Puddings, Cakes, Etc.

FRENCH PANCAKES

Mix 1 teaspoonful of flour and 1 teaspoonful of sifted sugar with ½ pint of cream or rich milk. Beat 3 eggs separately and stir into the cream. Bake in a quick oven in 3 large saucers. When brown, place one cake on top of the other and spread jam between.

CRÊPES SUZETTE

Mix well 1 lb. of flour, 5 ozs. of powdered sugar, a pinch of salt, 10 eggs; add ¼ pint of cream, ¼ pint of milk, 2 spoonsful of whipped cream, a liqueur glass Curaçoa and a few drops of essence of mandarines. Three or 4 tablespoons of this mixture are enough for one pancake. Cook in a pan and when brown on both sides put in a hot covered dish.

SAUCE FOR CRÊPES SUZETTE

Cream ¼ lb. of butter, add ¼ lb. of powdered sugar, 3 liqueur glasses of Curaçoa, 1 liqueur glass
of essence of mandarines, the juice of \( \frac{1}{2} \) a lemon, and \( \frac{1}{8} \) of an oz. of hazelnut milk (Noisette de beurre d'aveline).

Put one spoonful of the sauce in a chafing dish, and when the sauce is hot, put in a pancake, fold it over twice, turn it in the sauce, and serve very hot. Prepare each pancake separately in this manner.

**ANOTHER SUZETTE PANCAKE**

**Mix** 3 cups of flour, 1\( \frac{1}{2} \) tablespoons of baking powder, \( \frac{1}{4} \) cup of sugar, and 1 teaspoon of salt. Add 2 cups of milk slowly, then a well-beaten egg, and 2 tablespoonsful of melted butter.

Cook in the same manner as the first Suzette pancake with the following sauce: Cream together \( \frac{1}{4} \) cup of brown sugar and \( \frac{1}{2} \) cup of butter, add the juice of \( \frac{1}{2} \) orange and 1 pony of Curaçoa and 1 pony of brandy. Serve from the chafing dish as described for the first Crepe Suzette.

**KISEL**

(Russian)

**Mix** three cups of any kind of fruit syrup, add a little water if the syrup is very thick, sugar and vanilla according to taste, and \( \frac{1}{2} \) cup of potato flour. Cook them in a double boiler until a very
thick cream. Served hot or cold with cream and powdered sugar.

**CARROT PUDDING**

Mix 1 cup of grated carrots, 1 cup of breadcrumbs, 1 cup of minced suet, 1 cup of currants, 1 cup of chopped raisins, 1 cup of flour, 1 cup of milk, 1 teaspoon of salt, 1/4 of a teaspoon of soda. Steam 4 hours, the longer the better.

Serve with the following sauce: 1/4 cup of butter, 1 cup of powdered sugar, 1/2 cup of cream, 2 tablespoons of sherry or 1 teaspoonful of vanilla. The butter must be worked soft before adding the sugar gradually, then the cream and flavouring, little by little, to prevent separating.

**OLD ENGLISH PLUM PUDDING**

Two lbs. raisins stoned, 2 lbs. currants, 1 1/2 lbs. Sultanas, 1 lb. mixed peel chopped fine, 2 lbs. brown sugar, 2 lbs. breadcrumbs, 2 lbs. chopped suet, 1 1/2 lemons grated with the juice, 4 ozs. chopped almonds blanched, 2 nutmegs grated, 1/2 teaspoon of mixed spice, 1/4 teaspoon crushed clove, pinch of salt, 6 eggs whisked, 1/4 pint (generous) brandy.

Mix all together thoroughly, boil 12 hours, the longer the better on the first day and 2
hours just before serving. This is the secret for making it black and light. This makes about 1 two-quart and 5 one-quart puddings. This recipe makes excellent plum cake, black and rich, by substituting flour for the crumbs and lard for the suet.

