FAMILY BOOKS.

At the Bookstore of the publishers of this work may be found the following excellent books for families.

The COOK'S ORACLE: containing Receipts for plain Cookery on the most economical plan for private families: also, the art of composing the most simple, and the most highly finished Broths, Gravies, Soups, Sauces, Store Sauces, and Flavouring Essences. The quantity of each Article is accurately stated by weight and measure; the whole being the result of Actual Experiments, instituted in the Kitchen of a Physician. "*Miscuit utile dulci.*" Second American, from the last London Edition, which is almost entirely re-written. With an original Appendix, by the American publishers, Marketing Tables, &c. Please to inquire for Munroe & Francis' Edition.

The HOUSE-SERVANT'S DIRECTORY, or a Monitor for Private Families: comprising hints on the arrangement and performance of Servants' Work, with general rules for setting out Tables and Sideboards in first order. The art of Waiting in all its branches; and likewise how to conduct Large and Small Parties with order; with general directions for placing on Table all kinds of Joints, Fish, Fowl, &c.; with full instructions for cleaning Plate, Brass, Steel, Glass, Mahogany; and likewise, all kinds of Patent and Common Lamps: Observations on Servants' Behaviour to their Employers; and upwards of 100 various and useful Receipts, chiefly compiled for the use of House Servants, and identically made to suit the Manners and Customs of Families in the United States. By ROBERT ROBERTS. With Friendly Advice to Cooks and Heads of Families, and complete Directions to burn Lehigh Coal, &c. &c.

DISTRICT OF MASSACHUSETTS, TO WIT:

District Clerk's Office.

Be it remembered, that on the ninth day of March, A. D. 1827, in the fifty-first year of the Independence of the United States of America, MUNROE & FRANCIS, of the said district, have deposited in this Office, the Title of a Book, the right whereof they claim as Proprietors, in the words following, *to wit:*

"Seventy-five Receipts, for Pastry, Cakes, and Sweetmeats. By a Lady of Philadelphia."

In conformity to the act of the Congress of the United States, entitled "An act for the encouragement of learning, by securing the copies of maps, charts, and books, to the authors and proprietors of such copies, during the times therein mentioned;" and also to an act entitled, "An act supplementary to an act entitled, an act for the encouragement of learning, by securing the copies of maps, charts and books, to the authors and proprietors of such copies during the times therein mentioned; and extending the benefits thereof to the arts of designing, engraving, and etching historical and other prints."

JOHN W. DAVIS, *Clerk of the District of Massachusetts.*

squeeze the juice into the plate that contains the grated rind, carefully taking out all the seeds. Mix the juice and rind together.

Put a quarter of a pound of powdered white sugar into a deep earthen pan, and cut up in it a quarter of a pound of the best fresh butter. If the weather is very cold, set the pan near the fire, for a few minutes to soften the butter, but do not allow it to melt or it will be heavy. Stir the butter and sugar together, with a stick or wooden spoon, till it is perfectly light and of the consistence of cream.

Put the eggs in a shallow broad pan, and beat them with an egg-beater or rods, till they are quite smooth, and as thick as a boiled custard. Then stir the eggs, gradually, into the pan of butter and sugar. Add the liquor and rose-water by degrees, and then stir in, gradually, the juice and grated rind of the lemon. Stir the whole very hard, after all the ingredients are in.

Have ready a puff-paste made of five ounces of stifted flour, and a quarter of a pound of fresh butter. The paste must be made with as little water as possible. Roll it out in a circular sheet, thin in the centre, and thicker towards the edges, and just large enough to cover the bottom, sides, and edges of a soup-plate. Butter the soup-plate very well, and lay the paste in it, making it neat and even round the broad edge of the plate. With a sharp knife, trim off the superfluous dough, and notch the edges. Put in the mixture with a spoon, and bake the pudding about half an hour, in a moderate oven. It should be baked of a very light brown. If the oven is too hot, the paste will not have time to rise well. If too cold, it will be clammy. When the pudding is cool, grate loaf-sugar over it.

through a sieve. Prepare the spice. Stir together the sugar, and butter, or cream, till they are perfectly light. Add to them, gradually, the spice and liquor.

Beat three eggs very light, and stir them into the butter and sugar alternately with the pumpkin.

Cover a soup-plate with puff-paste, and put in the mixture. Bake it in a moderate oven about half an hour.

Grate sugar over it, when cool.

Instead of the butter, you may boil a pint of milk or cream, and when cold, stir into it in turn the sugar, eggs, and pumpkin.

GOOSEBERRY PUDDING.

A pint of stewed gooseberries, with all their juice.
A quarter of a pound of powdered sugar.
Two ounces of fresh butter.
Two ounces of grated bread.
Three eggs.

Stew the gooseberries till quite soft. When they are cold, mash them fine with the back of a spoon, and stir into them two ounces of sugar. Take two ounces more of sugar, and stir it to a cream with two ounces of butter.

