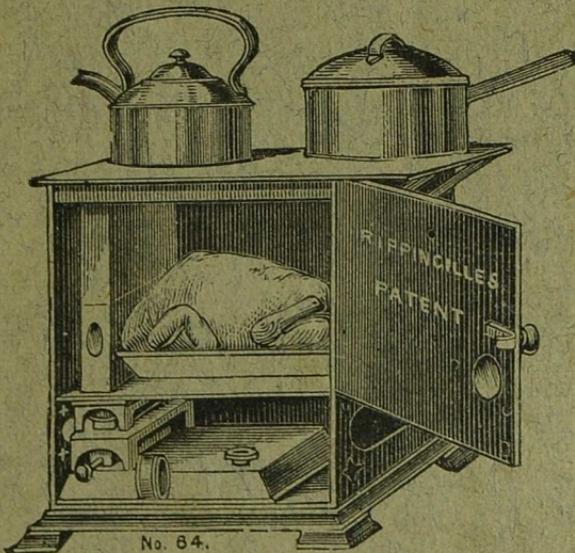


THE
CHILD'S COOKERY BOOK.

BY
MRS. TATE.



PRICE SIXPENCE.

LONDON:
SIMPKIN, MARSHALL & CO., 4, STATIONERS' HALL COURT.

ENTERED AT STATIONERS' HALL.

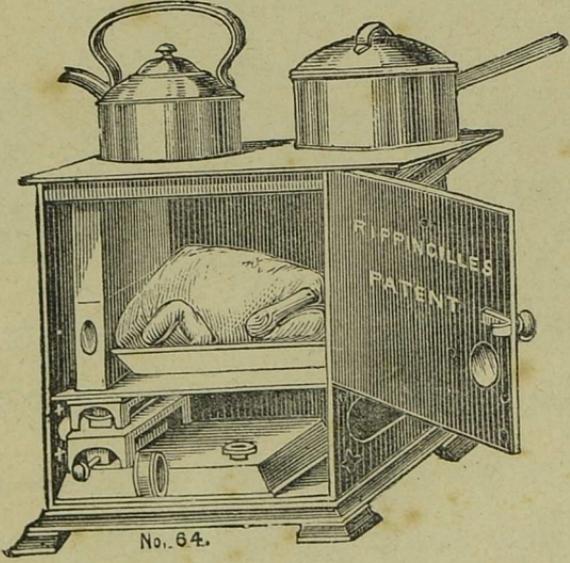
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PREFACE.



ONCE upon a time (as the story books say) there lived two little girls whose names were Muriel and Sybil, and it is about them, my dear little friends, that I want to tell you a little story which will explain to you why this cookery book was ever written.

One wet afternoon, as their mother was busy writing a letter, the door opened and she saw two such pleading little faces looking in:—"Mother, we've nothing to do, and we are so

tired of playing with our toys, do, please, let us cook a little." Mother couldn't resist such beseeching looks, and soon two busy cooks were at work with flour, sugar, dripping, and currants.

The afternoon passed away, and there were many journeys to the kitchen to see how the baking of the little cakes was getting on, and at tea-time two excited little people appeared, covered with flour, and very proud of the result of their labours; but they were such dreadful little cakes! such a colour, and so hard; mother of course had to eat them or their feelings would have been much hurt, but then and there she determined that next time they cooked it should be real cooking, and now Muriel and Sybil can make

delicious cakes, and they would like other children to know the way too. There is one little girl called Joan who will, I expect, cook a great many things by the receipts I have given here.

Of course you must learn to be careful, but that's very easy to learn, if you try, and if while you are children you learn to use a knife, or a chopper, without danger, you will never hurt yourself as you grow older as a great many grown-up people do. Never cook with dirty hands, this is very important; be careful to follow the receipts exactly; you will find the best way to beat up an egg is to put it into a common jam pot and use a Dover Egg Beater, which works beautifully and doesn't tire the arms of little

people. If you are allowed to chop suet, always hold the handle of the chopper with *both* hands and you are quite safe.

