



Grace & Evelyn H.

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Cookery Book

Mrs W. A. Hill  
Woodtown Park  
Rathfarnham  
Co Dublin

He who steals this book, steals trash.

O girls, buy a cookery book. (Shakespeare)

Experientia docet.

## Lemon Pudding

1 Tea cup of bread crumbs

Rind & juice of a lemon

$\frac{1}{2}$  a pint of milk

Yolk of 1 egg.

Bake all together till well set. When cool, turn out, & spread just a thin layer of jam; whip up white with a little castor sugar, put on rocky, & return to oven for 3 or 4 minutes

## Cheese - Pudding

Grate 3 ozs of cheese

" 5 " " bread

Warm 1 oz of butter in  $\frac{1}{4}$  pint of milk.

Mix the above.

Add 1 large well beaten egg ~~to~~ &  $\frac{1}{2}$  oz of very finely chopped suet.

Bake for  $\frac{1}{2}$  an hour.

## Victoria Pudding

1 lb of flour

1 " " bread crumbs

$\frac{3}{4}$  " " currants

$\frac{1}{2}$  " " sugar

$\frac{1}{2}$  " " suet

2 eggs

1 Teaspoonful of baking powder

A little salt

About 1 breakfast cup of milk

Boil for 3 hours

## Maize Pudding

6 oz of bread crumbs

3 " " finely chopped suet

3 tablespoonfuls of preserves

1 egg

$\frac{1}{2}$  pint of milk

Grease a pie dish; then shake brown sugar all over it; then put layer of bread crumbs & <sup>suet</sup> salt; then the preserves; & then remainder of bread crumbs & suet. Just before putting

into oven, mix 1 egg with milk & add to pudding.

Bake about  $\frac{3}{4}$  of an hour in quick oven.  
Eaten hot or cold.

### Plain Pudding

$\frac{1}{2}$  lb of flour

do " bread crumbs

do " raisins

$\frac{1}{4}$  lb " sugar

do " suet

1 teaspoonful baking powder

A little salt

Cup of milk

Boil 2 hours

### Baking Powder

$\frac{1}{2}$  lb rice flour

6 oz bread soda

5 oz tartaric acid (powder)

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## Spiced cake

3 oz butter

6 " castor sugar

6 " flour

3 eggs

1 teaspoonful of mixed spice

1 " " cream of tartar

1 " " carbonate of soda

Cream butter & sugar; add the eggs 1 by 1, beating them well all the time; then beat in the flour, mixing the cream of tartar with it; when well mixed, add the spice & carbonate of soda dissolved in a table spoonful of milk. Have ready 2 sandwich tins well buttered; divide the mixture in two & bake for half-an-hour in a fairly hot oven.

When done, turn out, & when cold, spread one layer with firmly whipped cream, flavoured with vanilla & a teaspoonful of coffee essence; place one on top of the other, & spread the top with cream

the same as the other. Put glacé cherries round the edge, & sprinkle cocoanut over the top. Wrap a wet towel round your head, & prepare for accidents!

### Scones

Dissolve  $\frac{1}{2}$  a saltspoonful of carbonate of soda &  $\frac{1}{4}$  lb of butter in  $\frac{1}{4}$  pint of warm milk. Put 10 oz of flour into a bowl; add another pinch of salt & stir all into the milk, in which butter is dissolved, until it is a nice stiff dough. Roll out & cut with small cutter & bake quickly for about  $\frac{1}{4}$  hour. Butter at once in centre & send to table very hot



# Sandwich cake

- 1/2 oz of butter
- 1 " " castor sugar
- 1 " " flour
- 1 egg
- 7 or 8 drops of vanilla essence
- 1/2 teaspoonful " baking powder

Cream butter & sugar together; add the egg well beaten for 2 minutes, then the flavouring & the flour, shaking in a little at a time. Before adding baking powder, grease a sandwich tin & as soon as you have added baking powder, pour into the tin & bake in a quick oven for 10 minutes.

This quantity only makes one, so repeat process & add coffee essence to make it brown; if you want them different colours add cochineal to make it pink. When cold, spread jam over two & press together. Ring up the tea & hold tight.

## Chocolate cake

$\frac{1}{4}$  lb of butter

do " chocolate powder

do " castor sugar

2 oz " flour

3 eggs

1 teaspoonful of baking powder

Beat the butter to a cream, add sugar, then the eggs, (yolks & whites beaten separately, then together & poured in) then the chocolate, lastly the flour & baking powder.

Bake in a moderate oven for  $1\frac{1}{2}$  hours

## Plain cake

1 lb of flour, well dried

$\frac{1}{4}$  " Demerara sugar

$\frac{1}{2}$  " dripping

$\frac{1}{2}$  " currants

1 teaspoonful bread soda

About  $\frac{1}{2}$  pint of warm milk, butter milk for choice

## Thick Gingerbread

To  $\frac{1}{4}$  lb of flour, add -

1 lb of treacle

4 oz " butter

A little milk

$\frac{3}{4}$  oz of ginger, mixed with a little warm milk

1 teaspoonful of carbonate of soda

Bake at once in a slow oven

## Tea Cakes

Rub into  $\frac{1}{2}$  lb of flour,  $\frac{1}{4}$  lb of butter

Add 1 oz of sugar (or more if preferred),

a pinch of salt, & a heaped up teaspoonful of baking powder. Beat up 1 egg, & add

it, with as much milk as will make a nice firm paste, to the dry ingredients.

Work on board very little, & roll out half-an-inch thick. Cut into round cakes, & bake in a floured tin in a very hot oven

## Sultana cake

$\frac{1}{4}$  lb of butter

3 oz of castor sugar

4 sultanas

$1\frac{1}{2}$  gills of milk

$\frac{1}{2}$  teaspoonful of baking powder

$\frac{1}{4}$  " " grated nutmeg

$\frac{1}{2}$  lb of flour

2 oz " peel

2 eggs

Cream sugar & butter, add egg well beaten, then part of dry ingredients; then add another egg, & rest of ingredients, with exception of baking powder, which must be put in last, after having beaten mixture for 6 minutes.

Have greased cake tin ready, pour in mixture & bake  $\frac{1}{2}$  hour

### Cherry Cake

- $\frac{1}{2}$  lb of butter
- 3 oz " castor sugar
- 8 oz " flour
- 4 oz " cherries
- 4 eggs

citron if you like

cut each cherry into 4 pieces

Sugar & butter creamed

Mix dry ingredients together; add half a teaspoonfull of baking-powder; mix cherries into flour first. Well grease a square cake tin, if eggs are not sufficient, put milk sufficiently thick to prevent cherries from sinking to the bottom. Put paper at bottom of tin & bake for  $\frac{1}{4}$  hour

### Baking Powder

- $\frac{1}{2}$  lb of ground rice
- $\frac{1}{4}$  " " tartaric acid
- $\frac{1}{4}$  " " carbonate of soda

## Madaira cake

1 lb of ground rice  
1 " " sifted sugar  
 $\frac{1}{2}$  " " flour  
 $\frac{1}{2}$  " " butter (creamed)

8 eggs

1 teaspoonfull of baking powder

Cream the butter first, put eggs next, then add all dry ingredients, baking powder last, vanilla for flavouring.

Put in a moderate oven.

## Sponge cake

2 eggs

Their weight in flour & castor sugar

The weight of one in butter

$\frac{1}{2}$  teaspoons full of baking powder

About a tablespoonfull of milk

Beat the butter to a cream, add sugar & yolks of eggs, then the whites beaten to a stiff froth & the flour added together gradually, then the powder & lastly the milk.

## Chocolate Cake

$\frac{1}{2}$  lb of grated chocolate (Peter's)

$\frac{1}{4}$  " " best flour

$\frac{1}{2}$  " " salt butter

6 oz " castor sugar

2 " " ground rice

4 eggs

1 teaspoonful of baking powder

Vanilla flavouring

Cream the butter, mix chocolate powder & sugar, & add to butter; add yolks of eggs well beaten; mix flour, ground rice, & baking powder together, & add gradually; whisk eggs to a stiff froth, & stir lightly to the whole. Flavouring to taste.

Don't open oven door for at least  $\frac{1}{2}$  an hour.

Bake cake in a moderate oven for about an hour.

## Austrian Pudding.

$\frac{1}{2}$  lb Flour. pinch of salt.  $\frac{1}{2}$  Tea spoonful baking powder  
3oz seck. dessert spoonful sugar. Sea cup Fat Milk and  
Sea cupful Treacle. ~~Mix dry ingredients, warm the~~

~~Milk & stir it into bread, & then mix well into dry ingredients~~

~~Boil  $1\frac{1}{2}$  to 2 hours -~~

## Chocolate Icing

$\frac{1}{4}$  lb of sugar

3 oz " chocolate

Vanilla flavouring

A small cup of water

Melt over a slow fire, spread the cakes, & dry in a cool oven

## Shortbread

1 lb of flour

$\frac{1}{2}$  " " butter

1 oz " castor sugar

Sift flour & sugar in a basin, melt the butter & pour quickly over; lightly flour the board & roll out.

Bake in a moderate oven.

## Scones

2 cups of flour

3 teaspoonsful of sugar

2 " " baking-powder

$\frac{1}{2}$  " " butter

1 cup of milk



Milk Rolls.

1 lb of self-raising flour

2 oz " butter

1/2 pint of milk

Sift the flour into a basin, & rub in the butter; make into a smooth dough with the milk; flour a board, divide into small pieces, & make into fancy shapes; place these in a floured tin, brush over with milk, put into a rather quick oven & bake 15 minutes. Brush again with milk, just before taking them out

Lemon Creams.

yolks of 6 eggs

whites " 5 "

1/2 lb of loaf sugar

1/2 pint of water

Juice of 2 lemons

Rind " 1 "

Boil together in a jug till thick

Put in mould or glasses

## Currant Dumplings

$\frac{1}{4}$  lb of currants

do " suet

do " sugar

5 oz " bread crumbs

2 table spoonsful of flour

1 egg

Mix well Enough for 5 cups

## Railway Pudding.

1 Breakfast cup of flour

1 " " white sugar

2 oz of butter

2 eggs or 1 egg

1 ~~table~~<sup>teas</sup>poonful of baking powder

Mix all well together, & add half a cup of milk. Bake on 2 tins or plates for 20 minutes. Put a layer of marmalade or jam on one, & lay the other over.

Serve cold with custard poured over, & sifted sugar.

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## Cup Pudding.

3 oz of flour  
do " butter

2 oz " sugar

$\frac{1}{2}$  pint of milk or 2 eggs

Put into buttered tins & bake 20 minutes

## Orange Jelly.

Wet 2 oz of isinglass, the day before you make your jelly, with a pint & a half of warm water; boil it till perfectly dissolved, then add the juice of 12 oranges

~~4~~ 2 lemons, &  $\frac{3}{4}$  lb of sugar which must be wet, & boil with the peel of 2 oranges & 1 lemon, till it hangs to the spoon; then mix the whole together, give it a boil, & strain it.

## To fry fish in batter

1 plaice

$\frac{1}{4}$  lb of flour

1 gill of water

parsley, frying fat

## Ginger Pudding.

2 cups of bread crumbs

1 lb " flour

do " suet

Treacle

sugar

1 large tablespoonful of ginger

1 egg

6 chopped, preserved, ginger

1 teaspoonful of baking-powder

Boil 3 hours

## Preserved Pears.

Par boil them in their skins, then peel them.

Meanwhile put sugar, a little whole ginger, a few cloves, lemon juice, & a little brandy into the syrup, & let it boil until clear.

Then put pears in & simmer gently until almost transparent; if not a good colour add cochineal

## Yeast Bread

To every 5 lbs of flour add an egg cup full of salt, finely powdered, a quart of luke warm water, &  $\frac{1}{2}$  oz of German yeast.

Mix the salt well in the flour, then make a hole in the centre of it, into which pour the water, stirring it so as to make it of the consistency of batter, add the barm after dissolving it in water, cover it all over with the dry flour, & leave it to rise.

Afterwards, knead the dough for half an hour, or until it looks rough. Fill the tins half full & let them rise to the top.

Bake large loaves from 3 - 3 $\frac{1}{2}$  hours, & according to size.

## Kipper Toast

Boil 2 Kippers, & chop very finely.  
Melt 2 oz of butter in saucepan & dip  
small rounds of toast in it, & place them  
on a baking sheet. What butter is left  
stir into the chopped kippers with a  
little cayenne pepper, then spread it on  
the rounds of toast, & put in oven to get  
very hot. Before serving, sprinkle with  
a hard boiled egg that has been passed  
through a wire sieve, & a little finely  
chopped parsley on top.

## Savoury

Slices of ham rolled & broiled on tin in oven,  
placed on toast, & just before serving,  
sprinkle cayenne pepper & chopped parsley  
on alternate slices.

Potato chips fried, thrown on clean cloth  
& shaken, & chopped parsley shaken over  
them

Fry muscatel raisins in boiling fat, &  
sprinkle cayenne pepper over. Serve

### Orange Marmalade

Shred Seville oranges very thin, pulling out the seeds. To each lb add  $\frac{1}{4}$  pints of cold water & let it stand for 24 hours.

Boil <sup>simmer only</sup> until the chips are tender, <sup>3 hours</sup> set it aside until the next day, weigh it, & to every lb of fruit add 1 lb,  $\frac{1}{4}$  oz of loaf sugar.

Boil ~~half-an-hour~~ to an hour, until the syrup jellies only very slightly on the top, or it will be too stiff.

