

St. Clement's
Association of Workers
FOR
Waifs and Strays.

Recipe Book.

SALE OF WORK.
1932.

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GROCCERS,
PROVISIONISTS,
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WINE & SPIRIT MERCHANTS.

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PREFACE

SSSSSS

THE more distinguished among our preface-writers are able to state in a dignified manner that they have been invited to make their contribution to the success of the book. My case is very different. Being neither distinguished nor dignified, I can claim originality in that the suggestion that a preface should be written and that I should write it was entirely my own; moreover, realising that this was an excellent opportunity (perhaps my only one) for seeing the product of my pen in print, I even went to the length of paying the statutory shilling.

"But," you will ask, "what's all this? Is this a dissertation on yourself, or is it an introduction for an otherwise excellent cookery-book." Wait, you are too impatient, madam, you are like the lady who took three doses of her medicine at once in the belief that they would be three times more efficacious than one. The result is, naturally, recorded on her tombstone.

I differ in another, and perhaps, more important, particular from the generality of preface writers. They usually say (or rather imply) that they have read the work to which their essay is an introduction. I cannot possibly make this claim. Joyously, on the contrary, I say that I have scarcely read a line of this excellent book. And here (if I have not already done so) I reveal my sex. For no woman could proclaim truthfully (and I am the soul of truth) that she had not even glanced at a new cookery-book.

Anyway, I consider myself to be particularly fortunate in this opportunity, for to a man a cookery book is like an essay on applied mechanics to a schoolboy. By this I mean that both of them admire the practical results of the book—food on the one hand, machinery on the other—without in the least understanding the book itself. Certainly, to a man—I exclude the sort of feminised man who does his own cooking—food is the only art which deserves whole-hearted approbation.

The present treatise on the art of cooking is one which demands the heartiest co-operation of everyone; not only because of its practical utility which (as I am assured by a competent authority) is very great; but because of its charitable purpose. The Waifs and Strays constitute a very deserving cause.

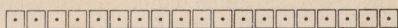
It is to be hoped that this is only a first edition, because there are possibly a few recipes which could profitably be included. For example, the gentleman who tries A Bachelor's Idea of a Rice Pudding and then the Cure for a Cold will search in vain for An Easy Method of Committing Suicide which he will assuredly need.

To those who may protest against my anonymity I will make a promise. When the twentieth edition of this work is published, I will throw off my cloak and sign my name to a new preface.

I must now remain,

A MERE MAN,

RECIPES



Omelets, Puddings & Sweets.

5555

General Satisfaction Pudding.

- | | |
|---------------------|-------------------------------|
| 6 sponge fingers. | 2 eggs. |
| 1 oz. butter. | 1 gill milk. |
| 1 oz. flour. | A few drops of lemon essence. |
| 1 oz. castor sugar. | Jam. |

METHOD.—Butter a piedish, cut sponge fingers in slices, place these in the dish with alternate layers of jam. Melt butter in a pan, add flour and blend well without browning. Gradually stir in the milk. Stir rapidly until this thickens, and forms a ball in centre of pan. Remove this from fire and cool slightly, then add the yolks of eggs beating each in well, add lemon and sugar. Whisk white of eggs to a stiff froth, and stir them in lightly, pour over sponge fingers and bake in a moderate oven.

Mrs. W. Ahier, "St. Kilda," Grouville.

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Pineapple Pudding.

For a good sized pudding, cream 3 table-spoonfuls of soft light brown sugar with 2 table-spoonfuls of butter. Line the inside of an oven dish with this, and place rounds of drained pineapple (tinned) on the bottom and along the sides. Make the following mixture :—

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| 4 ozs. butter. | 3 teaspoonfuls baking powder. |
| 1 cupful sugar. | Half teaspoonful salt. |
| 2 eggs. | Half cupful milk. |
| 2 cupsful plain flour. | |

METHOD.—Cream the butter and sugar, beat in the egg yolks. Have ready sifted the flour, baking powder and salt. Add alternately the flour, and the milk (which has had the chill taken off) and lastly fold in the well beaten egg whites. Pour into the baking dish, covering the pineapple, and bake in a moderate oven for 45 minutes. Turn upside down on to a serving dish. This pudding is also nice cold.

Miss V. M. Brown, "Kenhurst," Pontac.

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Bread and Lemon Pudding.

Half fill a fair sized pie dish with bread cut into pieces about an inch square, pour boiling water to cover. Put into a basin 2 eggs, beat well, add juice of 2 lemons and grated rind of one, 1 large cup of sugar, 2 oz. butter, 1 gill of boiling water, stir until all is melted, strain the water from the bread and pour the lemon mixture over. Bake in moderate oven $\frac{3}{4}$ of an hour.

R. E. Blampied.

—0—

Lemon Pie.

3 ozs. butter.
4 ozs. sugar.

3 eggs.

Rind and juice of one lemon.

METHOD.—Cream butter and sugar, add eggs beaten, then rind and juice of lemon. Make paste, line dish with it, put mixture in and bake $\frac{1}{2}$ an hour. To be eaten cold.

R. T.

— 0 —
Felixtow Tart.

$\frac{1}{4}$ lb. flour.
2 ozs. cornflour.
3 ozs. butter.

$1\frac{1}{2}$ tablespoons sugar.

1 egg.

1 teaspoonful milk.

1 good teaspoonful baking powder.

METHOD.—Make like ordinary pastry, bake, and spread with jam after it is baked.

A. M.

— 0 —
Velvet Cream.

Put $\frac{1}{2}$ pint sherry into saucepan, when hot dissolve in it $\frac{3}{4}$ oz. leaf gelatine, add juice of three lemons, 6 oz. sugar, when cool pour very gently into 1 pint of cream, stir until nearly set then put into mould.

R. B.

— 0 —
Boiled Custard.

Put one pint milk into double saucepan with 6 lumps of sugar, when warm pour in 3 eggs well beaten, keep stirring until it thickens. On no account allow it to boil. Take off fire and stir in flavouring. 4 eggs may be used.

Mrs. Robin.

— 0 —
Lemon Snow.

1 pint of water.
3 ozs. white sugar.
2 tablespoonfuls cornflour.

2 eggs.

