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Hints

from

Southern Epicures.

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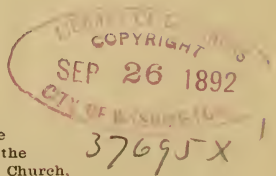
UNITED STATES OF AMERICA.

—HINTS—

from

Southern Epicures.

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PREFACE.

It has been the effort of the young ladies, who have undertaken this work, to send out a book that will combine the practical with the dainty. These receipts have been given by some of the leading Southern epicures; and have been tried and proven. It is the earnest wish that this book may meet with the public's approval; not only because of its worthy object to assist in the rebuilding of the Sunday School of the Independent Presbyterian Church, but for its own merit.



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—SOUPS AND STEWS.—

Bouillon.

Let one pound of beef from the round, chopped very fine, stand for one hour in one pint of cold water; then put it on the fire, and let it just come to the boil. Remove at once and strain. Season with celery, salt and pepper, or parsley and salt. Serve in cups.

Mock Bisque Soup.

One quart of tomatoes, two quarts of milk, a large tablespoonful of butter, and a large one of flour, a scant teaspoonful of soda, pepper and salt. Put the milk on to boil, and then rub the flour and butter together; thin with a little cold milk, and add this to the boiling milk, and after it has boiled for about fifteen minutes, add the tomatoes and soda, which were first strained through a colander and then stewed. Season with salt and pepper.

Terrapin Soup.

Scald four fine terrapins in boiling water, and take off the outer skin. Cut them in half and take out the eggs, and put them in a basin of water. Then take carefully all the meat from the shells; the liver take also. Mince finely the latter with one pound of fat bacon, and put it into your digester; wash the terrapins, and put them in; add twenty cloves, two blades of mace, salt and pepper, and cover well with water. Put it on a good fire, and boil steadily for about four-and-a-half hours. Then put into a bowl almost half a pint of browned flour; add a teaspoonful of allspice, a little cayenne and a little butter; pour some of the soup liquor upon these, and mix into a smooth paste. Then add the paste and eggs; stir well and put back on the fire to boil well for three-fourths of an hour. Before sending to the table add two glasses of wine, and if liked, some force meat balls. If the terrapins have no eggs, half dozen eggs should be boiled hard, cut into four parts and put in the soup. Serve lemon with it.

Force Meat Balls.

Chop the meat very fine; chop fine two or three slices of cold ham, and mix with it also a piece of lemon, a little nutmeg, black pepper, allspice and two eggs. Make into balls and fry brown.

Mock Turtle Soup.

A shin or marrow-bone of beef—a large fat one, with plenty of marrow, makes the soup nicer. Three-fourths pound of bacon middling, one pint browned flour, one-half dozen eggs, one lemon, one level teaspoonful of cloves, one-fourth teaspoonful of mace, black pepper and one-half pint of wine. Trim and wash the bacon, and cut it into several pieces; break the bone; take out the marrow and put it in cold water. Then have ready your kettle with about twelve quarts of cold water, put in the shin, bacon, a little salt and black pepper, and put it on to boil six or seven hours before dinner. Let it boil steadily, skimming well two hours before dinner, put in the marrow, and take out some of the best portions of the meat to make force meat balls. Half hour before dinner run the soup through a colander to take out all pieces of meat, thicken with the browned flour and spices; let it boil well, add the wine and let it boil up, and it is done. Have ready in tureen the force meat balls, one sliced lemon, one-half dozen hard boiled eggs, cut in four pieces each; and pour the soup upon them. Serve with lemon and wine on table.

Tomato Soup.

A nice shin bone, two quarts of tomatoes, half pint browned wheat flour, one teaspoonful of pulverized allspice, a little black pepper. Crack the bone so that the marrow may come out; wash it and put it on in 8 quarts of water, with a little salt, five or six hours before dinner, and let it boil steadily, skimming it well. An hour before dinner run it through a colander to take out the pieces of meat, which will have boiled to pieces, add the tomatoes, allspice, and black pepper to taste. Fifteen minutes before dinner mix half-pint browned flour with half pint or more of the soup, which you have cooled so that there are no lumps, and add to the soup; let it boil five or ten minutes and serve. You may add a little lemon juice at table if you like.

Potato Soup.

Boil six large potatoes, after they have been pared and sliced with one small onion; pass through a colander and return to pot, adding salt, cayenne pepper, parsley and one-fourth pound butter. Boil ten minutes longer, when you put in tureen, and add one cup of rich cream.

Okra Soup.

A nice shin bone, two quarts of okra, two quarts of tomatoes; corn cut off six ears, one green pepper, salt and black pepper to taste. Wash the bone and put it on to boil in four quarts of water. When it boils up skim well, and add the okra, sliced very fine, and the green pepper sliced, let this simmer. About three hours before dinner add the tomatoes, which have been passed through the colander, so that they are entirely free from lumps, and one pint of butter beans put in now, is an improvement. Then about one hour before dinner you add the corn, This soup must not be on a hard boil at any time, but must boil steadily.

Turkey Soup.

The frame and bones from cold turkey, one quart of milk or cream, yolks of two eggs, two tablespoonful of flour, one large tablespoonful of butter, salt and pepper to taste. Put the bones on after they have been cracked, in three or four quarts of water and boil steadily up to half hour before dinner, then strain and return to the pot, adding one-and-a-half pints of milk, Rub the flour and butter together. Then add the yolks of the eggs and the other half pint of milk, put this into the boiling soup, and let it boil for about ten minutes longer when it is done.

Black Bean Soup.

One pint of beans, six cloves, a half onion, pepper and salt, a slice of bacon. Soak the beans all night in about three quarts of warm water, and put on to boil in the same water in the morning. Let it boil almost all day; strain through a sieve, put in slices of lemon, a little browned flour, fried bread in squares to eat with it.

Artichoke Soup.

One quart of milk, one quart of artichokes, one tablespoonful of butter. Scrape the artichokes and boil them in salt and

water, until perfectly tender. Boil the milk with the artichokes, then add butter and black pepper; then thicken with flour to consistency of cream.

Clam Soup.

To one pint of clams add one quart of milk, three small onions, two tablespoonfuls of butter, the yolk of one egg, rubbed in a tablespoonful of flour, a little thyme, salt and pepper, parsley, and six grains of allspice. Cut the soft part of the clams in two pieces, and mince the tough part very fine, and boil it one hour in a quart of water before the soft is added. Then boil the soft part with it one-half hour before adding the milk and egg.

Crab Soup.

Fry an onion in butter and stew with it the tomatoes, mace, pot. marjoram, red pepper and salt; strain the tomatoes, and to it add the picked crabs, with a quart of water. Stew down until rich enough; add a spoon of butter, just before serving; rub up the yolk of an egg with a teaspoonful of flour, two of cream or milk, and stir in; about one dozen tomatoes, or one quart of milk will answer for six crabs.

Bisque Soup.

Stew and strain one quart can of tomatoes with a scant teaspoon of soda. Boil three pints of milk; add a large tablespoonful of flour, well mixed with a dessert spoon of butter, salt and pepper to taste. Let all boil for ten minutes, then add the tomatoes just before serving.

Oyster Soup.

One quart of oysters, one quart of milk, one tablespoon of butter, one small tablespoon of flour, cayenne pepper, salt and celery. Boil the milk with the celery cut up in it. When it comes to a boil add the flour and butter, which have been rubbed up together, and boil for about ten minutes, then the pepper and salt, and oyster, which have not been drained.

Chicken Stew.

One pint of milk, one cup of cream, one tablespoonful of butter, three tablespoonfuls of flour, half a teaspoonful of onion juice and a little chopped parsley, one glass of wine. Rub butter and flour together until well mixed. Boil milk, and when it comes

to a boil, stir in butter, flour and cream. Continue stirring and boil a few minutes; add onion juice and parsley. Then chicken which has been boiled and chopped fine. Take off fire and add wine.

Brunswick Stew.

To two quarts of cold water, put one chicken cut up, and two or three slices of fat bacon, cut into small pieces. Let it boil slowly for four hours, then add one half pint of Irish potatoes, cut small, one half pint of ripe tomatoes, peeled and cut fine, one half pint of butter beans, three ears of tender corn, cut down the center of each grain, and then cut off; one teaspoonful of pepper, the same of sugar. One tablespoonful of butter, and salt to taste. Let this boil one hour. Take out all bones, and serve hot.

Oyster Stew.

Oysters should be drained several hours, then cream your butter, (a tablespoonful to a quart of oysters), one dessert spoonful of powdered biscuit, rubbed up with the butter. One or two blades of mace, two gills of sweet cream. Stew all together until the oysters are plump.

Kidney Stew.

Take two kidneys, (veal are preferred), cut them in round slices, place them in a pint of water with sufficient browned flour to make a thick gravy, add a small piece of butter, a little black pepper, a tablespoonful of Worcester sauce, a little onion cut up, a small glass of sherry adds very much to the flavor, but is not necessary. Kidneys should be boiled a very long time, until perfectly tender.