About 6 oranges & 2 lemons make a considerable quantity. Three dozen oranges make about 72 lbs jam & like 3  $\frac{1}{2}$  stone sugar. Put lemons according taste. 1 lb each dozen oranges is nice.

### Cold meat roll

Mince very finely :-

- 1 lb of cold meat
- 2 " " lean bacon or ham

Add  $\frac{1}{4}$  lb of very fine bread crumbs, pepper, parsley, salt & a small cup full of gravy.

Beat up an egg to bind the mixture, put into a mould or form into a roll & bake.

Turn out next day.

## Dundee Marmalade

6 large Seville oranges cut like a cucumber in very thin slices. Take out seeds, add 3 quarts of cold water & let it stand 24 hours. Then boil together steadily for 2 hours, add 5 lbs of loaf sugar & boil 2 hours or more. Add the juice of 1 lemon just before taking off the fire.

This generally makes about 9 lbs.

## Citron Fromage (Danish)

$\frac{1}{4}$  lb of castor sugar

5 eggs.

1 oz of gelatine

juice of  $1\frac{1}{2}$  lemons & grating of 1 lemon

Separate the yolks & whites, work the yolks into the sugar for half-an-hour, strain the lemon juice into the worked eggs, melt the gelatine in a gill of water, & work that in with the yolks. Whip the whites to a froth & work both together very quickly & put into a mould

Serve with whipped cream



Souhas (Madeira Dreams)

Pour a breakfast-cupful of boiling water onto the same quantity of flour, beat this in a basin until the paste is smooth, then add a little salt & 3 eggs, which must not have been beaten previously. Stir this batter until quite smooth, put in a very clean saucepan,  $\frac{3}{4}$  lb of dripping when it boils. Drop in a dessert-spoonful of batter at a time, the batter ought to rise & float in the dripping like a ball. As soon as the "Souhas" are a pretty golden colour, they are done. Take them out & drain them, (on blotting paper is the best way) put them in a glass dish. Make a syrup of 3 oz of loaf sugar & a little arrowroot, to a pint of water. When the syrup is cold, pour it over the "Souhas".

To be eaten the following day, cold.

## Pickle

To make a pickle that will keep for years, for hams, tongues, or beef, if boiled & skimmed between each parcel of them:-

To 2 gallons of spring water

put 2 lbs of brown sugar

2 " " bay salt

2½ " " common "

½ " " saltpetre

in a deep earthenware jar glazed pan, that will hold 4 gallons, & a cover that will fit close.

The pickle is not to be boiled first.

A small ham may take 14 days, a large one 3 weeks, a tongue 12 days, & beef in proportion to its size.

They will keep well out of pickle, after the above time.

## Pickle for beef or Tongue.

To 2 gallons of water put 1 lb coarse dark sugar 2 oz saltpetre

2 lbs common salt ½ lb bay salt. Boil altogether & remove & can.

Remove from fire when steam ceases rise. When cold

put in meat & see that it is quite covered, & let it remain

pickled 4 or 5 weeks turning daily - Brisket best for  
Summer meat 3 hours -

Velvet. Cream.

A good half ounce of transparent gelatine dissolved in half a tea-cupful of boiling water.

$\frac{1}{2}$  pint of cream &  $\frac{1}{4}$  pint of milk or if very rich cream, half & half.

Rind of half a lemon

When the gelatine is dissolved, put all on the fire together, stirring it constantly, & boil for  $\frac{1}{4}$  of an hour.

Set it stand till cool, then pour over a layer of jam in a glass dish.

Treacle. Sponge.

$\frac{3}{4}$  lb of flour

1 " " bread crumbs

1 " " treacle

$\frac{1}{2}$  " " suet

1 teaspoonful of baking powder

2 eggs & a little milk or

A little egg powder, put in with milk

ginger optional

Boil 3 hours

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School Cakes.

- 7 lbs of flour
  - 1/4 " " lard
  - 1/4 " " beef dripping
  - 1 " " sultanas
  - 2 " " raisins chopped
  - 1 " " peel
  - 2 " " sugar
  - 6 teaspoonfuls of baking powder
  - 9 eggs
- Enough for 5 large. kes.

Walbran Cake

- 1 lb flour. 1/2 lb dripping or <sup>53</sup>Margarine
- 6 oz Sugar. 1/2 lb Currants. 3 level teaspoonful
- of baking powder & 1 of Carbonate of soda
- 1/2 pinch of salt

Put shortening into flour then sugar & currants & baking powder.

Dissolve soda into a tea cupful of milk & mix.

Let rise in the oven not too fierce to start with -

Bake about 1 hour

# Coffee Cake

- $\frac{1}{4}$  lb. butter
- 5 oz. flour
- $\frac{1}{4}$  lb. Castor sugar

2. eggs

- 1. table spoonful of Coffee extract
- $\frac{1}{2}$ . teaspoonful vanilla essence -
- $\frac{1}{2}$ . teaspoonful baking powder -

Cream the butter & sugar together, add eggs & beat well for two minutes. Stir in flour & baking powder & coffee extract with vanilla essence.

Bake in a flat tin lined with butter paper for about 30 minutes. When nearly cool spread with butter icing.

For the icing -

- 2 oz. butter. 4 oz. castor sugar, sufficient coffee extract to colour it -

Spread over cake & sprinkle with chopped pistachio, or pipe with cream.

## P. Oats Biscuits -

1. lb. flour
- $\frac{1}{2}$  lb. butter
- $\frac{1}{4}$  lb. brown sugar
3. tea spoonful ground ginger.
1. tea spoonful Caraway seeds.
- a little grated nutmeg
1. large table spoonful marmalade
2. large table spoonful treacle
1. good tea spoonful of Carbonate of Soda
1. Breakfast cupful of sour Rich milk or a pinch of salt & butter milk -

Y-o improver may be added  
 $\frac{1}{4}$  lb. sultana's or 2 table spoonful desiccated  
cocoa nut. or almonds blanched & chopped, or  
almond meal, Candied peel or citron -  
Disced butter & lard or lard dripping may be  
added -

### Method -

Warm the flour a little, add spices - Rub in  
the butter by hand - add sugar & other ingredients  
dry ingredients - Warm the milk slightly putting the  
soda into it & add to the other ingredients, being

me that is very thick & solid - Dissolve with a  
 wooden spoon - Have ready a shallow tin heated  
 & lined with greased paper, pour in the mixture &  
 score the top in diamonds with a knife -  
 Bake in a moderate oven for not less than an hour  
 & a half, covering with greased paper -

Orange In armalade.

6. Seville oranges & 1 lemon - Shred fruit very  
 finely after having squeezed out all juice & pips.  
 Place fruit in a large vessel & add 1 pint  
 of water for every orange & lemon -  
 Let this stand for 24 hours & then boil  
 gently until chips are tender -  
 Leave again to stand 24 hours & then  
 add lb of sugar to every orange & lemon.  
 Boil till mixture jellies -  
 Soak pips in a little water, boil & add  
 all juice to the armalade before last boiling.  
Daily Druil.

## Orange Marmalade.

18. Parils Oranges - Slice them thin after taking out pips & squeezing the juice - Pour over the slices 6 quarts of cold Spring water -

Let them stand 24 hours. Then boil 2 hours slowly in same water -

Then add 12 lbs. loaf sugar. broken small. after which boil for  $1\frac{1}{2}$  hours - just before taking off the fire add the juice of 3 lemons -

The pips should be soaked in about 1 pt. boiling water. Then, & add the licquid to the oranges before adding the sugar -

N. B. I add 3 sweet oranges & 3 Yangerins.  $\frac{1}{2}$  pt. more sugar & 2 pts. more water - This quantity makes about 22 lbs -

The Willows - Thorp St. Andrew -

## Orange Marmalade.

6. Good sized Parils oranges. Slice very thin & take out all pips - Put the slices into a vessel, & pour over them 3 quarts of cold water. Let them lie for 24 hours. Then boil the whole slowly for 2 hours - (Primer it - do not let it come to the boil.) Then add 5 lbs. loaf sugar. Boil for 1 hour. (after it comes to the boil.) & keep it boiling all the time.

Before taking off the fire add the juice of 1 lemon.

Should the Syrup appear too thin. it requires to be boiled a longer time -

The pips should be dropped into a bowl of water, & left for 24 hours - the jelly they form strained off, & added to oranges & water before they are put to boil -

Thorp Rectory - Norwich.



### Curd Cheese Cakes.

About 1 1/2 pints curd (thickened sou milk)  
 1 dessert-spoonful ground rice. 1/2 lb gran-sugar  
 a little chopped peel. Currants, juice & grated  
 rind of 1 lemon - 1 egg - Bake in the tartlets -

### Wax Cakes

1/2 lb. Flour. 1/2 lb. barley meal. 6. g. sugar. 3/4. tea spoonful  
 Carbonat-Soda. about 1/2 pint milk. 1/4 lb. chippings. 1/4 lb. Margarine.  
 1/4 lb. Currants. 1/4 lb. raisins. 1. tea spoon. Ground cumaway seeds -  
 Theack -

1 lb. Dem. sugar. 1. small breakfast cup water. 2. tea spoons  
 lemon juice. or 1/2 tea spoon Lactic acid.

Boil quickly until the consistency of syrup. about 20 min.

### Current Flapjacks -

4 oz. flour. 1. oz. sugar. 2. oz. Currants - 1. egg. 1/2 pint. milk & water -  
 Mixe the flour with a pinch salt. & the sugar. break the egg into the  
 center. add milk by degrees. until the batter is the consistency of thick  
 cream. Sprinkle in the chopped currants last. let stand. 1 hour -  
 Melt a little lard in a small frying pan. Pour in enough batter to  
 cover the bottom. fry lightly. turn & fry the other side - Continue until  
 all batter has been used. Drain each flapjack from grease.  
 dust over with a little nutmeg - & roll up like pancakes -  
 Serve very hot -

### Apph bread.

Take 1 part apphs. to 2 parts flour. Boil apphs to a pulp - add the same quantity yeast as in common bread - then beat to a dough with the warm apph pulp. Set to rise 6. or 8. hours - & bake in large loaves -

### Oatmeal Dumplings -

Chop finely  $\frac{1}{4}$  lb. suet. & put in a basin with 1. cup fine oatmeal - 1 onion -

1. Table spoon chopped parsley - pepper & salt -

Mix thoroughly. & add enough water to form a stiff dough - make into into - 1 large dumpling. or several small ones -

This can be used as a sweet by leaving out onion etc. & adding sugar - Boil about 2 hours. & serve with jam or treacle -

### Mince Pudding.

4. oz Mince - 2 oz. flour - 2. oz. margarine - 2. Table spoons. marmalade  
1. oz. sugar.  $\frac{1}{2}$  tea spoon. baking powder -

Mix all together with a little water. to a batter. & steam 2 hours in a greased basin -

### Barly Pears.

$\frac{1}{2}$  lb. Barly meal. 3. oz. white flour - 1. oz. margarine or lard -  $1\frac{1}{2}$  tea spoons  
baking powder - a pinch salt - Mix the flour & meal. Rub in the butter  
add baking powder & salt. mix with a knife to a soft dough  
with about  $\frac{1}{2}$  pint milk - work lightly into a ball - then pat it out  
 $\frac{1}{2}$  inch thick. & bake on a grid -

## Northumbrian Barm Cakes -

1 lb. Barm meal. 1 tin spoonful salt -  $\frac{1}{2}$  of Carbonate Soda -  $\frac{1}{4}$  of  
 cream of Tartar - enough milk or better milk to make a soft dough.  
 Form into balls. press out into the hand about the size of a cheese  
 plate. put at once in the oven on a biscuit sheet -  
 Bake 20 min. in a quick oven & brown both sides -

## Barm Breads -

1 lb. flour. 1 lb. barm meal - 1 oz. yeast - 1 pt tepid milk & water -  
 1 tin spoonful each of sugar & salt. - Mix the flour & barm -  
 make a cream of the yeast & sugar - pour into a bowl in the flour -  
 add milk & water & mix to a dough. Knead for 5 minutes -  
 leave 2 hours to rise - work up again for 5 minutes - & form into  
 8 small rolls - allow them to rise for almost 1 hour - & bake in  
 a quick oven -

## Maine Meal Seams -

$\frac{1}{4}$  lb. flour.  $\frac{1}{4}$  lb. Maine meal -  $\frac{1}{2}$  tin spoonful each of salt. carbonate  
 soda. & cream of Tartar - 1 oz. margarine - 1 gill. butter or sour milk -  
 Mix well. place on a floured tin - & bake 15-20 minutes -

## Thick oat cake -

$\frac{1}{2}$  lb. oatmeal.  $\frac{1}{4}$  lb. flour. 3 oz. margarine -  $\frac{1}{2}$  tin spoon salt - 1 of baking  
 powder. & 1 oz more of sugar. - Mix the dry ingredients - rub in margarine -  
 & add enough cold water to make a stiff dough. Spread lightly on a board sprinkled  
 with oatmeal - roll out  $\frac{1}{4}$  inch thick. & cut into shapes - Bake in a moderate oven  $\frac{1}{2}$  hour -

## Savory Oatmeal Pudding.

$\frac{1}{2}$  lb. oatmeal.  $\frac{1}{4}$  lb. dripping. 1 onion. seasoning.

Put the dripping into a meal. add onion finely chopped & seasoning. Mix with enough cold water to form a stiff dough. Form into a roll. tie in a scalded & floured cloth. Boil 2 hours.

