

500 Amazing Recipes Cookbook Free Download

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Salads

I began converting my favorite vegetable, rice, and dessert recipes and documenting the results on my personal blog. I started to get a lot of comments from readers who were excited to find recipes like, tried them, and wanted more. If you are the sort of cook who likes to experiment, you may find that once you understand why cooking works as it does, you can improvise.

Birthday Corn Salad

2 cups dried black beans, cooked and cooled
1 ripe tomato, chopped
One-quarter yellow onion, finely chopped
1 green bell pepper, stemmed, seeded, and finely chopped
1 cup fresh corn kernels (about 2 medium ears)
1 teaspoon salt
Chopped fresh cilantro leaves

Stir together the beans, tomato, onion, bell pepper, corn, and salt in a large bowl. Sprinkle with cilantro and stir once more.

Birthday egg salad

2 eggs per person
1 T creme fraiche or mayonnaise per egg—or more if you like
dill or parsley, finely chopped
a few scallions or chives, finely chopped
a few capers
sprinkle of Champagne vinegar or white wine vinegar
salt and pepper

Boil eggs. In a bowl, chop the eggs roughly with two butter knives or a pastry cutter. Gently mix all the ingredients except the vinegar gently, keeping the eggs in discernible chunks. Season with the vinegar to taste. Proceed cautiously and mix gently.

Oyster Salad.

1 tin of oysters.

1 crisp lettuce.
1 head of celery.
A little mayonnaise or salad-dressing.

Wash the lettuce, and cut it coarsely. Wash, and cut the celery into one-inch lengths, Trim the oysters, and mix them with the salad. Put the mixture into a salad-bowl, and pour over the mayonnaise.

Celery Salad.

2 heads of celery.
1 beetroot.
A plain salad-dressing.

Wash the celery, and cut it into half-inch lengths. Put them in a salad-bowl, and pour the dressing over. Garnish with a border of beetroot.

Cauliflower Salad.

1 boiled cauliflower.
A little mayonnaise or salad-dressing.
Pepper and salt.

Divide the cauliflower into tufts, and remove the green leaves. Place them on a dish, and pour the dressing over them. Garnish with beetroot.

Potato Salad.

Some boiled potatoes.
1 boiled onion.
Some plain salad-dressing.

Slice the potatoes and onion thinly. Lay them on a dish, and pour the dressing over. If preferred, the onion may be omitted.

Apple and Cheese Salad

1/2 cup cream cheese
1 cup chopped pecans
Salt and pepper
Apples, sliced 1/2-inch thick
Lettuce leaves
Creamy salad dressing

Make tiny seasoned cheese balls, center on the apple slices standing on lettuce leaves, and sluice with creamy salad dressing.

Salad Dressing

3/4 a cup of thick cream.
2 tablespoonfuls of vinegar or lemon juice.
1/4 a teaspoonful of salt.

A dash of white pepper and paprica.

Add the seasonings to the cream and beat with a Dover egg-beater until smooth and light. Add a scant fourth a cup of grated horseradish, for a change. The radish should be freshly grated, and added to the cream after it is beaten.

Swedish Salad.

Cut cold cooked fish into small pieces and mix with chopped hard-boiled eggs, a few sliced olives, capers and gherkins. Sprinkle with salt and pepper. Line the salad bowl with crisp lettuce leaves; add the salad and cover with a mayonnaise dressing. Garnish with aspic, cut into dice pieces and serve cold.

Egyptian Salad.

Mix highly seasoned cold cooked rice with some grated onion, chopped parsley and chives; add 2 dozen fine cut French sardines. Put on crisp lettuce leaves in a salad bowl and cover with a mayonnaise dressing. Garnish with thin shreds of red beets, and serve.

Italian Salad.

Cut 1 pound of cooked veal in very small pieces; add 1 herring that has been soaked in milk, 3 cooked potatoes, 2 pickles, 3 boiled beets, 3 apples, 2 stalks of celery, 1 cooked carrot. Pour over a mayonnaise dressing and garnish with sliced hard-boiled eggs, olives and capers.

Vegetable salad

The special point of this dish is that peas, beans, carrots in dice, are all cooked separately and when they are cold they are placed in a large dish without being mixed. Decorate with the hearts of lettuce round the edge and with slices of tomato, and pour over it, or hand with it, a good mayonnaise.

Endive Salad.

Prepare as lettuce salad, first rubbing over the bowl with a clove of garlic cut in halves. A few sprigs of chives, chopped fine, are exceedingly palatable, sprinkled over a lettuce, endive, string-bean, or other bean salad.

Vegetable Salad.

Dress cooked kidney beans, peas, and balls cut from potatoes, each separately with French dressing, to which a few drops of onion juice have been added. Dispose upon a serving-dish and let stand in a cool place an hour or more. Garnish at serving with heart leaves of lettuce.

Nut salad.

Cut fine tender stalks of celery and English walnuts and mix with French dressing. Garnish the centre of the salad and the border of the jelly with tender leaves of lettuce and bits of curled celery.

Asparagus Salad.

Cut cold cooked asparagus into pieces an inch long, mix lightly with cream dressing and serve, in individual portions, on curly lettuce leaves.

Salmon Salad.

Mix cold cooked salmon with mayonnaise, form in a mound and encircle with a wreath of cold cooked asparagus tips dressed with French dressing.

Cauliflower Salad.

Break the cooked cauliflower into its flowerets, dispose in the centre of the serving-dish and surround with a wreath of cooked asparagus tips. Pour over the whole a mayonnaise, a boiled or a cream dressing, and sprinkle with chopped capers or pimentos.

Pea Salad.

Mix the peas with a cream dressing; serve in nests of lettuce; garnish the top of each nest with a little chopped beet, or a fanciful figure cut from a pickled beet or pimento.

Potato Salad.

Mix equal parts of cold cooked peas and potatoes cut in very small cubes; season with salt and pepper, and serve as green-pea salad.

Shrimp Salad

Decorate the sides of a ring mould, chilled, with hard-boiled eggs cut in halves, alternated with hearts of lettuce cut in halves; dip the egg and lettuce in half-set aspic, and they will adhere to the sides of the mould. Then proceed as above.

Sardine Salad.

Lay the sardines upon soft paper, that they may be freed from oil. Scrape off the skin and remove the bones; squeeze over them a little lemon juice. Arrange upon a bed of crisp lettuce leaves, or upon shredded lettuce, and dress with either French or mayonnaise dressing. Garnish with hard-boiled eggs cut in slices.

Chicken Salad.

Use two parts of cold cooked chicken to one part of celery. Marinate and drain the chicken, add the celery, and mix with mayonnaise or boiled dressing. Arrange the salad in nests of lettuce leaves and put a pim-ola in the centre of each nest.

Chestnut Salad.

Prepare the chestnuts as previously directed, using twice as much turkey meat, light or dark, cut into small cubes. Serve with lettuce and French, boiled or mayonnaise dressing, as desired. Marinate and drain the meat before adding the nuts.

Olive Salad.

Cut the meat from a duck in small pieces, and slice pim-olas very thin; use two tablespoonfuls of pim-olas to a cup of meat. Serve on a bed of cress with a French dressing.

Orange Salad.

Slice the oranges lengthwise; use twice as much flesh as fruit. Dress with oil, salt and paprica, and serve on lettuce leaves.

Cherry Salad.

Marinate as many hazelnuts as cherries with plenty of oil, half as much lemon juice as oil, and a little salt, one or two hours. Put a nut in the place of the stone in the cherries. Sprinkle with oil and a very little lemon juice, and serve in lettuce nests.

Chestnut Salad.

Shell and blanch the chestnuts; then boil about fifteen minutes, or until tender; drain and cool. When cool cut into quarters, add an equal quantity of fine-sliced celery, dress with French dressing, and serve on lettuce leaves. Sliced pimentos may be added.

Turquoise Salad.

Mix together equal parts of celery and tart apple cut in match-like pieces, and one or two pimentos cut in similar pieces. Dress with mayonnaise made light with whipped cream.

Watermelon Salad.

Cut a watermelon in two, remove the seeds and break the red part into pieces with a silver fork; put it in layers in a glass dish, sprinkle each layer with sugar and place the dish on ice for 2 hours; when ready to serve pour over S pint claret. If objected to the wine may be omitted.

Peach Salad.

Choose 1 dozen large egg plums, cut them in two and remove the pits; pare and quarter S dozen large, ripe peaches and put them in layers alternately with the plums in a glass dish with 1 cup sugar sprinkled between; place the dish on ice for S hour before serving.

Pear Salad.

Pare and cut into fine slices 4 large, ripe Bartlett pears; pare and cut into quarters S dozen large, ripe peaches; put them with the pears into a glass dish with a layer of whipped cream and sugar between and serve at once.

Peach Salad.

Pare and cut 1 dozen peaches into quarters, put them into a glass dish, sprinkle sugar between and over them and place the dish on ice for S hour before serving.

Banana Salad.

Cut the fruit into slices, put it into a glass dish with sugar sprinkled between, squeeze over some lemon juice and pour over 1 glass claret; place the dish on ice for 1 or 2 hours before serving.

Currant Salad.

Remove the stems from 1 pound currants and wash and drain them; also wash and drain 1 quart raspberries and put them into a glass dish with 1S cups sugar; cover and let them stand for 3 or 4 hours before serving.

Orange Salad.

Remove the skins from 4 bananas and cut the fruit into slices; pare and cut dozen oranges into small pieces and remove the seeds; put oranges and bananas alternately into a glass dish with sugar sprinkled between, set them on ice for 1 hour and then serve.

Cherry Salad.

Remove the pits from 1 pound cherries, sprinkle with sugar and let them stand for 1 hour; then put them with 1 pint ripe strawberries and a little more sugar into a glass dish, set them on ice for 10 minutes and serve.

Lettuce Salad.

Put the prepared lettuce in a dish and pour over some sweet cream to which a little sugar has been added. Some people add a little vinegar and a pinch of salt. Salad prepared with this sauce is often served with large German pancakes.

Asparagus Salad.

Pare and cut into 2 inch lengths 1 bunch asparagus and boil it in salt water till tender; when done drain in a colander and when cold put the asparagus into a salad bowl; dress it either with mayonaise or pepper, salt, oil and vinegar.

Carrot Salad.

Boil the carrots the same as for Carrot Salad and cut them into small dice; put 1 pint fresh green peas in a saucepan, cover with boiling water and add 2 teaspoonfuls sugar.

Salad of Red Cabbage.

Cut the cabbage as fine as possible, put it in a saucepan, pour over boiling water, cover and boil 3 minutes; drain in a colander and when cold dress it with oil, pepper, salt, a small spoonful sugar and some vinegar; the latter should be diluted with water.

Salad Endive.

Take only young and fresh endive; remove the outer leaves, cut the endive into 1 inch pieces and wash and drain it; then dress it with oil, vinegar, pepper and salt, or with mayonaise.

Garnishing Salads.

Grate cocoanut and sprinkle it over the top of salad. Especially nice over chicken, shrimp and fish salads; also on potato, tomato and egg salads. Grated cocoanut lends a handsome appearance to any salad.

Dutch Salad.

Soak 3 Dutch herrings in milk; then cut off the heads and tails and cut herrings into one-half inch pieces. Add 2 apples cut fine, 2 hard-boiled eggs sliced thin, some cooked beets cut fine, some celery and green onions cut into very small pieces. Season and mix together. Pour over some vinaigrette sauce, and sprinkle with chopped gherkins.

Irish Cucumber Salad.

Peel the cucumbers and slice thin; add 1 onion sliced. Sprinkle well with salt; let stand half an hour on ice; press out all the water; sprinkle with white pepper and chopped parsley. Add vinegar mixed with sugar, to taste, and salad oil. Serve at once.

Portugal Salad.

Slice 2 cucumbers, 2 tomatoes, 1 onion and two green peppers. Then sprinkle with 1 chopped clove of garlic, salt and pepper and cover with some thin slices of bread. Pour over all a cup of vinegar and 1/4 cup of olive-oil and serve.

English Chicken Salad.

Mix 1 cup of cold chicken cut fine with 1 cup of chopped celery, 1 cup of cooked chestnuts chopped and 2 green peppers cut fine. Season with salt and pepper. Put on crisp lettuce leaves in the salad bowl; cover with a mayonnaise dressing. Serve cold.

Birthday fish salad

For salad, take either shrimps, lobster or salmon, and after breaking in small pieces, add an equal amount of celery, season with salt and moisten with salad dressing. Serve on lettuce.

French Lettuce Salad

Take the inner lettuce leaves; sprinkle with salt and pepper. Mix the yolks of 2 hard-boiled eggs with 1 tablespoonful of olive-oil and stir all together with 2 tablespoonfuls of white wine vinegar. Serve at once with meats.

Neapolitan Salad.

Cut cold chicken or turkey in small dice pieces; add some cold potatoes, beets and celery, cut fine; sprinkle with chopped hard-boiled eggs, salt and pepper. Line the salad bowl with lettuce leaves; add the salad. Cover with a French mayonnaise dressing. Garnish with capers and beets.

Swiss Beet Salad.

Boil red beets until tender; skin and cut into thin slices. Sprinkle with salt, whole pepper, whole cloves, 2 bay-leaves and mix with wine vinegar.

Birthday green pepper salad

Take sweet green peppers, cut a slice from the top, remove seeds, and fill with either the mixed vegetables or diced cucumbers, covered with French dressing. Serve on lettuce.

Belgian Potato Salad.

Slice cold boiled potatoes very thin and mix with chopped celery and onion; season with salt and pepper. Then mix the yolks of 2 hard-boiled eggs with 1 tablespoonful of olive-oil. Add to the salad with 2 tablespoonfuls of vinegar. Sprinkle with chopped parsley and serve.

Norwegian Salad.

Cut some pickled herring into pieces and mix with flaked lax, 2 peeled apples and 2 boiled potatoes. Cut into dice pieces; add some chopped shallots and gherkins; sprinkle with finely minced tarragon and chervil, salt and pepper. Cover with a plain salad dressing.

Bavarian Cabbage Salad.

Chop a cabbage with 1 large onion and 2 stalks of celery and 2 peppers; season well with salt and sprinkle with pepper. Heat some vinegar; add a teaspoonful of prepared mustard. Then beat the yolks of 2 eggs with a tablespoonful of sugar; add the hot vinegar slowly to the beaten eggs and mix with the cabbage.

Russian Salad.

Chop 1/2 pound of cold roast veal with 1/4 pound of smoked salmon, 3 sour pickles, 2 sour apples, 1 large onion, some beans and capers and 3 hard-boiled eggs chopped fine. Add some chopped nuts. Season and pour over a mayonnaise dressing. Garnish with sliced beets and olives; serve cold.

Japanese Salad.

Cut some celery, apples and truffles into fine shreds and mix with chrysanthemum flowers; season with salt and pepper. Put in a salad bowl and cover with a mayonnaise dressing. Garnish with chopped hard-boiled eggs and olives.

Birthday vegetable salad

Small quantities of cooked vegetables, such as beets, string beans, asparagus, peas and boiled potatoes, make a nice salad cut into small pieces, laid on lettuce leaves and covered with French dressing. But they must be thoroughly chilled.

The taco salad.

Just combine tablespoons salsa, olive oil, low fat Greek yogurt and chili powder. Serve this dressing with salad made of spinach, celery stalk, scallion black olives corn, and rinsed black-beans. You can choose to add toasted-tortilla into the salad meal.

Soups

For most people in the world, soup serves as a humble economy food, according to the frugal principle of “waste not, want not.” Wealthier households use whole chickens, pork to make the very best stock, while the poor often rely on carcasses and scraps from butchering.

Potato Soup

1 cup potato buds
1/2 cup dry milk

2 beef bouillon
dried parsley and onions.

Boil 4 cups water, mix, bring back to boil and simmer couple of minutes.

Birthday soup

To two pounds of washed and picked sprouts add ten potatoes, two onions, two leeks, salt, pepper. Cook all gently and pass through a sieve. Add at the last moment a sprinkle of chopped chervil.

Sago soup

6 ozs. sago
2 qts. stock
juice of 1 lemon.

Wash the sago and soak it for 1 hour. Put it in a saucepan with the lemon juice and stock, and stew for 1 hour.

Tomato soup

1 qt. water or white stock, 1 lb. tomatoes.

Slice the tomatoes, and simmer very gently in the water until tender. Rub through a sieve. Boil up and serve.

German Iced Beer Soup.

Take one quart of fresh beer. Sweeten to taste and flavor with a pinch of cinnamon and nutmeg. Slice a lemon very thin and put in the beer. Let get very cold on ice and serve with sponge-cake.

German Cherry Soup.

Boil 1 quart of cherries until soft; sweeten to taste. Add some grated lemon peel, some cinnamon, 1 bottle of red wine and 2 bottles of water. Serve ice-cold with macaroons.

German Lentil Soup.

To 1 gallon of soup stock, add 1 quart of lentils. Let boil until lentils are soft, with 1 sliced onion. Then add some small sausages. Let boil five minutes. Season to taste and serve the soup with the sausages and croutons fried in butter.

Hungarian Chicken Soup.

Boil a large chicken in 3 quarts of water; season with salt, sage and pepper; add 1 onion chopped and cook until tender. Remove the chicken and chop it fine; then add to the soup with the yolks of 3 well-beaten eggs; let all get very hot. Sprinkle with chopped parsley and serve at once.

Russian National Soup.

Chop and fry all kinds of vegetables until tender. Make a highly-seasoned beef broth; add the fried vegetables, 2 boiled beets chopped fine, some chopped ham, 1/4 teaspoonful of fennel seed, 2

sprigs of parsley chopped. Let boil well; then add 1 cup of hot cream and serve at once.

Turkish Soup.

Season and fry some lamb chops; add 2 green peppers sliced thin, 1 onion chopped and an herb bouquet. Then cook 1/2 cup of barley in 1 quart of soup stock until tender. Pour all together and let cook until meat is very tender.

The lentil soup.

The meal includes fresh-chopped carrots, potatoes added to some lentils and dried thyme in a pressure cooker.

Second dish

The body's fuel is categorized as protein, carbohydrates or fats. This fuel nourishes the body and keeps the body functioning. The left over calories are eventually stored in the fat cells. Your body uses a part of the foods fuel for nutrition. Out of zeal for science, and by dint of eloquence, I have induced many ladies to try this experiment.

Wrapped Chestnuts

2 lb. thick cut bacon

2 8 oz. cans water chestnuts

Slice bacon in half; wrap one-piece bacon around one chestnut. Skewer with toothpick to hold in place. Broil in toaster or conventional oven, turning frequently, until the bacon is evenly cooked. Serve warm.

Fried Brie

1 lb. brie cheese, cut into 2 wedges

1 egg, lightly beaten

1 C. fresh breadcrumbs

3 Tbs. olive oil

Toasted almonds

Crackers and French-style bread

Heat the oil in a skillet over medium heat. Dip the cheese first into the egg and then into the breadcrumbs. Add to the skillet and lightly brown. Remove to a plate. Garnish with the almonds. Serve with the crackers and bread.

Old Eggnog

6 eggs

1 C. sugar

1/2 tsp vanilla

1/4 tsp nutmeg

2 C. milk

2 C. heavy whipping cream

3/4 C. brandy

1/3 C. dark rum

Chill everything before starting, for best results. Beat eggs until frothy, then beat in sugar, vanilla and nutmeg. Slowly stir in brandy, rum, cream and milk. Chill again, and serve cold.

Roast Beef

8 lb. standing rib roast
Salt and pepper to taste

Rub roast with salt and pepper. Pre-heat oven to 450 degrees. Place roast, rib side down, on a rack in a roasting pan. Place roast beef in the oven and cook at 450 degrees for 20 minutes, then reduce heat to 325 degrees and cook an additional hour and a half. Let stand and cool for 15 minutes before carving. Serve with horseradish.

Cranberries and Apples

4 large yams, peeled
1 green apple, peeled and diced
1 C. raw cranberries
1/2 C. raisins
2 Tbs. maple syrup
1/2 C. orange juice

Cut peeled yams into 1/2 inch chunks and spread in a large baking dish. Top with apples, cranberries and raisins. Sprinkle with maple syrup and orange juice. Cover and bake at 350 degrees for 1 hour.

Beef Burgers

Beef patties
Onion
Tomato
Grated cheese or sliced
Meat marinate
Lettuce
Burger buns

Marinate the patties for an hour. Add salt & pepper. Grill the patties until brown or to taste. Add on buttered buns with the lettuce, tomato, onion and cheese

Birthday Apple

1 Apple
1 sausage link
aluminum foil

Core an apple, stuff with sausage link, wrap in foil, cook until soft (~40 min.)

Beans

1 can Pork and Beans
1/4 cup Brown Sugar
1/4 cup BBQ sauce

2 TBS. onion flakes

Mix all in one pot, remove can, heat for a few minutes until onions rehydrate. serve around campfire.