Shrimp Stew.

One quart of shrimp, one pint of milk, one tablespoonful of butter. one teaspoonful of flour, cayenne pepper, one wineglass of wine. Boil the milk, then mix the flour and butter, rubbed up together; then add the pepper, after boiling for about ten minutes; then place the shrimp in and boil for ten minutes more. Just before serving put in the wine and cut a few small pieces of lemon. Crab stew is similarly made to this.

Chicken with Mushroom Stew.

Fry the chicken without any gravy. Take one-half pint of milk, and with it put the liquid that comes with the mushrooms; boil together, then add one tablespoonful of butter and a dessert spoon of flour, rubbed together and stir in the milk. After boiling ten or fifteen minutes add cayenne pepper and salt, then add the mushrooms; which will boil for ten minutes. Pour this sauce over the chicken, just before serving.

Terrapin Stew.

Cut off the heads and throw them into cold water for about one hour, to draw out the blood. Scald them in boiling water; to take off the skins and nails, then boil rather slowly until they are thoroughly done, so that the legs can easily be pulled off. Then let them draw again. Open them and take out the gall. Cut them up tolerably fine, and put them in a stew-pan, throw in a little water to prevent them from burning. Put a quarter of a pound of butter to each terrapin, taking care to keep them well stirred, to prevent burning; season with cayenne pepper and salt to taste. Stir in the yolks of three eggs, (that have been boiled for ten minutes, and are well mashed,) to each terrapin. Stir this whole very thoroughly, and pour in by degrees a wine glass of rich cream to each terrapin, to which when stewed down a little add a wine glass of Maderia to each terrapin. *Stir all the time.* Instead of water use the liquor in which the terrapins have been boiled; add a few allspice while boiling.

Calf's Head.

Take a nice head, and after having it well cleaned, put it to boil in two quarts of water for one hour-and-a-half slowly; pepper and salt to taste. Remove from the water and clean it from the bones in as large pieces as possible, leaving out the brains. Put a large bit of butter in a pan, and dredge it well with flour, and brown first on one side then on the other. When done put it on a dish and garnish with parsley. Make the gravy of the liquor with the brains washed in it, and thicken with butter and flour. When the gravy is done, put a large cup of sherry wine in it, and stir well. Pour it over.

—FISH.—

Shad.

Cut the shad in pieces, as if for frying, sprinkling between the layers a small quantity of onion, allspice, pepper and salt. Cover the whole with vinegar, lay a plate over, and bake for four hours in a slow oven. The bones are dissolved, and it is a nice relish for luncheon or tea.

Sheep Head.

Have ready a large chafing dish, put into it well-cleaned, cut up and salted fish. Put in water enough to cook it well, and when cooked there will be very little water left. Add then a cup of tomato catsup, a tablespoon of butter and a little cayenne pepper. Instead of the catsup use a half a pint of claret and a little spice, with butter, pepper and salt. This is a delicious dish for late suppers.

Fresh Salmon Pates.

Two cans of salmon, two eggs, one large lump of butter, pepper and salt to taste. Moisten the fish with milk and water, pound the bones and add them to the seasoning. Put into shells or paté pans, sprinkle with cracker dust, and bake for a few minutes.

To Stew Fish.

After the fish is cleaned it must be in salt for one hour, then slice it, wash off the salt. Slice onions in the stew pan with two or three tablespoons of sweet oil, then put in the fish, a small bunch of parsley chopped, salt and cayenne to taste, some mace, a tea cup of vinegar and water to cover the fish. Let it cook on a slow fire until done, then remove the fish, return the stew pan to the fire, squeeze the juice of a lemon, with the yolks of eight eggs and grated nutmeg. Stir these with the other ingredients; return the fish to the stew pan, and let it stew for a few minutes.

Codfish.

Soak in cold water over night, and prepare in the following manner in the morning. One pint of the fish chopped fine, and a half pint of mashed Irish potatoes, with a pint of milk. Boil together in a pan, adding butter and pepper to taste. Poach ten eggs, and throw them over the top as you serve the codfish.

Codfish Balls.

One pint of raw codfish, two pints of raw, pared, Irish potatoes, two eggs, a teaspoonful of mustard, pepper, and butter the size of an egg. Pick the fish very fine, put the potatoes in the pot, then put the fish on top of them. Cover with boiling water, and boil for a half hour. Drain off all the water. Mash fish and potatoes together until fine, then add the other ingredients. A little milk may be added. Have a deep kettle with boiling lard, drop croquettes into this and fry to a light brown.

Fried Fish.

The following are best to prepare in this manner : trout, smelts, and whiting. They should be well cleaned, rolled in flour and corn meal, which have been thoroughly mixed and salted. Dip in hot lard and fry to a crisp brown.

A Sauce for Boiled Fish.

Two ounces of butter, a little flour and about two tablespoonfuls of water. Put about two ounces or two-and-a-half ounces of butter in a saucepan, with two tablespoonfuls of water ; shake in a little flour, place over a clear fire, and shake one way, until it boils. Then pour over your fish.

—OYSTERS.—**Fried Oysters.**

Beat the yolks of two eggs, add a little nutmeg and a blade of mace, pounded, a spoon of flour and a little salt ; dip in your oysters. Fry them in lard a light brown.

Oyster Pie.

Line a deep dish with a thinly rolled dough, put in a slice or two of bread to prevent its becoming misplaced, and bake. Season the oysters with pepper and salt ; add one large teaspoonful of butter, mix one large teaspoonful of wheat flour thoroughly with a cup of milk ; pour the mixture into a dish, after removing the bread. If it does not fill it, add a little cold water.

Escaloped Oysters.

Drain thoroughly from liquor. Fill deep dish with alternating layers of oysters, with pepper and salt to taste, and cracker crumbs, and small pieces of butter. Having the last layer of cracker crumbs, you can add celery in small pieces or seed. Bake.

Creamed Oysters.

Prepare a rich cream sauce of one pint milk, tablespoonful of butter, salt, pepper, celery, then thicken to the consistency of custard. Then drop the oysters in, and boil a few minutes.

Oyster Paté.

Use the above receipt for filling, and place in paté shells.

—CRABS.—

Deviled Crabs.

Prepare the crabs, then add a tablespoonful of butter, salt, pepper, a little vinegar, mustard, two well beaten eggs. Place in backs and sprinkle lightly with cracker crumbs, and bake lightly.

Crab Rissoles.

Stew or fry the crabs when picked, with pepper, salt and butter, then mix them with a small onion cut up with some powdered biscuit or a slice of soaked bread, and a half nutmeg grated over it. Roll the ingredients into form-like doughnuts, and dip them into an omelette, and floured with corn flour or powdered biscuit. Fry in lard.

—MEATS AND ENTREES.—

To Dress the Inside of a Sirloin.

Cut the inside of a sirloin of beef, and put it into a stew-pan with a pint and a half of good gravy, a tablespoon of catsup and a little mace, pepper and salt. Let it stew slowly for one hour, and serve with horseradish sauce.

To Bake a Tongue.

Put the tongue into an earthen pan, lay a few slices of butter on the top, cover the pan with a crust made of flour and water, and bake it, according to its size, in a moderately heated oven. When done, take off the skin and straighten it out on a board. Securing it through the root and tip with a fork or skewer. When cold glaze it.

To Broil Steak.

Steak about three-quarters or half an inch thick. Divide it in halves, place the grid-iron over a clear fire, and rub the bars with suet to prevent the meat from adhering to them. Place the two

steaks on it, and broil them ; turning them frequently with a fork, carefully pricking it through the fat. If the stake itself is pricked, the gravy will run out, and it will harden. Have ready a hot dish, on which you have placed a lump of butter, the size of a walnut, a tablespoon of mushroom catsup, and a little salt and pepper. Lay the steaks on the dish and serve as quickly as possible.

Tripe.

Take two pounds of fresh tripe, cut away coarsest fat, and boil it from twenty minutes to half an hour in equal parts of milk and water. Boil in the same water which boils the tripe; four large onions, the onions should be put on the fire at least half an hour before the tripe is put into the stew-pan, and then made into rich onion sauce, which serve with the tripe.

Minced Mutton.

Take a pound and-a-half of dressed mutton, and mince the mutton. Season it with pepper and salt, warm half a pint of good brown gravy, or gravy made from the bones. Make the mince very hot in it, and serve it on the table with a border of poached eggs.

Roast Shoulder Lamb.

Place the joint at a moderate distance from a clear fire, and keep it constantly basted, to prevent the skin from becoming burnt. When done dish it up, and serve with gravy, made in a dripping-pan. Serve up mint sauce in a tureen.

Lamb Chops.

Cut the chops from a loin of lamb. Let them be about three-quarters of an inch thick; broil them over a clear fire. When they are done, season them with pepper and salt. Have ready a mould of nicely mashed potatoes in a hot dish, place the chops leaning against them, and serve very hot.

Calf's Head Boiled.