## Savory Stewed Beans.

Soak 1 pint beans with a pinch of Carbonate Soda. all night. Drain off. & put with 2 oz. margarine in a saucepan. When thoroughly hot. cover with cold water. cook slowly. & remove all scum. Fry 2 oz. bacon cut small with 2 finely shredded onions for a few minutes. add them to the beans. season with salt & pepper & cook till soft.

## Roman Pie.

Boil 2 rabbits until fairly tender. then cut off all the meat as thickly as possible. Meanwhile break up 2 oz. macaroni into small lengths. boil in water till very tender. then drain. Have ready 2 oz. grated cheese - & 1 good sized onion finely chopped. Line a pie dish with paste. & fill the dish with alternate layers of rabbit & macaroni. sprinkling the onion & cheese between. with pepper & salt to taste. Pour over the whole  $\frac{1}{2}$  pint milk. or some of the stock in which the rabbits were cooked. Cover with paste. & bake 1 hour.

### Force meat Salad-

Make a plain force meat using 3 oz. cooked meat - 6 oz. brown bread crumbs -  
 1. tsp. parsley -  $\frac{1}{2}$  tsp. mixed herbs - a little grated lemon rind -  
 1 oz. mace - seasoning. Form this to a soft ball with  
 the hand - using a little milk if too dry. roll into sausage shapes  
 & fry a golden brown - When cold cut into slices & place in  
 alternate layers of lettuce, cress, cucumber etc -  
 Serve with salad dressing.

### Egg Salad-

Put 10z. bacon fat. or butter in a saucepan. beat in 4 eggs. add salt  
 pepper - & 1 table spoon milk. Stir over the fire till lightly set  
 turn onto a wet plate. & when cold. cut into shapes & serve with  
 beetroot, water cress, cucumber etc -

### Stewed Vegetables.

Wash 1 lb. vegetables. & dry in a cloth. Put 10z. butter .. 1 oz. chopped  
 onion. & a little parsley into a saucepan. & fry till onion is brown -  
 then put in the vegetables & stew gently 30-40 minutes - according to  
 vegetables used. The flavour can be varied by adding a little vinegar,  
 lemon juice, or milk - no water should be used -

### Savoury Turnips -

To. 1 pint washed & drained turnips add a little milk & salt - then mix in  
 $\frac{1}{4}$  cup grated cheese - place all in a pie dish - sprinkle over with cheese - &  
 lumps butter - & bake till brown -

X

### Liver & Bacon.

Lay alternate strips liver & bacon in a pie dish. leaving the center free. Have a stuffing of bread crumbs - onion. sage. & seasoning. & put in the center. Lay over this more strips of liver & bacon. Pepper & dredge with flour. pour a cup of water over & bake in a moderate oven.

### Scotch Stew.

Wash a sheep's pluck. & let it boil for 15 minutes - remove to a board. cut off the lights & the roth. (or give to a cat or dog.) then cut the liver. sweat bread & least with dice. (or stuff the heart.) return to the saucepan with 2 large onions - pepper & salt - this to the above & thicken with flour or corn flour.

### Yorkshire Cheese Pudding. +

$\frac{3}{4}$  pt milk -  $\frac{1}{4}$  pt. water -  $\frac{1}{2}$  lb. flour - 3oz. cheese - 1 egg - 10. mag. seasoning. Mix flour & seasoning. add the egg. stir in half the milk & water. beat well. add remainder of liquid. & let it stand. Add grated cheese - put into a greased pie dish & bake about  $\frac{3}{4}$  hour - Serve with peas or beans -

### Lemon Sage Pudding -

Boil 2oz. sago in  $\frac{3}{4}$  pt water till cooked - then mix well with it 3oz. Golden syrup. & the juice & rind of 1 lemon - Put in a mold & turn out when cold -

## Roda Cake.

10. oz. flour.  $\frac{1}{4}$  lb. cast sugar.  $\frac{1}{4}$  lb. butter - 2 oz. sultanas -  $\frac{1}{4}$  pt milk -  
 $\frac{3}{4}$  tsp soda -

Mix flour & soda. Rub in the butter & add the ingredients -  
 Mix with wet mill. Bake in a stew oven for 2 hours -

## X Rice &amp; Tomato Mould - X

4 oz. cooked rice.  $\frac{1}{2}$  lb. tomatoes. 2 oz. grated cheese. 2 hard boiled eggs -  
 salt & pepper -

Grease a plain mould & decorate with slices of egg & tomato.  
 Cook the rice. & while warm add the cheese, seasoning & the  
 remainder of tomato & finely chopped egg -

Press into the mould. Turn out next day. & garnish with chopped  
 lettuce. Serve with mayonnaise sauce -

## Vegetable Gâteau X

1 lb. cooked vegetables - (carrots, turnips - onions, peas, beans -  
 cauliflower, etc.) 2 eggs - 1 tin cup milk - 1 tsp parsley -

$\frac{1}{4}$  lb. cooked macaroni - 2 table spoons browned bread crumbs -

2 oz. butter, seasoning. Thoroughly grease a basin with the butter & shake  
 the bread crumbs over. Cut the vegetables into dice - add parsley.

macaroni & seasoning. Beat up the egg with milk & add to the  
 vegetables - pour into the mould. Cover with greased paper &  
 bake in a moderate oven  $\frac{3}{4}$  hour. or steam  $1\frac{1}{2}$  hours -

### Fruit Jelly.

1 lb. Rhubarb - 100 grs. sugar to taste -  $1\frac{1}{2}$  oz. corn flour.  
Stew the rhubarb with sugar & water - carefully without breaking -  
lift out of the syrup & put aside to ~~cool~~ - Make the syrup up to  
1 pint - with water - add seed juice of orange & simmer gently  
for a few minutes - Mix the corn flour with a little water &  
add syrup to it - return to the pan & cook 5 or 6 minutes -  
Pour into a wet mold - when set turn out & arrange  
rhubarb round - Any other fruit may be used -

### Rice & Lentils.

1. breakfast cup rice. 1/2 oz. of red lentils. 1 large onion.  
2 table spoons dripping or mazarine - seasoning -  
Wash pick over & wash the lentils - put in a saucepan with the  
finely chopped onion - put rice in another saucepan with 2 cups  
cold water in each - when both are cooked add seasoning to the  
lentils & put it into the rice - mix with cold dripping &  
let it cook very slowly about 2 hrs. stirring frequently -  
This can be served alone or with fried bacon -

### Devonshire Pudding Pie -

Place cold pork or any cold meat - Place in a pie dish with  
alternate layers apples & potatoes & onions - & cover with pastry -  
Bake till the pastry is cooked & the meat etc. thoroughly hot -  
Onions should be first par boiled



## Savoury Haricot Beans -

Soak 1 pt beans in a pinch soda, all night - Drain off. & put  
 with 2 oz. mayonnaise in a saucepan - When thoroughly hot, cover  
 with cold water. Cook short, & remove all scum -

By 3 oz. bacon cut small, with 2 finely shredded onions - add them  
 to the beans. Season with salt & pepper. & cook until soft -

## Galatin of Rabbit.

Take the remains of some cold cooked rabbit - mince finely with  
 $\frac{1}{2}$  as much bacon. Take the weight of meat in bread crumbs -  
 soak them in milk - squeeze dry & pound with the rabbit -

Season with pepper. salt - & mix with grated nutmeg & a pinch  
 -

Bind with the yolk of an egg. & at the last moment stir in the  
 stiffly whipped white - Put into a buttered mould - &

steam  $1\frac{1}{2}$  hours - When done, serve with hot white brown

gravy - or cold garnished with hard boiled eggs -

## Egg mayonnaise in Jelly -

Use with aspic or sunny jelly - Arrange quarters hard boiled eggs  
 in a ring mould & fill with jelly - When set turn out

& fill the centre with a macedoine of vegetables dressed with  
 mayonnaise sauce - The macedoine consists of dice cut from  
 cooked carrots, turnips - leek root, peas, french beans - etc -

### Brown Vegetable Pie -

Make a good brown sauce using  $1\frac{1}{2}$  oz. butter.  $1\frac{1}{2}$  oz. flour. 1 shallot chopped fine. Fry onion in the butter - stir in the flour & cook well. & add gradually 1 pt. good stock. Into this put. cut small - a cucumber - a finely shredded lettuce - 2 young onions - carrots & turnips. & just before serving add 12 little fresh cut balls. These are made by binding with an egg. 4 oz. bread crumbs. 1. teaspoon mixed herbs - 10 oz. butter - or suet - pepper & salt. Divide into balls & fry. This dish should simmer gently about  $\frac{3}{4}$  hour -

### Strawberry Cream -

Mash 4 ripe bananas to a smooth pulp - into a little milk. & enough strawberry syrup. or liquid strawberry jam to give flavor & color. Blend thoroughly with 1. breakfast cup cream whipped to a stiff froth with sugar & lemon to taste. Pour into in mustard cups with sponge fingers - or if puffed in a shape - add  $\frac{1}{2}$  oz. isinglass dissolved in boiling water. & put into a mold -

### Semolina & Cheese -

Boil  $1\frac{1}{2}$  oz. semolina for  $\frac{1}{2}$  hour in milk - let it get nearly cold then add 2 oz. grated cheese - & white yolks of 2 eggs. Put into a greased pie dish - & cook in a quick oven till nicely brown -

## Stewed Cod fish -

Peel & slice a moderate sized onion & fry a pale brown -  
 Wash 2 or 3 cod cutlets - put into the stew pan with the onion  
 add a cup hot water - & season - Let it boil up -  
 then let it simmer gently for 20 minutes - with no remaining  
 the lid - When done take out the fish carefully - add the juice  
 of  $\frac{1}{2}$  lemon to the liquor & a well beaten egg - Cook till it  
 thickens - pour over the fish & serve -

## Apph Shortcake -

Mix 1 quart flour with 2 table spoons baking powder - & a pinch salt -  
 rub in 4 oz butter - & add enough milk to make a stiff batter -  
 mix with & roll out on a floured board - in one sheet -

Bake with in a moderate oven - when done split it open - butter  
 & spread the bottom half with a layer of seasoned apph sauce -  
 some thick cream - & grated nutmeg - Place the other  $\frac{1}{2}$   
 on the top crust side down - butter the top - & spread with another  
 layer apph sauce etc - Can be served as a pudding  
 or for tea -

## Sea pancakes -

$\frac{1}{4}$  lb. Flour -  $\frac{1}{4}$  pt milk - & a pinch salt -

Mix to a stiff batter & add  $\frac{1}{2}$  tea spoon egg powder -

Cook by dropping 2 table spoons - into a frying pan lightly smeared  
 with lard - Brown bot sides & bake which hot -

### Hot Apples Cake -

1 lb. apples chopped very fine - 1 lb. Flour - 3 oz. lard - 1/2 cup sugar - 2 tea spoons baking powder -  
Mix together with milk to a rather stiff paste - & bake 1 hour -  
Serve hot -

### Patented Cakes -

1 lb. table spoons flour - 8. of oatmeal - & 4 salt spoons salt -  
3 tea spoons baking powder - Mix flour & baking powder -  
add salt & oatmeal - mix with. & stir in enough warm  
water to make a nice light paste -

Roll out very thin. cut into triangles. & bake in a quick oven  
10 minutes - Should be eaten hot & buttered -

### Bread Dumplings -

3 thick slices of slab white or brown bread. 1 pt. broth or stock -  
1/2 cup butter. 2 eggs. 2 tea spoons each chopped parsley & onion -  
salt. pepper & nutmeg to taste -

Break up & soak the bread in the broth. Then squeeze fairly  
dry & beat with a fork. Put the butter. stir it into the bread  
& add egg. onion. parsley. & seasoning.

