

**RECIPES.**

Housewives are always delighted to hear of something new in culinary art. I have (says a writer in an English paper just forwarded to me via "Frisco") just received from a housewife of repute some recipes for this column, old and yet new. They are good old-fashioned recipes," she says, "and well worth trying," with which recommendation I place them before my readers. The cornflower cakes are delicious for afternoon tea. Half a pound of cornflower, three ounces of butter, six ounces of sugar, three eggs, and a teaspoonful and a half of baking powder go to the making of them. Beat the butter to a cream, add the eggs, and lastly the cornflower and baking powder. Mix all well together, and bake in a hot oven. We are most of us acquainted with English poundcake, but a German poundcake will be a novelty to many of us. To make it you require ten ounces of best flour, half pound of sifted sugar, half pound of butter, four eggs, the grated rind of a lemon, two ounces of candied peel, three ounces of currants, and three ounces of raisins. It is not so expensive or so rich as our English poundcake, where as a general rule a pound of everything is considered the proper amount. Clean the currants and raisins, chop the peel, beat the butter and sugar to a cream, then beat up the eggs and add them to the butter and sugar. Use flour and egg until all is worked in; grate in the lemon rind, and add a little milk if required, and also a teaspoonful of baking powder before putting the mixture in the tin. Line the tin with paper and grease with oil. Pour in the cake, and bake for two and a half hours.

**GERMAN PUDDING.**

German cooking is not usually appreciated, but this recipe for a German pudding should meet with approval. The ingredients required are three eggs, one and a half lemons, a tablespoonful of flour, two tablespoonfuls of sugar, an ounce of butter, a teacupful of milk, and some pastry to line the edge of the pie-dish with. Separate the whites from the yolks of the eggs. Beat the yolks, add sugar, flour, grated rind and juice of lemons, the butter melted, and the milk. Line sides and edges of pie-dish with short crust, pour in mixture, and bake in moderately hot oven for half an hour. Beat the whites of the eggs to a stiff froth, add tablespoonful of fine sugar, and

when the pudding is baked pile the white on top. Return to the oven for a few minutes and brown slightly.

**SANDWICHES WITH WATER-CRESS AND EGGS.**

Cut some thin slices of white bread and butter, the bread being a day old; sprinkle on the bread some crisp fresh leaves of water-cress (or finely-cut shreds of well-washed and dried lettuce), a little salt, and, if liked, a little finely-chopped eschalot. Have some hard-boiled yoke of egg rubbed through a wire sieve, and put a thick layer on the cress, then close over it another piece of the bread and butter, and press together; then cut up into small squares, and if for tea or a cold supper, to make a pretty dish, arrange the sandwiches round on a paper or folded napkin, and fill up the centre with a bunch of fresh crisp water-cress (or lettuce) that is seasoned with a little salad oil and salt.

**LOBSTER OR CRAYFISH SANDWICHES.**

Cut some bread and butter, and cover it with finely shredded lettuce, take the meat from a cooked lobster or crayfish, and chop it fine with six or eight boned anchovies, and put a layer of the lobster on the lettuce; sprinkle it slightly with a little tarragon and Chili vinegar, and a little salad oil; cover with another piece of bread and butter, press together, and cut in small squares.

**LOBSTER SANDWICHES (No. 2).**

This is another nice way of making lobster or crayfish sandwiches, and in this case the tinned kind may be used. Pound 1/3 of lobster in a mortar with the yolks of two hard-boiled eggs, 2oz. butter, six pickled capers, a little cayenne pepper, and salt to taste, a squeeze of lemon juice is an improvement, but, if not to hand, use the caper vinegar instead. Make into flat sandwiches between Hovis or any other brown bread and butter.

**ANCHOVY SANDWICHES.**

Work into some good anchovy paste three times its quantity of fresh butter, add a squeeze of lemon juice, and a dust of red pepper. Cut some thin slices of white bread a day old, spread them with the above anchovy mixture, and roll up or make into sandwiches as preferred.

Luxette is a potted preparation, which makes very nice sandwiches without any trouble.

**CHICKEN ROLLS.**

The following are a very nice change from sandwiches, and could be prepared at home. The quantities given are for one dozen small rolls, so that it will be easy to calculate what is necessary should more or less be required. The ingredients required are:—1/2 lb cooked chicken, 2oz. cooked ham, 2oz. butter, one teaspoonful lemon juice, two tablespoonfuls white stock, one dozen small rolls, pepper, salt, and nutmeg. The rolls can be bought from the baker; cut them in half, and scoop out most of the soft bread in the middle. For the filling, mince the chicken and ham very finely, and pound in a mortar—if you have one—along with the butter and seasoning, the stock being added to moisten the paste. Fill the rolls with this mixture, join them together, and brush them over with glaze, and put in a cool place to dry. Glaze is good stock boiled down, till it is much reduced; a pinch of gelatine makes it firmer, but the rolls can be left unglazed if preferred.

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