Soak the half calf's head in cold water for an hour and-a-half then for two minutes in hot water before it is dressed. Put it in a sauce-pan with plenty of cold water, and let it boil gently. When the scum rises, skim it carefully. After the head boils, let it simmer gently and hour-and-a-half. Serve it with melted butter and parsley over it, and garnish with slices of lemon and tiny heaps of fried parsley.

Roast Shoulder of Veal.

Remove the knuckle from the shoulder of veal for boiling, and roast what remains, as the fillet, either stuffed or not with veal stuffing. If not stuffed serve with mushroom sauce, and garnish with sliced lemon.

Receipt for Boiling Ham.

Let the ham soak in water one night. Put it on to boil early the next morning. Let it simmer all day—taking it off the fire at night. The next day take off the skin, cover it with bread crumbs or cracker dust, and bake it. A pint bottle of champagne or ale will improve the flavor.

Ham Croquettes.

Three boiled Irish potatoes, a small spoon of salt, a pinch of black pepper, a tablespoonful of butter, a tablespoonful of cream, and three-quarters of a cup of lean ham, minced fine.

—ENTREES.—

Ham and Chicken.

Cut into pieces as for frying a full grown fowl. Slice thin about one dozen slices of raw ham, with the fat on. Lay in boiling water for one or two minutes to draw out the strong taste. Cut into slices, rather thick, some cold boiled (white) potatoes. Grate about one half an onion. Place in a large stove pan a layer of chicken, one of potatoes, one of ham; sprinkle a little onion, and one teaspoonful of butter. Repeat until all the ingredients are used. *Put no water.* Cover and bake in a moderate oven for one hour, or until the chicken and ham are thoroughly cooked. A very little salt is required; add pepper.

Chicken With Okra and Tomatoes.

One red pepper pod whole. Cut up two spring chickens. Fry a whole onion, and pepper until slightly brown, then remove. Put in the chicken and fry a light brown. When cooked take up and pour into the same sauce one quart of tomatoes, which have been chopped fine and strained, or one can and one quart of sliced okra. When they are thoroughly done, stir the chicken into them and serve; removing the pepper at the same time with the onion.

Chicken a la Creme.

Fry two spring chickens, drain from the pan all grease, pour over the following sauce; let it all simmer together for a few minutes before serving: SAUCE.—One tablespoonful of butter, one tablespoonful of flour, one small cup of milk, one small cup of sweet cream. Melt the butter, but don't brown, stir in the flour, and cook until thick, then pour in the milk, and lastly the cream. Stir together the yolks of two eggs, and add four tablespoonfuls of milk or cream. Pour over chicken to simmer a few minutes, but not cook, or it will curdle. Salt and pepper to taste; add a little chopped parsley. One can of mushrooms added to this sauce is a great improvement.

Terrapin Calapash.

The terrapin must be opened and stewed down slowly, and well seasoned with a little mace, allspice, black and red pepper. Then melt one tablespoonful of butter, which has been rolled into balls, with one of flour. Cook together slowly until thoroughly done; add one wine-glass of wine; put back into the upper shell; cover with cracker dust, dot with pieces of butter, and brown in oven.

Rice Bird Pie.

Take one quart of boiled rice, three eggs, two spoonfuls of butter, and one pint of milk. Stew one dozen birds gently, then remove and cool. Beat eggs separately until light; stir in the butter with the yolks; add the whites, then the milk, (half pint of the water in which the birds have been cooked is better to use, with a half-pint of milk, but that is optional); add salt and pepper to taste. Put a layer of this mixture in a baking-pan, then one of rice birds, and alternate until all the ingredients are used, letting a layer of the rice preparation come on top. Let it bake in a moderate oven for about thirty minutes.

Rice Bird Pilau.

Stew one dozen or more rice birds until thoroughly done, with one red pepper and salt to taste. When cooked remove from the water, and sprinkle in one pint of rice. Boil twenty minutes, then drain all the water off; stir in the rice birds, and put on the back of the range to steam until the rice becomes grainy.

Shrimp Canapé.

Cut some round slices of bread, about one inch thick, and brown slightly in butter. Peel and chop very fine one quart of shrimp. Stir in one heaping spoonful of butter, one teaspoonful of French mustard, a little salt may be added, but is not necessary. Spread on the rounds of toast. and serve cold.

Shrimp a la Newburgh.

Peel and cut in half two quarts of shrimp. Put in a vessel on the fire, with a heaping spoonful of butter and saltspoonful of cayenne pepper, and if convenient four truffles, cut up; cook five minutes, then add one glass of Maderia or Sherry; cook three minutes. Break into a bowl three eggs, and add a half-pint of cream; beat well and stir in the shrimp. Let the mixture simmer slowly, (but not boil) until it thickens well. Crabs can be used in the same way.

A la Couché.

Prepare chicken as for fricassee. Peel cucumbers, and slice as for table. Scald, peel and slice tomatoes. Put in layers in a baking dish with a spoonful of butter in each alternate layer of all ingredients, with salt, pepper and grated cracker. Bake in a moderate oven until the chicken is tender, and the same thick and rich.

Liver and Chicken Pate.

A light colored, tender calf liver, cut or chopped into small pieces. One half the quantity of lean ham, prepared the same way. Pepper, parsley (chopped very fine), a pinch only of cloves, allspice, and mace; cook thoroughly. When done put in a mortar, and pound well. Skin and remove the meat of a chicken or fowl, from the bones and mince fine; stir in a spoonful of butter. Mix with the liver paste, put in a mould and steam for two or three hours.

Shrimp Croquettes With Rice.

Peel and chop fine two quarts of shrimp. One cup of boiled rice. Put one ounce of butter and one of flour together in a sauce-pan, and stir until they begin to bubble, then add half-pint of milk and a gill of rich cream. Stir and cook until it forms a rich creamy sauce, then add the dry boiled rice, and stir in the shrimp; a little pepper and salt to taste. Put on the ice until firm; when mould and fry like other croquettes.

Tomatoes Stuffed with Shrimp.

Take large, firm tomatoes, cut off a small piece of the stem end, and remove carefully the inside with a teaspoon. Cut the shrimp into two or three piece, *but don't chop them*. Mix with a heaping spoonful of butter, salt and pepper. Stuff the tomatoes with them, sprinkle a little cracker dust, and brown in an oven. Crabs are very nice, served in the same way.

Shrimp Baked With Tomatoes.

Stew a little, and strain one quart, or one can of tomatoes. Have two quarts of shrimp peeled. Put a layer of tomatoes in a baking-pan, then a layer of shrimp, a spoonful of butter, and a layer of cracker dust, pepper and salt to taste. Sprinkle the cracker dust over the top, dot with butter. Bake slowly until thick and slightly jellied.

—SALADS.—

Turkey Salad.

Boil turkey until very tender. If a large fowl, use only the white meat. To this, cut into small pieces (not minced), add an equal quantity of crisp celery, cut into squares. Mix well; put in a little salt and pepper; then put into a cool place. Just before using, mix in the Mayonnaise dressing—any of the receipts given below will answer—then garnish dish with slices of hard boiled eggs and olives.

Mayonnaise Dressing.

The yolk of one hard boiled egg powdered; about one mustard-spoonful of mustard; a little red pepper, and salt to taste; the yolks of three raw eggs mixed well; then add the olive oil, slowly and stirring, until quite thick; then put in a dessert-spoonful of vinegar, or lemon-juice, if preferred.

French Mayonnaise.

One half tea-spoonful of mustard, two salt-spoonfuls of salt, a pinch of red pepper; to this add the oil, drop by drop, stirring hard for nearly an hour. Then may be added two table-spoonfuls of vinegar or the juice of a lemon.

French Dressing.

Mix three table-spoonfuls of olive oil to one of vinegar, one salt-spoonful of salt, a sprinkling of black pepper. This dressing is excellent for lettuce or sliced tomatoes.

Crab Salad.

One dozen crabs, six potatoes mashed, mix well; one table-spoonful of butter, one onion minced fine, table-spoonful of mustard, tea-spoonful of black pepper, the same of celery seed, red pepper to taste, half tea-cup of cider vinegar; two hard-boiled eggs, the yolks pounded and mixed in, the whites cut in rings to put on top of dish, together with slices of lemon and tomatoes. Allow to cool in refrigerator before serving.

Potato Salad.

Boil one quart of old potatoes; when cold, cut into pieces, put in one tea-spoonful of salt, then add one half-pint of thick cream, into which you can cut up a small piece of onion (it is best to mince it very fine); put in a little red pepper and a sprinkling of black; then place in the ice box some time before serving.

Egg and Celery Salad.

Cut twelve hard-boiled eggs into slices; take the crisp, white part of two bunches of celery, cut up fine; put a layer of celery, then of eggs; then add Mayonnaise dressing, made of the yolks of two raw eggs, a half tea-spoonful of mustard, a little red pepper, salt to taste, one teacup of olive oil stirred in slowly, drop by drop; thin with vinegar or lemon juice, and mix well with celery.

Shrimp Salad.