2 small lemons.

METHOD.—Put the water (with the rind of 1 lemon and juice of 2) on to boil. Mix the cornflour and add to the water with the sugar and boil for 5 minutes. Beat whites of eggs and add to the mixture, stir in lightly and put in mould to cool. When cold turn out, and pour over a custard made of the yolks and $\frac{1}{2}$ pint of milk, sweetened to taste.

B. B.

— 0 —
Claret Jelly.

1 bottle claret.
Wine glass of brandy.
 $\frac{1}{2}$ lb. loaf sugar.

Rind and juice of 1 lemon.
Small pot red currant jelly.
1 oz. gelatine.

METHOD.—Boil altogether for 5 minutes, strain, pour into mould.

A. B.

— 0 —
Sponge Pudding.

Beat 2 ozs. butter to a cream with $\frac{1}{4}$ lb. flour, add 2 table-spoonfuls caster sugar then 1 teaspoonful baking powder, and lastly add 1 egg well beaten, with a little milk. Butter a mould put in half a cupful of jam, with above mixture on top, tie down and boil or steam for $1\frac{1}{2}$ hours.

Rita Copp, "Oakhurst," St. Martin's.

Lemon Pie.

3 ozs. butter.
4 ozs. sugar.

3 eggs.

Rind and juice of one lemon.

METHOD.—Cream butter and sugar, add eggs beaten, then rind and juice of lemon. Make paste, line dish with it, put mixture in and bake $\frac{1}{2}$ an hour. To be eaten cold.

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2 ozs. cornflour.
3 ozs. butter.

$1\frac{1}{2}$ tablespoons sugar.

1 egg.

1 teaspoonful milk.

1 good teaspoonful baking powder.

METHOD.—Make like ordinary pastry, bake, and spread with jam after it is baked.

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2 tablespoonfuls cornflour.

2 eggs.

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— 0 —
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Beat 2 ozs. butter to a cream with $\frac{1}{4}$ lb. flour, add 2 table-spoonfuls caster sugar then 1 teaspoonful baking powder, and lastly add 1 egg well beaten, with a little milk. Butter a mould put in half a cupful of jam, with above mixture on top, tie down and boil or steam for $1\frac{1}{2}$ hours.

Rita Copp, "Oakhurst," St. Martin's.

Custard and Raisin Tart.

4 ozs. seedless raisins. 2 eggs.
1 oz. sugar. Half pint of milk.

METHOD.—Boil the milk, beat up the eggs and sugar together until light and frothy. When the milk is boiling, pour it on the eggs and continue to beat for a few minutes. Have ready the raisins which have been boiled for about five minutes in sufficient water to cover them. Strain well and place in the bottom of a pastry case. Pour over the custard and return to a very moderate oven until the custard is set.

Mrs. Smith, 5, Avenue Gardens, Teddington, Middlesex.

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Honeycomb Cream.

$\frac{3}{4}$ oz. gelatine. 3 yolks eggs.
1 pint milk. 5 whites eggs.
Sugar and vanilla flavouring to taste.

METHOD.—Make custard of above and when nearly cold, stir in gently the stiffly beaten whites of five eggs. Pour into a wet mould, and let stand till next day.

Mrs. Eraut, "La Garenne," Samares.

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Chocolate Pudding.

3 ozs. butter. 6 ozs. flour.
3 ozs. chocolate powder. 1 egg.
3 ozs. sugar. Milk.
1 teaspoonful baking powder.

METHOD.—Beat butter and sugar until well creamed, mix chocolate powder and flour together. Beat up egg with milk gradually work up flour and egg into butter and sugar, add baking powder with last spoonful of flour. Stir in enough milk to make up a dripping consistency.

Beat well and turn into a greased bowl. Steam for $1\frac{1}{2}$ to 2 hours. Turn into a hot dish and serve with custard sauce.

Mrs. T. Bree, Fauvic Farm, Grouville.

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Lemon Solid.

Grate the rind of two lemons on to $\frac{1}{2}$ lb. loaf sugar. Soak 1 oz. Nelson's gelatine in $\frac{1}{2}$ pint of cold water for at least $\frac{1}{2}$ hour. Add this to the sugar, add 1 pint of boiling milk, and lastly the juice of two lemons. Put to set in $1\frac{1}{2}$ pint mould.

Mrs. D. Le Quesne, Les Vagues, Pontac.

—0—

Orleans Pudding.

$3\frac{1}{2}$ oz. margarine. 6 oz. flour.
4 oz. marmalade. $\frac{1}{2}$ tea cup milk.
2 oz. sugar. Pinch of salt.
1 egg. Half teaspoon bi. carb. soda.

METHOD.—Cream margarine and sugar well, add flour and egg alternately, beat well then add the marmalade, and lastly soda dissolved in milk. Turn into a well greased pudding bowl, cover with greased paper and steam for $1\frac{1}{2}$ hours. Serve with marmalade sauce.

Miss V. Remon, Three Oaks, St. Lawrence.

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Banana Sponge.

Take 6 "Fyffes" bananas, the juice of 1 lemon, 4 ozs. castor sugar and put them into a double boiler to cook to a pulp. Pass through a fine sieve. Boil $\frac{3}{4}$ oz. gelatine (previously soaked in water and drained) in $\frac{1}{2}$ pint water, with the rind and strained juice of one lemon, for 15 minutes. When cool whip until light and foaming, and on point of setting fold in carefully and thoroughly, the banana puree, pour into a mould, turn out and serve.

Miss L. Le Sueur, Rectory Cottage, St. Lawrence.

Flap-Jacks.

6 oz. flour.	About 1 teaspoon of milk.
1 dessertspoon baking powder.	A pinch of salt.
1 oz. raisins.	This is enough for 8 flaps.

METHOD.—Fry in lard, and serve with maple syrup, treacle or golden syrup.

Mrs. G. Anderson, "Jambart," Pontac.

Lisbon Pudding.

4 tablespoons flour.	1 teaspoon carbonate of soda.
4 tablespoons raspberry jam.	2 oz. butter.
1 egg.	2 dessert spoons sugar.

METHOD.—Mix all the ingredients well together, steam in a buttered mould for $1\frac{1}{2}$ hours.

