

# A YORKSHIRE COOKERY BOOK

Collected by Mary Milnes Gaskell

1916  
(fifth edition 1925)

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Nearly 750 Recipes.

Proceeds devoted to the assistance of Ex-Soldiers.

PRICE 2/6 (or Post Free, 2/8).

Yorkshire Cakes, Puddings, Luncheon, Breakfast

and Supper Dishes, Invalid Cookery,

Preserves, Home-made Wines, Household hints, &c.

Sanderson & Clayton, Ltd., Publishers, Wakefield.

1st Edition (2000 Copies), published July, 1916.

2nd Nov., 1916.

3rd Dec., 1916.

4th Nov., 1919.

5th Sept., 1925

Copies of this book may be had from:-

Miss HANNAN, Cross Square, Wakefield.

Misses M. & R. RICHARDSON, Highfield Road, Horbury.

And from any Booksellers, or direct from the Publishers-

SANDERSON & CLAYTON, LTD., INGS ROAD, WAKEFIELD.

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# Introduction

This little Book of Cookery Recipes is issued with the object in the first place of helping the Funds of the Women's Patriotic Guild (a Branch of Queen Mary's Needlework Guild), at 178 Westgate, the house that has been kindly lent to us by the Corporation of Wakefield, where garments are being made for our Soldiers at the Front, and for the wounded in the Hospitals.

I was also anxious to make a collection of Recipes that would be useful in households where economy is studied, and owing to the kindness of many friends and helpers, I hope to accomplish both objects.

Most of the Recipes and Subsriptions of 1s. have been sent to me by people living in the West Riding, and in some cases I know the 1s. could ill be spared. Let me tell one story that I heard. In a house where there are several young children, and the greatest frugality has to be practised habitually, an offer was made to the lady who was collecting for the book. "I'd like to give you somethin' for't book if it's to help 't lads at t' front." "But I'm sure you've enough to do to make ends meet" remonstrated the visitor. "Aye, but you can always give summat if you try." And this woman, with her large household of hungry mouths, insisted upon giving a recipe and 1s. Later on one of her boys asked, "Mother, aren't we having no ginger-cake this week?" "No lad, I give some money to help to send shirts and socks to t'soldier's" was the reply. "Never mind, Mother, we'll willingly do without cake if it's to help t'brave lads at t'front," said the boy.

There are plenty of people who are willing to deny themselves luxuries in this country, and if there are some women who grumble about "this

jiggering old War which stops you getting anything you want," there is one comfort - their numbers are probably small.

I have taken some Recipes from French books, and several from very old collections of Recipes. There is one from a roll of ancient English Cookery, dated about 1390, which I have inserted as a curiosity. Such recipes have little practical value, as the quantities are so seldom given, but it is interesting to see how all through history Cookery was esteemed as a high art. The luxury of the Romans is well known, and their food was most elaborately dressed. Fish was conveyed for their tables by men who ran all the way from the coast, in order that the fish might be brought alive to the cooks. It was the fashion also to make one thing pass for another. At a supper given by Petronius, "the cook sent up a fat goose, fish and wild fowl of all sorts in appearance, but still all were made out of the several parts of one single porker."

Some of the kings were famous for their elaborate cuisine, William the Conqueror, William Rufus, and Richard II. kept very good tables, and the nobles and prelates were not slow to follow their example.

Subtleties were a great feature in the banquets of the 15th century. They were frequently made of sugar and wax and were designed to give pleasure to the eye as well as the taste. "A pelican sitting on her nest with her young," and "an image of St. Catherine holding a book and disputing with the Doctors," are instanced as two subtleties in an old book.

In spite of great luxury in the way of food, manners at table developed slowly, as is shown by the different books written upon the subject. Forks were introduced into Italy in the 11th century, but they were not common in England even in the 17th century.

Charles the XII. of Sweden, buttered his bread with his thumb, and the early books on table etiquette show that there was a very imperfect standard of manners. Those who sat at table were to wash their hands before the meal, not to speak with their mouths full, not to put too much on the trencher at once, not to drop sauce or soup on their clothes. Bread served at the table was not to be broken or bitten off

the loaf. Big "tranchers" of bread were cut to serve as plates, and on these the meats were placed; in time they became soaked through with the gravy, and after the meal was over these "tranchers" were distributed amongst the poor.

It is recorded that the Queen of Charles V. of France (the Wise) "agreeable to an old and laudable custom, for preventing any idle or loose thought at table had a learned man, who, during the meal, related the actions, or made an eulogium on some deceased person, especially of one eminent in piety." This custom may have had its disadvantages, but I should prefer it to the music which so often accompanies a meal at the present day.

I should like to take this opportunity of offering my warmest and most grateful thanks to all those ladies who have helped me by collecting and contributing Recipes and Funds for this book. My thanks also are due to Mr. Hermann Senn, G.C.A., A.I.J., for his kindness in allowing me to include some Recipes from his book, "Cookery for Invalids and the Convalescent," and I wish to acknowledge at the same time the kind permission which has been given to me to insert some Economical Recipes from the Handbook for Housewives, which is issued by the National Food Economy League.

To the good Housewives of the West Riding, who, in the words of an 18th Century Preface, study "the art of adorning their tables with a splendid frugality," I commend this Book of Recipes, begging them to remember that every 1/6 spent upon a copy will go to help in supplying much needed garments to our men at the Front.

MARY MILNES GASKELL

Thornes House, Wakefield,

1916

Inquiries about A Yorkshire Cookery Book have been so numerous and so continuous that I feel there is ample justification for bringing out another Edition (the 5th).

Once more Messrs. Sanderson & Clayton, Ltd., are going to print the Book for me, and I have pleasure in acknowledging the help they have given me, and the interest they have always shown in the publication of this little Volume.

Excepting for a few small details which include the change in the price owing to the increased cost of production, I have made no alterations, as I think the original subscribers may like to see the book practically as it was when first published. The royalties paid to me on the sale of copies will be devoted to the assistance of Ex-Soldiers. I recall with gratitude the help given to me at Westgate during the War, and I hope the new edition of "A Yorkshire Cookery Book" will meet with as warm a welcome as its predecessors.

MARY WARD.

July, 1925.

(MARY MILNES GASKELL)

## RECIPE FOR MAKING AND PRESERVING FRIENDS.

Select some sound hearts, be very careful not to bruise them with unfeeling words. Take the milk of human kindness, one heartful; add to this plenty of tact, warm the mixture with sympathy, but do not let it get too hot at the first, else it will only ferment mischief. Knead it with plenty of the Oil of Unselfishness to make all smooth, and beware of jars.

The mixture should be kept in a warm corner of the heart, and years only serve to improve the flavour of friends thus preserved.

H. P. WAINWRIGHT,

99, Horbury Road,

Wakefield.

## **Transcriber's note**

Transcribing this book has been an unexpected pleasure. I was born in Wakefield in 1960 and grew up in Horbury; the names of streets and families are very familiar to me. I went to school with descendants of many of these contributors; in one case a favourite teacher's family appears. I found nothing from my own family - from Normanton and Horsforth before Wakefield - but found one recipe from the Wakefield street in which I was born and a number from the Vicarage at Horbury Bridge where I lived for ten years.

I have attempted throughout to maintain the spacing, punctuation, abbreviations, and general typographical layout as used by the original publisher. The scanning and optical character recognition of such an old and fragile book is tricky, but any errors in transcription are mine alone.

## **Weights and Measures**

All measurements here are of course Imperial; pounds (lbs.) and ounces (ozs.); pints, gills, and quarts. A dram is a sixteenth of an

ounce (it's used in some of the wine recipes). American readers should remember that the Imperial pint is twenty ounces and not sixteen; a gill is a quarter of an Imperial pint and so five fluid ounces; and a quart is two Imperial pints.

In the UK, dried goods are traditionally measured by weight and only rarely by volume; that is usually reserved for fluids.

I grew up as the UK changed from Imperial to metric measures in the early seventies so translation is automatic for me, but to assist with metric conversion: an ounce is approximately 28 grams; a pound approximately 454 grams, and a pint approximately 568 millilitres.

At the time (and long after I left home), yeast was always sold as live yeast; about an ounce sufficed for a large loaf. An equivalent today is perhaps one of the 7 gram packets of dried yeast.

As for the occasional '1d. worth of...' - that's a penny worth, and at this point your guess is as good as mine.

Neil Barnes, Potsdam, Germany

December 2021

# Soups.

## BARLEY SOUP.

Put into a saucepan 2 heaped tablespoonfuls of margarine, allow to melt and add  $2\frac{1}{2}$  heaped tablespoonfuls of flour, with half-a-cupful of pearl barley, stir for a few minutes on the fire, add  $1\frac{1}{2}$  quarts of stock and  $\frac{1}{2}$  pint of water and stir until it begins to boil; at this point, put on the side of the fire and simmer slowly for an hour and a half; just before serving add one cupful of milk or buttermilk and one egg. Season with salt and pepper.

(French Recipe Book).

## CHANTILLY SOUP.

1 pint of red lentils,  $1\frac{1}{2}$  ozs. of butter, 1 large onion, 1 quart of stock,  $\frac{1}{2}$  pint of milk, 1 yolk of egg, piece of celery. Mix 1 oz. of butter in a saucepan, add lentils, onion cut up, and celery. Stir, without browning, for 5 minutes, then add stock. Simmer gently for  $2\frac{1}{2}$  hours until tender, and rub through a hair sieve. Return soup to saucepan, make hot. Beat yolk of egg with milk and stir in; cook until soup

nearly reaches boiling point, but do not boil. Take off fire and add the other 1/2 oz. of butter in scraps. Stir well together. Season and serve.

Mrs. CHALKER, Medindie, Sandal.

### **ECONOMICAL VEGETABLE SOUP.**

Turnip, carrots, cabbage, 2 onions, 1 parsnip, potatoes, 1 teacupful rice, 1 dessertspoonful sugar, 1 teaspoonful dripping. Put into pan 10 breakfastcupfuls of water with vegetables cut small, sugar, and dripping. Let whole boil two hours. 1 cup of milk to be added last.

Mrs. EDWARD JACKSON, Winterbourne, Morley, near Leeds.

### **FRENCH PEASANTS' SOUP.**

Soak 2 cupfuls of haricot beans in a quart of water, first well washing the beans. Next morning put them with water into a deep saucepan, add a breakfastcupful of turnip cut small, 2 large onions (sliced), 4 leeks (the white part only), and stalk of blanched celery, also chopped small, and a sprig of parsley and thyme tied together in a piece of muslin. Well cover with water and boil slowly until tender, stirring frequently. Toast a slice of bread very crisp and brown. Spread it liberally with dripping, put this into the soup, and boil slowly again until the toast is broken up. Take out the parsley and thyme, press the soup through a sieve, season with salt and pepper, and, if you think it necessary, add 1/2 pint of milk. Return to the saucepan and heat up before serving.



S.C., 2, Northgate, Wakefield.

## JARDINIERE.

Prepare a white sauce in the following manner:- Take a piece of butter or margarine, the size of half an egg, put it in a stewpan with a level tablespoonful of flour and stir over a slow fire, or a low gas jet, until well blended; then add by degrees from  $\frac{1}{2}$  to  $\frac{3}{4}$  of a pint of good white stock (warm), season with salt and pepper, and add  $\frac{1}{2}$  teaspoonful of vinegar.

Place in the sauce 2 medium-sized carrots and one turnip cut into small cubes, a minced onion,  $\frac{3}{4}$  of a teacupful of haricot beans, and the same quantity of dried green peas previously soaked and partly cooked, and a few thinly-sliced kidney beans. Add a lump of sugar and let all simmer slowly for an hour and a half, or until the vegetables are tender. Before serving, draw the pan to the side of the stove and thicken the sauce by stirring in the yolk of an egg mixed with a little milk. Do not allow the contents of the pan to boil after the egg is added. Serve in a hot, tureen with fried bread. Any other vegetables to hand may be added to the jardiniere, and the flavour may be varied by the addition of a tomato or a few button mushrooms.

Mrs. W. H. Brown, Woodthorpe Grainge, Wakefield.

## LENTIL SOUP.

Place 1 lb. of lentils into water overnight, drain off the water and put them into a pan with a quart or more of water, 2 carrots grated,

small piece of turnip, a small onion, a little parsley and 2 or 3 pieces of celery, also a small tablespoonful of dripping. Let all simmer together about 1½ hours or less if the vegetables are soft, then rub through a colander; if too thick add a little stock or milk.

Mrs. Kemp, Grove House, Horbury.

### **LENTIL SOUP.**

¼ lb. lentils, 1½ pints water, ½ carrot, ¼ oz. dripping, bouquet of herbs, 1 clove. Fry onion until all the fat is absorbed. Add lentils and water. Bring to the boil and simmer until tender. Cook 1 to 1½ hours. Skim and stir occasionally. Thicken with ½ tablespoonful rice flour. Mix it with a little cold water, and add some of the lentil liquid. Return to the pan and simmer again. Pass through sieve, season, and re-heat. N.B. Stock may be used instead of water.

Miss BLACKBURN, Wells Road, Thornhill, Dewsbury.

### **OXTAIL SOUP (STOCK).**

1 Oxtail, 1 small carrot, 1 small turnip, 2 quarts of water, ½ teaspoonful of salt, 1 teaspoonful of bovril, ½ lb. of shin beef, 1 small onion, 1½ ozs. of butter, 1 oz. of flour, 1 oz. of potato flour, ½ teaspoonful of pepper, few drops of browning.

Mrs. FAIRLESS, Co-operative Street, Horbury.

## MUTTON BROTH.

Take 2 lbs. of scrag of mutton; to take the blood out, put it into a stew pan, and cover it with cold water; when the water becomes milk warm, pour it off, skim it well, then put it in again, with 4 or 5 pints of water, a teaspoonful of salt, a tablespoonful of best grits, and an onion; set it on a slow fire, and when you have taken all the scum off, put in two or three turnips; let it simmer very slowly for two hours and strain it through a clean sieve. Thicken with rice, pearl barley, or oatmeal.

(From a book published in 1823)

## PLAIN CONSOMME.

Take 3 lbs. of shin beef, cut into small pieces. Fry slightly in a stock pot with carrot, turnip, and 2 onions, until brown. Then cover with water and simmer all day with 1 stick of celery and two or three leeks, also any spare egg-shell (not lime eggs). Strain at night through a fine sieve and cloth. Next day clear it with the white of an egg. This makes about 2 quarts of really nice soup.

Mrs. WILSON, Thornes House Gardens, Wakefield.

## POTAGE SAVOYARD.

Wash and peel 6 potatoes, medium size. Boil them in sufficient water to keep them covered. At the end of 40 minutes crush them so as to get a smooth paste. Add to this 1 $\frac{1}{2}$  pints of stock. Stir well and when it boils draw to the side of the fire. Season with salt and pepper, and add  $\frac{1}{2}$  cupful of milk or buttermilk and a piece of margarine as big as a walnut.

(French Cookery Book).

## POTATO SOUP.

1 $\frac{1}{2}$  pints white stock,  $\frac{3}{4}$  lb. peeled potatoes, 1 small onion, 2 pieces celery,  $\frac{1}{4}$  pint milk or cream, 1 oz. butter, salt and pepper. Slice the onions, potatoes, and celery, toss in a pan in which the butter has been melted, for five minutes, then add the stock and simmer  $\frac{1}{2}$  an hour. Rub through a fine sieve, add the milk warmed and seasoned, then re-heat and serve with fried croutons.

Mrs. SCARLETT, Beech House, Wakefield.

## PEA SOUP.

Soak  $\frac{3}{4}$  of a pint of peas (dried yellow) in cold water for one night. Put to boil on the fire with 2 $\frac{1}{4}$  pints of water, and an onion with a clove

stuck in it, 1 carrot, a bit of turnip. Cook on a moderate fire till peas, etc., are tender. When they are cooked, pass through a colander and then put back into the saucepan with  $\frac{3}{4}$  of a pint of milk. Buttermilk does nicely, cook for a few minutes. Season with salt. Finish with a bit of margarine the size of a big walnut. Then pour hot over some little bits of fried bread.

From a French Cookery Book.

## RICE SOUP.

Put into a saucepan a piece of margarine as big as a walnut and an onion finely chopped. Brown the onion lightly. Add a cupful of rice that has been washed. Turn it a few moments on the fire, then pour in  $1\frac{1}{2}$  pints of stock and 1 gill of water. Cook slowly for about  $\frac{1}{2}$  an hour; season with salt and pepper, and add 3 teaspoonfuls of cheese, and stir well. A cupful of buttermilk can be added with advantage.

(French Cookery Book).

## SCOTCH BROTH.

3 lbs. scrag end of mutton, 3 quarts water, 3 onions, 2 carrots, small piece of celery,  $\frac{1}{4}$  lb. pearl barley. Cut the mutton into small pieces and vegetables, and cook slowly for 4 hours. Soak the pearl barley for a few hours and simmer for 2 hours. Add pepper and salt to taste.

Miss RICKUSS, St. Mary's Lane, Much Wenlock.

## SCOTCH BROTH.

2 lbs. neck of mutton, 3 pints cold water (or stock from other meat or bones), a little salt, 2 carrots, half a turnip, 1 cabbage or head of curly-greens, parsley, 1 teacupful of pearl barley. Cut up carrots and turnip in small dice. Chop the cabbage or greens, chop finely the parsley (a heaped tablespoonful when chopped). Wash the barley, which is better if soaked previously in cold water. Place all ingredients in a pan, bring to the boil, and then simmer very gently for 2½ or 3 hours. A soup of great nutritive value, containing all the natural salts of the vegetables with the healthful properties of the barley. Green peas or other vegetables may be added with advantage.

Mrs. READER, Westgate End House, Wakefield.

## STOCK.

Take 3 or 4 lbs. of bones and stew them in 1 quart to 1½ quarts of water. Add 2 carrots. 1 turnip, 1 leek, 1 head of celery, an onion, pepper, salt, a little sugar. Simmer gently for 6 or 7 hours. When cold, remove the scum and grease, the grease will do for frying. To keep stock it should be boiled up each day. When cold, the stock should be strained.

## TAPIOCA SOUP.

Put into a saucepan 1 quart of stock. When it begins to boil, skim it and add half a teacupful of tapioca. Sprinkle in with one hand, and stir vigorously with the other to prevent tapioca forming ball. Cook slowly for 10 minutes, and then add  $\frac{3}{4}$  of a pint of milk or buttermilk, with a yolk of an egg mixed in it. Season well salt and pepper and then pour into a bowl in which is half a cupful of rice that has been boiled in water for half an hour.

(French Recipe Book).

## TOMATO SOUP.

1 lb. fresh tomatoes or 1 pint tinned tomato pulp, 1 quart stock, 1 oz. butter, 1 onion, salt and pepper, 2 tablespoonfuls cornflour. Slice the tomatoes and onions into a pan with the butter, cover and cook slowly half an hour. Rub through a sieve, add the stock, then boil up and season. Mix the cornflour smoothly with cold water, pour the soup on to it. Return to pan and boil up and add a few drops of cochineal, if required, to brighten the colour.

Mrs. W. MOULDING, Sun Royd Hill, Horbury.





# Fish

## STEWED COD.

1lb. cod, 1 tablespoonful vinegar, 1 oz. butter, 1 tablespoonful parsley, 1/2 pint hot water, 1 tablespoonful flour, 1 egg, 4 peppercorns, salt. Prepare the fish, cut it into slices not too thin, put it into a stewpan with the hot water, vinegar, salt, and peppercorns. Simmer very gently about 15 minutes, taking care the slices do not break, then lift them out carefully and keep hot. Mix the butter and flour to a smooth paste, stir into it by degrees the water in which the fish has been cooked, pour it into a small saucepan, and stir until boils and thickens. Then add the parsley finely chopped, and the egg well beaten, season to taste and pour over the fish. If liked, the egg can be boiled hard, the white cut into small dice before adding to the sauce, and the yolk be rubbed through a sieve or strainer on to the fish after it is covered with the sauce. This way looks prettier, but it is not suitable for invalids, as the albumen in the white of the egg becomes indigestible by boiling hard.

Mrs. HEPWORTH, Fairfield, Morley.

## FISH CAKES.

5 ozs. mashed potatoes, 1/2 lb. cooked fish, 1 oz. butter, salt and pepper and ground mace, egg and bread crumbs, dripping for frying. Take all skin and bones from the fish and chop it finely, mash the potatoes and melt the butter, mix all together and add seasoning. Make into small round cakes on a floured board. Brush with beaten egg and cover with bread crumbs and fry in hot dripping till nicely brown. Then drain on a paper d'oyley and garnish with parsley.

Mrs. GREEN, Elm Lodge, Horbury, near Wakefield.

## FISH CAKES.

6 ozs. cooked fish, 5 ozs. potatoes, 1 tablespoonful of parsley, 2 or 3 tablespoonfuls of milk, salt and pepper to taste, egg and bread crumbs. Chop fish and parsley and mash the potatoes. Mix them together, add milk and the seasoning. Make up into round cakes, dip in eggs and bread crumbs and fry a nice brown.

Mrs. STINTON, 29, Union Street, Hereford.

## FISH BALLS.

1 oz. butter, 1 oz. flour, 1/2 pint milk, 1/2 lb. cooked fish. Melt butter in a saucepan, add flour, then milk, allow it to boil 3 minutes, stirring

carefully. Now add fish, finely shredded, pepper, salt. Form into balls. Dip in beaten egg and bread crumbs. Fry in very hot lard in a frying pan.

A FRIEND.

## FISH PUDDING.

1 lb. of any kind of fish (cooked), 3 ozs. of suet,  $\frac{3}{4}$  ozs. of bread crumbs, 2 teaspoonfuls of chopped parsley, 2 teaspoonfuls of salt, pepper, 2 eggs,  $\frac{1}{2}$  pint of milk. Remove all skin and bone from fish and pound well, add suet, crumbs, salt and pepper, and the parsley. Beat the eggs, add the milk and stir into the other ingredients and mix well. Well grease a basin, put in the mixture, cover with a greased paper, and steam for one hour. Turn on to a hot dish and pour a good egg sauce over it.

For Sauce.-2 eggs, 1oz. of butter, 1 oz. of flour,  $\frac{3}{4}$  pint of milk, salt, pepper, and lemon juice. Boil eggs hard, melt the butter in a pan and stir in the flour, add milk, stir until it thickens. Add the chopped white of eggs and lemon juice. Pour over pudding and arrange the sieved yolks in two straight lines across the top.

E. PRINCE, Addingford.

## STEAMED FISH AND SAUCE.

1 plaice fish, lemon juice, salt and pepper. Fillet the plaice and skin each fillet. Trim the edges, remove all black parts from bone and wipe

well. Place bone and all white trimmings into a pan and cover with cold water. Add mace and peppercorns. Bring to the boil and simmer for fish stock. Rub the fillets with lemon and salt. Roll up, skin inside. Well grease a basin with butter and put the fillets into it. Cover with greased paper and steam 20 minutes. Dish up on a hot dish and pour sauce over, and garnish with parsley and cut lemon.

Sauce.—1 oz. butter, 1 oz. flour, 1/2 pint of milk and fish stock mixed, lemon juice, salt and pepper. Melt the butter, add the flour, and mix well. Add the milk gradually, then the fish stock. Bring to a boil and cook well. Add salt and lemon juice and strain over fish.

Miss F. H. HUDSON, 44, Jenkin Road, Horbury.

## TO FRY FISH ECONOMICALLY.

Make a thin batter with cornflour and milk, adding a pinch of salt. Dip the fish into this, sprinkle with bread crumbs lightly browned (waste pieces of bread baked until the required colour, rolled and sifted) and fry in clarified dripping. The result is equal to using eggs and fresh crumbs.

L. E. PYECROFT, 1, St. John's Terrace, Wakefield.

## HERRINGS COOKED IN A SIMPLE MANNER.

Put 3 or 4 herrings into a pie dish (or as many as required) with a little butter (pepper and salt according to taste) in a moderate oven

for about  $\frac{1}{4}$  of an hour and when sufficiently cooked serve with parsley sauce.

MARGARET HOYLE, c/o Dr. Kemp, Grove House, Horbury, near  
Wakefield

## MAYONNAISE DRESSING.

3 eggs, 1 cup of milk or cream, 1 teaspoonful salt, 1 tablespoonful sugar, 1 teaspoonful mustard,  $\frac{1}{2}$  teacupful vinegar, 1 teaspoonful cornflour. Put the mixture in a basin, stand in a pan with hot water until it thickens.

Mrs. W. M. ODDIE, Springstone House, Ossett

## TASTY SALMON DISH.

Take a tin of salmon (size according to need), plunge it into a saucepan of boiling water. Boil for 15 minutes. Then take it out and remove tin in the ordinary way. Serve to the table hot, with parsley sauce. It will be found a delicious yet economical dish.

Mrs. A. FAWCETT, Croft Place, Wakefield Road, Horbury.

## FILLETS OF WHITING WITH TOMATOES.

2 whittings, 3 medium-sized tomatoes, salt and pepper, 1 pint water, juice of  $\frac{1}{2}$  lemon, 1 oz. butter, 1 oz. flour, few drops of browning. Fillet the fish and cut each fillet in half, lay in a buttered tin, sprinkle with salt and lemon juice. Cover with buttered paper, and cook in a moderate oven 10 minutes. Slice the tomatoes thickly into another buttered tin, and cook gently 5 minutes. Place the fish bones in a pan with water and lemon juice and simmer 20 minutes. Mix flour smoothly with cold water, strain fish stock on to it. Return to pan and boil, season and add browning and butter. Dish up the fillets, cover with sauce and garnish with tomato slices.

Mrs. E. GLOVER, "Clontarf," Alverthorpe, Wakefield.

# Meat.

## BRAWN.

Wash a pig's head and feet, then place in boiling water along with a shin of beef weighing about 11½ lbs. Boil for two and a half hours, lift from the water, remove all bones, and chop fine. Mix a tablespoonful of salt, a teaspoonful of white pepper, a dust of cayenne and teaspoonful of mixed spice. Add to the brawn and mix all thoroughly. Rinse a mould with cold water, press in the brawn and place a weight on the top. Turn out when solid.

Mrs. BURRIDGE, 30, Officers' Quarters, Plumpton, Wakefield.

## BEEF MOULD.

1 lb. of beef steak (best), 1 lb. ham, 1 lb. breadcrumbs, 1 egg. Put all through a mincing machine, mix well with egg and seasoning. Put into mould and steam 3 hours.

Mrs. FEARNSIDE, Addingford Hill, Horbury, near Wakefield.

## **COLD BEEF ROLL.**

1 lb. of minced beef,  $\frac{1}{2}$  lb. minced ham (boiled), or bacon, 3 ozs. bread crumbs, 2 eggs (well beaten), season with nutmeg, salt, and pepper. Mix all thoroughly together and make into a roll, shape and tie very tightly in a cloth and boil three hours. When taken out of cloth, roll it several times, till nicely covered, with browned bread crumbs. This is excellent made from gravy beef.

Mrs. H. ST. JOHN CARTER, Thorpe Vicarage, Triangle, Halifax.

## **BEEF ROLL.**

$\frac{1}{2}$  lb. of beef,  $\frac{1}{4}$  lb. of ham, 3 ozs. bread crumbs, 1 small egg,  $\frac{1}{2}$  gill milk, pepper and salt to taste. Mince meat and ham. Mix together with beaten egg and milk. Grease a jar and press the mixture in. Cover the jar with buttered paper before steaming. Steam for 2 hours.

Mrs. WALKER, Highfield Terrace, Middlestown.

## **BEEF ROLL.**

1 lb. of beefsteak,  $\frac{1}{4}$  lb. smoked bacon or ham,  $\frac{3}{4}$  lb. ham,  $\frac{1}{2}$  lb. bread crumbs, mace, salt, pepper to taste, 2 eggs. Mince finely, mix thoroughly, roll tightly in a pudding cloth, tie up and steam or boil 2 hours. When cold take off cloth and glaze.



Mrs. W. A. KAYE, Lepton, Huddersfield.

## **BEEF ROLL.**

Outlift, Inlift, or Best Steak. 1 lb. of beef,  $\frac{1}{2}$  lb. of ham or lean bacon, 4 ozs. bread crumbs, 1 egg, salt and pepper, 1 teaspoonful of parsley (chopped),  $\frac{1}{2}$  teaspoonful of marjoram, a pinch of thyme. Mince beef and ham finely, add the rest of the ingredients and mix with a well beaten egg. Put in a pudding cloth and tie up tightly in a roll. Put in boiling water and boil  $1\frac{1}{2}$  to 2 hours. After boiling remove cloth and cover with brown crumbs whilst hot. Can also be made of cold meat if desired.

Mrs. SLATER, Ford House, Horbury Bridge.

## **GALANTINE OF BEEF.**

$\frac{1}{2}$  lb. cold meat,  $\frac{1}{2}$  lb. cold ham,  $\frac{1}{2}$  lb. bread crumbs,  $\frac{1}{4}$  lb. sausage, 1 egg, a little stock. Mince meat together, add the bread crumbs, bind well together with the egg and stock; season well with pepper and salt. Roll in a pudding cloth. Steam 8 hours.

For Glaze.-1 oz. gelatine,  $\frac{1}{4}$  pint cold water, a, little salt, browning. Mix all together in a saucepan, dissolve very slowly, brush over the roll and decorate with butter and parsley.

Miss EDITH ROPER, Grove Cottage, Horbury.

## HAMBURG STEAK.

1 1/2 lbs. steak (cut thin), forcemeat, pepper, salt, 3/4 pint warm water, 1 tablespoonful dripping, a little browning. Trim the meat, pull into shape, spread with the forcemeat, roll up. Fasten with string. Fry in hot dripping, cover with hot water or stock and simmer 1 1/2 to 2 hours. Thicken the gravy with 1 tablespoonful flour, add browning and seasoning. Dish and serve with baked tomatoes if liked.

For forcemeat.-3 ozs. bread crumbs, 1 1/2 ozs. suet, 1 teaspoonful chopped parsley, 1/2 teaspoonful thyme, 1/2 egg, salt and pepper, little milk. Mix well together.

Miss M. SYKES, Barfield, Morley.

## MEAT ROLL.

1 lb. steak, 1/2 lb. raw ham, 1 cupful bread crumbs, 2 eggs, pepper and salt. Mince ham and steak (raw). Beat eggs. Add bread crumbs, and meat, a little water if necessary. Place in a greased basin and steam for 3 or 4 hours.

Mrs. BASTOW, Lincoln Street, Wakefield.

## POTTED MEAT.

1 pig's foot,  $\frac{1}{2}$  lb. of shin beef,  $\frac{1}{2}$  lb. of spare-rib. Put a little saltpetre on pig's foot and leave all night; wash well and stew for 1 hour or more. Then add beef and pork, and stew all together until tender. Take out all the bones and add seasoning to taste. Boil up again and then pour into moulds.

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## POTTED MEAT.

1 cow heel, 1 lb. stewing beef, season with pepper and salt. Cut the beef and cow heel into small pieces. Put into a stew-jar. Cover well with cold water. Stew in the oven 4 hours. Remove the bones and pour into a mould, and allow to cool.

Miss C. STEPHENSON, Coxley Valley, Middlestown, near Wakefield.

## POTTED HAM AND TONGUE.

Cut all the ham from the bones and mince with the tongue. Season with pepper and salt, and mix thoroughly until a paste is formed. Press this into glass or china jars, and seal the top by pouring a layer of melted butter over, and allowing this to set. This will keep for weeks if kept sealed. Any scraps of meat can be used and mixed together.

Mrs. BLAKEY, Pinderfields House, Wakefield.

## **POTTED MEAT.**

1 lb. beef, 3 tablespoonfuls water or gravy, pepper and salt, a little butter or margarine, 2 cloves, a pinch of mace,  $\frac{1}{2}$  teaspoonful anchovy. Chop the beef very finely and put all the ingredients with it in a jar and boil in a pan on the fire for 4 or 5 hours. Then drain all the gravy off and put the meat twice through a mincer; add the gravy by degrees, with salt and pepper to taste, and beat all up in a mortar, and put it into pots and seal with butter or margarine.

Mrs. KEMP, Grove House, Horbury.

## **ROAST AND STUFFED SHOULDER OF MUTTON.**

Get the butcher to bone the mutton, wash out the cavity with cold water, have ready 4 ozs. of well-boiled rice. It should be rather damp, mix with it 2 ozs. of stale bread crumbs,  $\frac{1}{4}$  of a teaspoonful of sieved sweet mixed herbs, and 4 ozs. chopped onion, 4 ozs. of the superfluous fat from the meat, finely chopped; mix well, add pepper and salt to taste. If thought too dry, moisten with a little milk, add a well-beaten egg, fill the cavity with the stuffing, roll, tie, and roast in the usual way. These quantities are for a small shoulder; they should be doubled for a large one. Also it will help to save the meat, if an extra quantity is made, shaped into round balls added to the joint about half

an hour before the latter is done, and cooked in the fat in the pan. Not only mutton, but lamb is delicious stuffed in this way, and if an ounce of minced almonds and a very little chopped garlic are added the dish becomes very choice. The sauce can be made from fresh or bottled gooseberries. Tail and top  $\frac{1}{2}$  a pint of gooseberries, add to them enough water to just cover them, and two large tablespoonfuls of raw sugar. Simmer till cooked. Rub through a hair sieve. Add a teaspoonful of vinegar, make hot and serve. The vinegar can be omitted for children and gouty or dyspeptic folk.

Mrs. F. MASON, Sandal.

## STUFFED BREAST OF MUTTON.

Remove the bones and stuff with forcemeat (as below); skewer up well and tie with string if necessary. Place in hot dripping in a tin and cook in a very quick oven for the first ten minutes, then in a cooler oven until cooked through. Time 20 minutes to each 1 lb. and 20 minutes over. Serve on dish garnished with sliced lemon and parsley or rolls of bacon.

Stuffing for about  $1\frac{1}{2}$  lbs. of meat.- 4 ozs. bread crumbs, 2 ozs. chopped suet or melted butter, 1 oz. chopped ham, 1 teaspoonful parsley,  $\frac{1}{4}$  teaspoonful dried thyme, grated rind of half a lemon, salt and pepper, 1 egg and 2 or 3 tablespoonfuls of milk. Mix all dry ingredients together and then add well beaten egg and just sufficient milk to make moist.

Mrs. DAY, Ford House, Horbury Bridge.

## SPICED BEEF.

A round of beef weighing 28 or 30 lbs. Rub it well with 5 ozs. of saltpetre, finely powdered. Let it lie in the saltpetre 24 hours. Then take 6 ozs. of black pepper, 6 ozs. of allspice (ground), 1 lb. of common salt, all well pounded. Let it lie in the above for 14 days, rubbing it well in twice a day, and every day. Take it out and rub it well with a dry cloth. Put it into a deep pot, pour over it as much mutton suet as will cover it, and cover the pot with a thick (flour and water) crust. Put it in an oven with the bread and bake 8 hours. A smaller piece of beef takes a shorter time. We generally have about 12 or 15 lbs., and a little less of the pickle, and it cooks quite well if not entirely covered with fat, but must be done slowly.

Mrs. HALL, South Parade, Wakefield.

## THREE GOOD DINNERS FROM ONE JOINT.

Cut the fillet end of a leg of mutton, take out bone, stuff with veal stuffing, and roast. Take a thick slice from the other portion, fry a nice brown, and stew with carrots and turnips and onions.

Make a suet crust a good thickness, cover each end of the knuckle or envelope in it, fold in a pudding cloth, and allow three hours; pin the cloth up like a parcel. A good dish of onions is served with this; boil them whole, pour off the water and beat up with a fork, adding salt, pepper, and butter.

Mrs. T. ROLLINS, Streethouse, near Pontefract.

## JUGGED RABBIT.

1 rabbit, 1 onion, 2 ozs. butter, 4 cloves, 2 bay leaves, small piece of cinnamon, the juice of  $\frac{1}{2}$  a lemon, 12 peppercorns, sprigs of parsley, thyme and marjoram, 1 tablespoonful flour, 1 pint of stock or water. Joint the rabbit, cut the back into medium pieces, roll each piece in flour (to which a little pepper and salt has been added). Make the butter hot in a frying pan, place the pieces of rabbit in and fry until a nice brown. Then place in stewpan or jar, add the herbs and flavouring spices in a little piece of muslin tied up. Add the stock or water and simmer gently on stove or in the oven for 2 hours. Just before serving add the lemon juice.

Miss GERTRUDE M. NELLIST, Bank Villas, Horbury.

## IRISH STEW.

1 lb. potatoes,  $\frac{3}{4}$  lb. onions, 1 oz. butter,  $\frac{1}{2}$  pint milk, pepper, salt. The potatoes and onions should be weighed after peeling. Slice them and throw into cold water, bring them quickly to the boiling point and boil for one minute. Drain them, and put them into a double pan. Boil milk and pour it over them. Season with  $\frac{1}{2}$  saltspoonful pepper, and add butter; stew for  $2\frac{1}{2}$  hours.

Miss M. E. KING, 18, St. John's North, Wakefield.

## IRISH STEW.

1 lb. breast of mutton,  $\frac{3}{4}$  pint of water, salt and pepper, 2 lbs. potatoes, 4 large onions. Put the mutton into the pan with the water and a little salt. Stew gently for one hour. Cut the meat into small pieces. Skim the fat from the gravy, pare and slice potatoes and onions. Put all ingredients into pan in layers. First of all a layer of vegetables, then meat, sprinkle salt and pepper between each layer. Cover closely and allow to stew gently for one hour, shaking frequently to prevent burning.

## MRS. AMERY'S EGGS.

Put into a saucepan a piece of butter, add to it two finely chopped onions, and fry them a good golden colour; add a spoonful of flour and stir, add a little stock, season with salt and pepper, and let them cook for 10 or 12 minutes. Take 4 fresh eggs, boil them hard, and take the shells off; cut in small round slices, and arrange them on a hot dish, pour the sauce over, then put them in the hot oven for a minute at least. Serve.

LADY CATHERINE MILNES GASKELL, Thornes House,  
Wakefield.



## MEAT PORCUPINE.

1 breakfastcupful chopped ham, 2 breakfastcupfuls chopped veal, rabbit or poultry, 1 egg, a gill of stock, 1 teacupful mashed potatoes, 3 teaspoonfuls chopped parsley, seasoning, 2 ozs. fat bacon. Mix the meat, ham, parsley, and potatoes well together; add the beaten egg and seasoning, and enough stock to bind, so that it will not crumble. Grease a baking tin. Shape the mixture as if for a galantine. Cut the bacon into strips an inch long and a quarter of an inch wide. Make holes in the meat, shape with a skewer, insert the strips of bacon, leaving half an inch of the end out. Bake in a moderate oven until the roll is hot through and the bacon browned. Lift carefully off on to a hot dish and pour round any suitable savoury sauce. Sufficient for about 8 persons.

Mrs. H. A. FAWCETT, Clifton Villa, Horbury, near Wakefield.

## NORWEGIAN STEAMED PUDDING.

$\frac{3}{4}$  lb. of cold meat minced (or fish can be used), 1 large round of bread 2 inches thick. Pour enough stock over the bread to soak it. Mash it up into a smooth paste with one egg well beaten. Season with salt and pepper and a teaspoonful of Worcester Sauce (if liked), a few chopped mushrooms and the remains of potatoes are a good addition. Mix thoroughly with the meat and put into a greased tin or basin. Bake or steam for  $\frac{1}{2}$  an hour. Turn out 2 minutes after taking out of oven or steamer.

By permission of National Food Economy League.

## ONION PIE.

Take 1 lb. of potatoes and 2 onions. Add butter or dripping about 1 oz. Pepper and salt to taste.

A Belgian recipe. Very savoury with or without crust.

Mrs. B. SYKES, 97, Westover Road, Bramley, Leeds.

## POMMES DE TERRE AU GRATIN.

Cut the raw potatoes into moderately thin slices, put half a wineglass of water and 1 oz. of butter, dripping, or lard at the bottom of a fireproof dish. Lay the potatoes in the butter or dripping, put the dish into the oven and cook for 1 or 1 $\frac{1}{4}$  hours, every now and then adding small quantities of butter and hot water if the potatoes seem to be getting dry. Season with salt and pepper and grate a piece of cheese the size of an egg over the whole, ten minutes before serving, putting the dish back into the oven to brown. If the potatoes are cut with an oniony knife or the dish is rubbed with an onion, it is an improvement.

Miss E. HUDSON, Oakwood House, Roundhay, Leeds.

## POTTED TOMATO PASTE.

3 medium-sized tomatoes, 1 egg,  $\frac{1}{2}$  oz. butter or margarine, 4 ozs. bread crumbs, 2 ozs. grated cheese, 1 small onion (minced fine), pepper

and celery salt. Peel tomatoes, and cut up into small pan with butter and onion, cook a few minutes. When tender mash smoothly, add the egg beaten, stir quickly until it becomes thick; add cheese and then bread crumbs, when off the fire. Turn into pots and cover with melted butter. If the flavour of onion is disliked, add 1 teaspoonful of dry mustard, with pepper and salt.

Mrs. J. SENIOR, Wyngarth House, Wakefield Road, Ossett.

## POOR MAN'S SAUCE.

Take 5 or 6 shallots, chop them fine with a little parsley, put them into a stewpan with a little gravy and a teaspoonful of good vinegar, a little salt and cayenne. Simmer till enough and serve.

Mrs. BOOTH.

## RAGOUT OF OX KIDNEY.

1 ox kidney, 4 pickled walnuts, bouquet of herbs, 2 small onions, 1 tablespoonful of flour, 2 ozs. butter, wineglass of sherry, salt and pepper,  $\frac{3}{4}$  pint of good stock. Slice the kidney and fry it quickly in the butter, put into a stewpan with onions and herbs, shake the flour into the butter, mix, and add stock gradually, let it boil, pour over the ox kidney, cover and simmer gently  $2\frac{1}{2}$  hours. Add the walnuts (cut in pieces), sherry, and seasoning, and cook 10 minutes longer, then serve very hot.

Mrs. FRANK ARMITAGE, Oaklyn, Cross Ryecroft, Ossett.

## RAGOUT OF GIBLETS.

1 set of goose giblets or 2 sets of ducks, 1 onion,  $\frac{1}{2}$  lemon, bouquet of herbs (including a blade of mace), 1 pint of stock, 3 tablespoonfuls of sherry, dripping or butter. Prepare the giblets as for a pie, dip in flour (seasoned) and fry in dripping or butter until browned. Slice and fry the onion. Put all into a stewpan and simmer 2 hours. Take out lemon and herbs. Thicken the gravy with a tablespoonful of flour, and colour with gravy salt, adding lastly the sherry. Serve very hot with a garnish of mashed potatoes.

H. M. HALE, Sowood House, Ossett.

## SATURDAY'S PUDDING.

6 ozs. cold meat, 6 ozs. cooked potatoes,  $\frac{1}{2}$  teaspoonful chopped parsley,  $\frac{1}{2}$  small onion (half boiled), salt and pepper, 3 or 4 tablespoonfuls gravy, 1 egg,  $\frac{1}{4}$  teaspoonful thyme. Mince the meat, mash the potatoes, chop the onion and mix all together with egg well beaten, turn into a well-greased basin, cover with brown gravy and sprinkle with brown crumbs, garnish with boiled carrot and parsley.

Mrs. T. WHITE, 80, Castleford Road, Normanton.

## SALAD DRESSING.

$\frac{1}{2}$  lb. moist sugar, 1 oz. mustard, a little salt and pepper to taste, 1 pint of vinegar, 3 new-laid eggs, 1 pint of new milk. Whisk the eggs well, add the other ingredients. Put into a pan and place over a cool fire and stir till about the thickness of good cream.

Mrs. KNOWLES, Green Mount, Pinderfields, Wakefield,

## SAUSAGE MOULD.

This makes a delicious supper or luncheon dish, and is a good way of making a little sausage go a long way. 1 lb. raw pork sausages, 4 ozs. fresh white crumbs, 1 raw egg, 1 oz. chopped lean bacon or ham, 1 teaspoonful chopped parsley, salt, pepper, browned crumbs. Skin the sausages, put the meat into a basin; add crumbs, bacon, parsley, seasoning, and the well-beaten egg, and if it too dry, add a little milk or stock. Grease a plain mould or basin and dust it all over inside with the browned crumbs; shake out any that do not stick. Mix the sausage, etc., very thoroughly; then put it into the basin, pressing the mixture well in. Twist a piece of greased paper over the top of the basin, stand it on a baking tin, in which put a little water and bake for an hour. Turn out and pour round the mould hot brown or tomato sauce.