Shape into little balls - roll lightly in flour. & boil gently in broth  
or stock about 10 minutes -

Take them from the liquid. drain well & serve - either by themselves with  
thick brown gravy. or they can be eaten with soup or stew -

## Lemon Pudding.

Mix 3 table spoons corn flour with water - then pour on it  
 2 breakfast cups boiling water - & boil til it thickens - add  
 1 cup sugar & the rind & juice 2 lemons - 1 egg with beaten  
 with a pinch salt - Pour into a buttered pie dish  
 stand in a tin of boiling water & bake 20 minutes.  
 Serve cold -

## Bread Letters -

1 pt milk - 1 egg.  $\frac{1}{4}$  lb. flour - bread - yeast -  
 Make a batter with the egg, milk, & flour - Cut 5 or 6 slices  
 bread in squares - rather thin - spread half with yeast - &  
 cover with the other halves - Dip them in the batter, &  
 fry in boiling lard til nicely brown -  
 Serve v. g. hot. piled on a dish - & sprinkled with sugar -

## Sago Jelly -

Boil 1 tea cup sago, in 3 tea cups water - til pink - dissolved  
 then add the strained juice of any fruit to taste - or jam -  
 Boil again. & pour into wet moulds -  
 Turn out when set -

## Rice Cream -

Boil 10. rice in  $\frac{1}{2}$  pt. milk - til pink - sift - dissolve  $\frac{1}{4}$  lb. gelatin in  
 $\frac{1}{2}$  pt. boiling milk - add the yolk of an egg. & 20. white sugar - Stir over the fire 5 minutes  
 Mix with the rice - add any flavoring. Pour into a wet mould -

## Jam -

- 1 lb. dates -  $1\frac{1}{2}$  pts. water - 1 pt. lemon or orange jelly -
- 2 oz. crystallized ginger. Put the dates & ginger in the water - & boil  $\frac{1}{4}$  hour - cut up the jelly & add - boil  $\frac{1}{4}$  hour more - & turn into jars -

This jam will keep any length of time -

## Oatmeal & Quack Pudding

Put  $\frac{1}{2}$  pt quack into a jar, & pour over it  $1\frac{1}{2}$  pts boiling water or milk - Stir & shake in 1 pt. oatmeal -

Grind - corn - & let it stand all night - Grind in 1. large table spoon flour - 1 sugar - & ginger -

Grease a pudding basin - pour in the mixture - & boil at least 2 hours -

## Narrow Suet

Cut the narrow rib - long pieces about 1 1/2 inches - Put into a tin dish with a little syrup. like raspberry - strawberry or pine apple poured over - a little sugar & a pinch salt -

The narrow should not be washed - Cover with a good puff past. This makes a delicious tart & when fruit is scarce, can be made to represent any fruit desired -

## Rock Fish.

2oz. vermicelli.  $\frac{1}{2}$  pt. milk -  $\frac{3}{4}$  pt. white sauce - 1 dessert spoon  
Anchovy sauce & seasoning -

Cook the vermicelli very fine. add milk & boil 10 minutes -  
Mix with milk white sauce & anchovy. season to taste -  
Put into shells or ramakin cases. sprinkle brown bread  
crumbs over. put lumps of butter on top - Bake. Use very hot -

## Cup Puddings.

3oz. flour. 3oz. butter. 2oz. sugar.  $\frac{1}{2}$  pt. milk - a little baking powder -  
Put into buttered cups & bake 20 minutes -

## Sydney Pudding

3 Table spoons flour - 2 of ground rice & 1 of sugar - 2oz. butter -  
1 tea spoon baking powder -

Warm the butter & rub in the dry ingredients. mix with milk so  
that it just pours - Put  $\frac{1}{2}$  in a greased basin. then a layer of  
mince meat. then the other  $\frac{1}{2}$ . Put greased paper on top steam  
 $1\frac{1}{4}$  hours. Allow plenty of room in the basin -

## Canary Pudding.

2oz. butter - 2oz. sugar.  $\frac{1}{4}$  lb. flour -

Put into a basin lined with jam & steam 1 hour -

## Sponge Pudding.

Put 6oz. butter into 1 lb. flour - add 1 dessert spoon yeast. 6oz. sugar -  
2 level tea spoons soda. dissolved in  $\frac{1}{2}$  pt. milk. mix well. Boil  $2\frac{1}{2}$  hours -

### Rabbit & Tomato Jelly.

Take 1 pt. stock in which a rabbit has been cooked. Heat & add  $\frac{3}{4}$  oz. gelatin. & season with. When beginning to set add 2 chopped tomatoes. 1 very fine chopped onion.  $\frac{1}{2}$  lb. roughly minced cooked rabbit. 1 teaspoon chopped parsley.

Turn into wet clarified moulds.

### Rabbit Puff Puff.

Mince roughly  $\frac{3}{4}$  lb. cooked rabbit & if possible 3 oz. uncooked bacon. add 2 oz. cooked broad beans - 1 oz. bread crumbs or soaked bread. 1 or 2 chopped tomatoes. & a little parsley same as with seasoned. Mince all well together. spread on thin sheet paste. form into a roll & boil.

### Lunch Cake.

$1\frac{1}{4}$  lbs. flour.  $\frac{1}{2}$  lb. almonds.  $\frac{1}{2}$  lb. sugar. 6 oz. dripping. 4 teaspoon baking powder - 1 tin cup milk.

Sufficient for 2 cakes.

### Short-crust Pudding.

~~$\frac{1}{4}$  lb. flour.  $\frac{1}{4}$  lb. bread crumbs.  $\frac{1}{4}$  lb. raisins.  $\frac{1}{4}$  lb. sugar. 6 oz. sweet. Mince as stiff as possible. put into a basin & boil 3 hours - Pour with sweetened sugar or wine.~~



## Baked Pudding.

$\frac{1}{2}$  lb. Flour. 1 teaspoon baking powder - 2 oz. butter or dripping  
 2 oz. sugar -  $\frac{1}{4}$  pt milk - 1 oz. chopped citron -  $\frac{1}{2}$  teaspoon ground  
 ginger - a little egg powder.

Bake in a pie dish in a hot oven.

## Bottled Fruits. (Grade Recipe.)

Allow  $\frac{1}{4}$  lb. sugar to each lb. fruit. Put the sugar in a  
 saucepan with just enough water to help it to melt.

When melted put in the fruit & let it boil rapidly for 10 min.

Stir it carefully & do not skim.

Pour the boiling fruit into jars & cover at once.

## Ginger Pudding

$\frac{1}{4}$  lb. Flour.  $\frac{1}{4}$  lb. bread crumbs - or 6 oz. flour - & 2 oz. ground rice -  
 6 oz. suet -  $\frac{1}{2}$  lb. treacle - 2 tea spoons ginger -

Boil in a buttered mould 2 hours.

## Meat Mould -

Melt 2 oz. dripping in a saucepan - & fry in it a sliced onion  
 till tender - add  $\frac{1}{2}$  oz. flour - & 2 table spoons stock.

Boil well & add a dessert spoon catsup & parsley.

Mix well with - this  $\frac{1}{2}$  lb. minced cooked meat & let it get cold.

Line a greased basin with brown bread crumbs - fill with the mixture  
 cover with greased paper & bake  $\frac{1}{2}$  hour.

Turn out & turn with gravy.

## Brown Stew

1 lb. shin of beef -  $1\frac{1}{2}$  lbs. potatoes - 3 or 4 onions - seasoning  
Cut the meat in thick slices. Spruce through vinegar &  
water. & leave in a cloth to dry -  
Slice & brown the onions in a stewpan. Then add the meat &  
potatoes. & about  $\frac{1}{2}$  pt. cold water. Stew for  $1\frac{1}{2}$  hours -  
When half cooked add salt & a very little cayenne -  
Serve with baked rice -

## Apple Chutney

4 lbs. Apples - 3 lbs. Tomatoes - 2 lbs. Onions -  
1 lb. brown sugar - 6 oz. stoned Raisins - 4 oz. Sultanas  
4 oz. Almonds -  $\frac{1}{2}$  oz. Whole Ginger - 1 Tablespoonful Salt -  
3. pints Vinegar - 2 doz Chillies -  
Chop the Almonds - Chop Raisins, Onions & Chillies.  
Slice the Apples - & cut Tomatoes small -  
Put all ingredients in a large pan & stand  
on stove - Boil for 5 hours - Simmer 7 hours  
Bottle & cork tightly -

## Patriotic Plum Pudding No 1.

4 oz flour	Put all dry ingredients into
2 oz bread	a mixing basin. Mix bread
1 oz Chopped suet	with the milk, add soda and
1 oz Currants	let it dissolve, then stir this into
2 oz Grated carrot	the above. Mix all well together
2 oz Grated potato	and put into a greased pudding
$\frac{1}{2}$ Tea spoonful ground ginger	basin. Cover with greased
$\frac{1}{2}$ Tea spoonful carbonate soda	paper and cloth.
$\frac{1}{2}$ egg. $\frac{1}{2}$ gill milk	Boil or steam 3 hours —
1 oz Treacle	

## No 2.

4 oz flour	Put all dry ingredients into
2 oz oatmeal	into mixing basin. Mix
2 oz ground rice	the soda with the milk & treacle
3 oz fat. grated rind & juice $\frac{1}{2}$ lemon	add the beaten egg.
$\frac{1}{2}$ T. spoonful salt. 1 egg.	Mix this with the dry
1 dessert spoonful mixed spices	ingredients & stir well.
2 oz Sultana	Put all into greased basin.
2 oz Chopped peel	cover in usual way.
$\frac{1}{2}$ lb Apples. $\frac{1}{2}$ T. spoonful soda	Boil or steam 3 hours.
2 oz Grated Carrot	
2 oz Treacle. $\frac{1}{2}$ gill milk	
$\frac{1}{2}$ T. spoonful baking powder	

## Patriotic Pudding No 3.

4oz Flour  
4oz Graham bread  
4oz Chopped Suet  
 $\frac{1}{4}$  T. spoonful salt  
1 Dessert-spoonful mixed spice  
4oz Sultanas or cut-dates.  
2oz Chopped peel.  
 $\frac{1}{2}$  lb Chopped apples  
2oz Grated Carrot  
1 egg.  $\frac{1}{2}$  pint Milk. 2oz Bread  
Grated rind of juice  $\frac{1}{2}$  a lemon

Rise same as others  
Boil in 1 or 2 basins  
For 3 hours.

### Mince Meat.

$\frac{1}{2}$  lb Apples chopped  
6oz Grated Suet  
 $\frac{1}{4}$  lb Currants  
 $\frac{1}{4}$  " Raisins  
 $\frac{3}{4}$  figs dates or prunes  
 $\frac{1}{4}$  Cinnamon peel.  
1oz Ground Ginger  
1oz Mixed Spice  
juice & peel of 1 lemon

Chop all the fruit.  
Sufficient for 36 mince pies

### Carrot Pudding.

Clean & scrub  $\frac{3}{4}$  lb Carrots,  
Boil in slightly salted water,  
till tender, then Mash & rub  
thru' wire sieve over a mixing basin  
Add the Carrot-juice  $\frac{1}{2}$  lb brown  
bread crumbs till finely chopped suet.  
2oz Sugar. 1 Tablespoonful Syrup  
2oz Chopped dates & 2oz Currants or  
Raisins if procurable

1 well beaten egg, pinch of salt. 1 T. spoonful baking powder.  
Moisten with a little milk, put in greased basin, bake 2 hours.  
"Rise", Lady

### Short-Crust (was)

To 6 oz whole meal & 2 oz white flour, or all white, add 3 oz of  
well dried mashed potato rubbed thro' sieve. Rub in 4 oz Margarine or  
drifting, add 1 Teaspoonful baking powder & a good pinch of salt.  
Mix with cold water as is usual. Knead slightly & use at once.

### Suet-Crust. (was)

To 4 oz barley, or ordinary flour add 2 oz finest Scotch oatmeal  
1 oz white flour, 4 oz well dried mashed potato 4 oz shredded suet.  
1 Teaspoonful baking powder, pinch of salt. Mix as usual.

### Potato Flour Crust. (was)

To 2 lb well dried mashed potatoes add 2 oz whole meal  
1 Teaspoonful baking powder, pinch of salt. Rub in 3 oz  
Margarine. Mix quickly & sift dough with a little water  
& use at once.

### Italian Dish. Savoury.

Boil in due proportion of 12 oz Semolina & 1 1/2 pints Milk  
& when cooked leave it to cool. When quite cold cut into  
squares & add a mixture of Parmesan cheese with a  
little butter & put into oven to brown or can be fried.

## Yeast-bread.

6 lbs Flour <sup>(3)</sup> 2 lbs potatoes boiled in jackets & rubbed,  
whilst hot; two wire sieve, Dessert-spoonful Salt  
1 oz yeast. Tea-spoonful Sugar. Warm Milk & Water.

Put Flour thro' wire sieve over your large mixing basin  
add potato whilst warm & mix thoroughly, add Salt -  
Rub together the yeast & Sugar & mix these with about  
 $\frac{3}{4}$  pint of warm Milk & Water. Pour this into  
the bag of flour & pull down a little flour all  
round just to stir into a batter & then sprinkle with  
dry flour. Cover the basin with a sheet cloth and  
leave in a warm place for 30 minutes. Then  
work all into a dough with more warm Milk &  
water, until it is just nicely soft. Now knead  
the dough for fully 30 minutes either in the  
basin or on a pastry board, I prefer the latter.  
It should now be quite smooth & leave the hands  
easily. Flour it all over very slightly & return to  
the warm basin, also floured. Leave to rise by fire  
for nearly 2 hours or until nearly <sup>double</sup> the original  
size. Turn out on a board & knead for few more  
minutes, divide this quantity into 5 or 6 loaves, put into  
this & leave on plate back over range to rise again for  
about 20 minutes. Then bake about an hour or until loaves  
leave this quite easily - P.M. Hill.

### Scotch eggs.

Boil eggs hard, remove shells. Have ready a farce-  
ment of bread crumbs, parsley, minced scallions or  
onion or any laboury fish. Roll the eggs whole in a  
little stiff milk & flour batter, then in the farce meat.  
Fry them in a little fat just to get them slightly browned  
all over, then put all into a pie dish pouring over thick  
hot-gravy & bake till nicely set.

### Apple Layer Pudding

Boil a breakfast-cupful of pearl barley in  $1\frac{1}{2}$  pts of  
water & milk mixed equally; when quite cooked, sweeten, & place  
a layer of this in a pie dish, a little grated lemon rind, 2 cloves  
then a layer of well cooked apples, repeat until dish is full  
Put a few knots of marjoram on top & bake 15 minutes.

### Rice bread.

Take  $1\frac{1}{2}$  lbs of rice, boil it gently in 1 gallon of water, stirring well.  
Then beat it into a smooth paste. Mix this while warm  
into 4 lbs flour; then add usual quantity (10g) yeast & salt.  
Proceed as with ordinary bread.

### Apple bread.

Made in same way, 1 portion of Apples to 2 of flour, but  
it takes 6 or 8 hours to rise, & is better made in long loaves.