Mrs. P. A. Jenne, "Dulce Domum," Five Oaks.

Cup Pudding.

1 cup flour.	1 cup milk.
1 cup breadcrumbs.	1 cup sugar.
1 cup suet.	1 teaspoon carbonate of soda.

METHOD.—Dissolve soda in milk previously warmed, add to other ingredients, mix all well together. Steam for 2 hours or longer.

Miss D. Heron, 3, Beaufort Square, Greve d'Azette.

French Custard.

1 egg to $\frac{1}{2}$ pint of milk. Boil the milk first with sugar to taste. Then beat egg. When milk has boiled let it cool. Add the egg and bake in a moderate oven.

X.Y.Z.

Lemon Pudding.

Put into a basin a $\frac{1}{2}$ lb. fine breadcrumbs, the same quantity of chopped suet, pounded loaf sugar, the rind grated, and a piece of lemon. Beat up two eggs and add these to the mixture and put into a well greased mould or basin, cover with buttered paper, and steam for three hours. Castor sugar should be sifted over it before serving and sweet sauce may be poured round if liked.

Mrs. P. F. Le Riche, "Retreat Farm," St. Lawrence.

Peach Soufflé. (cold).

A small tin of peaches.	$\frac{1}{2}$ oz. gelatine.
4 oz. sugar.	Whipped Cream.
The rind and juice of 1 lemon.	

METHOD.—Pass the peaches through a sieve, put the syrup into a saucepan, adding water to make the quantity up to half a pint if necessary. Add the rind and juice of the lemon and the sugar,

and boil altogether. Melt in the gelatine, strain and cool the mixture. Whip until the mixture is on the point of setting, and fold in the sieved peaches and about two good tablespoons of whipped cream. Turn into a prepared souffle dish, and before serving garnish with a few slices of peaches.

Miss E. Simon, 13, Minster Yard, Lincoln.
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Chocolate Pudding.

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| 1 pint of milk. | 2 eggs. |
| 2 tablespoons chocolate powder | Sugar to taste. |
| 2 tablespoons cornflour. | |

METHOD.—Pour milk with chocolate powder, add cornflour (having first made it into a thin paste with cold milk). Stir until it boils, sweeten and when cool add beaten yolks of eggs. Pour into buttered pie dish, and bake in slow oven until custard is set. When cold beat white of eggs to stiff froth, add a little castor sugar. Pile roughly on custard and slightly brown in oven.

Mrs. Baker, St. Luke's.

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Steamed Raspberry Pudding.

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| 3 ozs. flour. | One third lb raspberry jam. |
| 1½ ozs. butter. | 1½ ozs. sugar. |
| 1 oz. breadcrumbs. | ½ teaspoon bi-carbonate soda. |
| 2 eggs. | |

METHOD.—Cream butter and sugar till soft, add eggs and beat well in. Add jam and bread-crumbs, sift flour and soda together and add. Pour into a greased mould, cover with greased paper, and steam for one hour or more. Serve with jam sauce.

Mrs. Brasford, Millbrook.

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Five Minute Pudding.

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| 2 ozs. butter. | 2 ozs. sugar. |
| 2 ozs. flour. | 1 egg. |
| 1 teaspoonful baking powder. | |

METHOD.—Cream the butter and sugar, add the egg and beat well, then add the flour and baking powder and a little milk if necessary. Put mixture into well greased swiss roll tin and cook for five minutes. Spread with jam and roll up, sprinkle with sugar and serve.

Mrs. Baudains, "The Glen," La Rocque.

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Devonshire Pudding.

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| 1 pint of milk. | 3 ozs. breadcrumbs. |
| 2 ozs. sugar. | 2 eggs. |
| 1 oz. butter. | 3 apples. |
| 2 tablespoons apricot jam. | |

METHOD.—Put a layer of jam at the bottom of a pie dish, stew the apples with a little cinnamon, sugar and water, and when cool put a layer on top of the jam. Boil the milk and butter, add the bread-crumbs and simmer slowly till the mixture thickens. Add the sugar and yolks of eggs, pour over the apples and bake till set. Whisk the whites of eggs stiffly on the top of the pudding, dredge with sugar and brown in the oven.

Miss R. Le Blancq, "Les Ruettes," Longueville.

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Christmas Pudding.

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| 1 lb. currants. | 1 nutmeg. |
| 1 lb. candied peel. | 1 doz. eggs. |
| 1 lb. breadcrumbs. | 1 tablespoon mixed spice. |
| 2 ozs. bitter almonds. | 1 lb. raisins. |
| 1 pinch of salt. | 1 lb. suet. |
| $\frac{1}{2}$ pint brandy. | 4 ozs. ground almonds. |
| 1 lb. sultanas. | $\frac{1}{2}$ lb. castor sugar. |
| 1 lb. plain flour. | $\frac{1}{2}$ pint stout. |

METHOD.—Butter the basin well before putting in the mixture, also place a piece of buttered greaseproof paper on the top. The mixture is better if prepared a few days and stirred twice a day before boiling. Boil for 8 hours. Sufficient for 25 persons.

Miss Amy Desmares, Longueville House, Grouville.

— 0 —

Queen of Bread Puddings.

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|---|--------------------------|
| $1\frac{1}{2}$ pints of milk. | 2 eggs. |
| $\frac{1}{2}$ the rind of a lemon. | 2 tablespoonfuls of jam. |
| 2 tablespoonfuls of sugar. | |
| $1\frac{1}{2}$ breakfastcupfuls of breadcrumbs or stale cake. | |

METHOD.—Warm milk, pour over breadcrumbs. Add the yolks of eggs well beaten, grated rind of lemon, 1 tablespoon of sugar, then put into pie dish, and place in moderate oven till set. Remove from oven, and allow to cool a little. Then spread jam on top. Whip up the whites of eggs, plus the other table spoonful of sugar to a stiff froth. Pour evenly on top of jam, then put back in oven until the meringue hardens, and acquires a little colour. Great care must be taken or it will burn.

Mrs. J. Blampied, Languedoc, St. Clements.

— 0 —

Feather Pudding.