Mrs. MACK, Thornes Vicarage, Wakefield.

## **SANDERS.**

Mince beef or mutton small, with onion, pepper, and salt; add a little gravy, put it into scallop shells, or saucers, making them 3 parts full, and fill them up with potatoes mashed with a little cream; put a bit of butter on the top, and brown them in the oven, or before the fire, or with a salamander.

From a Book published in 1823.

## **SAVOURY LENTIL PIE.**

1/4 lb. lentils, 1/2 oz. margarine, 2 sliced tomatoes, a little finely chopped onion, pepper and salt, 2 ozs. grated cheese, browned crumbs. Wash and stew the lentils till quite tender, strain and return the lentils to the pan with the butter, onion, pepper and salt, and mix thoroughly. Put the mixture into a greased pie dish and place over it the tomatoes and grated cheese and browned crumbs mixed. Bake in a quick oven 10 minutes.

Miss R. GRESLEY, West House, Drury Lane, Wakefield.

## **SHEPHERD'S PIE, WITH BEANS.**

PIE.-3/4 lb. cold meat, 1 1/2 lbs. cooked potatoes, 1 large onion, seasoning, 1 oz. flour, 1 oz. dripping, 1 small teacupful of milk, 1 pint

water.

HARICOT BEANS.- $\frac{3}{4}$  lb. white beans, 1 oz. dripping, finely-chopped parsley, pepper and salt, water for cooking.

Pie.-Melt the fat, add the sliced onion, and flour, and stir till brown. Add. the water gradually and bring to the boil. Cook for a few minutes and season to taste. A few drops of Worcester Sauce, or other relish, or vinegar, will improve the flavour. Chop the meat finely and add. Turn into a greased pie dish. Cover with potatoes previously mashed with milk and made hot. Brown in front of the fire or in the oven.

HARICOT BEANS-Wash the beans and cook gently until tender. Strain off the water, keeping it for soup or gravy. Add the fat, parslev, and seasoning, and serve hot.

Mrs. D. F. MARTIN, 30, Wood Street, Wakefield.

## SIMPLE WHITE SAUCE.

Melt 1 oz. of butter in a saucepan and cook in it 1 dessertspoonful of flour, but do not let it brown. Add salt and pepper, and 2 gills of hot milk, stirring all the time until it boils. Boil very gently 2 or 3 minutes more. Strain. Half fish or other stock, and half milk can be used instead of all milk.

By permission of National Food Economy League.

## STEAK AND KIDNEY PUDDING.

1/2 lb. of flour, 3/4 lb. beefsteak, 1 kidney, 2d. beef suet, pinch of salt. Put the flour in a large basin, chop the suet, and mix together to a stiff paste. Then roll out, and leave a small piece to make a lid for the pudding, then grease a small basin and line it out with the paste. Cut the meat into small pieces, add pepper and salt. Fill up the pie with water and put the lid of paste on. Tie up in a floured cloth, plunge into a pan of boiling water and boil 4 hours.

Miss SHAW, Albion House, Horbury Bridge.

## STEWED RABBIT.

Wash the rabbit and cut into joints, dust each piece with ground ginger mixed with flour. Melt some dripping in a wide shallow stewpan, and in it lightly brown the rabbit with a large spanish onion cut in thin slices. Turn all about for a minute or two, then cover with warm water, add (tied in muslin) a small piece of lemon rind, 1 clove stuck in a piece of onion, 3 or 4 peppercorns, and a small sprig each of thyme and parsley. Cover closely, and simmer slowly for 2 hours. Just before serving grill some slices of ham or bacon. Arrange the rabbit on a hot dish, pour the strained sauce over, and garnish with the grilled ham.

S.C., 2, Northgate.



## SWEETBREADS.

Sweetbreads, 1 lemon, 1 onion, 1 sprig of parsley and mace, pint of milk and white stock,  $\frac{1}{2}$  pint of cream, 1 oz. butter, 1 oz. flour, pepper and salt. Place sweetbreads in cold water and let boil for a few minutes, then pour off the water and add the lemon rind, and simmer  $\frac{3}{4}$  of an hour. Melt butter in a pan, add flour and cream, and mix well together and let boil. Then add stock and lemon juice. Place sweetbreads in and heat up again. Place on a large dish and garnish with parsley and lemon.

Mrs. WALSHAW, 95, Westgate, Dewsbury.

## STUFFED POTATOES.

Choose 6 potatoes an even size. Scrub well and bake in skins. When quite soft take out the inside and beat up with half a teacupful of milk, 1 oz. of margarine, 3 ozs. grated cheese, and seasoning. Replace the mixture in the skins and bake in the oven a nice brown.

Miss SHIRE, 2, Hags Hill Road, Ossett.

## SWISS POTATOES.

Mix 4 cupfuls of mashed potatoes with one cupful of flour and a little pepper and salt, Then add a beaten egg and enough milk to make into

a stiff batter. Beat up well and drop a spoonful of the mixture into boiling fat. Fry for a few minutes until brown.

Mrs. T. M. HARRIS, 3, St. John's Square, Wakefield.

## **TIMBALE OF MUTTON.**

Line a plain round mould with mashed potatoes. Mince some mutton finely and a carrot and 2 onions. Fry until brown. Fill mould with meat and the vegetables and put a layer of potatoes on the top. Bake half an hour. Turn out of mould and serve with brown gravy round.

Miss RICKUSS, St. Mary's Lane, Much Wenlock.

## **TURNIP PIE.**

Cut up about 1 lb. of steak into small pieces and put into a pie dish. Then put a thick layer of turnip on top. Cover the dish with a crust and bake.

Miss B. LEACH, 2, Northgate, Wakefield.

## VEGETARIAN POTTED MEAT.

1/2 lb. tomatoes, 2 ozs. butter or margarine, 1 egg, 2 ozs. grated cheese, 1 grated onion, 4 ozs. bread crumbs, salt and pepper to taste, mace to cover a sixpence. Skin tomatoes and slice into small stew-jar or basin. Add butter and grated onion, cover and cook for 20 minutes in a moderately hot oven. Then add beaten egg and grated cheese. Mix well, and return to oven for a few minutes until it thickens, stirring occasionally. Pour mixture on bread crumbs, season highly, mix thoroughly, put into pots, and when cold pour melted butter over the top.

Mrs. KNOWLES, Ryecroft Villas, Ossett,

## VEGETARIAN POTTED MEAT.

1/2 lb. of tomatoes, 1/2 oz. of butter, 1 egg, 4 ozs. bread crumbs, 2 ozs. grated cheese, grated onion, salt and pepper to taste. Pour boiling water on tomatoes and remove the skins, cut up and put into a pan with the butter, and simmer gently for a few minutes. Then add the other ingredients, also egg well beaten, and stir until the mixture thickens. Pour into a glass mould and pour melted butter over.

Mrs. F. GELDER, Horbury.

## VEGETABLE PIE.

1/4 lb. cooked haricot or butter beans, 1/4 lb. mushrooms (if in season), 1/4 lb. tomatoes, 2 or 3 partly-boiled onions and carrots. Sufficient gravy, brown sauce, or white sauce to very thoroughly moisten the mixture. Pepper and salt.

Brown Sauce (to moisten the vegetables).- 1 oz. dripping, 1 oz. flour, 1 pint of stock or water, 1 small onion, salt.

Method of making Brown Sauce.- Skin and slice onion. Melt dripping, fry onion and flour till quite brown. Add liquid, boil, and simmer for 15 minutes. Strain if liked.

Method of making Pie.- Peel mushrooms and wash. Dip tomatoes in boiling water, skin and slice them. Slice onions and carrots. Moisten vegetables with sauce, season. Place in a pie dish and cover with short pastry crust, white bread crumbs, or mashed potatoes. Cook 3/4 of an hour to 1 hour.

Miss M. A. BLACKBURN, Overthorpe, Thornhill, near Dewsbury

## VEAL AND HAM CUTLETS.

6 ozs. veal, 2 ozs. ham (mince and simmer 1 hour), 2 ozs. bread crumbs, 1 beaten egg, a few herbs and chopped parsley, pepper and salt, and a little gravy to soak up the crumbs. Mix all well together; divide into nice shaped cutlets. Brush over with egg, sprinkle with breadcrumbs, and fry in boiling fat.

Mrs. SMITH, Hill Crest, Barnsley Road, Milnthorpe, near Wakefield.





# Lunch, Supper, and High Tea Dishes

## BEEF STEAK AND MUSHROOMS.

1 lb. of beefsteak, 1/2 lb of mushrooms, 2 ozs. breadcrumbs, 1 oz. butter, pepper, salt, and seasoning preferred. Mix bread, mushrooms, and butter (melted) and a drop of stock; if the steak is thick, split it in two and spread the mixture between. Tie up and bake in hot fat for 3/4 of an hour. Serve with thick brown gravy.

Mrs PERFECT, 5, Clement Street, Dewsbury Road, Wakefield.

## BLANQUETTE de VOLAILLE.

Cut up the remains of a cold chicken in nice-sized pieces. Make a brown sauce and put in some mushrooms. Let it all simmer together, then have some boiled rice to serve round the dish.

LADY CONSTANCE MILNES GASKELL, How Green, Hever, Kent.

## CASSOLETTES.

1 lb. mashed potatoes, 1 oz. butter, 1 oz. flour, 1 beaten egg,  $\frac{1}{4}$  pint of milk, a little mace. Melt the butter, add flour, then milk. Bring to the boil, stirring till the time, then add two hard-boiled eggs, or shrimps. Make shells of the potatoes and fill in the mixture. Place on a cake-tin and bake a nice brown.

Miss M. SHIRES, 2, Haggs Hill Road, Ossett.

## CHICKEN KEDGEREE.

Some boiled rice and some remains of cold chicken. Cut up and mix with rice and hard boiled eggs; dish up exactly as fish kedgerree.

LADY CONSTANCE MILNES GASKELL, How Green, Hever, Kent,

## COLD MEAT CUTLETS.

6 ozs. cold meat, small piece of onion (half-boiled),  $\frac{1}{4}$  pint stock or gravy, 1 oz. flour, 1 oz. butter, salt and pepper, egg and bread crumbs. Mince the meat and onion finely. Melt butter in a pan, add flour and mix well, then add gradually the stock, stir until it boils, cook well. Add meat and seasoning and allow to cool. Make into cutlet shapes, dip in egg and bread crumbs and fry in hot fat. Place a piece of macaroni in the end of each, dish up in a circle and serve with gravy.



Miss MILNES, 2, Zetland Villa, Dewsbury.

## DANDELIONS AS A VEGETABLE.

Wash some dandelions, boil some salt and water, when boiling add the vegetable, cook till it is tender, then take it from the fire and put it under the cold water tap so that it may not become yellow or too bitter. Put into a pan a piece of butter or dripping, add a small spoonful of flour and a little stock, stir well. add the dandelions cut up finely. Season with salt and pepper. Allow to cook gently for 10 to 15 minutes on a moderate fire, stirring all the time.

(From a French Cookery Book).

## DEVONSHIRE POTATOES.

Peel potatoes and boil them, let them get cold. Chop as fine as possible and well brown them in hot bacon fat in a frying pan, cold boiled potatoes left the day before being the best, as the newly-boiled ones have not the flavour.

Mrs. HUNT, Paragon Place, White Street, Topsham.

## **DORMERS.**

1 lb. cold mutton, 4 ozs. beef suet, pepper and salt, 1/2 lb. boiled rice, 1 egg, bread crumbs, gravy or soup of any sort (stock would do). Chop the meat, suet, rice very fine, mix them well together with the pepper and salt; roll them up as sausages, cover them with egg and bread crumbs, fry them in hot dripping a good brown. Serve in a dish with plenty of mashed potatoes round them. Pour on some hot gravy.

## **DELICIOUS HOT POT WITHOUT MEAT.**

4 large onions, 6 or 8 potatoes, 1 or 2 tomatoes, 2 hard-boiled eggs, pepper, salt, and a little milk. Part boil onions and potatoes till soft. Slice into pie dish or hot-pot dish layers of onion, tomatoes, potatoes, and eggs, finishing off with good slices of potato. Add a little water that onions were boiled in and milk to half fill the pot. Put small pieces of butter on the top and bake in oven for 1/2 an hour.

Mrs. OLDFIELD, Chapelthorpe, Wakefield.

## **DUTCH CURRY.**

Take some scraps of cooked meat about 1 lb., mix thoroughly with the following sauce:- Take a sour apple and an onion, chop up finely

and fry light brown in a tablespoonful of dripping. Add to this about a gill of stock or more, mix thoroughly  $1\frac{1}{4}$  dessertspoonfuls of curry powder and 1 dessertspoonful of brown sugar, and 1 small teaspoonful of salt. Put the meat and sauce cold into a greased pudding dish or bowl, cover with a thick layer of bread crumbs and bake in the oven for  $\frac{1}{2}$  an hour. Boil some rice for  $\frac{1}{2}$  an hour in water, and eat with the curried meat.

(By permission of the National Food Economy League).

## DUTCH RABBIT.

1 good-sized rabbit, some slices of fat bacon, 1 gill of vinegar, 2 tablespoonfuls red currant jelly, 1 tablespoonful made mustard, 1 oz. butter. Wash, drain, and wipe the rabbit, lard it with strips of bacon in the back. Now truss it, and put it into a baking tin. Pour over a cup of water, cover with another, and steam in oven until tender, about three-quarters of an hour. Remove tin from the oven and baste the rabbit with a mixture made of the vinegar, mustard, butter and red currant jelly. Return it to oven and frequently baste with the mixture till the rabbit is nicely browned. Serve in a hot dish, putting some butter on the rabbit, and pour gravy round. Red currant jelly is usually eaten with it.

Mrs. MICKLETHWAIT, Painthorpe House, Wakefield.

## DURHAM CUTLETS.

1 oz. butter, 1 oz. flour,  $\frac{1}{4}$  pint of stock,  $\frac{1}{4}$  lb. cold fowl, 2 ozs. cooked ham, 1 teaspoonful chopped parsley, a little grated lemon rind, a little lemon juice, pepper and salt. Mince the fowl and ham fine, melt the butter and stir in the flour. Remove from the fire. Add the stock and parsley, meat, and lemon, and seasoning. Pour all out on to a plate to cool. Form into cutlets rolling in egg and bread crumbs, and fry. When cooked stick a piece of macaroni in each to imitate the bone. Cold beef and mutton may be prepared in the same way substituting onion for the lemon. Gravy for the Cutlets.-  $\frac{1}{2}$  oz. butter,  $\frac{1}{2}$  tablespoon of flour,  $\frac{1}{2}$  pint of stock. Melt the butter, stir in the flour and add the stock. Let it boil up and thicken. Season if necessary.

Miss HODGSON, West End House, Sharlston.

## AN EASILY-DIGESTED SUPPER DISH.

2 large spanish onions part boiled and then chopped finely. Cook until tender in just sufficient water to cover, add one pound of tripe, cut into inch pieces, add seasoning to taste (salt and pepper). Make a thickening with 2 tablespoonfuls flour and 1 gill of milk. Pour into the pan with tripe and onions, stir for a few minutes, then serve in a tureen.

Mrs. CARRINGTON, Garfield, Newton Hill, Wakefield.

## EXCELLENT WAY OF DOING-UP COLD MEAT.

Cut thin slices of any cold meat - mutton, lamb, beef, or chicken, arrange them neatly one just over-laying the other in an entre dish. Pour over the following jelly while it is still liquid. When the jelly is cold make, a Salade Clarence (see below) and put the vegetable at the four corners of the dish. This is a very pretty cold supper or luncheon dish.

## ASPIC JELLY.

Put into a pan two or three whites of eggs with a glass of white wine, a little carrot, and a little onion cut in rings; beat all together with an egg whisk. Add a pint and a half of hot or cold stock which has been well skimmed; if the stock is hot pour very slowly and stir well, add half a bay leaf, a bit of thyme, tarragon, parsley and a few peppercorns. Put in cold water 18 to 20 leaves of gelatine. Put the pan on the fire, stir all the time; when the liquid becomes hot add the gelatine, which should have been well drained; go on stirring till it begins to boil; then place the pan at the side of the fire so that the liquid may boil quite gently during the clarification which takes from 15 to 20 minutes. Then pass the jelly through a fine cloth; when it has all been strained through add a few drops of browning to give it a good colour; put the jelly in a cool place so that it may stiffen.

## **SALADE CLARENCE.**

Mix 4 tablespoonfuls of salad oil, 2 teaspoonfuls of Tarragon vinegar, a little mustard, pepper, and salt, a little sugar with 4 tablespoonfuls of cream. Pour over fancy cooked vegetable. Serve with cold meat or entree.

Mrs. HOGG, Thornes House, Wakefield.

## **FRIED POTATOES.**

Peel and cut in small pieces 8 potatoes (medium size). Put into a frying pan a piece of margarine or spoonful of dripping. Fry to a golden brown, turning the potatoes all the time. When done put them on a hot dish and stand in the oven. Put in the pan a piece of dripping; when hot put in two handfuls of bread crumbs and fry them brown. When done pour over the potatoes.

(From a French Cookery Book).

## **TO MAKE FRENCH CUTLETS.**

Skin a loin of mutton and cut into steaks, then take some of the lean of a leg of veal, the weight in beef suet, two anchovies, thyme, parsley,

sweet marjoram, and onion, all finely shred, nutmeg, pepper, and salt, and grated bread, with the yolks of two eggs; make holes in the lean of the steaks and fill them full of this seasoning and spread it all over the steaks, then butter as many pieces of white paper as you have cutlets, and wrap them up every one by themselves, turn up the edges of the papers with great care that none of the moisture gets out; therefore let the papers be large enough to turn up several times at the edge; and if occasion be, stick a pin to keep it all in, for this gravy is all their sauce; when they are thus tight wrapped up, put them on a mazereen and bake them. When they are enough take them off the dish they were baked on, and put them on a hot clean dish; do not take the papers off, but serve them in as they were baked. This is a very delicious savoury dish and done with little danger of spoiling if you wrap them up close. Many people like these best without sauce, but if you choose it, let it be strong gravy, spice, onion, shred capers, juice of lemon shook up with a bit of butter, but they are savoury and most wholesome alone.

(From a Recipe Book of 1714).

## FRIED CHICKEN.

Dip slices of cold chicken in egg and bread crumbs, and fry in boiling fat. Dish with a few mushrooms in centre, or some stewed tomatoes.

Miss PERCY TEW, Heath, Wakefield.

## HAM AND VEGETABLE PIE.

Soak  $\frac{1}{2}$  lb. of haricot beans and a teacupful of dried peas overnight. Then boil them till tender. Line a dish with a few slices of ham or bacon, slice an onion and strew it over them, then a seasoning of pepper and salt, and a little chopped sage; then a layer of haricot beans. Put a layer of potatoes mashed with milk at the top, cover with a plate and bake. Serve with apple sauce.

Mrs. ABSON, Batley Road, Alverthorpe.



# Invalid Cookery.

## BARLEY WATER.

To make 3 pints, 2 saucepans are required. No.1- The peel of 2 lemons (cut thinly, otherwise it will make the drink bitter), 1 oz. loaf sugar, 1 pint cold water. Immediately this boils, then let it simmer only until other is ready. No. 2- 1 oz. of pearl barley, 2 pints cold water. Let it boil up and then strain off water. Add two more pints of cold water, let boil up- again strain. The third time add contents of No. 1 saucepan with 2 more pints of cold water. Let all boil together, and then strain carefully through muslin. I wash barley well first in some cold water, and only boil once before I add flavouring, also I put the lemon juice, and add half again as much water, making about 5 pints in all. Barley Water Quickly Made.- Rind of 6 lemons cut thin. Well wash 2 ozs. of barley in cold water, add  $\frac{1}{4}$  lb. of sugar. Pour 4 quarts of boiling water from kettle on barley, lemons, etc., Skim and strain as it is used.

Mrs. SURGUY, Lawefield Terrace, Wakefield.

## BREAD SAUCE.

A pint milk, 1 gill bread crumbs, 6 peppercorns, 1 clove, 1 small onion. Put all the ingredients, except the bread crumbs, into a saucepan and simmer for  $\frac{1}{2}$  an hour; strain, add the bread crumbs to the milk and let simmer for about 10 minutes; serve it in a hot sauceboat. If liked, a little butter can be added to the sauce.

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## BEEF TEA.

Quick.- 1 pint water (cold), 1 lb. lean beef,  $\frac{1}{4}$  teaspoonful salt. Remove all fat and skin from the meat, then shred the meat finely, put it in a saucepan with the water and salt and let it soak for 15 minutes, put the saucepan over a very moderate, heat, and stir with a fork for  $\frac{1}{2}$  an hour; strain through a fine strainer, add more salt if necessary and serve hot. Slow.- Remove all fat and skin, and shred the meat, put it in a jar with the water and salt; stand the jar in a saucepan of simmering water, or in a very moderate oven, for two or three hours. Strain, remove any fat with kitchen paper, and serve.

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## MUTTON BROTH.

1 lb. of scragg-end of mutton, 1 qt. of water, 1 dessertspoonful of pearl barley, or sago, 1 clove, 6 peppercorns, 1 teaspoonful of chopped parsley, salt to taste. Cut the mutton into small joints. Trim off the fat, put the meat into a saucepan with the water; add the salt, and bring slowly to the boil. Skim well, then add the rest of the ingredients. Simmer gently for about three hours; skim well, then add the parsley. Note.- If vegetable flavouring is allowed, add small onion, half a small carrot and turnip, cut all up small and cook in the broth. Blanch barley before using, and chop finely about 1 tablespoonful of the cooked meat to be added to the broth before serving.

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## CHICKEN BROTH.

1 small chicken (the inferior parts, not the breast portion), 1 quart of water, 6 peppercorns, 2 cloves, 1 onion, 1 dessertspoonful chopped meat, 1 teaspoonful parsley, 1 oz. blanched barley, pepper and salt to taste. Cut the chicken into small pieces; put it into a saucepan with the cold water; simmer gently for about 3 hours; season and strain. If liked, an ounce of barley or tapioca may be cooked with it. A small chopped onion would also make it more savoury. Giblets may be used for this broth instead of a whole chicken. Note.- The remainder of chicken, wings, and breast may be made up as mince, fricassee, roasted as croquettes, or may be braised.

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## CREAM OF RABBIT.

Procure a nice fresh rabbit; remove the white meat from the bones, then put the bones into a pan to stew, with one pint of water and a piece of carrot, turnip, and one small onion; pound the meat in a mortar, and pass through a wire sieve; add an ounce of butter and the yolk of two eggs. Mix all well together. Add one tablespoonful of cream, a little pepper and salt to taste. Whisk the white of egg to a stiff froth, and add to the other ingredients. Butter a mould, then stir all very lightly together, and fill the mould. Place it in a pan containing some boiling water, let it boil up, draw to one side, and let it steam 30 minutes. Strain the liquor from the bones, thicken with a dessertspoonful of Brown and Polson's cornflour, cook this for 10 minutes. Turn out on a hot dish, pour over the sauce. Serve hot.

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## CHICKEN CROQUETTES.

3 ozs. cooked chicken, 1 oz. of cooked ham,  $\frac{1}{2}$  oz. of butter,  $\frac{1}{4}$  oz. of flour, 1 gill of stock or milk. Chop the chicken and ham finely. Make a sauce with the butter, flour and stock. Season. Put in the minced chicken, parsley and ham. Mix well, spread on a plate to cool. Form

into balls, cutlets, or cork shapes. Egg and crumb, and fry in boiling fat. Dish on lace paper and garnish with parsley.

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## **A GOOD EGG MILK FOR INVALIDS.**

Pour  $\frac{1}{2}$  pint of milk slowly oil one beaten egg, all the time whisking the egg. Improved by 1 teaspoonful brandy, or half a wineglass of Vichy water. Sugar as required.

Mrs. WOODCOCK, 5, Beachy Road, Bournemouth.

## **POACHED EGGS IN MILK.**

Poaching an egg practically means boiling it in water or milk without the shell. To poach eggs in milk, three parts fill a small saucepan with milk, add a pinch of salt, break two eggs in a saucer, taking care not to break the yolk, and slip them into the milk when boiling. Boil gently for five minutes. Take up with a slice and trim off the rough edge of each egg; place them on two rounds of buttered toast, pour a little milk on the plate or dish and serve.

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## FISH PUDDING.

1/2 lb. cooked fish, 1/4 lb. cooked potatoes, 1 oz. butter, 1 egg, 1 tablespoonful milk, 1 teaspoonful chopped parsley, pepper and salt. Remove the fat and skin from the fish, and break the fish into small flakes; rub the potato through a wire sieve, mix it with the fish, add pepper and salt, melt the butter in a saucepan, add the fish mixture, to it; mix well together, add the egg well beaten, the milk and parsley, pour the mixture into a prepared mould or pie-dish; bake in a moderate oven for about 30 minutes, turn out on to a dish-paper, garnish with parsley and lemon, and serve. To prepare Mould.- Grease with clarified butter and coat with dried or fresh crumbs.

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## STEAMED FISH FOR INVALIDS.

Place the fillets of plaice on a buttered plate, sprinkle with lemon juice, pepper and salt. Cover with another buttered plate and place over pan of boiling water for 10 or 12 minutes.

Miss MOLLIE SMITH, Grange View, Ossett,

## LIGHT FISH PUDDING.

6 ozs. of cooked fish, 1 oz. bread crumbs, 1 egg, mace, nutmeg, salt and pepper. Chop and warm the fish in the butter, add bread crumbs, previously soaked in half-a-gill of milk or veal stock. Season with salt, pepper, a pinch of ground mace and a grate of nutmeg, and add the egg beaten up. Steam in a mould one hour. Serve with a little white sauce.

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## FISH SOUFFLE.

1 whiting, 1 $\frac{1}{2}$  ozs. of butter, 1 oz. flour, 1 $\frac{1}{2}$  gills of milk, 1 egg,  $\frac{1}{4}$  gill of cream,  $\frac{3}{4}$  gill fish stock. Skin the whiting and remove the fillet from the bone. Melt the butter in a saucepan; stir in the flour; add the milk, and cook till it leaves the sides of the pan quite clean; stir all the time. Pound this panada, the fish and the egg well in a mortar. Season well. Rub through a sieve; add the cream, whipped. Steam in buttered dariole moulds for 15 minutes. Turn out and serve with sauce as for fillets of sole, omitting the parsley; any other kind of fish may be used for this dish. Raw chicken or game can also be used by the same formula for a souffle. 4 ozs. is generally needed.

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## FISH EGGS (SCRAMBLED).

3 eggs, 2 or 3 ozs. cooked white fish (flaked), pepper and salt, 1 tablespoonful cream or milk, 2 ozs. butter, buttered toast. Beat up the eggs, add the cream or milk, season to taste. Melt the butter in a stewpan, add the flaked fish, and fry over gas for a few seconds; stir in the eggs, etc., and keep stirring over the gas until the mixture begins to thicken. Have the buttered toast on a hot dish or plate, pile the mixture on to it, and serve.

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## CALF'S FOOT JELLY.

1 calf's foot to 3 pints of water, 1 lemon (juice and rind), 2 ozs. sugar, 4 cloves, 1 egg (white and shell), 1 inch of cinnamon stick. Scald the foot and cut up. Put into a pan with the water and boil gently for 5 hours, then strain through a scalded cloth and allow to cool. Take away any fat that may rise. Put back into the pan with all the ingredients and bring to the boil again. Strain again and pour into a mould. If preferred a few drops of brandy or sherry will improve it. This makes about 1 pint.

Miss M. RICHARDSON, Highfield Road, Horbury, near Wakefield,



## LEMON JELLY.

For Invalids.- Melt  $\frac{1}{2}$  oz. isinglass in  $\frac{1}{2}$  pint hot water, add the juice of 2 lemons,  $\frac{1}{4}$  lb. castor sugar, 3 eggs. Beat the yolks of 3 eggs, stiffly whip the whites and add both to previous mixture. Beat well and put in a glass dish.

Mrs. WILTSHIRE, Hemsworth, near Wakefield.

## CLARET JELLY.

1 bottle of claret (Tintara), 10 ozs. loaf sugar, 1 oz. gelatine, juice and rind of 1 lemon, 1 small pot of red currant jelly. Put all these ingredients into a saucepan on the fire and let them come gently to the boil. Boil 3 minutes and then stand on the side of stove 20 minutes. Add 1 glass of brandy. When cool pour into wetted mould or jar and stand 1 day. This is very nourishing and good for invalids.

Mrs. BURNLEY, Highfield Road, Horbury.

## INVALIDS' JELLY.

1 oz. gelatine, rind of 1 lemon, juice of 2 lemons, 1 pint of water,  $\frac{1}{4}$  lb. sugar, 4 eggs, A pint sherry, madeira, raisin wine, or brandy, pinch

of salt. Soak the gelatine, before wanted, in the water, and pare the rind very thinly of 1 lemon, and put it in a brass or lined saucepan with the gelatine, and water and sugar; stir on the fire until melted, then put in the strained juice of the 2 lemons, the eggs (which should be well beaten first), and then the wine; stir well until it thickens, but do not let it boil; pour into a mould and let it cool.

Mrs. HORSFALL, Westfield House, Wakefield.

## EGG JELLY.

Soak  $\frac{1}{2}$  oz. gelatine in nearly a pint of cold water for 1 hour. Then put into a pan with 6 ozs. of castor sugar, the juice and rind of 1 lemon and one well-beaten egg, stir well and let simmer gently (not boil). Add sherry to taste and put into a mould to set.

E. B. HUGHES, St. John's Vicarage, Wakefield.

## JUNKET.

Is an excellent preparation of milk. Patients have taken it readily when they have imagined they could not digest milk.  $\frac{1}{2}$  pint milk, 1 teaspoonful sugar,  $\frac{1}{2}$  teaspoonful rennet, 2 drops of flavouring essence. Dissolve the sugar in the milk. Warm the milk to 98 degrees Fah. Add the rennet and flavouring. Allow it to cool, and when firm, place it on the ice for about an hour. Serve with castor sugar and cream if desired.

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## **INVALIDS' JELLY.**

Cut 1/2 lb. of veal, 1/2 lb. of mutton, and 1/2 lb. of best steak into small pieces and put into a close jar with 2 tablespoonfuls of cold water, and a pinch of salt. Steam for 6 hours. Strain and put into small pots.

Miss E. PERCY TEW, Heath, Wakefield.

## **LIGHT PUDDING FOR INVALIDS.**

Beat up well together 1 egg, 1 teaspoonful of sugar, and a few drops of essence of lemon, then add 1 teacupful of milk, put into a small jar and steam for half an hour.

Miss GERTRUDE ADAMS, Heath, Wakefield.

## **LEMONADE.**

1 lemon, 1/2 oz. of loaf sugar, 1/2 pint boiling water. Put the thinly-peeled lemon rind, the lemon juice and sugar into a jug, and pour

the boiling water over. Cover and let cool, then strain and serve. A little more sugar may be added if needed. Great care must be taken in peeling the lemon very thinly, and to remove white skin afterwards, otherwise the lemonade will be bitter.

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## ORANGEADE.

3 oranges, 1 tablespoonful of sugar, 1 pint of very cold spring water. a small lump of ice. Squeeze the juice of the oranges into jug, and add the sugar and a little of the rind. When the sugar has dissolved, pour on the water. Strain before serving, and add a small lump of ice.

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## POTATO CROQUETTES.

Peel, boil, or steam, and mash the potatoes in the usual way. Season with salt, butter, nutmeg, and a little white pepper. While they are hot beat in two egg yolks. Then form them into balls the size of a small apple, roll in flour, slip in egg, and cook with fresh bread crumbs. Make an impression with the end of a paste brush in each, making each resemble a small apple. Fry them in hot fat, take up and drain them, dish up and serve hot; insert a small sprig of parsley in each.

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## PLAIN OMELETTE.

2 eggs, 1/2 oz. of butter, 1 tablespoonful of milk or cream, pepper and salt. Break the eggs into a basin, beat them well with a fork, add milk, season with a tiny pinch of pepper and salt. Melt the butter in an omelet or frying-pan; when hot pour in the eggs, stir quickly with a fork, over a quick fire, shake the pan. When set, shape the omelet on one side of the pan, allow it to take colour, then turn quickly on a hot dish, and serve. A small finely-chopped shalot may be added, if liked, but it should be fried a little with the butter before adding to the mixture.

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## TOAST WATER.

Toast three slices of stale bread very dark brown, but do not burn; put into a pitcher, pour over it a quart of boiling water, cover closely and let it stand on ice until cold. Strain. A little wine and sugar may be added if desired. Especially good for nausea from diarrhoea.

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# Savouries and Breakfast Dishes

## A FRIDAY DISH.

Cheese and Potato Pie.- Potatoes, cheese, bread crumbs, butter. Use the proportion of 3 ozs. of grated cheese to 1 pound of potatoes; the latter should be nicely mashed with the addition of a piece of butter, milk, and salt and pepper to taste. Mix the grated cheese in and beat well together. Butter a pie-dish and line with bread crumbs. Put in the mixture and distribute evenly with a fork. Bake in a quick oven until a golden brown. Turn out on to a dish and serve very hot.

N.B.- Quite economical. Any cheese can be used up of the ordinary kinds, and margarine can be substituted for butter.

Miss F. E. FULLER, 2, Northgate, Wakefield.

## CHEESE CUTLETS.

4 ozs. grated cheese, 1 oz. butter, 2 ozs. macaroni, 3 eggs,  $\frac{1}{2}$  pint milk,  $\frac{1}{2}$  teaspoonful made mustard, salt, pepper, bread crumbs. Put the milk on the fire and when it boils, add the macaroni broken into short pieces. Boil gently until tender, then drain. Add the cheese,

butter, seasoning, and two beaten eggs. Re-heat the mixture to cook the eggs but do not let it boil. Turn the mixture on to a plate and mark into divisions. Cover with bread crumbs, then beaten eggs, and then bread crumbs again. Fry them until a golden brown.

Miss L. DEANE, 40, Bond Street, Wakefield.

## CHEESE OMELETTE.

1 egg, 2 ozs. grated cheese, 1 tablespoonful milk, salt, pepper, and a little mustard. Beat the egg well, add the milk to it, stir in the grated cheese and seasoning. Well butter a tin or fire-proof china dish, pour in the mixture and bake in a quick oven.

A FRIEND.

## CHEESE STRAWS.

2 ozs. flour, 2 ozs. bread crumbs, 2 ozs. grated cheese, 2 ozs. butter or margarine, red pepper, and salt to taste. Work together, roll out, and cut into straws. Bake on a buttered paper about 5 minutes.

Mrs. FENNEL, Ivy Lodge, Sandal.



## CHEESE SOUFFLE.

$\frac{1}{2}$  oz. butter,  $\frac{1}{2}$  oz. flour,  $1\frac{1}{22}$  ozs. grated cheese (Parmesan), 2 eggs,  $\frac{1}{4}$  pint milk (rather more), salt, pepper, cayenne. Melt the butter, add flour, mix to a paste, add the milk, and stir over fire till it boils. Cook thoroughly, stirring all the time. Separate whites from yolks of eggs. Add beaten yolks to the panada. When slightly cool add cheese, salt, pepper, and cayenne. Fold in the whites and pour mixture into a well-greased tin. Bake in a very hot oven for 20 minutes. Slip into a souffle case and serve in the tin in which cooked. N.B.- This mixture may be baked in small souffle cases. Time about 10 minutes.

Mrs. J. CLAYTON, 18, Bond Street, Wakefield.

## FISH CAKE.

$\frac{1}{2}$  lb. cooked fish, 5 ozs. mashed potatoes, 1 oz. melted butter,  $\frac{1}{2}$  teaspoonful of finely chopped parsley, 2 tablespoonfuls milk, salt, pepper, nutmeg, and bread crumbs, 1 egg. Take all skin and bone from the fish and mix with the potatoes. Melt butter and mix all together. Form into round cakes. Cover with egg and bread crumbs and fry in hot dripping.

Mrs. W. H. BUCKLEY, Jenkin Road, Horbury.

## MOCK CRAB.

3 nice-sized tomatoes, 2 slices of bread, 3 ozs. of cheese, 1 oz. butter, 1 egg well beaten, a little grated onion, salt and pepper to taste. Put tomatoes into boiling water for two minutes. Take out and remove the skins. Press to a pulp with a fork and put into a jar in boiling water with butter and onion. Cook slowly for about 10 minutes. Grate the cheese and bread crumbs very finely. Take jar from fire, and all these, along with egg, mix well together. Delicious for sandwiches or to eat with vinegar like dressed crab.

Mrs. DICKENSON, Crawshaw Farm, Emley, near Wakefield.

## ECONOMICAL DISHES.

Kedgeree.- Made of rice and a small whiting or haddock, is recommended. Fry brown in bacon dripping, potatoes instead of rice if preferred. Boston Sausage.- Cover the sausage with mashed potatoes, and fry brown. A good breakfast dish.

Mrs. E. HIRST, Sycamore Villa, Pinderfields, Wakefield.

## JOLLY CAKES.

Fry with bacon for breakfast instead of eggs. Into a bowl put 2 tablespoonfuls of flour, 1 teaspoonful of baking powder and a pinch of salt.

Mix with a little milk to a stiff batter. After frying bacon drop small pieces (about size of walnut) of above mixture into the hot fat. Fry to a nice brown and serve hot with bacon.

Mrs. S. CHALBANDS, 9, Eldon Terrace, Flushdyke, Ossett.

## MOCK CRAB.

$\frac{1}{2}$  lb. tomatoes,  $\frac{1}{4}$  lb. cheese. Shred the cheese into a jar with a little salt, pepper, mustard. Skin the tomatoes and cut up finely. 1 egg well beaten; mix all together. Place the jar in a pan of cold water. Bring to a boil and keep stirring the mixture for about half an hour. Place in pots and you will find it very nice for sandwiches, etc.

Mrs. MURRAY, Howard Street, Wakefield.

## MANILLA TOAST.

Dissolve 1 oz. of butter in a pan and in it fry 1 small onion chopped; add 3 tomatoes cut small, season well. Beat 3 eggs, add to these 1 tablespoonful of chopped ham; add to the other ingredients, and stir over the fire until it thickens. Then pour on to squares of buttered toast and serve hot.

## MACARONI CHEESE.

4 ozs. macaroni, 4 ozs. cheese, 1 gill of milk, 1 tablespoonful of flour, 1 teaspoonful of mustard, a little pepper and salt. Plunge macaroni into boiling water, add a little salt, and boil 20 minutes. Pour water off, and cover with cold water until needed. Take flour, mustard, grated cheese, and mix all with milk; allow to stand 4 hours or more. Then take mixture and bring nearly to boiling point or until it thickens. Then pour over the strained macaroni, sprinkle few bread crumbs on top, and bake in slow oven for half an hour.

Mrs. W. HAIGH, Woodhead, Burley-in-Wharfedale.

## MACARONI AU GRATIN.

Boil the macaroni required ( $\frac{1}{2}$  lb. is sufficient). When it is cooked, strain it, put it in a saucepan with white sauce, a small bit of butter, 2 tablespoonfuls of grated cheese, season with salt and pepper. Mix well all together. Grease a gratin dish, fill it with your macaroni mixture, put a little grated cheese and bread crumbs, a few small bits of butter on the top and then put the dish in a hot oven for 10 to 15 minutes.

From a French Cookery Book.

## POTATOES AND CHEESE.

1 lb. mashed potatoes (cold), 1 oz. butter, 3 ozs. grated cheese, 1/4 pint milk. Mash the potatoes and add cheese and pepper. Put the milk and butter into small saucepan and bring to the boil, and pour over the potatoes and cheese. Beat well for 5 minutes, put into a buttered pie-dish and bake in a quick oven for 15 minutes, or put into scallop shells and sprinkle with rusk crumbs and bake for a few minutes.

Miss M. E. KING, 18, St. John's North, Wakefield.

## PORRIDGE.

2<sup>1</sup>/<sub>2</sub> pints of water, 5 ozs. oatmeal or rolled oats, 2 teaspoonfuls of salt. Have the water boiling, add the salt. Sprinkle the oatmeal very gradually, stirring well until all is added, and brought to the boil. Boil for 15 minutes. Pour into a basin and leave overnight. Next morning boil for half an hour to three-quarters of an hour, stirring well. Add salt to taste and serve hot with milk, sugar or syrup.

## RUTLAND EGGS.

Economical Breakfast Dish.- 1 egg, 1 oz. butter, 1 teacup cold boiled rice, 1 tablespoonful milk, pepper and salt. Melt the butter in a

saucepan, add the other ingredients. Stir till it thickens. Serve on squares of hot toast. (Sufficient for two people).

Mrs. GREENER, Boyne Hill, Chapelthorpe, near Wakefield.

## **RICE AND CHEESE.**

1 big cupful of rice. Wash it and put it into a saucepan with 1 pint of stock or water and a piece of margarine or butter as big as a large walnut. Cover the saucepan and add a little stock or water if necessary. When cooked and quite tender add to the rice 2 tablespoonfuls of grated cheese. Stir well so that the cheese may be melted. Serve up very hot.

## **RISOTTO.**

4 ozs. rice, 6 ozs. cheese, an onion (sliced). Fry the onion in a little fat, when brown put in the rice with 1½ pints of water and cook until quite soft, then add the grated cheese, pepper and salt to taste. Put into a buttered pie-dish. Put in the oven for 15 to 20 minutes.

Mrs. STRINGER, Coxley, Middlestown, near Wakefield.

## SAVOURY PUDDING.

A teacake, or bread the same quantity- pour boiling milk on and let it stand until soaked; half as much boiled rice as bread, 1 handful of flour, 1 handful fine oatmeal, 1 handful suet, 1 spanish onion boiled and chopped up, and some sage, 2 eggs, pepper and salt to taste. Mix all together into a moderately thick batter. If a large pudding it will take nearly an hour baking.

Mrs. KEMP, Grove House, Horbury.

## SCOTCH EGGS.

3 eggs boiled hard for 20 minutes. Remove the shells, dip in flour, and cover with the following mixture:- 1 oz. of butter, 1 oz. of flour,  $\frac{1}{4}$  pint water,  $\frac{1}{4}$  lb. cold meat, 1 teaspoonful Ketchup, 1 teaspoonful Worcester Sauce, pepper and salt. Melt the butter in a saucepan, stir in the flour and water, and go on stirring until it will leave the pan in a lump. Then add the meat finely chopped and the seasoning. Turn on to a plate to cool and then cover the eggs with it. Dip in egg and bread crumbs and fry in hot fat. Serve with gravy poured round. When the eggs are fried cut in half.

Mrs. E. L. CLARKE, Millfield House, Horbury, near Wakefield

## A SUBSTANTIAL BREAKFAST DISH

Cook 1/2 lb. of small haricot beans over-night, boiling them till they are tender, but not broken. Next morning cut half a pound of streaky bacon into small slices, toss them into a frying pan and cook nicely, keep them warm in a dish while you fry the beans in the same pan, just enough to heat them thoroughly. Then pile them up in the centre of a hot dish. Season with pepper and a squeeze or two of lemon juice.

Miss L. SPEAK, Holme Villas, Thornes, Wakefield.

## SCOTCH WOODCOCK.

Put in a small frying pan a piece of butter the size of a walnut, beat in a couple of eggs with pepper and salt to taste. Toast four small squares of bread, butter well, cover with bloater paste, pour on the eggs and serve hot.

Mrs. WOODCOCK, Daw Lane, Horbury.

## SWISS EGGS.

Butter a fireproof dish. Break in 3 eggs. Sprinkle 2 ozs. grated cheese, mixed in 2 or 3 tablespoonfuls milk, pepper, salt and a saltspoonful of made mustard. Cook till the eggs are nicely set.



Mrs. L. M. HEPWORTH, Dimple Wells, Ossett.