If cook has an ordinary kitchen tea-cup with the handle broken off, you will find that it makes an excellent mould for most of the boiled puddings.

Some mothers may say that cooks won't allow children to go into the kitchen at all, but I know a way by which you can cook beautifully without doing so. Mr. Ripplingille has some delightful oil stoves which can be bought at the A. and N. Stores from 8/6, with which you can do all the cooking in your play room, one I use myself cooks most beautifully, it costs 36/6. The oil costs very

little, and the best part of it is, that your grown-up sisters, or even Mother herself can make just as delicious things on it, with a grown-up cookery book, as you can with yours, only they will not be such dear little dainty dishes as the ones you can make for your Doll's Tea Party. So now, dear children, I hope that I have shown you a way by which the wet days will be as pleasant as the most sunshiny ones, and that in after years when you are growing up, and can't spare time to learn cooking, you may find that your child's cookery book has taught you so much that you are quite independent of that race which is daily growing scarcer, namely, good cooks.

One word more, if any of you want a receipt which is not in this little book,

write to me and ask for it and I shall be very glad to send it to you, and then I will have it put into the **Cookery Book** that all the other little people may benefit also.

L. S. TATE,

Woolwich Dockyard.



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THE CHILD'S COOKERY BOOK.



POTATO SOUP.

Half an onion, three potatoes, an eggspoonful of chopped parsley, the yolk of one egg, half-a-pint of milk, pepper and salt. Cut the potatoes and onions into slices, fry them a light brown, when slightly coloured put them into a teacupful of water, and boil till quite soft, press through a wire sieve, and return the purée to the saucepan, simmer for a few minutes, beat up the yolk of the egg, and add it to the milk, stir the hot soup into the milk, then return it to the saucepan to

heat, but do not let it boil after the yolk of the egg is added, or it will curdle, put in pepper and salt last, as they make the soup more likely to burn.

PEA SOUP.

Put into a saucepan with a pint of water, half a carrot, half an onion, half a turnip, a potato, one teacupful of split peas, and (if you can get it) a piece of celery. Cut the vegetables up small, and wash and pick the peas before putting them into the saucepan. Boil altogether till the peas are quite soft, rub through a wire sieve, put the purée into the saucepan again, boil it up stirring well all the time, and add pepper and salt.

DOLLY'S FAVOURITE SOUP.

Take one large tablespoonful of rice, pick and wash it in cold water, and put it into one pint of boiling water. When it begins to thicken add the peel of quarter of a lemon, and a large tablespoonful of sultana raisins which have been carefully picked ; when the rice is quite soft beat up the yolk of one egg in a wineglassful of milk or cream, add the juice of half a lemon and a little sugar, stir it lightly in and do not let it boil again.

TOMATO SOUP.

Three tomatoes, half an onion, one teaspoonful of parsley, one table-
spoon-

ful of rice. Put the onion and a dessertspoonful of dripping into a stewpan and let it simmer till the onion is of a reddish brown; add the tomatoes cut in slices, and stir all up till it is very hot, pour upon them half a pint of boiling water, add the parsley, and stew for a quarter of an hour, then rub the whole through a sieve, put it back into the stewpan, season it with pepper, salt, and sugar, add one teaspoonful of butter rolled in flour, and a minute later a tablespoonful of boiled rice, simmer for five minutes before serving.

TO BOIL THE RICE.

Take half a pound of rice, and wash it well in two separate waters; boil about one pint of water; when it is

quite boiling throw in the rice with a dessertspoonful of salt; boil till the rice is quite tender, strain off the rice into a colander and let it stand near the fire covered with the saucepan cover till required.

FISH BALLS.

Break the remains of any cold fish to pieces with a fork, remove all skin and bone and shred very fine, add the same quantity of mashed potato, and make it into a stiff paste with butter, a little milk, and the yolk of one egg, pepper, and salt. Flour the hands well, and make into small round balls; fry in dripping.