Birthday Dinner

7 oz or 1/2 lb. package of Elbow Macaroni
1 can tomato soup
1 can Chili with beans

Prepare Macaroni by boiling till done, drain. In a large saucepan, blend chili and tomato soup; heat through, Add macaroni; heat through.

Birthday Chunks

1 cup Quick Rice
1 can Beef Soup

Heated and served over rice.

Corn Casserole

1 can creamed corn
1 can whole kernel corn
1 stick melted margarine
1 (6 oz) package cornbread mix
1 (8 oz) carton sour cream

Mix all ingredients together. Bake at 350 degrees for 30 minutes. serve with crackers.

Birthday Cheese

Small shells (pasta)
Velveeta cheese
Butter
Milk

Boil pasta according to package directions. After drained, add enough butter to coat pasta. Add slices of Velveeta until cheesy enough. Add milk to make it creamy.

Low-cal Brownies

2 Egg
1 pk Alba chocolate drink mix
1/2 c Applesauce
1/2 ts Baking powder
1/2 ts Baking soda
2 pk Sweet & Low artificial sweetener

Put all ingredients in a blender and mix well. Spray 2 mini-loaf pans with Pam and pour in batter. Bake at 350 for 18 min. Dont over bake. Should be chewy.

Passover Brownies

3 Eggs
1 c Sugar
1/2 c Oil
2 tb Cocoa
1/2 c Potato starch
1 c Nuts, chopped

Beat eggs and sugar until light and fluffy. Gradually add oil. Then add rest of ingredients. Bake at 350 degrees F. for half an hour in a 9 inch square pan.

Chocolate Filling

2 tb Cornstarch
1/2 c Sugar
1/2 c Water
1 tb Butter or margarine
2 oz Semisweet chocolate square

Combine cornstarch, sugar, and water in a small saucepan, stirring well; cook over medium heat, stirring constantly, until thickened. Remove from heat; add butter and chocolate, stirring until melted. Let cool.

Baked Fudge Drops

2/3 c Sweetened condensed milk
1/8 ts Salt
1 1/2 c Coconut
1/4 ts Vanilla

Mix all well and drop from tsp. onto greased baking sheet. Decorate with bright colored candies and bake in moderate 350 degrees F oven for 15 minutes.

Chocolate Marshmallow Fudge

1 lg Can Evaporated milk
1/4 lb Butter
4 c Sugar
2 pk Chocolate pieces (6 Ozs ea)
1/2 Jar marshmallow cream

Combine first three ingredients in saucepan and cook to 234 deg. Until it forms a soft ball in cold water. Stir often. Remove from heat and fold in remaining ingredients. If desired add chopped nuts. Pour into greased 6 X 9 inch pan. Refrigerate until firm.

Chow Clusters

2 cups semisweet chocolate chips
2 cups butterscotch chips
2 cans chow mein noodles

1/2 cup cashew halves

In a heavy saucepan, combine chocolate and butterscotch chips. Melt, stirring

constantly over low heat. Remove when melted and add chow mein noodles. Add cashews or peanuts. Mix quickly to coat. Dip out tablespoons onto wax paper.

Cookie Balls

1 pound chocolate sandwich cookies, crushed

1 package cream cheese, softened

1 pound vanilla-flavored candy coating, melted

In a large mixing bowl, combine crushed cookies and cream cheese to form a stiff dough. Roll into balls and dip with a fork in melted candy coating. Let rest on waxed paper until set.

Peanut Clusters

1 package semi-sweet chocolate chips

1 package peanut butter chips

12 ounces raw Spanish peanuts

Combine chocolate chips and peanut butter chips in top of double boiler. Stir frequently over low to medium heat until melted; add peanuts and stir. Drop by teaspoon full on wax paper.

Free Fudge

2/3 cup low-fat sweetened condensed milk

1 1/2 cups semi-sweet chocolate chips

3/4 teaspoon vanilla extract

1 pinch salt

In a medium-sized saucepan, melt chocolate chips in sweetened condensed milk over medium-low heat. Stir in vanilla and salt. Pour chocolate mixture into ungreased 10 inch square pan. Chill several hours until set. Cut into squares.

Chocolate Fudge

3 cups semisweet chocolate chips

1 can sweetened condensed milk

1/2 cup coarsely chopped walnuts

1 1/2 teaspoons vanilla extract

Line one 8 or 9 inch square pan with wax paper. In a heavy saucepan, over low heat, melt the chocolate chips with the condensed milk. Remove from heat and stir in the chopped nuts and vanilla extract. Spread mixture evenly into the prepared pan and chill for 2 hours or until firm. Once firm, turn fudge onto cutting board, peel off waxed paper and cut into small squares.

Birthday Fudge

1/2 cup butter

2 cups semisweet chocolate chips

1 package chocolate fudge frosting

In a medium saucepan, melt butter and chocolate chips together over low heat. Remove from heat and stir in frosting. Mix well. Pour into prepared pan. Refrigerate for 2 hours. Cut into squares. Store, covered in refrigerator.

Butter Fudge

1 pound confectioners sugar
1/2 cup peanut butter
1/2 cup unsweetened cocoa powder
6 tablespoons milk
2 teaspoons vanilla extract

Combine the confectioners sugar, peanut butter, cocoa, milk and vanilla together and mix until smooth. Chill until firm then cut into squares.

Peanut Butter Fudge

3/4 cup vegan margarine
1 cup peanut butter
3 2/3 cups confectioners sugar

In a saucepan over low heat, melt margarine. Remove from heat and stir in peanut butter until smooth. Stir in confectioners sugar, a little at a time, until well blended. Pat into prepared pan and chill until firm. Cut into squares.

Chow Clusters

2 cups butterscotch chips
2 cups chow mein noodles
1 cup salted peanuts

In a double boiler over simmering water, melt the butterscotch morsels, stirring frequently until smooth. Remove from heat, and stir in the chow mien noodles and peanuts. Drop by teaspoonful's onto waxed paper. Refrigerate until firm.

Holiday Bark

16 ounces vanilla flavored confectioners coating
2 cups small pretzel twists
1/2 cup red and green candy-coated chocolate

Place candy coating in a microwave safe bowl. Microwave for 2 1/2 minutes. Stir, and microwave at 30 second intervals until completely melted and smooth. Place pretzels and candy coated chocolate pieces in a large bowl. Pour melted coating over and stir until well coated. Spread onto waxed paper lined baking sheet. Let stand until firm or place in refrigerator to set up faster. Store in a container at room temperature.

Birthday Corn

1/2 cup un-popped popcorn kernels

1/4 cup white sugar
1/4 cup vegetable oil

Place the popcorn and sugar in a large pot with vegetable oil. Over a medium heat, begin to pop the popcorn. Constantly shake the pot to ensure that the popcorn kernels and oil do not burn. Once the popping has slowed, remove the pot from heat.

Birthday Fritters.

Some cold meat.
Some nice gravy.
Some Kromesky batter.

Cut the meat into neat pieces; dip them in the batter and fry in hot fat until lightly browned. Pile on a hot dish, and serve, if possible, with a nice gravy poured round them.

Birthday Chicken 2.

1 chicken.
1S pint of sauce.
4 ripe tomatoes.

Cut the chicken into joints and put them in a stewpan with the sauce and tomatoes, sliced. Simmer gently until the chicken is quite tender. Then place them on a hot dish and strain the sauce over them.

Flaky Crust.

1 lb. of flour.
5 lb. of butter.
A pinch of salt.
Some cold water.

Rub one half of the butter into the flour, as for short crust. Mix with the water, and roll it out very thinly. Put the remainder in little pieces on the paste. Fold in three, and then in three again. Roll out to the size required.

Baked Fondue

1 cup tomato juice
1 cup stale bread crumbs
1 cup grated sharp American cheese
1 tablespoon melted butter
4 eggs, separated and well beaten
Salt

Soak crumbs in tomato juice, stir cheese in butter until melted, season with a little or no salt, depending on saltiness of the cheese. Mix in the beaten yolks, fold in the white and bake about 50 minutes in moderate oven.

Cheese and Rice Fondue

1 cup cooked rice
2 cups milk
4 eggs, separated and well beaten
1/2 cup grated cheese
1/2 teaspoon salt

Cayenne, Worcestershire sauce or tabasco sauce, or all three Heat rice (instead of bread crumbs) in milk, stir in cheese until melted, add egg yolks beaten lemon-yellow, season, fold in stiff egg whites. Serve hot on toast.

Brick Fondue

1/2 cup butter
2 cups grated Brick cheese
1/2 cup warm milk
1/2 teaspoon salt
2 eggs

Melt butter and cheese together, use wire whisk to whip in the warm milk. Season. Take from fire and beat in the eggs, one at a time. Please note that Fondue protocol calls for each egg to be beaten separately in cases like this.

Swedish Dough

1 package yeast, dissolved in warm water
2 cups sifted flour
1 teaspoon salt
2 tablespoons olive oil

Make dough of this. Knead 12 to 20 minutes. Pat into a ball, cover it tight and let stand 3 hours in warm place until twice the size.

Boil Eggs

Cover the eggs with boiling water. Set them on the back of the range, where the water will keep hot without boiling, about forty minutes. Cool in cold water, and with a thin, sharp knife cut as desired.

Birthday Eggs

1 Sausage Patty
1 handful Hash Brown Potatoes
1 dash water
1 Egg
salt, pepper, spices

Wrapped in double foil pack and placed on coals for 10-15 min. If it burns, cut down the time.

Scotch Eggs

muffin
1 egg
butter or margarine

Cut silver dollar size hole in an muffin. Butter both sides. Place on griddle. place egg in hole. Fry both sides, slowly until cooked.

Birthday Eggs

Hard boiled egg
ground sausage
bread crumbs

Take a Hard Boiled Egg and mold a shell of ground sausage around the egg, roll in bread crumbs and Bake 25-30 minutes in a reflector oven.

Chocolate Eggnog

1 Egg;
3/4 c Milk;
1/2 c Water;
3 tb Unsweetened cocoa powder;
1/2 ts Ground nutmeg;

In container of electric blender or food processor, combine egg, milk, water, cocoa and nutmeg, blend until well mixed. Transfer mixture to top of a double boiler. Heat stirring occasionally, until mixture is steaming. Do not boil. Serve immediately.

Peanut butter eggs

2 lb Margarine
4 lb Peanut butter
4 lb Confectioners' sugar

Mix thoroughly. Mold in egg shapes and chill in freezer. Dip in 2 pounds of dipping chocolate.

Rice Eggs

1 cup Confectioner's sugar
1 cup Crunchy peanut butter
2 cups Rice Krispies cereal
2 tbsp Vegetable oil
1/4 tsp Vanilla

Mix together and mold into eggs. Place on cookie sheet and freeze about 2 hours. Dip in chocolate coating to which a small amount of oil or butter may be added. Cool on waxed paper.

Birthday Eggs.

Some eggs.
Bread-crumbs.
A little onion, chopped as finely as possible.
A little finely-chopped parsley.
Pepper and salt to taste.

Grease some deep scallop shells. Dust them over with bread crumbs, mixed with the parsley and onion. Put an egg into each shell, and sprinkle with more crumbs, parsley, onion, pepper and salt. Put them into a brisk oven until set.

Birthday Eggs 2.

4 eggs.

5 oz. of butter.

Pepper and salt.

Take a dish that will stand the heat of the oven; melt the butter in it. Break the eggs on to it very carefully. Pepper and salt them, and put them into the oven until they are set. They must be served on the same dish.

Swedish Cabbage.

Shred a cabbage very thin; sprinkle with salt and cook in as little water as possible until tender. Then add some milk and let boil. Add a tablespoonful of butter mixed with flour, some mace and white pepper to taste. Let boil up and serve hot.

Spanish Baked Fish.

Season a pike; put in a baking-pan. Pour over two ounces of melted butter and 1 pint of sour cream; then let bake in a hot oven for twenty minutes. Sprinkle with bread-crumbs and grated cheese and let brown on top. Serve hot. Garnish with parsley.

English Dumplings.

Beat 3 yolks of eggs with 1 tablespoonful of sugar; add 1/2 cup of finely chopped suet, 1/2 cup of currants, 1/2 teaspoonful of salt and a little nutmeg. Sift 1 cup of flour with 1 heaping teaspoonful of baking-powder; mix well with the beaten whites of the eggs. Make into dumplings the size of an egg; let steam. Serve hot with lemon sauce.

Birthday Nacho

1 can Chili, no beans

1/2 cup shredded cheese

1/2 pk. tortilla chips

Spoon chili over chips. Sprinkle with cheese. Heat in microwave or reflector oven to melt cheese.

Birthday Mine

Chicken Noodle Soup

Potatoes

Chicken Rice Dinner with Peas & Carrots

Boil 2 quarts of water in big pot to sterilize spoons and cups. Remove utensils and add the rest, bring to boil. Add more water if too thick. If too thin, nuts. Try adding instant potatoes.

Birthday Lime Quinoa

1-Minute Quinoa, prepared
1 cup fresh cilantro leaves Freshly squeezed juice of 2 limes
2 garlic cloves, coarsely chopped
2 tablespoons olive oil

Tumble the quinoa into a salad bowl and let it cool for a few minutes. Meanwhile, using the chopper attachment of an immersion blender, puree the cilantro, lime juice, garlic, and oil. Mix the puree into the quinoa.

Birthday Milkshake

8 Oreos
2 Scoops of Vanilla Ice Cream
1 Scoop of Chocolate Ice Cream
1/4 cup of Milk

Place all your ingredients in a blender and blend until creamy and smooth. Be careful to stop the blender as soon as your milkshake has come together, don't allow the blender to run too long otherwise your milkshake will be very runny.

Hungarian Stuffed Goose Neck.

Remove the skin from the neck of a fat goose and stuff with some soaked bread, fried with 1 small chopped onion in a tablespoonful of goose-dripping. Add chopped parsley, salt, paprika and ginger and mix with 1 egg. Lay in a baking-pan with a little hot water and bake until brown. Serve hot with red cabbage cooked with wine.

Holiday Yams

3 yams or sweet potatoes, baked
large marshmallows
chopped pecans

Mash potatoes and roll into balls. Roll balls into chopped nuts. Place in baking dish. Place one marshmallow on top of each ball. Bake at 350 degrees until marshmallows are golden brown.

Pecan Roll

1 box vanilla wafers
1 can condensed milk
3 C. pecans, chopped

Crush vanilla wafers into fine crumbs. Mix milk, crumbs and pecans together. Shape into rolls and roll in saved crumbs. Wrap in non-stick foil and put in freezer to set. Leave in freezer at least 1 hour before slicing. It can be eaten frozen or left out a few minutes for a softer consistency.

Birthday Pig

1 potato
1 sausage link
aluminum foil

Core a tunnel in a potato with an apple corer, then stuff the tunnel with a sausage link. Wrap in foil and bake on coals, or in oven for about 45 min.

Birthday Toothpicks

tortillas
cream cheese
brown sugar
cinnamon

Heat a white flour tortilla in a skillet; spread cream cheese on tortilla; sprinkle on brown sugar; sprinkle on a small amount of cinnamon; roll up tortilla and pig out.

Fried Rice

2 cups cooked instant rice
margarine / oil 1 Tsp.
1/2 cup Salsa
dried onion flakes
2 eggs

Boil water and cook rice with dried onion flakes, then fry in oil in large fry pan. Add Salsa. Break eggs over heated mixture and cook eggs as you stir.

Birthday Rice

1 can Cream of Mushroom soup
2 cups Minute Rice, uncooked
1 1/3 cans water or milk

Open cans, heat soup and water to a boil and add 2 cups of Minute Rice. Cover and set aside for 5 minutes. Fluff and serve.

Birthday Quick Rice

1/2 cup Minute rice
1/2 cup boiling water
salt

Place 1/2 cup Minute rice in a heavy freezer zip lock bag, add 1/2 cup boiling water to bag, Wait 3 minutes. Makes 1 serving 3/4 cup cooked. Add butter buds and salt.

Birthday Rice

1 can (7oz.) Spam
1-1/3 cups instant rice
1/3-1/2 cup flaked coconut
margarine

Melt 1 Tbls margarine in a frying pan. Add cubed Spam and rice and brown slightly. Add 1-1/3 cups water and bring to a boil. Cover and remove from heat for 5 minutes. Add coconut and toss to mix.

Birthday Popsicles

3/4 cup of Nutella
1/2 cup of Milk
1/2 cup of Heavy Cream

Place all ingredients in a blender and blend until smooth. Pour mixture into popsicle molds and pop them in the freezer overnight.

Chocolate Sauce

1 c Whipping cream
2 tb Sugar
4 oz chocolate, chopped 1 tb Unsalted butter

Combine the cream and sugar in a small saucepan and heat to a boil. Pour the hot mixture over the chocolate and butter in a medium bowl. Stir until completely melted and smooth. Strain through a fine wire mesh strainer into a serving bowl. Serve warm. Reheat in a double boiler if made in advance and refrigerated.

Chocolate Sauce

1 c Water
1 1/2 c Sugar
1 c Cocoa powder
1 tb Vanilla

Boil water and sugar. Cook 5 minutes. Remove from heat and add cocoa, stirring constantly. Return to low heat and simmer 5 mins until cocoa is thoroughly dissolved. Remove from heat and stir in vanilla.

Chocolate Pretzels

2 packages pretzels
1 tablespoon heavy whipping cream
2 cups semisweet chocolate chips

Melt chocolate and cream in double boiler over low heat, stirring constantly. Dip pretzels one at a time quickly to coat while mixture is still very warm. Place pretzels on wax paper.

Hockey Pucks

1 jar peanut butter
1 package buttery round crackers
1 pound semisweet chocolate, chopped

Spread 1 teaspoon peanut butter on a cracker and top with another cracker. Place chocolate in top of double boiler; stir frequently over medium heat until melted. Place cracker sandwiches onto a fork and dip into the chocolate. Drain excess chocolate and cool on waxed paper. Store in refrigerator or cover and freeze until ready to serve.

Chocolate Truffles

3 cups semi-sweet chocolate chips
1 condensed milk

1 tablespoon vanilla extract

In large saucepan, melt chocolate chips with sweetened condensed milk. Remove from heat and stir in vanilla. Transfer the mixture into a medium bowl. Cover and chill 2 to 3 hours or until firm. Shape mixture into 1 inch balls; roll in desired covering and/or decorate them. Refrigerate in a tightly covered dish.

Coated Pecans

1 egg white
1/2 cup packed brown sugar
1 dash vanilla extract
4 cups pecans

Preheat oven to 275 degrees F (135 degrees C). Line a cookie sheet with wax paper. Spray the wax paper with cooking spray. Beat egg white until stiff. Add brown sugar and vanilla. Stir until smooth. Mix in pecans and stir until coated. Pour the nuts onto the prepared cookie sheet. Bake until browned, approximately 10 to 15 minutes.

Roast Rabbit.

1 rabbit.
Some veal forcemeat.
Some nice gravy.

Fill the belly of the rabbit with the forcemeat, and sew it in. Truss it nicely, and roast it from three-quarters to one hour, basting constantly. Pour a little gravy round it, and send some to table in a tureen. Serve with red-currant jelly.

French Sauce.

1 oz. of butter.
1 oz. of flour.
1 gill of milk.
1 gill of cream.
The yolk of one egg.
Pepper and salt.

Melt the butter in a small stewpan. Mix the flour smoothly. Add the milk, stir and cook well. Pour in the cream and let it boil in the sauce. Then take it off the fire, and mix in the yolk of the egg. Add pepper and salt to taste.

Wine Sauce.

1 oz. of lump sugar.
1 pint of water.
1 wineglass of sherry.
1 few drops of cochineal.

1 dessertspoonful of jam.

Boil the sugar and water together until reduced to one half. Add the jam; let it melt. Then add the sherry and cochineal, and strain.

Piquant Sauce.

1 pint of brown sauce.

1 tablespoonful of capers.

1 tablespoonful of chopped gherkin.

1 tablespoonful of very finely chopped shalot.

1 pint of vinegar.

Pepper and salt.

Simmer the shalot, capers, and gherkin, in the vinegar until the shalot is quite soft. Pour in the sauce, and let it boil up. Season to taste.

Apple Sauce.

6 large apples.

1 oz. of butter.

1 tablespoonful or more of moist sugar.

1 gill of water.

Peel, core, and slice the apples. Stew them with the water, sugar, and butter until tender. Then beat to a pulp with a fork.

Mint Sauce.

3 tablespoonfuls of finely-chopped fresh mint.

1 tablespoonful of sugar.

1 pint of vinegar.

Mix all together, and let the sauce stand for an hour before serving.

Stewed Kidneys.

2 or 3 kidneys.

1 pint of nice gravy.

1 dessertspoonful of flour.

Pepper and salt to taste.

Lemon juice.

Mix the flour smoothly with the gravy. Put it into a stewpan, and boil well for three minutes. Put in the kidneys cut in slices, and simmer gently for about fifteen minutes. Add a squeeze of lemon juice; pepper and salt to taste. Serve on a piece of toast, and pour the gravy over.

Birthday Kidneys.

A few kidneys.