## SAVOURY EGGS.

An appetising dish for tea on a hot summer's day. Boil a sufficient number of eggs hard, then place in cold water. Pick off shells, cut eggs in halves, take out the yolks, beat them with the addition of a small quantity of cream and finely chopped fresh parsley, salt and pepper to taste. Replace a suitable quantity into each half and garnish with parsley and serve.

A FRIEND.

## SAVOURY RICE.

1/4 lb. rice, 1 quart water, salt, 1/2 pint milk, 1/4 lb. cheese. Boil rice in water, drain, add milk and simmer till absorbed, add grated cheese. Season with salt and pepper. Turn into greased pie-dish. Sprinkle cheese on top and brown in oven.

Miss E. MOSLEY, 18, St. John's North, Wakefield,

## SAVOURY TOAST.

Take 2 eggs, beat them and put into a pan with a small teaspoonful of butter. Then add about 3 tablespoonfuls of chopped fish, meat, ham, or tomatoes. Stir until thick and rough looking. Season and pile up on neatly-cut toast. The result is a tasty dish with little trouble.

Mrs. W. VALE, 16, Commercial Road, Hereford.

## SAVOURY RICE.

Wash 4 ozs. rice, put in a saucepan with slightly salted boiling water, boil up and drain. Put back in the pan with 1 pint of hot well-flavoured broth and 1 oz. dripping, and cook till soft. Stir in 2 ozs. of grated cheese, and if liked, any bits of cold bacon, sausage or liver cut up small. Place in a greased pie-dish and bake 20 minutes in a moderate oven.

Miss F. BEAUMONT, Hatfield Hall, Wakefield.

## SEMOLINA CHEESE.

1/2 pint stock, 3 ozs. semolina, 1 pint milk, 1 oz. butter, 3 ozs. grated cheese. Mix milk and stock together in a saucepan, add semolina and

butter, and stir till it comes to the boil. Mix in the cheese (all except a little to put on the top), and turn mixture into a pie-dish. Sprinkle remainder of cheese on the top and put it in the oven to brown.

Mrs. VINCENT, Hemsworth Lane Ends, near Wakefield.

## SAVOURY BATTER.

Mix as for Yorkshire Pudding. Fry a few onions till soft, tomatoes, and potatoes, all sliced fine, in butter for about 10 minutes. Place them in a dish or pudding tin, and pour the batter over. Cook in oven like Yorkshire Pudding.

Miss E. Hick, St. John's Square, Wakefield.

## SEMOLINA CHEESE.

3 ozs. semolina, 1 pint milk. Boil well, then add a beaten egg and 4 ozs. grated cheese. Season to taste, pour into a buttered pie-dish and bake for 15 minutes.

Miss M. BARRATT, c/o The Lord Bishop of Jarrow, The College,  
Durham.

## STUFFED TOMATOES.

First choose some tomatoes all the same size and scoop out a little of the centre (at the stalk-end). Stuffing for Tomatoes.- Any cold meat chopped fine (enough for tomatoes wanted), 2 teaspoonfuls of bread crumbs, a little thyme, marjoram and parsley, pepper and salt, a little milk. Season with pepper and salt, and bind with milk. The piece of tomato which has been taken away may be placed in also. Place the stuffing in the hole of tomatoes and put into a well greased tin. Place in a moderate oven and cook 10 to 15 minutes. On the top of each tomato put a little butter.

Miss E. SAVILLE, Pinderfields Road, Wakefield.

## TOMATO SAVOURY.

3 tomatoes (tinned are best), a good half-teacupful each of bread crumbs and grated cheese, pepper and salt to taste, and a very little sugar. Beat all well together with 1 egg. make hot in a saucepan and serve on toast.

Mrs. SMITH, Thornhill House, Wakefield.

## **TOMATO PASTE.**

Put the pulp of three good-sized tomatoes into a saucepan with a small piece of butter and a small chopped onion. Simmer until the onion is quite soft and then add a well-beaten egg, stirring over the fire till creamy. Take of the fire, and add 4 ozs. bread crumbs and 3 ozs. grated cheese, also salt and pepper. Put into potted-meat pots and cover with butter.

Mrs. H. WARD, Oakleigh, Balne Lane, Wakefield.

## **VEGETARIAN RECIPE.**

Tomato Sausages.- 8 ozs. crumbs of stale loaf, 8 ozs. mashed potatoes, seasoning, 1 1/2 ozs. butter, 1/4 pint tinned tomatoes. Mix all well together, shape and dip in flour or coat with beaten egg and bread crumbs. Fry until a golden brown.

Mrs. J. S. ALEXANDER, Featherstone, Pontefract.

## **YORKSHIRE SAVOURY PUDDING.**

1 large onion, suet about the size of a walnut (chopped fine), 2 ozs. bread crumbs (soaked in boiling milk), a little sage, thyme, and marjoram, 2 eggs, season with salt, pepper, and cayenne. When the broad is

soaked, mix all the ingredients, add the two eggs and beat all together. Put into a small tin, place it in the oven a few minutes to set it. Then brown before the fire. It may be made with 1 egg.

Miss A. WAINWRIGHT, 97, Horbury Road, Wakefield.

## **BAKEWELL PUDDING.**

2 eggs, 2 ozs. castor sugar, 2 ozs. butter, rind and juice of 1 lemon,  $\frac{1}{2}$  oz. flour,  $\frac{1}{2}$  oz. ground rice, 2 tablespoonfuls jam,  $\frac{1}{2}$  lb. of pastry. Line a flattish dish with the pastry, decorate the edges, and spread the jam over the bottom. Melt the butter with the sugar, add the eggs, well beaten; add the flour and rice, and mix thoroughly. Pour the mixture over the jam and bake until set, about 30 minutes. Serve cold.

Mrs. SPEIGHT, 26, Edgedale Road, Sheffield.

# Puddings and Sweets.

## ASHFIELD PUDDING

1/2 lb. flour, 1/4 lb. sugar, 3 ozs. butter, 1 teaspoonful baking powder, 1 egg, pinch of salt, tablespoonful of milk, a few drops of essence of vanilla. Mix the dry ingredients, rub in the butter, add egg previously well beaten, and milk added. Grease basin, put in some strawberry jam, and pour the batter over it. Boil for two hours and serve with custard sauce.

Mrs. GEO. SMITH, The Poplars, Flanshaw.

## APPLE RICE.

1/4 lb. of rice, 1/2 pint of water, 1/2 pint of milk, sugar, grated nutmeg, 7 good-sized apples, 1 oz. margarine. Peel and halve the apples, take cores out, put in a stew pan with a little sugar and stew till tender. Boil the rice with the milk and water, a little sugar, and flavour with nutmeg. When thoroughly done pour it over the apples and serve hot.

## APPLE SNOW.

3 eggs,  $\frac{1}{2}$  pint milk, 1 lemon, 2 penny sponge-cakes, apples, 6 ozs. sugar. Slice the sponge-cake, and put it in bottom of a glass dish. Grate over it the lemon rind. Make a thick custard with the yolks of the eggs and milk, and pour it over the sponge. Bake the apples and take the pulp from the pips and skin (you should have the weight of  $\frac{1}{2}$  lb.) Put it in a large round basin with the sugar and lemon juice, and mix well. When cold, whisk up the whites of eggs to a stiff froth and add to the apple pulp. Beat all together until it becomes quite white and stiff. Put it over the custard and it is ready for the table.

Mrs. RAMSBOTTOM, Elder Cottage, Sandal, Wakefield.

## APPLE SNOW.

$\frac{1}{2}$  pint good custard, 3 penny sponge-cakes, 6 ozs. roast apple pulp, 6 ozs. castor sugar, whites of 2 eggs, juice of  $\frac{1}{2}$  a lemon. Cut the sponge-cakes in slices and put them in a deep glass dish. Pour custard, when cool, over them. Add the sugar to the apple pulp, strain lemon juice on to it. Whisk up whites of eggs till quite stiff, whisk into the apple and continue to do so, until the whole looks like snow. Pile on to the top of the soaked cakes and it is ready for serving.

Custard for Apple Snow. Yolks of 2 eggs,  $1\frac{1}{2}$  ozs. castor sugar, rind of  $\frac{1}{2}$  lemon,  $\frac{1}{2}$  pint of milk. Place milk and thinly pared lemon rind in a pan, with sugar. When hot, pour on to the beaten yolks. Return to pan, and stir until it thickens (but do not let it boil). Strain and stir occasionally.



Miss L. HUDSON, 44, Jenkin Road, Horbury, near Wakefield.

## **APPLES IN GRATIN DISH.**

Peel some nice apples. Halve them and take out the cores. Butter a pudding dish. Put the apples in a row one on the top of the other, the cut part underneath. Sprinkle sugar over, Squeeze an orange or pour a little water over. Then put some little bits of butter on the top here and there. Cook in a hot oven. When the apples are nearly cooked, sprinkle again with a good handful of sugar and put the dish back into the oven to finish cooking. Pour the juice over and serve.

French Recipe Book.

## **APPLE TRIFLE.**

4 macaroons (almond), 4 apples, 3 small sponge-cakes, custard and whipped cream. Roll out macaroons, crumble spongecakes. Put into a dish, stew apples with sufficient sugar and water to make it thin, and squeeze half a lemon on. Then pour on sponge-cakes. Let it stand all night. Make a good custard. Next day pour on apples, whipped cream on the top.

Mrs. GRAY, Thornfield House, Ossett.

## APPLE SAUCE CAKE.

Make about a breakfastcupful of apple sauce in the usual way, sweetening it to taste. Let it get cold. Cream together 4 ozs. castor sugar and 2 ozs. of butter or margarine. Take the cup with which you measured the apple sauce. Sift sufficient flour to fill it once to the brim and again to about an inch from the brim. Add to the flour a heaped teaspoonful of mixed spice, and sift again. Stir a teaspoonful of carbonate of soda into the apple sauce. Add a little chopped lemon peel and a few stoned raisins. Add to the sifted flour, stir rapidly, pour into a paper-lined tin, and bake in a moderate oven until the cake is firm to the touch.

Mrs. BAINES, Park-royde, Wakefield.

## APPLE PEEL.

When preparing apples for pies or puddings, wipe them with a damp cloth, and as you peel them put the skins into a separate saucepan, cover them with water. Add some sugar and boil gently for an hour.

ABBEY, Agbrigg, near Wakefield.

## APPLE FRITTERS.

About 6 apples,  $\frac{1}{2}$  lb. of flour,  $\frac{1}{2}$  pint of milk, 1 egg, about  $\frac{1}{2}$  oz. of yeast, 4 ozs. sultanas, 2 ozs. sugar, a little nutmeg. Chop the apples finely, mix them with the flour and milk to a nice stiffness, add the yeast and leave it to rise about 2 hours. Then add the raisins and sugar, and nutmeg, and the beaten egg last. Let it stand a short time and fry in small fritters or about the size of a small muffin.

Mrs B. A. LEWIS, The Old Vicarage, Newmillerdam, Wakefield.

## APPLE FRITTERS.

For a Batter.-  $\frac{1}{4}$  lb. flour,  $\frac{1}{4}$  oz. butter, pinch of salt, 1 egg, milk enough to make it tolerably thin.

Prepare some apples finely sliced, add these to the batter and drop a large tablespoonful at a time into a pan of boiling lard or dripping. Fry till a light brown, turning when required. Should be served as hot as possible.

Mrs. ANDREWS, Roundhay, Leeds.

## APPLE PUDDING (BOILED).

Chop 4 ozs. of beef suet very fine, or 2 ozs. of butter, lard or dripping, but the suet makes the best and lightest crust; put it on the paste

board, with 8 ozs. of flour and a saltspoonful of salt; mix it well together with your hands, and then put it all of a heap and make a hole in the middle; break 1 egg in it, stir it well together with your finger, and by degrees infuse as much water as will make it of a stiff paste; roll it out 2 or 3 times with the rolling pin, and then roll it large enough to receive 13 ozs. of apples. It will look neater if boiled in a basin, well buttered, than when boiled in a pudding cloth, well floured; boil it an hour and three-quarters- but the surest way is to stew the apples first in a stewpan with a wine-glassful of water, then one hour will boil it. Some people like it flavoured with cloves, and lemon peel, and sweeten it with two ounces of sugar.

Gooseberries, currants, blackberries, plums, etc., are made into puddings in the same way.

From a Book published in 1823.

## APPLE PLUM PUDDING.

1/2 lb. bread crumbs, 1/2 lb. sugar, 1 lb. apples (chopped fine), 6 ozs. suet, 6 ozs. currants, 4 eggs. Mix all together and boil or steam 3 hours or more.

Mrs. WALKER, " Brooklands," 15, Headfield Road, Savile Town,  
Dewsbury.

## AUNT MARGARET'S PUDDING.

1/2 lb. flour, 3 ozs. lard, 4 ozs. sugar, 2 teaspoonfuls baking powder, 1 egg, pinch of salt. Beat up with egg. Add 3 or 4 spoonfuls at the bottom of basin, then 3 tablespoonfuls jam, then add the above mixture and steam for 2 hours.

Mrs. F. Hartop, 6, Hawthorn Villas, Denby Dale Road, Wakefield.

## AUNT MAGGIE'S PUDDING.

1/4 lb. flour, 2 ozs. sugar, 2 ozs. butter or margarine, 1 egg, 1 teaspoonful baking powder, a little milk to form paste. Butter a pudding basin, put treacle or jam in the bottom, then the mixture. Steam about an hour.

Mrs. WALTER ATKINSON, Cross Hall, Morley, near Leeds.

## BIRD NEST PUDDING.

3 large apples, 1 cupful of flour, 1 cupful of sugar, 1 oz. butter, 1 teaspoonful of baking powder, 1 egg, pinch of salt. Peel and core the apples, and slice them at the bottom of a greased dish. Put a little water on the apples before putting on the mixture. Mix together the

flour and butter, then add sugar, and pinch of salt and baking powder. Beat up the egg and put into the mixture. Put the mixture on the top of apples and put in a moderate oven to bake 45-60 minutes.

Mrs. DUNBAR, Jacob's Well Lane, Wakefield.

## **BANANA JELLY.**

4 bananas, 1 jelly square,  $\frac{1}{2}$  gill of cream. Crush the bananas and beat to a cream. Add the cream and scald the jelly square with rather less water than is usually used. When cool add to the bananas and cream. Turn into a mould and leave till set. Milk may be substituted for cream in wartime.

Mrs. H. FIRTH, 36, Springstone Avenue, Ossett.

## **BANANA TRIFLE.**

Slice the bananas, place in a glass dish, sprinkle a little sugar, and pour a little sherry over, then let it stand 1 hour. Put a thin layer of jam over the bananas, pour a rich boiled custard, flavoured with lemon or vanilla, made only with the yolks of the eggs, over the whole. Whip the whites of the eggs to a stiff froth, flavoured same as the custard, heap this white on the top. This makes a nice summer sweet.

Mrs. DOWNES, School House, Alverthorpe.

## **BOLTON PUDDING.**

2 ozs. butter, 3 ozs. sugar, 5 ozs. flour, 2 eggs, 1 teaspoonful baking powder, 2 tablespoonfuls of milk. Grease a basin well with butter, put raspberry jam at bottom, then mixture. Steam  $1\frac{1}{4}$  hours.

Miss WIGGLESWORTH, Westgate, Dewsbury.

## **BROWN PUDDING.**

Take 6 ozs. of flour and 4 ozs. of suet, 1 teacupful of treacle, half a teacupful of milk, 1 egg, and 1 level teaspoonful of carbonate of soda. Mix all together and steam for three hours.

Mrs. J. S. MIERS, Grove House, Scarcroft, near Leeds.

## **BOILED PUDDING.**

Take 4 ozs. suet, 6 ozs. flour, 4 ozs. sugar, 4 ozs. currants, 1 teaspoonful of baking powder. Mix with cold milk to the consistency of thick cream. Put in basin and steam for 2 hours. If the suet and flour in the same proportions, with a little salt, be used as the base, several changes may be rung on the above, sultanas instead of currants, marmalade, jam, figs, dates. All are wholesome and make a variety.

Again take the suet, flour, salt, and baking powder. Make into a stiff paste. Roll out thin, spread with jam, and make into a roly-poly pudding. Instead of jam, use a cupful of bread crumbs, rind and juice of a lemon, and sufficient treacle to mix the bread crumbs. Spread on the suet paste. Roll up and there you have another roly-poly pudding.

Mrs. ATKINSON, Rose Cottage, Benton Hill, Horbury, near  
Wakefield.

## **BACHELOR PUDDING.**

2 ozs. bread crumbs,  $2\frac{1}{2}$  ozs. flour,  $2\frac{1}{2}$  ozs. finely-chopped suet, 3 ozs. sugar, 2 ozs. sultanas, 1 egg,  $\frac{1}{4}$  pint milk,  $\frac{1}{2}$  teaspoonful of baking powder. Grease a pudding dish thoroughly, beat the egg until light. Mix it quickly and steam from 2 to  $2\frac{1}{2}$  hours.

Miss ELSIE ADDY, Park Mill, Clayton West.

## **TO MAKE BLACK-CAPS. THE BEST WAY.**

Take a dozen and a half of very large French pippins or golden runnets, cut them in half, and lay them with the flat side down to the mazareen, which must be large, lay them single, as close to each other as they can be, squeeze a large lemon into spoonfuls of orange-flower water and pour over them; shred lemon peel very fine, and shake between and grate double-refined sugar all over them; put into a quick oven and they are done in half -an -hour.

From a Recipe Book of 1714.



## BROWN PUDDING.

2 cupfuls flour, 1 cupful suet, a little salt, 1 cupful preserves or treacle, 1 cupful milk, sugar to taste, small teaspoonful carbonate of soda. To be well mixed. Soda to be put in last, in a little milk. Steam in a buttered mould for about 3 hours. Serve with white sauce or hot milk.

E. A. PEEL, Overthorpe Grange, Thornhill, Dewsbury.

## BAKEWELL PUDDING.

2 ozs. of butter, 2 ozs. of sugar, 2 ozs. ground rice, 1 egg. Beat the butter to a cream, then mix well in the rice and sugar. Beat the egg well and mix the other ingredients with as much carbonate of soda as would lie on a threepenny bit, and a little new milk or cream to form a stiff batter. Line a deep plate with rich pastry and put in raspberry jam. Cover with the mixture and bake in a quick oven.

Mrs. C. MITCHELL, Oakhurst, London Road, Chelmsford.

## A CHARLOTTE.

Cut as many very thin slices of white bread as will cover the bottom and line the sides of a baking dish, but first rub it thick with butter.

Put apples in thin slices into the dish, in layers till full, strewing sugar between and bits of butter. In the meantime soak as many thin slices of bread as will cover the whole, in warm milk, over which lay a plate, and a weight, to keep the bread close upon the apples. Bake slowly 3 hours.

From a Book published in 1823.

## CANARY PUDDING.

2 ozs. flour, 2 ozs. butter, 1 oz. sugar, 1 egg, rind of 1 lemon, 1 teaspoonful baking powder, pinch of salt, steam for 2 hours.

Mrs. MILNES GASKELL, Lupset Hall, near Wakefield.

## CITRON PUDDING.

1/4 lb. butter, 6 ozs. bread crumbs, 1/4 lb. sugar, 2 eggs, rind of a lemon. Steam half an hour.

LADY CONSTANCE MILNES GASKELL, How Green, Hever, Kent.

## CHOCOLATE SOUFFLE.

2 ozs. butter, 2 ozs. flour, 2 ozs. Mexican chocolate, 3 yolks of eggs, 4 whites of eggs, 1/2 pint of milk, vanilla and sugar.

Chop the chocolate into small pieces, put it into a small stewpan, with half a gill of milk, put over a slow fire, and stir until it melts; let it come to the boil. Melt the butter in a saucepan, stir in the flour, add 1 1/2 gills of milk and boil until it thickens, and a smooth paste is formed which leaves the side of the pan. Take off the fire, and mix in the melted chocolate, vanilla and sugar to taste. When cool enough, add the yolks of 3 eggs, one at a time, and beat well. Whisk the whites of the eggs very stiffly and stir them in lightly to the mixture. Have ready a well-greased souffle tin, tie a piece of buttered paper round to protect the pudding as it rises, turn the souffle into this, put a piece of buttered paper over the top and steam for about 30 minutes, or it can be baked in a moderate oven.

C.M.K.

## CHERRY BROWN BETTY.

Well butter a pudding dish and into it put alternately layers of bread crumbs and stoned cherries, the final layer being one of bread crumbs. Over the cherries sprinkle a due allowance of castor sugar and on each layer of bread crumbs put dabs of butter. Over the whole pour a thin syrup of sugar and water, and bake for three-quarters to 1 hour in a moderate oven. Serve with cream.

Miss HINCHLIFFE, Belle Isle House, Wakefield.

## **COCOANUT SOUFFLES.**

5 ozs. cocoanut, 2 ozs. bread crumbs,  $1\frac{1}{2}$  ozs. sugar, 1 oz. butter,  $\frac{1}{2}$  pint milk, 2 eggs. Mix all the ingredients together with the yolks of eggs, whip the whites of eggs to a stiff froth and mix all together. Put into well-greased bowls and steam about an hour.

Mrs. F. COCKHAM, 30, Smalewell Road, Pudsey, near Leeds.

## **CIDER JELLY.**

$\frac{1}{2}$  pint of water, 1 apple, 1 pinch of cinnamon, white and shells of 2 eggs, 1 pint of cider, 4 ozs. loaf sugar, 1 oz. leaf gelatine. Put all the ingredients in a saucepan except the cider. Warm the cider and add to it, after boiling 5 minutes. Then strain. Very easy and very good.

Miss H. WHITE, 4, York Street, Wakefield.

## **CREAM TARTS.**

2 ozs. butter,  $2\frac{1}{2}$  ozs. flour, 1 oz. sugar,  $\frac{1}{4}$  pint of water, a few drops of vanilla, 2 eggs. Boil butter and sugar, and water, together in a pan. Whilst boiling, stir in the flour. Set on one side to cool. Whisk eggs, then add to the mixture when cold. Put in heaps on a well-greased tin. Bake in a moderate oven 1 hour. When cold, split and fill them with whipped cream. Dust over with icing sugar.

Mrs. G. WILSON, 21, Station Road, Ossett.

## CABINET PUDDING.

2 ozs. flour, 2 ozs. bread crumbs, 2 ozs. suet (finely chopped), 2 ozs. brown sugar, 2 or 3 ozs. raisins and currants, 1 egg,  $\frac{1}{4}$  pint milk,  $\frac{1}{2}$  teaspoonful baking powder. Mix all well together and steam for 2 hours. Serve with sauce.

Miss TURNBULL, Redlands, Ossett.

## CAKE PUDDING.

$\frac{1}{2}$  lb. flour, 4 ozs. suet, dessertspoonful sugar, milk, 1 teaspoonful baking powder, a little mixed spice, 4 ozs. currants or sultanas, pinch of salt. Mix all dry ingredients together; add the suet (finely chopped), and add sufficient milk to mix to a stiff batter. Pour into a buttered pie dish. Bake 1 to  $1\frac{1}{2}$  hours. Turn out, sprinkle over with sugar.

Miss DOROTHY MASSIE, Kensington House, St. John's, Wakefield.

## CHRISTMAS PUDDING.

1 lb. flour, 1 lb. carrots, 1 lb. potatoes, 1 lb. currants, 1 lb. sultanas, 1 lb. treacle, 2 ozs. candied peel,  $\frac{1}{2}$  lb. mutton suet, nutmeg to

flavour. Boil potatoes and carrots. Shred the suet and mix altogether and boil 6 to 7 hours.

Mrs. A. HINDLE, 32, Smalewell Road, Pudsey, near Leeds.

## CHRISTMAS PUDDING FOR WAR TIME.

1/4 lb. suet, 1/2 lb. bread crumbs, 1/2 lb. flour, 6 ozs. currants and raisins, 1 oz. candied peel, 3 tablespoonfuls of dark treacle, 2 tablespoonfuls sugar, milk. Mix with a little milk, put into a greased basin, and boil for 4 hours. This makes a very nice pudding.

Mrs. H. HEAP, 43, Willow Cottages, Co-operative Street, Horbury.

## CHILDREN'S PLUM PUDDING.

1/4 lb. raisins, 1/4 lb. sultanas or chopped currants, 1/4 lb. suet, 1/2 lb. bread soaked in milk and beaten smooth, 2 ozs. flour, 1 oz. candied peel, 1/4 lb. sugar, a little spice, a pinch of salt. Boil 6 hours or more according to size.

Miss ISABEL SWALLOW, The Chaplain's House, Horbury.

## DUTCH PUDDING.

2 ozs. bread crumbs, 2 ozs. sugar, 2 ozs. butter, 1 egg, rind of 1 lemon,  $\frac{3}{4}$  pint milk. Mix all well together and bake in a pie dish until light brown.

Mrs. LEEDAL, Blenheim Road, Wakefield.

## ECONOMICAL PUDDING.

3 ozs. bread crumbs, 3 ozs. flour, 3 ozs. suet, 4 ozs. sugar, 1 lb. apples (when grated), 1 a nutmeg, 1 egg, and a little water. Steam 2 hours and serve with white sauce.

Mrs. HEAD, St. John's North, Wakefield.

## ECONOMICAL TRIFLE.

Line a glass dish with stale sponge-cake or sandwich, previously spread with jam. Soak well with fruit, wine, or syrup from tinned fruit, etc. Leave over-night. Pour over next day 1 pint of custard. Allow to cool and set. Sprinkle with chopped almonds, if liked. Whip some cream and fine castor sugar together in a basin until quite stiff. Spread this all over custard and pile in shapes. Decorate with cherries.

Mrs. KITSON, Lumbhall Cottages, Purston.

## ECONOMICAL PUDDING.

3 tablespoonfuls of suet, 2 tablespoonfuls of flour, 1 tablespoonful of treacle, 1 tablespoonful of sugar, 1 teaspoonful of baking powder, pinch of salt, handful of currants, a little milk. Grease the basin, and steam 3 hours; half fill the basin to allow for rising. Serve with custard sauce.

Mrs. METCALFE, School House, Newmillerdam.

## ECONOMICAL PUDDING.

3 tablespoonfuls of suet, 3 tablespoonfuls of flour, 1 tablespoonful treacle, 1 teaspoonful baking powder, pinch of salt, 1 tablespoonful sugar, handful currants. Grease the basin and steam 3 hours. Mix with a little milk.

Mrs. HARTLEY, Horbury Junction.

## EVE'S PUDDING.

Grate  $\frac{3}{4}$  of a lb. of bread; mix it with the same quantity of shredded suet, the same of apples, and also of currants; mix with these the whole of four eggs, and the rind of 1 a lemon, shredded fine. Put it into a shape; boil 3 hours; and serve with pudding sauce, the juice of  $\frac{1}{2}$  a lemon and a little nutmeg.



From a Book published in 1823.

## **ERNY PUDDING.**

The weight of 2 eggs in butter and flour and the weight of 1 egg in sugar, 1 tablespoonful raspberry jam, 1 teaspoonful of carbonate of soda. Cream the butter and sugar; add flour and carbonate of soda. Mix with one egg, milk and jam. Mix well and steam for 2 hours.

Mrs. J. ELDER, Featherstone, Yorkshire.

## **ELLEN FOX PUDDING.**

3 tablespoonfuls of fine suet, 4 tablespoonfuls flour, salt, little milk, 1 egg, baking powder. Bake half an hour in buttered dish. Turn out and serve with some golden syrup.

LADY CONSTANCE MILNES GASKELL, How Green, Hever, Kent.

## **FRUIT PUDDING.**

Place any kind of fruit in a pie dish, add sugar, make a batter as for a Yorkshire Pudding, and pour over the fruit and bake in a quick oven.

## FRUIT SAGO MOULD.

Boil 1 breakfastcupful of sago in 5 cups of water until quite clear, add 4 tablespoonfuls of raspberry or black currant jam, and 1 oz. of sugar. Place in a wet pudding mould or a basin, turn out when set and serve with a cold custard sauce. Instead of jam, the juice of 1 lemon and 6 tablespoonfuls of golden syrup or treacle can be used. Enough for six people.

By permission of National Food Economy League.

## FRUIT TRIFLE.

Mix fruits, bananas, pears or pine-apple, prunes, strawberries, in a glass dish. Make a jelly and add some of the syrup and less water. Pour over fruit. Set. Make a custard and allow that to set. Decorate with heaps of whipped cream or fancy shapes, squeezed through an icing pump. Sprinkle with cocoanut.

Mrs. KITSON, Lumbhall Cottages, Purston.

## FRENCH PANCAKES.

3 ozs. flour, 3 ozs. sugar, 2 ozs. butter, 2 eggs, a little milk. Cream the butter and sugar well, then add eggs one at a time. This quantity makes 4 pancakes. Spread with jam and serve hot.

Miss TURNER, 37, Westgate, Wakefield.

## FOR TO MAKE FRUTURS. (Pfitters).

Take crommys of wyte bred, and the flowris of the swete Applyltre and zolkys of Eggys and bray hem togedere in a morter and temper yt up wyth wyte wyn and mak yt to sethe and wan yt is thykke do thereto god spicis of gyngener, galyngale, canel and clowys gelofre and serve yt forth.

From a Roll of Ancient English Cookery compiled about 1390.

## FRITTERS.

1 breakfastcupful of flour,  $\frac{1}{2}$  cupful of sugar, 1 good teaspoonful of baking powder, a few currants, 1 egg and a little milk. Mix a bit stiffer than Yorkshire Pudding, so that it will just drop nicely off a spoon, and fry in boiling lard.

Mrs. C. RAISTRICK, 11, South View, New Scarboro', Yeadon, near  
Leeds.

## FRIED PEARS.

Peel and core 8 pears, cut into thin slices. Put a piece of margarine as big as a small egg into a saucepan. Fry for 5 minutes, turning them all the time. Then add a gill of water and 6 tablespoonfuls of sugar and a little spice to taste. Cover the pan, and cook the pears till quite tender. Stir now and then and serve in a dish.

From a French Cookery Book.

## FAVOURITE PUDDING.

2 eggs, weight of 2 eggs in butter, sugar and flour, a little jam or marmalade,  $\frac{1}{2}$  teaspoonful baking powder. Line a basin with jam, beat butter to a cream, add sugar and beaten eggs, and lastly flour and baking powder. Then put mixture into the basin, cover with buttered paper and allow to steam for an hour, then turn out on a hot dish and serve with custard or sweet sauce.

Miss LOCKWOOD, 3, Moorlands Road, Dewsbury.

## FIVE MINUTES' PUDDING.

2 ozs. flour, 2 eggs,  $1\frac{1}{2}$  ozs. sugar, 1 teaspoonful baking powder. Beat up eggs, add sugar, flour and baking powder. Bake on greased paper, and while hot spread with jam and roll up.

(Mrs.) ELLEN ATKINSON, Manygates Terrace, Sandal, Wakefield.

## **FAMILY PLUM PUDDING.**

1/2 lb. chopped suet, 1/2 lb. flour, 1/4 lb. bread crumbs, 1 lb. raw carrots (grated), 1 lb. raw potatoes (grated), 1 lb. currants, 1 lb. raisins, 1 lb. chopped apples, 1 teaspoonful sugar, 1 of allspice, 1 teaspoonful of baking powder, half a grated nutmeg, 1 lb. brown sugar, 1 teaspoonful salt. Mix the flour, bread crumbs, suet, carrots, potatoes, currants (cleaned and dried), raisins (stoned), and apples. Beat the spices, etc., well in. Mix with water or milk into a soft paste and boil in a floured cloth or well-greased basin 5 hours. Half these quantities make a good-sized pudding.

Mrs. W. BEAUMONT, Stonebridge Villa, Horbury, Wakefield.

## **FREE KIRK PUDDING.**

4 ozs. bread crumbs, 4 ozs. sugar, 4 ozs. suet, 2 tablespoonfuls golden syrup, 1/2 teaspoonful carbonate of soda, 4 ozs. of flour, 4 ozs. of currants, 2 ozs. candied peel, 1 1/2 teaspoonfuls ground ginger, 2 eggs, 1 gill milk. Mix the bread crumbs, sugar, flour and ginger in a bowl, shred the suet finely, rub this into the flour, etc., add the currants, chopped candied peel, dissolve the carbonate of soda in a little milk, mix the golden syrup and the eggs together and add to the pudding, adding the dissolved soda last of all; steam in a greased mould 2 1/2 hours.

Mrs. HORSFIELD, High Bank, Horbury.

## DELICIOUS FIG PUDDING.

Soak  $\frac{1}{2}$  lb. of dessert figs in  $\frac{1}{2}$  pint of water for three hours, then stew them for two hours and a half, add a wineglass of sherry and stew them until they are quite soft, and then add 2 ozs. of loaf sugar or less according to taste. When it is dissolved, rub the fruit through a hair sieve, reserving a small quantity of the syrup for the sauce. Mix the puree with  $1\frac{1}{2}$  ozs. bread crumbs and 2 whole eggs well beaten. Put the mixture into a plain pipe mould (a pipe mould is a mould with a hole in the centre), twist a greased paper over it and steam for an hour. Then turn the pudding on to a hot dish, put whipped cream that is sweetened and slightly flavoured with vanilla in the centre, and pour the following sauce round it.

Put the syrup reserved from the figs into a small stewpan, 1 oz. of pounded sugar or less, the yolks of 2 eggs, then whisk the mixture over the fire until it is light and frothy.

Mrs. HOWARTH, The Lady Mayoress of Bradford, The White  
Lodge, Heaton, Bradford.

## FIG PUDDING.

4 ozs. flour, 2 ozs. sugar, 2 ozs. suet, 4 ozs. chopped figs, 1 egg, a pinch of salt,  $\frac{1}{4}$  pint of milk. Mix dry things together, then beat egg and milk. Add sufficient to make a stiff paste. Put in a greased

basin and steam 2 hours. For a change, put dates or a tablespoonful of marmalade. Serve with sauce or custard.

Miss M. HILL, 18, Graceleather Lane, Soothill, Batley.

## FIG PUDDING.

4 ozs. figs cut into small pieces, 6 ozs. flour, 4 ozs. moist sugar, 4 ozs. chopped suet, 3 ozs. bread crumbs. Mix well, then add 4 ozs. treacle and  $\frac{1}{4}$  pint of milk, in which has been dissolved 1 teaspoonful of carbonate of soda. Boil in a well greased basin for  $2\frac{1}{2}$  hours.

I. CROWTHER, Beech House, Rayner Street, Horbury.

## FIG PUDDING.

$\frac{1}{2}$  lb. bread (grated),  $\frac{1}{2}$  lb. figs, 6 ozs. suet, 4 ozs. soft sugar, 1 egg, 1 teaspoonful of milk, a little grated nutmeg. Chop figs and suet very finely. Mix bread and suet first. Then add figs, sugar and nutmeg. Beat the egg well, then add milk. Boil in a mould or basin 4 hours.

Mrs. J. H. FEARNSIDE, Brooklyn, Dewsbury Road, Ossett.

## FIG PUDDING.

1/2 lb. of figs, 6 ozs. sugar, 3/4 lb. bread crumbs, 6 ozs. suet, nutmeg to taste. Mix ingredients together. Put in a pudding basin and boil for 1 hour.

Miss E. WILSON, West End Villas, Horbury.

## GROUND RICE MOULD.

2 ozs. ground rice, 2 ozs. moist sugar, 1 1/4 pints milk, a few drops of vanilla. Mix the ground rice and the sugar to a smooth paste with a little of the milk, and heat the rest of it. Pour over the paste, add the vanilla, and boil until the mixture leaves the pan side. To be eaten with stewed fruit and is much improved by a little cream.

Miss E. Simpsow, Westfield Grove, Wakefield.

## GOLDEN PUDDING.

2 ozs. sifted flour, 1 oz. castor sugar, 2 ozs. butter, 1 teaspoonful marmalade, 1 egg, a pinch of salt, 1 teaspoonful baking powder. Steam. Serve with transparent sauce.

Mrs. MILNES GASKELL, Lupset Hall, near Wakefield.



## TO STEW GOLDEN PIPPINS. A VERY GOOD WAY.

Pare them and nicely scoop out the core with a very small scoop, throw them into the water to preserve their colour; to a pound of pippins thus prepared, take half a pound of double-refined sugar and 1 pint of water, boil and scum the syrup (before you put in the pippins); when the pippins are in, let them boil a-pace to make them clear, and when they are so, put in a bit of lemon peel and the juice of a lemon to your taste.

From a Recipe Book of 1714.

## A GOOD SUBSTITUTE FOR SUET.

Take 4 ozs. of tapioca, cover with cold water and let it soak overnight. Next day draw off liquid, and to tapioca add 3 ozs. margarine, warmed enough to make it workable. Mix well, and stir in a little salt, 6 ozs. flour, and a little milk (if necessary), and put mixture into a greased basin or mould. Cover with greased paper and steam for about 3 hours. Turn out and serve with jam or treacle.

Mrs. BENNETT, Tachbrook Vicarage, Leamington.

## **GOLDEN CRUMBS.**

Three parts fill a pie dish with white or brown bread crumbs, and pour over them a jugful of hot milk, with an egg well beaten in it. Then stir a tablespoonful of golden syrup into the mixture and bake in a moderate oven.

Mrs. FENTON, Myrtle Villa, Horbury.

## **GINGERBREAD PUDDING.**

1/2 lb. flour, 1/2 lb. treacle, 1/4 lb. suet, 1/2 oz. ginger, 1 egg, well beaten. Mix all well together, then add a small teaspoonful of bicarbonate of soda mixed in a good tablespoonful of milk. Steam for 2 hours in a pint basin nicely greased with a buttered paper over the top. Serve with lemon sauce.

Mrs A. GRIFFITHS, 2, Church View, Doncaster Road, Crofton.

## **GRASMERE PUDDING.**

3 bananas sliced, 3 sponge buns (cut) at 1d. each, 1 jelly square (lemon) put on hot and allow to cool off, then pour over some custard. Cool and put whipped cream on the top.

Mrs. B. P. HEPWORTH, Osborne House, Morley.

## GINGER SPONGE PUDDING. (VERY GOOD).

4 ozs. flour, 2 ozs. lard, 1 dessertspoonful treacle, 1 dessertspoonful sugar, 1 egg, a little milk, 1 teaspoonful baking powder,  $\frac{1}{2}$  teaspoonful ginger. Pour into a well-buttered mould and steam 2 hours.

Mrs. F. R. LAYCOCK, 11, Medlock Road, Horbury.

## GINGER PUDDING.

1d. suet, 5 tablespoonfuls of flour, 3 tablespoonfuls sugar, 1 tablespoonful treacle, 1 teaspoonful of ginger, 1 teaspoonful bicarbonate of soda, in a gill of milk. Put into a basin and steam 3 hours.

Mrs. GILLINGS, Thornes, Wakefield.

## GINGER PUDDING.

$\frac{1}{4}$  lb. bread crumbs,  $\frac{1}{4}$  lb. suet,  $\frac{1}{4}$  lb. flour,  $\frac{1}{2}$  oz. ground ginger, 1 teacupful warmed syrup,  $\frac{1}{4}$  teaspoonful carbonate of soda, 2 eggs,  $\frac{1}{2}$  teacupful milk. Steam 2 hours.

Mrs. L. J. NEWTON, Windmill Cottage, Doncaster Road, Crofton.

## GINGER PUDDING.

Shred one pennyworth of suet and add 1 cupful of flour, 1 teaspoonful of ground ginger,  $\frac{1}{2}$  teaspoonful of carbonate of soda,  $\frac{1}{2}$  lb. of treacle, and a tablespoonful of milk. Warm treacle and milk to mix it with. Put into a well-greased basin and cover with buttered paper and steam for  $2\frac{1}{2}$  hours. Serve with sweet sauce.

Mrs. H. AUTY, West House Lodge, Bradford Road, Gomersall, near  
Leeds.

## GINGER PUDDING.

$\frac{1}{4}$  lb. of flour, 2 ozs. bread crumbs, 2 ozs. suet, 1 tablespoonful of sugar, 1 teaspoonful of ground ginger,  $\frac{1}{2}$  teacupful of milk, 1 teacupful of treacle,  $\frac{1}{2}$  teaspoonful of carbonate of soda, 1 egg. Dissolve soda in milk. Steam 2 hours.

Mrs. H. WALTON, Bank House Cottage, Battysford, Mirfield.

## GINGER PUDDING.

$\frac{1}{2}$  lb. of flour, 6 ozs. of sugar,  $\frac{1}{4}$  lb. of beef dripping or butter, 2 eggs, 1 dessertspoonful of treacle, 1 teaspoonful of baking powder, a little ginger. Method- Place in a buttered mould and steam 2 or 3 hours. This quantity will make two small puddings.

RUBY NETTLETON, Roundwood, Ossett.

## GINGER PUDDING.

6 ozs. bread crumbs, 1 tablespoonful flour, 1 tablespoonful Demerara sugar, 3 ozs. melted butter,  $\frac{1}{2}$  teaspoonful ground ginger, 1 oz. candied peel, pinch of salt. Mix up with  $\frac{1}{4}$  lb. of golden syrup, and  $\frac{1}{2}$  teacupful of milk. Melt butter, syrup and milk before mixing. Steam 3 hours and serve with sauce.

H.E.

## GINGER PUDDING.

6 tablespoonfuls flour, 2 tablespoonfuls bread crumbs, 3 tablespoonfuls treacle,  $\frac{1}{4}$  lb. suet,  $\frac{1}{2}$  cupful warm milk, 1 teaspoonful ginger,  $\frac{1}{2}$  teaspoonful baking powder. Mix all dry ingredients, then syrup and lastly milk. Steam from 2 to 3 hours. Serve with hot custard sauce.

Mrs. O. CROWTHFR, Beech House, Rayner Street, Horbury.

## GINGERBREAD PUDDING.

6 ozs. flour, 3 ozs. suet, 1 egg, 1 teaspoonful of baking powder, a little ground ginger,  $\frac{1}{4}$  pint of milk,  $\frac{1}{4}$  lb. of treacle. Mix dry ingredients,

then add the eggs, treacle and milk. Mix into a stiff batter, pour into a greased basin. Steam 2 hours. Serve with sweet sauce.

Mrs. HEPTONSTALL, 126, Pinderfields Road, Wakefield.

## GINGER PUDDING.

4 ozs. flour, 1 egg, 4 ozs. suet, 4 ozs. sugar, a little salt,  $\frac{1}{2}$  teaspoonful of baking powder, 1 dessertspoonful of ginger,  $\frac{1}{2}$  teaspoonful of carbonate of soda. Serve with cornflour sauce.

Mrs. J. Moss, Wycliff Street, Ossett.

## GINGER POUDIN.

1 lb. bread crumbs,  $\frac{3}{4}$  lb. suet, 2 eggs, 2 tablespoonfuls syrup, 1 teaspoonful ginger, a little milk. Steam 3 hours.

LADY CONSTANCE MILNES GASKELL, How Green, Hever, Kent.

## GINGER SPONGE PUDDING.

4 ozs. flour, 3 tablespoonfuls treacle, 1 egg, pinch of salt, 2 ozs. suet, 3 tablespoonfuls milk, 1 teaspoonful baking powder,  $\frac{1}{2}$  teaspoonful

ground ginger. Chop suet finely and mix with flour, baking powder, ginger and salt. Beat the egg in a basin, add treacle and milk; beat well, then add dry ingredients, with treacle, etc. Pour into a well greased basin, put greaseproof paper on before tying cloth on top. Steam for 2 hours and serve with sauce. It is a lovely pudding, and we often have it.

Mrs. UMPLEBY, 51, Quebec Street, Westgate.

## GINGER PUDDING.

3 ozs. flour, 3 ozs. suet, 3 ozs. bread crumbs, 1 pinch of salt, 1 good teaspoonful baking powder, 1 good teaspoonful ground ginger. Well mix with thinned treacle to required thickness. 1 tablespoonful of milk. Boil 2 to 2½ hours.

Sauce.- Milk, flour. While boiling grate into it lemon rind. Sweeten to taste.