One quart of picked shrimp. For this quantity, two heads of lettuce are required. Mayonnaise is made by yolk of one hard-boiled egg, mashed with fork, to which is added the yolks of two raw eggs, twelve drops of tobasco, two salt-spoonfuls of salt, a little red pepper, one tea-cup of oil, put in slowly, stirring all the time; when thick, add two teaspoonfuls of vinegar and a little black pepper.

Lobster Salad.

Take one large or two small lobsters; when well boiled, pull to pieces with fingers instead of cutting; then mix well with Mayonnaise; then place in the lettuce leaves. The dish can be garnished with hard-boiled eggs and the lobster claws.

Chicken Salad.

Boil two chickens, using only white meat cut fine ; add two bunches of celery cut up ; mix well with Mayonnaise ; then place in a dish containing nice crisp lettuce.

Boiled Mayonnaise.

One cup of fresh milk, yolk of one egg, tea-spoon of mixed mustard, salt-spoon of salt, a dash of cayenne pepper, table-spoon of vinegar, Mix mustard and egg together ; add gradually the milk, salt and pepper, last the vinegar ; put it to boil, and stir until it thickens to consistency of cream. Put in ice box to cool.

— VEGETABLES. —

Corn Pie.

Take one dozen ears of corn ; boil six, and cut from cob ; then grate the others raw ; mix together with one-half pint of milk, one-fourth pound of butter, four eggs well beaten and one quart of stewed tomatoes ; salt and pepper to taste ; bake until nicely browned. To this a quart of shrimp makes an improvement.

Corn Fritters.

One dozen ears of corn grated, half-pint milk, a table-spoonful of flour (self-raising), three eggs, a little salt and black pepper ; fry in boiling lard ; then lay them on a large piece of brown paper, to absorb the grease, and serve.

Egg Plant.

Boil, then remove the skin ; mash well with salt, pepper and a little onion, bread crumbs and one egg well beaten, one table-spoon butter. Place in pan, and bake.

Egg Plant, Fried.

Slice plant, and lay in salt and cold water for an hour or two ; dredge with corn meal, and fry a light brown.

Candied Sweet Potatoes.

Parboil six potatoes, peel, and slice ; sprinkle with brown sugar and butter and a little water. Bake until candied.

Mashed Sweet Potatoes.

Boil potatoes until tender ; mash, smooth, add butter, a little sugar, cinnamon, one teacup milk. Place in baking dish, and brown.

Baked Tomatoes.

Scoop out the center of tomatoes, and dress them with a few bread crumbs, a little sugar, salt, pepper, and little bit of onion. Place in shell of tomato, and bake. Tomatoes must not be too ripe.

Spinach.

Boil three heads of spinach until tender; then place in flat dish, and pour a little melted butter over it; slice hard-boiled eggs, and place on top; salt and pepper to taste.

Twenty Minutes' Cabbage.

Slice a hard cabbage in four parts, and put into boiling water; boil twenty minutes, and pour on melted butter; salt and pepper; serve.

Cabbage Pudding.

Boil until tender one large cabbage, then remove from water, and fold back the outer leaves; take the heart and chop fine with well boiled ham, bread crumbs, salt and pepper (black and red); place this in cabbage, and refold the leaves; return to fire, and let boil thoroughly.

Bell Peppers—to be Served With Beef.

Take half a dozen sweet bell peppers, and slice as you would a tomato, heart and all; boil vinegar with salt and sugar; when cold, pour over the peppers.

To Boil Rice.

Wash and pick thoroughly; then place in boiling water with salt; let boil for ten minutes, then pour off the water, and place on back of stove to steam. Shake the pot constantly.

Baked Hominy.

Boil hominy thoroughly; let cool; then beat in one egg, one cup milk, one table-spoon butter, a little salt. Bake light brown.

Asparagus.

Boil till thoroughly tender; then drain, lay on toasted bread, and pour over this melted butter, a little salt and pepper.

Stewed Celery.

One cup celery cut into small pieces and boiled till tender; pour over this melted butter and salt and pepper.

Stuffed Bell Peppers With Shrimp.

Remove the veins and seeds from the peppers, soak for several hours in salt and water; then prepare a regular shrimp salad with Mayonnaise dressing — chop the shrimp quite fine; stuff the peppers, then sprinkle the top with cracker dust, and bake.

— CAKE RECEIPTS. —

Sugar Cookies.

One pound butter, two pounds sugar, well creamed together; two wine-glasses whiskey, two small nutmegs, yolks of three eggs well beaten, one tea-cup milk with light tea-cup of soda dissolved in it, then the whites beaten stiff, four pounds flour; stir in half the flour, put the other half on rolling board open in the center, and put in dough; work lightly with rolling pin. As soon as dough begins to crack, roll into cookies, and bake.

Crullers.

Three eggs, heaping table-spoonful of sugar to an egg; one and one-half table-spoons of melted butter, tea-cup of milk, half a tea-spoon of soda, just flour enough to roll out, one nutmeg.

Soft Ginger Cake.

One cup of sugar, one cup of butter, two of molasses, one cup of milk with tea-spoonful of soda dissolved in it, five cups sifted flour, heaping table-spoonful of ginger, one nutmeg.

Virginia Sponge Cake.

Yolks of twelve eggs, whites of ten beaten separately and very stiff, one pound sugar mixed with yolks, then add whites, one tea-spoon of lemon juice and grated rind of one lemon; take the weight of six eggs in flour, and with a broad-bladed knife mix in very quickly; put in oven, and put over cake-pan a pan with a little water; when cake rises to top of pan, take off pan of water, and let cake bake ten or fifteen minutes.

Almond Cake.

One pound sugar, one pound butter, one pound flour, one dozen eggs and one pound blanched almonds.

White Fruit Cake.

One pound sugar, three-fourths pound butter, one pound flour, whites of twelve eggs, one cocoanut grated, two pounds almonds blanched and cut fine, one pound citron cut fine ; use a little milk, if necessary.

Fruit Cake.

One pound of flour, one pound of loaf sugar, one pound of citron, four pounds raisins, four pounds of currants, two pounds of almonds, one dozen eggs, rose water, mace, cloves, cinnamon and brandy.

Marshmallow Cake.

Three table-spoonfuls of gelatine soaked in a small cup of cold water one hour, then place it on the fire to dissolve, but don't add any more water ; remove from fire, beat three-fourths of a pound of pulverized sugar with it and the beaten white of one egg ; flavor to taste ; beat hard until quite stiff, then place in a well-greased pan which has been lined with a greased paper—place in same sized pan as your cake has been baked in. If the filling is made the day before the cake is, and set where it is cool, it will be much firmer and better. Use any plain cake receipt for this filling.

Lemon Jelly for Cake.

Four lemons, one pound sugar, one-fourth pound butter, six eggs, all beaten together ; put on fire until it thickens, then set on ice. Use juice of the four lemons, but the rind of only two.

Chocolate Cream Cake.

One table-spoon melted butter, one cup sugar, two cups sifted flour, two eggs, two tea-spoons baking powder, half cup dessicated cocoanut. Filling: Melt two squares of chocolate, add two table-spoons of sugar and enough boiling water to make it thin enough to spread. Cocoanut can be left out.

Chocolate Cake.

One pound sugar, half pound butter, six eggs, one pound flour ; flavor with vanilla. Filling : One and one-half pounds sugar, heaping table-spoonful butter, and just milk enough to thoroughly moisten sugar ; let this come to a boil, then add three-fourths of a cake of Baker's chocolate, grated or cut fine. When this becomes thick, and ropes in dropping from spoon, flavor with vanilla, and remove from fire, then beat hard for a few minutes. Spread on cake before it hardens.

Nut Cake.

One cup of butter, two of sugar, three and one-half of flour, six eggs, one cup of milk. Boiled icing: One pound granulated sugar, water enough to cover sugar, put on fire and let boil without stirring or jarring, until it ropes in dropping from spoon. Have ready the well-beaten whites of three eggs; pour the boiling syrup slowly on the eggs, beating hard all the while, then flavor to taste with lemon and rose-water. Beat until cold. Take two pounds of English walnuts, reserve enough halves to spread on top of cake; pound the remainder fine, and mix them in about one-third of the icing, keeping the other two-thirds for top and sides.

Chocolate Éclairs.

One pint water, half pound butter, three-fourths pound flour, ten eggs. Put water and butter on to boil, and when it comes to a boil add sifted flour, then remove from fire. Beat the eggs, yolks and whites together, very light, add one tea-spoon baking powder, and stir in dough when cool; then drop in small quantities, about a tea spoonful, on pan lined with buttered paper, and put in oven to brown. CUSTARD: One quart milk, two cups sugar, one cup flour, four eggs; let milk come to a boil; then add sugar, eggs and flour, well beaten together, and flavor with vanilla. When the puffs are done, cut with a sharp knife half around the bottom, and fill each one with custard. Chocolate for top: Take equal parts of sugar and chocolate, a little butter, and water enough to moisten sugar; let this boil until it becomes stringy; flavor with vanilla.