1 pint of Tartare sauce.

Split the kidneys open, and toast or broil them nicely. Serve on toasted bread with Tartare sauce in a tureen.

Mould of Rice.

5 lb. of rice.
1 quart of milk.
1 lb. of moist or castor sugar.

Boil the rice with the sugar in the milk until it is perfectly soft. Then put it into a mould. When cold, turn it out, and serve it with jam.

Rice Balls.

5 lb. of rice.
1 quart of milk or water.
3 tablespoonfuls of moist sugar.

Wash the rice well. Put it with the sugar and milk, or water, into a large saucepan. Boil gently for about one hour. Then press into cups, and turn on to a dish. These may be served with jam, treacle, butter and sugar, or with a sweet sauce.

Savoury Rice.

1 onion.
2 oz. of rice.
1 pint of boilings from meat.
Pepper and salt.

Boil the onion until tender, then chop it finely. Wash the rice, and boil it in the meat liquor with the chopped onion until tender. Add pepper and salt to taste.

Rice Stewed.

5 lb. of rice.
2½ pints of water.
1 pint of milk.
2 oz. of grated cheese.
Pepper and salt.

Boil the rice gently in the water for half an hour, then add the milk and cheese and boil gently for half an hour more.

Stewed Pippins.

1 lb. of pippins.
1 quart of water.
6 oz. of lump sugar.

Soak the pippins in the water. Then stew them with the sugar for one hour or more until quite soft. Place them on a glass dish and pour the syrup over them.

Tomato Rabbit

2 teaspoons butter
2 cups grated cheese
1/2 cup soft bread crumbs
1 cup tomato soup
1 egg, lightly beaten
Salt and pepper

Melt cheese in butter, moisten bread crumbs with the tomato soup and stir in; season, add egg and keep stirring until velvety. Serve on toasted crackers, as a contrast to the bread crumbs.

Breakfast Puffs

1 cup flour
1 cup milk
1/4 cup finely grated cheese
1 egg, lightly beaten
1/2 teaspoon salt

Mix all together to a smooth, light batter and fill ramekins or cups half full; then bake in quick oven until they are puffing over the top and golden-brown.

Danish Puffs

1 stale roll
1/2 cup boiling hot milk
Salt
Pepper
2 cups freshly grated Cheddar cheese
4 egg yolks, beaten lemon-yellow
4 egg whites, beaten stiff

Soak roll in boiling milk and beat to a paste. Mix with cheese and egg yolks. When smooth and thickened fold in the egg whites and fill ramekins, tins, cups or paper forms and slowly bake until puffed up and golden-brown.

Cheese Ramekins I

2 eggs
2 tablespoons flour
1/8 pound butter, melted
1/8 pound grated cheese

Mix well and bake in individual molds for 15 minutes.

Lemon-Dill Mayonnaise

1/2 cup mayonnaise
1 teaspoon fresh dill, finely chopped
1/2 teaspoon white wine Worcestershire sauce.

In a small bowl, whisk together ingredients until blended.

Sauce Tartare.

Make a mayonnaise dressing, using tarragon vinegar. To each cup of dressing add one shallot, chopped fine, two tablespoonfuls, each, of finely chopped capers, olives and cucumber pickles, one tablespoonful of chopped parsley, and one-fourth a teaspoonful of powdered tarragon.

Glazed Ham

5 lb. canned ham, rinsed
3 Tbs. orange marmalade
1 Tbs. Dijon mustard
1 large oven roasting bag

Place the ham inside cooking bag. Mix together marmalade and mustard. Spread over ham. Seal bag and poke 4 vent holes in the top. Place in bottom of crockpot, cover and cook on low for 6-8 hours.

Apple Ham

1 ham
Dried sage
1 C. apple cider or juice
Apple jelly

Rub dried sage over the entire ham. Place in roasting pan; add cider or juice. Bake according to directions on ham; basting occasionally with juice. The last 20 minutes of cooking spread a thick coating of apple jelly over the surface of the ham.

Holiday Ham

2 C. (1 pint) sour cream
1 pkg. onion soup mix
2 4 1/4 oz. cans Deviled Ham Spread

Combine all ingredients in a small bowl and mix well. Chill. Serve with chips or vegetables.

Birthday Gammon

Smoked gammon
Apricot jam

Smear the gammon with the apricot jam. Place in covered pot in oven pre-heated to 180 (400) degrees. Bake for 2 hours covered. Wait until cold before slicing it.

Birthday Goulash

1 5 oz. can water chestnuts
1 can chicken
2 pkg. ramen noodles, chicken

Cook noodles as usual. At end, add drained water chestnuts and put stove on simmer. Add chicken and remove from stove. Stir and enjoy.

Blanch Walnuts

Put the nut meats over the fire in cold water, bring quickly to the boiling-point, drain, and rinse with cold water, then the skins may be easily rubbed from the almonds; a small pointed knife will be needed for the walnuts.

Nut Rissoles

Make a stiff mixture as for nut roast, add a tablespoonful savory herbs if liked. Form into small, flat rissoles, roll them in white flour, and fry in deep fat or oil. Serve hot with gravy, or cold with salad.

Birthday rice

Cook rice as in foregoing recipe. Fry a small, finely-chopped onion in very little fat. Add this to the cooked rice with butter the size of a walnut, and a pinch of savory herbs. Shake over the fire until hot. Serve with peeled baked potatoes and baked tomatoes.

Birthday egg

Mix any quantity of cold boiled rice with some chopped parsley and well-beaten egg. Beat the mixture well, form into small fritters, roll in egg and bread-crumbs or white flour, and fry to a golden brown.

Birthday lemon sause

2 ozs. lump sugar, 1 large lemon.

Rub the lemon rind well with the sugar. Put the sugar into a saucepan with as much water as it will just absorb. Boil until it's a clear syrup. Add the lemon juice. Make hot, but do not boil.

White sause

Allow 1 level dessertspoon corn flour to 1 pint milk. Mix the corn flour with a very little cold water in a basin. Pour the boiling milk into this, stirring all the time. Return to saucepan and boil 5 minutes. Add a small piece of butter just before serving.

Boiled eggs

Put the egg on in cold water. As soon as it boils take the saucepan off the fire and stand on one side for 5 minutes. At the end of this time the egg will be found to be very lightly, but thoroughly, cooked.

Buttered eggs

5 eggs, 2 tablespoon milk, 1 oz. fresh butter.

Beat up the eggs and add the milk. Melt the butter in a small stew-pan. When hot, pour in the eggs and stir until they begin to set. Have ready some buttered toast.

Birthday omelet

4 eggs, 4 tablespoons milk, 1 teaspoon finely-chopped parsley or mixed herbs, 1 a very small onion (finely minced), 2 teaspoon fresh butter.

Put butter in the omelet pan. Beat the eggs to a fine froth, stir in the milk and parsley, and pour into the hot pan. Stir quickly to prevent sticking. As soon as it sets, fold over and serve.

Birthday omelet 2.

4 eggs, 2 dessertspoon castor sugar, grated yellow part of rind of 1 lemon, butter.

Separate the yolks from the whites of the eggs. Beat the yolks and add sugar and lemon. Whisk the whites to a stiff froth. Mix very gently with the yolks. Pour into hot buttered pan. Fold over and serve when set.

Short crust

1 lb. flour, 6 ozs. nutter or butter.

Rub the nutter or butter lightly into the flour. Add enough cold water to make a fairly stiff paste. Roll it out to a 1 inch thickness.

Mutton collops

Take some slices of roast or boiled leg of mutton, egg them, and roll in a mixture of breadcrumbs, salt, pepper, and a little flower. Fry till the slices are brown on each side; serve with chipped potatoes.

Fricandeau of veal

A fillet of veal, larded with fat bacon, of about three pounds. Braise it one and one-half hours on a moderate fire. Dish with its own gravy. This eats well with spinach, endive, sorrel or carrots.

Veal cutlets

are garnished with potatoes and mushrooms, and the sauce is made of demi-glaze and madeira, worked up with butter, pepper, salt and chopped parsley.

Grenadins of veal

Cut your veal into fairly thick cutlets, lard them with fat bacon, and braise them in the oven, with salt, pepper and butter. Dish up, and rinse the pot with a little stock, and pour it on the meat ready to serve.

Birthday hare

To be put in a pan in the oven: sauce, butter, and a quarter of a pint of cream, pepper, salt and some flour to thicken the sauce. Before the hare is put in the oven, cover it with a thin piece of bacon, which must be taken away before the hare is brought to table.

Birthday dish

Boil up a quart of milk, sweeten it with nearly half a pound of sugar, and flavor with vanilla. Let it get cold. Beat up six eggs, both yolks and whites, mix them with the milk, put it all in a fireproof dish and cook very gently. Cover the top before you serve it with ratafia biscuits.

Birthday omelette

Toss the sliced mushrooms in butter, adding, if you wish, a little mushroom ketchup. Break the eggs in a pan and beat them lightly together, and cook for three minutes over a good fire. Slip the omelette on a hot dish, spread with butter.

Belgian eggs

Make some scrambled eggs, and place them on a very hot dish, and pour round them a thick tomato sauce. Decorate the dish quickly with thick rounds of tomato.

Anchovy rounds

Make some toast, cut it in rounds, butter it when cold. Curl an anchovy round a stewed olive, and put it on the toast. Make a little border of yolk of egg boiled and chopped.

Madeira Sauce

Mix 1 tablespoonful flour with 1S spoonfuls butter; add 1S cups boiling water; boil 3 minutes, stirring constantly; remove from the fire, add S cup Madeira and 3 tablespoonfuls sugar.

Sherry Wine Sauce

Add to the Butter Sauce S cup sugar and S pint sherry wine.

Brandy Sauce.

Prepare 1 cup Butter Sauce, sweeten it with sugar, add 1 glass brandy, port or sherry wine, a little lemon juice and nutmeg.

Strawberry Sauce.

Boil in a saucepan 2 teaspoonfuls cornstarch in 1S cups water with the rind of 1 lemon; take it from the fire, add 1 cup strawberry juice, a little Rhine wine or claret and sweeten with sugar.

Sauce of Apricots.

Boil 3 tablespoonfuls apricot marmalade with 1 tablespoonful butter and S cup water 5 minutes; add 2 tablespoonfuls brandy and serve with boiled suet, batter pudding or apple dumplings.

Sauce of Currants and Raspberries.

Wash S pound red currants and raspberries; sprinkle with sugar and let them stand S hour; prepare a sauce the same as for Peach Sauce and stir the fruit through it.

Cream Sauce

Stir 1 cup currant jelly until smooth; add 1 cup rich, sweet cream and beat with an egg beater to a froth; add a little arrack rum or Cognac and serve with cold pudding.

Cream Sauce

Beat 5 cup fruit jelly and the whites of 2 eggs to a stiff froth and serve with cold pudding.

White Sauce.

Boil 2 teaspoonfuls arrowroot in 1 pint milk; add 2 tablespoonfuls sugar and 1 teaspoonful lemon essence; beat the white of 1 egg to a froth and stir it through the sauce when cold.

Vanilla Sauce.

Put in a saucepan 1 pint milk, 1S teaspoonfuls cornstarch, sugar to taste and stir over the fire until it boils; flavor with 1 teaspoonful vanilla essence and serve when cold.

Nutmeg Sauce.

Mix 1 tablespoonful butter with 1 tablespoonful flour; add 2 cups boiling water and boil 5 minutes; sweeten with sugar and flavor with grated nutmeg.

Pineapple Sauce.

Pare and grate a small, ripe pineapple; press it through a sieve; add 1 cup sugar and a glass of Rhine wine; let it stand on ice for 1 hour and serve with frozen pudding.

Cherry Fritters.

Remove the pits from 1 pint nice, ripe cherries, mix them with the same ingredients as Apple Fritters, fry in boiling lard, dust with powdered sugar and serve with cherry or wine sauce.

Walnut Fritters.

Break the nuts into small pieces and stir 2 cupfuls into a batter made the same as for Apple Fritters. Or bake the fritters plain, prepare a hard sauce, stir some nuts into it and serve with the fritters. Walnut fritters may be served with wine, hard or fruit sauce, or they may be served dusted with sugar without a sauce.

Omelette.

Prepare 3 or 4 omelets the same as in foregoing recipe, spread over each omelet some peach marmalade or fruit jelly, pour over them when done some warm fruit jelly and serve.

Omelette (with Chocolate).

Prepare the omelets the same as in foregoing recipe and sprinkle over each one a tablespoonful grated chocolate.

Omelette (with Cocoanut).

Prepare 3 or 4 omelets the same as in foregoing recipe, lay them in a buttered dish on top of one another with thick layers of cocoanut between and bake 10 minutes; dust the soufflé with sugar and serve at once.

Batter for Beignets.

Mix 1 cup sifted flour with a little salt, the yolks of 2 eggs and 1 cup milk to a smooth, thin batter; beat the 2 whites to a stiff froth; then add the batter slowly to the whites, beating constantly; it is then ready for use.

Rum Omelet.

Prepare an omelet the same as in foregoing recipe; when it comes from the oven dust thickly with granulated sugar; pour 4 tablespoonfuls best rum into a cup, light it with a match and pour while burning over the omelet; serve at once; as a dessert sufficient for 3 persons.

Orange Omelet.

Prepare an omelet the same as for Strawberry Omelet; pare and cut fine 4 oranges, remove pits and white skin, mix the pulp of oranges with sugar and finish the same as Strawberry Omelet.

Birthday Rice.

Boil 1 cup sugar with 3 cups water and the peel of 1 lemon for 10 minutes, when cold add 1 bottle white wine, the juice of 2 lemons and 1 pound rice which has been boiled in 2 waters till tender; place the kalte Shale on ice till wanted.

Peach Float.

Blanch 1 cup almonds, chop them very fine and stir into a custard made the same as in foregoing recipe; pare and cut some ripe peaches into eighths and stir them into the custard; put into a glass dish with meringue on top and garnish, Orange float is made the same as Banana Float.

Strawberry Custard.

Wash 1 quart strawberries, drain and put them besprinkled with sugar in a glass dish; pour over a cold custard and finish the same as Pineapple Custard.

Peach Custard.

Pare and cut into slices some ripe peaches, sprinkle over some sugar and finish the same as Pineapple Custard. Apricot custard is made the same way.

Stewed Dried Apricots.

Wash and soak 5 pound dried apricots for 2 hours in cold water, put them with the water they were soaked in over the fire and boil till done; if the water boils away add more; add lastly sufficient sugar to sweeten and serve when cold. Dried cherries are stewed the same way.

Baked Pears.

Remove the eyes from 1 dozen nice, ripe pears, put them in a pan with 1 cup water, sprinkle over a

little sugar and bake till done; remove them to a glass dish, pour over the syrup from pan, sprinkle with sugar and serve cold.

Stewed Dried Pears.

Wash and soak 1 pound dried pears for 2 hours; put them over the fire, covered with cold water, add a small stick of cinnamon, a little lemon juice and peel and boil until nearly done; then add 5 tablespoonfuls sugar and boil till done.

Compote of Raisins.

Remove the pits from 1 pound large raisins, put them in a saucepan with S pint water, S pint Madeira wine and 1 cup sugar and boil them slowly for 1 hour; serve in a glass dish when cold.

Compote of Dates.

Cut 1 pound dates open at the side and remove the pits; put the dates with a little Malaga wine, S cup water and 4 tablespoonfuls sugar over the fire and boil slowly nearly 1 hour; then serve when cold.

Compote Chaude de Marrons.

Shortly before serving roast 2 or 3 dozen large Italian chestnuts in the oven, remove the shells and lay the nuts into a hot dish; put 1 gill rum in a small saucepan with 2 tablespoonfuls sugar; let it get hot, pour over the chestnuts, light the rum and bring it burning to table.

Orange Sauce.

Stir the yolks of 3 eggs with 1 cupful powdered sugar to a cream, add slowly 1 cupful orange juice and 3 tablespoonfuls lemon juice; beat the whites to a stiff froth, add slowly while beating constantly the orange mixture to the whites; serve either with hot or cold puddings.

Rice Strudel.

Put little pieces of apple or currant jelly over the rice before rolling it up, otherwise the same as in foregoing recipe.

Cherry Strudel.

Remove the pits from 1 pound ripe cherries, put them over the prepared strudel paste, sprinkle over some sugar, a little finely rolled zwieback and finish the same as directed; serve dusted with sugar.

Plum Strudel.

Remove the pits from 1 pound ripe plums, cut them fine, put them over the strudel paste, sprinkle thickly with sugar, dust over a little flour and finish as directed; serve without sauce and dusted thickly with sugar. Peach strudel is made the same way.

Dutch herrings

Take some Dutch, or some salted herrings, and remove the skin, backbones, etc. Lay the fish in milk for at least twenty-four hours to get the salt out. Make a mayonnaise sauce, adding to it the roe from

the herrings, in small pieces; wipe and drain the fish, and pour over them the sauce.

Sausage patties

Half a pound of sausage meat of any kind that you like. Make some rounds of paste, lay the meat on half of each round and fold over. Steam for quarter of an hour, or stew in plenty of gravy.

Sausage and potatoes

Roll some cooked sausage meat in mashed potatoes, making a roll for each person. Brush the potatoes over with milk and put them to bake till nicely browned. Decorate with gherkins on each roll of butter.

Birthday prunes

Take some of the best French preserved prunes, and remove the stones. Soak them in orange curazoa for as long a time as you have at your disposal. Then replace each stone by a blanched almond, and place the prunes in small crystal dishes.

Pork Chops

8 pork chops, 3 cups bread cubes, 1/4 cup diced celery - sauted lightly, 1 cup chopped oysters, 1/2 cup water or stock for moisture, 1 cup diced onions, 1 cup crabmeat, 2 eggs, Salt and pepper to taste. Combine all dry ingredients with crabmeat, oysters and eggs. Mix as you would any bread stuffing. Place about 1 cup of stuffing between 2 pork chops and bake in a greased baking pan at 350 degrees for 25-30 minutes.

Birthday Filling.

Put two tablespoonfuls of chocolate and three tablespoonfuls sugar with one-half cup strong coffee and boil for ten minutes, when almost cold add one-half cup well-washed butter, teaspoon vanilla in small portions; when thick and creamy spread between layers and on top and decorate with candied cherries.

Apricot Whip.

Rub half a cup of apricots after they have been cooked through a sieve, add half a bottle of cream beaten stiff to it and two tablespoons powdered sugar and half a teaspoon vanilla, put in six sherbet glasses and decorate with lady fingers around the edge.

Prune Whip.

Rub 5 cup prunes after they have been cooked through a sieve; add 5 bottle whipped cream to it and two tablespoonfuls powdered sugar, 5 teaspoon vanilla, serve in six sherbet glasses with lady fingers around the edge.

Welsh rarebit.

Cheese, butter, bread, pepper.

Cut thin slices of cheese and put them with a little butter into a saucepan. When well melted pour over hot well-buttered toast. Dust with pepper. Put into a very hot oven for a few minutes and serve.

Cabbage and potatoes

Boil the cabbages in salted water till tender. Chop them up. Brown an onion in butter, and add the cabbage, salt, pepper, and a little water. Slice some potatoes thickly, fry them, and serve the vegetable with cabbage in the center, and the fried potatoes laid round.

Red cabbage

Mince the cabbage and put it in a pan with plenty of refined fat (clarified fat) and two or three large potatoes, pepper and salt. Add sufficient water to cover it, with a dash of vinegar and six dessert-spoonfuls of brown or moist sugar. Let it simmer for four hours, drain it and serve cold.

Birthday cutlets

2 lb. minced Protose, 2 lb. plain boiled rice, 2 small grated onion, 1 teaspoon sage.

Mix the ingredients with a little milk; shape into cutlets, using uncooked macaroni for the bone, and bake in a moderate oven about 45 minutes.

Stewed nuttolene

Slice one half-pound nuttolene into a baking dish, adding water enough to cover nicely.

Place it in the oven, and let it bake for an hour. A piece of celery may be added to give flavor, or a little mint. When done, thicken the water with a little flour, and serve.

Hungarian Stewed Pigeons.

Season the pigeons and stuff with chopped chicken. Let stew slowly with chopped onions, chives, celery and parsley; add salt and paprica to taste. Cook until tender. Serve hot with beet salad.

Italian Veal and Macaroni.

Season tender veal cutlets with salt and red pepper and saut  in hot olive-oil; then cover and simmer until tender. Boil macaroni until tender; drain. Add the macaroni to the veal with 1 cup of stock, and 3 tablespoonfuls of chopped cheese. Let all simmer ten minutes. Put on a platter and cover with bread-crumbs fried in butter. Serve hot.

Irish Mutton Stew.

Season mutton chops with salt and pepper; put a tablespoonful of hot drippings in a saucepan; add the chops, some sliced turnips, potatoes and onions, salt and pepper. Then cover with water and cook slowly until tender. Thicken the sauce with a little flour mixed with 1/2 cup of milk. Season to taste and serve very hot.

German Stewed Fish.