E. LITTLEWOOD, Middlestown, near Wakefield.

## GINGER PUDDING.

½ lb. flour, ½ lb. treacle, ¼ lb. suet (chopped fine), 1 teaspoonful ginger, 1 teaspoonful vinegar, ¼ teaspoonful carbonate of soda. Mix the soda in a little milk and mix all the ingredients well. Steam in a basin 2½ hours.

E. BUTLER, Hyndford House, Horbury.

## HASTY PUDDING.

Golden syrup or treacle can be used instead of sugar. Put 1 pint of milk (or milk and water) into a saucepan, with a little salt. When at boiling point, sprinkle in 4 dessertspoonfuls of flour and boil until thick, stirring briskly all the time. Turn into a pie dish, and serve with golden syrup or treacle.

Mrs. BENNETT, Tachbrook Vicarage, Leamington.

## GINGER PUDDING.

$\frac{3}{4}$  lb. flour,  $\frac{1}{4}$  lb. soaked bread or bread crumbs, 6 ozs. suet,  $\frac{1}{2}$  lb. treacle,  $\frac{1}{2}$  oz. ginger, 2 ozs. sugar, 1 teaspoonful baking powder,  $\frac{1}{4}$  pint milk, pinch of salt. Mix flour, ginger, baking powder and salt, add suet finely chopped, and the soaked bread well drained. Melt the syrup by slightly warming it, mix it with the milk and add these to the dry ingredients. Mix all thoroughly and place in a greased basin. Cover with a plate or greased paper and steam for 2 hours. Serve with sweet sauce.

Mrs. J. P. TURNBULL, School House, Stratton Audley, Bicester,  
Oxon. Formerly of Ossett.



## HAMILTON PUDDING.

11/2 ozs. flour, butter and sugar, juice of 1/2 a lemon, 2 whites and 1 yolk of egg, apricot preserve. Line a pie dish with pastry throughout, put a layer of apricot preserve at the bottom, then the mixture of flour, butter and sugar, juice of 1 a lemon and 1 egg; the other white whisk up and put on the top. Bake.

(Mrs.) M. F. ROULSTON, Home Garth, Wakefield.

## HONEYCOMB CREAM.

Take the juice of 2 lemons, and 1 orange, sweeten it very much, put in a little piece of the yellow rind of the lemon and let it infuse a little while, then have a pint of cream boiled, and sweetened, and pour it out of a teapot into the dish where your juice is, holding your arm very high, and with a small stream, that it may froth in bubbles.

From a Book of Old Recipes.

## HONEYCOMB PUDDING.

1/2 oz. gelatine, 3 teacupfuls of milk, 1 teacupful of sugar, 3 eggs and a little flavouring. Soak the gelatine in milk with sugar for 10 minutes,

and when hot add yolks of eggs and flavouring. Stir and allow it to boil for 1 minute. Take off the fire and add the whites of eggs, well whisked. Pour into a wet mould.

Mrs. E. J. WILLIAMSON, Probate House, Wakefield.

## HONEYCOMB MOULD.

To 1 pint of milk add  $\frac{1}{2}$  oz. gelatine, 2 ozs. of soft sugar, a little lemon rind, and let stand for 1 hour. Beat up yolks of 2 eggs and add to the above, bring to the boil and simmer 5 minutes. Take off the stove and add beaten whites and juice of 1 lemon. Well mix and turn into mould, first rinsed with cold water.

Mrs. J. H. WINTERBOTTOM, Park Hurst, Station Road, Ossett.

## IMPERIAL PUDDING.

3 tablespoonfuls flour, 1 tablespoonful Paisley flour, 1 egg, 2 ozs. butter, 2 ozs. sugar, 3 tablespoonfuls jam, a little milk if necessary. Put flour into a bowl, beat sugar and butter to a cream, beat eggs and add to butter and sugar, then add to flour. Mix all together and put into a greased pudding basin, into which the jam has first been put. Steam for about 1 to  $1\frac{1}{2}$  hours. Flavour with a little vanilla. To be served with white sauce.

Mrs. TATTERSFIELD, Lincoln Street, Wakefield.

## HALF-PAY PUDDING.

1/2 lb suet, 1/2 lb flour, 1/2 lb currants, 1/2 lb raisins, 1/2 lb bread crumbs. Mix well with treacle. Boil four hours.

Mrs. T. WHITE, 1 Park Street, Horbury.

## HALF-PAY PUDDING.

4 ozs. bread crumbs, 4 ozs. suet, 4 ozs. flour, 4 ozs. raisins, 2 tablespoonfuls treacle, a little milk, 2 teaspoonfuls baking powder, salt. Mix well together and steam for 2 1/2 hours.

Mrs. DAVIDSON, High Street, Horbury.

## JELLY CREAM.

1 pint tablet of lemon or raspberry jelly, 1 pint of water, 1 pint of cream. Dissolve jelly square in half a pint of hot water; when this is cold and on the verge of setting, stir in half a pint of lightly whipped cream (a little milk may be added as well, if the weather is cold). Turn into a mould and put to set over-night.

Mrs. AUSTIN SPAIN, Calder Grove House, Wakefield.

## KENTISH TARTS.

The weight of 1 egg in butter, sugar, and flour, 1 teaspoonful of baking powder, pinch of salt. Line 1 doz. patty tins with pastry. Into each put a little jam. Mix the above ingredients well together and use as filling. Bake in a moderate oven.

Mrs. TAYLOR, Stoneroyd, Horbury.

## LEMON CURD.

1 lb. of sugar,  $\frac{1}{4}$  lb. butter, 4 lemons, 6 eggs, 1 pint water. Put the water and butter into a jar. Add sugar and lemon juice. Place jar in a pan of boiling water and simmer for about 20 minutes.

Mrs. J. P. WILSON, West End Villas, Horbury.

## LEMON PUDDING.

3 ozs. bread crumbs, 2 ozs. flour, 2 ozs. suet, 2 ozs. sugar,  $\frac{3}{4}$  teaspoonful baking powder, the juice and grated rind of 1 lemon, 1 egg beaten lightly. Chop the suet fine and mix the dry ingredients; add the juice and beaten egg, and milk, to form a light paste. Place in a greased basin. Cover with a greased paper and steam 11 hours. Serve with sweet sauce.

Mrs. W. RAMSDEN, Flanshaw.

## LEMON CHEESE.

1/2 lb. of lump sugar, 1/4 lb. butter, 3 eggs, rind and juice of 2 lemons. Beat up eggs, mix in juice of lemons. Put butter and sugar in a pan to melt, then add other ingredients. Stir on a cool fire until it thickens.

Mrs. MANNUS, 16, Ryecroft Street, Ossett.

## LEMON CHEESE. WITHOUT EGGS.

4 lbs. marrow; steam till tender (catching its own juice only) in a double pan. Mash finely or rub through a sieve. Add 3 1/4 lbs. lump sugar, 1/2 lb. butter, rind and juice of 6 lemons. Boil about 20 minutes. Makes delicious roly-poly pudding.

Mrs. H. LEWIS, Hillside, Devizes.

## LEMON CHEESE.

1 lemon, 1 egg, 1 oz. butter, 3 ozs. sugar. Place butter in a jar and stand in a pan of boiling water. Allow it to melt and stir in the sugar,

grated lemon rind, and strained juice. Allow sugar to melt, stir in the egg, and stir continually till it thickens. Put in jars, and cover when cold.

Mrs. T. HULME, Victoria House, Outwood, near Wakefield.

## LEMON CHEESE. WITHOUT BUTTER.

$\frac{1}{4}$  lb. of castor sugar, juice of 1 lemon, white of 1 egg, beaten up. Mix these and allow to stand for half an hour, grate lemon rind and mix with yolk of egg, and add to the other ingredients. This is suitable to use at once.

Mrs. H. AUTY, West House Lodge, Bradford Road, Gomersall, near  
Leeds.

## LEICESTER PUDDING.

$\frac{1}{4}$  lb. butter,  $\frac{1}{2}$  lb. flour,  $\frac{1}{4}$  lb. sugar, 2 teaspoonfuls baking powder, 2 eggs, and either currants, raisins, or dates. Butter a basin and put in two good tablespoonfuls golden syrup. Steam 2 hours.

Mrs. G. Hill, 16, Roseleigh Terrace, Horbury.

## LEMON PUDDING.

2 ozs. sifted flour, 2 ozs. butter, 1 oz. sugar, 1 egg, and a pinch of salt, 1 teaspoonful baking powder. Steam for 2 hours in a greased mould or basin, and serve with cornflour sauce.

Mrs. MILNES GASKELL, Lupset Hall, near Wakefield.

## LEMON SOUFFLE.

Dissolve in rather under 1 gill of water 8 leaves of best gelatine. It must have no lumps in; let it cool while you prepare the other ingredients. The yolks of 4 eggs free from trail, 7 ozs. castor sugar, and a pinch of salt. Stir for 10 minutes, adding gradually the rasped rind of 1 lemon and the juice of  $2\frac{1}{2}$ . Have the whites of 4 eggs firmly whipped and blend gently together; as soon as you have done so, add the gelatine, which must be cool but not at all set; mix it well, but quickly, as it soon sets. Pour into a glass dish and cover with whipped cream. Ornament with glazed fruit.

Mrs. RHODES, Pledwick House, Wakefield.

## LEMON SNOW.

Make a jelly in the ordinary way; when quite cold and nearly set add to it the white of 1 egg (unbeaten). Whisk all thoroughly for 10 minutes,

then stand in a cool place to set. Pineapple snow is made in the same way, of course.

Mrs. KITSON, Lumbhall Cottages, Purston.

## LEMON CUSTARD.

1 breakfastcup of sugar, 1 breakfastcup of water, 1 tablespoonful of cornflour, juice and pulp of 1 lemon, 2 eggs and a little salt. Put sugar, water and lemon juice into a pan; stir in cornflour. Beat and add yolks of 2 eggs; add salt, and stir until boiled. Pour in a dish to set. Whip whites of eggs to stiff froth, with a little salt and sugar. Spread over the custard and put in the oven until slightly brown.

Miss DORIS M. IVES, Westfield Villa, Westfield Road, Horbury.

## LEMON SOLID.

1 pint of milk, 1 lemon, 4 ozs. sugar, 1 oz. gelatine. Soak gelatine and lemon rind in  $\frac{1}{2}$  pint of milk for 30 minutes. Add sugar and boil for 5 minutes. Add the remaining 1 pint of milk cold. When nearly cold, add juice of lemon, stir well, and pour into a wetted mould, and set aside to cool.

Mrs. G. SAUNDERS, 222, Stanley Road, Wakefield.



## LEMON RICE PUDDING.

1/4 lb. suet, 1/4 lb. bread crumbs, 2 tablespoonfuls ground rice, 3 ozs. white sugar, 1 egg, a little milk, 1 teaspoonful baking powder, the grated rind of a lemon. Steam for 2 hours and serve with custard or sauce.

Mrs. W. P. WEBSTER, Jesmond Villas, Wakefield.

## LINCOLNSHIRE PUDDING.

6 tablespoonfuls flour, 6 tablespoonfuls currants, 3 tablespoonfuls sugar, 3 tablespoonfuls suet, 1 teaspoonful carbonate of soda. Mix rather stiff with milk. Steam 2 hours.

X.Y.Z.

## LIGHT SUET PUDDING.

Sift 1/2 lb. of flour and 1 teaspoonful of baking powder into a basin, add a pinch of salt and rub in 4 ozs. of finely-chopped suet. Mix all well together into a light dough with 1 gill of cold water; shape into a roll, tie in a wetted and floured cloth, not too tightly, as it must have room to swell. Put into boiling water and boil for 2 1/2 hours. Or it

can be cooked in a basin placed in a saucepan  $\frac{3}{4}$  full of boiling water, allowing  $\frac{1}{2}$  an hour longer to cook. This dough can be rolled out and used as a crust for fruit or meat puddings or it can be shaped into dumplings and boiled in broth. 4 ozs. bread crumbs, and 4 ozs. flour can be used instead of 8 ozs. flour; and 1 oz. currants, sultanas or other dried fruit can be added to it, or powdered ginger or chocolate used as a flavouring; or it can have 2 tablespoonfuls of marmalade mixed with it. It is also very good served plain and eaten with treacle or brown sugar; or it can be served as a meat dish with gravy and vegetables.

By permission of National Food Economy League.

### LINDLEY PUDDING.

2 ozs. castor sugar, 2 ozs. butter, 2 tablespoonfuls of golden syrup, 1 large cupful of flour, 1 egg,  $\frac{1}{2}$  cupful of milk, 1 teaspoonful of baking powder. Rub the butter into the flour and sugar, then baking powder, then add egg and milk well beaten together, mix all well together. Well butter a pudding basin, then put golden syrup in, then the mixture, and steam 1 hour. Turn out and serve.

Miss BARRATT, c/o Miss Roberts, Park Grange, Sheffield.

### LITTLE MARIE PUDDINGS.

2 eggs, 4 ozs. butter, 4 ozs. sugar, 4 ozs. flour,  $\frac{1}{4}$  teaspoonful baking powder. Beat the butter to a cream, add sugar, then eggs, and lastly

flour and baking powder. Turn into small greased cups and bake in a moderate oven 20 minutes. Turn out and serve with custard or sauce.

Mrs. T. BROOK, Croft House, Ossett.

## MINCEMEAT.

1 lb. of suet, 1½ lbs. currants, 1 lb. raisins, 1 lb. sugar, 3 lbs. apples, 1 nutmeg, rum or brandy, if desired, as flavouring.

Mrs. J. P. WILSON, West End Villas, Horbury.

## MINCEMEAT.

½ lb. of beef suet, ½ lb. of lean beef (cooked), 2 lbs. of apples, 1½ lbs. sugar, 1 lb. of raisins (cut raisins in two), 1½ lbs. of currants, 2 ozs. lemon, 2 ozs. citron, 2 wine-glasses of rum or brandy.

Mrs. SHERWOOD, Belgrave Street, Ossett.

## MELANESE SOUFFLE.

½ lb. castor sugar, 3 eggs, ¾ oz. gelatine, 2 lemons, ½ pint cream, grate the lemon rind. Put the sugar, lemon juice, rind, and gelatine

into a pan to melt. Beat the yolks of eggs lightly and add to the mixture when it is cool. Stir well, then beat up the cream and stir into the other. Whip the whites of eggs stiff and add all together. Put into a glass dish and decorate with chopped almonds or fruit, as liked.

M. DRAKE, Holme House, Lightcliffe.

## MARMALADE PUDDING.

The weight of 2 eggs in butter, sugar and flour, 1 teaspoonful baking powder, 2 dessertspoonfuls marmalade. Beat butter and sugar to a cream, add eggs well beaten, add by degrees the flour, and marmalade, last of all the baking powder, mixed with a little flour; put into a greased basin and steam 2½ hours. Sauce made with arrowroot and water, flavoured with marmalade, is served with this pudding.

Mrs. T. H. ROBERTS, 50, Kenwood Road, Sheffield.

## MARMALADE PUDDING.

6 ozs. bread crumbs, 4 ozs. sugar, 2 ozs. butter, 1 egg, 1 tablespoonful marmalade, 1 teaspoonful baking powder, a little milk. Beat the sugar and butter to a cream, add the white of egg (previously whisked), then the yolk and marmalade. Stir in the bread crumbs, lastly adding the baking powder. Pour into a well-greased basin, cover with a greased paper. Steam for 2½ hours.

Miss LILLIE SANDERSON, New Wells, Wakefield.

## FOR A NICE PUDDING.

Put a layer of apples at the bottom of a pie dish and on the top pour a batter made of 4 ozs. of flour, 2 teaspoonfuls of sugar, and an egg, adding milk as needed.

Mrs. JACKSON.

## MARGUERITE PUDDING.

2 ozs. butter, 2 ozs. white sugar,  $\frac{1}{2}$  lb. flour, 2 teaspoonfuls baking powder, 1 egg, a few drops of essence of lemon, a little milk, and jam. Beat the butter and sugar together, add the flour and baking powder, milk and egg. Put the jam into the bottom of a greased mould, pour the mixture in, cover with a buttered paper and steam for 2 hours.

Mrs. W. MOUNTY, Provision Dealer, Streethouse, near Pontefract.

## MARITANA PUDDING.

1 egg, 1 tablespoonful of marmalade, 1 tablespoonful raspberry jam, weight of 1 egg in butter, weight of 1 egg in bread crumbs, weight of 1 egg in flour,  $\frac{1}{2}$  teaspoonful of carbonate of soda, Break the egg and beat it well; add the butter (melted), crumbs and flour, jam and

marmalade; last of all the soda, dissolved in a little milk. Stir all briskly and pour into a well-buttered basin, and steam 1½ hours. Turn out and serve with sauce.

Miss WRAITH, Manygates Lane, Sandal.

## ORANGE PUDDING.

2 ozs. suet, 2 ozs. bread crumbs, 2 ozs. sugar, 2 ozs. flour, 1 teaspoonful baking powder, grated rind of 1 orange, a little milk. Steam 2½ hours.

Sauce for same.- Squeeze the juice from the orange, mix with a little water, sugar to taste, and thicken with cornflour.

Mrs. T. E. GREEN, Willow Grove, Horbury, near Wakefield.

## THE BEST ORANGE PUDDING THAT EVER WAS TASTED.

Pare the yellow rind of 2 fair Seville oranges, so very thin that no part of the rind comes with it, shred and beat it extremely small in a large stone mortar; add to it, when very fine, 1 lb. of butter, 1 lb. sugar, and the yolks of sixteen eggs ; beat all together in the mortar until it is all one colour; then pour it into your dish in which you have laid a sheet of puff paste. I think grating the peel saves trouble and does it finer and thinner than you can shred or beat it. But you must beat up the butter and sugar with it and the eggs with all to mix them well.

From a Recipe Book of 1714.

## PINEAPPLE SNOW.

1 small tin of pineapple chunks, the juice of 1 lemon, 1 tablespoonful of sugar,  $\frac{3}{4}$  oz. leaf gelatine, the whites of 2 eggs. Measure the juice from the pineapple, and make it up to 1 pint with water. Cut the pineapple into small pieces, and squeeze the lemon juice over it. Add the sugar, dissolve the gelatine in pineapple juice and pour it over the pineapple. When it is cool, add the beaten whites of eggs. Beat all well together, and then pile the snow high on a glass dish.

Mrs. FIRTH, 27, Park Lane, Wakefield.

## PANNA MONTATA.

Take a pint of cream, place it in a flat basin, and beat it with a wire beater till it has risen up, and looks like snow, add two spoonfuls of finest powdered sugar.\* 12 large chestnuts should in the meantime have been boiled and allowed to cook thoroughly. When cold they should be grated finely, placed gently over the cream which should have a little orange juice poured round it and pieces of orange from which all white skin has been removed, placed all round the dish. Some people add a few drops of curacao and a little more sugar to the orange juice.

\* Spoonful may mean anything, so you must try how much is liked. They suggest a little cinnamon to the cream, which I doubt improving it.

Mrs. LACAITA, Selham House, Petworth.

## POSTATIA CREAM.

Take an ounce of the kernels of postatia-nut, beat them small with 2 spoonfuls of orange-flower water, and 4 yolks of eggs; boil a quart of cream, and mix all together. When the cream is so cool it will not curdle the eggs, thicken it over the fire with great care, and put it into your glasses.

From a Recipe Book of 1714.

## PARIS CURD.

Set a pint of cream on the fire, rip the juice of a lemon into the whites of 6 eggs (well beaten); when the cream boils, put in the whites of the eggs and keep stirring it on the fire till it is a curd, hang it up in a cheese cloth a night that the whey may run from it, then pour it in a mortar with almond or rose water and sugar. Eat it with cream.

From a Book of Old Recipes.



## **PATRIOTIC PUDDING.**

2 ozs. butter, 2 tablespoonfuls white sugar, beat to a cream, 1 egg (well beaten). Stir in 3 tablespoonfuls of flour, 1 of ground rice, 1 small teaspoonful baking powder, enough milk to make a batter that will just pour. Butter a basin, put in jam at the bottom and pour in the batter. Cover with buttered paper and steam 1½ hours.

Mrs. A. GILDERDALE, Eldon Villas, Alverthorpe Road, Wakefield.

## **PLANTAGENET PUDDING.**

8 ozs. flour, 8 ozs. treacle, 1 egg and a little candied peel, 2 tablespoonfuls of milk. Mix all together and boil 4 hours or longer.

Anonymous.

## **POUDIN A LA SNOWDON.**

¼ lb. suet, ¼ lb. ground rice, ¼ lb. sugar, milk, 1 egg, 2 ozs. marmalade. Steam 3 hours.

LADY CONSTANCE MILNES GASKELL, How Green, Hever, Kent.

## PLUM PUDDING.

1/2 lb. finely-chopped beef suet, 1/2 lb. bread crumbs, 1 teaspoonful mixed spice, 1/2 lb. stoned raisins or sultanas, 1/2 gill of cream, the juice of 1 orange, 1/4 lb. flour (sifted), 1/4 lb. castor sugar, 1 dessertspoonful ground cinnamon, 1 teaspoonful grated nutmeg, 1/4 lb. cleaned currants. 3 tablespoonfuls orange marmalade, 4 eggs, a pinch of salt. Put all the dry ingredients in a large basin, and mix them thoroughly. Break the eggs, beat them up, and mix with the cream, add this to the above, also the orange juice, and cook the mixture for quite 20 minutes. Put the mixture into well-buttered basins, tie a greased cloth over each, and boil in sufficient water to cover, for 4 hours. The above mixture will make about 5 lbs. of pudding.

Mrs. R. B. LILBY, " Glenholme," Westfield Road, Horbury.

## PLUM PUDDING.

Take 1 lb. of suet, shred very small and sifted, 1 lb. of raisins stoned, 4 spoonfuls of flour, and 4 spoonfuls of sugar, 5 eggs, but 3 whites; beat the eggs with a little salt, tie it up close, and boil it 4 hours at least.

From a Recipe Book of 1714.

## QUEER TIMES PUDDING.

1 cupful bread crumbs, 1 cupful flour, 1 cupful currants, 2 ozs. suet, pinch of salt, 1 cupful sugar, 2 teaspoonfuls baking powder. Mix all together with a little milk and steam for 2 hours.

Mrs. BRADLEY, 19, Smyth Street, Wakefield.

## RASPBERRY CREAM TART.

Roll out some short light pastry, line a shallow plate, put in raspberries, sprinkle castor sugar over them thickly, then place upper crust on, but do not fasten the edges closely. Ornament and glaze if you wish, then bake, when done remove the upper crust, pour in half a pint of custard or 6d. of cream, replace the cover and let it stand until cold.

Mrs. ROBERTS, 4, Industrial Street, Horbury Junction, near  
Wakefield.

## RASPBERRY PUDDING.

2 eggs, 3 ozs. butter, 2 ozs. sugar, 5 ozs. flour (sieved), 2 tablespoonfuls jam (raspberry), 1 teaspoonful baking powder. Cream the butter, add the sugar, and beat till the sugar has melted and the mixture is

light and creamy. Add the beaten eggs gradually, beating well all the time. Mix the sieved flour and baking powder together and add to the mixture. Stir in the jam and beat well. Steam gently for 1½ hours. Serve with custard.

Mrs. H. T. WELLS, Durkar House, Wakefield.

## **RASPBERRY PUDDING.**

1 egg, the weight of 1 egg in butter, sugar and flour, 2 tablespoonfuls of raspberry jam, ½ teaspoonful of baking powder. Beat the butter to a cream, add the sugar, the egg well beaten, then flour and baking powder, lastly the jam. Beat well and pour into a greased basin and steam 1 hour. Serve with custard or sweet sauce.

Mrs. R. J. Fox, Wyeville, Horbury.

## **RASPBERRY JAM PUDDING. Excellent well-tried Recipe.**

4 ozs. fine bread crumbs, 4 ozs. granulated sugar, 4 ozs. finely chopped suet, 2 tablespoonfuls of raspberry jam. Mix all thoroughly in a bowl, add 1 teaspoonful of carbonate of soda. Mix with 2 well-beaten eggs. Steam 2 hours in a well-greased bowl, tied down with grease-proof paper.

Miss A. O. CLARKSON, Alverthorpe Hall, Wakefield.

## SPANISH CREAM.

Pour 1 quart of milk over 1 oz. of gelatine or a little less gelatine (if cold weather). Let it stand 2 hours, put it over the fire, and when it boils let it stand a few minutes. Add the yolks of 3 eggs (well beaten), and sweeten to taste. Let it boil again, and remove from fire. Add the whites of the eggs beaten to a stiff froth with a little vanilla. Pour into a mould. This should be made some hours before being required.

Mrs. HOWARD JAGGAR, Sowood Villas, Ossett.

## RASPBERRY SPONGE SHAPE.

Stew 1 lb. of raspberries with sugar to sweeten, pass through a sieve and add the juice of 1 lemon, and 1 oz. of leaf gelatine dissolved in warm water. When cool, add the stiffly beaten whites of 2 eggs. Pour the mixture into a mould, which must first be rinsed in cold water. When set, turn out, surround the shape with sweetened whipped cream.

Miss E. SAUL, 2, Westgate, Wakefield.

## SPONGE PUDDING.

1/2 lb. flour, 3 ozs. suet or butter, 4 ozs. sugar, 1 egg, 3 teaspoonfuls baking powder, 1/2 pint milk, the rind of 1 lemon and the juice of

half, or any other flavouring. Mix the dry ingredients first, then add milk and egg and put into a buttered basin at once. ozs. flour, 2 ozs. fine sugar, 1 oz. butter, 1 teaspoonful baking powder, 1 egg, salt, milk. Cream the butter and sugar. Add other ingredients. Put in a well-greased basin, with a little jam at the bottom, and steam for 2 1/2 hours.

Mrs. W. E. HAIGH, Horbury Bridge, Horbury.

## SPONGE PUDDING.

2 ozs. butter, 1 egg, 1 breakfastcupful flour, 1/2 cup moist sugar, 1 1/2 teaspoonfuls baking powder. Melt butter, beat egg. Mix all ingredients well together with enough milk to make a stiff batter. Steam in a buttered basin 1 hour. Serve with either sweet sauce, treacle, or custard.

Mrs. C. BARKER, Hill Crest, Crofton.

## SULTANA PUDDING.

1 breakfastcupful bread crumbs, 1/2 breakfastcupful flour, 1/2 breakfastcupful sugar, 1/2 breakfastcupful suet, 3/4 breakfastcupful sultanas, a pinch of salt. Serve with sauce.

Mrs. H. GOODER, "Garth," Rayner Street, Horbury.

## STEAMED PUDDING.

4 ozs. flour, 3 ozs. sugar, 2 ozs. butter, 1 egg, 1 teaspoonful baking powder, a little milk. Steam one hour.

Mrs. G. H. BROOKE, High Street, Horbury.

## SODA PUDDING.

5 ozs. flour, 2 ozs. suet, 2 tablespoonfuls golden syrup, 1 egg, 1 oz. raisins, 2 ozs. currants, 1 oz. candied peel, 1 teaspoonful carbonate of soda, 1 teacup boiling milk. Chop suet very finely and mix it with the flour, add sugar, currants, raisins, chopped candied peel. Dissolve the soda in milk and stir it into the mixture with the beaten egg, stir well and turn into a greased pudding basin, cover with a greased paper and steam from 2 to 3 hours.

Mrs. STEVEN, Angus House, Featherstone.

## SUET PUDDING.

To 1 teacupful of suet minced down very fine, add 4 teacupfuls of flour, 1/2 lb. of raisins, 1 teacupful of treacle, 1 teaspoonful of baking powder, and a scanty teacupful of milk, with a little salt and cinnamon to taste. Boil nearly 3 hours, and serve with sauce. Half the quantity would be sufficient for 4 persons.

Mrs. A. ROBERTS, Highfield Road, Horbury.

## SWISS APPLE PUDDING.

Peel and core some apples, stew them without water, with brown sugar to taste. Grease a pie dish with margarine or dripping. Line thickly with bread crumbs. Up to the top of the pie dish put a layer of stewed apples, and then a layer of bread crumbs. The last layer must be bread crumbs. Sprinkle a little butter or suet over the top and put it in the oven to brown well.

Mrs. HOGG.

## POUDIN STANHOPE.

Mixed fruits put at the bottom of the glass dish, such as bananas, oranges, cherries, strawberries, etc., which must be quite cold and sweetened. On the top of this pour the following mixture :-

Put a pint of milk with a little lemon rind on the stove to simmer, soak 1 oz. of gelatine in water for 1/2 hour. Add this to the milk, with sugar to taste. Strain through muslin. Allow this to cool, then add the whipped whites of 2 eggs and a little cream if possible.

When this is set, on the top of the fruit place a little crabapple jelly, or other jelly, smoothly all over, and serve cold.

Mrs. HOGG.



## SWISS SOUFFLE.

2 ozs. butter, 3 ozs. flour, 2 ozs. sugar, 2 eggs, 1 pint of milk. Cream butter, add sugar, eggs and flour, and milk last. Bake about half an hour. Bottom of oven first. Vanilla flavouring.

Miss AGGIE MITCHELL, 49, Dale Street, Ossett.

## SWISS ROLL.

2 eggs, 2 tablespoonfuls sugar, 2 tablespoonfuls self-raising flour, 2 tablespoonfuls jam. Beat the eggs and sugar to a thick cream, add flour and bake in a hot oven 7 to 10 minutes. Turn out on to a sugared paper and spread with jam (which has been previously heated); roll up quickly.

Miss IVY WALTON, Rose Cottage, Hensall.

## SWISS PANCAKES.

1/2 pint milk, 1 oz. sugar, 2 ozs. flour, 1 egg (or 2 small ones), pinch of salt, jam. Beat the eggs, add sugar and milk; stir these very smoothly on to the flour. Grease some saucers (6), put the mixture into them and bake in a quick oven from 15 to 20 minutes, turn on to a hot dish, put a little jam into the centre of each, fold over and sift with a little sugar.

Mrs. MIERS, West Royd, Outwood Lane, Horsforth.

## SWISS STEAMED PUDDING.

$\frac{1}{4}$  lb. of flour, 2 ozs. butter or lard, 3 ozs. of sugar,  $\frac{1}{4}$  teacupful of milk, 1 egg,  $\frac{1}{2}$  teaspoonful baking powder. Beat together, line a basin with jam, put mixture in and steam 2 hours.

Mrs. L. A. ROTHERA, Rawcliffe View, Moss Road, Askern, near  
Doncaster.

## SWISS PUDDING.

1 lb. apples, 3 ozs. sugar,  $\frac{1}{4}$  lb. bread crumbs,  $\frac{1}{2}$  oz. dripping, 2 ozs. suet. Peel core and slice the apples, put them into a pan with a little sugar, and cook till soft. Mix the bread crumbs, suet, and sugar together. Grease a pie dish, pour in some apple, then bread crumbs, then more apple and finish with bread crumbs. Cut the dripping in small pieces and place on the top. Bake about 1 an hour.

Mrs. BOSTOCK, Millfield House, Horbury Junction.

## SWISS PUDDING.

$\frac{1}{4}$  lb. flour,  $\frac{1}{4}$  lb. suet,  $\frac{1}{4}$  lb. currants, 3 ozs. bread crumbs,  $2\frac{1}{2}$  tablespoonfuls treacle,  $\frac{1}{2}$  teaspoonful carbonate of soda, a little nutmeg. Mix all well together with a little milk and steam 2 hours.

Miss BROWNRIGG, Crofton Rectory, Crofton, near Wakefield.

## SUMMER PUDDING.

1 lb. of fruit, sugar to taste, some pieces of stale bread, a little water. Pick over the fruit. Stew with the water and sugar. Line a basin with pieces of bread. Put in some of the stewed fruit, add layers of bread and fruit to heap up the basin. Place a plate and weight on top of it. Put away in a cold place till cold and set. Apples, blackberries, and other stoneless fruit are most suitable for the pudding.

Miss MACLEOD.

## A STRAWBERRY DAINTY.

Rub 1 lb. of ripe strawberries through a sieve. Dissolve 1 oz. of gelatine and 3 ozs. of castor sugar in 2 tablespoonfuls of water, to which the juice of 1 lemon has been added. When melted, strain into the puree, add  $\frac{1}{2}$  pint of whipped cream and pour into mould. Stand in a cool place till required.

Miss E. STATTER, 2, Northgate, Wakefield.

## SAVE-ALL PUDDING.

Put any scraps of bread into a clean saucepan; to about 1 lb. put a pint of milk. Set it on the fire till it boils; beat it up quite smooth, then break in 2 eggs, 3 ozs. of sugar, with a little nutmeg, ginger or allspice, and stir it all well together. Butter a dish big enough to hold it, put in the pudding and have ready 2 ozs. of suet (chopped very fine); strew it over the top of the pudding, and bake it 1 of an hour. 4 ozs. of currants will make it much better.

From a Book published in 1823.

## SAGO MOULD.

4 tablespoonfuls small sago,  $\frac{1}{2}$  pint milk. 1 breakfastcupful raisins, 1 breakfastcupful bread crumbs, 1 tablespoonful sugar, 1 oz. butter, 1 full teaspoonful carbonate of soda. Boil or steam 3 to 4 hours. Over-night put milk and sago to soak in a basin. Next morning add raisins, bread crumbs, sugar, etc., and lastly the butter melted. Mix up well together and put in a buttered basin. I often pour over a little jam sauce or lemon sauce.

Mrs. T. BATTYE, 28, Melbury Road, Weymouth.

## A VERY GOOD SUET PUDDING.

Mix together  $\frac{1}{2}$  lb. of grated bread crumbs,  $\frac{1}{2}$  lb. finely-chopped suet,  $\frac{1}{4}$  lb. of sugar, a  $\frac{1}{4}$  of a teaspoonful of salt, and the grated rind and juice of 1 lemon. Mix all very well and boil in a cloth 2 hours, or 1 hour if divided into small balls or dumplings.

Mrs. E. BATTYE, Barstow Square, Wakefield.

## TREACLE SPONGE PUDDING.

6 ozs. flour, 4 ozs. suet, 4 ozs. treacle, 1 egg, 2 tablespoonfuls of sugar, 1 teaspoonful baking powder, a little milk. Mix well and steam 2 hours.

Mrs. BAINES, Grey House, Horbury.

## TREACLE PUDDING.

$\frac{1}{2}$  lb. flour,  $\frac{1}{4}$  lb. suet,  $\frac{1}{2}$  pint milk,  $\frac{1}{2}$  teaspoonful ginger,  $\frac{1}{2}$  lb. treacle, pinch of baking powder, pinch of salt. Mix flour, baking powder, salt, suet, etc., with milk and butter in a basin, add treacle and ginger. Then put together and stir well.

Miss YOUNGE, Painthorpe House, Wakefield.

## TRIFLE.

6 small sponge cakes, 2 teaspoonfuls cornflour, 1 pint milk, 1 teaspoonful vanilla, a few almonds, 2 tablespoonfuls sugar, 2 glasses sherry, 4 tablespoonfuls jam (raspberry), 3 eggs, a few pistachio nuts. Divide the sponge cakes, lay them at the bottom of a dish, pour on the sherry, spread the jam on the top; mix the cornflour with a little milk, add the remainder of the milk boiling, beat up the eggs, and add to the milk; pour into a pan, stir until cornflour and milk stiffens, add the vanilla, pour over the jam and when nearly cold sprinkle over the almonds and pistachio nuts minced.

Mrs. LAZENBY, 1, Duke of York Street, Wakefield.

## THREE MINUTES' PUDDING.

2 ozs. flour, 1 $\frac{1}{2}$  ozs. sugar, 2 teaspoonfuls baking powder, 2 eggs. Mix well together. Spread in a well-buttered dripping tin. When baked turn out, spread with raspberry jam quickly, roll it up. Sprinkle sugar over and serve with custard.

A FRIEND.

## UNCLE TOBY'S PUDDING.

2 ozs. butter (melted), 3 ozs. bread crumbs, 3 ozs. white sugar, grated rind of 1 lemon and juice,  $\frac{1}{2}$  pint milk, 3 eggs beaten. Put ingredients into the dish in the order stated and bake  $\frac{1}{2}$  an hour.

Miss R. LINLEY, Northfield Terrace, Horbury.

## VICTORIA PUDDING.

The weight of 2 eggs in sugar, and flour, and the weight of 1 egg in butter, 3 tablespoonfuls of marmalade, a pinch of carbonate of soda. Beat well together and add the marmalade, and carbonate of soda. Pour into a well-buttered mould. Steam 2 hours. This makes a very nice pudding.

Miss A. CARDWELL, 47, Howard Park, Cleckheaton.

## VANILLA CREAM MOULD.

1 pint of new milk (or half cream), 6 sheets of gelatine, 2 eggs, 1 teaspoonful vanilla essence, 2 good dessertspoonfuls of sugar. Cut up gelatine into a small pan, add sugar, milk, vanilla, and beaten eggs. Stir over a moderate light or fire until it begins to thicken, but not boil, then pour into a wetted mould.

Mrs. A. LAWWENCE, Dale Street, Ossett.

## WELSH PUDDING.

1/2 lb. bread crumbs, 1/2 lb. moist sugar, 2 oz., suet, 1 lemon, 1 egg, a little salt. Chop the suet finely, mix it with the bread crumbs, and sugar, then add the grated rind and juice of the lemon, beat up the egg and mix all thoroughly. Pour into a well-greased basin or mould, ornamented with raisins, and steam for 1 hour.

Mrs. NICHOLSON, Longfield Villa, Batley Road, Alverthorpe.

## WARFIELD PUDDING.

2 ozs. sifted flour, 2 ozs. butter, 1 oz. castor sugar, 1 teaspoonful baking powder, 1 egg, a pinch of salt, 1 lemon rind grated and the juice of half. Mix and divide the mixture into breakfast saucers, and bake for 20 minutes. Serve with marmalade spread on the bottom half, and place the other half on the top of it.

Mrs. MILNES GASKELL, Lupset Hall, near Wakefield.



## TO MAKE YORKSHIRE PUDDING AND PANCAKES WITHOUT EGGS.

4 ozs. flour,  $\frac{1}{2}$  pint milk,  $\frac{1}{2}$  teaspoonful bicarbonate of soda, 2 teaspoonfuls of vinegar. Mix flour, soda, and half the milk. Beat well and let stand for 1 hour; then stir in the rest of the milk, and add vinegar, just before cooking.

Miss CLARA BELL, Thornes Vicarage, Wakefield.



# Cakes and Pastry.

## ALMOND SQUARE.

Weight of 4 eggs in butter, sugar and flour, 1 teaspoonful baking powder. Flavour with almonds, Make a paste of 6 ozs. flour and 3 ozs. lard. Line a tin with pastry, sprinkle with currants, then pour over mixture. When baked, ice the top with water icing,

Mrs. E. LUCAS, Stanley Villas, Belgrave Street, Ossett.

## ALMOND SPONGE CAKE.

4 ozs. flour, 2 ozs. ground almonds, 2 ozs. butter, 3 ozs. castor sugar, 2 eggs, 2 teaspoonfuls baking powder, a little milk. Beat the butter and sugar to a cream. Add the ground almond, beat in the whipped eggs, the flour and the baking powder, and the milk. Turn the batter into a well-buttered tin and bake in a moderate oven for 30 to 40 minutes.

Mrs. GRAY, Jenkin Road, Horbury, near Wakefield.

## ARROWROOT CAKE.

1 lb. arrowroot, 1 lb. butter, 7 ozs. sugar, 2 eggs. Mix the butter up with a spoon till quite white, then add sugar, eggs, and arrowroot. Bake in a very slow oven,  $1\frac{1}{4}$  hours.

Miss LEATHAM, Hemsworth Hall, Wakefield.

## ADELAINE CAKE.

2 ozs. butter, 2 ozs. castor sugar,  $2\frac{1}{2}$  ozs. flour,  $\frac{1}{2}$  oz. ground rice,  $1\frac{1}{2}$  ozs. glace cherries, 1 egg, 1 teaspoonful baking powder. Beat butter to a cream, add sugar, egg, ground rice, flour, cherries, lastly baking powder.

Mrs. DRAKE, West Mount, Grove Road, Horbury.

## BIRTHDAY CAKE.

1 lb. flour,  $\frac{1}{2}$  lb. butter,  $\frac{1}{2}$  lb. granulated sugar, 12 ozs. fruit, 4 eggs, essence lemon,  $1\frac{1}{2}$  teaspoonfuls baking powder. This makes a good cake.

Mrs. HOLDSWORTH, Raynor Street, Horbury.

## BIRTHDAY CAKE.

1 lb. flour,  $\frac{1}{2}$  lb. butter and lard mixed,  $\frac{1}{2}$  lb. castor sugar, 2 tablespoonfuls of baking powder, 4 eggs,  $\frac{1}{4}$  lb. citron and lemon mixed,  $\frac{3}{4}$  lb. fruit, few drops of essence of lemon, milk to mix.

Mrs. G. HODGSON, Medlock Road, Horbury.

## BURNT HOUSE CAKE.

10 ozs. flour, 6 ozs. ground rice, 1 packet mixed spice,  $\frac{1}{2}$  lb. sugar,  $\frac{1}{2}$  lb. currants,  $\frac{1}{2}$  lb. raisins,  $\frac{1}{2}$  lb. lard,  $\frac{1}{2}$  pint hot milk,  $\frac{1}{4}$  teaspoonful carbonate of soda. Beat the lard to a cream with spice, then add flour and other ingredients. Bake in a moderate oven. (No eggs).

Mrs. HOGG.

## BELGIAN CAKE.

1 lb. flour,  $\frac{1}{4}$  lb. lard, 6 ozs. sugar, 6 ozs. currants, or  $\frac{1}{2}$  oz. caraway seeds,  $1\frac{1}{2}$  teacupfuls of milk, 1 teaspoonful carbonate of soda, 3 teaspoonfuls of vinegar. Mix flour, sugar, carbonate of soda. Rub lard into flour, add fruit; stir in milk, and lastly vinegar. Bake 2 hours in moderate oven.

Mrs. STOTT, " Arosa," Walton, Wakefield.

## **BUNS.**

Rub 1 oz. of butter into 1 lb. of flour, add a little sugar, a few sultanas, and a little candied peel cut small; mix 1 oz. yeast with warm milk, and make into a rather stiff dough. Set to rise for an hour in a warm place, and make into small buns, and set to rise again. When ready for baking, brush over with beaten egg. Bake in a hot oven. Do not make the milk too hot or it will kill the yeast.

Miss STAVELEY, Alverthorpe Hall, Wakefield.

## **BRANDY SNAP.**

Mix well together  $\frac{1}{4}$  lb. of flour,  $\frac{1}{4}$  lb. castor sugar, 1 teaspoonful of ground ginger. Rub in 3 ozs. of butter, add  $\frac{1}{4}$  lb. of golden syrup slightly warmed. When all is thoroughly mixed, drop in spoonfuls on a well-greased tin, keeping them far apart to allow for spreading. Bake in rather a slow oven until brown, just before they get hard curl round the handle of a wooden spoon. They may be served as an after-dinner sweet filled with cream.

Miss E. Coop, Quarry Hill, Horbury.

## **BRANDY SNAP.**

4 ozs. flour, 2 ozs. butter, 1 lb. treacle, 1 pinch ginger.

Mrs. G. PEACE, Bridge Road, Horbury Bridge.

## **DELICIOUS BRANDY SNAP.**

Rub 4 ozs. butter into  $\frac{1}{2}$  lb. of flour, add  $\frac{1}{2}$  lb. moist sugar,  $\frac{1}{2}$  oz. ground ginger, and the grated rind and juice of a lemon. Mix the above ingredients into a thin paste with a little treacle, and spread the paste thinly on tins and bake. When cooled cut into strips and roll round the finger. They should be kept in a tin in order to retain their crispness.

Mrs. G. H. BEATSON, Sun Inn, Flockton.

## **BROWN BREAD BISCUITS.**

1 lb. brown flour,  $\frac{1}{4}$  lb. butter,  $\frac{1}{2}$  oz. baking powder,  $\frac{1}{2}$  pint milk.

Mrs. WILSON.