CURRIED FOWL.

Cut the meat off the leg of a fowl into tiny squares; fry half an onion in butter, take the onion out and put it on a plate; fry the pieces of fowl, take them out, and put in a teaspoonful of curry powder, an eggspoonful of Worcester sauce, an eggspoonful of vinegar, and a pinch of salt; rub it round in the frying-pan till it forms into a little ball, mix in half a teacupful of stock, boil it up again, put the meat and onion back again stirring all the time, boil it up and it is ready; serve with boiled rice.

DOLLY'S BREAKFAST DISH.

Break an egg into a cup, beat it slightly, add a tablespoonful of milk, a

pinch of pepper and salt, and a small piece of butter. Put altogether into a saucepan and stir till the mixture gets thick; have ready small rounds of buttered toast; heap the mixture on each piece and serve.

BIRDS IN THE NEST.

Boil two eggs for ten minutes, take off the shells, cut the eggs in halves, and cut a tiny piece off each end to make them stand upright, take out the yolks, chop up a slice of chicken into tiny pieces with a small piece of beet-root and the yolk of the egg, and add a little pepper and salt; fill each cup with the mixture, put them on a dish, and surround them with watercress.

HIDDEN MORSELS.

Take a slice of beef or mutton, cut it into small squares, and lay them in a pie dish. Take one ounce of flour, mix with this, by degrees, a teacupful of milk, add the well-beaten yolk of one egg, and a little salt; pour it over the meat, and put it into a hot oven; bake till it rises and is of a nice brown colour.



POTATO BALL.

Butter a mould well, line it thickly with mashed potatoes; cut up a slice of mutton very small, add a little pepper and salt and a tablespoonful of gravy, put it into the mould, cover the top with potato, and bake for a quarter of an hour in a very hot oven; turn it out on to a dish and serve.

EGGS IN CREAM.

Boil two eggs for ten minutes, cut them into nice slices, put them on a small dish. Put into a saucepan a small teaspoonful of flour rubbed in butter (about half an ounce), a little parsley, and a tiny bit of onion chopped fine, and a pinch of salt and pepper; mix it thoroughly over the fire and add two tablespoonfuls of cream or milk. When upon the point of boiling, pour it over the eggs in the dish and serve.

PICNIC SANDWICHES.

Boil four eggs quite hard; wait till they are cold, or, if in haste, put them into cold water till cold; break the shells, cut some thin bread and butter, and lay between the slices the egg cut

into thin slices ; pepper and salt, and, if liked, a little nutmeg.

SANDWICHES FOR MAMMA.

Boil two eggs hard, take out the yolks and put them into a cup, and mix thoroughly with them a teaspoonful of anchovy sauce, a small piece of butter, pepper and salt; chop the white up small, spread the yolks thickly between two slices of thin bread and butter, sprinkle the whites over it, with finely chopped lettuce, and cut into neat sandwiches.

CHICKEN PATTIES.

Pick the meat from some cold fowl; take two ounces of it and one ounce of ham, mince them well together, add

half-an-ounce of butter rolled in a teaspoonful of flour, two tablespoonfuls of cream or milk, and one of gravy or stock, a little pepper and salt, a few pieces of rind of lemon, and an eggspoonful of the juice of lemon. Put these into a saucepan and stir gently for six minutes, being very careful that the mixture does not burn. Make some paste, roll it out thin, and line some well-buttered patty pans with it, put a small piece of bread into each patty pan, and bake the paste till it is done; take out the bread, fill the patty with the mixture, remove from the pans, and serve.

JACK'S PUDDING.

Shred two ounces of suet very fine, mix with it two-and-a-half ounces of

well-grated bread crumbs, and two-and-a-half ounces of good figs minced as small as possible, and two-and-a-half ounces of flour, add a pinch of salt, one tablespoonful of sifted sugar, and one well-beaten egg; beat the mixture with a fork, pour it into a buttered mould, tie it in a cloth, and boil for one-and-a-half hours.