Clean the fish. Cut into large slices; salt well and sprinkle with black pepper and let stew with sliced onion, some celery and parsley. Add a few slices of lemon; let cook fifteen minutes to the pound; then mix 1 tablespoonful of flour with 2 tablespoonfuls of butter; add to the fish. Let cook five minutes more and serve hot or cold.

Hungarian Duck.

Season and roast the duck; then cut into pieces for serving. Chop the giblets; add to the gravy in which the duck was roasted, with 1 glass of red wine, 1/4 teaspoonful of paprica, a pinch of cloves and the juice of a lemon. Let boil; add the sliced duck and let simmer until tender. Serve hot; garnish with fried croutons.

English Stuffed Duck.

Clean and season the duck; then chop the giblets. Add 1 onion, some celery and parsley. Mix with 1 cup of bread-crumbs and a beaten egg. Season this highly and fill the duck. Put in the dripping-pan with some hot water, 1/2 glass of sherry and a lump of butter. Sprinkle with flour; bake until done. Serve with apple-sauce.

Halibut a la Toulonaise.

Slice the fish; season highly with salt, pepper, cloves, lemon-juice and parsley. Then roll in flour and fry in hot olive-oil until brown. Garnish with lemon slices and parsley. Serve with a lettuce salad with French dressing.

Vienna Dumplings.

Mix 2 eggs and 1/2 cup of water, a pinch of salt and enough flour to make a stiff batter. Then drop by the tablespoonful into boiling salted water until they rise to the surface. Remove to a platter and fry some onions in hot butter. Sprinkle with salt and pepper and pour over the dumplings.

Bavarian Sauerkraut.

Cook 2 pounds of fresh pork; season with salt and pepper; add 2 bay-leaves and a few cloves. When half done, add 1 quart of sauerkraut and let cook one hour. Add 1 cup of wine and 1 tablespoonful of brown sugar. Let all cook until tender. Serve with potato dumplings.

Goose Greeben.

Cut all the fat from the goose into small pieces and cook in a skillet with 1 cup of cold water. Let cook uncovered until the water has evaporated; then fry until brown. Sprinkle with salt and serve hot.

Birthday Berry

Add 1/2 cup of finely chopped frozen raspberries, blueberries, strawberries, or other berries to the bottle and seal. Leave out for 3 to 5 days and then refrigerate.

Birthday Pomegranate

Add 1 tablespoon of organic pomegranate (or any fruit) syrup to the bottle and seal. Leave out for 3 to 5 days and then refrigerate.

The couscous and vegetables.

It is very healthy with vegetables, olive oil flavor couscous, pine nuts and parmesan cheese. You can

substitute the couscous with wheat pasta.

Orange egg

Take 2 oranges, 1/4 c. cream, 1/4 c. milk, 1 egg and 1 Tb. sugar. Mix the cream, milk, egg, and sugar, beat well with an egg beater, and continue beating while adding the juice of the oranges. Serve in a glass over crushed ice.

Potato wedges

Wash the potatoes and skin them. Cut into wedges and place in a flat dish. Sprinkle them with sunflower oil Sprinkle them with salt and thyme. Bake in oven for 45 minutes at 180 (400) degrees uncovered.

Orange sauce - 2

Take 1 cup of water, 2 tablespoons sugar, 1 teaspoon cornstarch and 2 tablespoons orange juice. Boil water, sugar and cornstarch mixed with little cold water. Boil 5 minutes and add fruit juice and 1 tablespoon caramel if dark color is desired.

Orange whey

Add the juice of one sour orange to a pint of sweet milk. Heat very slowly until the milk is curded, then strain and cool.

Orange icing

Take rind of 1 orange, 2 teaspoons lemon juice, 1 cup of powdered sugar and white of 1 egg. Grate orange rind and allow gratings to soak for some time in lemon juice; stir juice, sugar and egg together and beat thoroughly. Spread on warm cake.

Birthday butter eggs

Take to a dozen of Eggs a pint of Cream; beat them well together, and put three quarters of a pound of Butter to them, and so set them on the fire to harden, and stir them, till they are as hard, as you would have them.

Birthday spersa

When some broth is boiling in a Pipkin, pour into it some Eggs well beaten, and they will curdle in a lump, when they are enough; take them out with a holed ladle, and lay them upon the bread in the Minestra.

Birthday pye

Put great store of sliced Onions, with Currants and Raisins of the Sun both above and under the Herrings, and store of Butter, and so bake them.

Birthday muffins

Then next try muffins. Have her sift two cups of flour, one teaspoon of salt, and two teaspoons of baking powder. Add one cup of milk, two tablespoons of melted butter, and two eggs, with the stiff

whites last. Bake in buttered muffin tins fifteen or twenty minutes in a hot oven.

Birthday poached eggs

Poached eggs should be dropped in buttered gem pans and then set in a deep dripping-pan and covered with boiling water. When boiled as long as desired, lift gently on to rounds of buttered toast, sprinkle with salt and pepper, garnish with parsley or small celery leaves and serve on a hot platter.

Birthday smoked fish

Smoked halibut, salmon and sturgeon can all be bought in small pieces (even as little as half a pound), and are most inviting when cut into thin slices and made hot in a skillet with just enough butter to keep them from burning.

Birthday pork chops

Pork chops need to be thoroughly cooked, and after washing, I always parboil ten minutes first in a covered frying pan, then season with salt and pepper and brown in fat. They are often served with tomato sauce.

Birthday potatoes

Cold boiled potatoes can be used in so many different ways that where there is no servant in the house it often is a saving of time and labor to boil a quantity at one time and then heat up as needed. They are nice simply sliced thin and fried brown in butter.

Birthday Goulasch.

Boil 2 calves heads in salted water until tender; then cut the meat from the bone. Fry 1 dozen small peeled onions and 3 potatoes, cut into dice pieces; stir in 1 tablespoonful of flour and the sauce in which the meat was cooked. Let boil up, add the sliced meat, 1 teaspoonful of paprica and salt to taste; let all cook together fifteen minutes then serve very hot.

Chinese Chicken.

Cut a fat chicken into pieces at the joints; season with all kinds of condiments; then put in a deep saucepan. Add some chopped ham, a few sliced bamboo sprouts, 1 chopped onion and a handful of walnuts. Cover with hot water and let stew slowly until tender. Add some Chinese sauce and parsley.

Austrian Potato Dumplings.

Peel 5 potatoes and boil whole in salted water until tender. Drain, let get cold, then grate them and mix with 4 eggs and 1 ounce of butter; add salt to taste. Mix well; add flour enough to form into dumplings and fry in deep hot lard until brown. Serve hot with cooked fruit.

Dutch Eggs.

Heat some butter in a pan; then break in as many eggs as needed and fry them; add some sliced onions. Remove the eggs to a platter; arrange the onions on the eggs; sprinkle with salt and red pepper and pour over some lemon-juice. Serve as hot as possible on toast.

Russian Fish-Roll.

Chop some cooked trout and white fish, and mix with 1/2 cup of boiled rice. Season with salt, pepper and all kinds of herbs minced fine. Then make a rich pie-paste and roll out very thin. Fill with the mixture and make into a roll. Sprinkle with bits of butter and let bake until brown.

Birthday Rissotto.

Boil 1 cup of rice in salted water until soft; drain. Then grate Parmesan cheese and cover the rice with cheese. Let steam in the oven a few minutes; then pour over some highly seasoned tomato-sauce, and serve hot with fried veal chops.

Russian Omelet.

Chop 2 shallots with a little parsley and cook in hot water. Add 2 tablespoonfuls of caviare and a teaspoonful of lemon-juice; season to taste. Beat 4 eggs with 1 tablespoonful of cream, salt and pepper, and fry in an omelet-pan with hot butter until done. Put the mixture in the centre; turn in the ends and serve at once.

Swiss Baked Eggs.

Melt 1 ounce of butter in a baking-pan; then cover the bottom of the pan with thin slices of Swiss cheese. Break in 6 eggs; sprinkle with salt and pepper. Pour over 4 tablespoonfuls of cream; sprinkle with grated Swiss cheese, and let bake in the oven to a delicate brown. Serve hot.

Russian Stewed Chicken.

Cut a fat chicken into pieces at the joints and let stew, well seasoned with salt and pepper. Then add some small whole onions, some cauliflower, mushrooms and 1 cup of French peas. Let all cook until tender; then serve hot on a large platter.

Dutch Baked Mackerel.

Place the mackerel in a baking-dish; sprinkle with pepper and chopped parsley. Cover with fried bread-crumbs and bits of butter, and moisten with cream. Then bake until brown on top and serve hot with stewed potatoes.

Swiss Steak.

Season a round steak with salt, black pepper and paprica; dredge with flour and let fry in hot lard on both sides until brown. Then add some sliced onions and moisten well with tomato-sauce. Cover and let simmer half an hour.

Spanish Mushrooms.

Drain 1 can of mushrooms and heat 2 tablespoonfuls of butter. Add 6 shallots and 1 clove of garlic chopped fine, some parsley and thyme and the mushrooms. Let all fry a few minutes; then add the mushroom liquor and 2 tablespoonfuls of white wine, salt and pepper to taste.

Spaghetti.

Boil 1/2 pound of spaghetti until tender. Drain. Heat 1 tablespoonful of butter, stir in 1/2 pound of grated cheese, salt and pepper. Then add 1 cup of milk; let boil and pour over the spaghetti. Sprinkle with salt, pepper and grated cheese and let bake in the oven until done.

Dutch Stuffed Potatoes.

Select fine smooth potatoes; cut off the end of each and scrape out the inside. Mix this with chopped ham, onion and parsley, and a tablespoonful of butter. Season with salt, pepper and lemon-juice. Fill the potato with the mixture and let bake in a moderate oven until tender and serve hot.

Polish Chops.

Season veal chops with salt and pepper and let fry a few minutes in hot dripping. Remove the chops and cover with a mixture of bacon, liver, onions and parsley minced fine and well seasoned. Then let bake in the oven with 1 cup of beef broth.

Swedish Stewed Mutton.

Season the breast of mutton with salt, pepper, thyme and mace; let stew slowly with 1 onion and 2 cloves of garlic chopped. Add some chopped capers and mushrooms; cook until tender. Then thicken the sauce with flour mixed with a glass of wine and boil up.

Japanese Eggs.

Cook some rice in a rich chicken stock; place on a platter. Fry 6 eggs and trim neatly; sprinkle with salt, black pepper, chopped parsley and lemon-juice. Put the eggs on the rice and pour a little hot tomato-sauce over the base of the platter and serve.

Austrian Apple Omelet.

Peel, core and slice some apples very thin. Heat 1 large tablespoonful of butter in a frying-pan; put in the apples and let them steam until tender. Make an egg omelet batter; sweeten to taste and pour over the apples; let cook until set. Cover thickly with sugar and sprinkle with cinnamon.

Swiss Pot Roast.

Season a breast of veal with salt, pepper and ginger. Heat a cupful of dripping; lay the meat in the stew-pan with the dripping, 1 onion, some celery seed, caraway seed, a few peppercorns and parsley. Cover and let stew slowly until nearly done; then add 1 cup of tomato-sauce and cook slowly until tender.

Scotch Omelet.

Boil young tender leeks in salted water; let drain. Chop to a fine mince and fry in hot butter. Add 6 well-beaten eggs, sprinkle with salt and pepper and fold into an omelet and serve on a hot dish.

Japanese Rice.

Boil 1 cup of rice; add 3 chopped shallots, 1 teaspoonful of soy and salt to taste. Place on a platter, cover with chopped hard-boiled eggs, sprinkle with salt, paprika and chopped parsley. Garnish with some thin slices of smoked salmon.

German Stewed Brains.

Clean the brains. Heat 1 tablespoonful of drippings in a pan; add the brains, 1 sliced onion, some parsley, salt and pepper. Let stew fifteen minutes. Thicken the sauce with butter and flour; let boil up. Serve hot with spinach and sprinkle all with chopped hard-boiled eggs.

Scotch Potato Stew.

Cut the potatoes into small dice pieces and fry in hot lard. Then fry 1 onion cut fine in hot butter, but do not brown; stir in some flour; then add milk, salt, pepper and parsley. Let boil up once and add the potatoes to the sauce.

Belgian Veal Scallop.

Chop cooked veal to a fine mince; butter a baking-dish and put alternate layers of veal, rice and tomato-sauce until dish is full. Cover over with fine bread-crumbs; pour over some melted butter and let bake in the oven until brown. Serve with French peas.

Parisian Chicken.

Clean and season 2 spring chickens. Put them in a saucepan with 3 tablespoonfuls of butter; cover and let simmer until brown. Add 1 can of mushrooms, chopped parsley, and 1 glass of wine; let all cook until done. Put on a platter and pour over 1 cup of hot cream. Serve, garnished with croutons.

German Boiled Noodles.

Make a stiff noodle-dough; roll out very thin and cut into ribbons half an inch wide. Let them dry and boil in salted water; drain in a colander. Fry some sliced onions in butter until soft; add the noodles. Stir and serve hot with stewed chicken.

Dutch Baked Fish.

Clean and split a fish open down the back; remove the backbone; sprinkle with salt and pepper; put in a baking-dish, flesh side up. Put flakes of butter on top; sprinkle with a little flour; moisten with cream. Bake in a hot oven until brown. Pour over a Hollandaise sauce and serve hot.

Hungarian Fried Noodles.

Beat 3 eggs with 2 tablespoonfuls of water; add a pinch of salt and enough flour to make a stiff dough work well. Then roll out as thin as paper; fold the dough and cut into round pieces; fry in deep hot lard to a golden brown. Serve hot with stewed chicken.

Belgian Roast Lamb.

Season 4 pounds of lamb with salt, pepper and lemon-juice; put in the dripping-pan with 2 small chopped onions, 1 bay-leaf, 2 sprigs of parsley and thyme; then pour over 1/2 cup of butter and dredge with flour. Add a cup of hot water and the juice of a lemon. Let bake in a hot oven until done. Serve with French peas.

Scotch Loaf Cake.

Mix 1/2 pound of butter with 1/4 pound of sugar, 1/2 cup of chopped nuts and 1/2 cup of shredded

citron; then work in 1 pound of sifted flour with 2 teaspoonfuls of baking-powder. Make a loaf a half inch thick and bake in a moderate oven until done.

English Meat Loaf.

Chop cooked veal and boiled ham; place in a well-greased mold alternate layers of veal, ham and hard-boiled eggs. Sprinkle with pepper, mace and chopped parsley. Moisten with beef-stock and let bake in the oven. Serve cold, sliced very thin, garnished with watercress.

Hindu Eggs.

Slice some hard-boiled eggs and place in a well-buttered baking-dish. Cover with well-beaten raw eggs; sprinkle with salt, pepper, cayenne and curry-powder, a few bits of butter rolled in bread-crumbs and some grated cheese. Let bake in a moderate oven until done.

Swiss Peach Custard.

Line a well-buttered pudding-dish with slices of sponge-cake and cover with peach compote. Make an egg custard and cover with the custard; set in the oven to bake. Beat the whites of 2 eggs with a little lemon-juice and pulverized sugar spread on the top and let brown. Serve cold.

French Baked Omelet.

Beat 4 yolks of eggs; add 6 soda crackers crushed fine, salt, pepper, 1 teaspoonful of grated onion, 1 tablespoonful of butter and 1 cup of milk. Beat up well; add the whites beaten stiff; put into a well-buttered baking-dish and let bake in a hot oven. Serve at once.

Irish Beef Stew.

Season a piece of fat beef; put in a stew-pan with some hot water. Let cook slowly a half hour. Then add 3 potatoes, cut in dice pieces, and 1 onion, sliced. Let cook slowly until tender. Add 1/2 cup of corn and 1 cup of tomatoes; season with salt and pepper. Let all cook until done. Serve hot.

English Creamed Asparagus.

Cut tough ends from the asparagus; scrape and boil in salted water until tender. Make a cream sauce. When done, stir in the yolk of an egg; season with a little white pepper. The sauce must be rather thick and poured hot over the asparagus. Serve with veal chops.

French Float.

Line a glass dish with stale sponge-cake. Sprinkle with wine. Make a boiled custard. Use 4 yolks of eggs and flavor with rose-water. Beat the whites with pulverized sugar and flavor to taste. Pour the custard over the cake and place the stiffly beaten whites on top. Put on the ice and serve very cold.

Irish Ham Omelet.

Beat 6 yolks of eggs with a pinch of salt; add the whites beaten stiff and mix with a tablespoonful of cream. Beat 2 ounces of butter in an omelet pan; add the beaten eggs and shake the pan to spread evenly. Have ready some finely minced ham. Spread on half of the omelet, fold and serve at once on a hot dish.

French Prune Souffly.

Cook 1/2 pound of prunes until soft; remove the stones and cut the prunes into small pieces. Mix with some chopped nuts and the yolks of 3 eggs well beaten with 3 tablespoonfuls of pulverized sugar. Add 1 teaspoonful of vanilla and the whites of the eggs beaten stiff. Put in a pudding-dish and bake in a moderate oven for ten minutes and serve.

Italian Cooked Eggs.

Take 6 hard-boiled eggs and cut lengthwise. Put in a pan with 12 anchovies, some onion juice and 1 tablespoonful of finely chopped parsley. Season with salt, white pepper and a little nutmeg, grated. Then pour over all 1/2 pint of sour cream. Let boil up once and serve hot with croutons.

Bombay Broiled Kidney.

Clean sheeps kidneys and cut into thin slices. Sprinkle with salt, cayenne pepper and grated lemon peel. Then dip in beaten egg and fine bread-crumbs and broil on a hot greased gridiron. Serve on buttered toast, spread with curry paste.

German Prune Kuchen.

Boil some prunes until tender. Remove the kernels and mash the prunes well. Mix with sugar, cinnamon and lemon-juice to taste. Make a rich biscuit dough, roll out and place on a well-buttered baking-pan. Fill with the prunes and let bake until done.

India Canapes.

Cut slices of bread into delicate circles and toast in butter; then take 1 ounce of chutney and 2 ounces of grated Parmesan cheese; spread the toast with ham and the chutney and sprinkle with grated cheese. Set in the oven a few minutes and serve hot, garnished with fried parsley.

Chicken a la Tartare.

Season and stew 2 spring chickens with 1 onion, some capers, parsley, 1 bay-leaf and 2 sprigs of thyme chopped fine until tender. Remove the chickens; add 1 tablespoonful of minced pickles, 1 teaspoonful of made mustard, 1 teaspoonful of tarragon and 1/2 cup of mayonnaise sauce. Let boil up and pour over the chickens.

German Potato Pancakes.

Peel 3 large potatoes and lay in salted water half an hour; then grate the potatoes; add pepper, salt, 3 eggs and a large spoonful of flour. Beat well together and fry in hot lard by the tablespoonful until light brown. Serve hot with a pot roast.

English Roast Veal.

Season a veal loin roast with salt and pepper and rub with butter. Put in the dripping-pan with sliced onions, tomatoes and parsley and 2 tablespoonfuls of dripping. Let roast; baste often until tender. Serve hot or cold, cut into thin slices.

French Rolls.

Prepare the dough as for bread. Work in 1/4 pound of butter and 1/2 pound of sugar. Add 4 beaten eggs; form into rolls; put in a well-buttered baking-pan; let them raise half an hour. Brush the tops with beaten egg and let bake until done.

Indian Rice.

Boil 1 cup of rice in chicken broth; add a pinch of curry-powder and season to taste with salt and pepper. Boil 1/2 teaspoonful of saffron in 1 cup of the stock; then let all cook slowly until the broth is entirely absorbed by the rice. Serve very hot.

Belgian Poached Eggs.

Cut thin round slices of bread and toast them. Spread with chopped anchovies and chopped ham. Cover the top with whipped whites of eggs and place a raw yoke on each slice of bread. Set in the oven to bake long enough to heat the egg, and serve at once.

Russian Fried Sweetbreads.

Clean and season the sweetbreads with salt and pepper and sprinkle with lemon-juice and chopped parsley. Roll in fine bread-crumbs and fry in hot lard. Fry some eggs and put on a platter with the sweetbreads and serve with tomato-sauce.

Swiss Potato Dumpling.

Boil 6 potatoes, then grate them. Mix with 2 tablespoonfuls of flour and 2 tablespoonfuls of butter and 3 eggs. Make into a soft dough; roll out and then spread with fried bread-crumbs. Make into round dumplings and let boil twenty minutes. Serve hot with melted butter poured over.

French Fried Cucumbers.

Peel the cucumbers and cut into inch slices. Sprinkle with salt and pepper and dip in beaten eggs and fine bread-crumbs. Season with salt and pepper and fry in hot lard until brown. Serve with tomato-sauce and veal chops.

English Tarts.

Make a rich puff paste; roll out thin and cut into squares; then fill with fruit jam; turn over and pinch in the edges. Drop in a kettle of deep hot lard and fry until a delicate brown. Sprinkle with pulverized sugar and serve hot.

Norwegian Rice.