## **BROWN SCONES.**

1 lb. brown flour,  $\frac{1}{4}$  lb. butter or lard,  $\frac{1}{4}$  lb. sugar, a good teaspoonful baking powder, half a teaspoonful salt. Rub the butter or lard into the flour, then add the other ingredients, mix into a stiff dough with a little milk, roll out to half an inch thick, cut into rounds, bake in a moderate oven.

Mrs. JACKSON, County Buildings, Wood Street, Wakefield.

## **BROWN CAKES.**

$1\frac{1}{2}$  lbs. best flour (brown),  $\frac{1}{4}$  lb. beef dripping, 1 oz. butter, a pinch of salt, 2 teaspoonfuls baking powder. Rub baking powder into flour first, then rub in fat and butter, then mix with milk to a nice soft dough. Roll out to a nice thickness and cut into shapes with a round pastry cutter. Bake in a moderate oven.

Mrs. J. FAIRCLOUGH, Willow Terrace, Snydale, near Pontefract.

## **BROWN BREAD BUNS.**

1 lb. brown flour,  $\frac{1}{2}$  lb. white flour,  $\frac{1}{4}$  lb. lard,  $\frac{1}{2}$ d. yeast (good), 1 tablespoonful sugar, 1 tablespoonful salt, milk. Make up like teacakes, rise 1 hour. Roll out, cut with small round cutter. Put to rise before fire on cake tins. Bake in quick oven.



Mrs. A. WATKINSON, Braeside, Otley.

## CAKE.

8 tablespoonfuls flour, a little salt, 3 ozs. butter rubbed in; 3 table-spoonfuls sugar,  $\frac{1}{3}$  lb. stoned raisins, candied peel, if liked, 1 dessert-spoonful baking powder, 1 egg and enough milk to make rather a stiff paste. Bake 1 hour in a moderate oven.

Mrs. R. O. JONES, West Bank, Sandal.

## CHRISTMAS CAKE.

7 lbs. flour, 2 lbs. dripping, 2 lbs. currants, 1 lb. sultanas, 1 lb. large raisins, 2 lbs. sugar,  $\frac{1}{4}$  lb. mixed peel, 1 lemon rind and juice, 1 quart of new milk, 4 eggs, 3d. yeast, a little grated nutmeg. Prepare as teacakes, when risen, add fruit, etc., and set to rise in tins.

Mrs. MAY, Southfield House, Wakefield.

## CHRISTMAS CAKE.

1 lb. of flour,  $\frac{1}{2}$  lb. currants.  $\frac{1}{2}$  lb. butter,  $\frac{1}{2}$  lb. sugar, 2 ozs. lemon peel, 2 teaspoonfuls baking powder, 3 eggs,  $\frac{1}{2}$  pint milk. Mix

the baking powder thoroughly in the flour, then rub in the butter. Add the sugar, currants, and lemon peel, beat the eggs and mix them with the milk. After mixing them all together, bake in a paper-lined tin in a moderate oven.

M. GREENWOOD, Mytholmroyd.

## A GOOD CHRISTMAS CAKE.

1/2 lb. of butter, 1/2 lb. of sugar, 1 lb. of flour, 1/2 lb. of currants, 1 lb. of raisins, 1/4 lb. sultanas, 1/4 lb. mixed peel, 2 ozs. of almonds, rind of lemon, 6 eggs, 1 teaspoonful baking powder, 1/2 teaspoonful vanilla flavour. Prepare the cake tin carefully by lining with greased paper, and see that the oven is hot. Cream the butter and sugar together very thoroughly, and beat the eggs; add these and a little flour alternately. Stir in the flour and flavouring and baking powder. Add a little milk. This recipe is improved in colour by adding 2 tablespoonfuls of treacle in a little warm milk.

Mrs. J. J. HOWCROFT, Lilac House, Streethouse.

## CHRISTMAS CAKE.

2 lbs. of flour, 1 1/2 lbs. of butter, 12 eggs, 2 lbs. of currants, 1 3/4 lbs. of sugar, 1/2 lb. citron peel, 1/2 lb. of lemon peel, 1/2 lb. of ground almonds, 1/2 teaspoonful of carbonate of soda, 1/2 teaspoonful of cream of tartar.

A. SYKES.

## CHOCOLATE CAKE.

1 breakfastcupful flour, 1 breakfastcupful fine sugar,  $\frac{1}{4}$  lb. butter,  $\frac{1}{4}$  lb. chocolate powder, 2 teaspoonfuls baking powder. 3 fresh eggs and a little milk. Mix the dry ingredients together; add the butter beaten to a cream and lastly the beaten eggs and milk. Bake in a fairly quick oven.

Mrs. A. W. GUNSON, Iris Cottage, Jenkin Road, Horbury.

## CHOCOLATE ROLL.

2 tablespoonfuls of flour, 2 tablespoonfuls castor sugar, 1 small teaspoonful of baking powder, 1 tablespoonful of chocolate powder. Mix dry ingredients thoroughly, then add 2 eggs well beaten. Bake in a quick oven for 10 minutes, turn out on a sugared paper and roll up. When cool, unroll and spread with thick whipped cream, then roll up again.

Mrs. BLACKBURN, 61, Leeds Road, Dewsbury.

## CHOCOLATE ICING.

1 teaspoonful of cocoa, dissolved in hot water. Then add icing sugar. Mix until smooth on the top of cake.

Mrs. FEARNSIDE, Laurelhurst, Wakefield Road, Ossett.

## CHOCOLATE CAKE.

4 ozs. butter, 4 ozs. chocolate, 4 ozs. sugar, 3 ozs. flour, a little vanilla, 3 eggs. Beat the butter to a cream, add the sugar. Beat again, add chocolate, then the eggs, beating well in, one at a time, next adding flour (previously sifted), then the vanilla essence. Beat all together for  $\frac{1}{2}$  an hour, and bake in a moderate oven for 1 hour. The same mixture, put in a basin or mould and steamed for 2 hours, makes a very nice pudding.

Misses IBBOTSON, Horbury Bridge.

## CHOCOLATE CHEESE CAKES.

2 ozs. grated chocolate, 2 ozs. butter, 2 ozs. castor sugar, 2 eggs. Melt butter in small saucepan over the fire, add sugar, chocolate, and yolks only of eggs, stir gently until thickness of honey. Roll out pastry, line patty tins. and bake. Then about half fill with chocolate mixture. Whisk the whites of eggs stiffly with a little sugar, fill up the patty tins with this and put back into the oven for a few minutes to brown.

M. MOYES.

## CHOCOLATE MACAROONS.

$\frac{1}{4}$  lb. of finely-grated chocolate, 6 ozs. ground almonds,  $\frac{1}{4}$  lb. sifted sugar, whites of 2 eggs. Whisk the whites of eggs stiffly. Mix the chocolate, sugar, and almonds, and add the whites gradually to form a stiff paste. Place in small heaps on wafer paper and bake in a moderate oven.

Mrs. DYSON, Dale Street, Ossett.

## CURRENT LOAF.

$1\frac{1}{2}$  lbs. flour, 1 lb. butter, 1 lb. currants, 1 lb. sugar, 6 eggs,  $\frac{1}{2}$  pint milk. Put the butter into a bowl, gently warming it, beating and squeezing with the hand until it becomes a cream. Then put in the sugar, work with the hand for some time, add 2 eggs at a time and afterwards add flour, and currants. Bake in a slow oven.

Mrs. A, SPEDDING, Cliffe House, Dewsbury.

## CURRENT LOAF.

2 lbs. of flour,  $1\frac{1}{2}$  lbs. of currants, 1 lb. of raisins,  $1\frac{1}{4}$  lbs. of butter,  $1\frac{1}{4}$  lbs. sugar, 4 ozs. ground almonds, 2 ozs. whole almonds, 4 ozs. ground rice, 4 ozs. mixed peel, 3 teaspoonfuls baking powder, 8 eggs, a little brandy.

Mrs. A. WARD, Sowood Villa, Sowood Lane, Ossett.

## **CURRENT LOAF.**

3 lbs. self-raising flour,  $\frac{3}{4}$  lb. butter,  $\frac{3}{4}$  lb. lard, 2 lbs. currants, 2 lbs. crushed lump sugar, 1 lb. small raisins,  $\frac{1}{4}$  lb. candied peel, 1 teaspoonful baking powder, 9 eggs.

Mrs. GOTT, 9, King Street, Horbury Bridge.

## **CURRENT BREAD.**

$3\frac{1}{2}$  lbs. flour,  $\frac{1}{2}$  lb. lard, 1 lb. currants,  $\frac{1}{4}$  lb. sultanas, mixed spice to taste. 2 ozs. yeast, a little milk, just sufficient to make into ordinary dough, like bread. After standing an hour divide into 4 loaves, then let it stand for another half hour, and bake in a moderate oven for one hour. If required darker, put a pinch of bicarbonate of soda in the milk.

Miss WHILDING, Silverdale, Staffs.

## **CURRENT CAKE.**

$11\frac{1}{2}$  lbs. flour, 1 lb. sugar,  $\frac{1}{4}$  lb. butter,  $\frac{1}{4}$  lb. lard,  $\frac{1}{2}$  lb. raisins,  $\frac{1}{2}$  lb. currants,  $\frac{1}{4}$  lb. candied lemon, 3 tablespoonfuls baking powder, 3

or 4 eggs, essence of lemon, a little milk. Makes three loaves.

Mrs. SUTCH, Bank Street, Horbury.

## GOOD CURRANT LOAF.

$\frac{3}{4}$  lb. flour,  $\frac{1}{4}$  lb. butter,  $\frac{1}{4}$  lb. lard,  $\frac{1}{2}$  lb. granulated sugar,  $\frac{1}{4}$  lb. currants,  $\frac{1}{4}$  lb. sultanas, 2 ozs. candied peel,  $1\frac{1}{2}$  teaspoonfuls baking powder,  $\frac{1}{4}$  teaspoonful bicarbonate of soda,  $\frac{1}{4}$  teaspoonful salt, 2 eggs,  $\frac{1}{4}$  gill of milk. Rub butter and lard into the flour, then add the sugar, currants, raisins, chopped peel, and baking powder; when beating the eggs add the bicarbonate of soda. Add milk to beaten eggs. If economy is to be practised, a dessertspoonful of vinegar will answer the same purpose as the eggs. Mix well altogether to a stiff dough. Bake in a moderate oven  $1\frac{1}{2}$  hours.

Mrs. J. TWIGGE, May Grove, Outwood.

## CHEAP PLUM CAKE.

$\frac{3}{4}$  lbs. flour,  $\frac{1}{2}$  lb. currants, 8 ozs. sugar, 6 ozs. butter,  $\frac{1}{4}$  lb. mixed peel, 1 teaspoonful baking powder, 3 eggs, a little milk, 2 ozs. ground almonds. Rub butter into flour, add all other ingredients, eggs well beaten, and lastly milk.

Mrs. F. SISWICK, Wakefield.

## CHEAP CAKE.

1/4 lb. butter, 1/2 lb. flour, 1/4 lb. sugar, 6 ozs. raisins, 1 fresh egg (or 2 cooking eggs), 2 teaspoonfuls baking powder, flavouring and salt to taste.

N. TEASDALE, 26, Arundel Street, Wakefield.

## CAKE WITH YEAST.

4 lbs. flour, 2 lbs. currants, 1 lb. raisins, 2 lbs. sugar, 1 lb. butter, 1/2 lb. lard, 6 ozs. yeast, 4 eggs, and a little milk, candied peel to taste, 3 tablespoonfuls baking powder.

Mrs. WRIGHT, Highfield Villa, Horbury, near Wakefield.

## CAKE WITHOUT EGGS.

1/2 lb. flour, 2 ozs. cornflour, 1/4 lb. butter or margarine, 4 ozs. of sugar, 1/2 lb. mixed fruits, 1 teaspoonful of baking powder, 1/2 teaspoonful of carbonate of soda, and add last 1 dessertspoonful of vinegar.

Mrs. H. OLDROYD, Elmroyd, Dewsbury Road, Ossett.



## CAKE WITHOUT EGGS.

1 lb. flour,  $\frac{1}{4}$  lb. butter,  $\frac{1}{2}$  lb. sugar,  $\frac{1}{4}$  lb. sultanas, 4 ozs. candied peel,  $\frac{1}{2}$  lb. currants, 1 pint milk, 1 teaspoonful of bicarbonate of soda. Put the flour into a basin with the sugar, soda, candied peel, and fruit. Beat the butter to a cream and mix all ingredients together with the milk. Beat well until well mixed. Put into a buttered tin and bake from  $1\frac{1}{2}$  to 2 hours.

Mrs. EDWARD JACKSON, Winterbourne, Morley, Leeds.

## CAKE WITHOUT EGGS.

1 lb. of flour,  $\frac{1}{4}$  lb. brown sugar (Demerara),  $\frac{1}{4}$  lb. currants,  $\frac{1}{2}$  lb. butter ( $\frac{1}{4}$  lb. blue band margarine and  $\frac{1}{4}$  lb. lard will do quite well),  $\frac{1}{4}$  lb. mixed peel, 1 teaspoonful of nutmeg, 2 teaspoonfuls carbonate soda,  $\frac{1}{2}$  pint milk. When all are mixed together add 1 tablespoonful of vinegar. Bake in a slow oven  $1\frac{1}{2}$  hours. Do not put carbonate of soda in milk, put it round the flour.

AUGUSTA MITCHELL, Greenland Villa, Ossett.

## CARAWAY LUNCH CAKE.

1 oz. Brown & Polson's "Paisley flour," 8 ozs. ordinary flour, 6 ozs. sifted sugar, 1 egg, 1 pinch of salt, 4 ozs. butter,  $\frac{1}{2}$  oz. caraway

seeds, sweet milk to mix. Measure out the ingredients. Butter a 1 lb. cake tin. Rub the butter into the flour, add the sugar, caraway seeds, Paisley Flour, and a pinch of salt, and mix well. Beat up the egg, add a little milk to it, and stir it into the rest, making the mixture rather soft. Pour into the prepared cake-tin, and bake for 1 hour in a moderately-heated oven. If preferred, fruit may be used instead of caraway seeds, in which case it should be first well dried, and then mixed with the flour. When baked take out of the tin and allow to cool on a wire tray.

Mrs. W. GOODER, Oakhurst, Grove Road, Horbury, near Wakefield.

### CAKE WITHOUT EGGS.

1/4 lb. butter, 1/2 lb. flour, 1/4 lb. sugar, 1/2 lb. fruit. Mix well together, add teaspoonful of carbonate of soda, and immediately after 3 tablespoonfuls of vinegar and 1 pint of milk. Bake in a moderate oven 1 1/2 to 2 hours.

Miss K. WORSNOP, 43, High Green Road, Altofts.

### CARAWAY SEED CAKE.

4 ozs. butter, 6 ozs. sugar, 2 eggs, 1/2 lb. flour, 1 teaspoonful baking powder, 1/2 teaspoonful caraway seeds, a few drops of essence of almonds or grated lemon rind, about 2 tablespoonfuls of milk. Beat the butter and sugar together, add eggs and beat 5 minutes. Mix flour

and baking powder, and lemon rind well together, and add with the milk very gradually to the other ingredients. Stir till smooth. Bake 1 hour in tin, lined with buttered paper.

Mrs. FRANK BROOKE, Calder Grove. near Wakefield.

## CHERRY CAKE.

6 ozs. flour, 4 ozs. fine sugar, 4 ozs. butter, 1 egg, little milk, a little mixed chopped peel, some whole glace cherries, 1 small teaspoonful baking powder. Cream the butter, add the sugar, beating well, then add the peel, then the egg (well beaten), then the flour with baking powder mixed; instead of the milk, a little lemon juice may be used. Put mixture into a well-greased tin and add the cherries all round it.

Miss COCKELL, Beech Villa, Pinderfields, Wakefield.

## CHERRY CAKE.

14 ozs. granulated sugar, 10 ozs. butter, 6 eggs, 1 lb. 2 ozs. flour. 13 ozs. cherries, 4 ozs. citron, essence vanilla.

Miss L. LEE, Windmill Cottage, Doncaster Road, Crofton.

## COFFEE CAKES.

$\frac{3}{4}$  lb. butter,  $\frac{3}{4}$  lb. currants,  $\frac{3}{4}$  lb. Demerara sugar, 4 eggs,  $1\frac{1}{2}$  lbs. flour, 1 oz. baking powder (rub together). Roll in lengths, brush with white of an egg and cut into small rounds. Bake 6 to 10 minutes.

Mrs. WILSON.

## COFFEE SANDWICH.

4 ozs. butter, 4 to 6 ozs. flour,  $1\frac{1}{2}$  teaspoonfuls baking powder, 4 teaspoonfuls coffee essence, 4 ozs. sugar, 2 eggs. Beat butter and sugar to a cream; add 2 well-beaten eggs, then 4 teaspoonfuls of coffee essence or strong coffee. Add flour with  $1\frac{1}{2}$  teaspoonfuls baking powder. Bake in an oven (not too hot), from 25 to 30 minutes. Cut sandwich in two and fill with the following ingredients:- 2 ozs. butter, 2 ozs. castor sugar. Beat to a cream and flavour with vanilla essence.

Miss F. COLLINGWOOD, c/o Mrs. Spain, Calder Grove House,  
near Wakefield.

## CREAM CAKE.

$\frac{1}{2}$  lb. of butter,  $\frac{3}{4}$  lb. of sugar,  $\frac{3}{4}$  lb. flour, 6 eggs,  $1\frac{1}{2}$  teaspoonfuls baking powder. Mix butter and sugar together, eggs separately. Then add butter; then mix all well together.

Mrs. FEARNSIDE, Laurelhurst, Wakefield Road, Ossett,

## CREAM BUNS.

3 osz. ground rice, 1 oz. flour, 5 osz. sugar, 2 eggs, 1 teaspoonful baking powder. Beat the eggs to a froth, then add sugar and beat 10 minutes. Stir in the flour and ground rice. Add a good teaspoonful of the mixture into the tins and bake in a fairly hot oven about 10 minutes. Sprinkle a little sugar over the buns and make a hole in the centre. Put a teaspoonful whipped cream in and sprinkle a few chopped walnuts on the top.

Misses SPIVEY, Lepton, Huddersfield.

## CREAM CAKE

5 osz. butter, 6 osz. sugar, 6 osz. flour, 3 eggs, 1 teaspoonful baking powder. Beat butter to a cream. Whisk eggs and sugar together for 10 minutes, then add to butter. Mix flour into the mixture very lightly, then add baking powder. When baked, split in two and spread with whipped cream.

Mrs. A. FEARNSIDE, 14, Cross Ryecroft Street, Ossett.

## CREAM CAKE.

5 ozs. butter or margarine, 5 ozs. sugar, 5 ozs. flour, 3 eggs, 1 teaspoonful baking powder. Beat butter to a cream, whisk eggs and sugar together for 20 minutes, then add butter. Mix flour into mixture, very lightly, and add baking powder.

Mrs. R. ILLINGWORTH, 35, Ryecroft, Street, Ossett.

## CREAM CAKES.

1/2 lb. flour, 1/4 pint cream, 1/2 teaspoonful baking powder, pinch of salt. The baking powder and salt must be first mixed with flour, then add the cream and roll. Cut into cakes and bake in a quick oven about 10 minutes. A little sugar may be added as well as salt.

## CREAM SPONGE.

3 eggs, 3 tablespoonfuls castor sugar, 3 tablespoonfuls flour, 1/2 teaspoonful baking powder, grated rind of lemon. Beat eggs, sugar, and lemon rind for 20 minutes, sift in flour and baking powder. Mix gently. Have 2 round sandwich tins well buttered and floured, pour half mixture into each tin and bake in moderate oven about 10 minutes, until nicely browned and firm. When cold, whip some cream flavoured with vanilla and sugar. Spread between the cakes.

E. STACEY, Ashleigh, Horbury.

## CREAM FOR CAKES.

Beat 2 ozs. of butter with 4 ozs. icing sugar, flavour with vanilla, then add the white of an egg beaten until stiff. Then beat all together.

Miss E. BICKERTON, 2, Northgate, Wakefield.

## COCOANUT MACAROONS.

1/2 lb. desiccated cocoanut, 1 small tin Nestle's Swiss Milk, 1 teaspoonful baking powder, a few drops almond flavouring. Mix all well together and shape.

Mrs. COOKE, 334, Leeds Road, Dewsbury.

## COCOANUT CAKE.

2 cupfuls flour, 1 cupful castor sugar, 4 dessertspoonfuls cocoanut, 4 ozs. butter, 4 eggs, a little milk, 1 teaspoonful baking powder. Beat butter and sugar to a cream, beat in the eggs, then stir in the flour, cocoanut, and baking powder. Mix with a little milk. Bake in a moderate oven for  $\frac{3}{4}$  of an hour.

Mrs. REYNOLDS, Crawshaw Cottage, Emley, near Wakefield.

## **COCOANUT MACAROONS.**

1/4 lb. desiccated cocoanut, 1 cup of fine sugar, 1 egg. Mix cocoanut and sugar, beat egg well, and add to, using no other ingredients. Turn out on a greased baking sheet with egg cup. Bake until brown.

Mrs. SNOWDEN, 1, Co-operative Street, Horbury.

## **COCOANUT MACAROONS.**

Beat well 2 eggs, then add 3 tablespoonfuls of sugar, 1/2 lb. packet of desiccated cocoanut. Drop the mixture in dessertspoonfuls on a well-buttered tin and bake in a quick oven.

Miss BROOK, Manor Road, Ossett.

## **COCOANUT MACAROONS.**

1 lb. of cocoanut, 1 cup of sugar, 2 eggs. Mix all together and drop in small heaps on baking sheet. Bake in a moderate oven.

Mrs. RACE, Medlock Road, Horbury.



## COCOANUT CONES.

1/2 lb. desiccated cocoanut, 1/4 lb. castor sugar, 2 ozs. cornflour, whites of 3 eggs, whipped up. Mix ingredients together. Make into little heaps, and put on wafer paper on cake tins. Have a cool oven, brown a little.

Mrs. W. R. Binns, St. Andrew's Terrace, Batley.

## COCOANUT ROCKS.

1/2 lb. flour, 1/4 lb. desiccated cocoanut, 2 ozs. butter, 3 ozs. castor sugar, 2 eggs, 1 teaspoonful baking powder. Rub the butter into the flour, add all dry ingredients. Mix to a stiff paste with beaten eggs. Break off small pieces with a fork. Lay in rocky heaps on a greased tin. Bake in a quick oven 12 to 15 minutes.

Mr. H. WILLIAMSON, Lincoln Street, Wakefield.

## COCOANUT CAKE.

1 1/2 ozs. butter, 1 1/2 ozs. sugar, 5 ozs. sugar, 5 ozs. flour, 2 teaspoonfuls baking powder, 2 eggs (leave white of 1 egg for icing), 4 ozs. of sugar for icing. Bake in an ordinary pudding tin. Spread icing sugar over, when baked, and then sprinkle a little cocoanut over.

Mrs. J. W. EXLEY, Clayton Cottages, Manor Road, Horbury.

## **CORNFLOUR CAKE.**

1/4 lb. of butter, 1 teacupful of flour, 1 teacupful of sugar, 4 ozs. of cornflour, 1 egg and a pinch of salt, baking powder or 1 1/4 ozs. of Paisley Flour, lemon flavouring (if liked), and a little milk.

Mrs. S. N. PICKARD, Galen House, Station Road, Ossett.

## **CORNFLOUR BUNS.**

1/2 lb. of cornflour, 3 tablespoonfuls flour, 6 ozs. sugar, 4 ozs. butter, 3 eggs, 2 tablespoonfuls milk, 1/2 oz. baking powder. Beat the butter and sugar to a cream, beat the eggs, and add them to the mixture, and lastly the cornflour and flour, and baking powder, and the milk. Bake in a moderate oven for about 15 minutes.

Mrs. H. STEAD, 19, Plumpton Place, Wakefield.

## **DUNDEE CAKE.**

6 ozs. butter, 6 ozs. sugar, 4 eggs, 8 ozs. flour, 4 ozs. currants, 4 ozs. raisins, 1 or 2 ozs. candied peel, 1/2 teaspoonful baking powder, a few

drops of lemon flavouring. Beat the butter and sugar well together. Add the eggs (except two of the whites), beaten separately. Beat well together, then stir in lightly the flour which has been put through a sieve with the baking powder. Stir in the fruit and flavouring. Stir in the remaining whites of eggs which have been stiffly whipped. Pour the mixture into a cake tin lined with two thicknesses of greased paper. Bake 2 hours or longer in a moderate oven. Blanched and split almonds may be put on the top when the cake has been baked a few minutes.

Miss KILNER, Highfield, Thornhill, Dewsbury.

## DUNDEE CAKE.

1/2 lb. flour, 1/2 lb. rice flour, 3/4 lb. currants, 6 ozs. butter, 1 lb. brown sugar, 2 eggs, 2 teaspoonfuls baking powder, 1 gill of milk. Cream the butter and sugar, add eggs well beaten. Stir in flour and rice flour, add milk. Gently beat until mixture is smooth. Lastly add fruit and baking powder. Line cake tins with butter paper. Bake in a moderate oven 2 hours. This is a delicious cake and well worth trying.

Miss S. PARROTT, Pretoria Terrace, Purston, near Pontefract.

## DATE CAKE.

4 cupfuls of flour, 1 cupful of sugar, 1 egg, 1/2 lb. of dates, 1 teaspoonful of baking powder, a little milk. Mix together flour, sugar, baking powder, dates (cut small), add egg, beaten, and enough milk to make a stiff dough. Bake in a moderate oven 30 minutes.

Miss G. SHAW, 84, Providence Villas, Horbury Road, Wakefield.

## **DINNER RUSKS.**

1/2 lb. flour, 1 egg, 2 ozs. butter or lard, 2 teaspoonfuls of baking powder. Mix with milk to a stiff paste, roll out, cut out in small rounds and bake in a quick oven. Cut open and allow to cool, then replace in oven for a few minutes.

Miss BURLINGHAM, The Vicarage, Ossett.

## **DRIPPING SCONES.**

1 lb. of flour, 1/4 lb. dripping, 1 pinch of salt, 1 teaspoonful of baking powder. Mix to a stiff dough with milk and bake in a quick oven.

Mrs. Hogg.

## **DONCASTER SCONES.**

1 lb. flour, 3 ozs. sugar, 3 ozs. lard or butter, 1 egg, 3/4 oz. baking powder, 3 ozs. sultanas, 1 oz. candied peel, a little milk (sour will do). Rub butter into flour, add other dry ingredients, then mix into a

stiff dough with the egg and milk. When ready divide the dough into 4 portions, roll out each portion, as for teacakes, and cut into four. Bake in a brisk oven for 15 minutes. This quantity should make 16 scones.

Miss E. JERVIS, 21, Thornes Road, Wakefield.

## ECONOMICAL FAMILY CAKE.

1/2 lb. margarine, 1/2 lb. castor sugar, 1 lb. flour, 1/2 lb. currants or sultanas, 1/4 teaspoonful salt, 2 level teaspoonfuls baking powder, juice and outside rind of 1 fresh lemon (finely grated), 2 eggs (or failing these half a teacupful of vinegar), milk to mix. Bake about 1 1/2 hours if in two cakes, in one it will take longer.

Mrs. CARRINGTON, Garfield, Newton Hill, Wakefield.

## EGGLESS FRUIT CAKE.

3/4 lb. flour, 6 ozs. sugar, 4 ozs. butter or lard, 4 ozs. currants, 4 ozs. sultanas, a little candied peel, a little nutmeg, 1 teaspoonful carbonate of soda, 1 teaspoonful vinegar, 1 breakfastcupful milk. Rub butter into flour. Mix all dry ingredients. Dissolve carbonate of soda in milk and vinegar. Bake in a moderate oven.

Mrs. T. PEARSON, 17, Cluntergate, Horbury, near Wakefield.

## EASTER CAKE.

1/4 lb. lard, 3 ozs. sugar, 1/2 lb. flour, 1 egg. Put on greased baking sheet; and bake pale brown.

Mrs. HOGG.

## ECONOMICAL PARKIN OR GINGER CAKE.

1 breakfastcupful castor sugar, 1 breakfastcupful treacle, 1 breakfastcupful milk, 1 egg (can be omitted if wished), margarine about the size of 1 egg, 1 dessertspoonful ground ginger, 3 breakfastcupfuls flour, or half oatmeal, 1 dessertspoonful baking powder. Mix together, add flour and baking powder last, grease a pudding tin and bake in a moderate oven about 1 hour.

Mrs. CARRINGTON, Garfield, Newton Hill, Wakefield.

## FRUIT CAKE.

1 lb. flour, 1/2 lb. ground rice, 1 lb. sugar, 1/4 lb. margarine, 1/4 lb. lard, 1/2 lb. currants, 1/2 lb. raisins, 2 teaspoonfuls baking powder, 3 eggs, a little milk, pinch of salt. This quantity makes 3 cakes. Bake 1 1/4 hours.

Mrs. BLAKELEY, 5, Humber Place, Horbury.

## FRUIT CAKE.

2 lbs. flour,  $1\frac{1}{2}$  lbs. sugar, 1 lb. butter, 1 lb. raisins, 1 lb. currants,  $\frac{1}{4}$  lb. candied peel, 6 eggs,  $\frac{1}{2}$  nutmeg,  $\frac{1}{2}$  pint new milk, 3 teaspoonfuls baking powder. Beat butter and sugar to a cream, add eggs and flour. Lastly add fruit and baking powder.

Mrs. C. H. PRINCE, Fairfield House, Horbury.

## FRUIT CAKE.

4 ozs. butter, 4 ozs. sugar,  $\frac{1}{4}$  lb. currants or sultanas,  $\frac{1}{2}$  lb. flour, 1 oz. candied peel, 2 eggs, 1 teaspoonful baking powder, a little milk.

Miss E. GLOVER, 20, Cross Ryecroft, Ossett.

## FEATHER CAKE.

1 lb. of flour,  $\frac{3}{4}$  lb. fine sugar, 2 ozs. butter, or lard, 1 egg, 2 teaspoonfuls of cream of tartar, 1 teaspoonful of carbonate of soda, 1 teaspoonful of baking powder,  $\frac{1}{2}$  pint of milk. Mix all the dry ingredients together and rub in the lard. Add the egg well beaten and the milk. Turn into a well-greased flat tin and bake  $\frac{1}{2}$  an hour in a moderate oven.

Miss L. LOOKWOOD, Thornleigh, Mirfield.

## FRUIT BREAD.

3 lbs. flour, 1 $\frac{1}{2}$  lbs. sugar, 1 lb. lard, 1 lb. currants,  $\frac{1}{4}$  lb. candied peel, 1 lb. valencias, 1 lb. sultanas, 2 tablespoonfuls treacle, 3 eggs, 2 ozs. baking powder, nutmeg to taste, 1 pint milk, 1 teaspoonful carbonate of soda, pinch of salt.

Miss R. WATSON, Milton House, Morley.

## FEATHER CAKE.

$\frac{1}{2}$  lb. flour, 1 oz. lard or butter, 6 ozs. sugar, 1 egg, 1 teaspoonful cream of tartar,  $\frac{1}{2}$  teaspoonful of carbonate of soda,  $\frac{1}{4}$  pint of milk, juice and grated rind of  $\frac{1}{2}$  a lemon. Rub the butter into the flour, mix in the dry ingredients, beat up the egg, add the milk to it, and mix thoroughly together. Turn into a greased tin and bake in a moderate oven  $\frac{1}{2}$  an hour.

Mrs. SANDERSON, 10, Bridge Street, Kirkgate, Wakefield.

## FRUIT GINGER CAKE.

1 lb. flour, 4 ozs. sugar, 4 ozs. butter, 2 ozs. stoned raisins or sultanas, 2 ozs. chopped tags,  $\frac{3}{4}$  oz. ginger (ground), the grated



rind of 1 lemon,  $\frac{1}{2}$  teaspoonful baking powder, 1 egg, a little milk, 3 tablespoonfuls golden syrup. Mix all the dry ingredients together, after rubbing in the butter. Mix the egg and milk into a thick battter and put into a greased Yorkshire Pudding tin. Bake from 30 to 40 minutes.

Mrs. KEMP, Coxley, Middlestown, near Wakefield.

## GENOA CAKE.

6 ozs. butter, 8 ozs. flour, 5 ozs. sultanas, 6 ozs. sugar, 2 ozs. candied peel, rind of 1 lemon,  $\frac{1}{2}$  teaspoonful baking powder, 3 or 4 eggs. Cream butter and sugar and lemon rind together, add eggs and flour alternately; stir in cleaned sultanas and candied peel (chopped); lastly, stir in the baking powder; put into a greased tin and sprinkle on the top with blanched and chopped almonds. Bake for  $\frac{1}{2}$  an hour in a moderate oven.

Miss GRIEG, Tithe Barn Street, Horbury.

## GENOA CAKE.

10 ozs. flour,  $\frac{1}{2}$  lb. butter,  $\frac{1}{2}$  lb. sugar,  $\frac{1}{2}$  lb. sultana raisins, 4 eggs, 2 ozs. candied peel, rind of 1 lemon, 1 teaspoonful baking powder, split almonds on top. Bake 1 hour.

H. H. ILLINGWORTH, 5, Prospect Road, Ossett.

## GENOA CAKE.

10 ozs. flour,  $\frac{1}{2}$  lb. butter,  $\frac{1}{2}$  lb. sultana raisins,  $\frac{1}{2}$  lb. sugar, 2 ozs. candied peel, 4 well-beaten eggs, rind of 1 lemon, 1 teaspoonful baking powder, split almonds on top. Bake 1 hour.

Mrs. G. WOOD, Carlton House, Ossett.

## GENOESE SPONGE CAKES.

4 ozs. flour, 2 ozs. butter, 4 ozs. castor sugar, 2 eggs, 1 teaspoonful of baking powder, 3 dessertspoonfuls of milk. Line the tin or tins with buttered paper, sprinkled with castor sugar, sift the flour free from lumps, and beat the eggs. Cream butter and sugar together, and stir in a tablespoonful of flour, and half the beaten egg. Beat in the remainder of the flour, mixed with the baking powder, and rest of egg and milk. Bake for 20 minutes. Sprinkle over with castor sugar. Serve either plain or cut open and spread with jam.

Miss P GILL, 2, Northgate, Wakefield.

## GINGER NUTS.

Mix 1 lb. flour,  $\frac{1}{2}$  lb. butter, well together, add  $\frac{1}{2}$  lb. sugar,  $\frac{1}{4}$  lb. treacle, 2 ozs. ginger, and a pinch of ground cloves. Make up into thin cakes or nuts. Bake in a slow oven and not too hard.

Mrs. WILSON.

## GINGER PARKIN.

10 tablespoonfuls of flour, 5 tablespoonfuls of fine oatmeal, 5 tablespoonfuls of sugar, 1 teaspoonful of carbonate of soda, 1 teaspoonful of ground ginger, 1 saltspoonful of salt,  $\frac{1}{2}$  gill of treacle,  $\frac{1}{2}$  gill of milk, 3 ozs. of lard, 3 ozs. butter. Rub in the lard and butter, and bake in a moderate oven.

Mrs. A. F. GLOVER, Fieldhead, Ossett.

## GINGER BISCUITS.

$1\frac{1}{2}$  lbs. flour, 2 ozs. lard, 4 ozs. butter, 2 teaspoonfuls ground ginger, 2 teaspoonfuls carbonate of soda, 6 ozs. sugar, 1 lb. treacle. NO Milk. Put butter and treacle in oven and when melted put the other ingredients in and knead together.

Mrs. R. W. DIXON, 4, Hawthorn Villas, Denby Dale Road,  
Wakefield.

## GINGER BISCUITS.

1 lb. flour, 1 lb. sugar,  $\frac{1}{2}$  lb. treacle  $\frac{1}{2}$  lb. butter, 2 teaspoonfuls of ginger, a little salt. Mix all the dry ingredients with the treacle slightly warm.

Very convenient to send to the soldiers in France.

Mrs. GELDERDALE, St. John's Wakefield.

## GINGER PATS.

1 lb. flour.  $\frac{1}{2}$  lb. treacle,  $\frac{1}{2}$  lb. sugar, 6 ozs. butter, 1 oz. of baking powder, 1 oz. of ground ginger. Melt the butter with treacle. Mix all dry ingredients together, and knead into it the melted butter and treacle. Roll out to the thickness of half-a-crown, and bake in a moderate oven. Tried repeatedly. Always successful.

Mrs. T. DEAN, 58, High Oxford Street, Castleford.

## GINGER SNAPS.

2 ozs. dripping, 4 ozs. flour, 4 tablespoonfuls treacle, 1 teaspoonful ginger, 1 oz. sugar, 1 teaspoonful baking powder, salt. Mix to a soft batter, add tablespoonful water, and bake in a cool oven until golden brown; cool a little before taking off tins.

Miss F. WILSON, Southfield House, Wakefield.

## GINGER SNAPS.

5 tablespoonfuls flour, 3 tablespoonfuls sugar, 1 tablespoonful ginger, half a packet of Goodall's Egg Powder, 2 tablespoonfuls treacle.

Mrs. D. SMITH, Longfield Villas, 3, Batley Road, Alverthorpe,  
Wakefield.

## GINGER BISCUITS.

2 pints flour, 1 lb. treacle,  $\frac{1}{4}$  lb. of butter, 4 ozs. sugar, teaspoonfuls of baking powder, 1 teaspoonful of carbonate of soda, ginger to taste.

C. SABERTON, 8, Wesley Street, Ossett.

## GINGER BISCUITS.

1 lb. flour,  $\frac{1}{2}$  lb. treacle,  $\frac{1}{2}$  lb. sugar, 4 ozs. butter, 2 ozs. lard, 1 egg, 1 teaspoonful baking powder, 1 teaspoonful carbonate soda, 2 teaspoonfuls of ground ginger. To be mixed to a still paste.

Mrs. FRED NEWBY, Southdale Road, Ossett.

## GINGER BREAD.

$\frac{3}{4}$  lb. flour, 1 teaspoonful carbonate of soda, 1 teaspoonful ginger,  $\frac{1}{4}$  lb. butter,  $\frac{1}{4}$  lb. Demerara sugar,  $\frac{1}{2}$  lb. treacle,  $\frac{1}{2}$  gill milk. Line a flat tin and bake for  $\frac{3}{4}$  of an hour.

LADY CONSTANCE MILNES GASKELL, How Green, Hever, Kent.

## GINGER BREAD.

1 lb. of flour, 2 teaspoonfuls of ground ginger, 3 ozs. lard,  $\frac{1}{4}$  lb. sugar, 1 teaspoonful carbonate of soda, 3 teaspoonfuls of baking powder, 1 egg,  $\frac{1}{4}$  lb. treacle (warmed). Mix the carbonate of soda with warm milk.

Miss E. WILSON, Holmfild, Wakefield.

## GINGER BREAD.

1 lb. flour,  $\frac{1}{4}$  lb. butter,  $\frac{1}{2}$  lb. golden syrup, 6 ozs. sugar, 2 eggs, 1 teaspoonful bicarbonate of soda, 1 teaspoonful cream of tartar,  $\frac{3}{4}$  teaspoonful ground ginger,  $\frac{1}{2}$  teaspoonful mixed spice. Mix all ingredients well together, after having just melted butter and beaten eggs. Add as much milk as necessary to make a soft dough. Stir briskly and bake  $1\frac{1}{2}$  hours.

Mrs. BENNETT, Tachbrook Vicarage, Leamington.

## GINGERBREAD CAKE.

2 breakfastcupfuls of flour, 1 breakfastcupful of sugar, 1 teacupful of milk, 2 teaspoonfuls of ground ginger, 1 tablespoonful of butter, 2 tablespoonfuls of treacle, 1 egg (beaten up), 1 teaspoonful of carbonate of soda, 1 tablespoonful of boiling water. Beat the mixture very vigorously, and bake in a moderate oven. Add the carbonate of soda last of all when mixing ingredients, and dissolve it in boiling water.

Mrs. SHIPLEY, 5, Providence Place, Thornes Lane, Wakefield.

## GINGER BREAD.

1 lb. fine oatmeal,  $\frac{1}{4}$  lb. flour,  $\frac{3}{4}$  lb. treacle.  $\frac{1}{4}$  lb. butter,  $\frac{3}{4}$  lb. sugar, 2 eggs, 2 teaspoonfuls baking powder, 2 teaspoonfuls ground ginger, a little milk.

Mrs. D. W. SCHOLLES, Highfield, Morley.

## GINGER BREAD.

1 lb. flour,  $\frac{1}{2}$  lb. sugar,  $\frac{1}{2}$  lb. treacle, 4 ozs. margarine, 1 teaspoonful baking powder, 1 teaspoonful carbonate soda, 1 teaspoonful ginger,

about 1 gill milk. Put into flat tins about 1 in. in thickness and bake in a moderate oven an hour.

Mrs. PERCY MIERS, Thorner, near Leeds.

## GINGER BREAD.

1 lb. flour,  $\frac{1}{4}$  lb. sugar (Demerara),  $\frac{1}{4}$  lb. lard,  $\frac{1}{2}$  lb. treacle, 1 teaspoonful baking powder, 1 teaspoonful carbonate of soda, 2 teaspoonfuls ground ginger, 1 egg, and a little milk, pinch of salt. Melt treacle, sugar, and lard. Pour on dry ingredients, add beaten egg and sufficient milk to make a stiff batter. Put into flat greased tins and bake in a slow oven. Sultanas or candied peel may be added.

Mrs. ARMSTRONG, Millfield Road, Horbury Junction.

## GINGER CAKE.

3 ozs. butter, 5 ozs. flour, 4 ozs. castor sugar, 2 eggs, 1 tablespoonful milk, 1 teaspoonful milk, 1 teaspoonful baking powder, 4 ozs. preserved ginger. Cream the butter and sugar, mix the flour and baking powder, and add alternately with the eggs, beat well and add the preserved ginger, cut in slices and the syrup well washed off.

Miss HORSEFIELD, High Bank, Horbury.



## GINGER CAKE.

1 lb. flour,  $\frac{1}{2}$  lb. sugar, 4 ozs. lard, 1 lb. treacle, 1 teaspoonful soda, 1 teaspoonful baking powder, 1 teaspoonful ginger, a little milk.

Mrs. E. ANDREWS, 8, Elmete Avenue, Roundhay, near Leeds.

## GINGER CAKE.

$\frac{1}{2}$  lb. flour, 6 ozs. treacle, 3 ozs. lard, 2 ozs. sugar, 1 egg, 1 teaspoonful ginger, 1 teaspoonful carbonate of soda, 2 tablespoonfuls boiling water. Bake from  $\frac{1}{2}$  to  $\frac{3}{4}$  of an hour.

Mrs. C. MOORHOUSE, Hawthorne Bank, Horbury.

## GINGER CAKE.

6 even teaspoonfuls flour, 2 tablespoonfuls sugar, 2 tablespoonfuls dripping or lard, 3 tablespoonfuls treacle or golden syrup, 1 teaspoonful ground ginger,  $\frac{1}{4}$  teaspoonful carbonate of soda,  $\frac{1}{2}$  teaspoonful baking powder, a little grated lemon rind or candied peel,  $\frac{1}{2}$  gill of milk (about). Rub the fat into flour, add the rest of dry ingredients. Beat quickly for 10 minutes. Pour into well-greased tin and bake in a moderate oven for 40 to 45 minutes.

Mrs. RAYNOR, Lane End, Flockton, Wakefield.

## GINGER BREAD LOAF.

Sufficient for 2 loaves. 3 large cupfuls flour, 1 cup sugar, 1 lb. treacle, a piece of lard the size of an egg, 3 teaspoonfuls of ginger, 1 teaspoonful carbonate of soda, 1 breakfastcupful boiling milk. Mix the flour, sugar, ginger, and lard well together. Pour in the treacle and the boiling milk, and last of all mix in the carbonate of soda with a little cold milk. Mix all well together.

Mrs. L. HOLLINGS, Hill Crest, Woodcock Street, Sandal.