**BANANA TRIFLE**

Put thin slices of bread and butter into a glass dish, then cut 3 or 4 bananas into round slices and place them on the top of bread and butter. Make a pint of sweet custard well flavoured with Madeira and pour over. Beat stiff ½ pint of cream and put on top of the trifle when cold.

**CREAM TART**

Make a puff paste and cut it into 3 round pieces; it must be very thin and a few holes pierced to keep it from rising too high. Make a cream filling and spread over each piece, placing one on top of the other. On the top layer sprinkle chopped pistachio nuts (or any chopped nuts) on the cream as a frosting.

Filling: Mix ⅔ of a cup of fine sugar with ⅓ of a cup of flour, add the yolks of 3 eggs and 1 whole egg, 1 cup of scalded milk, ¼ of a teaspoonful of salt, cook in double boiler 15 minutes. Add 2 tablespoons of butter, 2 tablespoons of either co-
coconut or almond macaroons, crumbed, 2/3 teaspoonful of vanilla, and 1/2 teaspoonful of lemon extract.

This may be put between simply two crusts, a bottom and a top, and served in a pie plate.

**CHOCOLATE PUDDING**

(French)

Grate 1/4 pound of chocolate. In a separate basin soften 1/2 pound of butter at the entrance of the oven; work it well with a spoon for 5 minutes; add little by little to it 1 whole egg, 5 yolks, and the grated chocolate, 1/4 lb. of white powdered sugar, and a dessert-spoonful of dried bread pounded. Beat up to a froth with 5 whites of eggs, add them delicately and gently to the mixture with two dessert-spoonfuls of dried and sifted flour. Pour into a mould that has been buttered and sprinkled with baked bread-crumbs. Boil in a stew-pan, the water to reach half-way up the mould; leave the stew-pan open, and boil from 35 to 45 minutes. This pudding may also be baked. Serve with cream and chocolate sauce.

**Sauce Crème au Chocolat.**—Dissolve a tablet of chocolate in 2 dessert-spoonfuls of hot water; add 2 ozs. of powdered sugar and 3 yolks of eggs, working the mixture for an instant with the spoon,
then add very gradually \(\frac{1}{4}\) pint of hot milk. Stir over the fire until it commences to thicken and stick to the spoon; it must not boil. Pass it through a hair-sieve.

**FRIED APPLES**

(New England)

Cut 4 or 5 apples of fine flavour into quarters, then divide again until the pieces are about 1 inch in width—do not remove the skin. Throw into cold water.

Put into a saucepan 1 teaspoonful of lard. When this is hot heap all the apples into the pan; spread over the apples 1 cup darkest brown sugar; cover closely. Cook rather slowly about 15 minutes; then turn each piece with a fork. Cover closely again and cook 15 minutes more.

The apples should keep their shape and look clear with a rich syrup.

**ORANGE PUDDING**

(French)

Put into an enamel saucepan \(\frac{1}{4}\) lb. of butter, the same of white sugar, a dessert-spoonful of flour, seven yolks of eggs, the juice of an orange, the same of lemon, and the grated rind of an orange. Stir all over a slow fire as you would an ordinary
custard, not allowing it to boil, nor must there be any lumps. Pour this custard into a basin of earthenware—it must not be put into any tin vessel; mix with the seven whites of eggs beaten to a firm froth, pour into a plain earthenware mould, and cook in the oven for 30 to 35 minutes. The mould must be placed in a bain-marie—that is to say, in a deep dish or vessel half full of boiling water. This pudding must be served quickly, and with a custard flavoured with orange.

OAT CAKES

(Scotch)

Two lbs. of oatmeal, 6 ozs. of flour, 2 ozs. of sugar, ½ lb. of butter and lard, ½ oz. of carbonate of soda, ¼ oz. of tartaric acid, a little salt, milk.