Cook rice until tender; then reheat in a well-seasoned chicken stock. Put on a platter; sprinkle with chopped chicken liver, scrambled eggs and grated cheese and serve at once.

Irish Potato Puffs.

Peel and boil potatoes well seasoned; then mash thoroughly with a lump of butter. Add some milk and 2 eggs; beat well until very light. Then fry in deep hot lard by the tablespoonful until a light brown. Serve hot with broiled steak.

Spanish Rice.

Fry 1 large chopped onion with 2 cups of tomatoes; add 1 cup of stock, salt and pepper to taste. Cover and let simmer ten minutes; then add 2 cups of boiled rice. Mix well together with 1 tablespoonful of butter. Let get very hot and serve.

German Liver Dumplings.

Chop 1/2 pound of liver; add 1 chopped onion, some parsley, salt, pepper and a little nutmeg. Mix with 2 beaten eggs and 1 tablespoonful of butter. Add enough bread-crumbs to form into small balls and boil in soup-stock and serve with the soup.

Bean Polenta.

Cook 2 cups of white dried beans with salt and pepper until very soft; press through a colander. Fry 1 onion in 2 tablespoonfuls of butter until brown; mix with the beans. Add 1 tablespoonful of vinegar, 1 teaspoonful of made mustard, some lemon-juice and 2 tablespoonfuls of molasses. Let all get very hot and serve with pork roast.

Italian Cutlets.

Take tender veal cutlets; season highly with pepper and salt. Dip in beaten egg and fine bread-crumbs and fry in boiling lard until a light brown. Have ready some boiled macaroni well seasoned. Put on a platter with the cutlets and pour over all a highly seasoned tomato-sauce.

Swedish Stewed Veal.

Lay some sliced bacon in a saucepan; let get hot; add the veal. Cover and let brown with 2 sliced onions, 2 carrots and an herb bouquet, 1 bay-leaf and 1 tablespoonful of butter. Add 1 pint of water and let simmer until tender. Add chopped mushrooms and a small glass of wine. Let all get hot and serve.

Swiss Creamed Potatoes.

Boil potatoes until tender and slice them thin. Heat two ounces of butter; add a dessert-spoonful of flour. Then stir in some rich milk until it thickens; add the potatoes, salt, pepper and chopped parsley. Let boil up; add a little hot cream and serve at once.

French Fritters.

Boil 1 quart of water; add 1 teaspoonful of salt, 2 tablespoonfuls of butter; then stir in enough sifted flour until thick and smooth. When cold, stir in 5 beaten eggs, sugar and a little nutmeg to taste. Fry in deep hot lard to a golden brown. Serve with wine sauce.

Swedish Stewed Chicken.

Cut a spring chicken in pieces at the joints; season with salt and pepper and saut  in hot butter. Add 2 cups of cream sauce, 1/2 cup of boiled rice, some chopped parsley and bits of butter. Let stew slowly until the chicken is very tender. Serve hot.

Italian Baked Fish.

Clean and season a blue fish with salt, pepper and cloves. Lay the fish in a baking-pan with 1 onion

chopped fine and 2 tablespoonfuls of chopped carrot and parsley. Pour over 1 glass of wine; sprinkle with flour. Put flakes of butter over the fish and let bake until brown. Serve with macaroni.

Spanish Tongue.

Boil a beef tongue until tender; take off the outer skin. Then rub with butter and the beaten yolk of an egg; put in a baking-dish. Add 1/2 cup of the water in which the tongue was cooked, 1/2 glass of wine and 1/2 can of mushrooms. Sprinkle with salt and pepper and let bake until brown. Serve garnished with the mushrooms.

Dutch Stuffed Goose.

Clean and season a goose and stuff with oysters well seasoned with salt, pepper, parsley, thyme and bits of butter rolled in fine bread-crumbs. Put in a baking-dish. Pour over the oyster liquor and a little hot water; let bake until done. Baste as often as necessary. Serve with red currant jelly.

Swedish Baked Fish.

Clean and season a trout with salt, black pepper and cayenne. Lay in a baking-pan; dredge with flour; sprinkle with parsley and bits of butter; add a little water and vinegar. Let bake in a hot oven. Baste often with butter until done. Garnish with parsley and serve hot with cream sauce.

Bavarian Stuffed Chicken.

Clean and season a fat hen. Chop the giblets; add some truffles, a chopped onion, parsley, bread-crumbs, a beaten egg, salt, black pepper and paprika to taste. Then fill the chicken; heat some dripping in a large saucepan; lay in the chicken, cover, and cook slowly with 1 cup of hot water until tender.

Spanish Fried Potatoes.

Peel some new potatoes and cook until tender. Mix some fine bread-crumbs with grated Parmesan cheese and chopped parsley. Beat 2 eggs with salt and pepper; dip each potato in beaten egg and roll in the bread-crumbs. Fry in deep hot lard until brown. Serve hot.

Spanish Fried Chicken.

Cut a fat hen into pieces at the joints and boil until tender; season and fry with 1 onion and 2 green peppers chopped fine. Add 1 cup of tomato-sauce, salt and pepper to taste. Serve the chicken on a platter with boiled rice.

Birthday baked onions

First boil as above directed, then lift into a piepan, sprinkle with salt and pepper, place a small lump of butter in a little hole on top of each, and bake until brown.

Birthday creamed eggs

Take the desired number of hot hard-boiled eggs, cut in quarters, lay on pieces of hot buttered toast, and cover with white sauce. This makes a most appetizing dish for breakfast or luncheon. Garnish with parsley.

Third dish

Most cookies don't require any fancy equipment. Most biscuits, scones, and other individual-size baked goods are best eaten the same day they are baked. Baking, you will find, as you indulge in this home art, offers comfort and joy and something tangible to taste and savor. As much as any other culinary activity, it can bring countless smiles and much laughter into your home.

Chocolate has become one of the most popular flavors in the world. The people who make constant use of chocolate are the ones who enjoy the most steady health, and are the least subject to a multitude of little ailments which destroy the comfort of life; their plumpness is also more equal.

Sugar Cookies

- 1 cup butter
- 1 cup sugar
- 2 eggs
- 1 Tbsp. vanilla
- 2 cup flour
- 1 tsp backing powder

Cream butter and sugar until light and fluffy. Add eggs and vanilla. In another bowl, mix flour, backing powder. Slowly add in flour mixture. Chill overnight. Roll dough, cut, and bake 10-12 minutes at 350F. Cool completely then frost.

Sweet Cookies

- 4 eggs
- 1 cup sour cream
- 2 T white vinegar
- 1 cup sugar
- 3 cups flour
- 1 cup pecans

Mix the margarine with the flour. Add sour cream, egg yolks and white vinegar. Make 40-50 small balls. Refrigerate for 40 minutes. Mix the egg whites and sugar in a mixer. Roll the balls out. Put one spoonful of egg white and sugar mixture and nuts and form an abalone shape. Bake at 350 for 15-20 minutes. Dust cooled abalone with powdered sugar.

Chocolate Cookies

- 5 Eggs
- 1 pound margarine
- 2 cup sour cream or plain yogurt
- 2 T baking powder
- 2 cup sugar
- 6-7 cups flour
- 2 cup pecans

Mix all ingredients with a mixer. Refrigerate the dough for 40 minutes. Divide the dough in to three big balls. Roll the balls and make any shape with a cookie cutter. Bake cookies at 350 for 15-20 minutes. Dip cooled cookies in warm chocolate.

Sugar Cookies

2 cup sugar
2 cup powdered sugar
2 cup margarine
2 cup cooking oil
2 eggs
6 cups flour
2 tsp cream of tartar
2 tsp baking soda
2 tsp vanilla

Combine sugars, margarine and oil. Beat well. Add eggs. Beat again. Add remaining ingredients. Mix well. Drop small balls of dough on cookie sheet. Flatten with potato masher with granulated sugar. Bake at 315 degrees for 6 to 8 minutes. Sift powdered sugar on top of cookies after they cool.

Vanilla Cookies

4 c flour
2 c butter
1 c powdered sugar
2 c pecans
2 t vanilla
1/2 t salt

Mix the butter with the sugar and vanilla. Add flour and salt and then pecans. Make a little ball and put it in the oven at 300 for 20 minutes. Sprinkle with powdered sugar when they are finished baking.

Birthday Cookies

10 small pretzels
10 pieces of rolo candy
10 whole pecans

Place pretzel pieces on a baking sheet. Place in a warm oven 300 to just let the candy melt on top and hold it in place. Remove from oven and place on top. Let cool and harden.

Sweet Cookies

5 Cups Flour
1 Cup Sugar
4 Eggs
4 Sticks Butter or Margarine
1 Can Solo Filling

Cream butter. Add eggs, sugar then flour. Roll into dough logs, wrap and refrigerate overnight. Slice and top with solo filling. Bake at 400 for 7-12 minutes.

Spiced Cider

8 C. apple cider

4 bag Starbucks exotic mulling spices
Candied orange peels
Cinnamon sticks

Heat apple cider and allow to steep with mulling spices for 4 minutes. Use one bag of Starbucks exotic mulling spices for every 2 C. apple cider. Garnish with orange peel or a stick of cinnamon.

Christmas Cake

1 box yellow cake mix
1 can crushed pineapple
1 jar maraschino cherries
1 large peppermint stick crushed
1 bag coconut

Make by directions on box and let cake cool. Poke holes in cake and pour some of the juice from pineapple and cherries over top. Use egg white icing, and top with coconut, cherries, peppermint, and pineapple. Keep refrigerated.

Birthday Burritos

1 cup dried refried beans
10-12 flour tortillas
grated cheese
hot sauce/salsa
1 head lettuce
2 cups water
Frito Corn chips

Mix the water and dried beans into a paste, heat and fill the tortillas with fixings. Crunch and munch.

Burritos

1 cup dried refried beans
10-12 flour tortillas
grated cheese
hot sauce/salsa
1 head lettuce
2 cups water

Boil water and add beans and let stand. Warm the tortillas. Place fixings on tortillas and eat.

Birthday Caramel Apple

1 apple per person,
3 caramel cubes per apple

Wash apple. Cut a slice off the top, remove the core, and put the caramels in the hollow. Wrap in foil. Seal good. Cook in hot ashes about 30 minutes.

Birthday Cocoa Mix

1/3 cup cocoa
1 1/3 cup instant nonfat dry milk
1/2 cup sugar
2 T. non-dairy creamer powdered
dash salt

Mix, store in airtight container, for 1 cup cocoa, add 1/4 to 1/3 dry mix to 1 cup boiling water.

Birthday Cobbler

2 cups biscuit mix
1 cup margarine
2 cups sugar
1 can fruit, drained
2 cups milk or water

Mix the biscuit mix, sugar, milk, and margarine. Add fruit and stir. Bake in covered oven about 1 hour.

Birthday Compost

1 cup dried fruit bits
1/2 cup sugar
1 teaspoon cinnamon
graham cracker

Rehydrate the fruit in enough boiling water to cover the fruit. Let simmer with the sugar and cinnamon till fruit is soft and the liquid is thick. Don't let the sugar burn. Top with cracker crumbs.

Birthday burgers

1 lb pineapple rings
1 lb ham
1 lb hamburger
1 lb bacon (cooked)

Shape hamburger into burgers, grill hamburgers until cooked the way you want it, top with pineapple ham and bacon.

Birthday cream

10 leaves of gelatine, well melted and sifted.
1 pint cream, well beaten.
3-1/2 sticks of chocolate melted with a little milk.

Mix all the ingredients together and put them in a mold which has been previously wet.

Happy Day

1 cup friendly words

2 cups (heaping) understanding
4 teaspoon (heaping) time and patience
Pinch of warm personality
Dash of humor.

Measure words carefully. Add heaping cups of understanding. Use generous amounts of time and patience. Keep temperatures low. Do not boil. Add dash of humor and a pinch of warm personality. Season to taste with a spice of life.

Chocolate Brittle

1 lb Sugar
1 lb Walnuts, finely chopped
1 lb Almonds
1 lb Semi Sweet Chocolate
1 lb Whole Walnuts

In a saucepan cook butter and sugar, boiling 5 minutes. Stir in almonds and cook 10-20 minutes or until nuts begin to pop and turn brown. Pour into a shallow pan and let cool. Melt chocolate and pour over mixture in pan. Sprinkle w/ finely chopped walnuts. After mixture hardens, turn over and sprinkle bottom w/ walnuts.

Chocolate Mint Dessert Balls

9 oz Chocolate chips; melted
1/2 c Creme de menthe
24 oz Cream cheese; softened
1 ts Cinnamon, ground
2 c Pecans; finely chopped
Chocolate cookie wafers

In large bowl, mix together ingredients except pecans until smooth. cover and chill 1 hour. Divide mixture into 1 part per ball, and form into balls. Roll balls in pecans. Serve with chocolate cookie wafers. Store in refrigerator.

Chocolate Pecan Rum Balls

1 lb Pecans, shelled and ground
8 1/2 oz Chocolate wafers; crushed
1/2 c Dark rum
1/3 c Honey
Powdered sugar

Combine all ingredients, except powdered sugar, in a large bowl. Mix well. Chill for 20 minutes. Shape by spoonful into round balls. Store in a tightly covered, airtight container. Just before serving or giving, roll in powdered sugar. Makes 80 balls.

Chocolate Candy Bar

1 Envelope SF Hot Cocoa Mix
2 tb Cold water
2 tb Golden raisins

1 ts Peanut butter
1 ts Chopped nuts

In small bowl stir cocoa mix with water. Save envelope that mix came in. Stir in raisins or peanut butter or nuts. Spoon mixture back into cocoa envelope. Fold over top and let stand against wall in bottom of freezer for about 4 hours. When frozen peel off envelope and eat.

Chocolate Crunch Bars

1/2 c Honey
1/3 c Margarine
1/4 c Cocoa Powder, Sweetened
1 c Granola
1 c Dry Milk

Blend together everything except the granola to a stiff dough. Knead in the granola, or roll the shaped bars in granola.

Chocolate Crunch Candy

1 c Nonfat dry milk powder
1/2 c Cocoa
2 tb Liquid fructose
3 tb Water
1 1/2 c Chow mien noodles

Combine milk powder and cocoa in food processor or blender; blend to a fine powder. Stir in fructose and water and beat until smooth and creamy. Slightly crush the chow mien noodles and fold them into chocolate mixture. Drop by teaspoonfuls onto waxed paper.

Almond Coffee

1/3 c Ground coffee
1/4 ts Freshly ground nutmeg
1/2 ts Chocolate extract
1/2 ts Almond extract
1/4 c Toasted almonds, chopped

Process nutmeg and coffee, add extracts. Process 10 seconds longer. Place in bowl and stir in almonds. Store in refrigerator. Makes 8 six ounce servings. To brew: Place mix in filter of an automatic drip coffee maker. Add 6 cups water and brew.

Banana Smoothie

3 c Skim milk
2 Bananas, large
1/2 t Vanilla extract
1/2 c Chocolate syrup

In a blender or food processor, combine 1-1/2 c. milk, bananas vanilla and chocolate syrup. Blend until smooth. Add remaining milk and blend again. Serve immediately.

Chocolate Coffee

4 (1oz) Semisweet chocolate squares
2 c Half-and-half
4 c Hot brewed coffee
3/4 c Coffee liqueur
Sweetened whipped cream

Bring chocolate and half-and-half to a boil in a large saucepan over medium heat, stirring constantly; stir in coffee. Remove from heat; stir in liqueur.

Chocolate Cake Frosting

1 Egg white
1 c Sugar
1/4 c Brown sugar
1/4 ts Cream of tartar
1/3 c Water
1 ts Vanilla
Salt; pinch

Combine ingredients in double boiler on low heat. Beat with electric mixer 4 minutes. Spread on cool cake.

Chocolate Frosting

4 ts Butter
1 ts Chocolate extract
1/4 ts Lemon juice
1/3 c Non-fat dry milk

Artificial sweetener to -equal 1 tbsp. sugar or to taste Melt butter. Add remaining ingredients and blend well. To drizzle icing or make thinner sauce-type frosting add a small amount of skim milk.

Chocolate Glaze

2 tb Cocoa
1 tb Each of oil and corn syrup
2 tb Plus 1 teaspoon water
1/2 ts Cinnamon
1 c Icing sugar

In small saucepan combine 1 st four ingredients. Stir over low heat until smooth, gradually beat in sugar until smooth and shiny.

Chocolate Frosting

3 c Confectioners sugar
1/3 c Milk
1/4 c Butter
2 oz Baking chocolate
2 ts Vanilla

1/4 ts Salt

In a small bowl, mix all ingredients until smooth and creamy. Makes enough to frost one 13 x 9 inch cake.

Chocolate Bananas

4 Bananas

7/8 oz Cornstarch

1 3/4 oz Sugar

1 tb Milk

1 3/4 oz Baking chocolate

Peel bananas and cut in half lengthwise. Melt chocolate and stir in milk and cornstarch. Bring to boil. Put bananas in a dessert dish, pour the sauce over them. Garnish with cool whip or whipped cream, or add a scoop of vanilla ice cream.

Chocolate Glaze

1/2 c Semisweet chocolate chips

2 tb Butter

1 tb Light corn syrup

1 ts Vanilla

Combine chocolate chips, butter, and corn syrup in saucepan. Stir over low heat until chocolate is melted. Remove from heat and add vanilla.

Rich Chocolate Glaze

1 c Confectioners sugar

3 tb Butter, softened

2 tb Hot tap water

1 oz Baking chocolate

1/2 ts Vanilla

In small mixer bowl, beat confectioners sugar, butter, water, chocolate and vanilla until smooth. Pour drizzle over cake. Makes 3/4 cup glaze.

Chocolate Mint Ice Cream

1 Egg

2 tb Sugar

1 c Whipping cream

3/4 c Milk

1/2 c Brachs chocolate mints, chopped, about 8 mints In small bowl, whisk together egg and sugar. Stir in cream and milk. Stir in chocolate covered mints pieces. Freeze according to manufacturers directions. Garnish with additional mints.

Chocolate Sorbet

1/2 c Water

2 oz Semisweet chocolate; 2 sq.
1/3 c Light corn syrup
2 tb Coffee-flavored liqueur

1 c Low-fat (1%) milk; at room temperature Heat water, chocolate, corn syrup and liqueur in medium saucepan over low heat until chocolate is melted. Stir in milk. Immediately transfer to ice-cream maker and freeze according to manufacturers directions.

Chocolate Mousse

8 oz Semisweet chocolate
3 tb Powdered sugar
3 tb Hot strong coffee
3 Egg yolks

8 oz Frozen whipped topping; Thawed, divided In a double boiler over simmering water, melt chocolate. Remove top pan from heat; stir in sugar and coffee. Add one yolk at a time, stirring until smooth. Place top pan over boiling water; cook and stir for 3-4 minutes or until thick. Pour into bowl; chill 6-8 minutes. Fold in 3 cups whipped topping. spoon into dishes.

Chess Pie

2 Eggs, beaten
1 t Vanilla
1 Stick margarine, melted
1 1/2 c Sugar
1 cn Evaporated milk
3 1/2 T Cocoa

Mix sugar, cocoa and margarine. Stir well. Add eggs and beat with electric mixer for 2 1/2 minutes. Add milk and vanilla. Mix well. Pour into unbaked Deep Dish pie shell. Bake for 45 minutes at 325.

Dream Pie

2 Envelopes whipped topping mix
2 3/4 c Cold milk
2 pk Chocolate Flavor Instant Pudding mix
1 9-inch prepared pie shell
1 ts Vanilla

Prepare whipped topping mix per package directions in a large mixing bowl. Add remaining 1 1/2 cups milk and pudding mix. Whip, then beat at high speed for 2 minutes, scraping bowl occasionally. Spoon into pie shell. Chill at least 4 hours.

Cheesecake Pudding

1 c Vanilla Yogurt
1 pkg (4 serving) chocolate instant pudding
1 c cold lowfat or skim milk

Pour milk and pudding mix into a bowl. Beat until well blended, 1-2 minutes, using a mixer to mix

well. Mix in yogurt until blended. Spoon into dessert dishes if desired can garnish with chocolate sprinkles or coconut.

Chocolate Mousse

1 c Chocolate chips
1 c Heavy cream
1 Egg
Whipped cream
1 ts Vanilla

Place chocolate; egg, and flavoring in blender and chop. Heat cream until small bubbles appear at edge. Do not boil. With machine running, pour in hot cream. Blend until chocolate is melted and mixture is smooth. Pour into dessert dishes and cover with plastic and chill.

Cream Truffles

12 oz Semi-sweet chocolate morsels
1/4 c Heavy cream
1 tb Sweet Butter
2 Egg yolks
1/4 c Cream

Melt chocolate, Baileys and heavy cream together over very low heat. Whisk in yolks, one at a time; mixture will thicken. Whisk in butter. Refrigerate overnight, or until firm. With spoon make small balls. Roll in powdered sugar, cocoa, chopped nuts, sprinkles, etc.