Ice Cream Cake.

One cup butter, three of sugar, four of flour, whites of ten eggs, one cup milk, baking powder.

Orange Cake.

One cup butter, two of sugar, four eggs, three and one-half cups flour, one cup milk, two heaping tea-spoonfuls baking powder and the rind of one orange. Use boiled icing receipt only. Flavor with the juice of one small orange or half of a large one.

Angels' Food Cake.

One and one-half cups sugar, sift once; one cup flour, sift once; measure and sift five times; one cup of eggs, whites beaten very hard and rapidly from start. Add sugar very gradually to

whites, then scant tea-spoonful almond extract, then flour sifted in gradually. Mix quickly, and get in oven at once.

Crullers.

One pound sugar, five eggs, one tablespoon butter, three table-spoons water, one-fourth table-spoon soda; add flour, roll thin, and fry in hot lard.

Creole Kisses.

To one pound of powdered sugar put six eggs and one tea-spoonful of vanilla. Do not beat eggs until after the sugar is added, then beat hard until very light. Add one pound pecan nuts, and only stir enough to thoroughly mix nuts. Drop on ungreased paper, and bake in a cool oven.

Mother's Crullers.

Three eggs, one and one-half cups sugar, half cup milk, a tea-spoon of soda dissolved in a little vinegar, one spoon of butter, and flour enough to roll. Season lightly with vinegar, grated orange peel and cinnamon. Cut with a jaggging-iron into squares, cutting these through the center into strips. Fry in boiling lard.

— DESSERTS. —

Cream Meringue Pudding.

One quart cream, three lemons, sugar to taste, twelve meringues; whip the cream, which should be cold, stiff; mix the sugar and lemon juice together, whip it in gradually with the cream; spread on a flat dish; arrange the meringue over the top. Keep in the ice box until eaten.

Old-Fashioned Cream Charlottes.

One quart cream, one ounce Russian isinglass (it can be procured at any drug store), one pint rich white custard without sugar. Churn the cream with a syllabub churn, and as you skim it put it on sieve to drip. Dissolve the isinglass in a cup of boiling water. Let it be lukewarm when you use it. Set a tin bucket in a pan of ice. When very cold, pour in your custard, and beat into it alternate spoonfuls of churned cream, isinglass, sugar and vanilla, until it gets quite light and stiff. Pour into a mold previously lined with sponge cake, and set immediately on ice.

Rock Cream.

One pint milk, three eggs, three-fourths cup of sugar, lemon extract, one-third box of Cox's gelatine. Soak the gelatine in just enough cold water to cover it, for an hour or two; put the milk to boil; rub the yolks and the sugar together till very light; beat the whites. When the milk boils, add the gelatine, then the yolks and the sugar; let it boil a few minutes, then remove from the fire and add the flavoring and beat in the whites. Pour immediately into a quart tin jelly mold; set on ice. When turned out it will be in three layers—one of jelly, one of custard, and one of the froth whites.

Lemon Cream.

Four eggs, one lemon, six table-spoonfuls of powdered sugar. Take the yolks, juice and grated rind of one lemon and four table-spoonfuls of sugar. Cook together in a custard boiler, stirring constantly until it is thick as custard. Beat in the whites, previously beaten to a froth, with two table-spoonfuls of sugar. Take from the fire, and place in a dish to cool. When ready for serving, surround the dish with lady-fingers, and pour the mixture in; or it can be served without the cake.

Baked Custard.

One quart milk, four eggs, one cup sugar, half teaspoonful salt, nutmeg. Boil the milk, beat the eggs very light, and add the sugar and salt. Pour on the milk very slowly, stirring constantly. Bake in a pudding dish or cups—if in cups, set them in a baking pan half filled with boiling water. Grate nutmeg over each. The secret of a good custard is in slow baking and the most careful watching. Test often with a knife-blade, and do not bake an instant after the blade comes out smooth and clean. To be eaten cold.

Rice Pudding.

One-half cup of rice, boiled in a quart of milk, well beaten after it begins to boil; yolks of three eggs beaten with a cup of sugar in the pudding dish; grate the rind of one lemon into the rice, and add the juice of half a lemon; turn rice into the eggs and beat well together; beat the white to a froth. Sugar to taste, and add juice of the other half lemon. Brown in oven.

Wine Jelly.

One box gelatine (Nelson's), two lemons, one pint best sherry, two large sticks cinnamon, two eggs. Soak the gelatine for one

hour in a pint of cold water. Put one pint of water to boil with the cinnamon, egg shells, lemon juice and rind, and sugar to taste, When it boils, pour in dissolved gelatine, and stir until it is thoroughly dissolved, add beaten whites, and let it boil twenty minutes, then add the wine and let it boil once more. Take it off and strain it through a pointed flannel jelly-bag. If the weather is very cold, a half pint more water may be added. Set in the ice box to jell.

Bread and Butter Pudding.

Cut thin slices of bread and butter, lay by layers in a deep dish, sprinkling each layer with currants until the dish is full. Then fill up with this mixture: One quart milk, six eggs, six table-spoonfuls white sugar. Flavor with lemon, orange or vanilla. Put in the oven to bake a light brown on top.

Plum Pudding.

One pound raisins, one pound currants, half pound citron, one pound suet, one pound sugar, one pound bread crumbs or half pound bread and half pound flour, ten eggs, a little salt, cinnamon, mace and nutmeg to suit taste. Mix the fruit well with flour sprinkled over, and mix the whole with a bottle of porter. Boil six hours.

Lemon Pudding.

Five eggs, three-fourths pound sugar, one-fourth pound butter, the crumbs of one loaf of stale bread, and two lemons. Mix the butter and sugar together, add the yolks of the eggs, well beaten, and the bread crumbled fine, then the juice and grated peel of the lemons. After this is baked, have ready the whites of the eggs beaten to a stiff froth, to which add one extra cup of powdered sugar. Lay smoothly on the top of the pudding, and put in the oven to brown slightly.

Batter Pudding.

Five eggs, eight table-spoonfuls sifted flour, one quart milk, one teaspoonful salt, one half saltspoonful soda. Bake in cups,

Rice Custard.

Half pound rice, half pound raisins or currants, six ounces powdered sugar, a quart rich milk, half ounce cinnamon broken in pieces. Boil the rice with raisins or currants, which must first be floured. Boil the milk with the cinnamon. As soon as it comes to a boil, take it off and strain it through a sieve. Set it back

on the fire, and stir into it alternately the eggs and sugar, taking it off frequently and stirring to prevent it from curdling. When done, set it away to cool. Turn the rice out of the cups or molds into a deep dish, pour some of the custard over it, and serve up the remainder of the custard in a sauce boat.

Fruit Pudding.

Two cups flour, one cup sugar, one cup butter, two eggs, one and a half tea-spoonfuls baking powders, one cup milk. Any kind of fruit or berry mixed with this and baked in the oven with sauce.

Peach Pie.

Make one rich crust and bake it, laying a folded towel in the plate at first, to prevent the crust from puffing too much. Stew a can of peaches in their own syrup, adding more sugar if necessary, then fill the empty crust. Beat the whites of three eggs very stiff, and add three table-spoonfuls pulverized sugar and a little bitter almond extract. Put back in the oven till the meringue is well set.

Prune Pudding.

After washing one pound of cooking prunes, soak them in one quart of water for a few hours, then put them on to boil in the water in which they were soaked, and boil until the stones separate from the pulp; then take from the fire and rub through a colander. Beat in a tea-cup of white sugar, a little vanilla and the beaten whites of five eggs. Pour into a buttered dish, and bake in a quick oven. A boiled custard, made out of the five yolks and a pint of milk, goes with this pudding as a sauce.

Orange Charlotte.

One-fourth box gelatine in one-fourth cup of cold water. Let soak until soft, then one-fourth cup of boiling water. Use a half-pint cup for measuring. When the gelatine is thoroughly dissolved in hot and cold water, strain; then add one cup of white sugar, juice of one lemon, one cup of orange juice with pulp. Be careful not to put in any of the thin skin around the pulp. Let stand until it nearly congeals, then beat the whites of three eggs very stiff, beat all of the ingredients together, then put some in the bottom of your dish, then a layer of lady-fingers (split), then the remainder of charlotte. Serve with whipped cream or boiled custard.

Rice Pudding.

Quarter pound each of rice, butter and sugar, a pint and a half of milk or cream and milk, six eggs, teaspoonful mixed spice, mace, nutmeg and cinnamon, or half wine-glass rosewater. Boil the rice until it is very soft, drain it and set away to cool. Stir the butter and sugar together until very light, add to it the spice and rosewater; beat the eggs very light and stir them gradually into the milk, then stir the eggs into the butter and sugar, alternating with the rice.

Blackberry Dumpling.

Make a rich crust, and lay one layer of crust and one of blackberries, sprinkle sugar over, then another layer of crust and one of blackberries. Roll the mass, place in a pudding-bag, place in boiling water, and boil an hour and a half.

Lemon Meringue Pie.