### Short crust

To 6oz wholemeal & 2oz white flour add 3oz well dried  
mashed potato, rub in 4oz shortening, 1 teaspoonful baking pds  
& a little salt. Rise in usual way —

### Suet crust

To 4oz barley flour add 2oz fine oat meal 1oz white flour  
4oz well dried mashed potato, 4oz finely shredded suet  
1.5 teaspoonful baking pds, salt.

### Potato flour crust

To  $\frac{1}{2}$  lb well dried mashed potato add 2oz wholemeal, 1.5 teaspoonful  
baking pds, salt. Rub in 3oz margarine or dripping, rise quickly  
Brock Turkey.

Remove the heart slice from a rabbit & stuff it with  
 $\frac{1}{2}$  lb sausage meat,  $\frac{1}{4}$  lb mashed potato, 1oz suet & a dust of  
powdered sage, salt & pepper — Sew it up & brush it over  
with melted marg: or lard & cook in quick oven.  
Cut up the liver & heart & boil in 1 pint water with  
one shallot & one small turnip & carrot, use this to  
make, in the pan a nice thick brown gravy —

### Potato Pomeales

Boil in their skins about 8 medium sized potatoes, peel  
& mash thoroughly working in a little margarine, salt  
&  $\frac{1}{2}$  teaspoonful baking powder. Roll out as thin as possible  
cut into rounds & bake & bake on saucers in a moderate



open 15 minutes, spread  $\frac{1}{2}$  with jam, fold over & serve at once  
 was Marmalade.

Cut sweet oranges & remove juice & pips, cut rind very  
 thin, or put thro' a coarse sieve -

Soak rind 24 hours allowy 3 pints water to each 1 lb  
 of fruit - Bring to the boil & add 1 Teaspoonful Soda to  
 every 8 lbs - Boil fairly rapidly for about  $\frac{3}{4}$  an hour  
 Put pips in a muslin bag & boil with the fruit (no doubt)  
 Lemon juice may be added if liked

Apple Chutney. <sup>1 lb Demerara sugar makes</sup>  
 it eatable, <sup>horrid</sup> without.

Ingredients -  $4\frac{1}{2}$  lbs sour Apples after being cut up -  
 2 lbs Shallots.  $1\frac{1}{2}$  lbs Sultanas. 1 oz Mustard Seed.  $\frac{1}{4}$  lb Salt.  
 $\frac{1}{2}$  oz ground Ginger. 2 Quarts Vinegar & a small bag mixed spice  
Method - Put the bag of spices in the Vinegar & set in a  
 preserving pan; bring to the boil then add apples & boil  
 for a while. Put the sliced shallots, Sultanas, Salt, Ginger  
 & Mustard Seed in a pan, pour over the Apples &  
 & Vinegar & leave until the next day. Stir well  
 & repeat for 3 days, keep pan covered. Take out the  
 bag of spices & put the Chutney, which will keep well  
Lemon Cheese cakes.

$\frac{1}{2}$  lb butter.  $\frac{1}{2}$  lb Castor Sugar. 2 lemons grated & juice of  
 one. pepp.  $\frac{1}{4}$  oz bread Crumb is an economical addition  
 & when used put in all the juice - no cooking necessary

## Spon roll & cake.

8 egg. 1 lb sugar. 8 oz flour,  
any flavouring liked, beat egg &  
sugar for 20 min then add flour  
& bake either as a roll or large or  
small cakes.

## Sponge Pudding.

Butter a mould thickly, stick it all  
over with large raisins. Fill the  
mould 3 parts full with small  
sponge cakes, soak them through with  
a rich cold custard.

Butter a paper & put on mould, then  
tie up close & boil 1 hr, turn out  
carefully & pour cold custard over.

## Camelons of Veal.

The remains of any cold meat may  
be used in the place of veal, poultry  
or game, & is excellent.

6 oz lean cold veal. 2 oz ham.  
6 preserved mushroom yolks 2 eggs.

$\frac{3}{4}$  Gilt white sauce.

$\frac{3}{4}$  lb puff or

rough puff pastry.

Shave some round wooden sticks about four inches long: the handles of old wooden spoons would do. Roll out pastry to the thickness of  $\frac{1}{8}$  of an inch and cut it into long strips about an inch wide. Twist these loosely round the sticks, letting the edges overlap each other in the twist.

Lay them on a greased baking-tray in a quick oven, shake them until they are a pale brown. Allow the pastry to cook a little, then gently draw out the sticks. Chop the veal, ham & mushroom finely. Put these in a pan with the sauce stir it over the fire until the mixture is hot then beat up the eggs & add them, stirring the mixture over the fire for a few minutes to cook the egg. Season carefully,

$\frac{1}{2}$  lemon. This may be made without  
coconut if preferred.

### Caledonian Cream.

The whites of 3 eggs.

2 Tablespoonful currant jelly

2 " " raspberry jam

2 " " castor sugar.

Whisk altogether for half an hour,  
pile high rocky on glass dish.

### Swin Pudding.

$\frac{1}{2}$  lb bread crumbs 3oz suet

$\frac{1}{4}$  " apples 3oz sugar

Juice & peel  $\frac{1}{2}$  lemon pinch salt,

Chop suet very finely, & mix it with  
bread crumbs & apples pared, cored

onuced fine, add sugar, lemon peel

graded & juice & salt. Mix well, put  
in well buttered mould to steam.

## Sponge pudding

Three penny sponge cakes, peel & juice of  
½ a lemon, small piece butter, very  
little sugar & milk. Soak the cakes in  
a little milk & mix them with the juice  
& grated peel of ½ lemon, the butter &  
sugar & one egg. Beat altogether &  
bake in quick oven ½ an hour.

## Short crust

6 oz fresh butter to 4 cups of flour  
a little salt & a tablespoonful of castor  
sugar. Mix with very little water.

## à la mode beef.

Take the best end of the bread & butter  
piece of beef. Salt it in the usual  
way for 4 or 5 days then wash it clean,  
rub into it salt pedre, & salt penella  
1<sup>o</sup> worth each. Let it continue in this  
state for 5 days, then drain it for  
24 hrs in a coarse cloth putting a  
heavy weight on it, after which

## Plum Pudding.

$\frac{1}{2}$  lb. Suet.  $\frac{1}{2}$  lb. moist sugar.  $\frac{1}{2}$  lb. Currants.  $\frac{1}{2}$  lb. Raisins.  
 3oz. Mixed peel. Chopped very finely  $\frac{1}{2}$  lb. bread crumbs.  
 $\frac{1}{4}$  lb. flour. Pinch of salt. very little mixed spices & 4 eggs.  
 Beat eggs thoroughly. Stir for 20 minutes Boil 10 hours.

## Apple Surprise

Polhill.

Choose as many even sized ~~potatoes~~ apples as needed.  
 Core them, cut each into 4 rounds, spread the pieces  
 with jam, put them together, fill the centre with  
 custard. Place each apple on a round of pastry  
 & mould round the apple & bake for  $\frac{1}{2}$  an hour or more  
 D. Mill

## Baked Batter Pudding.

Make an ordinary batter, using  $\frac{1}{2}$  lb. wholemeal.  
 3oz. white flour. 2oz. oatmeal. 2 eggs or egg powder  
 right do. 1 pint milk.  $\frac{1}{4}$  teaspoonful carb. soda  
 & pinch of salt. grate of nutmeg if liked -  
 Allow the batter to stand for 2 or 3 hours if possible  
 adding the soda just before baking.  
 Grease a pie dish & put in a layer of sliced apples  
 any dried fruit procurable, grated rind  $\frac{1}{2}$  a lemon,  
 bananas & dates chopped & to be had.  
 Pour batter over & bake about  $\frac{1}{2}$  an hour  
 A sliced orange is very nice mixed with fruit.

## Meat roll Haricot-beans.

$\frac{1}{2}$  lb sweet pastry - 3oz cooked meat - 1 gill haricot-beans  
 1 gill brown gravy - Seasoning taste - Soak beans over  
 night, then cook until tender mix meat-beans &  
 seasoning altogether & put thro' mincing machine  
 bind with brown sauce & allow to cool before  
 putting into pastry - Roll as a jam roll & bake 1 hour  
 in a fairly hot oven - Serve with gravy separately

## Ginger biscuits - Mrs. Howes

5oz flour 5oz barley meal flour - 1 Teaspoonful of  
 carbonate soda - 1 Teaspoonful ground ginger  
 1 T. spoonful of any spices liked - 3 Tablespoonful treacle  
 3 Tablespoonful sugar 2oz margarine 2oz Marygold  
 or lard - Mix all dry ingredients & then rub in fat  
 with the treacle, roll out very thin, & bake  
 about 8 minutes -

Rachael

## Cakes without eggs.

Soak 2 sheets gelatine in cold water. When softened  
 throw off water & add enough boiling water to  
 make a breakfast cupful. Whisk well, this  
 is enough to supplement 3 eggs, so they say!  
 M. Clarke

"Woman's work is never done."

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### SOLE À LA MARGUERITE.

1 sole, lemon sole, or plaice  
 $\frac{1}{2}$  dozen oysters  
1 oz. butter  
 $1\frac{1}{2}$  oz. flour  
 $\frac{1}{2}$  pint fish stock

1 slice of small onion  
1 blade of mace  
 $\frac{1}{2}$  dozen peppercorns  
Small bay leaf  
Pepper and salt

Remove four fillets, wash, and dry well. Put bones and trimmings with half-pint water, spices, and onion, in a pan to cook for half an hour. Melt butter with flour in a pan, strain in the fish stock, boil, add chopped oysters, and cook a little; do not let it boil. Put on to the fillets, sprinkle with lemon juice; put into greased baking tin, cover over with greased paper, bake 20 minutes. Serve with fish sauce coloured pink.

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### POTTED HERRING.

Eight herrings. Clean and remove the backbones, cut off heads and fins, wipe dry; sprinkle insides with little pepper and salt. Put a layer in bottom of dish, heads and tails reversed, or if preferred make into rolls. Cut three small onions into rings, put some on top of the fish, with two bay leaves, little thyme, sage, and parsley. Mix in a cup of mustard,  $\frac{1}{2}$  teaspoon of salt,  $\frac{1}{2}$  teaspoon of mixed spice, and a tablespoonful of olive oil. Mix a cup of vinegar gradually. Cover dish; bake in oven. Can be served hot or cold.

### SCALLOPED OYSTERS.

(In tins)

2 tablespoonsful cream  
Pepper and salt  
Breadcrumbs



"Eating and drinking should not keep men from thinking."

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### LOBSTER SCALLOPS.

Strain a tin of lobster. Mix in a basin 1 teaspoonful anchovy sauce, 1 teaspoonful vinegar,  $\frac{1}{2}$  teaspoonful salad oil, pepper and salt. Break up the lobster, and mix in the seasonings. Take a thick piece of bread and crumb it finely, and mix with melted bacon fat till it looks transparent. Fill scallop shells with mixture, and put on top a layer of the prepared crumbs. Bake about 10 minutes.

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### FISH IN SHELLS.

Butter some scallop shells, cut up fine any cold fish you may have, add a few breadcrumbs and pepper and salt, mix with a little cold fish sauce, and place in the shells; scatter breadcrumbs over the top, put a few bits of butter on them, and make hot in the oven. Serve in the shells.

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### RAY SUDS.

$\frac{1}{2}$  lb. Ray suds (cost 2d.) for one person.

Put in pan with a little water, a nice sized onion, cut small, pour over enough milk to cover, simmer about 20 minutes. Season with pepper and salt, thicken with flour, previously mixed with water; just boil up, and serve hot.

### SALMON CUTLETS.

on each steak a little chopped p  
h butter, pepper and salt. Wrap in  
minutes. The onion may be om

## Lemon Pudding

$\frac{1}{2}$  oz Marg: 1. Tablespoonful Breach. Melted together. 2 oz  
ground rice. pinch of salt.  $\frac{1}{2}$  Teaspoonful baking powder  
1. Lemon  $\frac{1}{2}$  One third grated & added to pudding the other  $\frac{1}{2}$  kept  
for sauce. In  $\frac{1}{2}$  lb potato less an improvement.  
Mix rice with potato. Then add Marg: & Breach. &c  
about  $\frac{1}{4}$  pint of milk. Add lemon juice last.

## Sweet-potato Cakes.

$\frac{1}{2}$  lb Mashed potato. 1 oz Marg: or dripping or lard.  $\frac{1}{2}$  lb  
have to use cold mashed potato warm the fat. 1 oz flour  
1 oz oatmeal (fine) 1 oz sugar or Breach.  $\frac{1}{2}$  Teaspoonful  
baking powder. 1 oz Currants or any fruit - or candied peel  
or even prunes. Stir fat into potato & mix stiff with  
milk. Bake either in little tins or a large one if the  
latter don't have more than 3 in. in depth.

## Lentil Patties.

$\frac{1}{4}$  lb Mashed potato. 1 1/2 oz Fat. Melted. Mix together &  
beat well. 1 1/2 oz flour. 1 oz ground rice. pinch of salt  
 $\frac{1}{4}$  Teaspoonful b. powder. No liquor if possible.  
Steep lentils & Onions together overnight & leave to get  
cold. Must be quite stiff before putting into the  
patties. They take about 40 minutes to bake.

## Sauce for lemon pudding -

$\frac{1}{2}$  Pint water, put half on to boil - Use the other half to mix 2 T. spoonful Corn flour, ditto of sugar, boil together for some minutes & then add remaining juice of lemon.