Grate very fine, as much stale bread as will weigh two ounces.

Beat three eggs, and stir them into the butter and sugar, in turn with the gooseberries and bread.

pin, to make it juicy and tender. If you put in the fat, it will make the gravy too greasy and strong, as it cannot be skimmed.

Put a layer of meat over the bottom-crust of your dish, and season it to your taste, with pepper, salt, and, if you choose, a little nutmeg. A small quantity of mushroom ketchup is an improvement; so also, is a little minced onion.

Have ready some cold boiled potatoes sliced thin. Spread over the meat, a layer of potatoes, and a small piece of butter; then another layer of meat, seasoned, and then a layer of potatoes, and so on till the dish is full and heaped up in the middle, having a layer of meat on the top. Pour in a little water.

Cover the pie with a sheet of paste, and trim the edges. Notch it handsomely with a knife; and, if you choose, make a tulip of paste, and stick it in the middle of the lid, and lay leaves of paste round it.

Fresh oysters will greatly improve a beef-steak pie. So also will mushrooms.

Any meat pie may be made in a similar manner.

INDIAN PUDDING.

A pound of beef-suet, chopped very fine.
A pint of molasses.
A pint of rich milk.
Four eggs.
A large tea-spoonful of powdered nutmeg and cinnamon.
A little grated or chipped lemon-peel.
Indian meal sufficient to make a thick batter.

Warm the milk and molasses, and stir them together. Beat the eggs, and stir them gradually into the milk and molasses, in turn with the suet

Bake it and grate nutmeg over the top.

Currants or raisins, floured, and stirred in at the last, will greatly improve it.

It should be eaten cold, or quite cool.

BOSTON PUDDING.

Make a good common paste with a pound and a half of flour, and three quarters of a pound of butter.* When you roll it out the last time, cut off the edges, till you get the sheet of paste of an even square shape.

Have ready some fruit sweetened to your taste. If cranberries, gooseberries, dried peaches, or damsons, they should be stewed, and made very sweet. If apples, they should be stewed in a very little water, drained, and seasoned with nutmeg, rose-water and lemon. If currants, raspberries, or blackberries, they should be mashed with sugar, and put into the pudding raw.

Spread the fruit very thick, all over the sheet of paste, (which must not be rolled out too thin.) When it is covered all over with the fruit, roll it up, and close the dough at both ends, and down the last side. Tie the pudding in a cloth and boil it.

Eat it with sugar. It must not be taken out of the pot till just before it is brought to table.

* Or three quarters of a pound of beef-suet, chopped very fine. Mix the suet at once with the flour, knead it with cold water into a stiff dough, and then roll it out into a large thin sheet. Fold it up and roll it again.

RICE CUSTARDS.

Half a pound of rice.
Half a pound of raisins or currants.
Eight yolks of eggs, or six whole eggs.
Six ounces of powdered sugar.
A quart of rich milk.
A handful of peach-leaves, or half an ounce of peach-kernels, broken in pieces,
Half an ounce of cinnamon, broken in pieces.

Boil the rice with the raisins or currants, which must first be floured. Butter some cups or a mould, and when the rice is quite soft, drain it, and put it into them. Set it away to get cold.

Beat the eggs well. Boil the milk with the cinnamon and peach-leaves, or kernels. As soon as it has come to a boil, take it off and strain it through a sieve. Then set it again on the fire, stir into it alternately, the egg and sugar, taking it off frequently and stirring it hard, lest it become a curd. Take care not to boil it too long, or it will be lumpy, and lose its flavour. When done, set it away to cool. Turn out the rice from the cups or mould, into a deep dish. Pour some of the boiled custard over it, and send up the remainder of the custard in a sauce-boat.

You may, if you choose, ornament the lumps of rice, (after the custard is poured round them) by making a stiff froth of white of egg (beaten till it stands alone) and a few drops of essence of lemon, with a very little powdered loaf-sugar. Heap the froth on the top of each lump of rice.

it high in the middle. You may ornament it with nonpareils.

If you choose, you can put in, between the custard and the frothed cream, a layer of fruit jelly, or small fruit preserved.

WHIPT CREAM.

A quart of cream.
The whites of four eggs.
Half a pint of white wine.
A quarter of a pound of powdered loaf-sugar.
Ten drops of strong essence of lemon, or two lemons cut in thin slices, or the juice of a large lemon.

Mix together, in a broad pan, all the ingredients, unless you use slices of lemon, and then they must be laid at intervals among the froth, as you heap it in the bowl.

With a whisk or rods, beat the cream to a strong froth. Have beside your pan a sieve (bottom upwards) with a large dish under it. As the froth rises, take it lightly off with a spoon, and lay it on the sieve to drain. When the top of the sieve is full, transfer the froth to a large glass or china bowl. Continue to do this till the bowl is full.