## GRANTHAM GINGERBREADS.

1 lb. flour, 14 ozs. sugar, 4 ozs. butter or lard, 4 tablespoonfuls milk,  $\frac{1}{4}$  teaspoonful carbonate of soda,  $\frac{1}{2}$  teaspoonful of rock ammonia,  $\frac{3}{4}$  oz. ground ginger. Rub the butter into the flour, mix all ingredients together and make into a stiff paste with the milk; roll out and cut with a round cutter. Place on a baking sheet and bake in a moderately hot oven.

Miss S. HEMINGWAY, Purston, Pontefract.

## A GOOD PLAIN CAKE.

1 lb. flour, 6 ozs. butter or margarine,  $\frac{1}{2}$  lb. fine sugar,  $\frac{1}{2}$  lb. currants,  $\frac{1}{4}$  lb. sultanas, 3 good teaspoonfuls baking powder,  $1\frac{1}{2}$

ozs. candied peel, a pinch of salt, 2 eggs, sufficient milk to mix. Bake in a moderate oven.

Miss M. WOOD, Post Office, Flockton, Wakefield.

## GROUND RICE CAKE.

1/2 cupful of ground rice, 1/2 cupful of sugar, 1 egg, size of an egg in butter, 3/4 teaspoonful baking powder, a few currants, a little milk. Line tartlet tins with pastry, and drop in the mixture.

Miss MINNIE BOOTH, Brooklyn, Dewsbury Road, Ossett.

## GROUND RICE CHEESE CAKES.

2 ozs. ground rice, 2 ozs. butter, 2 ozs. sugar, 1 egg and a few currants, or a little jam. Line patty tins with pastry and put a little mixture into each.

Mrs. A. WILBY, Station Road, Ossett.

## GIPSY CAKES,

9 ozs. flour, 4 ozs. sugar, 3 ozs. butter, 1/2 oz. baking powder, 2 eggs, milk if required, 2 ozs. chopped cherries, 1 oz. of citron peel. Cream butter and sugar, add other ingredients and bake in patty tins.

Mrs. G. W. HARRISON, 7, Stonehaven Terrace, Stanley Road,  
Wakefield.

## **HOT BROWN CAKES.**

3/4 lb. whole meal, 1/4 lb. white flour, 1 3/4 teaspoonfuls baking powder, 2 ozs. butter or lard, 1/2 pint of milk, pinch of salt. Mix dry ingredients. Rub in shortening to rather dry paste. Cut into rounds about 1 in. thick. Bake in hot oven for 15 minutes.

Mrs. WARD, Moxon Crescent, 1, John Street, Wakefield.

## **JORDAN CAKE.**

2 ozs. flour, 3 ozs. sugar, 2 eggs, pinch of salt. Stir the yolks of eggs and sugar together, whisk the whites well and add. Then stir for 10 minutes, next stir in the flour.

- REYNER, Esq., 2, Northgate, Wakefield.

## **THE ICING FOR A LARGE CAKE.**

3 lb. of double-refined sugar, beat and sifted very fine, the whites of 3 eggs beat to a froth—put the froth to the sugar by degrees, lest the

whole should make the icing too soft, and then it will run; it requires a great deal of beating. It must be put on when the cake is very near cold, and be spread as straight as possible at once, and not touched again; lay in on the top first, then the sides; let it stand still after it is done, and not near the fire.

From a Book of Old Recipes.

## JOHNATHAN'S OR JOHNNY CAKE.

2 teacupfuls of best Indian Meal, 1 teacupful of flour, 1 teaspoonful of salt,  $\frac{1}{2}$  teaspoonful of carbonate of soda, 1 teaspoonful of cream of tartar, 3 teaspoonfuls of sugar, 1 oz. butter, 2 eggs, 1 small breakfastcup of buttermilk. Mix well with a knife to the consistency of dumpling paste. Bake in a hot oven for an hour or more. This makes a delicious breakfast cake, eaten very hot with butter and jam.

Mrs. WELCH, The Vicarage, Wakefield.

## KNEAD CAKE.

Rub  $\frac{1}{2}$  lb. of butter with 1 lb. of flour, add  $\frac{1}{2}$  lb. of currants, moisten with a little milk, and add a little salt. Make it into a paste, roll it out and bake on a griddle. This can be made without currants and should be split and buttered hot.

Old Northumbrian Recipe.

LADY KATHLEEN PILKINGTON, Chevet Park, Wakefield.

## LEMON CAKES.

Take a pound of double-refined sugar, beat and sift it very fine, wet it with juice of lemon, boil it almost to candy height, then drop it on plates; set in a warm place till they will slip off the plates. They are grateful and proper to quench thirst. You may shred the peel very fine and boil up with one half if you like it; but add fresh juice with that or it will be too thick to drop neatly.

From a Recipe Book of 1714.

## LEMON KALI LOAF.

1 $\frac{1}{2}$  lbs. flour, 1 lb. sugar,  $\frac{1}{4}$  lb. butter, 4 eggs, 2 ozs. lemon kali, a few drops of lemon juice, 1 gill of milk.

Mrs. CROWE, Tithe Barn Street, Horbury.

## LINCOLNSHIRE PLUM BREAD. (Very nice and inexpensive).

2 lbs. flour, 1 lb. raisins, 1 lb. currants,  $\frac{1}{4}$  lb. butter,  $\frac{1}{2}$  lb. lard,  $\frac{3}{4}$  lb. sugar, nutmeg to taste, 2 teaspoonfuls carbonate of soda, cupful vinegar, salt to taste. Beat butter and sugar, add dry ingredients, mix soda with a little milk, lastly add vinegar.

M. BEST, "Carnlea," Bradford Road, Wakefield.

## LUNCH CAKE.

1 lb. flour, 4 ozs. lard, dripping or butter, 4 ozs. sultanas, 4 ozs. currants, 6 ozs. sugar, 2 ozs. candied peel, 2 eggs, a little milk, 2 teaspoonfuls of baking powder, grated lemon rind. Rub the shortening into the flour, add dry ingredients, mix well; beat egg and add a little milk, mix into a rather stiff batter. Place in a well-greased tin. Bake in a moderate oven from 1½ to 2 hours.

Mrs. GRACE, 7, Berners Street, Wakefield.

## MRS. BLOOMFIELD'S CAKE.

1½ lbs. flour, 1 lb. currants, 1 lb. raisins, ¼ lb. butter, ½ lb. lard, ¼ lb. mixed peel, 2 teaspoonfuls baking powder, 5 eggs and a little milk.

Mrs. CAMMACK, Westmorland Terrace, Slack Lane, Crofton.

## MADEIRA CAKE.

¼ lb. butter, ¼ lb. castor sugar, 5 ozs. flour, 3 eggs, 1 teaspoonful baking powder, a little fresh lemon juice.

Mrs. J. TURNER, Sancton Lodge, Sancton, S.O., Brough.

## MADEIRA LOAF.

5 ozs. flour, 4 ozs. butter, 4 ozs. sugar,  $\frac{1}{2}$  teaspoonful baking powder, 2 eggs. Beat the butter to a cream, then add sugar. Beat well, add eggs well beaten, then flour and baking powder.

Mrs. G. R. SENIOR, "Stoneroyd," Horbury.

## MOGGY.

1 lb. of flour,  $\frac{1}{2}$  lb. of treacle,  $\frac{1}{2}$  lb. of sugar, 2 ozs. butter, 4 ozs. lard, 2 eggs,  $\frac{1}{4}$  cupful of milk, 1 teaspoonful ground ginger, 1 teaspoonful carbonate of soda.

Miss F. HEALD, King Street, Horbury Bridge.

## ORANGE CAKE.

8 ozs. flour, 7 ozs. sugar, 6 ozs. butter, 1 teaspoonful baking powder, the grated rind of 1 orange, and the juice of half, 3 eggs. Beat the butter to a cream, add sugar and eggs, then the grated rind and juice of orange, lastly the flour with baking powder.



Mrs. FRANCIS GIGGAL, "The Winnate," Station Road, Ossett.

## NORWICH CAKE.

1 $\frac{1}{2}$  lbs. flour,  $\frac{3}{4}$  lb. butter or good dripping,  $\frac{3}{4}$  lb. castor sugar,  $\frac{3}{4}$  lb. sultanas or currants, 3 heaped teaspoonfuls of baking powder, 4 ozs. candied peel, 3 eggs,  $\frac{1}{2}$  pint of milk. Beat the butter and sugar together in a basin until they look like whipped cream, then beat in the eggs one by one. Mix together the flour, baking powder, and a pinch of salt. Add them very lightly to the eggs, etc. Clean and stalk the fruit, chop the peel, then stir these into the mixture; lastly add the milk.

Miss WOOD, Rockwood House, Flockton, near Wakefield.

## ORANGE CAKE.

$\frac{1}{4}$  lb. flour, 2 oranges, 2 eggs, 4 ozs. butter, 4 ozs. sugar, 1 teaspoonful of baking powder. Beat the sugar and butter to a cream, then add the beaten eggs, the grated rind of 2 oranges and the juice of half an orange, and lastly add flour and baking powder; beat well and bake one hour.

Mrs. TOMLINSON, 4, Roker Terrace, Leeds Road, Outwood,  
Wakefield.

## ICING FOR ORANGE CAKE.

Juice of half an orange mixed with icing sugar.

Mrs. FRANCIS GIGGAL, "The Winnate," Station Road, Ossett.

## ORANGE CAKE.

3 eggs, their weight in butter, sugar and flour; the juice and rind of an orange and  $\frac{1}{4}$  oz. baking powder. Beat sugar and butter to a cream, add to the flour and baking powder; then grate the rind of the orange, add the juice and mix all together,. Bake in a moderate oven until golden brown.

Mrs. BEBBINGTON, Furnville, Manygates Lane, Sandal, Wakefield.

## ORANGE CAKE.

Weight of 2 eggs in flour, sugar, and butter, a little grated orange rind,  $\frac{1}{2}$  teaspoonful of baking powder, 2 eggs, 1 tablespoonful of orange juice. Put the butter and sugar in bowl, and cream them. Break the eggs, and add to the creamed butter and sugar, then add flour (sifted), add the grated rind and juice, mix to a soft batter, adding, baking powder. Pour into a greased tin, bake 40 minutes.

## ORANGE ICING.

4 to 6 ozs. icing sugar. Mix with one dessertspoonful warm orange juice. Lay on the cold cake with knife, and decorate with silver balls, pistachio nuts.

Miss RADLEY, Horbury.

## OATMEAL BISCUITS.

6 ozs. fine oatmeal, 5 ozs. flour, 4 ozs. fine sugar, 3 ozs. butter or lard, 2 tablespoonfuls of milk, 1 teaspoonful baking powder, 1 egg and a little salt. Mix the oatmeal, flour and baking powder together, rub in the butter. Mix in the sugar and moisten with beaten egg and milk. Make into a stiff paste, roll out thinly, and cut up with pastry cutter. Bake in a moderate oven on well-greased tins.

Mrs. LOOKWOOD, East View, Pinderfields, Wakefield.

## OATMEAL BISCUITS.

1 lb. dough (risen), 1 lb. medium oatmeal,  $\frac{1}{2}$  lb. lard or margarine, 2 teaspoonfuls baking powder, 1 teaspoonful salt. Knead all together to a smooth dough, roll out thinly, cut into biscuits and bake in rather a slow oven. This quantity makes 45 biscuits. Keep in a dry place in air-tight canister. If required sweet  $\frac{1}{2}$  lb. of sugar should be added.

M. A. WILSON, Horbury.

## OATMEAL BISCUITS.

$\frac{1}{4}$  lb. fine oatmeal,  $\frac{1}{4}$  lb. flour, 2 ozs. of sugar, 2 ozs. of butter, 1 teaspoonful of baking powder, a pinch of salt, 1 egg, and a little milk. Mix the oatmeal, flour, melted butter, and sugar together, add beaten egg. Knead lightly on a floured board. Roll out thinly, stamp into rounds. lay on a greased tin and bake in a moderate oven 10 minutes.

Miss A. PRIESTLEY, Audsley's Yard, Storrs Hill Road, Horbury  
Bridge.

## OATMEAL BISCUITS.

Mix together 6 ozs. flour and 5 ozs. of oatmeal, add a little baking powder, 4 ozs. moist sugar, 3 ozs. melted butter, and a beaten egg, and if not moist enough a little milk. Roll out carefully and bake on tins in a moderate oven.

A FRIEND.

## OAT CAKES.

1 lb. of oatmeal, 2 ozs. of bacon dripping, pinch of carbonate of soda,  $\frac{1}{4}$  pint of hot water. Put the oatmeal and carbonate of soda into a bowl and mix in quickly the hot water in which the dripping has been melted. Roll out thinly and bake on a girdle.

Mrs JESSOR, 8, Hallfield Road, Bradford.

## PASTRY MUSHROOMS.

$\frac{1}{2}$  lb. flour, 2 ozs. lard, 1 yolk of an egg,  $\frac{1}{2}$  ozs. butter,  $\frac{1}{2}$  teaspoonful salt, cold water. Rub the lard and butter into the flour, add salt and egg and mix with water. Line small tins with pastry, place a little jam in the bottom (apricot). Roll some pastry in thin strips about  $1\frac{1}{2}$  in. wide. Roll up for stalks of mushrooms and bake. When baked place stalks in centre of jam tarts and place whipped cream round. Cover cream with grated chocolate.

S. E. MACHILL, 336, Leeds Road, Dewsbury.

## PEPPER CAKE.

1 lb. treacle,  $\frac{1}{4}$  lb. butter, lard or dripping (beaten to a cream), 1 lb. flour,  $\frac{1}{4}$  oz. cinnamon,  $\frac{1}{4}$  oz. ginger,  $\frac{1}{2}$  oz. nutmeg, 3 ozs.. candied

peel.  $\frac{1}{4}$  oz. caraway seeds,  $\frac{1}{4}$  lb. sugar, 2 eggs,  $\frac{1}{2}$  teacupful milk. Put all dry ingredients into a basin and put eggs (beaten well), milk, treacle, and butter into another basin and pour them gradually into dry ingredients, mixing well all the time. Put into tins lined well with greased paper, bake in at very slow oven for 1 to  $1\frac{1}{2}$  hours.

Mrs. WILSON, Thornes House Gardens.

### PLAIN CAKE.

8 ozs. flour, 5 ozs. sugar, 5 ozs. mixed butter and lard, 2 eggs, 1 teaspoonful baking powder.

Mrs. SPEIGHT, 16, Rayner's Yard, Horbury Junction.

### POUND CAKE (PLAIN).

Work 1 lb. of butter to a cream, and 1 lb. of sifted sugar, till it becomes quite smooth, beat up 9 eggs and add them by degrees to the butter and beat altogether for 20 minutes. Then mix in lightly 1 lb. of flour, put the whole into a hoop cased with paper, on a baking plate, and bake for about one hour in a moderate oven.

Mrs. BOOTH.

## PLAIN CAKE.

1 lb. 2 ozs. flour,  $\frac{1}{2}$  lb. lard, 1 oz. lemon peel,  $\frac{1}{2}$  lb. sugar, 1 lb. currants, 3 eggs, 1 teaspoonful carbonate of soda, nutmeg and flavouring to taste, mixed with a gill of milk. The above quantity makes 2 cakes.

Mrs. ELFORD, The Vicarage, Horbury Junction.

## PLAIN SHORT BUNS.

$\frac{1}{2}$  lb. bread dough, 6 ozs. lard,  $\frac{1}{4}$  lb. sugar,  $\frac{1}{2}$  teaspoonful of baking powder, a few currants or caraway seeds. Knead well together, roll out, cut in small pieces, place on tin and bake in a quick oven.

Miss A. OXLEY, 3, Dunelm Terrace, Sandal.

## PLAIN BUNS.

$\frac{1}{2}$  lb. flour,  $\frac{1}{4}$  lb. butter,  $\frac{1}{4}$  lb. sugar, 2 eggs, 1 teacupful of milk, 1 teaspoonful of baking powder. Bake in small tins in a very hot oven. Same quantity, with 2 ozs. of chocolate, makes a nice cake.

Miss K. STEAD, Chapel Cottages, Crofton.

## PLAIN BUNS.

1 lb. flour, 1 lb. sugar, 4 ozs. lard, 2 eggs, 2 ozs. baking powder, 4 ozs. butter.

Miss BYWATER, Arundel Street, Wakefield.

## PLAIN FRUIT CAKE.

2 lbs. flour,  $\frac{1}{2}$  lb. butter,  $\frac{1}{2}$  lb. lard, 1 lb. currants, 1 lb. raisins, 1 lb. sugar, 4 ozs. mixed peel, 2 ozs. baking powder, 2 eggs, a little milk.

Miss BYWATER, Arundel Street, Wakefield.

## PLUM CAKE MADE WITHOUT EGGS.

1 lb. sugar,  $1\frac{1}{2}$  lbs. flour,  $\frac{3}{4}$  lb. currants,  $\frac{3}{4}$  lb. sultanas,  $\frac{1}{2}$  oz. candied peel, 5 ozs. butter, 6 ozs. lard, 1 pint milk, 6 teaspoonfuls baking powder. Rub butter and lard into flour. Mix the fruit, add the baking powder and mix all well together, add the milk. The above quantities will make 3 cakes. Dates may be substituted for sultanas to be more economical.

Miss LUPTON, 6, Lidgett Park Road, Roundhay, Leeds.



## POTATO CHEESE CAKES.

Line some patty tins or tartlet tins with pastry. Mash 6 ozs. potatoes smoothly, add 2 ozs. melted butter, 4 ozs. moist sugar, 4 ozs. currants, 1 oz. candied peel, and 1 beaten egg, 7 drops of essence of lemon, stir all one way until mixed. Then put a teaspoonful of mixture into each tart. Bake in a hot oven.

Mrs. FELTON, Jenkin Road, Horbury.

## PASTRY FOR APPLE TARTS.

$\frac{1}{4}$  lb. butter,  $\frac{1}{4}$  lb. flour,  $\frac{1}{4}$  teaspoonful baking powder,  $\frac{1}{4}$  teaspoonful sugar. Mix on a plate with a knife.

Mrs. WILSON, Thornes House Gardens.

## PASTRY FOR ECCLES CAKES.

$\frac{1}{2}$  lb. flour, 3 ozs. butter, 3 ozs. lard,  $\frac{1}{2}$  teaspoonful baking powder, pinch of salt. Rub  $1\frac{1}{2}$  ozs. of lard into flour (remaining lard and butter to be worked together on a plate till soft). Add  $\frac{1}{2}$  gill water, stirring with a knife, roll out on a board or slab. Divide lard and butter into two parts. Spread half on pastry, fold into a square and roll again. Spread second half and roll again. This must not be rolled more than three times.

Mrs. WILSON, Thornes House Gardens.

## **PARKIN.**

3 lbs. flour, 1 lb. treacle, 4 ozs. lard, 12 ozs. sugar, 4 ozs. butter, 3 teaspoonfuls ground ginger, 2 teaspoonfuls bicarbonate soda, dissolve in warm milk, warm the treacle, 1 egg, and a little milk. Bake in a moderate oven.

Mrs. S. HOLDSWORTH, Addington, Horbury.

## **SPONGE PARKIN.**

2 cups of flour, 1 cup of oatmeal, 1 cup of treacle, 1 tablespoonful of sugar, 1 teaspoonful of carbonate of soda, 1 cup of milk, knife-pointful of butter and lard. Pinch of salt and 2 teaspoonfuls of ginger,

Mrs. EDGAR, 18, CrossRyecroft, Ossett.

## **PARKIN.**

1 lb. of oatmeal, 1/2 lb. of flour, 1 lb. of treacle, 1/4 lb. of brown sugar, 1 teaspoonful of baking powder, 1 1/2 teaspoonfuls ground ginger, 3

tablespoonfuls of milk, 6 ozs. butter, a little nutmeg. Melt butter and sugar together, mix in all dry ingredients and stir well together. Pour into a greased tin and bake in a cool oven 2 hours.

Miss HARRISON, Ash Dene, Peterson Road. Wakefield.

## SPONGE PARKIN.

1/2 lb. flour, 1/2 lb. oatmeal, 1/4 lb. sugar, 3 ozs. lard, 10 ozs. syrup, 2 teaspoonfuls baking powder, 1 teaspoonful of carbonate of soda, 1/2 teaspoonful ginger, a little salt. Mix the flour, meal, sugar, ginger, and soda together in a bowl, warm the syrup and mix with a good gill of milk. Bake in a slow oven.

Mrs. A. SHUTT, 12, West View, Wakefield.

## PARKIN.

1 1/2 lbs. flour, 1 lb. of treacle, 4 ozs. butter, 4 ozs. sugar, 2 teaspoonfuls of ground ginger, 2 teaspoonfuls of carbonate of soda, 1 gill of milk, 1 egg. Dissolve soda in milk. Rub in butter, sugar and ginger. Mix with milk and bake in a slow oven.

Mrs. MITCHELL, Fearn Lea, Runtlings Lane, Ossett.

## PARKIN.

1 lb. of medium oatmeal,  $\frac{1}{2}$  lb. of flour, 4 ozs. dripping, 4 ozs. lard,  $\frac{1}{2}$  lb. brown sugar,  $\frac{1}{2}$  lb. treacle,  $\frac{1}{2}$  oz. ground ginger.  $\frac{1}{2}$  oz. mixed spice, 1 teaspoonful of carbonate of soda and some milk. Rub the fat in the flour and oatmeal, add the dry ingredients, and then the treacle (warmed a little), with enough milk to make a light paste. Cut in round or square cakes, half an inch thick, and bake slowly. Glaze when done.

Mrs. A. ELEY, The Villas, Snydale.

## PARKIN.

3 lbs. oatmeal,  $\frac{1}{2}$  lb. flour, 10 ozs. lard or butter,  $\frac{1}{2}$  lb. sugar, 1 oz. ginger,  $2\frac{1}{2}$  lbs. syrup, rind and juice of 1 lemon, 1 pint milk. Bake in a slow oven.

E. BURNETT, Grove House, Scarcroft, near Leeds.

## PARKIN.

$\frac{1}{2}$  lb. of treacle, 1 cup of sugar, 1 cup of milk, 1 basin of fine oatmeal, 1 egg, 3 ozs. of butter, 3 teaspoonfuls of baking powder.

Mrs. COLIN SMITH, Crossfield Villa, Horbury.

## REAL YORKSHIRE PARKIN.

1 lb. medium oatmeal,  $\frac{1}{2}$  lb. of flour, 2 tablespoonfuls sugar, 6 ozs. of lard or margarine,  $1\frac{3}{4}$  lbs. of treacle, 1 teaspoonful of baking powder, 1 teaspoonful of ginger.

Mrs. PERCY TURNER, 4, Manor Road, Horbury.

## YORKSHIRE PARKIN.

$1\frac{1}{4}$  lbs. of flour,  $1\frac{1}{4}$  lbs. of oatmeal, 2 lbs. of treacle,  $\frac{1}{2}$  lb. brown sugar,  $\frac{1}{2}$  lb. butter,  $\frac{1}{2}$  gill of milk, 3 teaspoonfuls of ground ginger, 1 teaspoonful of baking powder, 1 teaspoonful of carbonate of soda. Warm the treacle with milk and soda. Rub butter in flour and oatmeal. Then add all dry ingredients Then put in treacle, etc. Bake 1 hour before opening oven door.

Miss ALLATT, Post Office, Horbury Bridge.

## PARKIN.

1 lb. fine oatmeal,  $\frac{1}{4}$  lb. flour, 1 heaped teaspoonful baking powder, a pinch of carbonate of soda, 1 heaped teaspoonful ground ginger, 6 ozs. fine sugar, 6 ozs. butter or margarine, 1 lb. treacle (warm), 1

egg and a little milk. Mix all dry ingredients well together. Rub in the butter. Add treacle, egg and sufficient milk, and mix thoroughly. Pour mixture into a greased pudding tin and bake in a moderate oven for about an hour.

Mrs. J. J. CAPEWELL, Fall Ings House, Doncaster Road, Wakefield.

## **YORKSHIRE PARKIN.**

1/2 lb. flour, 1/2 lb. oatmeal, 3/4 lb. butter, 1/4 lb. brown sugar, 1/2 lb. treacle, 1 teaspoonful ground ginger, 1 teaspoonful carbonate of soda, 1 egg. Mix sugar, butter, and treacle together, and warm on oven head; put soda in a cup of milk, mix rather thin. Bake from 1 to 2 hours.

Mrs. F. PEACE, 29, Dewsbury Road, Ossett.

## **PARKIN.**

1 lb. treacle, 1/2 lb. butter 3/4 lb. oatmeal, 1/4 lb. sugar, 3/4 lb. flour, 1/2 oz. ground ginger, 1 teaspoonful carbonate of soda, 3 eggs, 1/2 pint milk. Put the flour, oatmeal, sugar, and ginger into a basin, and mix together; warm butter and treacle, and add to the other ingredients. Stir well. Make milk just warm, dissolve soda in it, mix the whole to a nice smooth dough with the eggs, which should be well whisked. Bake from 3/4 of an hour, or longer if required. Brush top with yolk of egg.

Mrs. B. TOMLINSON, 1, Roker Terrace, Outwood.

## PARKIN.

1 lb. fine oatmeal,  $\frac{1}{2}$  lb. flour, 1 lb. golden syrup,  $\frac{1}{4}$  lb. sugar,  $\frac{1}{4}$  lb. butter,  $\frac{1}{2}$  oz. ground ginger, 1 teaspoonful carbonate of soda, a little milk to make a stiff paste.

Mrs. H. LITTLEWOOD, Eastwood, Sydney, Australia.

## PARKIN.

1 lb, fine oatmeal, 1 cupful flour, 1 lb. treacle, 2 ozs. butter, 2 ozs. lard, a pinch salt, 2 teaspoonfuls baking powder,  $\frac{1}{2}$  cupful sugar, a little milk.

Miss PATTY BROOKE, 28, Jenkin Road, Horbury.

## PARKIN SNAPS.

3 breakfastcupfuls white flour, 1 breakfastcupful brown flour, 1 breakfastcupful sugar,  $\frac{1}{4}$  lb. lard,  $\frac{1}{4}$  lb. butter, 1 egg, 2 teaspoonfuls ginger, 1 small teaspoonful carbonate of soda, 1 small teaspoonful baking powder, 6 ozs. treacle, a pinch of salt. Mix all the dry ingredients together, rub in the lard and butter, add the treacle and the egg (the latter well beaten). Mix with a little milk into a very stiff dough. Roll out fairly thin and cut into desired shape, and bake in the top of a moderately quick oven.

Mrs. J. ALFRED SEED, 15, West Parade Street, Wakefield.

## **SPONGE PARKIN.**

8 ozs. flour, 4 ozs. whole meal, 4 ozs. lard, 4 ozs. sugar, 1 teaspoonful salt, 8 ozs. syrup, 1 teaspoonful ginger, 1 teaspoonful allspice, 1 teaspoonful carbonate of soda (small), 1 egg, nearly a teacupful of milk. Bake in a cool oven 1 hour.

Miss ABSON, Batley Road, Alverthorpe.

## **QUAKER OATS BISCUITS.**

1/2 lb. dough, 1/2 lb. quaker oats, 1/4 lb. lard, 1/4 lb. sugar, 1/2 teaspoonful carbonate of soda. Knead the lard into the dough, and then add sugar, quaker oats, and carbonate of soda. Knead well together, and then roll out thinly and cut into desired shapes. Bake on greased tins in a moderate oven.

Miss GLADYS HINCHCLIFFE, Belle Isle House, Wakefield.

## **QUAKER OATS BISCUITS.**

5 ozs. of flour, 5 ozs. quaker oats, 2 ozs. fine sugar, 2 ozs. butter or lard, 1 egg, 1 teaspoonful baking powder, 1 eggspoonful of salt,



milk. Rub the butter into the flour and oats, then add the sugar and the baking powder. Add the egg beaten with the salt, then mix all together with milk to the consistency of ordinary pastry. Roll out thin, and cut with edge of breakfastcup or pastry cutter. Bake on cake tins in a moderate oven.

Mrs. STAKES, 58, Dewsbury Road, Wakefield.

## QUEEN BUNS.

$\frac{1}{2}$  lb. flour,  $\frac{1}{4}$  lb. butter and lard mixed,  $\frac{1}{4}$  lb. sugar,  $\frac{1}{4}$  lb. currants, 1 teaspoonful baking powder, 2 ozs. mixed peel, 1 egg, a little milk, 1 pinch of salt. This recipe will make 24 buns. Bake 20 minutes in a brisk oven.

Mrs. GILL, 21, Johnston Street, Wakefield.

## QUEEN CAKES.

$\frac{1}{4}$  lb. of butter,  $\frac{1}{4}$  lb. of flour,  $\frac{1}{4}$  lb. of sugar, grated rind of half a lemon, 1 oz. candied peel, 2 eggs, 3 ozs. currants, 1 teaspoonful baking powder. Beat the butter to a cream, add sugar, beat well, add eggs (well beaten), lemon, candied peel (well grated), currants, lastly flour and baking powder.

Miss G. PRINCE, Park Street, Horbury.

## **RAISIN CAKE.**

6 ozs. of flour, 4 ozs. of sugar, 3 ozs. of butter, 2 eggs, 1 teaspoonful of baking powder, 2 ozs. of raisins. Beat the butter to a cream, add sugar, eggs, flour, and baking powder, and raisins.

Mrs. H. MATHERS, Manor Road, Horbury.

## **RIGHT BREAD FOR WAR PRISONERS. (Which will keep for a month).**

2 lbs. risen dough, 2 ozs. lard, 1 teaspoonful castor sugar. Knead the lard and sugar into the dough and bake in a square baking tin to a nice brown.

N.B.-Be sure not to pick up the bread until it is at least 24 hours old.

Miss OLIVE PARKHURST, Buckingham House, Brackley.

## **RUSSIAN CAKE.**

1 $\frac{1}{4}$  lbs. sugar, 1 $\frac{1}{4}$  lbs. butter, 1 $\frac{1}{4}$  lbs. eggs, 1 $\frac{1}{2}$  lbs. flour,  $\frac{1}{2}$  oz. baking powder.

Mrs. B. SMITH, 8, Industrial Street, Horbury Junction.

## RICE CAKE.

10 ozs. ground rice, 3 ozs. flour, 8 ozs. sugar, yolks of 8 and whites of 6 eggs, rind of 1 lemon. Mix the ground rice with the flour and sugar. Then sift in by degrees the yolks of 8 beaten eggs, the whites of 6, whisked to a froth and the peel of a lemon (shredded fine). Mix it in an enamel-lined saucepan over the fire (slow) with a whisk. Put it into the oven immediately and bake 40 minutes.

Mrs. J. HULLAR, 1, Moorlands Road, Dewsbury.

## RICE LOAF.

1 breakfastcupful flour, 1 breakfastcupful ground rice, 1 breakfastcupful sugar, 2 ozs. butter, 2 ozs. lard, or 4 ozs. margarine, 1 teaspoonful baking powder, 1 egg, a little milk and a pinch of salt. Makes a good-sized loaf.

Mrs. T. HARRIS, Ashburn Villa, Middlestown, near Wakefield.

## RICE LOAF.

1 cupful flour, 1 cupful ground rice, 1 cupful sugar, 3 ozs. butter, 2 teaspoonfuls baking powder, 1 egg, milk to mix (do not mix too soft). These ingredients make 1 nice loaf.

Mrs. L. E. HUTCHINSON, 45, Park Street, Horbury, near Wakefield.

## **RICE LOAVES.**

$\frac{3}{4}$  lb. of ground rice,  $\frac{3}{4}$  lb. of flour, 1 lb. of sugar,  $\frac{3}{4}$  lb. butter or lard, 1 teaspoonful baking powder, 4 eggs, a drop of milk.

Mrs. G. HARRISON, 119, Wakefield Road, Featherstone.

## **RICE CAKE.**

2 ozs. butter, 2 ozs. sugar, 2 ozs. flour, 2 ozs. rice flour, 1 egg, a little milk,  $\frac{1}{2}$  teaspoonful baking powder, flavouring. Beat butter and sugar to a cream, beat egg well, with a little milk. Mix two flours together and add alternately with the egg to the creamed butter. Beat all well in, add any flavouring, and lastly the baking powder. Pour at once into a greased tin and bake  $\frac{3}{4}$  of an hour in a moderate oven.

Mrs. CARTWRIGHT, Bank Street, Wakefield.

## **RICE CHEESE CAKES. (For PASTRY).**

2 ozs. sugar, 2 ozs. ground rice, 2 ozs. butter, 1 egg.

Miss WARD, Bottomfield House, Ossett.

## **RICE CHEESE TARTS.**

2 ozs. butter or margarine, 4 ozs. of sugar, 1 egg, 4 or 5 tablespoonfuls of ground rice, 1 teaspoonful of baking powder. Mix butter and sugar together. Well beat the egg, then add it to the butter and sugar. Add ground rice and baking powder. Gradually mix all well together. Line some patty tins with a good pastry, spread jam on and place the mixture over. Bake in a moderate oven.

Miss SHIPLEY, 5, Providence Place, Thornes Lane, Wakefield.

## **RASPBERRY SANDWICH.**

1/4 lb. flour, 1/4 lb. sugar, 2 eggs, 2 ozs. butter, 2 tablespoonfuls milk, 1 teaspoonful baking powder.

Mrs. JACK FITTON, The Gables, Ossett.

## **RASPBERRY SANDWICH.**

3/4 cupful flour, 1/2 cupful sugar, 2 eggs, butter (size of an egg), 1 teaspoonful of baking powder. Mix like a Yorkshire pudding. Melt butter and add baking powder just before putting into the oven. Bake about 20 minutes.

Miss HALEY, Warren House, Savile Town, Dewsbury.

## RASPBERRY SANDWICH.

1/4 lb. flour, 1/4 lb. castor sugar, 2 ozs. butter, 2 teaspoonfuls baking powder, 2 eggs. Beat the butter and sugar to a cream, add egg (well beaten), then the flour, with the baking powder in it, lastly 1 table-spoonful of warm water beaten in the mixture. Pour on tin plates (size of pudding plate) and bake at once in a moderate oven. When cold, spread with raspberry jam. Time, about 10 minutes.

A. WAINWRIGHT, 97, Horbury Road, Wakefield.

## RASPBERRY SANDWICH.

1 cupful flour, 1 cupful of sugar, 1 cupful of cornflour, 4 ozs. butter, 2 eggs, a pinch of salt, 1 1/2 teaspoonful baking powder. Beat the butter and sugar to a cream. Bake in a quick oven about 1/2 an hour.

Mrs. G. PEACE, Bridge Road, Horbury Bridge.

## RASPBERRY SANDWICH.

Take a piece of butter the size of an egg, beat to a cream, and add 2 tablespoonfuls of castor sugar; beat well, then add egg well beaten. Next take a heaped teacupful of flour, to which has been added a 1/4

teaspoonful of carbonate of soda and  $\frac{1}{2}$  teaspoonful cream of tartar. Mix all together and beat well and add 2 tablespoonfuls of milk. Put into a round, flat, wellbuttered tin and bake 15 minutes in a quick oven. When cold, split and spread with jam. press together and sprinkle with castor sugar.

Mrs. FIRTH, 27, Park Lane, Wakefield.

## RASPBERRY SANDWICH.

$\frac{1}{2}$  lb. flour,  $\frac{1}{2}$  lb. fine sugar, 3 ozs. butter,  $1\frac{1}{2}$  teaspoonfuls baking powder, a pinch of salt, 2 eggs, a little milk. Mix the flour, baking powder and salt, then rub in the butter, add sugar, eggs, and mix with milk until all is wet. Beat well and pour into a greased tin with a loose bottom, and bake about  $\frac{1}{2}$  an hour. Do not split it until it is wanted for use. When required, split it and spread with a little raspberry jam, sift a little icing sugar on the top.

Mrs. A. SMITH, Thornes Farm, Lupset.

## RUSSIAN SANDWICH

2 eggs, 4 ozs. butter, 4 ozs. sugar, 4 ozs. flour,  $\frac{1}{2}$  teaspoonful baking powder. Beat butter to a cream, add sugar and eggs (well beaten). Mix baking powder with flour, and stir in a little at a time. Turn one part into a greased sandwich tin. Colour the remainder with cochineal and turn into another tin. Bake about 20 minutes or  $\frac{1}{2}$  an hour.

Spread one cake with chocolate mixture and place the other on the top and cover with water icing.

Chocolate Mixture.- 2 ozs. grated chocolate, 2 ozs. sieved icing sugar, 2 ozs. butter. a little essence of vanilla. Melt butter and pour on chocolate. add sugar and vanilla.

Water Icing.- 4 ozs. icing sugar, 2 tablespoonfuls hot water.

Mrs. A. C. SENIOR, West, End Villas, Horbury.

## RUSSIAN SANDWICH.

3 large eggs, 1 teaspoonful baking powder, 4 ozs. butter, pinch of salt, 5 ozs. sugar,  $\frac{1}{2}$  lb. of raspberry jam, 6 ozs. flour,  $\frac{1}{2}$  oz. of icing sugar, a few cherries; having ready a moderately heated oven, and two greased tins of equal size, slightly soften the butter, and beat to a cream. Beat the eggs and mix together the flour, salt and baking powder. Add alternately into the powder and sugar, the beaten eggs, and dry ingredients, beating well all the time, Put two-thirds of the mixture into one tin. Colour the remaining third a bright pink, and place in the other tin. Spread smoothly and bake 15 to 30 minutes. When quite cold, split the the cake in half, spread the cut sides with raspberry jam, lay the pink in the middle, and cover the top with water icing. Decorate with a few cherries.

Miss A. ROWLEY, Butcher Lane, Rotlhwel.



## ROCKY BUNS.

4 cups of flour, 1 cup of sugar,  $\frac{1}{2}$  lb. of lard, 4 dessertspoonfuls of baking powder, 2 eggs,  $1\frac{1}{2}$  teaspoonful of carbonate of soda, 1 pinch of salt,  $\frac{1}{2}$  cup of milk. Mix to a stiff paste and put on baking sheet in little pats about 1 tablespoonful of the mixture to one pat.

Mrs. WOOD, The Poplars, Middlestown.

## ROCK CAKES.

1 lb. of flour, 4 ozs. of dripping, 4 ozs. of sugar, 4 ozs. of currants. a little of lemon. 2 teaspoonfuls of baking powder, 1 egg. Moisten with a little milk or water. Place in little heaps on greased baking sheets. Bake in a very hot oven.

Mrs. HOGG.

## RICE BUNS.

6ozs. ground rice. 2 ozs. flour, 6 ozs. sugar, 2 ozs. butter, 2 eggs, a little milk, 1 teaspoonful of baking powder. Beat the butter to a cream, add sugar, egg, flour, and baking powder last.

Miss A. DEARLOVE, 24, Benjamin Street, Wakefield.

## ROCK BUNS.

1 lb. flour, 6 ozs. sugar, 6 ozs. margarine, 2 teaspoonfuls of baking powder, 1 egg, a very little milk, a few drops of vinegar, to make a very stiff paste. Drop all in small heaps on a tin and bake in a hot oven.

Mrs. FOSTER Thorner, near Leeds.

## SWEET LOAF.

1<sup>3</sup>/<sub>4</sub> lbs. of flour, 1 lb. currants, 1/2 lb. small raisins, 10 ozs. butter, 14 ozs. sugar, 2 ozs. peel, 2 eggs, 4 teaspoonfuls baking powder, mixed spice to taste. Mix with milk. Bake in a moderate oven for 1<sup>3</sup>/<sub>4</sub> hours.

Miss LODGE, Bond Street, Wakefield.

## SWEET LOAVES.

2<sup>1</sup>/<sub>2</sub> lbs. of flour, 1/4 lb. of lard or margarine, 1 cupful of currants, 1 cupful of sugar, 1<sup>1</sup>/<sub>2</sub> ozs. of yeast and a little salt. Use milk when mixing up. This quantity will make 2 nice-sized loaves.

Mrs. JACKSON.

## **SWEET BUNS.**

2 ozs. of butter, 5 ozs. of flour, 5 ozs. of sugar, 2 eggs, 1 teaspoonful of baking powder, grated rind of a lemon.

Mrs. MOORHOUSE, Flanshaw House, Wakefield.

## **THREE SPICE LOAVES.**

3 breakfastcupfuls of flour, 2 breakfastcupfuls sugar, 1 lb. currants, 1/2 lb. sultana raisins, 2 teaspoonfuls baking powder, 3 fresh eggs, 1 rind of candied peel, a little nutmeg, essence of lemon, and milk, 1/4 lb. butter, pinch of salt. Prepare for the oven night before, as this swells the fruit and greatly improves the flavour.

Mrs. S. BAINES, Park-Royde, Wakefield.

## **SMALL CAKES FOR TEA.**

2 eggs and their weight in butter, sugar and flour. Beat the butter and sugar to a cream, add eggs (fresh ones), then the flour. Bake in well-buttered fancy tins.

Miss INSTONE, Walton Grange, Much Wenlock.

## SULTANA CAKE.

1 lb. flour, 1/2 lb. butter, 1/2 lb. sultanas, 1 teaspoonful baking powder, 1/2 lb. sugar (powdered loaf or granulated), 4 eggs. Beat butter and sugar to a cream with the hand, add eggs one at a time, and well mix with sugar and butter, then gradually add flour previously mixed with a teaspoonful of baking powder, then the sultanas. Bake in a moderate oven 1 1/2 hours. One dessertspoonful of brandy or sherry may be used for flavouring.

Miss INSTONE, Walton Grange, Much Wenlock.

## SULTANA CAKE.

1/4 lb. butter, 1/4 lb. sugar, 1/2 lb. flour, 6 ozs. sultanas, 2 or 3 eggs, 1 small spoonful baking powder, a little milk if necessary. Cream butter and sugar together, add the beaten eggs, then the flour, baking powder, and sultana raisins. Bake 1 hour.

Mrs. PEARSON, Dewsbury.

## SULTANA CAKE.

6 ozs. butter, 8 ozs. flour, 6 ozs. sugar, 10 ozs. sultanas, 1 teaspoonful of baking powder. If liked, put a few blanched almonds on the top.

Miss MARY FEARNSIDE, 14, Cross Rycroft Street, Ossett.

## **SODA CAKE.**

1 lb. flour,  $\frac{1}{2}$  lb. dripping,  $\frac{1}{4}$  lb. currants,  $\frac{1}{2}$  lb. sugar, 2 eggs, 1 teaspoonful carbonate soda. Mix with milk and bake in a large tin for an hour.

Mrs. HOGG.

## **SODA CAKE.**

$\frac{3}{4}$  lb. flour,  $\frac{1}{4}$  lb. butter,  $\frac{1}{4}$  lb. sugar,  $\frac{1}{4}$  lb. currants, 1 egg, 1 teaspoonful baking powder,  $\frac{1}{2}$  teaspoonful carbonate of soda.

Mrs. JAS. FITTON, Hall Cliffe House, Horbury.

## **SAND CAKE.**

$\frac{1}{4}$  lb. butter,  $\frac{1}{4}$  lb. sugar, 2 large or 3 small eggs, 3 ozs. cornflour, 1 oz. flour, teaspoonful baking powder. Beat butter to a cream, add sugar, then gradually the beaten eggs, cornflour, flour, mixed with baking powder. Turn into a tin lined with greased paper, and bake until a pale brown.

Mrs. J. POOLE, 1, High Street, Crofton.

## **SAND CAKE.**

1/2 lb. sugar, 1/2 lb. cornflour, 2 ozs. flour, 4 ozs. butter, 2 ozs. 2 ozs. lard, 3 eggs, 2 teaspoonfuls baking powder, 2 tablespoonfuls milk. Bake 1 hour.

Mrs. A. MEEK, Co-operative Street, Horbury.

## **SAND CAKE.**

1/2 lb. cornflour, 1/2 lb. sugar, 1/2 lb. butter, 2 teaspoonfuls baking powder, 4 eggs, 2 tablespoonfuls of flour. Bake 20 to 30 minutes.

Mrs. HINCHLIFFE OLDROYD, Lea Royd, Ossett.

## **SEED LOAF.**

1 lb. flour, 1 oz. baking powder, 1/4 lb. sugar, 6 ozs. butter, 1/2 pint milk, 1 egg, 2 teaspoonfuls seeds.

Miss CROWTHER, Bond Street, Wakefield.