## Vegetarian Wedgery -

1. Pint boiling water into which put 1 T. cupful rice boil for 20. minutes - Fry a little onion & add to rice after all the water has been drained away -

$\frac{1}{2}$  lb of grated cheese - little pepper & salt - Stir all these together in saucapan over heat. Pile high & rocky on dish & strew some of the cheese over it, about  $\frac{1}{2}$  lb. Fish can be used instead of cheese -

## Cheese &amp; potato puffs.

2. breakfast cups. Mashed potato - 2 oz Mary. worked together whilst the potatoes are hot: 2 oz grated cheese, little salt & pepper - Bind all well together & bake in a pie dish - If for puffs add the yolks of 1 egg roll out - about  $\frac{3}{4}$  inch thick, cut away shape liked & put on a greased baking tin in oven - 10 minutes before they are done brush over with the white of egg.

## Stuffed savory potatoes.

Bake large potatoes in skins when done cut a square hole on the sides & take out all the inside, put in a basin

and add  $\frac{1}{2}$  Table spoonful <sup>for each</sup> grated cheese, or fish of  
any kind, or tomato, & a tiny bit of marg., pepper & salt  
Wash all together & fill the potatoes & return to oven & reheat.  
Onion & cheese sauce for vegetables.

$\frac{1}{2}$  Pint milk - Put nearly all on to boil & use the  
remainder & blend with 1. Table spoonful of flour  
& boil for some minutes & thoroughly thicken sauce  
When done add 2oz grated cheese, 1oz marg. & stir.  
Add a little made Mustard & pinch of salt.

Have ready some well boiled onions, or cooked  
& sliced potatoes or almost any vegetable &  
Put sauce & vegetables in layers in greased pie  
dish, having sauce as top layer, cover with  
Crisping & bake

### Vegetable Stew

2. raw onions, 1oz dripping - 2 Carrots, 1 Turnip, 7 or  
8 potatoes,  $\frac{1}{2}$  lb butter beans, previously cooked -

Fry the onions. Cut other vegetables into large  
pieces & add them & the onions which should have  
been fried in a saucepan, pack them in in layers  
not allowing any room for them & more about, add  
pepper & salt & the potatoes must form top layer  
Just enough water to cover all except potatoes. Put on

lid & cook quite gently for 1 1/2 hours. This is a very nourishing dish, beans being quite as nutritious as meat & the fat is obtained from frying the onions. In dressing stew arrange the potatoes round the dish & put all the rest in the centre - gravy can be served <sup>separately</sup>.

### Potato & onion pie.

2 onions, 1 lb potatoes 1/2 lb of either Peas, or haricot beans, or lentils if preferred. Cut up the raw onions & potato & place in layers in pie dish. Cut thickly put a few bits of dripping or marg. between each layer also beans (previously cooked) & a drudge of flour & pepper & salt. The top layer the potato. About 1/2 fill dish with water. Cover tightly with a paper & cook about an hour, remove paper & return to oven for 1/2 an hour.

### Lentil Fritters.

Proportion of 1/2 lb lentils & 1 onion - Cook together in saucepan till quite stiff. Add an equal quantity of mashed potato, little salt, pepper. Bind well with wooden spoon, sprinkle in a little flour & keep it - Bind. Turn out on well floured board cut into equal sized pieces an inch thick & form into nice rounds with 2 knives. Glaze with milk & shake in grease tin or fry. Beans can be used instead of lentils but must be put thro wire sieve or masher.

## Egg pie.

2. Hard boiled eggs. Cut into small pieces & put one into a greased pie dish then a layer of cooked beans & repeat. Use about  $\frac{1}{4}$  lb beans & 2 eggs. Then make a sauce of 10 Corn flour &  $\frac{1}{2}$  pint of milk. 10 Mary: Salt pepper. As soon as sauce is boiled pour over & cover with mashed potato & only bake just long enough to brown the potato, as the eggs will be too dry.

## Vegetarian potato pie.

$\frac{1}{4}$  lb cooked beans or lentils passed thro' fine sieve or wire sieve. 10 Mary. 10 grated cheese. pepper & salt. Bind together well & put lightly in small pie.

In using peas or beans wash for 24 hours always using boiling water.

In making soups cook vegetables first in a little fat when procurable as they are more nourishing.

## Maize Pasky.

2.0z Maize flour or Maize Semolina.  $\frac{1}{2}$  lb or dietary flour.  $\frac{1}{2}$  Teaspoonful baking powder. 3.0z starch.  $\frac{1}{2}$  Tea spoonful salt.  $\frac{1}{2}$  pint water. Boil the three latter together, when boiling stir in the Maize & keep stirring until it leaves sides of pan. When cool stir in flour & b. powder & roll out in usual way. - 52

## Yorkshire Parkin.

8.

4oz flour. 4oz fine Scotch oat meal.  $2\frac{1}{2}$ oz any fat.  $2\frac{1}{2}$ oz  
sugar.  $2\frac{1}{2}$ oz treacle.  $\frac{1}{2}$  teaspoonful ground ginger.  $\frac{1}{2}$  do  
Carbonate soda. Milk & wine & stiff paste, roll out any shape  
bake.

## Barley Scoves.

$\frac{1}{2}$ lb flour.  $\frac{1}{4}$  barley flour. 1oz fat.  $\frac{1}{2}$  teaspoon, baking powder  
 $\frac{1}{2}$ oz sugar (if liked). About 1gill Milk. roll out & bake 5-

## Rice &amp; Chocolate Pudding

2oz whole rice. 1oz chocolate powder or  $\frac{3}{4}$ oz Cocoa  
15 pints Milk & water.  $\frac{1}{2}$ oz sugar - pinch salt - Steam 7-

## Rice Biscuits

$\frac{1}{2}$ lb rice flour.  $\frac{1}{2}$ lb flour. 2oz fat, a little salt.  
2. Teaspoonful baking powder. Mix with water & make stiff.

## Oat meal fingers

$\frac{1}{2}$ lb rolled oats. 2oz fat. 2. Tablespoonful treacle, roll  
out - quite  $\frac{1}{2}$  an inch thick & cut in lengths or squares.

## Meat Pudding

$\frac{1}{2}$ lb Cooked meat put through mincer. 2. Tablespoonful  
coarse oat meal (small onion chopped very finely  
left.  $\frac{1}{4}$  pint Milk,  $\frac{1}{4}$ lb suet, unless meat is quite  
fat. 1. Tablespoonful bread crumbs. pepper & salt - to  
taste. Steam  $2\frac{1}{2}$  hours -

## Potato Lemon Pudding

3oz Potatoes Rubbed thro' sieve - 1oz Marg.  
2oz Sugar. 1 egg well beaten 1 Lemon grated &  
the juice

## Gingerbread.

Put 2oz dripping or marg. into 8oz flour -  
Add 2oz brown sugar &  $\frac{1}{4}$ oz ginger. Mix all together  
then stir in gradually  $\frac{1}{2}$  lb bicarb &  $\frac{1}{2}$  teaspoonful  
carbonate soda dissolved in  $\frac{1}{2}$  tea cupful warm water.  
Put in shallow greased tin & bake in moderate  
oven  $1\frac{1}{2}$  hours - Steamed for 2 hours makes  
a nice pudding -

## Gravy Colouring

Fry 2 shredded onions until a very dark  
brown in 1oz dripping, then add  $\frac{1}{2}$  pint water  
& simmer for  $\frac{1}{2}$  an hour - Put in bottle & cork.

## Sauces pudding.

Put into a basin 1 heaped tea cup flour.  
1 tablespoonful any kind jam; lastly add  
a teaspoonful carbonate soda mixed in  
 $\frac{1}{4}$  tea cup warm water. Put a little fat  
in the bottom of the basin in which pudding  
is to be baked & steam  $1\frac{1}{2}$  hours -  
2 or 3 oz suet -



Batter for peaches, Yorkshire Pudding

4oz flour, pinch salt & beat in 1 egg. Add  $\frac{1}{2}$  pint  
milk by degrees, after beating well let it stand  
for  $\frac{1}{2}$  an hour & beat again before cooking

College Puddings

4oz Sate bread - 4oz flour - 1 Teaspoonful baking powder  
 $\frac{1}{2}$ oz Caudal peel 2 Tablespoonful Syrup - 2oz chopped suet.  
2oz Currants. 1oz Sultanas, or all Currants. 3oz sugar. pinch salt -  
Soak bread in cold water, when soft & squeeze out well - Mix  
dry ingredients, then add sugar & the bread & mix all together  
To too stiff add little moist. Put in small cups. Steam 1 $\frac{1}{2}$  hours -  
Flack. On dishing.

$\frac{1}{4}$  Flour.  $\frac{1}{4}$  Bread - 1 T. spoonful baking powder. 3oz Suet  
 $\frac{1}{2}$ oz sugar  $\frac{1}{2}$  lb dried peaches (or Apricots) - pinch salt  
about  $\frac{1}{2}$  pint milk

Break bread into pieces & soak in cold water until soft  
& squeeze dry as possible. Add flour baking powder.  
Salt - Suet. Previously wash & soak peaches for  
2hr hours. Drain cut small & add to other ingredients  
with sufficient milk to make a stiff dough  
When thoroughly mixed steam for 4 hours

Peach sauce if liked. 1 pint of water in wh. peaches  
were soaked. 1 good Tablespoonful syrup. a few drops of  
Almond or Noyseau Flavouring -

### Little Tea Cakes.

$\frac{1}{2}$  lb flour, 2 ozs dripping or lard, ~~table~~ 1 teaspoonful sugar, 1 teaspoonful baking powder cold milk a pinch salt. Rub the lard into the flour add sugar, salt & baking powder, mix to a stiff paste with milk, and roll out  $\frac{1}{2}$  an inch thick - cut into rounds, place in a greased tin & bake in a fairly quick oven about fifteen minutes spit open & butter, these cakes may be made hot several times & may be eaten cold.

### Bible cake

(From Pills)

$\frac{1}{2}$  lb butter.  $\frac{1}{2}$  lb Sugar - 1 Table spoon honey (3 eggs),  
 $\frac{1}{2}$  " Raisins  $\frac{1}{2}$  " figs. 2 oz almonds - 1 lb flour.  
Pinch salt. any spice liked. 1 T. spoon baking powder.  
about 3. Table spoons milk -

Beat butter & sugar & a cream add flour & eggs alternately by degrees - Bake in moderate oven for  $1\frac{1}{2}$  hours -

### Beet root au gratin.

1. Cooked beet root.  $\frac{1}{2}$  Pint cheese sauce. 1 T. spoonful chopped parsley. pinch salt. pepper,  $\frac{1}{2}$  oz Margarine. Cut beet root into slices. Put these at the bottom of a greased pie dish. Pour cheese sauce over & cover with grated cheese - (a few slices of cooked potato at the

bottom of dish is an improvement - 1 Pint-Marg. in small pieces over the top & place in a moderate oven & heat through & brown slightly. When cooked sprinkle with chopped parsley & serve very hot -

For the Cheese Sauce. - 1/3 Marg. 1/3 flour - 1/2 pint Milk & water. 2 g grated cheese salt & pepper -

### Cheese pudding

1 Pint Milk. 2 Tablespoonful custard powder  
1 Tablespoonful cocoa - 1 Tablespoonful Syrup or Sugar. 15 drops Vanilla essence - Boil Milk. - Mix custard powder & syrup or sugar with a little cold water & blend smoothly. pour on boiling milk stirring all the time. Return to the pan & stir until mixture boils. Simmer for 5 minutes, add vanilla essence, & pour into pie or composite dish. Can be eaten hot or cold. A very creamy effect can be gained by stirring in a table spoonful of unsweetened milk after it is cooked -

### Butter Milk cheese.

1/2 lb butter milk. 10! new milk. 1 Tea spoonful salt - put all in saucepan until it cracks then put all into muslin for 2 1/2 hours & make up with butter heads & press. Can be used for sandwiches a little dress or chopped lettuce an improvement

## Semolina Sea cakes

2g. flour 2g sugar. 2g semolina. 2g marg: few drops Vanilla  
Bread sugar & marg: then add other ingredients, break egg  
on it & mix & mix well & bake in hot oven for a few  
minutes. a little Paisley flour or Tapioca powder.

## Savoury

Steep semolina until swollen then mix in 8 matres  
strima & sprinkle cheese over the top & bake.

## Christmas Pudding

1 lb sweet - 2 lbs flour - 1 lb bread crumbs  
1 lb Currants -  $\frac{1}{2}$  lb Raisins.  $1\frac{1}{4}$  lbs moist sugar  
 $\frac{1}{2}$  lb mixed peel - 6g Carrots - Mix stiffly &  
add 4 tea spoons egg powder the last thing -  
Boil 6 to 8 hours - a few grated sweet almonds -  
 $\frac{1}{4}$  table spoonful golden syrup dissolved in milk.

## Biscuits

$\frac{1}{2}$  lb flour.  $\frac{1}{4}$  g. rice.  $\frac{1}{4}$  sugar -  $\frac{1}{2}$  T. spoonful baking  
powder.  $\frac{1}{2}$  lb marg: or cocoa nut butter -  
Mix very stiff & cut in rounds. fairly thin - Good.

Berkswold Pudding

Line a flat dish with paste spread on it a layer of  
jam or marmalade or both is very nice. Make  
a stiff custard with custard powder & pour over -  
Bake  $\frac{1}{2}$  hour

Apricot-Sponge.