Chocolate Pecan Corn

1 pk Microwave popcorn; popped
8 oz Vanilla flavor candy coating
1/2 c Pecan halves

Place popped popcorn in large bowl. Put candy coating in 1 quart glass measure; microwave on high for 1 to 1-1/2 minutes or until shiny; stir to melt completely. Stir in pecans. Add to popcorn; stir well to coat. Spread on cookie sheet and allow to cool completely.

Chocolate Mint Figs

1/2 c Semisweet chocolate chips
4 tb Finely chopped fresh mint
48 Almonds, toasted and coarsely chopped
24 Fresh figs, halved

Preheat the oven to 350. In a small mixing bowl, combine the chips, mint, and almonds, stirring well. Press a bit of this mixture into each fig half. Lightly spray or wipe a baking sheet with vegetable oil. Place the figs on the baking sheet and bake for 15 minutes.

Chocolate Covered Banana

2 oz Godiva Liqueur
1/2 oz Myers Rum

1/2 Banana, Sliced
1/2 c Vanilla Ice Cream

Pour Godiva into blender. Add rum, banana and ice cream. Blend until smooth. Pour into serving glass. Garnish with banana slice.

Birthday Brigadeiro

3 tablespoons unsweetened cocoa
1 tablespoon butter
1 can sweetened condensed milk

In a medium saucepan over medium heat, combine cocoa, butter and condensed milk. Cook, stirring, until thickened, about 10 minutes. Remove from heat and let rest until cool enough to handle. Form into small balls and eat at once or chill until serving.

Chocolate Candy

2 cups semisweet chocolate chips
2 cups butterscotch chips
2 1/2 cups dry-roasted peanuts
4 cups Chow Mein noodles

Butter a 9x13 inch dish. Melt chocolate and butterscotch chips in the top of a double boiler over simmering water. Remove from heat and stir in peanuts. Stir in noodles until all is well coated. Press into prepared dish. Chill until set; cut into squares.

Cow Pies

2 cups milk chocolate chips
1 tablespoon shortening
1/2 cup raisins
1/2 cup chopped almonds

In the top pot of a double boiler, melt chocolate chips and shortening over simmering water in the bottom pot.. Stir until smooth. Remove from the heat; stir in raisins and almonds. Drop by tablespoonful's onto waxed paper or parchment. Chill until ready to serve.

Christmas Candy

2 cups semisweet chocolate chips
1/2 cup butter
2 cups crunchy peanut butter

In the top pot of a double boiler set, slowly melt chocolate pieces and butter until smooth. Add peanut butter and stir until well mixed. Pour chocolate mixture into pan; cover and chill in refrigerator until hardened. Cut into small squares and serve.

Caramel Apples

6 apples
1 package individually wrapped caramels

2 tablespoons milk

Remove the stem from each apple and press a craft stick into the top. Butter a baking sheet. Place caramels and milk in a microwave safe bowl, and microwave 2 minutes, stirring once. Allow to cool briefly. Roll each apple quickly in caramel sauce until well coated. Place on prepared sheet to set.

Coconut Jays

1/2 cup butter
2 cups confectioners sugar
3 cups flaked coconut
2 squares unsweetened chocolate, melted
1 jar maraschino cherries, drained

Melt butter in saucepan. Remove from heat. Add sugar and coconut. Mix well. Shape into balls. Make indent in center of each and place on cookie sheet. Place half a maraschino cherry in indent. Fill with melted chocolate. Chill until firm. Store in refrigerator.

Birthday Coffee.

3 oz. of coffee.
1S pint of boiling water.

Make a jug hot. Put the coffee in it, and pour over the boiling water. Let it stand in a hot place for half an hour. Then strain through thick muslin.

Unfermented Bread.

1 lb. of flour.
2 heaped teaspoonfuls of baking powder.
Enough water to mix a dough.

Put the flour in a pan. Add the baking powder and mix up with the water. Make it into small loaves quickly, and bake in a quick oven for about half an hour.

Rice Cake.

8 oz. of ground rice.
6 oz. of castor sugar.
4 eggs.
Grated rind of a lemon.

Beat the eggs well with a whisk. Mix in gradually the castor sugar and rice, and add the lemon rind. Bake in a well-greased baking-tin in a quick oven for about one hour.

Birthday Shortbread.

1 lb. of flour.
1 oz. of castor sugar.
2 oz. of butter.

Put the flour and sugar into a basin. Melt the butter, and mix them with it. Knead lightly. Roll out,

cut the paste into cakes with a knife, and bake for half an hour.

Birthday Cream.

5 pint of sweet jelly of any kind.
5 pint of double cream.

Beat the cream stiffly. Mix with it the jelly, which should be melted, but cold. Pour into a wetted mould.

Compote of Peaches.

10 oz. of sugar.
1 pint of water.
1 dozen peaches.
5 pint of whipped cream.

Boil the sugar and water for ten minutes. Pare the peaches and simmer for about twenty minutes. Remove carefully and place on a glass dish. Reduce the syrup and pour over them. When cold, cover with whipped cream.

Beef Tea.

1 lb. of rump or beef steak.
1S pint of cold water.

Cut the steak into small pieces, and put them into a jar with the water; tie a piece of paper over the top. Put the jar to stand in a saucepan of boiling water for four hours. Pour the tea from the beef, and remove the fat when cold; salt can be added to taste.

Clear Barley.

2 oz. of pearl barley.
A little thin lemon peel.
1 pint of boiling water.
Sugar to taste.

Wash the barley, and put it into a jug with the lemon peel. Pour the boiling water over it, and add the sugar. Let it stand until cold, and then strain it.

Cottage Cheese Pancakes

1 cup prepared pancake
4 tablespoons top milk or light cream
1 teaspoon salt
4 eggs, well beaten
1 tablespoon sugar
2 cups cottage cheese, put through ricer

Mix batter and stir in cheese last until smooth.

Cheese Pie

3 eggs
1 cup sugar
2 pounds soft smearcase

Whip everything together and fill two pie crusts. Bake without any upper crust.

Tiger Butter

16 ounces white chocolate, chopped
3/4 cup crunchy peanut butter
1 cup milk chocolate chips

Place white chocolate in a medium-sized microwave-safe bowl. Microwave on High until melted, stirring frequently. Stir in peanut butter. Spread into prepared pan. Drizzle with melted milk chocolate chips, stirring through mixture to create a marbled effect. Let stand until set. Break into bite-sized pieces.

Melted Butter.

1 oz. of butter.
1 oz. of flour.
1 pint of water.
Pepper and salt.

Melt the butter in a small stewpan. Mix in the flour smoothly. Add the water; stir and cook well. Then add pepper and salt, and it is ready to serve.

Raspberry Mousse

2 c all purpose flour
3 tbsp dark cocoa powder
3 tbsp confectioner's sugar
2 c butter
5 tbsp water
9oz white chocolate
2.5 c whole milk
2 packet gelatine powder
4 tbsp white sugar
3 egg whites
3 egg yolks
2 cup Greek yogurt

Pureed frozen raspberries, confectioner's sugar to taste, poured through a sieve. Add a dash of cornflour heat until thick. let cool to use.

Cream Liqueur

1 3/4 C. Irish whiskey
1 14 oz. can sweetened condensed milk
1 C. heavy cream
4 eggs

2 Tbs. chocolate syrup
2 tsp. instant coffee
1 tsp. vanilla extract
1/2 tsp. almond extract

Combine all ingredients and mix in blender. Put into a fifth bottle. Keeps refrigerated up to 1 month. Stir or shake before serving and serve over ice, if desired.

Gingerbread Muffins

1 14 1/2 oz. box gingerbread cake and cookie mix
2 medium ripe bananas, mashed
3/4 C. quick-cooking oats
3/4 C. water
2 eggs

Preheat oven to 375 degrees. Line muffin tin with paper baking cups. Mix all ingredients until well blended. Divide batter evenly among muffin cups. Bake for 15-20 minutes or until a wooden pick inserted in center comes out clean. Immediately remove from pan.

Chestnut Mousse

2 lb. of Delmarvelous Chestnuts, peeled
12 Tbs. of sugar, or to taste
4 Tbs. of cocoa
4 Tbs. of amaretto
16 oz. heavy whipping cream

Put chestnuts in water to cover and simmer until tender. Drain, and add sugar, cocoa and Amaretto. Process in a food processor until smooth and well combined. Beat heavy cream until stiff. Fold into chestnut puree. Divide among desert glasses. Chill until set-up. Serve with a dollop of whipped cream and chocolate shavings.

Birthday Green Juice

1 of a Cucumber
2 Stalk of Celery
1 cup of Grapes
1 cup of Watermelon
2 Apple
Juice of 1 lemon
Pinch of Cayenne Pepper

Add everything to a powerful blender and blend until smooth. You can also use an actual juicer for this recipe just omit the water.

Milky Way Icing

4 tb Butter
2 Milky Way bars; 2.15 ozs.each
1 tb Vanilla extract
1 c Powdered sugar; sifted

Melt butter and candy together in a heavy saucepan. Stir constantly over low heat until mixture is fully melted and smooth. Beat in vanilla and sugar. Spread on warm cake while frosting is warm and pliable.

Egg Lemonade.

1 egg.
4 tablespoonfuls of sugar.
Juice of 2 lemons.
2 cups of water.

Beat the egg until white and yolk are well mixed; then beat in the sugar, the lemon juice and the water.

English milk.

1 cup of milk.
1 egg.
1 tablespoonful of butter.
1 cup of fine bread crumbs.
3/4 to 1 whole cup of cheese.

Melt the butter, add the cheese, and stir while melting; then add the bread crumbs, which have been soaked in the milk and the egg lightly beaten.

Honey Nutters

16 graham crackers
1 cup crunchy peanut butter
2/3 cup honey
1/2 cup nonfat dry milk powder
1 cup coconut

Crush the graham crackers between two pieces of wax paper with a rolling pin or in a food processor. Combine the peanut butter, honey and powdered milk in a large mixing bowl. Mix well. Make small balls with mixture and place on wax paper. Roll balls in shredded coconut.

Nut Bark

1 pound white confectioners coating
1/2 cup dried cranberries
1 (3.5 ounce) package macadamia nuts

Place white confectioners coating (almond bark) in a microwave safe bowl, and microwave on medium heat until melted. Stir in cranberries and nuts. Spread mixture out on foil, cool, and break into 1 1/2 inch pieces. Store in air tight container.

Mint Patties

3 1/2 cups confectioners sugar

1 cup margarine
3 tablespoons corn syrup
2 drops peppermint oil

In a medium bowl, cream together confectioners sugar and margarine. Blend in corn syrup and peppermint oil. Adjust peppermint oil to taste. Chill 30 to 60 minutes, until firm enough to form into patties. Shape into balls or patties and chill again for 30 minutes more. Eat as is or dip in melted chocolate and chill again before serving.

Marzipan

2 cups confectioners sugar
1/2 pound finely ground blanched almonds
2 egg whites
1/2 teaspoon salt
1/2 teaspoon almond extract

Blend the confectioners sugar, finely ground almonds, egg whites, salt, and almond extract in a blender until perfectly blended. Chill covered 24 hours to harden.

Birthday Jam.

5 lb. of rhubarb.
5 lb. of lump sugar.

Peel and cut the rhubarb as for a tart, put it in the pan with the sugar, and boil gently at first, then more quickly, skimming frequently. When it will set it is ready.

Black Jam.

5 lb. of black currants.
3s lb. of lump sugar.

Boil the fruit and sugar together until the jam will set, skimming all the time. Put into pots and cover close.

Sweet Toffees

2 cup butter
1 cup sugar
1 brown sugar
4 egg yolks
2 cup flour
2 cup oats

Mix ingredients together. Spread in cookie sheet. Bake at 300 for 12 to 15 mins. Sprinkle semi-sweet chips over top let melt. Spread out, cool, cut and enjoy!

Reindeer Punch

2 C. orange juice
2 C. lemon juice

2 C. grenadine syrup
3 qts. ginger ale
1 pt. of quartered strawberries or sliced fruit in season.

Mix all ingredients except ginger ale and fruit. Pour over block of ice to chill. Just before serving, add the ginger ale and fruit.

Birthday Pie

1 can chili
6-8 small bags Frito's corn chips
shredded cheese

Cook up pot of chili (homemade or canned). Buy individual size bags of Frito's corn chips. Cut an X on front of bag and open. Put chili on top of the chips, and shredded cheese. And you have portable lunch time Frito Pie.

Frito Pie

1 pk. Pocket Bread
1 can Wolf Brand Chili, this is a Texas recipe not a Nebraska one.
1 bag Frito's Corn Chips
8 oz Grated Cheddar Cheese

Heat Chili, put some chips in the Pocket bread and spoon chili on top. Add more chips and cheese. Eat as many as you can.

Birthday Pudding

1 can evaporated milk
1/4 cup sugar
3/4 cup water
3/4 cup instant cocoa mix
10-12 crackers, cookies.

Put the first 4 ingredients in a skillet and bring to a boil, stirring constantly. Add 10-12 coarsely broken crackers; cover. Cook over low heat for about 10 minutes, stirring occasionally.

Birthday Pie

1 box pudding mix,
1/4 cup milk
crackers.

Mix the pudding and dried milk with the right amount of cold water and beat with a whisk until thick. Pour into cups. Top with crushed crackers.

Birthday Pudding

1 box pudding
2 cups cold water
3 tbs. powdered milk

Mix milk with water, add pudding and whip with a whisk for 2-3 minutes.

Birthday Chocolate Tortillas

2 flour tortillas
chocolate bar or chips
mini Marshmallows
vegetable. oil

Heat skillet with oil, Add tortilla. Add chocolate chips or pieces of bar and the marshmallows. Cover with second tortilla and flip. Cover until chocolate melts.

Birthday simple syrup

5 cups sugar
5 cups water

Prepare an ice bath; set aside. Combine sugar and water in a medium saucepan; bring to a boil over medium-high heat. Cook, stirring occasionally, until sugar has completely dissolved. Transfer to a medium bowl, and set in the ice bath; let stand until chilled, stirring occasionally, before using or storing.

Birthday syrup

4 cups sugar
1 cup dark rum

Combine sugar, rum, and 5 cups water in a medium saucepan. Bring to a boil over medium heat, and continue cooking until the liquid is clear, about 2 minutes. Remove from heat. Use immediately or reheat before soaking.

Birthday Pancake Syrup

1 1/2 cups packed brown sugar
3/4 cups water
1 tbsp butter or margarine
Dash of salt
1/2 tsp maple flavoring

Mix brown sugar, water, butter and salt in a small saucepan. Heat to boiling over medium heat, stirring all the time. Remove the pan from the heat. Stir in the maple flavoring and serve warm.

Birthday Pineapple Pie

1 pie crust
1 pie top
1 pineapple (chopped into chunks)

In a pie pan put crust pineapple filling and top, bake till top is golden brown, top with coolwhip and serve.

Birthday chocolate pineapple pie

1 bag of chocolate chips
1 pie crust
1 pie top
1 pineapple (chopped into chunks)

In a pie pan put crust pineapple filling, melt chocolate in double boiler pan cover pineapple in chocolate add pie top, bake till top is golden brown, top with coolwhip and serve.

Pie Popsicles

3/4 cup of Fresh Key Lime Juice
1 can of Sweetened Condensed Milk
1 cup of Whole Milk
1/2 cup of Heavy Cream

Place all ingredients in a blender and blend until smooth. Pour mixture into Popsicle molds and pop them in the freezer overnight.

Swedish Balls

1/2 lb Butter
1 1/2 c Sugar
2 Eggs
1/2 c Strong cold coffee (instant)
2 ts Vanilla
1 c Cocoa
4 c Quick-cooking oats, uncooked

Cream butter and sugar. Blend in eggs. Add coffee, vanilla, and cocoa. Mix. Add oats and mix well. Chill 1 to 2 hours. Shape into one-inch balls. Roll in sugar. Store in air tight container. Keep refrigerated.

Reeses Bars

1 c Melted butter
2 3/4 c Icing sugar
1 c Peanut butter
2 1/2 c Graham wafer crumbs
12 oz Chocolate chips

Mix together first four and press into an ungreased 9 x 13 pan. Melt the chocolate chips and pour over the peanut butter mixture. Let cool slightly and then cut into bars before the chocolate hardens completely.

Sour Cream Frosting

1/2 c Sour cream
3 1/2 c Powdered sugar
1 ts Vanilla

2 oz Ghirardelli Unsweetened chocolate, melted Servings: Makes enough for 9 x 13" cake Beat sour cream with sugar and vanilla until smooth. Mix in melted chocolate.

Tea

Tea.

Candied ox-heart cherries.

Slices of lemon.

Boiling water.

Fill the tea-ball half full with tea, put the ball into the cup, with a cherry or a slice of lemon, and pour boiling water over them; remove the ball when the tea is of the desired strength.

Plain Cocoa.

4 teaspoonfuls of cocoa.

4 teaspoonfuls of sugar.

1 cup of boiling water,

1 cup of hot milk.

Whipped cream, if desired.

Mix the cocoa and sugar, pour over the boiling water, and when boiling again add the hot milk; beat the whipped cream into the hot cocoa, or serve a spoonful upon the top of each cup.

Basic Truffles

12 ounces bittersweet chocolate, chopped

1/3 cup heavy cream

1 teaspoon vanilla extract

In a medium saucepan over medium heat, combine chocolate and cream. Cook, stirring, until chocolate is melted and mixture is smooth. Remove from heat and whisk in flavoring. Pour into a small dish and refrigerate until set, but not hard, 1 1/2 to 2 hours. Use to fill candies or form balls and roll in toppings.

Genoise Sandwiches.

Genoise pastry.

Jam.

Cut the Genoise pastry into slices. Spread them with jam. Lay the slices one on the other, and cut in triangular shapes.

Batter Puddings.

1 lb. of flour.

5 pint of milk.

1 egg.

Some jam.

Put the flour into a bowl, and make a well in the middle. Put in the egg, mix smoothly with a wooden spoon, adding the milk by degrees. Grease some little patty-pans, and half fill them with the batter. Bake in a quick oven. When done, dish on a folded napkin, and put a little jam on each.

Birthday Pudding.

1 oz. of pearl barley.
1 pint of milk.
2 oz. of moist sugar.

Put the barley to soak in cold water all night. Then pour away the water and put the barley into a pie-dish. Add the sugar and milk; and bake in a moderate oven for three hours.

Birthday Pudding.

2 oz. of semolina.
1 oz. of candied peel.
1 pint of milk.
1 lb. of treacle.

Mix the milk smoothly with the semolina. Then put it into a saucepan and stir until it thickens. Add the treacle and candied peel; pour it into a pie-dish. Bake for about thirty minutes.

Mashed Potatoes.

1 oz. of butter to every pound of potatoes.
1 tablespoonful of cream, if possible.
Pepper and salt to taste.

The potatoes should be well cooked, and be dry and floury. Put them quickly through a wire sieve. Mix them well in a saucepan with the butter, cream, and seasoning. Make them quite hot. Heap them in a mound-like form in a vegetable dish, and smooth over with a knife.

Sago Gruel.

5 oz. of sago.
5 pint of water.
2 lumps of sugar.

Wash the sago, and let it soak in the water for thirty minutes. Then simmer for about thirty minutes. Add the sugar, and it is ready.

Prune Drink.

2S oz. of prunes.
1 quart of water.
1 oz. of sugar.

Cut the prunes in two. Boil them with the sugar in the water for one hour. Strain, and cover until cold.

Rice Milk.

1 oz. of rice.
1 pint of milk.
Sugar to taste.

Wash the rice, and simmer in the milk, with the sugar, for one hour. Tapioca milk may be made in the same way. The crushed tapioca is the best.

Suet and Milk.

1 pint of milk.
1 oz. of suet.

Chop the suet finely. Tie it loosely in muslin, and simmer in the milk for three-quarters of an hour; then strain.

Toasted Cheese.

Some slices of very hot toast.
Some slices of cheese.
Mustard, pepper and salt.

Toast the cheese nicely, and lay it quickly on hot toast. Spread a little mustard thinly over it, with pepper and salt, and serve very hot.

Shrimps with Peas.

A pint of shrimps and a cup of peas, heated in a cup and a half of cream sauce, are particularly good.

Birthday Water

2 packages Grape
2 Packages Lemon-Lime

Mix and add water, pre-sweetened or add the sugar.

Birthday Cockerall Water

2 packages Cherry
2 Packages Orange

Mix and add water, pre-sweetened or add the sugar.

Birthday milk glaze

1 cup confectioners' sugar, sifted
2 tablespoons milk

In a medium bowl, whisk together the confectioners' sugar and milk until completely smooth. Immediately drizzle glaze over cake.

Fudge Ice Cream

3/4 c Sugar
1/3 c Cocoa, unsweetened
3/4 c Milk
2 2/3 c Buttermilk
1/2 ts Vanilla

In saucepan, combine sugar and nonsweetened cocoa; add milk and heat. Stir until sugar dissolves. Cool. Beat smooth buttermilk and vanilla. Combine with chocolate milk. Chill and stir freeze. Note: This recipe is for a 1-quart machine.