Make a thin short crust; the grated rind of two lemons, four eggs stirred well together; put on and let boil. While boiling, add the juice of one lemon, and stir in two table-spoonfuls flour. Place crust and this filling in pie pan: the whites of two eggs well beaten and four table-spoonfuls pulverized sugar. Place this in the oven, and let brown.

Snow Pudding.

One ounce gelatine in pint cold water; soak twenty minutes, then pour in two pints boiling water and juice of two lemons, and add five small cups of sugar. Let stand until cold. Whip the whites of ten eggs, beat all together until it is well mixed. Make a rich custard of the yolks and pour over it.

Pie Crust.

One pint flour, two table-spoonfuls lard, pinch of salt, one table-spoonful butter. Mix with ice water, using a fork. Mix dough stiff. Roll thin.

Potato Pudding.

Three eggs, three sweet potatoes (not large), four table-spoonfuls powdered sugar, one table-spoonful brandy or wine, nutmeg according to taste, one-third pound raisins, one tea-spoonful butter, one-half pint milk. Then bake.

Almond Sweetmeats.

One and a half quarts milk, one pound almonds (beaten in a mortar until a powder), one pound block sugar. Boil milk and sugar until very thick, then add the almonds and boil to a paste.

Cocoanut Pie.

Four cocoanuts grated fine; weigh them; use the same weight of white sugar, with about three table-spoonfuls of butter rubbed up in it, ten eggs well beaten, and nearly a quart of cream, the juice of one and the grated rinds of two lemons. If not quite sweet enough, add more sugar. This quantity makes seven pies, and the paste used is made of one pound of butter and two pounds of flour.

Rice Pudding.

Two heaping tablespoonfuls of boiled rice. Stir in while hot half a table-spoonful of butter, five table-spoonfuls sugar, four eggs beaten quite light, and a quart and a half of milk. Put in two or three whole sticks of cinnamon, grate nutmeg on the top, and bake it one hour.

—ICES.—

Strawberry Sherbet.

To one quart of berries mashed through a fruit strainer add one quart of water, the juice of one lemon, and sweeten to taste. Freeze.

Milk Sherbet.

Three lemons, one quart milk, half pound sugar, the white of one egg. Boil the milk, pour it over the rind of the lemons and sugar, let stand until cold, then drain and put in the churn. Just before removing the dasher add the juice of the lemons and the white of the egg beaten stiff.

Pineapple Sherbet.

Take two fine ripe pineapples, and peel them. Take a strong fork and shred all the eatable parts into a bowl. Add the juice of one large lemon. Add to this a pound and a half of sugar. Pour over all five parts of boiling water. Stir well, and when cold strain through a coarse cloth, and freeze an hour before dinner.

Lemon Sherbet.

Nine lemons, pound and a half of sugar, three and a half quarts water. Wash the lemons, and take off the thin outer rind. Put the sugar with the rind, and pour over this the water (which must be boiling). Let this stand until cold, then add the lemon juice, and strain all together. Then freeze.

Blackberry Ice.

Put in a kettle two quarts of berries, half a pint of water and one cup of sugar. Scald, and strain through a cloth. Then add three pints of water, juice of six lemons. Sweeten to taste, and freeze.

Caramel Ice Cream.

One cup of brown sugar, two cups of white, two quarts of milk, one pint of cream, one table-spoonful vanilla. Put the milk to boil, and brown the sugar to chocolate color, then pour in a little of the boiling milk to thin it. Then to the white sugar add the rest of the boiling milk, and to this add the caramel preparation. When cold add the cream (whipped) and vanilla.

Bisque Ice Cream.

Half pound macaroons, three quarts milk, three eggs, about one gill sherry wine, one and a half pounds sugar. Brown macaroons in the oven, and then crush them with a rolling-pin; pour the wine over them (making a paste), add the sugar. Mix one table-spoonful corn starch with the eggs, and stir into the milk when it comes to a boil. The milk must be cold before mixing with the macaroons.

Strawberry Ice Cream.

Two quarts milk, one quart berries, one quart thick cream. Wash and pick the berries, put into a bowl and cover with sugar a little while before ready for use. When ready to use, mash through a fruit-strainer, add to this the cream and milk, and sweeten to taste.

Velvet Cream Iced.

One and a half ounces gelatine or isinglass, one and a half cups of wine poured over gelatine, one lemon rind and juice. Let stand for one hour, then add three-fourths of a pound white sugar. Place over the fire in a double boiler, and stir until gelatine and

sugar are dissolved. When cool, pour in one quart of cream, beat hard while pouring in, and, when as thick as custard, freeze.

Or, one box Nelson's gelatine, one pint of wine, one lemon, rind and juice, two pounds of sugar, and three quarts mixed cream and milk.

Coffee Ice Cream.

Two quarts milk, one large cup ground coffee. Put into the milk, and let come to a good boil. Six eggs beaten lightly. Sweeten to taste, then strain. Just before putting in churn add one pint of well beaten cream. It must be cold before putting in the churn.

—PRESERVES AND PICKLES.—

Artichoke Yellow Pickle.

For a two gallon jar use a large bottle of mustard, about one pint and-a-half of sweet oil, about four tablespoonfuls of powdered spice, mace, allspice, nutmegs and a few cloves, four tablespoonfuls of brown sugar, a pound of white mustard seed, not quite an ounce of Tumeric, a little chopped garlic, half a pound or more grated horse-radish; vinegar enough to reduce it to a thinnish paste. All these ingredients are to be mixed up like salad dressing, and poured over the artichokes. The jar is then covered with a plate, and boiled in water for five or six hours. Too much vinegar is not good. Dilute it with water if too sharp.

Green Tomato Pickle.

One gallon of green tomatoes, sliced and sprinkled with salt, let them stand twelve hours, then pour off the water; add one pound of brown sugar, one tablespoonful of cloves, one of allspice; beat up, one cup of mixed mustard, six or eight onions, sliced, half cup celery seed, mace, one spoonful black pepper, six green peppers, chopped fine, one-half pint grated horse-radish. Beat and mix the spices. Put the tomatoes and spices alternately in a skillet; cover with vinegar, boil until tender; add two large spoonfuls of sweet oil.

Pepper Pickles.

Let the peppers lay in salt and water one day and night; make a filling of mustard-seed, onions, cloves, mace, allspice, cinnamon, ginger and a little cucumbers. After filling the peppers, sew them; lay them in a jar and cover them with vinegar,

Cabbage Pickle.

Cut the cabbage in four pieces, lay them in strong salt and water over night, scald them three successive days in salt-water, each day; adding more salt to the same water. Cover the bottom and sides of kettle with cabbage leaves, and fill with strong vinegar, and boil until you can pass a straw through the stalk, after which make a seasoning of horse-radish, mustard seed, celery seed, cloves, spice, pepper and little sugar. Mix these in cold vinegar, and pour over the whole.

Mangoes.

The proper cucumbers to be used for this purpose are those of the largest sort, which must be taken from the vines before they are too ripe or yellow, the young mushmellon is better. Put them in strong salt and water, three or four days. Stir well every day, then put them in a kettle with same salt and water, with vine leaves over and under, and a little rock alum; set them over a very slow fire for five hours. When very green take them out and drain them well, then boil some vinegar and pour over them hot. The next day drain them well again. Cut a piece out of side and take out seeds with a teaspoon or apple scraper; dry them well with a towel, and put in the following stuffing: Horseradish, mustard-seed, garlic, pepper-corns, mace, cloves, allspice, some cabbage, cut up fine. When full take the piece that was cut out and sew it on; boil a sufficient quantity of fresh vinegar, and pour on the mangoes hot; tie them down close.

Swamp Plum Preserves.

One-and-a-half pounds of sugar to one pound of plums, one-half pint of water to every pound of sugar. Thoroughly scald the plums, until they begin to burst, then take them out of the kettle, and put them in a bucket of cold water. Let them remain until cold, then put them back into the kettle. Use the water that they were scalded in for making the syrup, as it has already so much acid.

Peach Marmalade.

One pound of sugar to a pound of peaches, with a half pint of water; put the kernals in water and boil until they are tender. Then add the sugar, skim it well, and boil until clear, which will be in a few minutes. After putting the marmalade in jars, wet a piece of paper with brandy and lay on top.

Pine Apple Marmalade.

Grate the pine apple, then weigh them, allowing one pound of sugar to one pound of fruit. Strain the juice from the pulps; add sugar to the juice, which boil to a thin syrup, then put in the pulps and boil slowly until it looks clear.

Peach Preserves.

Weigh the fruit, and to every pound allow one pound of sugar. Dissolve the sugar in as little water as will do it, put it on the fire and let it come to a good boil, and strain it. Then return it to the kettle, and as soon as it comes to a boil, drop in the fruit. Let them cook for a short time; take out the fruit on dishes—set them in the sun till quite cool, then return them to kettle, repeat this three times; boiling syrup all the while. When the fruit is done, let the syrup boil until thick. Cook all preserves quickly. Cook them until clear, not until thoroughly done, for they must be cooked in the sun. The peaches must be spread out on dishes with a little syrup on them, the rest of syrup kept in a bowl. The peaches must be turned over, piece by piece; adding a little syrup constantly. Two days in this way, with a hot sun will do. Let the peaches get perfectly cold after being in the sun, before putting in jars.