Dissolve ~~in~~ gelatine in spirit water - Put a tin  
of apricots into a large bowl & add the juice  
of one, & the rind of  $\frac{1}{2}$  a lemon & 1 Tablespoonful  
of powdered sugar. Pour all the dissolved  
gelatine & water on top & whisk until it is  
quite thick & nearly set - Pour into wet-mould

Coffee Custard

To 1 pint of custard add  $\frac{1}{4}$  pint strong coffee  
sweetened to taste - Pour into cups, bake  
 $\frac{1}{2}$  hour in moderate oven - Turn out & serve  
or allow to remain till cold -

Blackberry Jam

Allow half as much sugar as fruit - Cover fruit with half  
the quantity of sugar to be used for 12 hours then place the  
whole in a large jar or pan in a preserving or deep pan  
of <sup>hot</sup> water gradually bring to the boil & simmer until berries  
are soft - Then pour all into preserving pan with one

remainder of sugar & if liked a flavouring of lemon  
juice & boil from 30 to 40 minutes —

### Yeast Buns.

$\frac{1}{2}$  lb flour.  $\frac{3}{4}$  oz yeast. 2 Table spoonful Castor sugar  
1 oz Sultanas. 1 oz lard. 1 egg -  $\frac{1}{2}$  cup milk (about) —

$\frac{1}{2}$  Tea spoonful salt —

Mix salt with flour - Rub in lard & add Sultanas.

Mix sugar & yeast in a warm basin until creamy —

Make milk tepid and add yeast & sugar & beaten  
up egg - Make a hole in centre of flour, pour in yeast &c

Mixing with wooden spoon until all the liquid is  
added. Flour hands & knead lightly but well

& until it ceases to stick. Sides of basin & is smooth

Place dough on board cut into 12 pieces & make up  
into round buns. Place on greased over sheet some  
distance apart - Put to rise in warm place until

about 3 times the original size - Bake in hot oven  
for ten minutes & finish in cooler if necessary —

### Apple Ginger

3 lbs Apples. 3 lbs sugar.  $1\frac{1}{2}$  pint water. 1 lb whole  
ginger - 3 lemons - Bruise ginger & put in a pan  
with the sugar, water & juice of lemons. Stir until

The sugar has melted, then bring to the boil slowly  
 when boiling drop in the apples cut small & simmer  
 very gently until they are clear but not broken.  
 Remove ginger, which should have been tied in a  
 bit of muslin, put apples in a jar & pour syrup  
 over. Cover as in jam, a paste of flour & water over  
 helps to keep it good —

### Christmas pudding —

1. lb suet.
  - 2 lbs flour. 1 lb bread crumbs — 1 lb currants
  - 1 lb raisins.  $1\frac{1}{2}$  lbs sugar —  $\frac{1}{2}$  lb mixed peel.
  6. Carrots. 4 eggs — Grated rind of 1 lemon —
- Mix flour, bread crumbs, sugar, suet, all the fruit  
 & the carrots finely grated (raw) pinch of salt —  
 The eggs should be sufficient moisture —

### Christmas cake

Sift 2 lbs flour into a large basin & rub in  $\frac{1}{2}$  lb  
 of butter or marg or clarified dripping. Add 1 lb of stoned  
 Raisins 1 lb currants, 1 lb sugar (brown),  $\frac{1}{4}$  lb mixed peel  
 finely cut — Pour a pint of butter or sour milk over  
 2 teaspoonful good baking powder, then beat  
 in 2 eggs & moisten the cake, if necessary add  
 more milk. As the cake takes 3 hours to bake  
 it should be mixed rather moist — good

Light Plum Cake

6.03 butter. 1 lb flour. 6.03 white sugar. (gran.)  
 4.03 raisins or Sultanas & ~~1 lb~~ Currants (4.03)  
 pinch of salt. 2. Teaspoons baking powder.  
 1.03 egg powder & 2 eggs. & some butter milk  
 I beat butter & sugar together. & add other  
 ingredients as usual — e.p.H.  
 Bake in a cup after slow oven.

Balmoral Pudding

1.03 butter. 1.03 castor or gran. sugar. Cream these  
 together.  $\frac{1}{2}$  lb flour. 1 Tea spoonful baking powder  
 3.03 stoned raisins. pinch of salt. 1 egg & a  
 little sweet or butter milk. Steam  $\frac{1}{2}$  hour.

Surprise Pudding

6.03 flour. 4.03 suet 1. dessert spoonful sugar  $\frac{1}{2}$  Tea spoon  
 of soda. 1 Tea cup jam. 1 ditto butter milk pinch salt.  
 Steam 2 hours.

Suet Pancakes

$4\frac{1}{2}$  oz flour. Pinch salt.  $\frac{1}{2}$  Tea spoonful baking powder  
 3.03 suet.  $\frac{1}{2}$  Tea cup full butter milk. Roll to about  
 $\frac{1}{2}$  in. in thickness & fry in a little boiling fat.



### Flap jacks.

½ lb Breakfast oats, ¼ marg, 3oz brown sugar (or 2)  
 Melt sugar & butter in a saucepan & then stir in  
 the oats. Press out on a well greased tin  
 in which they are to be baked, for about 20 min.  
 Do not cut or turn out till cold.

### Orange cake.

½ lb Flour (self raising or some Raisin) 6oz marg -  
 5oz Castor sugar. Juice & grated rind of 1 orange  
 1 egg & ½ tea cup full butter milk.

### Soda cake.

½ lb flour, ¼ lard or 5oz marg, ¼ cup fresh  
 ½ lb sugar - Mix 1 tea cup full spoonful of  
 carbonate soda in ½ tea cup full milk & mix  
 cake quite moist - Bake 1½ hours.

### The best Sultana cake.

1 lb flour, 8oz butter, ~~or dripping~~, <sup>6oz</sup> sugar.  
 ½ lb Sultanas. Grated rind of ½ lemon -  
 2 eggs, or if scarce 1 & egg powder, 2oz <sup>paalid</sup> <sub>peel.</sub>  
 About ½ pint of sour or butter milk or sweet  
 2 teaspoonful baking powder.  
 Bake 2 to 2½ hours or less if the cake  
 is divided. Bread oven heat.

## Suet Pancakes

4½ oz flour - Pinch of salt - ½ Tea spoonful  
 baking powder - 3 oz Suet - ½ Tea cupful milk  
 Roll to about ½ inch thickness, cut in rounds  
 + fry -

## Milk Jelly

1 Pt of milk, flavoured with laurel leaves  
 ½ oz gelatine - 1½ oz Castor sugar. Scimmer milk  
 + sugar ¼ of an hour. When cool add gelatine  
 & stir till dissolved, then strain -

Serve with Steamed fruit or jam -

## Meat Roll

Mince very finely any cold meat & ham  
 or bacon - add ¼ lb white bread crumbs  
 to every lb of meat, chopped parsley,  
 pepper salt & enough nice dark gravy  
 to moisten all - An egg is a great  
 improverment, but if scarce & other  
 more bread crumbs may be used -

## Mutton Dormers

Boil 3 oz rice as for Curry, 2 oz beef  
 suet, ½ lb very finely minced meat  
 mix all together, adding a little salt

and a good bit of pepper - make into balls  
2 roll in bread crumbs & batter -  
Fry or bake - serve with gravy & a  
few sprigs of parsley fried -

### Caramelised Apples.

- 1 lb. cooking apples - 1 pint of water 6 oz
- Moist Sugar.. 1 Table spoonful butter or Marg.
- 1. Tea spoonful honey 1 oz Chopped Nuts, any kind
- 4. Cloves -

Method - Peel & Core apples without breaking.  
Put into a pan with one water, cloves & 2. oz  
of ~~the butter~~ brown sugar, cover & cook very  
gently until just soft but unbroken -

Remove apples carefully & place in a  
complate dish, add the rest of the  
sugar, butter & honey & the liquid in  
pan - Boil fast after the sugar has  
dissolved to a thick Syrup when  
the apples are nearly cold coat them  
with the Syrup & Sprinkle chopped nuts  
over - Serve with cream or Custard.

## Queen Anne's Pudding

6 oz Flour. 6 oz such 2. Tablespoons of sugar.  
 1. Small Tea cupful of jam  $\frac{1}{2}$  Tea spoonful  
 Carbouate soda - 1 egg. 2  $\frac{1}{2}$  Tea cupful Milk.  
 Can be made without egg - Steam 1  $\frac{1}{2}$  hours.

## Little Tea Cakes

$\frac{1}{2}$  lb Flour, 2 oz dripping or marg - 1 Teaspoonful Sugar  
 (very good), 1 Tea sp. ful baking powder, Pinch salt -  
 Enough milk to make a stiff paste. Roll out about  
 $\frac{1}{2}$  an in. thick cut in rounds & bake quickly  
 10-15.  $\frac{1}{2}$  to  $\frac{3}{4}$  hours -

## Tea Pancakes

5. Tablespoonful Flour. 1 clo Caster Sugar.  
 1. Teaspoonful Cream tartar  $\frac{1}{2}$  do Carb. soda.  
 1 egg, a little milk -

Beat egg & sugar together for  $\frac{1}{2}$  to a few minutes  
 then gradually add dry ingredients & mix  
 to a slack consistency with milk.

Bake on a hot slightly greased griddle or pan.

## Cabinet Pudding

$\frac{1}{2}$  lb. stale bread - 1 Table spoon flour. 1 egg. 1 Table s. Sugar  
 a few Currants -  $\frac{1}{2}$  Pint Milk - Cut bread quite small  
 beat egg sugar & milk together & let all soak for  $\frac{1}{2}$  hour  
 Steam in cups for  $\frac{1}{2}$  an hour after having decorated  
 them with the fruit -

## To bottle William pears.

Peel pears & divide cutting out the core & drop  
 at once into cold water to which a pinch of salt  
 has been added - To 1 lb of Sugar add 1 Pint water  
 Boil together for 10 m. - Then with care add  
 pears & again boil 20 to 30 m. Place pears  
 very carefully into bottles. do not use metal spoons  
 fill with the Syrup. Close down at once.  
 $\frac{1}{2}$  Pints water &  $1\frac{1}{2}$  lbs sugar about eight for  
 36 pears

## For an invalid

Beat up two eggs stir into them 1 Sea cup full of  
 cold bouill. add very little salt & pepper.  
 Put into greased basin & steam  $\frac{1}{2}$  an hour

## Soda Water made in Siphon

$1\frac{1}{2}$  oz Carbonate soda 1 g Tartare acid Crystals for a  
 5. pint Gaseous -

## Banana Charlotte

Slice bananas (soured) as many as needed, Scatter  
 Castor sugar over lightly & orange juice. Line a <sup>pie dish</sup> ~~pan~~  
 with bread & butter, having buttered the basin & strewn  
 Castor sugar over & then put in a layer of bananas  
 & then a layer of bread & butter until the pie dish is  
 full, a little red juice or jelly is a help but plenty  
 of orange juice will do, more sugar at the top &  
 lastly bread buttered both sides on the top, & put  
 in a quick oven to nicely colour the bread to a  
 golden brown. - Hot or cold Custard served with

## Mrs. Eve's Pudding

<p><math>\frac{1}{4}</math> lb. - Marg:  <math>\frac{1}{4}</math> " Sugar (brown)  <math>\frac{1}{2}</math> " Flour          4 " large Apples          a little lemon rind grated          a little milk if necessary          1 or 2. egg</p>	<p>Boil apples in a very little          water &amp; the juice of the lemon          add a little of the Marg:          beat to a pulp &amp; put in pudding.          Then beat all the rest of          the ingredients &amp; put on the          top of the apples, bake          in quick a moderate oven for 40. minutes -          nice hot or cold -</p>
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## Stone Cream.

Cover bottom of dish with preserved apricot  
or any fruit, add juice of 1 lemon.

Boil 3 parts of a pint of New Milk, (as cream),  
with  $\frac{1}{2}$  oz. gelatine & a little gran. sugar.  
Put this mixture into a double boiler  
& only boil slowly or it will curdle.  
When cool pour over fruit to set —

## Tomato Chutney (Green)

8 lbs tomatoes, 6 large onions - 3 lbs Apples  
2 " moist brown sugar. 8 oz raisins.  $\frac{1}{4}$  oz Cayenne pepper  
 $\frac{1}{2}$  oz Turmeric,  $\frac{1}{2}$  oz ground ginger. 2 oz Allspice.  
4 oz Mustard seed.  $\frac{1}{2}$  oz Nutmeg, Salt to taste  
About  $1\frac{1}{2}$  pints to 1 quart Vinegar.