Crunch Ice Cream

1 Egg
3 tb Sugar
1 c Whipping cream
3/4 c Milk

2/3 c Brachs chocolate covered peanuts; finely chopped In small bowl, whisk together egg and sugar. Stir in cream, milk and peanuts. Freeze according to manufacturers directions.

Rice Water.

2 oz. of rice.
3 pints of water.
1 inch of cinnamon.
Sugar to taste.

Wash the rice well, and throw it into three pints of boiling water, with the cinnamon. Boil gently for two hours.

Apple Water.

2 large apples.
A little thin lemon peel.
1 pint of boiling water.
Sugar to taste.

Peel and cut up the apples. Put them into a jug with the lemon peel and sugar. Pour over the boiling water, and cover close until cold; then strain it.

Toast and Water.

Toasted bread.
Water.

Toast a piece of crust of bread nicely, being careful not to burn it. Plunge it into a jug of cold water, and let it stand for thirty minutes. Then strain the water from it.

Shrimps with Peas.

A pint of shrimps and a cup of peas, heated in a cup and a half of cream sauce, are particularly good.

Chocolate Fudge

3 C semisweet chocolate chips 1 can (14 oz.) sweetened condensed milk dash salt 1 C chopped walnuts 1 1/2 tsp. vanilla In heavy saucepan over low heat, melt chips with sweetened condensed milk and salt. Remove from heat; stir in walnuts and vanilla. Spread evenly into aluminum foil lined 8 or 9 inch square pan. Chill 2 hours or until firm. Turn fudge onto cutting board; peel off foil and cut into squares. Store loosely covered at room temperature.

Anchovy biscuits

Made as you would make cheese biscuits, but using anchovy sauce instead to flavor them. If you make the pastry thin you can put some lettuce between two biscuits and press together with a little butter spread inside.

Birthday burgundy

Take half a pint of good Burgundy wine, put it to boil with two cloves, and a dust of mixed spice, sweeten to taste with some powdered sugar. If you like add a quarter of the quantity of water to the wine before boiling.

Birthday Spicy veggies.

Combine rinsed black beans, diced tomatoes, an okra and cook for ten minutes. Stir with hot sauce and add salt for taste.

Orange pudding

Take half a pound of candid orange, cut them in thin slices, and beat them in a marble mortar to a pulp; take six eggs, half a pound of butter, and the juice of one orange; mix them together, and sweeten it with fine powder sugar, then bake it with thin paste under it.

Orange brandy

Take a quart of brandy, the peels of eight oranges thin pared, keep them in the brandy forty-eight hours in a close pitcher, then take three pints of water, put into it three quarters of a pound of loaf sugar, boil it till half be consumed, and let it stand till cold, then mix it with the brandy.

Russian Rice Pudding.

Mix cold boiled rice with the juice and rind of a lemon, 1 cup of sugar and 1/2 glass of fine rum; then press into a mold. Let get very cold and serve with cold cooked fruit.

Scotch Pudding.

Take 2 quart of black cherries; remove the stones and mix with ? pound of fine bread-crumbs, some chopped nuts, the beaten yolks of 4 eggs and 1/2 cup of sugar. Add the whites beaten stiff. Bake in a well-buttered pudding-dish and serve cold.

Dutch Prune Pudding.

Boil prunes until very soft; remove the stones. Mash well; add the yolks of 4 beaten eggs, 3 tablespoonfuls of sugar, 1 cup of bread-crumbs, 1 teaspoonful of vanilla, 1/2 cup of chopped nuts, and the whites of the eggs beaten stiff. Put in a well-buttered pudding-dish and bake in a moderate oven until done. Serve cold.

German Apple Cake.

Make a biscuit dough; roll out very thin and put on a well-buttered cake-pan. Have ready some apples. Cut in quarters; lay closely on the cake; sprinkle thick with brown sugar; add some cinnamon and a handful of currants. Pour some fresh melted butter over the cake; set in the oven to bake until done. Serve with coffee.

English Ham Sandwiches.

Cut thin slices of fresh bread. Chop ham with the yolks of 2 hard-boiled eggs; add some made mustard and fresh butter and a dash of pepper. Mix all well and spread between the slices of bread. Serve on a folded napkin and garnish with sprigs of parsley.

Italian Batter Cakes.

Beat 3 yolks of eggs with 1 cup of milk, a Salt-spoonful of salt, 1 tablespoonful of olive-oil and 1 tablespoonful of sugar. Mix with 2 cup of flour and the beaten whites of the eggs. Fry until light brown. Serve with cooked fruit.

Portugal Iced Pudding.

Mix 1 quart of vanilla ice-cream with 1 gill of wine, 1/4 pound of Malaga grapes, 2 ounces of candied orange peel, chopped fine, and 1 pint of whipped cream. Then place in the freezer to harden and serve.

Turkish Stewed Lamb.

Season a quarter of a young lamb and cut into pieces. Lay in a large stew-pan and cover with hot water. Add 1 sliced onion, 2 sliced green peppers and 2 tomatoes, 1 red pepper and 2 sprigs of parsley. Let stew slowly until tender. Then fry thin slices of egg-plant and add to the stew. Serve hot.

Irish Apple Pudding.

Pare and slice apples and lay them in a buttered pie-dish. Sprinkle with brown sugar; add the juice and rind of 1/2 of a lemon, a pinch of cinnamon and cloves. Then cover with a rich pie-paste and let bake until done.

English Chocolate Pudding.

Soak 6 ounces of bread-crumbs in milk and press dry; add 2 ounces of butter mixed with 3 ounces of sugar and 3 ounces of chocolate; add the yolks of 6 eggs well beaten, and flavor with a teaspoonful of vanilla; add the whites beaten to a stiff froth. Bake in a quick oven and serve at once.

German Cheese Pie.

Line a pie-plate with a rich pie-dough. Mix 1 cup of cottage cheese with 1 tablespoonful of butter, 1/4 cup of sugar, 2 eggs, a pinch of salt and a few currants. Mix well. Fill the pie. Sprinkle with sugar and cinnamon and bake until light brown. Serve hot or cold.

Madras Curried Apples.

Peel and core 4 sour apples and cut into rings; then sprinkle with curry-powder and let fry until tender. Add a few thinly cut shallots. Cover and let simmer until done. Serve on a platter with boiled rice and pour over a curry sauce.

Irish Batter Cakes.

Beat the yolks of 4 eggs; add a pinch of salt, 1 tablespoonful of melted butter, 1 small cup of milk and sifted flour enough to make a smooth batter. Beat well. Add the whites of eggs, beaten stiff and let fry a golden color; then spread with jam and serve hot.

Yorkshire Pudding.

Beat 3 eggs with a pinch of salt; add 1 pint of milk and 2/3 of a cup of flour. Stir until smooth. Then pour into a well-greased pan and bake until done. Serve with English roast-beef, and pour over the gravy.

Orange cake

6 oz. of whole meal flour, 3 oz. butter, 4 oz. sugar, grate in the rind of 1 small orange, and mix all well together. Beat 1 egg, and stir in with the juice of the orange and sufficient buttermilk to make a smooth, thick batter. Half fill small greased tins with this mixture, and bake 15 minutes in a moderate oven.

Orange syrup - 1

Select ripe and thin-skinned fruit. To every pint of the juice add one pound of sugar, the juice of one lemon, and a little of the grated rind. Boil for fifteen minutes, removing all scum as it rises. If the syrup is not clear, strain through a piece of cheese cloth, and reheat. Can and seal while boiling hot.

Orange syrup - 2

The rind of 3 oranges, 1/2 pint of water, 4 oz. of sugar. Boil the ingredients until the syrup is clear, then strain it and pour over the fruit.

Orange ice - 1

Take juice of 6 oranges, 2 teaspoons orange extract, 1 quart water, juice of 1 lemon, 2 cups powdered sugar and 1/2 cup cream. Mix all ingredients together; strain and freeze.

Albumonozed orange

Take Juice of 1 orange, 1 egg white and sugar. Add orange juice sweetened to taste to egg white and beat well. Chill and serve cold.

Birthday cider

Take a Peck of Apples, and slice them, and boil them in a barrel of water, till the third part be

wasted; Then cool your water as you do for wort, and when it is cold, you must pour the water upon three measures of grown Apples. Then draw forth the water at a tap three or four times a day, for three days together. Then press out the Liquor, and Tun it up; when it hath done working, then stop it up close.

Birthday cream

Take two Gallons more or less of new milk, set it upon a clear fire; when it is ready to boil, put in a quart of sweet cream, and take it off the fire, and strain it through a hair sieve into earthen pans; let it stand two days and two nights; then take it off with a skimmer; strew sugar on the cream, and serve it to the Table.

Birthday butter

The best Liquor to fry Fish in, is to take Butter and Salet Oyl, first well clarified together. This hath not the unsavoury taste of Oyl alone, nor the blackness of Butter alone. It fryeth Fish crisp, yellow, and well tasted.

Birthday chicken sandwich

Chicken sweet and sour sauce pan bread and pickles. Cover chicken in sweet and sour sauce till fully covered cook chicken on high till fully cooked place in bread serve with chips.

Birthday banana cream pie

2 bananas chocolate pudding mix pie crust pie pan 1 can whip cream make pudding as followed on the box in pie pan (with pie crust in the pan) add chocolate pudding mix in pie crust put in oven at 350 for 10 to 20 minutes remove let cool top with whip cream.

Birthday sour cream

To half a cup of thick sour cream, add half a teaspoonful of salt, a teaspoonful of sugar, a dash of black pepper, and two teaspoonsful of strong vinegar.

Birthday tea cakes

One-third of a cup of butter, one cup of sugar, one egg, one cup of milk, two cups of sifted flour, two level teaspoonfuls of baking powder, half a teaspoonful of vanilla, and half a cup of currants.

Birthday biscuit

For light biscuit, take one of the three parts cut for the bread, twist off little pieces the size of an egg, roll smooth without working, wet over the top with melted butter or milk, let rise to double their size, and bake in a hot oven from fifteen to twenty minutes.

Birthday ice-cream

For a rich chocolate ice-cream, make like the foregoing, only add to the custard before it cools two ounces of grated, unsweetened chocolate which has been set in a pan of hot water long enough to allow it to melt.

Birthday lemon ice

For a plain lemon ice, take the grated rind of one lemon, and the juice of three, a cupful and a half of sugar, four cupfuls of water, and the stiffly beaten whites of two eggs. Freeze, but not too hard.

Birthday apple tapioca

Or still another way is to boil the tapioca, sweetened but not flavored, for about fifteen minutes, then pour into a baking-dish half filled with sliced apples and flavored with nutmeg. This must be baked until the apples are tender.

Birthday stuffing

For dry dressing, crumble the bread, omit the water, but use four tablespoonfuls of melted butter. Pack in the turkey very loosely. Some people like this seasoned with thyme, while others prefer onion.

Birthday cherries

Seed the cherries after washing them. Take half the quantity of sugar, moisten with just enough water to melt, boil to a thick syrup, and then add the cherries. Cook fifteen minutes, and seal.

Birthday ham sandwiches

To be particularly nice, mince the ham, cream with the butter, season with mustard, spread on one slice of bread, cover with a crisp lettuce leaf, add the top slice of bread, then cut in triangles.

Birthday lettuce sandwiches

On thin slices of buttered bread lay a fresh leaf of lettuce, and spread with salad dressing, before adding top slice.

Birthday raisin sandwiches

Spread thinly sliced brown bread with butter first, then with raisins, seeded and chopped.

Birthday fruit syrups

During the canning season often a small quantity of rich juice will be left. If this is strained through a cloth and bottled boiling hot, it will make a splendid drink, diluted with water and served iced.

Birthday lemon sauce

Make a syrup by boiling for five minutes one cup of sugar with one-quarter cup of water and a teaspoonful of butter. Removing from the fire, add the strained juice of half a lemon.

Birthday apple pie

Line a pie tin with the crust, fill with sliced sour apples, sprinkle thickly with sugar, flavor with nutmeg, cover with the crust, making an opening in the center to emit the steam, press closely together and trim around the edge, and bake in a moderate oven about three-quarters of an hour.

Turkish Pudding.

Dissolve 1/2 box of gelatin; chop 1/4 pound of dates and mix with 2 ounces of boiled rice, 1/2 cup of pulverized sugar and 1 teaspoonful of vanilla; then mix the gelatin with 1 pint of whipped cream. Mix all well together and turn into a mold and stand on ice until cold. Sprinkle with chopped nuts.

French Pineapple Bisque.

Beat the yolks of 4 eggs with 1 cup of pulverized sugar; add 1 pint of cream; stir well until very light. Then add 1 small can of shredded pineapple and crush a few macaroons. Mix well with a small glass of brandy. Let freeze and serve in small glasses.

Russian Pancakes.

Make a pancake batter and fry in thin cakes. Then spread them with a layer of anchovies, butter and a layer of caviare. Sprinkle with minced shallots, cayenne pepper and lemon-juice. Roll up and serve hot as possible.

Spanish Cake.

Beat 1 pound of butter with 1 pound of sugar to a cream. Add the yolks of 8 eggs well beaten. Sift 1 pound of flour with 2 teaspoonfuls of baking-powder and stir together with 1 cup of milk. Add the whites of eggs, beaten to a stiff froth with a pinch of salt. Flavor with rose-water.

Belgian Baked Bananas.

Skin fine bananas and lay them whole in a baking-dish. Sprinkle with sugar and grated lemon peel. Add the juice of 1 orange, 1/2 lemon and 1/2 glass of sherry wine. Let bake in a quick oven. Put the bananas in a glass dish and pour over the sauce. Let get cold and serve.

Swiss Pie.

Make a rich pie-dough. Line a buttered pie-dish with the dough; then slice three onions very thin and let cook in hot butter until tender; add a pinch of salt. Fill the pie with the onions, cover the top with cream and let bake in a moderate oven until done. Serve hot or cold.

French Apple Fritters.

Peel and slice large apples; sprinkle with sugar and lemon-juice and make a rich egg batter. Sweeten to taste and flavor with 2 tablespoonfuls of orange-flower water. Lay the sliced apples in the batter and fry in deep hot lard to a golden brown. Serve with wine sauce.

French Orange Compote.

Make a syrup of sugar and water; add a little lemon-juice. Peel and remove seeds of oranges; cut into quarters and lay them in the boiling syrup; let cook ten minutes. Remove the oranges to a glass dish; pour over the syrup and garnish with candied cherries.

English Peach Pie.

Make a rich pie-crust and let bake until done. Peel and chop some peaches and mix with sugar to taste. Fill the pie with the peaches; let bake. Whip 1 cup of rich cream with pulverized sugar and

flavor with vanilla. Spread the cream high over the pie; let get cold and serve.

French Almond Pudding.

Take 1/2 pound of almonds and pound in a mortar. Mix with 6 yolks of eggs and a cup of sugar, 1 tablespoonful of lemon-juice, 1 tablespoonful of brandy, 3 slices of stale cake-crumbs and the whites of the eggs beaten stiff. Put in a well-buttered pudding-dish and bake in a slow oven until done.

French Apple Pie.

Line a deep pie-dish with a rich pie-crust. Chop 4 apples very fine and mix with sugar, cinnamon, lemon-juice and 1/2 cup of currants. Then mix with the yolks of 2 eggs well beaten. Fill the pie and bake until done. Beat the whites with pulverized sugar and spread on the pie. Let get light brown on top.

Scotch Stewed Tripe.

Clean and boil tripe until tender; then fry 1 chopped carrot and 1 onion until light brown. Stir in 1 tablespoonful of flour; add 1 cup of stock, 1 bay-leaf, some thyme and parsley; let boil. Season with salt, pepper and lemon-juice. Cut the tripe into narrow strips; add to the sauce. Let simmer one-half hour and serve.

Swedish Batter Cakes.

Sift 1 pint of flour. Add a salt-spoonful of salt, 1 teaspoonful of soda dissolved in a little milk, the yolks of 6 eggs and the whites beaten to a stiff froth and enough milk to make a thin batter. Then bake on a hot greased griddle until done. Serve hot.

Greek Cakes.

Mix 1/2 pound of butter and 1 cup of sugar to a cream; add 4 well-beaten eggs and the grated rind and juice of 1/2 lemon. Then stir in 1/2 pound of flour and work into a smooth dough. Lay on a well-floured baking-board and roll out thin. Cut into fancy shapes and bake in a moderate oven until done. Cover with a white icing, flavored with vanilla.

Swiss Veal Pie.

Cut cooked veal into small pieces; season and moisten with a rich beef gravy. Pour into a deep pie-dish. Then make a cover with mashed potatoes moistened with cream; sprinkle with bits of butter and let bake until brown. Serve hot.

Tongue Sandwiches.

Chop two parts of cold tongue and one part of cold ham (one-fourth as much fat ham as lean) very fine; pound in a mortar, and season with paprika and a little mixed mustard. Spread butter on one piece of bread, the meat mixture on the other, and press the two pieces together.

Egg Sandwiches.

Chop the ham and pound smooth in a mortar; pass the yolks of hard-boiled eggs through a sieve; mix the yolks with an equal amount of mayonnaise dressing. Butter one piece of bread lightly and

spread with the ham, spread the other piece with the egg and dressing, and press the two together.

Beef Sandwiches.

Chop the cold meat very fine, using one-fourth of fat meat. Work into the meat French mustard, or any "made" mustard, to taste, and prepare the sandwiches in the usual way. Boston brownbread combines well with this preparation.

Russian Sandwiches.

Slightly butter thin slices of bread; moisten fine-chopped olives with mayonnaise dressing and spread upon the buttered slices; spread other slices with Neufchatel, or any cream cheese, and press together in pairs.

Egg Sandwiches.

Pick the leaves from fresh cress, chop or break apart, season with French dressing, and proceed as above.

Birthday Sandwiches.

Spread a bit of brownbread with butter and French mustard, and a bit of white bread, cut to fit the former, with butter and cheese creamed together. Finish as usual.

Cheese Sandwiches.

Spread one piece of bread with cream cheese, the other with beets that have been chopped very fine and seasoned with French dressing.

Peanut Sandwiches.

Chop freshly roasted peanuts very fine; then pound them in a mortar until smooth; season with salt and moisten with thick cream.

Birthday bread

Into 1 lb. wholemeal flour rub 4 ozs. nutter or 5 ozs. butter.

Mix to a stiff dough with cold water. Knead lightly but well. Shape into small buns about 1 inch thick. Bake for an hour in a moderate oven.

Birthday Sandwiches.

Cut the bread, white, brown and graham, as thin as possible, and use four or five pieces in each sandwich, putting them together so that the colors will contrast. Either butter or other filling is admissible.

Sandwiches with Aspic.

Chop the lobster fine, mix with mayonnaise dressing to taste, spread upon a bit of aspic, cover with a crisp lettuce leaf, and above this place another piece of aspic spread with the lobster mixture. Serve at once.

Ginger Sandwiches.

Chop the dates and preserved ginger; moisten with syrup from the ginger jar and a little lemon juice; cook as above, and use with bread or lady-fingers. Preserved ginger may be used alone and without cooking.

Paste Sandwiches.

Roll puff paste very thin, cut in fanciful shapes and bake to a delicate brown; add chopped almonds to rich strawberry preserves, or peach marmalade, and spread the mixture between each two bits of pastry.

Sweet Sandwiches.

Substitute claret for the orange juice and prepare as above. Do not omit the lemon juice.

Sandwiches with Nuts.

Slice blanched English walnuts and pecan nuts or almonds very thin, and stir into whipped cream. Stamp out shapes from the jelly. Spread one piece with the cream and nuts and cover with a second piece of jelly.

Wheat Bread.

Use the preceding recipe without change other than in kind of flour and two additional tablespoonfuls of sugar.

Rice Bread.

Add three-fourths a cup of rice, cooked until tender and still hot, and, also, two tablespoonfuls of butter, to the milk or water in the first recipe. Other cereals, as oatmeal or cerealine, may be used instead of rice.

Sandwich Biscuit.

Prepare the dough as above, roll to about three-eighths an inch in thickness, and cut into rounds. Spread one half of these with softened butter, and press the others, unbuttered, upon them; bake fifteen or eighteen minutes.

Salted Meats

Cover the meat with cold water and bring the water slowly to the boiling-point; let boil five minutes, then slightly bubble until the meat is tender.

Violet Sandwiches.

Prepare in the same manner as in the last number, substituting candied violets for the rose petals, and violets with green leaves for a garnish.

Honey Sandwiches.

Spread one bit of white bread with honey pressed from the comb with a wooden spoon, the other bit with butter. Garnish with white clover blossoms and leaves.

Italian Ice Cream.

Whip 1 quart of cream with 2 cupfuls of sugar until stiff. Put in the freezer until half frozen; then add the juice and grated peel of 2 lemons, 2 tablespoonfuls of fine brandy, and a little pistache coloring. Let freeze until hard and serve with cake.

French Chocolate Biscuits.