Quince Preserves.

Pare and core quinces the same as peaches, put them in cold water and boil until they begin to look clear, then make your syrup with one half pint of water to every pound of sugar, preserve as peaches.

Ogeechee Limes Preserves.

Cut off the ends, par-boil in two waters, in the first put a small piece of alum. To one pound of limes add one and one-fourth pounds of sugar, boil together over a slow fire, until they are clear and tender; take them out, boil the syrup until thick. Put the limes back and let them warm through again.

—BREAD.—

Rolls.

One cup luke-warm milk, one egg, one-half yeast cake, one tablespoonful pulverized sugar. Mix the whole together, making a batter, put the same to rise ; when risen, add flour until you have a dough, which you must knead well, then make the rolls, and put them to rise again, when risen bake in a hot oven.

Sally Lunn.

Three tablespoons of pulverized sugar, one-and-a-half cup flour, three eggs, two tablespoons of butter, one-half yeast cake ; mix and make a stiff batter, put the same to rise. When risen bake in a quick oven ; the eggs must be beaten separately.

Hypocrites.

One pint of milk, four eggs, beaten separately, one pint of flour ; bake fifteen minutes in a hot oven. Put the whites in last.

French Rolls and Twists.

One pint milk, one-half teaspoon salt, one yeast cake ; flour to make a stiff batter. Set it to rise ; when light, work in one egg, one tablespoonful butter, knead in flour, stiff enough to roll, let it rise ; when light, roll out, cut in strips ; bake thirty minutes on buttered tins. Make up all raised bread with sugar, one tablespoonful to one pint flour.

Panizette Corn Bread.

One quart meal, well-washed and wrung, one teacup of cold or hot hominy, mixed thoroughly, two well-beaten eggs, one tablespoon of lard, mixed into a thick batter with milk, a little salt, and baked in a quick oven.

Brown Bread.

One quart rye flour, one pint Indian meal, one handful white flour, one cup molasses. Beat in molasses two teaspoons soda, one quart sour milk, one teaspoonful salt. Steam six hours ; brown in oven.

Home-Made Crackers.

One pint flour, one heaping tablespoonful lard, one teaspoonful baking powder, little salt ; water enough to make a stiff dough, roll thin ; cut and bake in a hot oven.

Puffs.

One-half pint milk, one half pint flour, two eggs. Beat the eggs very light; add gradually the flour and milk, and little salt; grease very thoroughly, twelve muffin pans, and divide the mixture into them; bake in hot oven.

Cheese Straws.

One cup of flour, one cup grated English dairy cheese, that has become dry from keeping, one large spoonful of butter and same of lard; a saltspoon of salt, and one-half saltspoon of cayenne pepper. Mix the dough with ice water, and roll very thin; cut in even strips, half inch wide; bake in oven.

Wafers.

Butter half the size of an egg, one cup of sifted flour, one cup of milk. Beat butter, flour, and a little salt together. Bake in thin wafer irons.

Waffles.

One teacup of hominy, one teacup of flour, one dessert spoonful of lard, two eggs, one teaspoonful baking powder; make a thin batter with water.

Beaten Biscuits.

One quart flour, one large tablespoonful lard, mixed with milk to make a stiff dough. Beat until it blisters; roll out and cut; bake in a hot oven.

Bread.

Four quarts of flour, one large tablespoonful of lard, four tablespoonfuls sugar, one yeast cake, one teaspoonful salt. Make a stiff dough with warm water, knead thoroughly; set to rise about six hours, then knead lightly with a little flour; make into rolls or loaves; set to rise again, when risen, bake.

Newport Tea Bread.

One pint flour, two tablespoonfuls of sugar, one tablespoonful of butter, two eggs, one cup of milk, one teaspoonful cream of tartar, one half teaspoon of soda.

Rice Bread.

Boil one pound of whole rice in milk enough to dissolve all the grains; adding it boiling as it is absorbed. Have four pounds of sifted flour in a pan, and into this pour the rice and milk; adding salt and a wine-glassful (large), of brewers yeast; knead and set to rise till light. Form into loaves and bake.

Rice Waffles.

One cupful boiled rice, three cupfuls flour, three eggs, one teaspoonful soda. and a piece of lard or butter, the size of a walnut. The ingredients must all be prepared separately. Be sure to beat your eggs very light. See that every particle of soda is thoroughly dissolved, and that after it is added the baking be not long delayed. This batter may be used in waffle irons, or else baked like flannel cakes upon the open griddle.

Hominy Muffins.

Two cups of fine hominy, boiled and cold; beat it briskly, and stir in three cups of sour milk, half a cup of melted butter, two teaspoonfuls of salt and two tablespoonful of white sugar. Then add three eggs, well beaten, one teaspoonful of soda dissolved in hot water, and one large cup of flour; bake quickly.

Rice Bread.

Two tablespoonfuls of cold hominy, two eggs beaten separately, one pint of rice flour, one tablespoonful of butter, one-half teaspoonful of soda and acid each. As much milk as will wet the dough sufficiently; beat all the ingredients thoroughly together. Put into a pan, a little fire at first to make it rise, then increase the heat for baking.

Moonshines.

To one pint of flour put one cup of milk, one teaspoonful of butter, one-half teaspoon of yeast powder and a little salt. Roll very thin, and cut to suit the fancy.

German Bread.

To one-half pound of butter, put two pounds of flour, six eggs, beaten separately, one-fourth pound of sugar, and one cup of yeast.

Corn Bread.

One pint of corn flour, one pint of milk, three eggs, one tablespoonful of melted butter, one teaspoonful tartaric acid, one teaspoonful soda.

Sally Lunn without Yeast.

One quart of flour, one teacup of butter, salt to taste, two eggs, beaten separately, one pint of sweet milk; melt the butter, stir well to the yolks, then the white beaten alternately, flour and milk. One spoonful of soda and two of cream of tartar, or two heaped teaspoonfuls of yeast powder. Grease a pan, bake and serve immediately.

—DRINKS.—

Raspberry Vinegar.

Cover two quarts of berries with one quart vinegar, let it stand twenty-four hours, then strain it; to every pint of juice one-half pound of sugar; put it in a stone jar, and let it stand in boiling water until the sugar is entirely dissolved. Then take off the scum carefully and bottle it for use.

Shrub.

Put one-half gallon of sour orange juice, one-half gallon of good brandy, one-half gallon of good jamaica rum into a large jar or demijohn; add seven pounds of brown sugar. Let it stand for a few days—shaking it now and then. After that run it through a flannel bag or thin napkin; put it into bottles at a window, where the sun shines, and as it clears put into clean bottles.

Orange Cordial.

The peel of five oranges, cut, thin; with one gallon of whisky, five pounds of sugar; remain standing three or four months. Strain through letter paper, and bottle.

Blackberry Wine.

Bruise large, ripe berries, and to every eight quarts pour one gallon of boiling water. Let it stand twenty-four hours; strain and squeeze through a coarse towel. To every gallon of juice add three pounds of brown sugar; pour when well-mixed into a keg or demijohn; put over the mouth a piece of thin muslin. Let it stand for seven months to ferment, then draw off and bottle.

Pousse Cafe.

Curacoa, chartreuse, maraschino and anisette, equal quantities. One resting distinctly upon the other, and the whole topped by brandy; forming a beautiful combination, and affording the illusion of a draught of liquid rainbow.

Champagne Punch.

One quart of champagne, one-half pint of brandy, one-half pint of rum, one cup of strong tea (green); juice and rind of two lemons. Mix sugar, tea, lemon, brandy and rum together, twelve hours before using; add the champagne and a large lump of ice just before using.

Egg Nog.

Beat the yolks of six eggs, with one-half cup of sugar, then add one-half pint of brandy, and the white of six eggs brought to a froth.

Sauterne Punch.

Pare a lemon very thin; and over the peel pour one wine-glass Santa Cruz rum, then add one quart of Sauterne, sugar to taste, and serve with plenty of ice.

Russian Tea.

A pot of well drawn, mixed tea, three lemons, one-half pint of brandy. sugar and water to taste.

Chocolate.

Grate one-half cake chocolate; make a smooth paste of it with a little cold water, then place it upon the fire, stir in a pint of milk and one-half pint of water; add sugar to taste.

Soda Lemonade.

To the juice of one lemon add four teaspoons of sugar, one-half teaspoon of cooking soda, then fill your tumbler with water.

TO SERVE EGGS.**Puffed Omelette.**

Six eggs, yolks and whites beaten separately; one tablespoonful of flour mixed with a small cup of cream or milk. Put salt and pepper to taste, pour the mixture into a very hot, buttered pan; cook three or four minutes—fold and serve on a hot dish.