An ordinary kitchen tea-cup makes a very good mould for most of the boiled puddings.

HIDE-AND-SEEK PUDDING.

Make a rich batter with two tablespoonfuls of cream mixed with three well-beaten eggs, half-an-ounce of flour and a tablespoonful of sugar. Melt a little butter in the frying-pan, pour in some of the mixture and fry a nice

brown. The mixture must be poured in much thicker than for an ordinary pancake; turn it over carefully and fry both sides; turn it out on to a plate, and fry the rest of the batter. When cold, cover with jam, and serve.

SISTER ANN'S FRITTERS.

Put one ounce of flour into a basin, and mix it to a stiff paste with boiling water, stir quickly and beat the batter well to make it smooth. When the batter is cool, break in one egg, both white and yolk, and one with the yolk only; beat well together with a wooden spoon, whisk the white of the second egg till it is well frothed, and, when the lard is ready for frying, add the whisked egg to the mixture, and drop a teaspoonful at a time into the frying-pan.

ROLY-POLY PUDDING.

Shred one-and-a-half ounces of suet very fine, mix it with a quarter of a pound of flour, add a pinch of salt and an eggspoonful of baking powder; make it into a firm paste with cold water, roll it out to the thickness of a quarter of an inch, spread some jam over it, but don't let it come too near the edge, damp the edges with water, and roll the paste up into the form of a bolster, tie it up in a well-floured cloth and put it into boiling water; let it boil for three-quarters of an hour at least, take off the cloth, and serve.

LITTLE LADY'S PUDDING.

Stew two apples, pared and cored, in a little water, with a pinch of cinna-

mon. Take them up, drain off the water, and beat them to a pulp with a fork, let them get cold, then mix in the yolks of two eggs, and the white of one, well beaten (beat yolks and white separately), a teaspoonful of sifted sugar, three drops of vanilla, one ounce of fresh butter, and one-and-a-half gills of milk; line a pie-dish with paste, pour in the mixture, and bake for twenty minutes.

JOAN'S PRIZE PUDDING.

Mix with four ounces of bread crumbs three ounces of well-chopped beef suet, then add two tablespoonfuls of sugar, four ounces of orange marmalade, one egg, a pinch of salt, and half a teaspoonful of baking

powder. Beat all well together and add a little milk. Pour into a mould, tie over it a well-floured cloth, and boil for two hours.

BABY'S BIRTHDAY PUDDING.

Put half a pint of milk into a saucepan with a small piece of stick cinnamon; let it simmer gently till the flavour of the cinnamon is drawn out, then boil and strain. Moisten one ounce of ground rice with a little cold milk, add the strained milk, and stir over the fire till thick; pour out, and when cool, add one egg slightly beaten; bake in a well-buttered dish in a slow oven. If baked too quickly the pudding will be watery.

MAID MARION'S PUDDING.

Crush finely two ounces of Osborne biscuits, put them into a bowl with two ounces of powdered sugar, a little nutmeg, and salt; add gradually half a pint of milk, beat it well that it may be quite free from lumps, put it into a saucepan with one ounce of butter, and stir it over a gentle heat for four minutes; pour it out into a plate, and, when it is quite cold and stiff, cut it up in pretty shapes, and fry in a little butter a nice brown. Sauce may be eaten with it.

MOTHER'S OWN PUDDING.

Put two ounces of stale bread into a basin, and over it pour half-a-pint of

boiling milk. Let the bread soak till quite soft, then beat it with a fork till no lumps remain ; add, whilst beating, one egg, one tablespoonful of finely shred suet, or a tablespoonful of butter or dripping, one tablespoonful of currants, one tablespoonful of sifted sugar, and one apple, pared and cored, and minced fine ; pour the mixture into a buttered dish, and bake for about three-quarters of an hour.

QUEEN'S PUDDING.