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| $\frac{1}{4}$ lb. flour. | 2 tablespoons sifted sugar. |
| 2 ozs. butter (not margarine). | Pinch of salt. |
| 1 tablespoon milk or less. | Flavouring to taste. |
| 1 egg. | |

METHOD.—Cream butter and sugar, add flour salt and flavouring mix well with milk and egg. Steam for $1\frac{1}{2}$ hours. Serve with jam or golden syrup, or any pudding sauce you may fancy.

Mrs. Neel "Val-La-Give," Grouville.

— 0 —

Des Fiottes (Old Jersey-dish).

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|--------------------------------|-----------------------------|
| $\frac{3}{4}$ lb. S. R. Flour. | 3 tablespoons castor sugar. |
| 3 eggs. | Pinch of salt. |

For boiling about 4 pints of milk.

METHOD.—Sieve flour and place in a pastry dish. Beat eggs thoroughly, add salt and sugar, and a little milk, and pour gradually into flour, stirring all the while until it is a thick creamy batter. Bring the milk to boiling point, and drop in the batter a table-spoonful at a time. Cook for $\frac{1}{2}$ hour, frequently stirring so that it will not burn. A little grated nutmeg may be added if liked.

Mr. J. E. Hocquard, Washington Lodge, St. Clements.

— 0 —

Eugenie Pudding (French).

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|------------------------|-----------------------------------|
| 4 ozs. breadcrumbs. | 2 ozs. butter. |
| 3 eggs. (yolks only). | 2 lemons. (grated rinds only). |
| 1 gill cream. | 1 tablespoon sultanas. |
| 1 tablespoon currants. | 1 wineglass brandy. |
| 3 ozs. sugar. | $\frac{1}{2}$ pint boiling water. |

METHOD.—Mix all in the basin in which it is to be boiled, tie down and steam for 4 hours.

Serve with sauce.

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|------------------------------------|--------------------------|
| 1 oz. flour. | 2 ozs. sugar. |
| 1 oz. butter. | Lemon rind. |
| $\frac{1}{2}$ wineglassful brandy. | $\frac{1}{2}$ pint milk. |

METHOD.—Mix the butter and flour, and milk over gas, add the other ingredients, and cook for 5 minutes adding brandy when cooked.

Mrs. Le Blancq, "South View," Samares.

—O—

Orange Delight.

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|---------------------|----------------------|
| 4 ozs. S. R. Flour. | 2 eggs. |
| 4 ozs. butter. | 3 ozs. castor sugar. |
| 2 large oranges. | |

METHOD.—Make pastry and line a shallow dish, cream butter, add sugar and the yolks, beat well together, then 2 tablespoonfuls of orange juice, and the grated skin of 2 oranges, fill the dish, and bake in a moderate oven for $\frac{1}{2}$ hour, beat the two whites of eggs, and cover over the mixture. Rebake till brown.

Mrs. W. Peacock, Wembley Lodge, Le Bourg, St. Clement.

—O—

Spanish Apples.

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| 6 large tart apples. | 1 oz. fresh butter. |
| 3 ozs. castor sugar. | $\frac{1}{2}$ teaspoon vanilla essence. |
| 1 dessertspoon water. | |

METHOD.—Core and wipe apples, then place them in a fireproof dish, well buttered. Mix butter, sugar and vanilla essence together with a wooden spoon, then stuff the apples with the mixture. Sprinkle a little sugar over and pour water into tin. Bake for 45 minutes, basting frequently. Serve hot.

Miss W. Wright, "Stonecot," Fauvic.

—O—

Apple Flan.

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|----------------------------|------------------------------|
| $\frac{1}{4}$ or 5 apples. | Rind of $\frac{1}{2}$ lemon. |
| 1 oz. butter. | Good short crust pastry. |
| 3 oz. sugar. | |

METHOD.—Keep back one apple, peel core and slice the remainder put them into a pan with the sugar, butter and grated lemon rind, and simmer gently stirring often, until the apples are reduced to a pulp. Beat perfectly smooth and allow to cool. Line an open tart tin with short pastry, prick the bottom, spread the apple marmalade evenly over it. Peel core and cut the uncooked apple into thin even slices, and arrange these in a circle round the tart, with the ends meeting in the centre and the slices just overlapping, the marmalade should be entirely covered. Bake the tart in a fairly hot oven until the pastry is cooked, and the apple slices are soft, about 30 minutes. If liked these slices may be brushed over with red currant jelly or apple jelly, but this is not necessary.

Miss I. A. Le Cornu, 33, Val Plaisant, St. Helier.

—O—

Emperor Pudding.

4 ozs. butter or margarine. 1 teaspoonful baking powder.
4 tablespoons flour. 2 tablespoons sugar.
2 egg and a little strawberry jam.

METHOD.—Cream the butter and the sugar, stir the eggs in gradually, sift in the flour, add 1 tablespoonful milk, and then the baking powder. Grease a mould put one heaped tablespoonful jam in the bottom, pour in the mixture, cover and steam for 2 hours.

Mrs. T. G. Le Cappelain, "Mechanic Lodge," St. Peters, Jersey.

—o—

Fancy Pudding.

Spread a layer of jam at the bottom of a pie dish, strew bread-crumbs over to the thickness of an inch, then pour custard over made with 4 eggs and $1\frac{1}{2}$ pints of milk. Bake in a moderate oven for about $\frac{3}{4}$ hour.

Miss. E. Blampied, "Hawthorn," St. Peter's.

—o—

Chocolate Creams.

2 oz. cup chocolate. $\frac{3}{4}$ oz. gelatine.
3 yolks of eggs. 3 tablespoons water.
 $\frac{3}{4}$ pint milk. $\frac{1}{4}$ pint cream.
2 dessertspoons castor sugar. Few pistachio nuts.
Vanilla.

METHOD.—Dissolve the chocolate in a small quantity of the milk, then add the remainder of the milk and bring almost to the boil. Pour this on to the beaten yolks of eggs, turn into the top of a double boiler, and add the sugar, then stir over a pan of hot water until the custard thickens, keeping it stirred, when strain and leave till cold. Whisk the cream until thick, stir in the custard with vanilla to taste, then strain in the gelatine dissolved in the water. Turn into wet moulds, when set unmould and serve with a little heap of whipped cream on each, and decorate with pistachio nuts, cut to form shamrocks. The nuts must first be blanched.