Cheese Omelette.

Four eggs, two tablespoonfuls of milk, salt and pepper. When it begins to thicken add a half cupful of grated cheese. Ham, chicken, or jelly can be used as the cheese.

Poached Eggs.

Break and drop one at a time into salted, boiling water, taking care to keep the yolk whole. Serve on toasted squares of bread; put melted butter on each slice, then the egg, and sprinkle with salt and pepper.

Creamed Eggs.

Have six hard boiled eggs and one pint of cream sauce. Place slices of toast on a hot dish, and over them pour one-half the sauce. Slice then the whites and grate the yolks of the eggs; place on the toast, and pour over remainder of sauce; put in oven a few minutes; garnish with parsley and serve. Should be in large flakes of mingled white and yellow, and as delicate as baked custard.

Boiled Eggs.

Put them on in cold water, and when it has boiled the eggs will be done. To boil hard, cook twenty minutes.

Scrambled Eggs:

Put one-half cup of sweet milk, one tablespoonful of butter, salt and pepper in a deep pan. When this is nearly to boiling point, drop in the eggs, (six). With a spoon gently scrape the mixture up from the bottom of the pan, as it cooks. Take from the stove before it has quite all thickened.

Stuffed Eggs.

Cut in two six hard boiled eggs; remove the yolks, mash fine; add some cold chicken, chopped fine, a tablespoonful of butter, a little minced parsley or onion, salt and pepper. Mix well, fill the eggs and put together; roll in beaten egg and bread crumbs. Fry in boiling lard until brown.

Escaloped Eggs.

Mix equal parts minced ham and fine bread crumbs, season with salt and pepper, and melted butter; adding enough milk to make soft fluff; fill buttered gem-pans with this mixture; break an egg upon the top of each, dust with salt and pepper. Sprinkle on fine cracker crumbs, and bake eight minutes. Serve immediately.

—CANDY.—

Chocolate Caramels.

Three pounds brown sugar, one cake Baker's chocolate, one cup milk. Let this boil till a little hardens when dropped into cold water. Remove from fire, and stir in one heaping tablespoon of butter; flavor to taste with vanilla. Keep up a constant stirring during the boiling.

Taffy Candy.

One-fourth pound of butter, three fourth pound of brown sugar, two ounces of molasses; flavor to taste, with ginger, nutmeg or lemon. Do not stir this candy while boiling.

Cocoanut Taffy.

One pound of light brown sugar, or white granulated sugar, one quart of good molasses, one-half pound of butter. Let this boil until it hardens in cold water. Then stir in one grated cocoanut. Grease your biscuit board or marble slab, and pour the taffy on. Then pour over it a small quantity of lemon essence. When nearly cold cut into squares.

Sugar Candy.

Six cups of sugar (powdered or granulated). Two cups of water, one cup of vinegar, one tablespoonful of butter. Boil without stirring. When it hardens in cold water, pour into a buttered dish. Begin pulling as soon as it can be handled; using only the tips of fingers pull rapidly. Do not grease your hands.

Peanut Candy.

To two pounds of sugar add one tumbler of water, one tablespoonful of butter; boil, stirring constantly. Just before taking off stir in a pint of parched and pounded peanuts, (measured after prepared). Drop with a spoon upon a buttered dish or a slab.

Molasses Candy.

Dissolve one cup of light brown sugar in a half a cup of vinegar; mix these with one quart of molasses, (not syrup). Boil until it hardens, when dropped from the spoon into a cup of cold water; then stir in a tablespoonful of butter and one teaspoonful of soda, dissolved in hot water. Give one final stir and pour into buttered dishes; pull until white, using only tips of fingers. After pulling spread on biscuit board, and when cold cut into small pieces.

French Candy.

Take the white of an egg, the same quantity of water as egg, (measured in half an egg shell). Stir in one-and-a-half pound of confectioners sugar; cook well until it becomes like dough, Shell one pound English Walnuts. Place a half of nut on each side of a small piece of the dough, flavored to taste with vanilla. Dried figs or dates may be used in the same way.

Chocolate Creams.

Boil two cups sugar with one of water, about ten minutes; flavor with vanilla, and beat till cool; melt three-fourth cake of chocolate in top of tea-kettle and dip the balls in it.

Nugatine Candy.

The filling for French candy is used for this, flavored with vanilla. Stir in nuts of all kinds, (chopped well). Flatten the mass and cut in squares.

Cocoanut Drops.

Grate the meat of one cocanut; add to it one quart of pulverized sugar, the frothed whites of two eggs, and the milk from the cocoanut, mix all together, and with the hands make into little drops. In a short time these will be dry and firm enough to eat. They require no cooking.

Maillard's Chocolate Caramels.

Two cups of grated chocolate, two cups of brown sugar, one cup of milk, one cup of molasses, one tablespoon of flour, a piece of butter, the size of an egg. Boil one hour, then butter a pan and pour it in; cut it to your liking.

Chocolate Caramels.

One cake baker's chocolate, four cups of brown sugar, one cup sweet milk, one tablespoonful butter, one-half cup of molasses, vanilla, and a little vinegar. Boil, stirring all the time.

Peppermint Drops.

Three cups sugar (granulated), one-half cup luke warm water, two teaspoons peppermint, if the essence, or three or four drops of the oil. Put the sugar and water on to boil; as soon as it reaches the boiling point stir briskly. Remove one-half the quantity in a bowl, stir well, and drop on tins well buttered or a marble slab. Then take the rest and do the same way.

Ground Nut Candy.

Four cups granulated sugar, two cups chopped ground nuts. Put the sugar in a saucepan over the fire, stirring constantly for fear of burning, as there is to be no water in it. Continue stirring till the sugar becomes syrup, immediately put in the nuts, stirring till thoroughly mixed, when at once pour out on a marble slab or a dish, previously buttered. It is better to pour as thin as possible, which is difficult, as it begins to harden so soon.

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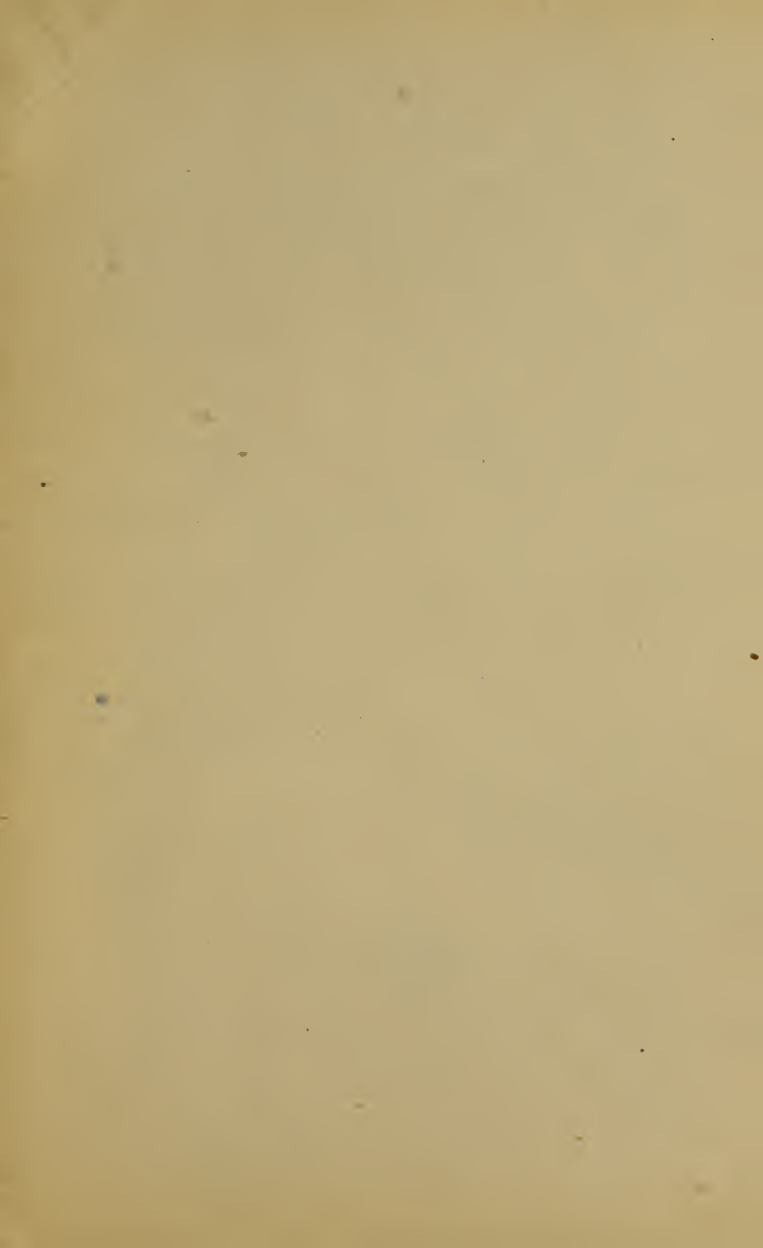
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