Butter a plain mould rather thickly, flour it well, and stick raisins over the inside in rows ; fill the basin with layers of bread and butter, and between each layer put sugar, chopped raisins, candied peel, and almonds ; pour over

the whole half-a-pint of milk and one well-beaten egg; tie a well-floured cloth over the basin, and boil for half-an-hour.

TOM THUMB'S BATTER PUDDING.

Make a batter of one egg, the yolk and white beaten separately, then thrown into a basin together; to this add by degrees an ounce and a-half of flour, a pinch of salt, and quarter-of-a-pint of milk. Cut up two large apples pared and cored into small pieces, and put them into a well-buttered dish, pour the batter over, and bake for three-quarters of an hour; when quite done, put on some tiny knobs of butter and sprinkle white sugar thickly over it.

SYBIL'S FAVOURITE PUDDING.

One egg, its weight in sugar and flour. Break the egg into a basin, and throw over it the sugar, beat it up well, then add the flour, beating all the time; dissolve as much carbonate of soda as will cover a threepenny-piece in an eggcupful of boiling water and add to the mixture; butter a piece of writing paper well and make it into a tray by turning up the edges, spread the mixture over it and bake for ten minutes, have ready another piece of paper on the table with sugar strewn over it, turn the tin over on it, and peel off the paper; cover it with jam while very hot, and roll up into the form of a bolster; to be eaten cold.

PATIENCE PUDDING.

One ounce of pearl barley, one pint of milk, and two and a-half ounces of moist sugar. Soak the barley in cold water for twelve hours, then drain the water away, and put the barley into a pudding dish with the sugar and milk, sprinkle a little nutmeg over it, and bake for three hours in a slow oven.

THE BEST OF PUDDINGS.

One teacupful of bread crumbs, the grated rind of half a lemon, half-a-pint of milk, and one egg. Soak the bread crumbs in the milk made hot, add the lemon rind and beaten yolk of the egg, sweeten to taste, mix it well, and pour it into a buttered pie dish and bake till

it is set, spread it with jam, and then heap upon it the white of the egg beaten to a stiff froth and flavoured with sifted sugar, and the juice of half the lemon. Set it in the oven till it is a nice light brown, and serve either hot or cold.

ALMOND PUDDINGS.

Boil half-a-pint of milk and let it cool; beat one egg with one ounce of flour, blanch one ounce of almonds and chop them very fine, melt half-an-ounce of butter in the milk, add two ounces of pounded sugar, and then add the other ingredients, beating it well all the time; bake it in small buttered cups for a quarter-of-an-hour.

THE LITTLE INVALID'S PUDDING.

Mix one ounce of arrowroot smoothly with a little cold milk, then stir in half-a-pint more milk, and add one well-beaten egg, and sugar to taste; put it into a well-buttered bowl, tie a cloth securely over, and steam it for three-quarters of an hour with the lid of the saucepan on.

SCHOOL-ROOM PUDDINGS.

Make a nice batter of one egg, one ounce of flour, and a quarter-of-a-pint of milk, beaten up well together and mixed by degrees, egg and flour first, then the milk; butter some patty pans,

pour the batter into them till they are three parts full, bake for a quarter-of-an-hour, fill with jam and serve.

HISTORICAL PUDDING.

Quarter-of-a-pound of dates, stoned and chopped very small, two ounces of suet also chopped fine, to this add two ounces of sifted sugar, and a quarter-of-a-pound of bread crumbs; mix altogether with one egg well-beaten and two tablespoonfuls of milk, boil it in a basin for two hours.

AUNT JANE'S PUDDING.

Beat up two eggs, and add gradually to them quarter-of-a-pint of new milk, stir well together, add one ounce of moist sugar and a little nutmeg, then

stir in very slowly two ounces of flour and beat it till it is a perfectly smooth batter, cut a few raisins in small pieces and add to the pudding, with three-and-a-half ounces of suet chopped very fine. Mix all well together half-an-hour before it is to be boiled. Butter a mould well, pour in the pudding, and tie it tightly down with a well-floured cloth. Boil it for two hours.