Mrs. Vautier, Waldeck House, First Tower.

—o—

Roly-Poly Pudding.

Put $\frac{1}{2}$ lb. flour into a basin, add 2 ozs. suet finely chopped, a pinch of salt and $\frac{1}{2}$ tablespoon baking powder with sufficient cold water to make a nice paste. Knead until smooth, then roll out into a long thin piece, spread jam over it, keeping it away from the edge. Roll up the paste, press the ends together and put in a well floured pudding cloth, tie it up tightly, and place in a pan of boiling water, and boil for one and a half hours.

Mrs. Ed. Le Riche, St. Peter's House Farm.

—o—

Lemon Sponge.

1 lemon jelly. 2 eggs. 1 lemon.

METHOD.—Dissolve jelly, and let cool but not set. Beat very firmly the whites only of eggs. Mix with jelly and add juice of lemon, beat altogether till quite firm, put in dish and leave till required. In summer-time make day previous.

—o—

"SPUD."

Fruit Salad and Custard Sauce.

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|------------------------|--------------------|
| 1 tin Fruit Salad. | 2 bananas. |
| $\frac{1}{2}$ a lemon. | 1 pint of custard. |

METHOD.—Turn fruit into a basin, stir in lemon juice, and sliced bananas, one or two grapes or a few chopped stoned dates can be added if liked. Serve very cold with custard.

Miss Larbalestier, 24, Halkett Place, Jersey.

—O—

Bachelors Pudding.

1 egg, its weight in sugar, suet, raisins, sultanas, currants, apples, breadcrumbs and flour. Steam or boil 2 hours.

Mr. W. Ahier, Darlinghurst, Bagot, Jersey.

—O—

Omelet Sweet.

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|-----------------------------|--------------------------|
| 4 fresh eggs. | 1 teaspoon castor sugar. |
| 1 tablespoon cream or milk. | Pinch of salt. |
| 1 oz. fresh butter. | |

METHOD.—Beat eggs well, add the salt, sugar, cream or milk. Heat butter in an omelet pan, then pour in the eggs, stir with a spoon or fork until they begin to set, and fold towards the side of the pan in the form of a crescent. Cook for one minute longer, then turn on to a hot dish, dredge with castor sugar, and serve as quick as possible. Time 6–8 minutes.

Mrs. A. T. Jeune, 1, Burrard Street, Jersey.

—O—

Currant Pudding Boiled.

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| $\frac{1}{2}$ lb. currants cleaned. | $\frac{1}{2}$ lb. suet finely chopped. |
| 1 lb. flour. | milk, butter, sugar and lemon. |

METHOD.—Mix the dry ingredients together, and add sufficient milk to form a stiff batter. Turn the mixture into a floured cloth, boil gently for $2\frac{1}{2}$ hours, serve with a cut lemon, fresh butter and sugar.

Mrs. A. T. Jeune, 1, Burrard Street, St. Helier, Jersey.

—O—

Apple Mould.

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| 1 pint packet Chivers Greengage Jelly. | |
| 1 lb. apples. | 2 ozs. sugar. |
| 1 gill of water. | A pinch of salt in the apples. |
| $\frac{1}{2}$ pint cream. | |

METHOD.—Peel and slice the apples, boil the sugar and water together, add the prepared apples, and cook until tender. Beat till smooth and frothy, cut the jelly tablet into very small pieces, and dissolve in the apple froth. Pour into a well rinsed mould, and when set turn out and decorate with whipped cream.

Mrs. S. Noel, 18 Colomberie, Jersey.

—O—

Tapioca à la Crème.

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| 1 teacup large tapioca. | 2 tablespoons golden syrup. |
| 1 lemon. | 2 bananas. |
| Cream or custard. | |

METHOD.—One teacupful of tapioca soaked in 2 teacupfuls of water overnight, boil up in 2 teacupfuls of water next day until cooked, then add the juice and rind of one lemon, the two table-spoons of golden syrup. When cold put into dish or custard glasses, with sliced bananas, then add cream or custard on top.

Mrs. C. P. Moignard, 74, St. Georges Road, London, S.W. 1.

—O—

Apple Amber—Boiled.

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| 1 lb. apples. | 2 ozs. sugar. |
| 2 ozs. margarine. | The rind and juice of a lemon. |
| 2 ozs. flour. | 1 egg. |
| 3 ozs. breadcrumbs. | Milk. |
| 2 ozs. shredded suet. | Sweet sauce or custard. |

METHOD.—Peel, core and slice the apples, Cream the margarine and mix with it the flour, breadcrumbs, suet, sugar and lemon juice and rind. Well beat 1 egg and mix into the dry ingredients with enough milk to make the mixture quite moist. Put into a greased basin, cover with greased paper and a floured cloth, and steam for 3 hours. Turn out and serve with sweet sauce or custard.

Mrs. F. A. Le Sueur, Commercial Buildings.

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Almond Pudding.

Mix 8 ounces of almonds (well pounded) with 8 ounces of powdered sugar, and $\frac{1}{2}$ pint of cream. Add 4 ounces of butter (warmed) and the yolks of 4 eggs (well beaten). Bake in rather slow oven, and just before it is set, whip the whites of 2 eggs to a stiff froth and pile lightly on the top to brown.

Miss P. Le Huquet, "Elmore," St. Martin's Jersey.

—0—

Baked Chocolate Pudding.

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|----------------------|---------------------|
| 1 pint milk. | 3 ozs. sugar. |
| 2 eggs. | 2 ozs. butter. |
| 2½ sticks chocolate. | 6 ozs. breadcrumbs. |

METHOD.—Beat eggs. Warm (do not boil) milk with butter and sugar and chocolate. When thoroughly dissolved pour over well beaten eggs. Pour mixture over breadcrumbs in greased pie dish and bake for $\frac{1}{2}$ hour.

Mrs. Bruford, Le Parcq, Grouville, Jersey.

—0—

Meringue Pudding.