Weigh the flour and meal onto the board, take the soda, acid, and salt, and rub these ingredients through a fine hair sieve onto the flour and meal; then add the sugar and fat, and rub together until smooth; make a bay or hole in the centre and work into a smooth paste with milk, taking care not to have it too dry or tight, or considerable trouble will be experienced in rolling out the cakes, as they will be found very short. Having wet the paste take small pieces about the size of an egg, and roll these out thin and round with a small rolling-pin, dusting the board with
a mixture partly of oatmeal and flour. When rolled down thin enough, take a sharp knife and cut them in four, place them on clean, flat tins, and bake in a warm oven. These cakes require very careful handling or they will break all to pieces.

**TEA-CAKES (HOT)**

*(Scotch)*

One-half lb. flour, ¼ lb. butter, 1 oz. sugar, 1 saltspoon salt, 1 teaspoon baking-powder, 1 egg, and some sweet milk.

Make the ingredients into a nice soft dough with the milk, cut into rounds about ½ an inch thick, and bake for 10 minutes in a quick oven; split open with your fingers, butter, and eat hot.

**TEA PANCAKES**

*(Scotch)*

Two eggs, 1 lump of butter, ½ teacup sugar, 1 heaping teaspoon carbonate of soda, 1 lb. of flour, salt, 1 heaping teaspoon cream of tartar, 1 pint milk (or milk and water).

Rub together the dry ingredients. Beat up eggs and mix well with the milk, beating both together also. Then dredge in gradually with the hand the dry ingredients, stirring all the time.
Heat griddle well, rub over till quite greasy with a piece of bacon fat. Drop the mixture on griddle in spoonfuls from a tablespoon. A minute or two will brown them. Then turn over and cook other side.

**CANADIAN WAR CAKE**

Two cups brown sugar, 2 cups hot water, 2 tablespoons lard, 1 lb. raisins, cut once, 1 teaspoon salt, 1 teaspoon cinnamon, 1 teaspoon cloves.

Boil these ingredients 5 minutes after they begin to bubble. When cold add 1 teaspoon soda dissolved in 1 teaspoon hot water, and 3 cups of flour.

Bake in 2 loaves, 45 minutes in a slow oven.

**SERBIAN CAKE**

Mix together the yolks of 8 eggs, 1 cup of sugar, 7 tablespoons of pounded hazelnuts, 1 cup flour. Add the beaten whites of the eggs. Cook this in shallow pans and put between the layers and on the top a cream made as follows:

Boil 10 minutes $\frac{1}{4}$ lb. pounded nuts with 1 cup of milk. Put aside to cool. Cream $\frac{1}{4}$ lb. butter, add 2 tablespoons of rum and 1 teaspoon vanilla. Mix this with the boiled milk and nuts. Add fine sugar until stiff enough to put between the layers.
of cake and then add more sugar to make it stiff enough for the top. Sprinkle the top and sides of the cake with chopped nuts.

**RAVIOLI DOLCE**

Take ½ pound of flour, 1 tablespoon of butter, and 2 tablespoons of lard. Work this into a paste and roll out thin.

Take ½ pound of curds, add 1 egg, and the yolk of a second egg, 2 tablespoons of granulated sugar, a few drops of extract of vanilla. Mix well together and add to the paste as for other ravioli. Then fry in lard until a golden brown. Serve with powdered sugar.

**CHESTNUTS**

(Italian)

Take 40 chestnuts and roast or boil them over a slow fire. Remove the shells carefully, put them in a bowl, and pour over them ½ a glass of rum and 3 tablespoons of powdered sugar. Set fire to the rum and baste the chestnuts constantly as long as the rum will burn, turning the chestnuts about so they will absorb the rum and become coloured.
GNOCCHI OF MILK

One cup of milk, 1 level tablespoon of powdered starch, ½ teaspoon of vanilla, 2 yolks of eggs; 2 tablespoons of sugar.