Beat the yolks of 6 eggs with 10 ounces of powdered sugar; add 1 ounce of powdered French chocolate. Mix well with 4 ounces of flour and the whites beaten stiff with a pinch of salt; add 1 tablespoonful of vanilla extract. Bake on wafer sheets in small cakes to a light brown.

French Frozen Milk Punch.

Sweeten 1 quart of milk with 2 cupfuls of sugar; let come to a boil. Remove from the fire and grate in 1/2 nutmeg. When cool, freeze until half frozen; then stir in 3 cupfuls of whipped cream and freeze again. Add 1/2 cup of rum and 1 cupful of French brandy. Let freeze until hard and serve.

Bavarian Fruit Compote.

Cook 2 cups of water with 1 cup of wine. Add 1 cup of sugar and a pinch of cinnamon and some strawberries, cherries and blackberries. Let simmer in the juice until fruit is done. Put in a glass dish and pour over the syrup. Serve cold.

English Tea Cakes.

Beat 1/4 pound of butter with 1/4 pound of sugar to a cream. Add 1 egg and 1 teaspoonful each of cinnamon and mace. Mix with 6 ounces of sifted flour, a pinch of salt and milk enough to make a stiff dough; then roll out very thin. Cut into round cakes and bake in a quick oven until done.

Dutch Apple Pudding.

Peel and chop apples; mix with 1/2 cup of nuts, raisins, the juice and rind of 1/2 lemon and 1 tablespoonful of brandy. Then add the yolks of 4 eggs and the whites beaten to a stiff froth. Let bake in a moderate oven until done. Serve cold.

German Egg Toast.

Cut slices of stale bread; beat 3 eggs with a pinch of salt and 1/2 cup of milk. Dip the slices of bread in the beaten eggs and fry until brown on both sides. Cover with pulverized sugar; sprinkle with cinnamon and some finely chopped nuts. Serve hot.

Swiss Pancakes.

Peel and grate 4 raw potatoes; mix with 1 ounce of butter, 1 ounce of bread-crumbs, 1/4 pint of milk, 1 large tablespoonful of Swiss cheese, the yolks of three eggs and the whites beaten stiff. Season with salt and pepper and mix with 1 tablespoonful of flour to a smooth batter; then fry in hot lard until brown. Serve hot.

Bread Pudding a la Caramel.

Mix 1 pint of soft bread-crumbs with 1/2 cup of seeded raisins, 2 tablespoonfuls of sugar and 2 eggs. Stir in 1 cup of milk and bake in a well-buttered pudding-dish until brown. Then boil 1-1/2 cups of brown sugar with 1/2 cup of milk and 4 tablespoonfuls of chocolate. Stir until smooth and spread hot over the pudding.

Irish Flummery.

Take 1 pint of oatmeal; pour on enough cold water to cover; let stand over night; strain and boil with a pinch of salt until thickened. Then add 1 cup of cooked small fruit, a lump of butter and sugar to taste. Let get cold and serve with cream.

Swiss Fried Sweetbreads.

Blanch the sweetbreads and sprinkle with salt and pepper; then cut into thin slices. Dip in beaten egg and roll in grated Swiss cheese and fine bread-crumbs and fry in a little hot butter to a golden brown. Serve hot, garnished with parsley.

English Pigeon Pie.

Clean and season some young pigeons. Stuff each with chopped oysters and bits of butter and let stew until tender with 1 onion, 2 sprigs of parsley and 1 bay-leaf. Then line a deep pie-dish with a rich paste; let bake and fill with the stuffed pigeons. Add the sauce; cover with the paste and let bake until brown. Serve hot.

English Layer Cake.

Bake 3 layers of sponge-cake; then mix some jelly with wine and spread between the layers and over the top and sides. Cover with a rich chocolate icing, flavored with vanilla.

Dutch Rice Pudding.

Mix 1 cup of rice in 2 cups of milk; add 1 tablespoonful of butter, the yolks of 4 eggs, the juice of 1/2 lemon, 1 cup of sugar and nutmeg to taste, 1/2 cup of chopped raisins, 1/2 cup of nuts and the whites of the eggs beaten to a stiff froth. Bake in a well-buttered pudding-dish until done. Serve cold.

Swedish Rice Pudding.

Mix 3/4 cup of rice in 1 quart of milk; add 1 cup of sugar, a pinch of salt and 1 teaspoonful of vanilla. Pour into a pudding-dish. Put bits of butter over the top and let bake in a moderate oven until done. Serve cold.

Birthday pudding

2 lb. flour, 6 ozs. nutter, a full 1 pint water.

Rub the nutter very lightly into the flour, or chop like suet and mix in. Add the water gradually, and mix well. Put into a pudding-basin, and boil or steam for 3 hours. Turn out and serve with golden syrup, lemon sauce or jam.

Birthday pudding

Put a layer of sponge cake at the bottom of a glass dish. Cut up a tinned pine-apple and fill dish, first pouring a little of the juice over the cake. Melt a very little agar-agar in the rest of the juice. (Allow half the 1 oz. to a pint of juice.) Pour over the mixture. Serve when cold.

Birthday biscuits

2 lb. desiccated cocoanut, 1 lb. sugar, 6 small eggs.

Proceed as for Macaroons, but make the cakes smaller. Bake in a moderate oven for half an hour.

Birthday scones

4 oz. cane sugar, 12 ozs. nutter, 4 lb. flour, 1 lb. sultanas, a short 2 pint water.

Mix the flour and sugar; rub in the nutter; add sultanas; make it into a dough with the water; roll out about 2 in. thick; form into scones; bake in a moderate oven.

Egg cream

2 tablespoons fresh cream, the white of 1 egg.

Put the white of egg on to a plate and beat to a stiff froth with the flat of a knife. (A palette knife is the best.) Then beat the cream into it. This makes a nourishing dressing for either vegetable salad.

Birthday jam

To every pound of fresh fruit allow 1 lb. dates. Wash the fruit, put it in the preserving pan, and heat slowly, stirring well to draw out the juice. Wash and stone the dates. Add to the fruit, and simmer very gently for 45 minutes. Put immediately into clean, hot, dry jars, and tie on parchment covers at once.

Boiled hominy

Take one part of Hominy and 2-1/2 parts of water. Have the water boiling; add the hominy and boil for fifteen minutes; keep stirring to keep from burning.

Health cake

1 lb. butter, 2 lb. castor sugar, 2 lb. Manhu flour, 4 oz. rice flour, 24 ozs. crystallised ginger, 16 eggs.

Cream butter and sugar, adding eggs, two at once, not beaten. Beat each time after adding eggs, add rice flour, ginger, and lastly flour. Bake in moderate oven.

Hominy pudding

2 teacupfuls of boiled Hominy, 2 pint or less of sweet milk, 1 teacupful of sugar, 2 eggs (well beaten), 2 teacupful of raisins, spice to taste.

Mix together and bake twenty minutes in a moderately hot oven. Serve hot with cream and sugar or

sauce.

Irish Pancakes.

Mix 1/2 pound of sifted flour with 2 beaten eggs, a pinch of salt, a pint of milk and 1/2 ounce of melted butter. Mix well to a smooth pancake batter and fry in hot lard to a delicate brown. Sprinkle with powdered sugar and serve hot.

Birthday apples

Take hard, red apples. Wash, but do not peel or core. Put in jar with cold water to reach half way up the apples. Cover closely and put in moderate oven for 2 hours after it begins to simmer. At end of 1 hour, add sugar to taste.

French Braised Sweetbread.

Parboil the sweetbreads; drain. Put in the baking-pan with a piece of salt pork, 1 onion, 1 carrot, 1 bay-leaf and a sprig of thyme, all cut fine. Sprinkle with pepper, dredge with flour; add 1/2 cup of stock. Let cook in the oven until done. Serve with mushrooms.

Cherries.

If large, fine-looking fruit, serve them plain; but they must be cold to be palatable. Keep them on ice over night, or serve glasses of fine ice to each guest, with the fruit arranged on top of it.

Vanilla Cream Syrup.

Add to 3 pints plain syrup 1 ounce extract of vanilla, 1 quart rich, sweet cream or condensed milk.

Cream Syrup.

1 cup sweet cream, 1 cup milk and 1 pound sugar are well mixed together, and if it is to be kept for several days add a little bicarbonate of sodium.

Lemon Syrup.

Make of 8 pounds sugar and 2 quarts water a plain syrup; when nearly cold add 1 quart pure lemon juice; filter through a Canton flannel filter and bottle.

Flower Syrup.

Add to 1 pint orange flower water 1s pounds sugar; stir until the sugar is dissolved; then bottle.

Peach Essence.

Dissolve 1 fluid dram oil of bitter almonds in 7 pints rectified spirits of 90 per cent.; allow the solution to stand for a few days and then filter it; put away in well corked bottles.

Bitter Almond Essence.

Dissolve 1 fluid dram oil of bitter almonds in 3 quarts rectified spirits of 90 per cent. and store the fluid for some time before using it.

Coffee Essence.

Pour 3 pints rectified spirits of 90 per cent. over 5j ounces finely roasted and ground coffee; let it stand for several days, draw off the fluid and filter.

Raspberry Essence.

Crush 2 pounds ripe raspberries; press them out and add 2 quarts rectified spirits of 90 per cent.

Vanilla Sugar.

Split the vanilla bean, lengthwise, in two; put some granulated sugar on a plate and scrape the seed out of the vanilla bean; mix it with the sugar and put away in a well closed jar.

Whipped Cream.

Put 1 quart of rich, sweet cream into a deep vessel or stone jar and let it stand on ice for an hour; then beat it with an egg beater until stiff; then add sufficient powdered sugar to sweeten and any kind of flavor that may be liked.

Whipped Cream.

Boil j pound grated chocolate in S cup water with S cup sugar and a little vanilla; when cold mix it with 1 pint whipped cream and set on ice till wanted.

Champagne Jelly.

Dissolve and clarify 2 ounces gelatine, dissolve s pound sugar in 1 pint cold water, strain it through a napkin, add to the gelatine with S bottle champagne and the filtered juice of 4 lemons, fill into a form and set it in a cool place or on ice.

Cocoanut Blanc-Mange.

Stir into the plain blanc-mange when it begins to thicken 2 cups freshly grated cocoanut.

Wine Pudding.

Soak 1 ounce gelatine for 10 minutes in 1 pint cold water, add j pound sugar, S pint red wine and S pint raspberry juice; stir over the fire till boiling hot, strain through a jelly bag and put in a form to cool; when firm turn out on a flat dish and serve with vanilla sauce or whipped cream.

Chocolate Plombiere.

Dissolve S pound grated chocolate in S cup water, add the yolks of 8 eggs, 1 pint cream, 1 teaspoonful vanilla extract, 6 tablespoonfuls sugar and stir this over the fire till nearly boiling; strain through a hair sieve and when cold put it in a freezer; finish the same as Orange Plombiere.

Tea Plombiere.

Pour 1S pints boiling cream over 1 ounce tea and let it stand 5 minutes; strain and finish the same as

Coffee Plombiere.

Peach Plombiere.

Pare, quarter and press through a sieve 15 large, ripe peaches; dissolve s pound sugar in 1 cup water and add it to the peach puree; put this mixture into the freezer and finish the same as Strawberry Plombiere.

Rich Ice Cream Pudding.

Beat the yolks of 9 eggs with s pound sugar to a cream and add 1 quart whipped cream; fill this into a tin pudding form with a tube in the center, paste over the edge of cover a strip of buttered paper and bury in cracked ice and rock salt for 4 hours, the same as Strawberry Pudding.

Plain Ice Cream.

Put 2 teaspoonfuls cornstarch, 6 eggs, 2 cups sugar and 2 quarts milk in a saucepan over the fire and stir till just about to boil; remove from the fire, flavor with lemon or vanilla and finish as directed.

Maraschino Ice Cream.

Place a saucepan with 1 quart cream, s pound sugar and the yolks of 6 eggs over the fire and stir till it nearly boils; remove from fire, strain through a sieve and when cold add 1S gills maraschino; finish as directed. Rum ice cream is made in the same manner.

Ice Cream.

1 quart sweet cream, 1 cup sugar and 2 teaspoonfuls vanilla or lemon extract; mix this well together, pour into a freezer and finish as directed. Or take equal parts of cream and milk; to 1 quart of this add 1S cups sugar and any flavoring that may be desired; pour into the freezer and finish as directed.

Chocolate Ice Cream.

2 pints cream, 1 pint milk, 2 cups sugar, j pound Bakers grated chocolate and 2 teaspoonfuls vanilla extract; place a saucepan with the milk, chocolate and cream over the fire, add the sugar, stir and boil for a few minutes; remove from fire and when cold freeze as directed.

Syrup for Fruit Ice.

Dissolve 1 pound sugar in 1 pint cold water and use as directed in following recipe. This is the ordinary syrup of 32 degrees used for fruit ice. If a thicker syrup is wanted dissolve 1 pound sugar in S pint water.

Strawberry Ice.

Wash and drain 1 quart ripe strawberries and press them through a sieve; mix the pulp with 1 pint sugar syrup, and the juice of 2 lemons; press it through a fine hair sieve, put it into a freezer and freeze as directed.

Peach Ice.

Pare and cut 12 large, ripe peaches into pieces, press them through a sieve, mix with a little over 1 pint sugar syrup and freeze. Ices from egg plums and apricots are made in the same way.

Orange Ice.

Mix 1 quart sugar syrup with the juice of 10 oranges, put in the thin peel of 2 oranges and let it stand for 6 minutes; remove the peel, pour the syrup through a sieve and freeze as directed.

Strawberry Sherbet.

Press 1 quart ripe strawberries through a sieve, add 5 pound sugar dissolved in 3 pints cold water, add the juice of 1 lemon and 2 teaspoonfuls orange flower water, cover and let stand for 2 hours; then strain through a fine sieve and set on ice for 1 or 2 hours; serve ice cold in small glasses.

Iced Tea.

Boil 1 quart milk with 4 tablespoonfuls sugar, add 15 ounces tea, cover and set aside for 5 minutes; then strain and when cold pour it into an ice form; finish with whipped cream the same as Coffee Ice.

Apple Pudding.

Prepare a batter as for Cottage Pudding (baked) and add 3 cups finely cut apples; in other respects treat the same as foregoing recipe and serve with lemon sauce.

Apple Pudding 2.

Dust 3 cups finely chopped apples with flour and stir them into the plain suet pudding mixture; otherwise treat the same as Plain Suet Pudding and serve with hard or sherry wine sauce.

Suet Pudding.

Stir into the plain suet mixture 15 cups stoned raisins broken into pieces, boil the same as Plain Suet Pudding and serve with hard sauce flavored with rum and mixed with 5 cup blanched almonds or walnuts broken into pieces

Peach Pancakes.

Pare and cut some ripe peaches into fine slices, sprinkle them with sugar and set in a cool place for 1 hour; bake the pancakes the same as in foregoing recipe and lay the peaches between.

Citron Pie.

Line a deep pie plate with rich pie crust, fill it with finely cut tart apples, lay small pieces of butter between the apples, sprinkle over each pie 5 cup sugar and 5 cup finely cut citron, add 2 tablespoonfuls currant or apple jelly, cover with crust and bake till done.

Mountain Pie.

Pare 1 dozen medium sized peaches; line a large deep pie plate with pie crust, fill the plate with the whole peaches, sprinkle over 5 cup sugar, cover with a thin crust and bake in a medium hot oven.

Plum Pie.

Remove the pits from some ripe plums, sprinkle the fruit thickly with sugar and let them stand for 5 hour; line a pie plate with crust, put in the plums, cover with crust and bake till done.

Gooseberry Pie.

Wash and strip the berries, put them into a pie plate lined with crust, sprinkle plenty of sugar among them, cover with crust and bake till done.

Blackberry Pie.

Line a deep pie plate with crust; have some ripe blackberries washed and drained; fill the plate with the berries, sprinkle over some sugar, pour into each pie 1 tablespoonful vinegar, dust over a little flour, cover with crust and bake a light brown and well done.

Currant Pie.

Wash and strip some ripe currants and mix them with the same quantity of sugar; line a pie plate with fine pie crust, fill it with the fruit, dust over some flour, cover with top crust, press the edges firmly together and bake till done and to a light brown. Raspberries and currants may be used together for this pie.

Chocolate Pie.

Place a saucepan with 2 tablespoonfuls grated chocolate, 1 pint milk and 1/2 cup sugar over the fire; add 2 tablespoonfuls cornstarch and stir and boil for a few minutes; remove from the fire and add 1 teaspoonful essence of vanilla, when cold mix it with the yolks of 4 eggs and finish the same as Vanilla Cream Pie.

Bread Pudding.

Mix the yolks of 4 eggs with 1 quart milk, 4 tablespoonfuls sugar and 1 teaspoonful vanilla; pour this into a pudding dish and lay 2 slices of buttered bread on top of the custard; bake until nearly done; beat the whites to a froth, mix with 1 tablespoonful sugar, spread it over the pudding and bake to a light brown color; serve cold.

Tapioca Pudding.

Soak 1 cup tapioca over night in 4 cups water; next morning add about 6 large tart apples, chopped very fine (or more, according to size), and add 1 cup sugar; bake slowly until done; to be eaten either warm or cold with cream. A delicate dish for invalids.

Maraschino Glaze.

Mix 1 cup sifted powdered sugar with 1 tablespoonful water and 1 tablespoonful maraschino, let it get warm on the fire and pour while warm over the cake. It will get hard in a few minutes. Rum glaze is made the same as Maraschino Glaze.

Orange Glaze.

Mix 2 tablespoonfuls orange juice with 1 cup powdered sugar, add a little grated rind, set over a

slow fire to get lukewarm and use it at once.

Lemon Glaze.

Stir 1 cup sifted powdered sugar with 1 tablespoonful lemon juice, 1 tablespoonful water and a little grated rind; let it get lukewarm; then spread it over the cake and set in a dry place which is free from dust to dry.

Cinnamon Glaze.

Boil 1 cup sugar with 5 cup water and 1 teaspoonful powdered cinnamon until it forms a thread between 2 fingers; remove it from fire, stir for a few minutes and use at once.

Chocolate Glaze.

Melt 2 tablespoonfuls grated chocolate in the oven and mix it with 2 tablespoonfuls sugar syrup; mix 1 cup sugar with 1 tablespoonful water, add the chocolate, set it over a slow fire to get lukewarm and use at once.

Cinnamon Glaze.

Mix 1 cup sifted powdered sugar with 1 teaspoonful cinnamon, add 2 tablespoonfuls water, set it over a slow fire, stir until lukewarm and use at once.

Corn Bread.

One pint of corn meal, 5 cup of flour, 1 teaspoonful baking powder, 1 egg, 5 teaspoonful salt, 15 tablespoonful sugar, 1 cup milk. Mix all together and bake in a well-buttered square tin pan. This bread should be about 15 inch thick when done.

Banana Ice Cream.

Remove the peel from 6 ripe bananas and mash them fine, mix 1 pint of cream with 5 pint milk, 1 cup of sugar, and 2 teaspoonfuls vanilla; put the cream into the freezer, and freeze till it begins to thicken, then add the bananas, and freeze till firm.

Lemon Sherbet.

The juice of 4 lemons and 1 orange, 25 cups sugar, 1 quart water; boil sugar and water to a syrup; when cold add the lemon and orange juice and freeze; add last 1 or 2 beaten white of eggs, mix, and serve.

Strawberry Sherbet.

Put the juice of 1 lemon over 1 quart of mashed strawberries; boil 1 quart water with 2 cups sugar, pour it over the strawberries, and when cold rub them through a sieve, then freeze; add last the white of 1 beaten egg, mix, and serve.

Coffee Frappe.

Boil 1 quart water with 5 cup sugar, add 4 ounces fine-ground coffee, cover and set on side of the stove 10 minutes; then strain, and when cold add the white of 1 egg; then freeze, and serve in

glasses with whipped cream on top.

Coffee Sorbet.

Pour 3 pints of boiling water over 1 cup of fine-ground coffee, cover, and let it stand 15 minutes, then strain through a napkin; add 1 cup sugar, stir till dissolved, and when cold freeze it till nearly stiff; add 1 gill of the best brandy, continue the freezing for a few minutes, and serve.

Oatmeal Cookies.

Cream two tablespoons butter with S cup sugar until white and creamy, add one egg and stir again a few minutes, then add S cup oatmeal and S cup flour, two tablespoons raisins, one tablespoon molasses and j cup milk; drop by teaspoons on well-buttered tins and bake in a hot oven about ten minutes.

Minced Ham Sandwiches.

Put cooked ham through meat machine and to one cup of ham add j cup mayonnaise spread between thin pieces of wheat bread cut in diagonal shapes and put a little of the mixture in the center of each sandwich.

Fruit Sandwich.

Cook S cup dates and S cup figs in water five minutes; drain, chop fine, mix with S cup apple or currant jelly and S cup of chopped walnuts or pecans. Cut graham bread into round and heart shapes and put mixture between and decorate top with a little of the mixture.