LEMON DUMPLINGS.

Grate two ounces of bread-crumbs very finely, add two ounces of suet chopped fine, two ounces of moist sugar, the juice and rind of half a lemon, and one well-beaten egg. Beat all well together, put into large doll's teacups, tie over little cloths, and boil for twenty minutes.

SAUCER PUDDINGS.

Warm together quarter-of-a-pint of milk and one ounce of butter, then mix separately one tablespoonful of flour, one ounce of sugar, and one well-beaten egg; add the warmed milk, and bake for ten minutes in doll's saucers.

CUSTARD.

Half-a-pint of milk, one ounce of loaf sugar, two bitter almonds, and the yolks of two eggs. Put the milk into a saucepan, pound up the almonds after removing the skins, and put it into the milk, with the sugar, when it is hot, but not boiling; stir in the eggs well beaten. Then stir till it thickens, but do not let it boil; when it thickens pour it into glasses or over fruit.

SAUCE FOR BOILED PUDDINGS.

Mix a teaspoonful of arrowroot with a little cold water, add a teaspoonful of sugar, and a little juice from a lemon, or three drops of vanilla. Stir in half-a-pint of boiling water, and boil for four minutes.

COCOANUT CAKE.

Quarter-of-a-pound of sifted sugar, two ounces of butter, one eggcupful of milk, quarter of a pound of flour, the grated peel of half a lemon, one egg, two ounces of grated cocoanut, and enough carbonate of soda to cover a threepenny bit. Mix the sugar with the butter beaten to a cream, the grated lemon, milk, and the egg beaten

separately. Stir all well together, and add the soda, then add the flour by degrees, and lastly the cocoanut, which can be grated from a fresh cocoanut or bought in packets ready for cooking. Line a tin with buttered paper, and bake for twenty minutes.

HALF-HOLIDAY CAKE.

One ounce of ground rice, one ounce of flour, two ounces of sifted sugar, one ounce and a half of butter, one egg, and an eggspoonful of carraway seeds. Rub the butter and flour together and mix in the sugar, rice, and carraway seeds, then add the white of the egg beaten to a stiff froth, beat it up well and add the yolk. Stir all together. Line a tin with buttered paper, and bake.

SUSAN'S TEA CAKE.

Rub one ounce of butter into half-a-pound of flour, add one egg and one teaspoonful of sugar, lastly one teaspoonful of baking powder. Mix altogether with a little cold milk, make into small cakes and bake in a quick oven.

EVERY-DAY CAKE.

Two ounces of beef dripping, six ounces of flour, two ounces of sugar, one teaspoonful of carraway seeds, quarter-of-a-pint of milk, half-a-teaspoonful of carbonate of soda. Rub the dripping into the flour, add the sugar and carraway seeds and mix it altogether with the milk in which the

soda has been dissolved. Bake for half-an-hour.

COUSIN LILY'S CAKE.

Three ounces of sifted sugar, two ounces of flour, a tablespoonful of water, the yolks of two eggs and the white of one. Prepare the tin by making it warm and buttering the inside well, then sift sugar over it and shake out all that does not stick. Whisk the eggs well, and then boil the sugar and water together, and add it boiling to the eggs beating all the time; beat this mixture for half an hour, then gradually stir in the flour, which should be warmed, then pour quickly into the tin, which should not be quite filled. Bake for half-an-hour.

PICNIC CAKE.

One egg, its weight in flour, butter, ground rice, and sugar, one teaspoonful of baking powder, and a very little milk. Mix all well together, and spread on trays made of buttered paper turned up at the sides, bake for ten minutes in a quick oven. Spread with jam, and put one layer of cake on the other, sprinkle with castor sugar, and cut in small squares.

HAZEL-NUT CAKES.

One ounce of hazel nuts, after they are cracked, and quarter-of-an-ounce of sweet almonds minced very finely, one and a half ounces of sifted sugar, the white of an egg beaten to a stiff froth, mix the ingredients well together,

and add sufficient flour to make it stiff, roll out the paste, cut into rounds with the top of the flour dredger, and bake in a slow oven for twenty minutes.