## PLAIN SEED CAKE.

1 $\frac{1}{4}$  lbs. of flour, 6 ozs. lard or dripping, 6 ozs. sugar, a few seeds, 2 dessertspoonfuls of baking powder, 2 eggs, a good  $\frac{1}{2}$  pint of milk. Mix all the dry ingredients together, then add eggs and milk, put into greased tins and bake about 1 hour.

Mrs. J. W. HARRISON, Ash Dene, Peterson Road, Wakefield.

## PLAIN SEED CAKE.

1 $\frac{1}{2}$  breakfastcupfuls of flour, 2 teaspoonfuls baking powder, 3 ozs. butter, 1 oz. lard, 1 cupful of sugar, a few caraway seeds, 1 egg. Mix with milk. Flavour with essence of lemon.

Miss DOROTHY BAINES, Park-Royde, Wakefield.

## SHREWSBURY CAKES.

6 ozs. flour, 4 ozs. butter, 4 ozs. castor sugar, grated rind of 1 lemon, 1 teaspoonful caraway seeds,  $\frac{1}{2}$  teaspoonful ground cinnamon, 1 large egg. Place butter into flour, add sugar, grated lemon, etc. Mix well into a stiff paste with egg. Roll out  $\frac{1}{4}$  in. thick. Cut into rounds or ovals. Place them on greased cake tin, and bake in slow oven 15 to 20 minutes.

Mrs. J. W. RHODES, 6, Westfield Terrace, Horbury.

## SHREWSBURY CAKES.

1 lb. of flour,  $\frac{1}{4}$  lb. of ground rice, 1 lb. of sugar,  $\frac{1}{2}$  lb. of butter, 3 eggs, 2 teaspoonfuls of cream of tartar, 1 teaspoonful of carbonate of soda, seeds and lemon.

Miss McADO, Southdale School, Ossett.

## SHREWSBURY CAKES.

$\frac{1}{2}$  lb. of flour,  $\frac{1}{4}$  lb. of butter, 3 ozs. castor sugar, 1 egg, 1 teaspoonful of baking powder, a few drops of essence of lemon. Beat butter and sugar to a cream, add the eggs well beaten, and essence of lemon, then stir in dry ingredients. Roll out the dough and cut into shape with a cutter. Bake in a moderate oven for 15 minutes.

Mrs. H. HEALD, 21, Plumpton Place, Wakefield.

## SHORT BREAD.

6 ozs. flour, 2 ozs. ground rice, 4 ozs. butter, 2 ozs. sugar. Cream the butter and sugar, and mix and bake in a slow oven.



Mrs. THACKERAY, The Limes, Pinderfields, Wakefield.

## SHORT BREAD.

5 ozs. butter, 8 ozs. flour, 2 ozs. sugar. Beat the butter and sugar together and add flour gradually. Do not roll out, but just beat it out evenly, not too thin at the edges, and bake in a slow oven.

Mrs. F. COCKRAM, 30, Smalewell Road, Pudsey, near Leeds.

## SHORT CAKE.

5 ozs. butter, 2 ozs. sugar,  $\frac{1}{2}$  lb. of flour. Beat butter and sugar together, then work in flour with the hand gradually. Make into a round cake on a tin. Prick well over with a fork. Bake in a slow oven. Cut in pieces while hot.

Mrs. J. RICHARDSON, South Terrace, Horbury Road, Ossett.

## SHORT PASTRY

$\frac{1}{2}$  lb. dough,  $\frac{1}{2}$  lb. Leethams's self-raising flour,  $\frac{1}{4}$  lb. lard,  $\frac{1}{4}$  lb. butter, pinch of salt. Work all into a smooth paste.

Mrs. J. S. WILBY, Prospect Villas, Ossett.

## SCARBOROUGH CAKES.

1 quart of fine flour, 1 egg, 2 spoonfuls of yeast. Beat all together, mix up with good warm milk, roll out, and cut into little cakes, lay them on a tin, make a small hole in the centres, set them before the fire to rise for half an hour, put them into oven; 15 minutes will bake.

E.S.

## SPONGE CAKE.

1 teacupful castor sugar, 1 teacupful flour, 3 eggs, flavouring as desired. Beat eggs and sugar together for 20 to 30 minutes, then gradually sift in flour and flavouring. Bake in a moderate oven  $\frac{1}{2}$  hour.

Mrs. KAYE, Ivy Dene, Wakefield.

## SPONGE BUNS.

6 eggs, their weight in flour, sifted sugar,  $\frac{1}{4}$  teaspoonful essence of vanilla. Whisk separately the yolks and whites of the eggs; to the former add the sugar, flour, and essence, and lastly add the whites of the eggs; form into buns. Sprinkle sifted sugar on the top and bake in a moderately hot oven.

Miss WOOD, The Holmes, Flockton, near Wakefield.

## SPONGE CAKE.

5 eggs, their weight in loaf sugar pounded and sifted. Weight of 3 eggs in flour. Beat the eggs and sugar for a  $\frac{1}{4}$  of an hour, then gradually add the flour, and beat for another  $\frac{1}{4}$  of an hour. Pour into well-buttered tins (previously warmed), and bake in moderate oven  $1\frac{1}{2}$  hours. Eggs must be quite fresh. The cake is very suitable for an invalid. The cake must be beaten the full half hour, not left and taken up again or it will be heavy. Make this cake by the fire.

Miss INSTONE, Walton Grange, Much Wenlock.

## SPONGE CAKE.

Beat together for 20 minutes, 3 eggs, and  $4\frac{1}{2}$  ozs. of castor sugar. Then gently stir in 3 ozs. of flour in which  $\frac{1}{2}$  teaspoonful of baking powder has been well mixed. Pour into a buttered tin and bake.

Mrs. GILBERT TENNANT, The Old Hall, Heath, Wakefield.

## SPONGE CAKE.

1 cup of flour, 1 cup of sugar, 4 eggs, 1 eggcup of hot water. Beat the eggs and sugar together for 10 minutes, then add flour gradually, and lastly add the hot water and beat for another 10 minutes. Pour into a well-greased tin and bake in a moderate oven.

E. M. HINDLE, Highfield Road, Horbury.

## SPONGE CAKE.

1 cup flour, 1 cup of sugar, 1 teaspoonful baking powder, 3 cooking eggs. Put the sugar in a large basin, then break the eggs, and add to the sugar, beat together for 20 minutes, then sprinkle the flour and baking powder in. When mixed put in a mould. and bake in a moderate oven. Do not open the oven door under  $\frac{1}{2}$  an hour.

Mrs. LONGBOTTOM, Albion House, Horbury Bridge.

## SPONGE CAKE.

4 eggs, 1 cupful of sugar, 1 cupful flour. Beat eggs and sugar 20 minutes. Add flour very lightly through a sieve; and bake at once, about 50 minutes.

Mrs. HOLROYD, 19, Moorlands Road, Dewsbury.

## SPONGE CAKE.

6 eggs, weight of 6 eggs in castor sugar, weight of 4 eggs in flour. Beat eggs and the sugar together for 20 minutes. Stir in the flour lightly and bake in a moderate oven.

Mrs. E. SMITH, The Laurels, Highfield Road, Horbury.

## SPONGE LOAF.

9 ozs. of flour, 12 ozs. of lump sugar, 5 eggs, 1 teaspoonful of baking powder,  $\frac{1}{2}$  cup of water. Put sugar and water in a saucepan, bring to the boil. Beat eggs, then add water and and beat 20 minutes, then add flour.

Miss A. DURHAM, "The Winnats" Station Road, Ossett.

## SPONGE LOAF.

8 eggs in sugar and 5 in flour. Or if a less quantity to make put in 7 eggs in sugar and 4 in flour. A drop or two of essence of lemon or a little grated lemon rind.

Mrs. OLDROYD, Bottomfield House, Wakefield Road, Ossett.

## SWISS CAKE.

3 eggs, weight, of same in sugar, weight of 2 eggs in flour, 1 table-spoonful ground rice, 1 teaspoonful baking powder. Beat sugar and

eggs 20 minutes, then add other ingredients. Bake in a moderate oven 30 minutes or over. Cut cake in two and put in a good layer of whipped cream.

Miss A. WILSON, Prospect Road, Ossett.

## SWISS ROLL.

2 eggs, 2 tablespoonfuls of sugar, 2 tablespoonfuls of self-raising flour, 2 tablespoonfuls of jam. Beat the egg and sugar to a thick cream, add flour and bake in a hot oven 7 to 10 minutes, turn out on to a sugared paper, spread with the jam (heated), and roll up quickly.

Mrs. SUGARS, "Carre Villas," Wakefield Road, Horbury.

## SWISS ROLL.

6 good eggs, 6 ozs. castor sugar, 6 ozs. flour. Beat up the eggs and sugar for 20 minutes, then mix flour in very lightly. Spread on a sheet of paper and bake in a sharp oven about 4 minutes. When baked, turn out on to a clean cloth, having previously sprinkled it with fine sugar. To get the paper off the roll, wash over with a small brush dipped in hot water. Spread the roll with jam or lemon cheese and roll up while warm.

T. HARRISON, 28, Westfield Road, Horbury.

## SWISS CAKES.

The weight of 2 eggs in flour and sugar, and the weight of 1 in butter. Cream butter and sugar, add the eggs. Mix well and bake in a sharp oven.

Miss TURNER, The Green, Sancton, S.O., Brough.

## SODA CAKE.

$\frac{1}{2}$  lb. flour,  $\frac{1}{4}$  lb. ground rice, 7 ozs. dripping or butter, 8 ozs. castor sugar, 8 ozs. sultanas, 1 egg and sufficient milk to mix a batter, a good  $\frac{1}{2}$  teaspoonful of soda mixed with a little warm water put in at the last. Bake in slow oven about  $1\frac{1}{2}$  to 2 hours.

Mrs. CLAYTON, Broxbourne, Sandal, Wakefield.

## SOLDIERS' CAKE.

3 lbs. flour, 1 lb. currants,  $1\frac{1}{2}$  lbs. lard, 1 tablespoonful black treacle, 1 tablespoonful syrup, pinch of salt,  $1\frac{1}{2}$  lbs. sugar, 3 egg powders,  $1\frac{1}{2}$  teaspoonfuls baking powder, teaspoonful carbonate of soda. Mix all together with milk. It should not be too stiff. Bake in a moderate oven  $1\frac{1}{2}$  hours. This quantity makes 3 good cakes.

Mrs. ASPINWALL, "Dalecote," Windermere.

## A SWEET CAKE.

1 breakfastcupful flour,  $\frac{3}{4}$  breakfastcupful sugar, 2 ozs. butter, 2 teaspoonfuls baking powder, a pinch of salt, 1 egg, 3 tablespoonfuls milk. Cream sugar and butter and add the rest. This recipe will make a nice jam sandwich, or if liked a few currants or caraway seeds may be used for a change.

Mrs. SHUTE, Trenarren, Pinderfields, Wakefield.

## SANDWICH CAKE.

2 ozs. butter, 3 tablespoonfuls sugar, 3 tablespoonfuls flour, 1 tablespoonful water, 1 egg, and pinch of salt, 1 teaspoonful baking powder, lemon flavouring. Cream butter, add sugar, and beat well. Then add flour. When thoroughly mixed add egg, then mix in water and flavouring. Put in baking powder, mix well, have ready a tin lined on bottom with greased paper, then pour in mixture and bake 15 minutes in hot oven. When cool spread with jam.

Mrs. HEWITT, Westfield House, Horbury.

## SANDWICH.

$\frac{1}{4}$  lb. flour,  $\frac{1}{4}$  lb. sugar, 2 ozs. butter, 1 egg, 1 small teaspoonful baking powder, a little milk.



Mrs. T. W. STREET, Linden Cottage, Jenkin Road, Horbury.

## SANDWICH.

1 lb. flour,  $\frac{3}{4}$  lb. sugar,  $\frac{1}{2}$  lb. butter, 4 eggs, 2 teaspoonfuls cream of tartar, 1 teaspoonful carbonate of soda, 1 tumbler of milk. Beat the butter and sugar together and then mix with flour; add eggs well beaten and a tumbler of milk. Last of all cream of tartar and carbonate of soda (previously mixed with a teaspoonful of milk). Mix everything thoroughly well together and bake 10 minutes. This quantity is enough for two cakes, to be baked in flat tins in a moderate oven. When baked cut through and place cream and jam in between to form sandwich.

Miss MERCER, The Vicarage, Flockton, near Wakefield.

## SANDWICH CAKE.

2 eggs, 3 tablespoonfuls sugar, 2 tablespoonfuls flour,  $\frac{1}{2}$  teaspoonful baking powder, jam, flavouring. Whisk eggs and sugar to light froth over a pan of hot water, sift in the flour, lightly stir in the flavouring, and lastly the baking powder. Pour at once into a flat greased tin or two greased plates. Bake in a moderate oven. Spread with jam when cold.

Mrs. IVES, Rydal Mount, Outwood, near Wakefield.

## **SANDWICH CAKE.**

1 cupful of self-raising flour,  $\frac{1}{2}$  cupful of sugar, 4 ozs. melted butter, 1 egg, pinch of salt, a little milk. Mix ingredients well together, and bake in a moderate oven for 40 minutes. Cut open when cold, and spread with raspberry jam.

Mrs. BAGLEY, Stoneroyd, Horbury.

## **SANDWICH CAKE.**

Weight of 2 eggs in butter, sugar, and flour. Work butter to a cream; add eggs (well beaten), sugar and flour, beat well together. Bake in a flat tin. Split and spread with jam.

Miss DRAKE, High Royland School, Clayton West, Huddersfield.

## **SANDWICH CAKE.**

2 eggs, 2 ozs. flour, 2 ozs. sugar, 1 teaspoonful baking powder. Beat the eggs and sugar over a pan of boiling water, adding the flour gradually. Lastly add the baking powder, and bake in a hot oven. When cold, split open and spread with jam.

Mrs. T. E. CATTERALL, The Towers, Wakefield.

## SNOW CAKE.

1 lb. arrowroot, 1/2 lb. butter, 1/2 lb. fine sugar, 2 eggs. Beat the butter and sugar to a cream, then add the eggs and then arrowroot. Bake in a slow oven.

Mrs. H. TATTERSALL, 1, St. John's Terrace, Silcoates, Wakefield.

## SALLY LUNN.

3/4 lb. flour, 1/2 pint lukewarm milk, 2 ozs. butter or lard, 1/2 oz. yeast, pinch of salt, 2 tablespoonfuls castor sugar, 1 egg. Add salt and sugar to flour, mix all well. Make a hole in centre of flour, pour in yeast, add milk and beaten egg. Work well till quite smooth, and beat batter well; put into wellgreased tins, and set to rise 1 hour. Bake in a very quick oven 12 to 15 minutes.

## SALLY LUNN.

3/4 lb. flour, 1 oz. butter, 1 tablespoonful sugar. Put flour into a basin with sugar and salt, also yeast into another basin, with a little sugar and warm milk. Allow to stand for 10 minutes. Melt the butter in the rest of the milk, add egg beaten very lightly into the yeast. Pour into the flour and beat with a spoon. Set to rise in a warm place for nearly 1 hour. Bake in a quick oven.

Mrs. WILSON, Thornes House Gardens.

## SCONES.

1 lb. flour,  $1\frac{1}{2}$  ozs. butter,  $2\frac{1}{2}$  ozs. Paisley Flour, 2 ozs. fine sugar,  $\frac{1}{2}$  teaspoonful salt, 2 eggs,  $\frac{1}{2}$  pint milk, a few raisins. Rub butter, into the flour, add all the other ingredients, then eggs well beaten, and lastly the milk.

Mrs. WHILDING, 37, Denby Dale Road, Wakefield.

## SCOTCH BREAKFAST SCONES.

1 oz. Paisley Flour, 8 ozs. ordinary flour, about 1 gill of milk, teaspoonful salt. Mix the two flours and salt well together in a bowl (dry) and make into dough quickly with the milk, adding it a little at a time, until you have a moderately soft dough; do not knead more than necessary, roll out flat on a floured board till about half an inch thick, and cut into circles or three-cornered pieces. Put at once into a hot oven or on to griddle sprinkled with flour, the hotter the oven the better. If those scones are put into a quick oven they will be ready in 3 to 5 minutes. Cool on a wire tray.

Mrs. CAMERON, Calder Vale, Wakefield.

## SCONES.

1 lb. flour, 2 ozs. butter or lard, 2 ozs. sugar, 2 teaspoonfuls cream of tartar, 1 teaspoonful carbonate of soda, 2 ozs. currants (if liked). Mix with milk and bake in a hot oven.

Mrs. VINCENT SMITH, The Oaks, Church Lane, Cross Gates,  
Leeds.

## SCONES.

5 ozs. of flour, 2 ozs. lard or butter, 2 ozs. sugar, 1 teaspoonful baking powder, 1 egg, sultanas. Rub lard into flour. Add other ingredients and mix with milk.

Mrs. C. E. HANSON, Royds Villas, Ossett.

## SCONES.

1 lb. of flour, 1 teaspoonful of cream of tartar,  $\frac{1}{2}$  teaspoonful of carbonate of soda, 3 tablespoonfuls of sugar,  $\frac{1}{4}$  lb. lard, and a little salt. Mix all well together, add currants or seeds as desired. Mix with milk, not too stiff. Bake in a hot oven.

Miss SHIPLEY, 5, Providence Place, Thornes Lane, Wakefield.

## SCONES.

2 lbs. flour, 6 ozs. lard, 2 teaspoonfuls bicarbonate of soda, 4 teaspoonfuls cream of tartar, 6 tablespoonfuls sugar, 2 eggs, a few currants, pinch of salt. Mix with milk to a stiff paste and roll out, sour milk preferred. Bake in a quick oven.

Mrs. KINGSTON, Henry Street, Wakefield.

## SCONES.

1 lb. flour, 3 ozs. sugar, 1 teaspoonful cream of tartar, 1 teaspoonful carbonate of soda, 3½ ozs. lard, 1 egg, 2 ozs. raisins, pinch salt. To make 8 scones. Rub lard into flour, add other ingredients, mix with the egg and use a little milk if necessary.

Mrs. J. ARCHER, 145, Lincoln Street, Wakefield.

## SCONES.

1 lb. of flour, 6 ozs. sugar, 4 ozs. lard, 4 ozs. currants, 1 teaspoonful of carbonate of soda, 2 teaspoonfuls cream of tartar, 1½ teaspoonfuls of baking powder, 1 egg, a little milk. Mix very stiff.

Miss A. CAWTHORNE, 10, Crossfield Terrace, Horbury Bridge.

## SCONES.

1 lb. flour, 6 ozs. sugar, 1 lb. lard, 3 teaspoonfuls baking powder, 1 egg, a few raisins. moisten with milk.

Mrs. STUBLEY, "Ingleroyde," Dewsbury Road, Wakefield.

## SCONES.

1 lb. flour, 1/2 oz. baking powder, 4 ozs. caster sugar, 4 ozs. butter, 2 eggs, a little milk. Sift flour, powder, and sugar together, then rub butter through it. Make into a dough with the eggs and milk. Cut into equal sizes and bake in a moderate oven.

Mrs. MORLEY FARMER, Sherwood, Sandal, Wakefield.

## SCONES.

1 lb. of flour, 3 ozs. of butter or lard, 3 ozs. of sugar, 3 ozs. sultanas or currants. 1 teaspoonful cream of tartar, 1/2 teaspoonful carbonate of soda, a little milk. Bake in a quick oven.

Mrs. ROTHERA, Rawcliffe View, Moss Road, Askern, near  
Doncaster.

## SCONES.

1 lb. flour, 3 ozs. butter, 2 ozs. raisins, 4 ozs. sugar, 1 teaspoonful carbonate soda, 1 teaspoonful of cream of tartar, 1 egg, a little milk. Make into a stiff paste and roll out.

ANNIE STRINGER, Coxley, Middlestown, near Wakefield.

## VINEGAR CAKE.

1 lb. flour,  $\frac{1}{2}$  lb. sugar,  $\frac{1}{2}$  lb. butter,  $\frac{3}{4}$  lb. currants and raisins, 1 teaspoonful carbonate of soda, 1 teaspoonful of baking powder,  $\frac{1}{2}$  teaspoonful of nutmeg,  $\frac{1}{2}$  teaspoonful of cinnamon, 1 gill of warm milk, 1 tablespoonful of vinegar, 2 eggs. Beat sugar and butter to a cream, add the eggs (well beaten). Mix all together, add the milk in which dissolve the soda. Put vinegar in last. Bake in a moderate oven  $1\frac{1}{2}$  hours.

Mrs. LUND, Ingfield House, Ossett.

## VINEGAR CAKE.

1 lb. flour,  $\frac{1}{2}$  lb. sugar, 1 oz. peel, 6 ozs. butter,  $\frac{1}{4}$  lb. currants,  $\frac{1}{2}$  lb. raisins, 1 teaspoonful carbonate of soda,  $\frac{1}{4}$  pint of milk,  $\frac{1}{2}$



teaspoonful salt, a small wineglass of vinegar. Rub butter into flour, add sugar and fruit. Mix soda in a little milk, and mix all thoroughly, adding vinegar last. Bake in a rather slow oven.

Mrs. VINCENT, Hemsworth Lane End, near Wakefield.

## VINEGAR CAKE. 2 Loaves.

3 cups of flour or 1 lb.,  $\frac{1}{2}$  lb. sugar,  $\frac{1}{4}$  lb. of butter,  $\frac{1}{4}$  lb. of lard, cupful of currants,  $\frac{1}{2}$  cupful raisins, 2 ozs. candied peel,  $\frac{1}{4}$  nutmeg,  $\frac{1}{2}$  teaspoonful mixed spice, 1 teaspoonful carbonate soda,  $1\frac{1}{2}$  teaspoonfuls of baking powder, 1 tablespoonful of vinegar in a gill of milk.

Mrs. CRAVEN, 68, Henry Street, Wakefield.

## VINEGAR CAKE.

1 lb. of flour,  $\frac{1}{2}$  lb. of butter or margarine,  $1\frac{1}{2}$  lb. of sugar, 6 ozs. fruit, 2 ozs. peel. Put  $\frac{1}{4}$  pint of milk in a large jug with 3 tablespoonfuls of vinegar. Mix in a cup 1 teaspoonful of carbonate of soda with a little milk, very smooth. Put this into the milk and vinegar and it will effervesce. Mix cake quickly. Put in a hot oven for  $\frac{1}{2}$  an hour. After that cook slowly  $1\frac{1}{2}$  to  $1\frac{3}{4}$  hours.

Mrs. FENNELL, Eversley, Manygates Park, Wakefield.

## VINEGAR CAKE.

1 lb. of flour, 6 ozs. of sugar, 6 ozs. of lard, 1 teaspoonful of baking powder, 1 teaspoonful carbonate of soda,  $\frac{1}{2}$  lb. of currants, 2 eggcups of vinegar, 1 teaspoonful of salt. Rub lard into flour, add sugar, salt, baking powder, currants. Put carbonate of soda in the vinegar. Mix all ingredients together, adding a little milk. Bake in a moderate oven.

Mrs. W. BELL, Croft Place, Wakefield Road, Horbury.

## VIENNA CAKE.

1 lb. flour,  $\frac{1}{4}$  lb. lard,  $\frac{1}{4}$  lb. butter,  $\frac{1}{2}$  lb. sugar, 6 ozs. raisins, 4 ozs. currants, 2 ozs. lemon peel, 2 ozs. ground almonds, 4 eggs, 2 teaspoonfuls baking powder, 1 gill milk, a little nutmeg. Beat butter and sugar to a cream, add eggs one by one, then put in the other ingredients. Bake in a moderate oven.

Miss L. ROBERTS, Hill Top Farm, Flockton.

## WAR CAKE.

1 lb. flour,  $\frac{1}{2}$  lb. butter rubbed in; add  $\frac{1}{2}$  lb. fine sugar,  $\frac{1}{2}$  lb. currants,  $\frac{1}{2}$  lb. valencias, 2 ozs. peel, 1 teaspoonful baking powder,  $1\frac{1}{2}$  teaspoonfuls carbonate of soda, 1 breakfastcupful warm milk, a little nutmeg or lemon rind as liked, 2 teaspoonfuls vinegar.

Mrs. J. B. COOKE, "Brantwood," Wakefield.

## WAR CAKE WITHOUT EGGS.

8 ozs. flour, 4 ozs. butter, 4 ozs. currants, 4 ozs. sugar, 1 tablespoonful baking powder, 1 tablespoonful vinegar, 1 teaspoonful carbonate soda, a little flavouring. Rub butter into flour and dissolve soda in the vinegar.

Mrs. THACKE'RAY, The Limes, Pinderfields, Wakefield.

## WAR CAKE.

1 lb. flour,  $\frac{1}{2}$  lb. margarine,  $\frac{1}{2}$  lb. sugar, cherries or sultanas, spice and peel, 1 teaspoonful carbonate of soda, 2 tablespoonfuls milk, 1 tablespoonful vinegar,  $\frac{1}{4}$  pint milk. Beat the butter to a cream, add the sugar, dissolve the carbonate of soda with 2 tablespoonfuls of milk, add the vinegar to it, also the remainder of the milk; sift the flour and add the fruit to it, and beat in the flour and milk alternately. Turn into a greased tin and bake in a moderately hot oven.

Mrs. J. A. MASSIE, The Towers, Bond Street, Wakefield.

## WALNUT CAKE.

6 ozs. flour, 5 ozs. butter, 3 eggs, 4 ozs. castor sugar, 2 teaspoonfuls baking powder, 1/2 lb. shelled walnuts, 2 tablespoonfuls apricot jam, 1/2 lb. icing sugar, white of an egg, 8 drops of ratafia flavouring. Beat the butter and sugar to a cream, to this beat in the well-whipped eggs; mix the baking powder with the flour, and beat this into the mixture; then add 3 ozs. of walnuts (ground finely). Turn the mixture into a well-buttered square tin, and bake in a fairly hot oven from 1/2 to 3/4 of an hour. When the cake is cold, take the jam, put it in a small saucepan with a dessertspoonful of water, make it hot, and rub it through a sieve. Brush over the sides of cake with jam (sieved), then roll it in the walnuts finely chopped, having reserved 9 for decoration. To make icing for top of cake, rub the icing sugar through a sieve, add the flavouring and whipped white of an egg. Cover the top of cake with a layer of this icing, spreading it on evenly with a hot knife. Place the cake in a cool oven until the icing has set. Form 9 squares with a small round icing-tube and the border with a larger tube, working the icing syringe quickly so that the icing forms flutings. Decorate with the halved walnuts and leave the cake in a warm place to dry.

Mrs. J. F. TAYLOR, Junr., Sunnydale, Ossett.

## WALNUT CAKE.

6 tablespoonfuls flour, 2 tablespoonfuls almond meal, 2 table spoonfuls walnut (pounded), 1 tablespoonful sugar, 5 ozs. creamed butter, yolks of 2 eggs. Mix together and bake in a moderate oven until a golden brown.

Miss MIRANDA ABSON, Batley Road, Alverthorpe.

## WALNUT CAKE.

The weight of 2 eggs in butter, castor sugar, and sifted flour, 2 or 3 ozs. very finely chopped walnuts, 1 teaspoonful baking powder, flavouring of vanilla. Beat the butter and sugar to a cream. Add alternately the beaten eggs and sifted flour. Then stir in the finely-chopped walnuts and beat the mixture well. Lastly stir in lightly the flavouring and baking powder, and pour at once into a greased and sugared tin, and bake in a moderately hot oven 30 to 40 minutes, until nicely browned and firm in the centre. Turn out on a wire sieve and when quite cold decorate with butter icing and half walnuts, and finely-chopped pistachio nuts.

Water Icing.

6 ozs. rolled icing sugar, hot water to mix to the consistency of thick cream, 1 or 2 drops vanilla essence. Mix smoothly and use at once.

Miss ROBINSON, Cliffe Terrace, 22, Cheapside, Wakefield.

## WALNUT CAKE.

1/2 lb. butter, 1/2 lb. granulated sugar, 1/2 lb. flour, 1/4 lb. chopped walnuts, 4 eggs, 2 teaspoonfuls baking powder, 1 teaspoonful walnut essence.

Miss F. LEE, Windmill Cottage, Doncaster Road, Crofton.

## **WALNUT CAKE. American Recipe.**

Work together with the hand 2 breakfastcupfuls of sugar, 1 cupful of butter, add 3 eggs. Then beat again, add 1 cupful of water. After mixing all together, add 3 cupfuls of flour (sifted) 2 teaspoonfuls baking powder. Mix all lightly together. There is 1 lb. of walnuts, half of them broken up (after shelling), and dropped into the mixture just before putting into the oven. The remaining half you shell, but keep whole to decorate the icing with. The above makes a most beautiful cake. It is a large size.

Miss H. WHITE, 1, York Street, Wakefield.

## **WHITWOOD CAKE.**

1 lb. flour, 1/2 lb. sugar, 1 lb. currants, 1 teaspoonful baking powder, 1 teaspoonful strawberry jam, 1 teaspoonful raspberry jam, 1 teaspoonful marmalade, a little milk.

Miss E. MOSLEY, 18, St. John's, Wakefield.

## **YORK LOAVES.**

2 lbs. flour, 1 lb. sugar, 3/4 lb. lard, 1 lb. currants, 1/2 lb. raisins, 1 teaspoonful carbonate of soda, dissolved in 1 tablespoonful of vinegar,

1 $\frac{1}{2}$  teaspoonfuls of baking powder, and sufficient milk to mix it so that it will drop off the spoon. Bake gently in a moderate oven.

Miss A. SELLERS, 178, Skipton Road, Keighley.

## **YORKSHIRE CAKE.**

1 lb. of flour,  $\frac{1}{2}$  lb. of sugar,  $\frac{1}{2}$  lb. of currants,  $\frac{1}{4}$  lb. of raisins,  $\frac{1}{4}$  lb. lard, 1 egg, 4 teaspoonfuls of baking powder, a few drops of essence of lemon and sufficient milk to mix. Turn into a well-greased tin and bake for an hour. Cost, about 9d.

Mrs. DEWS, Hall Cliff Farm, near Wakefield.

## **YORKSHIRE TEACAKES.**

2 lbs. flour,  $\frac{1}{4}$  lb. lard, 2 ozs. yeast, 2 teaspoonfuls salt, 2 teaspoonfuls sugar. This quantity will bake 12 teacakes. Put sugar in the yeast to rise also let the yeast rise in the flour, before kneading mix rather stiffly and bake 20 minutes in a quick oven.

Mrs. ANNIE GILL, 21, Johnston Street, Wakefield.

## YORKSHIRE TEACAKES.

1/4 stone of flour, 4 ozs. lard, 2 ozs. yeast, 1 oz. salt. Mix with milk and bake in a hot oven.

Mrs. G. BEATSON, Sun Inn, Flockton.

## YORKSHIRE CAKES.

1 egg and its weight in flour, butter, sugar, and ground rice, 1 teaspoonful baking powder, a little milk. Mix all together. Spread on two plates. Bake from 10 to 15 minutes. Sprinkle sugar on the top.

Mrs. WILSON.



# Pickles and Preserves.

## APPLE PRESERVE.

Take 6 lbs. of nice apples, peeled, cored and quartered. Strew over them 6 lbs. of powdered loaf sugar, the juice and peel of 2 lemons, 1d of cloves, and 1d. of ginger, which must be crushed a little,  $\frac{1}{2}$  oz. cinnamon, a very little cayenne pepper, and a small cup of hot water. Let them lie for 24 hours. Then boil slowly, adding a little cochineal to improve the colour. When the preserve is nearly made, add another 1 lb. of sugar. It will be done when the apples look clear and the juice will jelly.

Mrs. MILNES GASKELL, Lupset Hall, near Wakefield.

## APPLE JELLY.

Wash and wipe apples thoroughly before peeling. For every pint of skins allow 1 pint of water. Stew gently, until perfectly soft and pulpy. Strain through a jelly bag, and measure juice. Allow to every pint of juice  $\frac{1}{2}$  lb. sugar and grated rind and juice of 1 lemon; boil until it forms a jelly.  $\frac{3}{4}$  to 1 hour.

Miss L. HASLEGRAVE, 31, Hoole Road, Sheffield.

## APPLE JELLIES.

Pare, core and slice the apples. Boil the slices in a little water, till they are pulpy; strain them through a hair sieve, that which runs through is to be used. Take 1 lb. of sugar for each pint of juice and boil for 20 minutes. The juice of a lemon with a, bit of sugar may be boiled along with it. Pour it into the jars and cover tightly when cold.

Miss BOULTON, 6, St. Michael's Terrace, Alverthorpe Road,  
Wakefield.

## CRAB APPLE JELLY.

Boil crab apples until tender with water just to cover them well, then strain through a flannel bag and to every pint of juice add  $\frac{3}{4}$  lb. of loaf sugar. Boil  $1\frac{1}{2}$  hours.

A FRIEND.

## TO PRESERVE ANGELICA.

Cut the plant in April; boil the stalks in salt and water until tender; remove and drain it well; scrape the outside and dry it in a clean cloth, place it in a syrup and allow it to remain there 3 or 4 days, closely

covered. The syrup must be made from the same weight of sugar that there is of fruit, allowing 1 pint water to 1 lb. sugar, and must be boiled twice a day, and poured over the fruit until it is nearly all absorbed, after which it should be put in a pie dish and placed near the fire to dry. Time to make about 10 days. I always find May or early in June quite time enough to cut, and the plant grows up again that year.

Miss MABEL WINTOUR, High Hoyland, Barnsley.

## TO CANDY ANGELICA.

Take Angelica that is young, and cut it in fit lengths, and boil it till it is pretty tender, keeping it close covered; then take it up and peel off all the strings; then put it in again, and let it simmer and scald till 'tis very green; then take it up and dry it in a cloth, and weigh it, and to every pound of angelica take a pound of double-refined sugar beaten and sifted; put your angelica in an earthen pan, and strew the sugar over it, and let it stand 2 days; then boil it till it looks very clear, and put it in a colander to drain the syrup from it, and take a little double-refined sugar, and boil it to sugar again; then throw in your angelica, and take it out in a little time, and put it on glass plates. It will dry in your stove, or in an oven after pyes are drawn.

From a Recipe Book of 1736.

## TO DRY APRICOCKS LIKE PRUNELLOS.

Take a pound of Apricocks; being cut in halves or quarters, let them boil till they be very tender in a thin syrup; let them stand a day or two in the stove, then take them out of the syrup, and lay them drying till they be as dry as Prunellos, then box them; you may make your syrup red with the juice of red plums; if you please you may pare them.

From a Recipe Book of 1736.

## APRICOCK CHIPS.

Take the weight of the whole Apricocks in double-refined sugar, then slice them the long way, but don't pare them; boil your sugar to a thin candy, then put the fruit in, and let them stand on the fire till scalding hot; lay them thin on plates, and set them in the sun to dry when they have lain one night in the liquor.

From a Recipe Book of 1714.

## TO PRESERVE APRICOCKS IN JELLY.

To a lb. of Apricocks before they are stoned and pared, take a lb. and a quarter of double-refined sugar; stone and pare your apricocks and

have your sugar finely beat; as you pare them lay some sugar under and over them; when the sugar is pretty well melted, set them on the fire and boil them; keep some sugar out to strew on them in the boiling to keep their colour; and as the scum rises take it off very clean and sometimes turn them with the ladle as you see occasion; when they are tender put them into glasses. Add to your syrup a quarter of a pint of pippin liquor, and the weight of it in sugar and let it boil a while; put it to your apricocks; let your fire be quick, for the sooner any white sweetmeat is done 'twill took the better. You may let the liquor run through a jelly bag if you would have it delicately clear.

From a Recipe Book of 1714.

## **DRIED APRICOT JAM.**

1 lb. dried apricots, 4 pints water,  $3\frac{1}{2}$  lbs. sugar. Soak apricots in 4 pints of water for 48 hours, then boil altogether for 1 an hour, add  $3\frac{1}{2}$  lbs. best cane sugar, and boil for another  $\frac{1}{2}$  hour. Pour into dry jars and cover while hot.

Mrs. J. HALLAS, North Field Head, Ossett.

## **APRICOT JAM. Seasonable in February.**

1 lb. dried apricots, 4 lbs. lump sugar, 3 pints water,  $\frac{1}{4}$  lb. almonds (blanched and chopped). Wash fruit well, cover with 3 pints of water and allow to soak 24 hours, then boil 20 minutes before adding sugar,

stir well after adding sugar and almonds. Boil  $\frac{1}{2}$  an hour and until jam is stiff.

Mrs. LISTER HARTLEY, Fir Cottage, Mirfield.

## APRICOT JAM.

3 lbs. dried apricots, 8 pints cold water. Cut the apricots smaller, soak 24 hours in the water. When soft, add 9 lbs. of white sugar (granulated will do), 1 oz. sliced almonds, if liked. Boil about  $\frac{3}{4}$  of an hour till the jam is set. Put into jars. This should make 18 lbs. of jam.

F.C.

## APRICOT JAM.

1 lb. dried apricots, 2 lbs. fine sugar, 3 pints cold water. Soak the dried apricots in water for 24 hours. Then put into a brass pan. Add the sugar and boil gently about 1 hour. Then fasten up in jars.

Miss N. CARTER, 6, Garden Street, Wakefield.

## APRICOT JAM.

2 lbs. of dried apricots, 6 lbs. of sugar, 1 oz. of bitter almonds, 3 quarts of water. Soak apricots in 2 quarts of water for 2 days, then add remaining water, sugar, and blanched almonds. Boil  $1\frac{1}{2}$  hours, or until it sets. These quantities make 12 lbs. of jam.

Miss J. FOX, 6, Whitaker Street, Batley.

## WINTER JAM FROM DRIED APRICOTS.

1 lb. dried apricots, 1 oz. almonds, 4 pints boiling water,  $3\frac{1}{2}$  lbs. sugar. Pour boiling water over apricots and let stand 48 hours. Boil altogether for  $1\frac{1}{2}$  hours, add sugar and almonds (blanched and cut in halves). Boil 1 hour. Makes 7 lbs. of jam.

Miss E. HARRAP, The Breezes, Ossett.

## BOTTLED FRUIT.

A delicious sweet may be had in the winter with bottled raspberries or blackberries, with the addition of a little whipped cream. The fruit should be gathered on a dry day, mixed with 4 ozs. of cane sugar to the pound of fruit and boiled for 6 minutes, then placed in hot bottles

and tied over with parchment paper and kept in a dark dry place. All bottled fruits keep better if the bottles are sterilized by being boiled and then well dried before using.

Mrs. BOND, Snapethorpe Hall, Wakefield.

## BAKED PEARS TO KEEP

Pare and halve them, and to every 5 lbs. of fruit put 3 lbs. of loaf sugar; add the rind and juice of 2 lemons, 4 or 5 cloves to each pear. Put all into a stone jar (without water) and bake 4 or 5 hours in a moderate oven till quite tender. If not a good colour, add a few drops of carmine. Fasten down the jars, close the same as for jam.

Mrs. FERNANDES, Ackworth House, near Pontefract.

## TO MAKE BLACK BUTTER.

6 lbs. of fruit, viz., currants, gooseberries, raspberries, and cherries, to 2 lbs. of lump sugar; boil all together till it is quite thick and half the quantity wasted. It is not to be strained; this is a pleasant sweetmeat and keeps well.

From a Book of Old Recipes.



## TO MAKE CONSERVE OF RED ROSES, OR ANY OTHER FLOWERS.

Take rose-buds and pick them and cut off the white part from the red, and put the red flowers and sift them through a sieve to take out the seeds ; then weigh them, and to every pound of flowers take two pounds and a half of loaf sugar, beat the flowers pretty fine in a stone mortar; then by degrees put the sugar to them and beat it very well till 'tis well incorporated together; then put it into gallipots, and tie it over with paper, and over that leather, and it will keep seven years.

From a Recipe Book of 1736.

## GREEN TOMATO CHUTNEY.

2½ lbs. green tomatoes, ¼ lb. small onions, 6 ozs. loaf sugar, 6 chillies, 24 black peppercorns, 3 cloves, a little cinnamon stick bruised and tied in muslin. Slice the tomatoes rather thickly. Put in layers in a coarse hair sieve. Sprinkle salt on each layer and let them drain for 24 hours. Now put them in a preserving pan, and cover with vinegar; add the sliced onions, sugar and spice, stew all together till tomatoes are tender. Put into jars and tie down whilst hot.

A. E. SLACK, 11a, St. John's Square, Wakefield.

## MARROW CHUTNEY.

10 lbs. marrow, 4 large onions, 2½ lbs. lump sugar, 3 qts. vinegar, 3 ozs. turmeric powder, 1 oz. ground ginger, 12 or 20 chillies (as preferred) a good pinch of cayenne pepper. Cut the marrow into pieces 1 inch square, sprinkle with salt and leave to drain. Next day slice onions. Boil all ingredients (except the marrow) for 20 minutes, then add the marrow and boil all together until tender. Then bottle.

Mrs. H. BONE, Station House, Finmere, Buckinghamshire (late of Wakefield).

## TOWNSEND CHUTNEY.

5 lbs. of apples in quarters, 2 lbs. of onions coarsely chopped, 1 lb. of sultanas, 2 lbs. of lump sugar, ⅛ oz. cayenne pepper, 6 ozs. mustard seed 1½ pints vinegar, ¼ lb. of salt. Boil, and stir for 5 hours.

## CHUTNEY.

Cut 4½ lbs. of tomatoes and 2 large onions in slices, put these in a saucepan with 1 lb. of Demerara sugar, ½ teaspoonful of cayenne, a few cloves, a tablespoonful of salt, and 1 pint of best malt vinegar, and let all simmer gently for 2 hours; stir frequently. Put through a very fine sieve when cold. Then let it stand until next day before bottling.

Mrs. D. BROADHEAD, Royds Villas, Ossett.

## CHUTNEY.

3 pints vinegar,  $\frac{1}{2}$  lb. salt, 1 lb. brown sugar,  $\frac{1}{2}$  lb. white mustard seed,  $\frac{1}{2}$  lb. onions,  $\frac{1}{4}$  lb. ground ginger,  $\frac{1}{2}$  oz. cayenne,  $\frac{1}{2}$  lb. raisins (stoned and chopped small), 3 lbs. sour apples. Peel, core, and cut up the apples and boil them in the vinegar until they are pulped; add the onions. chopped fine, the chopped raisins and all the other ingredients. Boil for 10 minutes, pour at once into dry jars and cover securely. It is ready for use at once. A few tomatoes are a great improvement.

A. E. SLACK, 11a, St John's, Square, Wakefield.

## CHAMPION CHUTNEY.

4 lbs. rhubarb, 4 onions,  $\frac{1}{2}$  lb. apples, 2 lbs. dates. 2 lbs. Demerara sugar,  $\frac{1}{2}$  oz. capsicums, 1 oz. mustard seeds,  $\frac{1}{2}$  lb. crushed whole ginger, 2 quarts vinegar,  $\frac{1}{2}$  lb. of Salt. Cut up rhubarb, onions, and apples. Put vinegar on to boil with spice tied up in a muslin bag. Mix up other ingredients in basin and pour over boiling vinegar with spice bag. Leave for 12 to 16 hours. Then boil all together, put in jars and tie down when cold with bladder. N.B. —Wait till quite dark in colour before bottling.

Miss MILNES GASKELL, Thornes House, Wakefield.

## DAMSON CHEESE.

Bake the fruit in a stone jar. Rub it through a coarse sieve with the juice. Boil until the juice has evaporated. Then add to every pint  $\frac{3}{4}$  of a pound of loaf sugar. Crack the stones and put the kernels in the cheese.

Mrs. PHIPPS, Manygates House, Wakefield.

## DAMSON CHEESE.

Wipe the damsons, put them into a preserving pan, and simmer until quite soft; rub through a hair sieve, then weigh the pulp, and to every pound allow  $\frac{3}{4}$  lb. lump sugar. Put the fruit back into the preserving pan and boil 30 minutes, then add the sugar and boil an hour, stirring all the time, as it is apt to burn. Crack some of the stones (about a third), blanch the kernels and put into the jam for the last 10 minutes. Put into jars and tie down.