Put all these ingredients together into a saucepan and mix together with a wooden spoon for a few minutes. Then put on the back of the stove where it is not too hot, and cook until the mixture has become stiff. Cook a few minutes longer; then turn out onto a bread-board and spread to a thickness of an inch. When cold cut into diamonds or squares. Butter a baking-dish, and put the squares into it overlapping each other. Add a few dabs of butter here and there. Put another layer of the squares in the dish, more dabs of butter, and so on until the dish is full. Brown in the oven.

ALMOND PUDDING

(Italian)

Two ozs. of ground almonds, sugar to taste, 3 eggs, ½ pint of cream, 1 dessert-spoonful of orange-juice, blanched almonds, shredded candied peel.

Separate the yolks of the eggs, add 1 tablespoonful of castor-sugar, the ground almonds, and the cream gradually. Whisk the whites stiffly, stir them lightly in, and add more sugar if necessary.
Have ready a mould well buttered and lightly covered with shredded almonds and candied peel, then pour in the mixture. Steam gently for 1½ hours, and serve with a suitable sauce.

**CHESTNUT FRITTERS**

*(Italian)*

Take 20 chestnuts and roast them on a slow fire. Remove the shells and put them into a saucepan with 1 level tablespoon of powdered sugar and ½ glass of milk and a little vanilla. Cover the saucepan and let it cook slowly for more than a half-hour. Then drain the chestnuts and pass them through a sieve. Put them back in a bowl with one tablespoon of butter, the yolks of 3 eggs, and mix well without cooking. Allow them to cool, and then take a small portion at a time, the size of a nut, roll them, dip them in egg, and in bread-crumbs, and fry in butter and lard, a few at a time. Serve hot with powdered sugar.

**CHESTNUT CREAM**

*(A favourite Florentine pudding)*

Cut 1 lb. of chestnuts lightly with a knife; put them in a saucepan and cover with cold water; boil 5 minutes. The outer and inner skins should now peel easily.
Cover the peeled chestnuts with milk, add a little vanilla, let them boil in a covered pan until tender and the milk reduced. Now crush the chestnuts in the saucepan and add ¼ lb. powdered sugar. If the purée is too thick add a little milk, but it should be stiff enough to form into a border around the dish in which it is to be served.

In the centre of the dish heap whipped cream lightly sweetened and flavoured with vanilla. The chestnut border may be made in an ornamental form by a pastry bag and tube.

**TAPIOCA PUDDING**

*(French)*

**Boil** 1½ pints of milk with 3 oz. of sugar and two even tablespoons of butter. Stir in gradually 3 oz. of fine tapioca.

Place the saucepan on a slow fire and simmer 15 minutes.

Pour the mixture into a basin and add ½ cup stoned raisins, the grated rind of 1 lemon, 1½ oz. finely cut candied orange-peel, one whole egg, 3 yolks; mix all together. Beat the 3 whites stiff and add to the mixture.

Pour into a mould which has been buttered and well sprinkled with powdered sugar and steam 45 minutes. Serve with any sweet sauce.
With a larger quantity of raisins this resembles an old time "Whisper Pudding." So called because the plums were close together.

**GINGER ICE-CREAM**

(Canadian)

Make a pint of custard. When it is cold add $\frac{1}{2}$ pint unsweetened condensed milk, $\frac{1}{2}$ pint unsweetened condensed cream, 2 tablespoons of chopped preserved Canton ginger, and 4 tablespoons of the syrup from the ginger jar.

Freeze.

**ALMOND CAKE**

(Canadian)

The ingredients are: Whites of 10 eggs, 1 cup of flour, 1 ½ cups of sugar, 1 teaspoonful of cream tartar; the method of mixing similar to angel cake. Bake in 3 layers.

For the filling: Yolks of 4 eggs, 1 tablespoon of sugar, 2 teaspoons of corn-starch mixed in enough milk to moisten, 1 pint of cream. Heat the cream in a double boiler, then add other ingredients, stir constantly and do not let it thicken too much; add a few drops of almond flavouring and $\frac{1}{2}$ cup of chopped almonds.