COCOANUT GINGERBREAD.

Quarter-of-a-pound of treacle, two-and-a-half ounces of flour, two ounces of ground rice, quarter-of-an-ounce of ground ginger, two ounces of butter, two ounces of moist sugar, one ounce-and-a-half of cocoanut grated, the peel of half a lemon, quarter-of-an-ounce of candied orange peel. Put the treacle into a saucepan with the butter, and when hot, pour it into the flour, and all the other ingredients which have been previously mixed together, only omitting the cocoanut. Beat the mix-

ture well together and set it to become cold, then stir in the cocoanut, beat it for a few minutes, and then drop a teaspoonful at a time on a buttered sheet and bake in a slow oven. These cakes may be made with almond instead of cocoanut.

BABY'S CAKE.

Four ounces of corn-flour, three ounces of white sugar sifted, two ounces of butter, one egg, and one egg-spoonful of baking powder. Rub the butter into the flour, mix in all the other ingredients, lastly stir in the egg and if necessary a tiny drop of milk, beat well together and bake on a tin in a slow oven.

LUNCHEON CAKE.

Rub two ounces of dripping into half-a-pound of flour, add two ounces each of currants (well-washed), raisins, and sugar, and one ounce of candied peel, half-a-teaspoonful of ginger, and a teaspoonful of Borwick's baking powder; mix altogether with a quarter-of-a-pint of milk and one well-beaten egg. Let it be baked at once.

SHORTBREAD.

Put into a basin a quarter-of-a-pound of flour, two ounces of castor sugar, and two ounces of butter; mix it well together till it forms into a paste, turn it on to the floured board, knead it well, roll out about a quarter-

of-an-inch thick, and cut in shapes, put it into a buttered tin and bake a light brown.

CHOCOLATE CAKE.

Beat four ounces of butter to a cream ; add to this three well-beaten yolks of eggs ; scrape finely quarter-of-a-pound of chocolate, and heat it in the oven till it is soft ; beat it into the eggs and butter ; add one-and-a-half ounces of flour, four ounces of castor or sifted sugar, two ounces of pounded almonds, and half-a-teaspoonful of sal-volatile ; beat up the three whites of the eggs till they are in a stiff froth, and add. Bake in a slow oven.

N.B.—This receipt is given for older girls ; well made, it is most delicious,

and I believe is not generally known. It was given to me by the inventor; the great secret of its turning out a success is to beat it up well and thoroughly.

BIRTHDAY BISCUITS.

Mix six ounces of sifted sugar with half-a-pound of flour, add the well-beaten yolks of two eggs, a table-spoonful of orange-flower water, and, if necessary, a little water; mix into a stiff paste, roll it out thin, and cut into shapes; sprinkle sugar over, and bake in a quick oven.

LITTLE QUEEN'S FAVOURITES.

Blanch and pound one ounce of almonds with a little sugar, mix them

with three ounces of sifted or castor sugar; beat the white of one egg to a stiff froth and add it to the almonds and sugar; then add one ounce of ground rice; beat the mixture all well together, and when very light drop it from a spoon in small round cakes on to the tin, and bake in a slow oven.

BABY'S BISCUITS.

Mix four ounces of flour and four ounces of sifted sugar together, rub into this one-and-a-half ounces of butter, and add half-a-teaspoonful of baking powder and a well-beaten egg; roll out the paste, cut it into different shapes, and bake them in a quick oven.

RICE CREAM.

Mix one tablespoonful of ground rice very smooth with a spoonful of milk, add one egg and half-an-ounce of sifted sugar, boil quarter-of-a-pint of milk, pour it over the rice and egg, stirring all the time, boil it altogether for three minutes, and put it into a mould which has been filled with cold water and emptied out again without drying. Turn it out on to a dish and serve with jam round it.

CHOCOLATE CREAM.