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|---------------------------|----------------------------|
| 1 pint stale breadcrumbs. | 1 quart milk. |
| Yolks of 4 eggs. | Butter the size of an egg. |
| Small cupful of sugar. | Salt. |
| Grated rind of one lemon. | |

METHOD.—Bake $\frac{1}{2}$ of an hour. When cool spread the top with preserve or jelly. Beat the whites of eggs with 5 tablespoonsful of castor sugar. Spread on the pudding and brown in a quick oven. Eat with cream.

Mrs. H. A. Bertram, Royal Bay, Gouray, Jersey.

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Pineapple Delight.

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| 1 tin of pineapple. | 1 sponge round or 6 sponge cakes. |
| 1 pint custard. | |
| 1 lemon jelly. | |

METHOD.—Put sponge cakes in dish. Chop pineapple, and put on sponge cakes. Put the juice of pineapple in pint measure and fill up to make one pint with lemon jelly. Mix jelly and custard together while hot and pour over cakes and pineapple. Allow to set (best made day before). Put whipped cream over, or serve with cream.

A Recipe from a Gloucester Friend.

—0—

Brown Quay Pudding.

2 eggs, their weight in flour, and butter and weight of one in sugar. Beat butter and sugar to a cream, and add beaten eggs. Beat well, add flour, then stir in two tablespoonfuls of nice jam, and just before pouring into buttered mould mix in a good $\frac{1}{2}$ teaspoonful carbonate of soda. Leave plenty of room in mould for swelling. Steam two hours. A white sauce sweetened and flavoured accompanies this.

Mrs. J. E. Crill, 2, Seeburg, La Rocque, Jersey.

—O—

Charlotte Russe.

Take a plain tin mould, and line it with sponge fingers, fitting them closely together. Melt $\frac{1}{4}$ oz. gelatine in one gill of milk, and strain it into $\frac{1}{2}$ pint of whipped cream sweetened with a tablespoonful of castor sugar, and flavoured with a few drops of vanilla essence. Mix well together, and put carefully into the mould, so as not to disturb the biscuits. When cold turn out, and decorate it with cherries or a little jelly chopped up.

E. Cattermole, Pontac, Jersey.

—O—

Crumbled Apples.

$\frac{1}{2}$ cup sugar.

$\frac{1}{2}$ cup butter.

$\frac{1}{4}$ cup flour.

METHOD.—Chop apples as for pie and heap into a dish. Rub all the other ingredients together until they resemble breadcrumbs. Cover the apples with this dry mixture, and put into a hot oven till golden brown. Serve with cream or custard.

Mrs. F. Trachy, Prospect Villa, St. Peters.

—O—

Mother Eve's Pudding.

If you would have a good pudding, observe what you are taught,
Take two pennyworth of eggs, when twelve for the groat,
And of the same fruit that Eve had once chosen,
Well pared and well chopped, at least half a dozen,
Six ounces of bread (let your maid eat the crust),
The crumbs must be grated as small as the dust,
Six ounces of currants from the stones you must sort,
Lest they break out your teeth, and spoil all your sport.
Five ounces of sugar wont make it too sweet;
Some salt and some nutmeg will make it complete.
Three hours let it boil, without hurry or flutter,
And then serve it up without sugar or butter.

Miss M. Le Gresley, Rouge Bouillon, Jersey.

—O—

Honeycomb Cream.

1 oz. gelatine.

3 eggs.

$1\frac{1}{2}$ pints milk.

Teaspoon vanilla.

Sugar to taste.

METHOD.—Soak the gelatine in the milk until soft. Place in a double pan the sugar, gelatine and milk and heat until gelatine dissolves. Beat the yolks of the eggs and add them slowly, and bring all to the boil then add the vanilla. Take the pan off the fire, whisk the whites of the eggs and stir in lightly. When mixture is really cold, pour into a wetted mould. Turn out when cold. Appearance should be half jelly, half cream.

Mrs. Le Houx, 34, Peperharow Road, Godalming, Surrey.

—O—

Radio Pudding.

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|---------------------------------------|--------------------------------|
| $\frac{1}{2}$ lb. Self Raising Flour. | Small teacupful milk and water |
| 1 egg. | $\frac{1}{4}$ lb. margarine. |
| 1 tablespoon sugar. | 2 tablespoons jam or syrup. |

METHOD.—Sieve flour, add pinch of salt and sugar. Rub in margarine until mixture resembles fine breadcrumbs. Add well beaten egg, milk and water mix thoroughly. Spread the jam or syrup over the bottom of a well greased pie dish, add batter and bake in moderate oven for 35–40 minutes. The batter should be thin enough to leave the bowl easily.

Mrs. P. Baudains, Cottage Farm, Mont-a-L'Abbé.

—o—

Johnny Hall Pudding.

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|-------------------------------|--------------------------------|
| 2 ozs. vermicelli. | $\frac{1}{2}$ pint milk. |
| Nutmeg. | Stewed apricots or apricot jam |
| Almond or vanilla flavouring. | |

Rich custard made with 2 eggs and $\frac{1}{2}$ – $\frac{3}{4}$ pint milk.

METHOD.—Stew vermicelli and milk and flavouring in a double pan until tender. Turn into a large well buttered pie dish, and cover with a generous layer of stewed apricots or apricot jam. Over this pour a rich custard made in the usual way. Grate over a little nutmeg. Set in a moderate oven and bake until set and a delicate brown. Macaroni may be used this way.

Mrs. A. Parker, 110, Friargate, Derby.

—o—

Birds Nest Pudding.

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|-------------------------------|-------------------------|
| 3 or 4 apples. | 2 ozs. tapioca or sago. |
| $1\frac{1}{2}$ –2 ozs. sugar. | 1 pint water. |
| $\frac{1}{2}$ oz. margarine. | Cinnamon. |

METHOD.—Wash the sago and steep it in water, then stir over gentle heat until clear. Peel and core the apples and put them in a greased pie dish, filling the cavities with sugar. Pour in the cooked sago and put tiny pieces of margarine and cinnamon on the top. Bake in a moderate oven till the apples are soft.

Miss I. Crisp, 124, St. Albans Road, Seven Kings, Essex.

—o—

Caramel Trifle.