For the frosting: White of 1 egg beaten stiff,
1 cup of sugar with enough water to melt it. Boil 2 minutes. Stir half of it into the egg, let the remainder boil thick. Add all together and beat to the right consistency; flavour with sherry or Madeira.

QUEEN CAKES
(English)

Melt 4 oz. of butter, then add 4 oz. of corn flour, 4 oz. flour, 6 oz. sugar, 3 eggs, $\frac{1}{8}$ of a teaspoonful of lemon-juice, $\frac{1}{8}$ of a teaspoonful of lemon extract, 1 small teaspoonful of baking powder. Beat well for 10 minutes and then bake in well-buttered patty pans in a warm oven.

FRANCESCAS

Mix together 2 eggs, 1 cup of sugar, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of flour (scant), 2 squares of melted bitter chocolate, and 1 cup of chopped (not too finely) walnuts. Bake on well-buttered paper in moderate oven. Cut in squares while hot.

OAT CAKES
(Canadian)

Cream 1 cup of sugar with 1 tablespoonful of butter, add 2 cups of rolled oats, a few drops of bitter almond, 2 scant teaspoons of baking powder,
then the yolks of 2 eggs, lastly the whites beaten stiff. Drop on buttered paper and bake until a good brown.

**GATEAU POLONAIS**

Proportions: \( \frac{1}{4} \) lb. of almonds, \( \frac{1}{4} \) lb. of sifted sugar, 2 tablespoons of orange water, 2 dessert-spoons of water. Pound the almonds, moistening them with the water and orange water; mix in the sugar. Take \( \frac{1}{2} \) lb. of puff paste, divide it into two parts one a little larger than the other. Roll the smaller piece to the thickness of \( \frac{1}{8} \) inch, lay it at the bottom of a round baking sheet, spread on it the almond paste to within \( \frac{1}{2} \) inch of the border, moisten the border; roll the other piece of pastry to twice the thickness of the lower piece, place it over the almonds, join by pressing lightly on the edges of the two pieces of pastry; brush over the top with yolk of egg. Bake in a good oven from 25 to 30 minutes; an instant before taking out, powder some sugar on the top to glaze it.

**ANISE CAKES**

*(French)*

Beat well together \( \frac{1}{2} \) lb. flour, \( \frac{1}{2} \) lb. sugar, and 3 eggs. Add aniseed to taste. Drop on
buttered pans, making small round cakes and bake slowly.

GORDON HIGHLANDER GINGERBREAD

Put in a mixing bowl $\frac{1}{2}$ a lb. of flour, 2 oz. of brown sugar, 2 oz. peel, $\frac{3}{4}$ of an egg or 1 small egg, well beaten, $\frac{1}{2}$ teaspoonful of soda mixed with $\frac{1}{4}$ of a cup of milk, $\frac{1}{4}$ oz. each of ginger, mace, and cinnamon, then beat into this slowly 3 oz. of butter that has been warmed in $\frac{1}{2}$ pint of molasses.

Bake very slowly in a tin lined with buttered paper.

SCOTCH SHORT BREAD

Beat to a cream $\frac{1}{2}$ lb. of butter and 1 lb. of flour and 5 oz. of sugar (fine), add 4 oz. ground almonds, mixing all thoroughly together. Roll out into 3 cakes about $\frac{1}{2}$ inch thick. Ornament around the edges and prick the top with a fork. Bake in a moderate oven until a nice brown, about 20 to 30 minutes.

CRAMIQUE

(Belgium)

Mix together $\frac{1}{4}$ of a cup of sugar, $\frac{1}{3}$ of a cup of butter, 1 cup of milk, $\frac{1}{2}$ teaspoonful of salt, 1 yeast cake dissolved in $\frac{1}{2}$ a cup of warm water,
2 pounded cardamon seeds, and let rise. When light add 1 cup of seeded raisins and enough flour to make a stiff batter. Let this rise until it is twice the size, then shape in a round loaf and bake. Brush over the top with the yolk of an egg.

