest white sugar, and flavor with essence of lemon. Have ready a buttered pan, in which lay white paper, and drop them on it with a tea-spoon, and sift sugar over them. Bake in a slow oven half an hour. This measure will make a cake-basket full.

COPELAND'S ALMOND TAFFY.

One pound sugar, half pint water, boiled to caramel height, one ounce blanched almonds added when candy is done, and an ounce of butter.

BUTTER TAFFY.

One cup molasses, one cup sugar. Remove from fire when done and stir in nearly one-half cup of butter. Flavor with vanilla.

GLORIOUS VANILLA TAFFY.

One pound white sugar, one cup cream, one ounce gum arabic, table-spoon of vanilla; boil sugar and cream together, when half done add dissolved gum arabic, when done add vanilla.

CHOCOLATE CARAMEL.

Two cups of molasses, one cup sugar, half cup of milk, a tea-spoon of butter and a piece an inch square of chocolate.

COCOANUT CREAM.

Two cups sugar, not quite a cup of milk, a cup of prepared coconut soaked in milk, boil nine minutes, take from stove, put pan in a pan of cold water, and stir till it comes to a cream, put in square dish to cool, and cut in squares.

SUGAR CANDY.

Two cups white sugar, half tea-spoon of cream tartar, a cup cold water, tea-spoon of butter, boil without stirring.

CREAM SUGAR CANDY.

One pound sugar, one tumbler of water, boil till stringy. Strain it, cool a little, stirring all the time. Add whites of five eggs, beating all thoroughly together. Flavor with vanilla.

RASPBERRY ACID.

Dissolve two and one-half ounces tartaric acid, in one quart of cold water, pour it over six pounds of berries, let it stand twenty-four hours, strain it. To each pint of liquid, add one and a half pounds of white sugar. Heat enough to dissolve sugar. Bottle; keep in a cool place.

RASPBERRY JELLY.

Dissolve one-half ounce gelatine in half pint of water; add one pint of the acid. Strain, put in moulds.

COFFEE JELLY.

A quarter box of gelatine, pour in a pint of hot and pretty strong coffee, two-thirds cup granulated sugar, dissolve and strain into moulds. To be eaten with cream.

ICE CREAM.

To one quart of milk, use three eggs, one tea-spoonful of corn starch, one large cup of sugar, salt and flavor to taste. Cook the milk and sugar together, when boiling stir in the eggs and corn starch, and remove from the fire immediately. Flavor when cool.

MINCE MEAT.

Good tender boiled beef chopped fine, suet one-third the quantity, chopped apples, twice the quantity of both beef and suet; good sweet cider to moisten, sugar, spice, salt, and fruit to your taste.

MINCE MEAT,

WITHOUT CIDER OR BRANDY.

Three pounds of beef, two pounds of suet, two pounds of currants, two pounds of raisins, two dozen of apples pared and chopped fine, one pint of molasses, and sugar to taste. If not sufficiently moist add a little water, flavor with ground cloves, cinnamon, allspice, and nutmeg. Mix all well together, cook or heat it thoroughly. Done in this way and kept in a cool place, it will keep for six months.

CABBAGE SALAD.

Add to six tea-spoonfuls of cream three eggs well beaten, three table-spoons melted butter, two tea-spoons pepper, same of salt, table-spoon mustard, cup vinegar, cook together in a pail set in kettle of cold water. Pour over a cabbage chopped fine, stir thoroughly.

POTATO SALAD.

Boil potatoes, cut in pieces an inch square. Slice fine, raw onions, one to six potatoes; just before served, pour over dressing, made of two yolks boiled hard, and mixed with two tea-spoons of mustard, and one of salt; add very slowly, stirring constantly, nice sweet oil, according to taste, four or six table-spoonfuls; add half pint of vinegar, one tea-spoon sugar, two of thick cream. Always stir *one* way in mixing salad.

CHICKEN SALAD.

Boil one pair of tender chickens one hour; cut in small pieces, but not chop, as much celery and the white tender part of a cabbage, as you have meat. Chop cabbage. Six hard boiled eggs, chop whites, mash the yolks, to a pulp, with two table-spoonfuls of made mustard, one tea-spoon black, and one-half of *red* pepper. Scald one coffee cup of best vinegar, with

which stir gradually one tea-cup of butter and the beaten yolks of three raw eggs. When thick take at once from fire and cool, and stir with the other ingredients, adding four table-spoonfuls of good olive oil; mix with the meat several hours before serving.

SALAD DRESSING.

Cut an ordinary head of lettuce small; two table-spoons of vinegar, two of cream, one tea-spoon of mustard, one of sugar, a little salt, yolk of one egg; beat all together; pour over lettuce.

BREAD SAUCE.

One-half loaf of baker's bread, crumbled, one quart of milk, four cloves, one raw onion, very little red pepper, small piece of butter; cook ten minutes; remove the onion before sending to table.

OHIO HOT SLAW.

To one quart of finely sliced or chopped cabbage; add a pint of water, and cook till done through, or thoroughly as you prefer. Drain off all the water, and pour over the cabbage the following mixture, well stirred: One-half cup milk, half cup vinegar, scant table-spoonful of sugar, butter size small egg, two eggs, pepper and salt to taste. Thoroughly stir all together, letting it boil for a moment or two. It is equally good eaten hot or cold.

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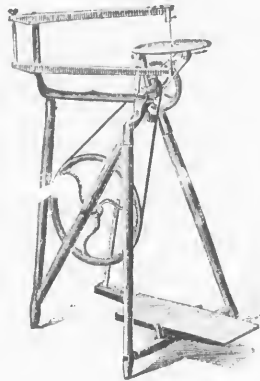
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