Miss E. PARSONAGE, Belle Vue, Wakefield.

## DAMSON WINE AND JAM.

$\frac{1}{2}$  stone of damsons; break skins; add 1 gallon of boiling water and allow to stand 48 hours. Strain off without bruising the plums, and add

4 lbs. of lump sugar. When it has dissolved put into a gallon bottle and allow to stand without cork until it has worked. Then bottle ready for use. For the jam, now take the plums used for the wine add 3 lbs. of lump sugar, and boil into jam, which proves excellent.

Mrs. A. DEWS, 21, Cross Ryecroft, Ossett.

## **TO PRESERVE GOLDEN PIPPINS THE BEST WAY.**

Take to a pound of apples a pound of double-refined sugar, and a pint of clear spring water, set it on the fire. Neatly pare the pippins, and take out the stalks and eyes. Put them into the sugar and water, cover them close, and let them boil as fast as you can for half a quarter of an hour; then take them off a little to cool; then set them on again to boil as fast and as long again as they did before; do this three or four times till they are very clear; cover them very close till you make the following jelly for them.

## **CODLIN OR PIPPIN JELLY.**

Slice a pound of pippins or codlins into a pint of clear spring water, let them boil till the liquor takes all the taste of the fruit; then strain it out, and to a pint of this liquor take a pound of double-refined sugar boiled to sugar again; then put in your codlin liquor, boil it a little together as fast as you can; then put in your golden pippins, boil them up fast for a little while; just before the last boiling, squeeze in the

juice of a lemon; boil it up quick once more; take care they do not lose colour; take the pippins out, and put them into the glasses with the jelly. This is the most grateful way that was ever invented to preserve them.

From a Recipe Book of 1714.

## LEMON CURD.

2 lbs. castor sugar,  $\frac{1}{2}$  lb. butter, 8 lemons (rind and juice), 8 eggs. Beat up the eggs well. Grate the rind of the lemons finely and squeeze the juice. Put all together into a saucepan. Mix well and cook over the fire, stirring all the time until thick (it must not boil). Pot into jars and cover like jam.

Miss L. HARGREAVE, 33, Benjamin Street, Wakefield.

## MARROW LEMON CURD.

1 lb. yellow marrow, 1 lb. sugar, 1 lb. butter, the rind and juice of 2 lemons. Steam the marrow until it can be beaten up with a fork. Add butter, sugar, grated lemon rind and juice, boil gently until like honey, put into jars and cover. The marrow should be ripe and should be beaten up and finished before it goes cold. This is quite a good substitute for lemon curd.

The Mayoress of Wakefield (Mrs. STONEHOUSE), West Parade,  
Wakefield.

## TO PRESERVE MULBERRIES WHOLE.

Set some mulberries over a fire in a skillet, and draw from them a pint of juice, when 'tis strained. Then take 3 pounds of sugar, beaten very fine; wet the sugar with the pint of juice; boil up your sugar, and scum it, and put in 2 pounds of ripe mulberries, and let them stand in the syrup till they are thoroughly warm; then set them on the fire, and let them boil very gently; do them but half enough, so put them by in the syrup till the next day; then boil them gently again, when the syrup is pretty thick, and will stand in a round drop when 'tis cold, they are enough; so put all together in a gallipot for use.

From a Recipe Book of 1736.

## MARROW CREAM.

Steam 2 lbs. of vegetable marrow until quite tender, then beat up until very smooth; add 2 lbs. of sugar,  $\frac{1}{2}$  lb. butter, and the juice of 2 lemons. Boil together for  $\frac{1}{2}$  an hour and put into small jars and use as lemon curd or jam.

Miss B. JAGGER, 42, Warrengate, Wakefield.

## MARROW CREAM FOR TARTS.

5 $\frac{1}{2}$  lbs. of vegetable marrow (ripe). Steam, and drain, and mash fine. Put pulp into preserving pan, add 3 lbs. of lump sugar,  $\frac{1}{2}$  lb. butter, and rind and juice of 6 lemons. Bring to the boil, and boil gently nearly 30 minutes, stirring all the time.

Mrs. HAROLD APPLEYARD, Stone Lea, Birkdale Road, Dewsbury.

## MARROW GINGER.

4 lbs. marrow, 4 lbs. sugar, 4 lemons, 2 ozs. root ginger, 1 small teaspoonful cayenne pods. Pare and seed the marrow, then cut into inch squares, with grated rind and juice of lemons, put ginger and cayenne pods in muslin and boil gently altogether 2 hours.

Mrs. ABELL. Willow Bank, Horbury.

## MARMALADE.

6 Seville oranges, 2 sweet oranges, 2 lemons, 9 lbs. of white moist sugar (or loaf sugar), 8 pints water. If the moist sugar is used, the price will work out at 4d. per lb., and 4 $\frac{1}{2}$  d. if the loaf sugar is used. This of course is better, but really good results can be obtained with ordinary moist sugar.



Mrs. RILEY, Birch Royd, College Grove Road, Wakefield.

## ORANGE MARMALADE.

Take 18 fair large Seville oranges. Pare them very thin, then cut them in halves, and save their juice in a clean vessel, and set it covered in a cool place; put the half oranges into water for 1 night, then boil them very tender, shifting the water till all the bitterness is out; then dry them well, and pick out the seeds and strings as nicely as you can: pound them fine, and to every pound of pulp take a pound of double-refined sugar; boil your pulp and sugar almost to candy height; when all this is ready, you must take the juice of six lemons, the juice of all the oranges, strain it and take its full weight in double-refined sugar, all which pour into the pulp and sugar, and boil the whole pretty fast till it will jelly. Keep your glasses covered, and it will be a lasting wholesome sweetmeat for any use.

From a Recipe Book of 1714.

## ORANGE MARMALADE.

Take bitter oranges only, weigh them and cut into quarters, then put peel in thin strips, taking out the pips. To every 1 lb. fruit put 3 pints of cold water, and let stand for 24 hours. Then boil all together till soft (3 or 4 hours). Let it stand again 24 hours. Then to every pound of mixture add  $1\frac{1}{4}$  lbs. of loaf sugar. Let it boil until it jellies (from  $\frac{1}{2}$  to  $\frac{3}{4}$  of an hour). Skim well.

Mrs. WILSON.

## MARMALADE.

Slice very thinly 12 Seville oranges, 2 sweet oranges, and two lemons, removing all pips. To every 1 lb. of pulp allow 3 pints of cold water. Let this stand for 24 hours, then boil the chips until they are very tender and clear. Leave till the following day, and then to every 1 lb of boiled fruit allow 1 lb. of lump sugar. Boil, stirring constantly until the syrup jellies and the chips are quite clear. Try jelly on a saucer.

Mrs. A. M. GRAHAM, 101, Horbury Road, Wakefield.

## MARMALADE.

12 Seville oranges, 3 sweet oranges, and 4 lemons. To every 1 lb. of fruit allow 3 pints of water (cold). Cut the fruit into quarters, remove skin and pips. over the pips with some of the water you are going to use. Shred the skin finely and put into a bowl, with the pulp. Add the water and let it stand all night. Then take the water off the pips and put with the peel and boil the whole until soft. Let it stand all night, and measure; to every 1 lb. of fruit (boiled), add 1½ lbs. sugar, and boil until the syrup jellies.

Mrs. H. Denton, 28, Dewsbury Road, Ossett.

## **PRESERVED KIDNEY BEANS.**

Take a large earthenware, place a layer of beans as nearly equal in size as possible and not too large. Cover very liberally with salt, and so continue until the jar is full. Cover with a cloth before putting on the lid. When using, take out the quantity required and soak for 24 hours, changing the water once or twice. Cook as you would when fresh gathered. It is well to look in the jar when the beans have been in a month, as they should then be covered with brine; if not, add a little more salt. Plenty of salt is necessary for success.

Miss DOROTHY BRIGGS, Sandal Cliff, near Wakefield.

## **PLUM JELLY (RESEMBLING GUAVA)**

Red plums, remove stalks. Make an incision in each plum. Put in large jars in oven to draw off juice. Then pass through sieve and weigh juice. Add  $\frac{3}{4}$  lb. of sugar to each pint of juice, remove scum and boil for 10 minutes or longer till it “sets.”

## **PLUM SAUCE**

6 lbs plums (large blue plums are best); 3 lbs sugar, 3 pints vinegar, 6 teaspoons of salt, 1 teaspoonful cayenne, 1 oz cloves, 1 handful bruised

ginger. Boil this to a pulp and rub through a colander. Time 3 hours, slowly. Bottle.

Mrs Wilson Bell, Woodlands Cottage, Sandal,

## TO KEEP FRENCH BEANS

Gather the beans when young and wipe them quite dry, put them into a jar, between each layer of beans put a layer of powdered salt. Tie them down with bladder and put a stone on top to exclude all air. When taken out for use steep them for an hour and a half, those nearer the bottom of the jar require a longer steeping time.

From a Book of Old Recipes.

## TO PICKLE NASTURTIUM BUDS

Gather your little knobs quickly after your blossoms are off; put them in cold water and salt for 3 days, shifting them once a day; then make a pickle (but do not boil it at all) of some white wine, some white wine vinegar, eschalot, horse radish, pepper, salt, cloves, and some mace whole and nutmeg quartered; then put in your seeds and stop them close; they are to be eaten as capers.

From a Recipe Book of 1736

## TO PICKLE DAMSONS

After wiping the damsons dry, prick them with a fine needle. To one quart of damsons allow one gill of vinegar and 1lb of loaf sugar. Put the damsons in the jar you intend keeping them in, then pour over them the boiling vinegar and sugar, let them stand 24 hours, then put them altogether in a pan and simmer until they come to a boil but not to burst the skins; flavour with cloves and cinnamon. They will be ready for use in six weeks.

Mrs. E. O. Webster, 203, Alverthorpe Road, Wakefield

## TO PICKLE WALNUTS

Take a hundred of the large French walnuts, at the beginning of July, before they have a hard shell. Just scald them, that the first skin may rub off, then throw them into the water and salt for nine or ten days, shifting them every other day, and keep them close covered from the air; then dry them, and make your pickle of 2 quarts of white wine vinegar, long pepper, black pepper, and ginger, of each 1 oz.; cloves, mace and nutmegs of each half an ounce; beat the spice with a large spoonful of mustard seed; strew this between every layer of walnuts, and pour your liquor boiling hot upon them three or four times, or oftener if you see occasion. Be sure to keep them close stopped. A spoonful of this pickle is good in fish or any savoury sauce. Three or four cloves of garlic do well if you do not dislike the taste.

From a Recipe Book of 1714

## **TOMATO PRESERVE**

Peel and cook 2 lbs. of ripe tomatoes in a little butter until tender; then add 1 lb. of brown sugar, 2 gills of vinegar, 1 teaspoonful each of cinnamon, cloves, and salt. Let all these simmer 2 hours. When cold, put in jars and seal down. This is delicious when eaten with hot or cold meat.

Miss C. D. Thornton, 170 Dewsbury Road, Wakefield.

## **GREEN TOMATO PICKLE.**

For 10 lbs. of green tomatoes, slice and sprinkle with salt and let stay all night. Next morning drain from salt and put in a stew pan with 2 quarts of vinegar, 2 lbs. brown sugar, 1 lb. shredded onions, teaspoonful cayenne,  $\frac{1}{4}$  oz. whole pepper,  $\frac{1}{4}$  oz. ground cinnamon.  $\frac{1}{4}$  oz. ground cloves. Simmer until quite tender. Put in jars and cover when cold.

Mrs. EASTWOOD, Fern Cliffe, Newstead Road, Wakefield.

## **MARROW PICKLE.**

4 lbs. of marrow (cover with salt), stand overnight and then pour liquid off, 2 doz. small onions cut fine,  $1\frac{1}{2}$  ozs. of mustard, 1 oz.

ground ginger, 1 lb. brown sugar, 3 pints vinegar, 8 cayenne pods, 4 cloves. Boil all the ingredients, before adding the marrow, 10 minutes. Then boil all 20 minutes.

Mrs. LOUIE DAWSON, Willow Terrace, Horbury.

## TO PICKLE CODLINS LIKE MANGOES.

Make a brine of salt and water strong enough to bear an egg, into which put half a hundred of the fairest and largest codlins you can get; they must be full grown, but not full ripe, let them lie in this brine nine or ten days, shifting the pickle every other day, then dry them and very carefully scoop out the core. Take out the stalks so whole as they may fit in again, and you may leave the eye in if you do not put your scoop quite through; fill it in the room of the core, with ginger sliced thin, and cut short, a clove of garlick, and whole mustard seed, as much as it will hold. Put in the piece and tie it up tight. Make your pickle of as much white wine vinegar as will cover them, with sliced ginger, cloves of garlick and whole mustard seed. Pour this pickle boiling hot upon them every other day for a fortnight or three weeks. Stone jars are best for all sorts of pickle; and this is as good a way as any for a middling large cucumber; only do not cut them to put the garlick and mustard-seed in, for they keep much longer and eat much crisper if you let them be whole. But neither cucumber, peaches, nor melons are comparable to codlins for imitating the right mangoe.

From a Recipe Book of 1714.

## TO PICKLE COLLY FLOWERS.

Take the closest and whitest Colly Flowers, pick 'em clean, and ab't a finger length from the stalk and boyle 'em a quarter of an hour in a cloth with milk and water, then take 'em out and let 'em coole. Boyle as much white Wine Vinegar with some cloves mace and Nutmeg (quarter'd) and a little white pepper as much as will cover 'em two inches deep, let it cool and then put it upon the Colly Flowers cover 'em up and in 3 days they'll be fit for use.

From a Book of Old Recipes.

## MARROW PICKLE.

Peel, and cut into small pieces, 8 lbs of marrow. Cover with salt and let stand 24 hours. Drain off the moisture and add 2 ozs. ground ginger, 3 ozs of mustard, 1 oz. of turmeric, 1/2 lb. of loaf sugar, 2 lbs. of eschalots, 18 chillies, and 6 cloves, 3 quarts of vinegar. Boil all together slowly until quite tender, and when cold it is ready for use.

Mrs. G. TRIGG, The Gardens, Springfield, Gomersal, near Leeds.

## MARROW PICKLE.

6 lbs. vegetable marrow (when peeled and cored), 1/2 lb. chopped onions, 2 quarts vinegar, 1/2 lb. sugar, 1 oz. turmeric, cayenne pepper,



1/2 teaspoonful. Cut marrow into small pieces. Put it into a strainer over-night and strew over a little salt. Boil vinegar with the remainder of the ingredients for 10 minutes, then put in the marrow and boil until tender.

Mrs. FLORENCE E. TURNER, 37, Westgate, Wakefield.

## VEGETABLE MARROW PICKLE.

Peel 4 lbs. of small onions, and 4 lbs. marrow which cut up (the marrow) into small pieces; sprinkle with salt and leave overnight; then drain and add 1/2 lb. moist sugar, 2 oz. ground ginger, 1 oz. turmeric, 1 oz. mustard seed, 1/2 teaspoonful of cayenne pepper, 2 quarts of vinegar. Boil all together for about 1 an hour gently.

Mrs. J. H. LETHBRIDGE MEW.

## PICKLED PLUMS (VICTORIAS).

2 lbs. of plums, 2 lbs. of lump sugar, 1 gill of vinegar, 1/2 a cinnamon stick, 7 cloves. Boil the sugar and vinegar, cloves, and cinnamon, for 7 minutes, then add plums and boil all together for another 7 minutes.

Mrs M. GAMBLES, 32, Smalewell Road, Pudsey, near Leeds.

## PICKLED PLUMS

3 lbs. victorias or damsons, 3 lbs. fine white sugar, 1 pint best malt vinegar,  $\frac{1}{40}$  oz. of cinnamon and cloves. Choose sound ripe fruit, prick, and lay in a stone jar. Boil sugar, spices, and vinegar until all is dissolved, and whilst boiling pour onto plums. Set aside and stir once each week for six weeks, when the pickle will be ready for use. Stir with a wooden spoon so as not to break the plums.

Mrs. BATTY, Burton Street, Wakefield.

## PICKLE MUSTARD

1 Cauliflower, 1 cucumber, 2 lbs. of onions (small), 2 quarts of vinegar,  $\frac{1}{2}$  lb. of mustard, 1d. worth of turmeric, 2 ozs. of root ginger, 2 ozs. pickling spice,  $\frac{1}{4}$  lb. of sugar, a few cayenne pods. Cut the vegetables into small pieces, salt them over-night. Boil the vinegar and spices together. Strain. Mix mustard, sugar, and turmeric with a little cold vinegar, then boil all together 10 minutes.

Mrs. C. H. MOORHOUSE, Highfield, Horbury.

## FRENCH PICKLE

To every 1 lb. of marrow add  $\frac{1}{4}$  lb. of onions,  $\frac{1}{2}$  lb. of apples, 2 ozs. mixed spice,  $\frac{1}{4}$  lb. sugar. Cut the marrow into squares, strew with

salt over-night. Next morning, strain, boil all together for  $\frac{1}{2}$  an hour, with vinegar to cover. Mix in with 1 tablespoon of mustard, 1d. worth of turmeric powder, and with a little cold vinegar, stir in. When cold it is ready for use.

Mrs. GARNER, 107, Westfield Road, Horbury.

## RASPBERRY PRESERVE (NOT BOILED)

To every 1 lb. of fruit, allow  $1\frac{1}{4}$  lbs. of lump sugar and a teacupful of water, boil to a syrup (sugar and water). Beat the fruit to a pulp in a bowl, stir in the syrup, put the pan over a slow fire till it is thoroughly heated, stirring all the time; take off the fire to cool; not to boil or even simmer, but just to heat through. Pour into jars and cover.

Mrs. C. HEAP, Caldershaw, Rochdale.

## Raspberries

To one pint of fruit, which must be very dry, add 1 lb. of lump sugar. Beat the fruit with a silver fork till very fine, then add the sugar and mix well. Put in a jar and cover closely and keep in a cool dry place.

Mrs. C. HEAP, Caldershaw, Rochdale.

## Raspberry Jam

To every 1 lb. of fruit allow 1 lb. of moist sugar. Warm the sugar on a dish in the oven and make it hot, and the fruit in the pan hot, and mix them. Bring to the boil on the fire for about 5 minutes.

Mrs. P. NAYLOR, Stoneroyd, Horbury

## RHUBARB AND FIG JAM OR APRICOT

1 lb. of figs or apricots (dried), 4 lbs. rhubarb,  $\frac{3}{4}$  lb. preserving sugar.

## RELISH

$\frac{1}{2}$  oz. of cloves  $\frac{1}{4}$  oz. of cayenne pods, 1 oz. peppercorns, 4 ozs. salt, 8 ozs. moist sugar, 1d. burnt sugar. Put above ingredients in a pint of water and two quarts of vinegar. Boil 15 minute. Thicken with 4 tablespoons of flour. Strain, when cold it is ready for use.

Mrs. G. PEACE, Bridge Road, Horbury Bridge

## RELISH

1/2 oz. of cloves, 1/2 oz. of cayenne pods, 1 oz. of peppercorns, 2d. of burnt sugar. Put them in a pan with 1/2 a pint of vinegar, 3 ozs. of salt, 1/2 lb. of moist sugar. Let all boil together for 2 or 3 minutes, then strain off and it is ready for use. 2 tablespoonfuls of flour to thicken, if desired.

Mrs. H. WILBY, 3, Manor Lane, Shipley, Bradford.

## SAUCE

2 quarts of vinegar, 1 1/2 pints of water, 1 oz. peppercorns, 1/2 oz. of cloves, 1/4 oz. of cayenne pods, 4 oz. sugar, 4 tablespoonfuls of mustard, 3 tablespoonfuls of flour, 1d. burnt sugar. Put vinegar, water, peppercorns, cloves, pods, and sugar into a saucepan and boil for 20 minutes; then mix flour and mustard into a paste with water, add to the other ingredients, and boil again for three minutes. Then bottle when cool.

Mrs. SHIPLEY, 5, Providence Place, Thornes Lane, Wakefield.

## VEGETABLE MARROW JAM

4 lbs. of marrow (after being pared and the seeds taken out), the juice of one lemon, 3 lbs. of lump sugar, 1 1/2 ozs. of bruised ginger (tie

ginger in bag). Boil 2 or 3 hours. When done add a wineglassful of whisky.

Mrs. JAGGER. Greatfield, Ossett.

## VEGETABLE MARROW JAM

To every 4 lbs. pf marrow take 3 lbs. of sugar, 3 good-sized lemons, 1/2 lb. butter. Peel and cut marrows and steam until quite soft. Put into a pan with the sugar and boil 40 minutes. Then add butter, lemon juice, and grated rind, and boil for 20 minutes more. Stir well while boiling. This jam is an excellent substitute for lemon cheese.

Miss THOMPSON, 41, Jacob's Well Lane, Wakefield.

# Wines, &c.

## HOME-BREWED ALE

2 lbs. highly col. malt, 1 oz, hops, 1 lb. lump-sugar,  $\frac{1}{2}$ d. worth of brewer's yeast, piece of toast. Put the malt into a bowl with 15 pints of boiling water. Let it stand 3 hours, then strain into the copper, and boil half an hour, with the hops and sugar added, then allow to cool. Add yeast on toast and work over-night. Next morning skim the yeast off, strain through a hop sieve till clear and bottle.

Mr. PERFECT.

## TO MAKE BIRCH WINE

In March bore a hole in a tree, and put in a faucet, and it will run two or three days together without hurting the tree, then put in a pin to stop it, and the next year you may draw as much from the same hole; put to every gallon of the liquor a quart of good honey, and stir it well together, boil it an hour, scum it well and put in a few cloves and a piece of lemon peel; when 'tis almost cold put to it so much ale-yeast as will make it work like a new ale, and when the yeast begins

to settle, put it in a runlet that will just hold it; so let it stand six weeks or longer if you please; then bottle it and in a month you may drink it. It will keep a year or two. You may make it with sugar, two pounds to a gallon, or something more, if you keep it long. This is admirably wholesome, as well as pleasant, an opener of obstructions, good against the phthisick, and good against the spleen and scurvey; a remedy for the stone, it will abate heat in a fever or thrush, and has been given with good success.

From a Recipe Book of 1736

## **TO MAKE ENGLISH CHAMPAGNE OR FINE CURRANT WINE.**

Take three gallons of water, nine pounds of Lisbon sutanas; boil the water and sugar half an hour, scum it clean, then have 1 gallon of currants picked, but not bruised, pour the liquor boiling hot over them, and when cold work it with half a pint of balm two days, pour it through a flannel or sieve, then put it into a barrel fit for it, with  $\frac{1}{2}$  an ounce of isinglass well bruised; when it has done working, stop it close for a month, thou bottle it, and in every bottle put a very small lump of double-refined sugar. This is excellent wine and has a beautiful colour.

From a Recipe Book of 1736.



## CURACAO.

6 Seville oranges, 2<sup>1</sup>/<sub>2</sub> lemons, 1<sup>1</sup>/<sub>2</sub> lbs. white lump sugar (cane), 3 bottles best unsweetened gin. Peel the oranges and lemons very thin. Put peel, sugar, and gin into a stone jar. Shake up each day for 14 days, then strain and bottle.

Mrs. H. HALL, 10, South Parade, Wakefield.

## COWSLIP WINE.

For 2 gallons. -9 quarts of cowslips, 9 lbs. of white sugar (granulated), 10 oranges, 2 lemons, 1/2 oz. whole ginger, 9 quarts water. Peel oranges and lemons (taking off pith) and cut up in pieces, including peel; bruise ginger and put into a piece of muslin. Put all into a milk bowl and pour boiling water on to above, stir until sugar dissolves, and let it stand 5 days, stirring each day. Then strain and put into large stone bottles. Then allow it to work. When finished working, cork down.

Mrs. G. H. H. NEAL Sunroyd Hill Farm, Horbury, Wakefield.

## COWSLIP WINE

4 pints of peeps (flowers pulled from stalks when quite full blown), 4 pints of water, 2 lbs. of sugar, 1 lemon. Boil lemon 20 minutes, then

add sugar and rest of water and put over peeps in stone jar. When new-milk warm, add a tablespoonful of yeast and let it stand 3 weeks, stirring every day. Strain and bottle, adding a little spirit.

Mrs. J. HANLEY, CROSS Hill, Hemsworth.

## DANDELION WINE.

3 pints of dandelion flowers to 4 pints of water. Pour the water over the flowers. Let it stand for 6 days. Strain through muslin. Then boil the liquor for  $\frac{1}{2}$  an hour, with 2 lbs. of Demerara sugar, 1 lemon, 1 sweet orange and 1 bitter one. Put in a cask or  $\frac{1}{2}$  gallon bottles for 6 months, then bottle off.

Miss A. WHITAKER, 6, Graham Terrace, Wakefield.

## DAMSON WINE.

To every gallon of water put 2 and a  $\frac{1}{2}$  pounds of sugar, which you must boil and scum three quarters of an hour; and to every gallon put five pints of damsons, stoned; let them boil till 'tis of a fine colour, then strain it through a fine sieve; work it in an open vessel three or four days, then pour it off the lees, and let it work in that vessel as long as it will; then stop it up for six or eight months, when, if fine, you may bottle it. Keep it a year or two in bottles.

From a Recipe Book of 1714.

## ELDER FLOWER WINE.

Put twelve gallons of water, put 30 pounds of single loaf sugar, boil it till 2 gallons be wasted, scumming it well; let it stand till it be as cool as wort, then put 2 or 3 spoonfuls of yeast; when it works put in 2 quarts of blossoms picked from the stalks, stirring it every day till it has done working, which will not be under 5 or 6 days; then strain it, and put it into the vessel; after the bottle is stopped down let it stand 2 months and then, if fine, bottle it.

From a Recipe Book of 1714.

## ELDERBERRY SYRUP.

Pick berries when quite ripe from the stalks, put them into a broad deep earthenware jar, add  $\frac{1}{2}$  pint of water to each quart of berries, cover them and set in the oven till they are stewed enough to extract the juice; then strain through a hair sieve or cloth. To each 1 pint of juice allow 1 lb. of sugar; to every 2 quarts allow 1 oz. ginger, 1 doz. cloves and a stick of cinnamon, bruised. Boil  $\frac{1}{2}$  an hour. Strain, and when cold, fill bottles to neck, cork closely and keep in a cool dry place.

Mrs. WILSON

## GINGER WINE

5 drams of essence of ginger, 3 drams of capsicums, 1 oz. of burnt sugar,  $\frac{3}{4}$  oz. tartaric acid, 4 quarts of boiling water, 3 lbs. of loaf sugar. Mix all together. Let it stand, then bottle.

Miss H. WHITE, 4, York Street, Wakefield.

## GINGER WINE.

$\frac{1}{2}$  oz. essence of ginger,  $\frac{1}{2}$  oz. tartaric acid,  $\frac{1}{4}$  oz. essence of cayenne,  $\frac{1}{4}$  oz. essence of raspberry, 1d. burnt sugar, 3 lbs. lump sugar, 10 pints boiling water. Bottle when cold.

Miss NELLIE BROOKS, "High Lea", Vicar Lane, Ossett

## GINGER WINE.

2 lbs. of lump sugar, 2 drams tincture of cayenne, 2 drams of ginger, 6 pints of boiling water. Bottle when cold.

Mrs. C. RAISTRICK, 11, South View, New Scarboro', Yeadon, near  
Leeds.

## GINGER BEER.

3 ozs. whole ginger (crushed), 1 oz. cream of tartar, 4 lbs. loaf sugar, 4 lemons (cut up). Put in a large pan and pour over boiling water, when almost cold add 1 oz. of yeast, to be put on a round of toast, and let it stand for 16 hours. Strain and bottle. Ready for use in 2 days. 4 gallons.

Miss MABEL WINTOUR, High Hoyland, Barnsley.

## GINGER BEER.

3 lbs. loaf sugar, 1½ oz. bruised ginger, 2 ozs. cream of tartar, the peel and juice of 3 lemons, 2 gallons of boiling water, brewer's yeast. Put ingredients into a large bowl; pour over the boiling water, stir well; when cool stir in about 1 gill of brewer's yeast and let work 2 days, skimming as the yeast rises. Then bottle and it is ready for use.

Miss BLACKBURN, Flockton Grange, near Wakefield.

## ORANGE WINE.

6 oranges, 2 lemons, 4 lbs. of lump sugar, 4 quarts of cold water. Slice oranges and lemons into the bowl, and cover with the cold water.

Let it stand for 5 days, stirring each day, then strain it and put the sugar in. Stir again each day for 5 days, then skim and strain through muslin. Bottle it, but do not cork it tightly for a week or two. This is excellent and very little trouble. I have some now that I made 2 years since.

Mrs C. RAISTRICK, 11, South View, New Scarboro', Yeadon, near Leeds

## **RHUBARB WINE.**

Cut 5 lbs. of rhubarb into thin slices, add 1 gallon of water and let it stand 10 or 12 days. Squeeze out the rhubarb, then add 4 lbs. of coarse sugar, 2 sliced lemons and 1/2 lb. isinglass, and let it stand for 5 days. Cork the barrel well up for about 6 months, then if preferred it can be put into bottles and sealed up tight. This is a very old and fine recipe.

Mrs Hudson, Westroyd, Pudsey, near Leeds.

## **RHUBARB WINE.**

Take 5 lbs. of rhubarb cut into small pieces, add 1 gallon of cold water and put into a tub for 8 or 9 days, stirring it well 2 or 3 times a day. Strain, and to every gallon add 4 lbs. lump sugar, and the juice and 1/2 the rind of a lemon. Put it into a cask with 1 oz. isinglass dissolved in a little of the liquor. A gill of brandy may be added; bung the cask closely for a month and bottle in 10 or 12 months, put a little brandy in each bottle. A very good recipe.

Mrs. ROWLEY, " Highfield," Flockton, near Wakefield.

## HOME-BREWED STOUT.

1 lb. of porter malt, 1 lb. ordinary malt, 4 ozs. of hops, 2 lbs. of Demerara sugar, 1d. worth of brewer's yeast, piece of toast. Put hops and malt into a muslin bag, tie up and place in a copper, add  $4\frac{1}{2}$  gallons of cold water, and allow it to boil  $\frac{3}{4}$  of an hour, then take out the bag and add 2 lbs. Demerara sugar, then boil 1 an hour longer, then pour out into bowls to cool. When cool add 1d. worth of brewer's yeast on toast, and work over-night. Next morning skim the yeast off, strain through a hop sieve till clear, and bottle.

## SLOE CORDIAL.

Fill two-thirds of a tonic bottle with sloe well pricked, and the remaining one-third with lump sugar, then pour in as much gin as the bottle will hold. Shake well every day and in about 6 weeks' time pour off this gin (leaving the sloes) and you will have a delicious cordial.

Miss MABEL WINTOUR, High Hoyland, Barnsley.

## HOME-MADE WINE.

2 lbs. brown sugar, 2 gallons boiling water, 2 lbs. treacle, 2 ozs. cream of tartar, 2 ozs. ginger. Place in a keg add 1 pint of yeast. Bung tightly, let it stand 24 hours. Bottle off. Allow wine to stand 10 days, when it should be bright and sparkling.

Mrs. BAGNALL, Green Lane Cottage, Horbury Junction.



# Toffees, &c.

## CHOCOLATE MERINGUES.

Whip firmly the whites of 3 eggs, and 1 lb. of powdered sugar. Grate 2½ bars of good chocolate, add them little by little to the mixture. With a teaspoon make small heaps on a greased paper and cook the meringue in a moderate oven.

Mr. A. METCALF, Croft House, Ossett.

## PEPPERMINT CREAM.

1 lb. icing sugar, the white of 1 egg, 2 or 3 teaspoonfuls of cream, essence of peppermint to taste, a few drops of white wine vinegar. Mix all together, make into shapes, leave until set. Then eat, the faster the better.

Mrs. W. ILLINGWORTH, Bridle Villa, Ossett.

## PRAWLINS OR FRIED ALMONDS.

Take a pound of the best Jordan Almonds. Rub them very clean from the dust, take their weight in loaf sugar, wet it with orange flower water, and boil it to a syrup; then throw the almonds into it, and boil them to a candy, constantly stirring till they are dry; then put them into a dish, and take away the loose bits and knobs that will be about them; put the almonds again into the preserving pan and set them on a slow fire till some of their oil comes from them into the bottom of the pan.

From a Recipe Book of 1714.

## TOFFEE.

1/2 lb. margarine, 1 lb. Demerara sugar, 1 lb. treacle (light), pinch of cream of tartar. Boil quickly 10 minutes, stirring all the time.

Mrs. Lumb, Well Cottage, Newton, near Wakefield.

## TOFFEE.

2 ozs. butter, 3/4 lb. of sugar 1/2 lb. treacle, 1 tablespoonful water. Put all the ingredients into a brass pan and stir well. Boil gently for 20 minutes on a slow fire and then pour off into a well-greased tin.

Mrs. ELEY, The Parsonage, Staincross, Barnsley.

## EVERTON TOFFEE.

1 lb. sugar, 1/2 lb. butter, 1 breakfastcup of water, 1 tablespoonful of vinegar.

M. A. FEARNSIDE, Laurelhurst, Ossett.

## CARAMEL TOFFEE.

3 ozs. of butter, 1 breakfastcup of sugar, 1 tablespoonful of treacle, 5 1/2d. tin of Swiss milk. Melt the butter, then add sugar and treacle, bring to the boil, then add milk and teaspoonful of vanilla. Boil about 20 minutes.

Mrs. E. LANGLEY, Kent Villas, Ossett.

## RUSSIAN TOFFEE.

1 tin condensed milk (small) 1 1/2 lbs. of loaf sugar, or fine, 1/4 lb. butter or margarine, 1 tumbler milk, 1 teaspoonful vanilla essence. Place sugar, milk and butter in a pan, add condensed milk and stir until brown. Remove from fire and stir until slightly cool, then add essence. Pour into a buttered tin and when almost cold, cut into squares.

Mrs. BALDWIN, "Christbrooke," Benton Hill, Horbury.

## SWISS MILK TOFFEE.

1/2 lb. Demerara sugar, 2 ozs. butter, 1/2 pint tin Swiss milk, lemon juice. Melt the butter in a pan, add sugar, cook and stir all the time until the sugar is quite dissolved and smooth, add Swiss milk, stirring all the time. Cook until the mixture sets when dropped into cold water. Add lemon juice, if liked, just before the toffee is finished. Turn out on to a well-greased tin and allow to cool till set.

Miss K. D. HIRST, Newtonhurst, Chapeltown Road, Leeds.

## TURKISH DELIGHT.

1 lb. loaf sugar, 1 oz. gelatine, 1 pint of cold water. Soak the gelatine in half the water until dissolved. Put the sugar in the rest of the water in a pan. When sugar is melted add gelatine and boil together 20 minutes. Remove from the fire and pour into two buttered soup plates. Any flavouring may be added, also coloured pink. When cold, turn out and cut into squares and roll each square in icing sugar.

Mrs. WESTMORLAND, Park Avenue, Denby Dale Road, Wakefield.

## MILK TOFFEE.

1 lb. of Demerara sugar, 2 ozs. butter, 1/2 cupful of milk. Melt the butter, sugar and milk, and boil for 20 minutes. Do not stir when

boiling. When done pour into a shallow tin. Cost about 6d.

Miss DEWS, Hall Cliff Farm, Horbury, Wakefield.



# Household Hints.

## ARTIFICIAL SEA WATER.

Artificial sea, water made by dissolving 14 lbs. of common salt in 1 hogshead of hot water.

Dr. Ingham, October 2nd, 1804. From a Book of Old Recipes.

## BAKING POWDER.

8 ozs. ground rice, 4 ozs. carbonate of soda, 3 ozs. tartaric acid. Mix very carefully with no lumps.

## A GOOD BRASS POLISH.

Mix one eggcupful of ammonia and one eggcupful of turpentine with a 2d. tin of Globe metal polish which has been previously melted. Bottle, and keep well corked.

Mrs. ROBERTSHAW, Horbury Bridge Vicarage.

## FOR COUGHS OR COLDS.

1 gill vinegar,  $\frac{1}{2}$  lb. treacle, 1 tablespoonful Paregoric added when cool.

Miss MABEL WINTOUR, High Royland, Barnsley.

## COUGH MIXTURE.

2 ozs. best Spanish licorice in 1 pint of water, simmered together for  $1\frac{1}{2}$  hours. Add 1 lb. of treacle, 1d. oil of aniseed, 1d. of peppermint, 1d. of panegoric, 1d. laudanum. Mix well together and bottle. This is excellent and will keep a long time.

Miss EDNA WEBSTER, Flockton, near Wakefield.

## COUGH REMEDY.

$\frac{1}{2}$  oz. marshmallow root,  $\frac{1}{2}$  oz. licorice root, both shredded fine. Boil in  $1\frac{1}{2}$  pints of water till reduced to a pint. Strain, sweeten to taste with sugar candy. Take  $\frac{1}{4}$  of a teacupful in same quantity of milk, 3 times a day, particularly fasting and last thing before going to bed.



## A GOOD MIXTURE FOR COLDS.

1 lb. malt, 1 quart boiling water, 1 lb. brown sugar, 3d. honey, 3d. cod liver oil. Put malt in a dish, pour over 1 quart of boiling water, cover and let stand, 3 hours. Then strain into a saucepan and add sugar. Boil down to 1 pint, add honey. Simmer gently until the mixture stiffens a little. Pour into a dish and when cool, add oil, and bottle. It is then ready for use.

Miss ALICE CRAWSHAW, Thomas Street, Heckmondwike.

## COUGH MIXTURE.

1 dram of ipecacuanha wine, 2 drams of spirit of ether, 1 oz. glycerine, 1 dram of chlorodyne, 2 ozs. honey, 6 ozs. water.

## EMULSION.

12 ozs. cod liver oil, 6 ozs. glycerine, 11/2 gills of lime water, 3 teaspoonfuls of essence of almonds, 6d. tin of Swiss milk. Mix them well together for 20 minutes.

Mrs. CLAYTON, Rycroft Street, Ossett.

## FRUIT SALTS.

4 ozs. castor sugar, 2 ozs. Epsom salts, 2 ozs. carbonate of soda, 2 ozs. tartaric acid, 2 ozs. citrate of magnesia. This is very cheap and costs about 5d.

G. E. GREEN, 3, Clement Street, Dewsbury Road, Wakefield.

## FOR WORMWOOD IN FURNITURE,

Dissolve 1d. block camphor in  $\frac{1}{2}$  pint of petrol. Add  $\frac{1}{2}$  pint linseed oil.

Miss MABEL WINTOUR, High Hoyland, Barnsley.

## FURNITURE POLISH.

2 ozs. beeswax,  $\frac{1}{2}$  oz. white wax, 1 oz. Castile soap, 1 gill of turpentine, 1 gill of water. Soak wax in turpentine, and the soap in water, let stand 12 hours, and then mix together.

Miss MABEL WINTOUR, High Hoyland, Barnsley.

## LAVENDER WATER.

To one pint of Spirits of Wine,  $\frac{3}{4}$  of an oz. of Oil of Lavender,  $\frac{1}{4}$  oz. of Oil of Ambergris,  $\frac{1}{4}$  oz. of Essence of Lemon. If the spirits of Wine be particularly strong, the quantities of other articles may be rather increased.

From a Book of Old Recipes.

## MOTH POWDER.

$1\frac{1}{2}$  ozs. powdered camphor, 1 oz. of black pepper,  $\frac{1}{2}$  oz. of bitter apple, 3 ozs. of cedar dust; mix all well, and shake among furs or cloth clothing.

A FRIEND.

## LITTLE TIPS YOU MAY NOT HAVE HEARD BEFORE.

If too much salt has been put into soup, add a few slices of raw potato to the soup, and cook for a few minutes longer. The potato will absorb the salt without flavouring the soup in any way.

When turning out a hot pudding, wrap a cold cloth round the basin or mould, and the pudding will not break. If the pudding is cold, wrap a hot cloth round the basin. A hot cloth should be wrapped round a mould containing jelly.

Mrs. WILLIAM BOOTH, Walkley Lane, Heckmondwike.

## **OINTMENT FOR SORES.**

1d. eucalyptus oil, 1d. oil of swallows, 1d. beeswax, 1d. vaseline.

Mr. W. E. STEPHENSON, Sunny Bank House, Wakefield Road,  
Ossett.

## **RECIPE FOR CLEANING PAINT.**

Bring 1 lb. of glue, 2 lbs. of soda, and a gallon of water, nearly to the boil; cool and bottle. Add a gill to each bucket of water, and wash in the ordinary way.

Miss ROBERTSHAW, Brookfield, Bury Old Road, Manchester, N.

## **REMEDY FOR RUSTY IRONS.**

Rusty irons can be made as smooth as glass by tying a lump of beeswax in a piece of rag, and when the irons are hot rubbing them first on the

waxed cloth, and then with a cloth sprinkled with salt.

Mrs. ANNIE ELEY, The Villas, Snydale.

## **TO PREVENT SEA SICKNESS.**

A small bag of saffron wore on the Stomack, when going to take a Sea Voyage. Gen: Evg: Post, 5 Mo: 1818.

From a Book of Old Recipes.

## **TO PREVENT MILK TASTING OF TURNIPS.**

Dissolve 2 ozs. of saltpetre in a quart of boiling water, and when the water becomes cold put into a bottle for use. Mix as much of the liquor as a teacup will contain with ten or twelve quarts of milk, as soon as it is taken from the cow, and whilst it continues warm, and the taste of turnips will be discharged both from the milk and from the butter made of it.

From a Book of Old Recipes.

## **TO MAKE YEAST WHEN VERY SCARCE.**

Boil 1 lb. of good flour, a  $\frac{1}{4}$  lb. of brown sugar, and a little salt in 2 gallons of for an hour. When milk warm, bottle it, and cork it close.

It will be fit for use in 24 hours. One pint of this will be sufficient for 18 lbs. of bread.

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## **TWO GOOD HINTS.**

When making sweet sauce for pudding, you will find it much easier to mix if the sugar is added to the flour before the milk. If mustard is mixed with a little milk and a pinch of salt instead of with water, it brings the flavour out better and keeps its colour much longer when it is put into the castor.

Mrs. COLLINSON, 13, Victoria Place, Brunswick Street, Wakefield.

## **TO REMOVE MUD STAINS.**

Potato water is excellent for removing mud stains from clothes.

## **TO GET STOPPER OUT OF BOTTLE WHEN STUCK.**

Hold the bottle over a lighted candle all round neck. Gradually, or it might crack neck. It will soon come out.

## TO REMOVE PAINT STAINS ON CLOTHES.

Paint stains on clothing can be removed by taking equal parts of ammonia and spirits of turpentine and saturating the spot with it two or three times. Wash out in warm soapy water.

Mrs. ANNIE ELEY. The Villas, Snydale.

## TO REMOVE GREASE SPOTS.

Grease spots may be removed with warm beer.

## TO PREVENT FRUIT FALLING IN CAKES.

In making currant or sultana cakes the fruit sometimes falls to the bottom of the cake, causing it to become heavy and unpalatable. This may be attributed to the fact that the cake mixture was too liquid, a frequent occurrence when milk is used without the addition of one or more eggs. Baking at too low a temperature will also tend to the same result, the butter dissolving before the beat required to burst the starch granules of the flour has been reached.

## TO PREVENT FRUIT PIES OVERFLOWING.

If the juice runs out of a fruit pie top, the dish should be tapped gently against the side of the oven; a good plan is to insert a tiny white paper funnel in the middle of the cast, to prevent the juices from overflowing.

Miss EDITH MILLS, Bond Terrace, Sharlston.

## VINEGAR TO PREVENT INFECTION.

Take rue, wormwood, sage, lavender, mint and rosemary, of each one handful; put them all together, with a gallon of the best vinegar, into a stone jar covered over with paste and let them stand within the warmth of the fire to infuse for eight days; then strain them off, and to every quart bottle put three quarters of an ounce of camphire. Let the camphire be dissolved before it is put into the bottles. Rub the temples and loins with this preparation before going out in the morning., wash the mouth, snuff up some of it into the nostrils and carry a piece of sponge that has been dipt in it to smell to pretty often.

York Chronicle. From a Book of Old Recipes.