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| 6 sponge cakes. | Sherry. |
| 1 gill water. | 12 lumps sugar. |
| 3 eggs. | $\frac{3}{4}$ pint milk. |
| Jam. | 1 gill cream. |
| Crystallised violet or rose petals for decoration. | |

METHOD.—Spread the sponge cakes with jam and put into a glass dish, soak with sherry or fruit juice. Put 1 gill water and 12 lumps of sugar in an old saucepan, put over a low gas flame until the sugar acquires a deep coffee colour. Beat up the eggs with milk, add to the prepared caramel. Stir carefully until the sugar is melted and the eggs cooked. Do not allow the custard to boil or the mixture will be curdled. Pour over sponge cakes, and when cold decorate with crystallised violet or rose petals, and the whipped cream.

Mrs. M. Beghin, Halkett Place, Jersey.

—o—

Tangerine Pudding.

4 ozs. flour.	2 ozs. sugar.
1 egg.	2 ozs. butter or margarine.
$\frac{1}{2}$ teacup milk.	$\frac{1}{2}$ teaspoonful baking powder.
A little treacle.	

METHOD.—Grease a basin and quarter fill with treacle, then add the above mixture and steam for 1 hour. Do not fill basin, leave room for mixture to swell, and cover with greased paper. Sufficient for 4 people.

Mrs. Parker, The Mount, Malton, Yorks.

—O—

Iris Pudding.

2 ozs. butter.	1 egg.
2 ozs. sugar.	$\frac{1}{4}$ teaspoon baking powder.
2 $\frac{1}{2}$ ozs. flour.	Little milk.
$\frac{1}{2}$ teaspoon powdered chocolate	Essence of vanilla.

METHOD.—Cream the butter and sugar together, add the egg, flavouring flour, baking powder, and milk and divide the mixture into three basins, colour one pink, add the chocolate to another. Put in alternate spoonfuls in a buttered mould, and steam for 1 hour. Turn out and serve with custard sauce.

Mrs. G. Sanderson, Brook Lodge, Norton.

—O—

Apricot Mould.

The contents of a tin of apricots, and as much water as will make it up to a quart. Infuse 1 oz. gelatine in part of the water, add the remainder of the water, with sugar to taste, to the fruit and boil to a pulp. Add the remainder of water and gelatine, and when dissolved pour into a mould, garnish with sliced almonds. Good cream poured round the mould is an improvement.

The gelatine should be soaked for two or three hours before using. Gelatine should never be boiled.

R. S. Russell, Langton Lodge, Malton, Yorks.

—O—

Pineapple Cream.

1 pint pineapple jelly square. $\frac{1}{2}$ pint whipped cream.

METHOD.—Melt down jelly square. When almost set, stir in $\frac{1}{2}$ pint whipped cream and if wished a few chunks of pineapple. Place in mould (watered).

Mrs. Willcox, "Le Haguais," Samares.

—O—

Apple Omelette.

1 lb. large apples.	4 eggs.
1 tablespoon Castor sugar.	3 ozs. butter.

METHOD.—Peel, core and slice apples, fry them in butter till slightly brown. Sprinkle with a little sugar and let cool.

Beat eggs well in a basin, add tablespoon of sugar and then the cooked apples. Fry in butter like any other omelette and serve at once dredged with sugar.

Miss Gautier, "The Hollies," Samares.

—O—

Syrup Sponge.

6 tablespoons flour.	3 tablespoons suet.
1 $\frac{1}{2}$ teaspoons ginger.	2 tablespoons syrup.
Small teacup milk.	1 egg.
Pinch of salt.	$\frac{1}{2}$ teaspoon carbonate of soda.

METHOD.—Mix all the dry ingredients, add egg and syrup and milk. Pour all into well greased pudding basin, cover and steam for 2 hours. Serve with heated syrup.

Miss Willcox, "Le Haguais," Samares.

—o—

Steamed Sponge Pudding.

2 ozs. flour.

1 egg.

1½ ozs. castor sugar.

1 oz. butter.

½ teaspoon baking powder.

METHOD.—Cream butter and sugar until smooth, then add the egg, beat well then stir in flour and baking powder as lightly as possible, add a little milk until the mixture drops readily from the spoon, pour in a well greased mould, and steam about 1½–2 hours. Serve with jam or marmalade. Sufficient for 3 persons.

Mrs. Tregear, Sunnyside, Hastings Road, Jersey.

—o—

Tally-wally Pudding.

Line a well buttered basin with 4 ozs. large macaroni which has been boiled, sprinkle with breadcrumbs, and fill the centre with peeled and cored sliced apples, one teaspoonful grated lemon rind, 2 oz. brown sugar, and two tablespoonfuls of milk or cream. Cover with breadcrumbs, dab butter on top, add a layer of macaroni, and bake for 1½ hours.

Mrs. F. Larbalestier, 24, Halkett Place.

—o—

Lemon Pudding.

6 ozs. breadcrumbs.

grated rind of lemon.

3 ozs. sugar.

1 pint milk.

METHOD.—Grease a tin, and half fill with breadcrumbs, grate lemon rind, add 3 ozs. sugar, beat the yolk of egg with a pint of milk, then pour over the mixture. Whisk the white of an egg and pour on top. Bake in a moderate oven for 30 minutes.

Mrs. L. B. Copp, 3, Belvedere Terrace, Millbrook, Jersey.

—o—

Lemon Pudding Baked.

½ pint of milk.

Rind and juice of 1 lemon.

3 ozs. breadcrumbs.

2½ ozs sugar.

2 eggs.

METHOD.—Make milk hot, pour on breadcrumbs, allow it to soak for a few minutes, add grated lemon rind, and juice, then stir in sugar and yolks of eggs. Beat the whites of eggs to a stiff froth, and stir lightly in the pudding. Pour into a greased dish, and bake 20 minutes.

Miss I. M. Ahier, Darlington, Bagot, Jersey.

—o—

Pear Souffle.

A ¼ lb. sponge fingers, and 1 oz. of ratafias, break them and put in glass dish, sift some sugar over them, also the juice of 1 lemon. Cut up the pears and put them over the sponge fingers make a few holes with a skewer and pour in some of the pear juice. Lastly whip up a quarter pint of cream with a little sugar, and 1 teaspoonful of vanilla or almond essence. Decorate as desired.