**GAUFRES**

½ lb. flour, ¼ lb. sugar, a little salt, ¼ lb. butter, 2 whole eggs, 1 yolk, 1 teaspoonful brandy, 1 teaspoonful warm water, ½ pint milk.

Mix all in basin to a liquid paste, beat well until creamy.

Heat the waffle irons, butter them lightly, pour into the middle a teaspoonful of the mixture; cook to a golden brown on both sides of the cakes. When done, should be quite thin like an ice cream wafer. These are delicious but it is necessary to have the proper irons.

**PETS DE NONNE**

Proportions: 2½ cups water, 3 oz. butter, 1¼ oz. sugar, a pinch salt, grated rind 1 lemon, ½ lb. flour, 4 whole eggs. Boil together the water, butter, sugar, and salt for two minutes.

When the liquid is boiling remove the stew-pan from fire and add the flour all at once, then the
lemon peel. When half cool add the eggs one by one.

Drop by spoonfuls in hot frying fat, which must not be too hot. When a golden brown remove from fire, drain, and roll in fine sugar.

**Brioche de la Lune**

Dissolve 2 yeast cakes in 1 cup of warm water; mix this into ¼ lb. of flour, a pinch of salt, 1 even tablespoon of sugar and 2 pounded cardamom seeds. Put 2 dessert-spoonfuls of warm water in a bowl and place the dough in it and put in a very warm place to rise. Then work soft ¾ of a lb. of butter and mix into it 8 eggs and ¾ of a lb. of flour by degrees so that a smooth paste is obtained; when the paste is smooth and shining add to it the yeast, butter, and 1 dessert-spoonful of cream.

Leave in gentle temperature 4 or 5 hours or until the dough has risen to twice its size.

Roll out on a board ¼ of an inch thick, spread thinly with softened butter, then turn the edges over to the center to make 3 layers. Roll out ½ an inch thick. Cut into small squares. With a wet finger make a hole in the center of each; into this hole put a piece of the dough in the shape of a little pear; brush the top lightly with the yolk of egg. Let it rise again and then bake in a moderate oven about 20 minutes.
VICTORIA SCONES

(English)
Two cups of flour, 4 teaspoonsful of baking powder, 2 teaspoonsful of sugar, \( \frac{1}{2} \) teaspoon of salt, 4 tablespoonsful of butter, 2 eggs, \( \frac{3}{4} \) cup of cream.

Mix and sift together flour, baking powder, sugar, and salt. Rub in butter, add beaten eggs and cream. Roll out on floured board \( \frac{3}{4} \) in. thick, cut out with a small biscuit cutter, and brush over with white of egg. Bake in a hot oven 15 minutes.

NUT BREAD

(New England)

Mix 3 cups of flour with 4 teaspoonsful of baking powder and 1 teaspoonful of salt.

In another bowl beat together \( \frac{1}{2} \) cup of sugar, 1 egg, 1 cup of milk, and 1 cup of English walnuts broken in pieces. Add the dry ingredients to this mixture and let rise 20 minutes, then bake in a loaf 30 to 40 minutes.

BRAN MUFFINS

(New England)

Mix 2 cups of bran, 1 cup of flour, 1 cup of milk, \( \frac{1}{2} \) cup molasses, 1 teaspoon of soda, and a pinch of salt.
Bake 20 minutes.
To this may be added some chopped nuts and raisins.

SCOTCH SCONES

Mix 3 teaspoons of baking powder with 3 cups of flour. Rub in 1 tablespoon of butter, add 1 cup of currants or raisins, 1 beaten egg, and enough milk to make a paste to roll out. Cut into squares or rounds and bake in a quick oven.

BLINNI
(Russian)

Mix together 2½ cups of tepid milk, 4 cups of flour with ½ a yeast cake and put in a warm place to rise 6 or 8 hours. One hour before cooking add 2 cups of warm milk and 1 tablespoon of salt. Fry like ordinary pan cakes. Serve very hot one on top of the other, well buttered.

