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THE KITCHEN

(Concluded)

and when slightly cooled adding a tablespoonful of curaçoa.

GALETTES.—Rub to a powder four cupfuls of flour and one cupful of well-washed butter. Moisten with half a cupful or a little more of ice-water and knead well. Let stand for ten minutes until slightly softened, roll into a thin sheet; cut in three-inch squares, sprinkle with sugar, dust with cinnamon and bake in a moderate oven for twenty minutes. Serve warm with chocolate.

ALMOND BISCUITS.—Blanch two ounces of sweet almonds and half an ounce of bitter almonds and pound to a paste. Add one cupful of sugar and the beaten yolks of five eggs; beat for five minutes, mix in thoroughly four tablespoonfuls of sifted flour and lastly stir in the beaten whites of five eggs. Bake in small fancy shaped moulds, using a tablespoonful of the batter for each biscuit.

CHOCOLATE BISCUIT.—Put into a bowl three-quarters of a cupful of sugar, the zest of a lemon, three ounces of grated chocolate and the yolks of six eggs; beat with a spatula for five minutes, add the stiffly beaten whites of six eggs and beat five minutes longer; now add two and a half cupfuls of flour and stir for five minutes, "until the ingredients are thoroughly incorporated," says the quaint old recipe. Bake in

little paper cases set on a baking-sheet.

For small cakes melted fondant makes the best icing—it is creamy in taste and looks and keeps moist for days if covered. To make it proceed as follows: Place four cupfuls of sugar and one cupful of water in a granite kettle, set over a slow fire and bring to a boil; after it has boiled five minutes begin testing in cold water, and when a little dropped into the water can be worked to a "non-stickable" soft ball, it is ready to be turned onto a platter well chilled with ice-water; stir with a wooden spatula until a creamy paste results, then knead with the hands to a fine-grained soft, elastic mass. This can be kept for a week if covered with a damp cloth and set in a cold place. Melt for use by placing in a double boiler, add the desired flavoring and stir constantly until soft enough to spread, which must be done rapidly as it hardens quickly. A delicious chocolate icing can be made by adding half a cupful of melted fondant to half a pound of the best chocolate melted over hot water and flavoring with vanilla. When boiling the syrup for fondant the greatest care must be used to not jar the kettle. The sugar that boils against the sides must be carefully washed down with a brush that has been dipped in ice-water.

FRANCES E. PECK.

FROM A SOUTHERN KITCHEN

WASHINGTON CAKE.—Take five cupfuls of flour, three cupfuls of sugar, half a cupful of butter, three gills of milk, a quarter pound each of raisins, citron and currants, three eggs, one teaspoonful of yeast powder. Flavor to taste.

SALLY LUNN.—Four eggs, one teaspoonful of sugar, half a tablespoonful of butter, one cupful of milk, flour to make like sponge-cake batter, two teaspoonfuls of yeast powder. Bake in a moderate oven and serve warm, for high tea.

STRAWBERRY JAM.—To every pound of fruit allow three-quarters of a pound of sugar, also one pint of red currant juice to every four pounds of the berries. Boil the currant juice with the strawberries for half an hour, stirring all the time, then add the sugar and boil twenty minutes longer, skimming carefully. Put in small jars or tumblers with paper wet in brandy laid on top, or paraffine. The currant juice may be omitted.

APPLE SOUFFLÉ.—This dish is pleasant and wholesome for the children's lunches. Stew the apples as if for sauce, adding a little lemon peel and juice. Spread the stewed apples high around a baking-dish. Make a custard of the yolks of two eggs, a pint of milk, a pinch of cinnamon and a tablespoonful of sugar. Let the custard cool and then pour it into the dish with the apples. Beat the whites of the eggs and spread over the top, sprinkling with sugar, and set it in the oven to brown. The apples

should be about an inch thick at the bottom and sides of the dish.

GOOD CORNBREAD.—Take one pint of corn-meal, one tablespoonful of flour, three teaspoonfuls of melted lard and one teaspoonful of salt. Pour enough boiling water on the meal to scald it all through, then soften with milk, allowing only enough to make the dough moderately soft, not real thin. Lastly add two well-beaten eggs and two teaspoonfuls of yeast powder, and bake not over an inch and a half deep, very brown and crisp.

CHICKEN "TERRAPIN."—Boil a fine, large, tender chicken; when done and while yet warm, cut it from the bones into small pieces, as for chicken salad. Put it into a stewpan with one gill of boiling water. Stir together, until perfectly smooth, a quarter of a pound of butter, one teaspoonful of flour and the yolk of one egg—adding this to the chicken and stirring all well together. Season with salt and pepper (celery salt preferably). After letting it simmer about ten minutes, add half a gill of Madeira wine, if liked, and serve hot.

CORN OYSTERS.—Grate the corn from six ears and mix it with the yolks of four eggs, beaten thoroughly; adding two tablespoonfuls of flour and seasoning with pepper and salt. Whisk the whites to a stiff froth, stir them in and put a tablespoonful of the mixture for each oyster in the pan of hot lard and fry to a light brown.

M. V. DORSEY.