One bar of chocolate broken into small pieces, half-a-pint of milk poured over it to soak till it is dissolved. Put into a cup one table-

spoonful of corn flour, mix it well with a little milk, then add the half-pint soaked in chocolate, and a dessertspoonful of sugar, boil for ten minutes, and pour into a wet mould.

MY BIRTHDAY CREAM.

Sweeten to taste half-a-pint of cream, add to it the peel of half a lemon pared thin, and let it boil slowly. Mix half-a-teaspoonful of ground rice with a little of the cream, add the juice of the half lemon to it, mix it with the boiled cream and let it boil again for a few minutes, divide two Savoy biscuits, lay them on a dish, and pour the cream over them.

QUEEN OF CREAMS.

Dissolve a quarter-of-an-ounce of isinglass in a little water; strain it and add half-a-pint of cream, the peel of half a lemon grated, and a little sugar. When it has boiled for one minute, put it into a jug with a lip, and when *nearly* cold put in the juice of the lemon. Spread thickly in a dish any preserve you like, and pour the mixture in the jug over it very evenly. Leave it all night, and it will be set firmly.

FAIRY SNOW.

Sweeten the juice of half a lemon, put it in a dish, beat up the white of an egg, and mix it with half-a-pint of

cream, add a little sugar and whisk it well; as the froth rises on the top of the cream take it off with a fork and put it on the lemon; do this till all the cream is whisked. It is better to prepare this dish the day before it is wanted.

TO MAKE PASTE.

Quarter-of-a-pound of flour to two ounces of dripping, butter, or lard, add a little salt and a pinch of sugar. Rub the dripping into the flour, and when all lumps are gone, sprinkle over the sugar and salt, and mix it with water into a stiff paste; flour the board and the rolling pin, and roll the paste out several times lightly, when it is ready for use.

RUSKS.

Four ounces of flour, one ounce of butter, half-an-ounce of lard, half-a-teaspoonful of baking powder, half-a-teaspoonful of sifted sugar, a pinch of salt, and one egg. Mix with the flour the baking powder, sugar, and salt; rub in the butter and lard, beat up the egg with a very little milk, pour into the flour and mix as dry as possible. Roll it out and cut into shapes with the top of the flour dredger, and bake at once. When half done, split open with a fork, and put back into the oven, till slightly brown and crisp.

CHEESE FINGERS.

One-and-a-half ounces of grated cheese, one-and-a-half ounces of flour,

one ounce of butter, half-an-eggspoonful of baking powder, salt, and a pinch of cayenne. Mix these ingredients to a stiff paste with a very little milk, roll it out, and cut in narrow strips; bake on a tin in a brisk oven for five minutes to a very light brown.

CHEESE OMELET.

Take a tea-saucer, fill it with small pieces of cheese; mix a saltspoonful of mustard with an eggcupful of milk, add salt and a little pepper; pour it over the mixture and stand it in the oven till the cheese has melted; beat one egg into it, and put it back into the oven till it is a nice brown; take out and serve.

POTATO BALLS.

Boil the potatoes till they are tender, drain away the water and mash the potatoes with a little bit of butter, add a very little milk, pepper, and salt, and make into round balls with the hand; put them into the oven to brown.

MURIEL'S CHRISTMAS CAKE.

Beat quarter-of-a-pound of butter to a cream, add quarter-of-a-pound each of sugar and flour, half-an-ounce of candied peel chopped fine, and two very well-beaten eggs; bake in a buttered tin, in a quick oven.

LOAF OF BREAD.

Dissolve half-an-ounce of German yeast in a very little cold water, then add half-a-pint of warm water; put half-a-pound of flour into a basin, and a teaspoonful of salt and sugar, mix in the dissolved yeast till it is in a firm dough, leave it to rise for half-an-hour, then knead it well, adding a little more flour if the dough sticks to your hands, put it into a tin which has been buttered, or mould into cottage loaves, and bake for three-quarters of an hour.

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