Blinni are spread with soured cream, and smoked salmon or caviare is usually served with them.

BAKED HOMINY
(New England)

A good way to prepare any cereal for children. Put a pint of milk with 2 teaspoons of sugar and one of salt in a saucepan on the fire—when at the
boiling point add 6 oz. of hominy; let it cook about ten minutes.

Remove the saucepan from the fire, add a tablespoonful of butter and three eggs. Pour this into a baking pan and bake about 20 minutes.

Baked hominy may be served with meats or fish.

**MARRONS GLACÉS**

Put the chestnuts on the fire in cold water, boil 5 minutes, take them out, and while hot strip them of their outer and inner skins. Put them in a big saucepan containing a syrup of the proportion of ½ lb. of sugar to 1 quart water and 1 teaspoonful of butter, when they come to the boiling point remove to the back of the stove. Use a large quantity of the syrup to the quantity of chestnuts. This syrup should diminish very slowly. When it has become very thick take out the chestnuts and drain them, add a little vanilla to the syrup. Now pour boiling water over the chestnuts to remove the syrup which covers them. Dry them well. Beat the thick syrup until it is opaque, then roll the dry chestnuts in it; remove with a skimmer and let them dry on a sieve.

Prunes may be treated in the same way.

**SMALL CUCUMBER PICKLES**

Put 1 pint of salt on ½ of a bushel of small green cucumbers, cover them with boiling water, and let
them stand over night. Drain off the water and put them on the stove, a gallon at a time, in cold vinegar, to which add a lump of alum the size of a small hickory nut. Let them come to a boil, then take out and place in a stone jar. Have on the stove a gallon of the best cider vinegar, to which add about 2 lbs. of brown sugar, let come to a good boil. Take out the seeds of 4 red peppers and 2 green peppers, cut them in rings, cut in pieces 1 horse-radish root, pour boiling water over them, and let stand 15 minutes; drain off, add ½ cup of white mustard seed, a few whole cloves, and some cinnamon sticks. Then put all of this mixture on the pickles, cover them with boiling vinegar, and put away. Two or three cloves of garlic put in the jar are an addition.

PRESERVED STRAWBERRIES

(French)

These berries will remain whole. Prepare a basin of lime water. When the lime water is cool put in the strawberries and let them stand ¼ of an hour, then rinse them an instant in fresh water, drain them, taking care not to bruise the fruit. Take an equal amount of sugar to the amount of berries. To each pound of sugar, add 1 cup of water, boil until a very thick syrup, then add the
berries. Cook 5 minutes, pour into sterilized jars and seal.

**Rhubarb Jelly**

*(English)*

Rhubarb, sugar, and 1 teaspoonful powdered alum.

Wash and cut the rhubarb in small pieces; wash again, and boil it over a slow fire with a breakfast-cupful of water till well cooked and all the juice extracted; let it drip all night through a jelly bag; to each good ½ pint of juice add 1 lb. of sugar, and add the alum to the whole; stir till it comes to the boil, and let it boil for 10 minutes; pour into pots.

**Tomato Soup for Canning**

*(New England)*

Put in a preserving kettle ½ bushel of ripe tomatoes, 2 bunches of celery (leaves and all), 30 sprays of parsley, 4 or 5 sweet green peppers, 20 onions, 1 clove of garlic, 12 whole cloves, ½ stick of cinnamon, 30 bay leaves, 1 teaspoonful of whole black pepper; boil this 4 hours, strain through a sieve, and add 1½ cups of flour, one cup of sugar, 1 lb. of butter, and 5 tablespoonsful of salt. Cook ½ hour longer and seal in sterilized jars.

This is a good soup and will keep all winter.
BUDO CUP

To 1 pint bottle of dry ginger ale, add 1 pint bottle of grape juice, juice of 1 orange, 1 lemon, 2 tablespoonsful of Jamaica rum, and 1 bottle of effervescent water.