Mrs. G. D. Laurens, "La Corderie," Green Street, Jersey.

—o—

Banana Cream.

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| 6 bananas. | Castor sugar. |
| 1 pint sweet cream. | Cochineal. |
| Strawberry jam. | Orange flower water or vanilla. |
| 2 whites of eggs. | |

METHOD.—Slice bananas lengthways, place in a glass dish, spread a little strawberry jam over and sweeten with sugar to taste. Beat whites of eggs till stiff, then beat cream separately. Mix the two together, add a little strawberry jam, cochineal, sugar and flavouring to taste, stirring as little as possible. Pour mixture over bananas. Decorate as desired.

Mrs. C. Body, Havre-des-Pas, St. Helier.

—O—

Jena Jelly.

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|------------------------------|-----------------|
| 4 new sponge cakes. | 1 pint custard. |
| 1 pint of any kind of jelly. | |

METHOD.—Place the sponge cakes in a glass bowl and pour over them the jelly made hot. When cold and set, pour the custard over the cake and jelly. Beat up the white of an egg to a stiff froth, and when stiff add a little sugar and place it in little heaps upon the custard, putting a teaspoonful of jelly in the centre of each little heap.

Mrs. S. Amy, 13, St. Clement's Road, Jersey.

—O—

Patriotic Pudding.

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|-----------------------|---------------------------|
| 4 ozs. flour. | 1 tablespoon milk. |
| 2 ozs. butter. | A little jam. |
| 1 egg. | 1 teaspoon baking powder. |
| 1½ ozs. castor sugar. | |

METHOD.—Cream the sugar and butter, add egg well beaten and milk alternately with flour, lastly adding baking powder; put into the bottom of well greased basin about two tablespoons of jam, pour in the mixture, cover with a greased paper, steam 1 hour.

Mrs. Grandin, Bel Royal.

—O—

Apricot Pudding.

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| 1 lb S.R. flour. | 1 teaspoon salt. |
| 1 lb. breadcrumbs. | 1 lb. apricot jam. |
| 3 ozs. castor sugar. | 1 lb. chopped suet. |
| 3 teaspoons milk. | 1 egg. |

METHOD.—Mix flour, salt, breadcrumbs, castor sugar and suet in a basin, beat up the egg, add jam and milk and stir in other ingredients. Steam for 2½ hours in well buttered basin. Turn out and serve with apricot sauce.

Mrs. J. Le Cornu, Rose Dale, Gorey.

—O—

Orange Soufflé Pudding.

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| 3 ozs. semolina. | 1 oz. butter. |
| 1 pint milk. | 2 ozs. sugar. |
| 3 eggs. | Orange marmalade. |
| Rind of one orange. | Pinch of Salt. |

METHOD.—Boil milk with butter and orange rind, sprinkle in semolina and salt. Simmer gently till cooked. Remove rind, beat in egg yolks, add sugar, whip up whites stiffly and fold in lightly. Put in soufflé tin (greased) cover with greased paper and steam 30 minutes. Serve with orange marmalade.

Mrs. Pirouet, Keppel Tower, La Rocque.

—O—

Angel Food or Spanish Cream.

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| 1 quart milk. | 1 teacup castor sugar. |
| 3 eggs. | 1 6d. packet Nelson's Gelatine. |
| 2 lemons (rind and juice). | Vanilla Flavouring. |

METHOD.—Soak gelatine in milk for $\frac{1}{2}$ hour, separate whites from yolks of eggs, beat yolks, mix with sugar and lemon rind. Pour this into milk and gelatine, already soaked, put on fire and bring nearly to boiling point, stirring all the time, (do not allow to boil). Pour mixture back into basin, stir in juice of lemons. Whisk stiffly the whites of eggs, when stiff, add three dessert spoons of castor sugar. Add this to the mixture. Lastly stir in vanilla flavouring to taste. Pour this into a wetted mould and allow to stand until next day. Turn out and serve.

Mrs. J. Baal, Cheapside.

A Baked Sultana Pudding.

Mix three ounces of cornflour to a smooth paste with a little milk. Heat two pints of milk until boiling then stir in the cornflour and add half an ounce of butter, an ounce of castor sugar and a pinch of salt. Continue cooking for ten minutes stirring continuously, then add four ounces of sultanas. Pour into a greased fireproof dish and bake in a gentle oven until browned on top.

Mrs. W. Le Seilleur, 18, Clarendon Road, St. Heller's.

Apricot "Turn-over" Pudding.

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| 1 small tin of apricots. | 1 egg. |
| 1 cupful of flour. | 4 ozs. sugar. |
| A pinch of salt. | A little milk. |
| $2\frac{1}{2}$ ozs. butter. | $\frac{1}{2}$ teaspoon vanilla essence. |

METHOD.—Cream $1\frac{1}{2}$ ounces of the butter with two ounces of the sugar until light and fluffy. Add the egg and beat again. Add flour and salt and enough milk to make a stiff batter, then add vanilla and beat well for several minutes, melt the rest of butter in a pan and add the two ounces of sugar left, stir until melted, arrange the halved apricots in a greased shallow tin. Pour over the melted sugar and butter, then the mixture, and bake in a moderate oven for about $\frac{3}{4}$ of an hour. Turn upside down on a dish and serve with cream or custard.

Mrs. H. A. Anderson, "Habberley," Parade Road.

Baked Apples with Cream.

Bake the apples whole, without removing the skins, take out the core, and fill with sugar. A morsel of butter put on the top and an incision made with a knife around the middle of the apple to prevent it cracking. When this incision is made the fruit swells out but never loses its shape. When cold place on a glass dish a spoonful of whipped cream and sugar piled on each with more of the same around.

Mrs. T. Vautier, La Commune, St. Saviour's.

Apple Snow.

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|----------------------|---------------------------------|------------|
| 1 lb. apples. | 2 yolks of eggs. | } Custard. |
| 2 ozs. castor sugar. | $\frac{1}{2}$ pint milk. | |
| Strip of lemon rind. | $\frac{1}{2}$ oz. castor sugar. | |
| 2 tablespoons water. | 2 whites of eggs. | |
| 4 sponge cakes, | Cherries and angelica, | |