Boil vinegar, pieces of onions first for about  
 $\frac{1}{2}$  an hour then add remainder of ingredients  
& boil  $1\frac{1}{2}$  to 2 hours until vinegar is absorbed  
& all thick enough to bottle —

## Durham Cakes.

5 oz Flour  $1\frac{1}{2}$  oz Marg. 2 oz Sugar  $\frac{1}{2}$  Teaspoonful Gr. Ginger  
 $\frac{1}{2}$  T. Spoon Carb. Soda dissolved in 2 T. Spoonful Milk  
1 Table Spoonful Golden Syrup. a little lemon peel. Cream the  
butter & sugar, add bread & flour beating all the time, then sugar,  
lemon peel & Carb. soda & milk, lastly an egg, beat all well. Bake 10. 72

## Devilled Mutton

Ingredients - Slices of cold mutton cut fairly thick, Margarine, lemon juice, salt, cayenne, bread crumbs, Mashed potato,  $1\frac{1}{2}$  gills Curry sauce -

Season meat with salt & Cayenne. Sprinkle with lemon juice & leave in the marinade for about  $\frac{3}{4}$  of an hour. Dip in oiled marg: and cook well with bread crumbs. Put on a greased tin in a moderate oven to heat thoroughly & crisp the bread crumbs. Arrange on a circle of Mashed potato & serve with Curry Sauce poured around or separately -

## Spaghetti or Macaroni en Casserole.

Stew  $\frac{1}{2}$  lb Spaghetti in white stock or milk & water until tender & the liquid is absorbed. Add 1 oz King the pulp of 2 or 3 tomatoes pepper & salt. Put all in Casserole & when thoroughly hot put 2 or 3 Poached egg on top & serve. A little Grated or Parmesan cheese sprinkled on the top improves it any kind of fish can be served in the same way, putting bread crumbs on the top instead of cheese & putting fish & macaroni in alternate layers -



## Savoury cake

$\frac{1}{2}$  lb flour -  $\frac{1}{2}$  lb brown sugar -  $\frac{1}{4}$  lb marg:  $\frac{1}{4}$  lb mixed  
 candied peel - 1 lb Currants.  $\frac{1}{2}$  lb raisins a little  
 Nutmeg & allspice & ginger. Wine glassful  
 of some spirit. 4 eggs.  $\frac{1}{4}$  lb Ground Almonds for  
 the paste -

Beat butter to a cream, add sugar, break in  
 eggs one at a time beating mixture well  
 between each. Then add flour & seasoning  
 & beat for a very long time. Stir in fruit  
 & rest - ~~Put in spirit~~, & Then put half the  
 cake mixture in a well greased tin. Then a  
 layer of almond icing & fill up tin with  
 mixture, bake slowly for 3 hours

## Almond icing

$\frac{1}{4}$  or  $\frac{1}{2}$  lb ground sweet almonds, 1 oz bitter,  $\frac{1}{4}$  or  $\frac{1}{2}$  brown  
 sugar, 1 egg, 1 Tablespoonful brandy -

## Savoury Rice

4 oz rice 2 oz marg: 1 onion 1 egg  $\frac{1}{2}$  pt. Milk  
 dessertspoonful Chopped parsley

Boil rice but not too soft, drain, stir in  
 Milk, Chopped onion, parsley & marg: & beaten egg.  
 Put in greased basin. Steam  $1\frac{1}{2}$  hours -

## Horse Radish Sauce

1. Teacupful of horse radish, grated on fine grater  
 1. Tablespoonful salad oil. 1 Teaspoonful mustard  
 $\frac{1}{4}$  Teaspoonful salt. 1 dessert spoonful sugar or rather less if the tin of milk is sweetened - 1 Tablespoonful vinegar. Then add a  $\frac{1}{2}$  tin of unsweetened condensed milk & possibly a little more vinegar to bring it to the right consistency. This will keep for weeks —

## Sausage & Tomato Pie

1. lb Sausages - 2 large tomatoes. 2 onions -  
 $\frac{1}{2}$  pt. Stock. 1 lb Cooked potatoes - Salt & pepper  
 Peel, slice & fry onions. Skin the sausages & cut in half lengthwise & lay in pie dish  
 Cover with the onions & peeled & sliced tomatoes  
 Place remainder of sausages & stock in the dish. Cover with thick layer of mashed potatoes. put small pieces of marg. on top & bake in quick oven —

## Galantine of Veal

Breast of veal

Veal seasoning

6 tablespoonsful of bread crumbs

Salt & Pepper

Mixed herbs

1 table spoonful of parsley

Rind of half-a-lemon

A little butter

Bind the whole with an egg

Put herbs through a sieve

Put bacon & hard boiled eggs in strips

cut egg long ways

Put in a stock pot & simmer gently

## Jaune Mange

$\frac{3}{4}$  oz of isinglass

$\frac{1}{4}$  " " sugar dissolved in  $\frac{1}{2}$  pint of water

Add 1 pint white wine

Peel & juice of 1 lemon

Boil & strain off.

## Pear Jam

Cut preserving pears into moderately sized pieces. Then take 1 quart of water with 2 lbs of sugar & make a syrup. Put 10 lbs of the cut pears with 8 lbs of sugar into copper pan with the above made syrup, add 1 dozen cloves, 1 stick of cinnamon broken quite small, ~~4~~ 4 oz of whole ginger bruised, &  $\frac{1}{2}$  lb of citron cut very small. Then put 2 lemons cut in two & pips taken out, which must be removed when the juice & flavour has been thoroughly extracted.

Put 6 capsicums into a muslin bag & leave in for a short time only.

If necessary, add a little cochineal to improve colour.

Boil 4 hours.

Always remember that the above amount of syrup goes to 10 lbs of pears & 8 lbs sugar.

## Savoury Omelette.

1. Egg. Separate whites & yolks & whip well add pinch of salt & chopped parsley and a little pepper to the yolk only. Put a piece of onion to the frying pan then melt  $\frac{1}{2}$  oz marg. let it bubble. Whip white of egg stiffly add it to yolk & other ingredients pour into pan stir 3 times only & cook slowly for 2 or 3 minutes —

## Christmas Plum Pudding

12oz Raisins - 12oz Currant - 6oz suet -  $\frac{1}{2}$ oz flour.  
 2oz Chopped Apples  $\frac{1}{2}$ oz mixed peel - 4oz brown sugar.  
 $\frac{1}{4}$  Pint Milk 5oz bread crumb.  $\frac{1}{2}$ oz Ginger.  $\frac{1}{2}$  T.O. Salt  
 3 eggs. 2oz Brandy  $\frac{1}{4}$  Pint Stout —

All dry ingredients should be well mixed together don't spare the stirring. Beat eggs & add to milk Pack into greased mould & boil for 4 hours as soon as made & another 2 hours when required for table. — Any sauce liked can be served with it. — Savoy Chef.  
 This makes 3  $\frac{1}{2}$  lbs Puddings —

## Empanados

Make some very light pastry & roll out as for jam roll, & fill with a mixture of raw minced beef & sausage, or currants & chopped ham, bake. Put a little may with the raw beef. A little castor sugar eaten with it is nice.

## Venetian Sweet.

Fill a mould or basin with with thin pastry dusted with powdered sugar. Fill with cooked apples beaten up as for apple sauce, raisin almonds, chopped fairly large & candied peel bake & turn out when cold.

## Vegetable Marrow as Ginger.

Peel marrow. Take out pulp. Cut into small squares put to soak in salt & water for a day & night, drain them, put to soak another day & night in spring water. Then place them in a dish, pour over them a Syrup of  $\frac{1}{2}$  lb brown sugar & half a pint of boiling water. Let them stand 2. days. Then drain them. To every lb of marrow (when dried) put 1 lb loaf sugar, the rind & juice of 2 large lemons, half a Teaspoonful of Cayenne pepper 1 oz bruised ginger tied in Muslin - Place over

a slow fire & when clear add a glass of spirit  
It is done when quite transparent.

Apple Beggerman.

Date 1650

Pare, slice & stew in a little water 1 1/2 lb. of good  
cooking apples. When quite soft mash them  
& mix with half the quantity of bread crumbs  
the rind of a lemon & the juice. A few shopped  
Sultanas a little very finely chopped candied peel  
& the yolks of 2 eggs - Well butter & line with  
bread crumbs a pie dish - Bake till 5 or 6  
firm & then cover with the whites of the eggs  
beaten to a stiff froth & sprinkled with white sugar  
Brown to a golden colour. Eat hot or cold.

Christmas Cake

1/2 lb butter, 1/2 lb Castor sugar, 1/2 lb Sultanas  
1/2 lb Currant, 6oz mixed peel, 1 lb flour  
4oz baking powder, 4 eggs, Milk.

Sieve the baking powder 2 or 3 times with the flour  
on to a sheet of paper to mix well. Put butter & sugar  
into a basin & stand near fire to soften - Weigh the fresh  
or to the flour after cleaning it - Shred peel very thin & add to the  
fresh flour. Break eggs into a clean basin -

over

45.

Now beat up butter & sugar with wooden spoon <sup>good</sup> to a cream, add eggs one at a time beating well after each. When all are in add the flour & ~~sugar~~ fruit & mix with milk to proper cake consistency.

Time - 3 to 4 hours to bake, sufficient for a 3. lb cake if baked in one tin. Dr. Beeton  
Mince Meat

$\frac{1}{2}$  lb suet.  $\frac{1}{4}$  lb Sultanas  $\frac{1}{4}$  Raisins 2 oz Currant  $\frac{1}{2}$  lb brown sugar 2 apples very finely chopped.  $\frac{1}{2}$  oz Caudied peel very fine & grated peel of a lemon & the juice. pinch salt & a little spirit - Hyde.

### Marrow Cream.

2. lbs vegetable marrow. 2. lbs sugar.  $\frac{1}{4}$  marg. 3 lemons Steam marrow until tender, beat to a pulp. Then add sugar butter, & rind & juice of lemons, return to fire & simmer, until it thickens, put in jar. This is equal to lemon curd -

### Ginger Cake

Two eggs - 1. Teacup treacle.  $\frac{3}{4}$  lb flour. 1 small Teacup of brown sugar. 2 oz lard. 1 Teaspoonful ginger. 2 oz butter. 1 Cup warm water. 1 Teaspoonful carbonate soda dissolved in some of the warm water. Melt butter lard & treacle, mix all together add 2 eggs, bake in slow oven for 1 hour. Paper tin -



Afternoon Tea Biscuit.

457

$\frac{1}{2}$  lb flour.  $\frac{1}{2}$  Tea spoonful baking powder

$\frac{1}{4}$  butter or marg.  $\frac{1}{4}$  Castor sugar

Mix with a very little milk. Roll out and  
bake in a moderate oven. Decorate with cherries

Baked Bread & butter Pudding.

Well butter a ordinary Pudding basin, & sprinkle  
it all over with clean & picked sultanas. Arrange  
round the basin fingers of bread & butter cut rather  
thickly. Fill up centre with pieces of bread &  
butter & sultanas, sprinkle in a little white  
sugar, then pour in a custard made by mixing  
3 raw eggs with a little sugar & a few drops  
of vanilla & adding one pint of new <sup>cold</sup> milk. Fit a  
buttered paper over, & steam for an hour & half.  
It is 2 hours.

Copied from "Lady newspaper"

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Lemon Cream

Cut in halves 4 penny  
Ginger cakes, put them in  
a glass dish, pour over them  
a little sherry.

Take  $\frac{1}{2}$  pint of cream, the  
juice & grated rind of one  
lemon, a glass of sherry  
& sugar to taste, whip all  
together until quite thick  
then pour it over the cakes.  
Put on the top some potatoes  
& a few hundreds & thousands

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## STUFFED SHEEP'S HEART.

*By An Old Maid.*

"I LIKE stuffed sheep's heart with a 'G' because it is good. I like stuffed sheep's heart with an 'H' because it is hot, and I like stuffed sheep's heart with an 'I' because it is inexpensive. . ."

One to each person is the usual allowance: four make a nice little family luncheon. The trimming of the hearts and the removing of the pipes make the cavity that takes the forcemeat. When this has been done they should be well rinsed in two or three lots of tepid water, and wiped dry.

### THE STUFFING.

This is the stuffing for this unpretentious, yet excellent, savoury: Shred a quarter-pound of suet, grate the rind of a lemon, mix and add a dessertspoonful of chopped parsley, a teaspoonful of lemon-thyme, and salt and pepper to taste; take of breadcrumbs eight ounces and stir all together well. Bind with two strained, beaten eggs.

Press this forcemeat tight into each heart—it makes sufficient for four—tie it down with twine, spread a lump of butter or dripping on each, and set in a fairly hot oven to bake for thirty minutes. Baste liberally, and presently add a little mushroom ketchup to the gravy.

### MASHED TURNIPS AND POTATOES.

Serve mashed potatoes and mashed turnips with the hearts, and if you aim at giving special pleasure, a jar of red currant jelly should also grace the table.



*Try cream style corn this wonderful way!*

## Corn-Spoon... made with rich, hearty Del Monte Corn!

Spoon out this deliciously different "bread"—then help yourself to butter or piping-hot gravy. This is good eating Southern style—and you'll savor the sweet country flavor of DEL MONTE Cream Style Corn in every last satisfying crumb and kernel.

But please *don't* try this recipe with just any cream style corn. It's made like a soufflé, so for best results you need the rich consistency, velvety texture and tender kernels you get in DEL MONTE.

You'll like the flavor and dependable quality of DEL MONTE Cream Style Corn any way you serve it. It's America's favorite—why take less?

### CORN-SPOON

3 eggs, separated	2 tablespoons butter or margarine
1½ cups milk, scalded	1 can (17 oz.) DEL MONTE Brand Golden Cream Style Corn
¾ cup corn meal	¼ teaspoon baking powder
¼ teaspoon salt	

Grease 2-quart baking dish. Beat egg whites (at room temperature) till stiff but not dry; beat yolks till thick and lemon colored. Stir corn meal, salt, into scalded milk, beating hard. Cook a few seconds over low heat, stirring till consistency of thick mush. Blend in butter and corn, then baking powder. Fold in yolks, then whites. Pour into baking dish. Bake in moderately hot oven (375°F.) about 35 minutes or till puffy, golden-brown (knife inserted in center comes out clean). Delicious with butter or gravy—ham or chicken. Serves 5-6.

## Del Monte® Corn

Cream Style • Family Style Whole Kernel • Vacuum Packed Whole Kernel