The cream which has dropped through the sieve into the dish, must be poured into the pan, and beaten over again. When all the cream is converted into froth, pile it up in the bowl, making it highest in the middle.

If you choose, you may ornament it with red and green nonpareils.

If you put it in glasses, lay a little jelly in the bottom of each glass, and pile the cream on it.

Keep it in a cool place till you want to use it.

Early next morning, put the jelly into a tin kettle, or covered tin pan; set it on the fire, and melt it a little. Take it off, and season it with the cinnamon slightly broken, a pint of madeira wine, three lemons cut in thin slices, and half a pound of loaf-sugar, broken up.

If you wish it high-coloured, add two tablespoonfuls of French brandy. Mix all well together. Beat, slightly, the whites of six eggs (saving the egg-shell) and stir the whites into the jelly. Break up the egg-shells into very small pieces, and throw them in also. Stir the whole very well together.

Set it on the fire, and boil it hard five minutes, but do not stir it, as that will prevent its clearing. Have ready a large white flannel bag, the top wide, and the bottom tapering to a point. Tie the bag to the backs of two chairs, or to the legs of a table, and set a white dish or a mould under it.

After the jelly has boiled five minutes, pour it hot into the bag, and let it drip through into the dish. Do not squeeze the bag, as that will make the jelly dull and cloudy.

If it is not clear the first time it passes through the bag, empty out all the ingredients, wash the bag, suspend it again, put another white dish under it, pour the jelly back into the bag, and let it drip through again. Repeat this six or eight times, or till it is clear, putting a clean dish under it every time. If it does not drip freely, move the bag into a warmer place.

When the jelly has all dripped through the bag, and is clear, set it in a cool place to congeal. It will sometimes congeal immediately, and sometimes not for several hours, particularly if the weather is

warm and damp. If the weather is very cold, you must take care not to let it freeze. When it is quite firm, which perhaps it will not be till evening, fill your glasses with it, piling it up very high. If you make it in a mould, you must either set the mould under the bag while it is dripping, or pour it from the dish into the mould while it is liquid. When it is perfectly congealed, dip the mould for an instant in boiling water to loosen the jelly. Turn it out on a glass dish.

This quantity of ingredients will make a quart of jelly when finished. In cool weather it may be made a day or two before it is wanted.

You may increase the seasoning, (that is, the wine, lemon, and cinnamon,) according to your taste, but less than the above proportion will not be sufficient to flavour the jelly.

BLANCMANGE.

Four calves' feet.
A pint and a half of thick cream.
Half a pound of loaf sugar, broken up.
A glass of wine.
Half a glass of rose-water.
A tea-spoonful of mace, beaten and sifted.

Get four calves feet; if possible some that have been singed, and not skinned. Scrape, and clean them well, and boil them in three quarts of water till all the meat drops off the bone. Drain the liquid through a cullender or sieve, and skim it well. Let it stand till next morning, to congeal. Then clean it well from the sediment, and put it into a tin or bell-metal kettle. Stir into it, the cream, sugar, and mace. Boil it hard for five

stick of cinnamon, broken up, a glass of wine, and half a glass of rose-water. These ingredients must be all mixed together, with a quart of cream, and boiled hard for five minutes. The mixture must then be strained through a napkin, into a large bowl. Set it in a cool place, and stir it frequently till nearly cold. It must then be put into the moulds.

You may substitute for the almonds, half a gill of noyau, in which case, omit the wine.

PART THE SECOND.

Before you cut an ice cake, cut the icing by itself with a small sharp penknife. The large knife with which you divide the cake, will crack and break the icing.

Large Gingerbread, as it burns very easily, may be baked in an earthen pan. So also may Black Cake or Pound Cake. Earthen pans or moulds, with a hollow tube in the middle, are best for cakes.

If large cakes are baked in tin pans, the bottom and sides should be covered with sheets of paper, before the mixture is put in. The paper must be well buttered.

Spunge cakes, and Almond cakes should be baked in pans that are as thin as possible.

If the cakes should get burnt, scrape them with a knife or grater, as soon as they are cool.

Always be careful to butter your pans well. Should the cakes stick, they cannot be got out without breaking.

For queen-cakes, &c. the small tins of a round or oval shape are most convenient. Fill them but little more than half.

After the mixture is completed, set it in a cool place till all the cakes are baked.

In rolling out cakes made of dough, use as little flour as possible. When you lay them in the pans, do not place them too close together, lest they run into each other.

When you are cutting them out, dip the cutter frequently in flour, to prevent its sticking.

Beat the eggs in a broad shallow pan with a wooden egg-beater or wisk. They must be beaten till they are thick and smooth, and of the consistence of boiled custard.

Pour the liquor and rose-water, gradually, into the butter and sugar, stirring all the time. Add, by degrees, the essence of lemon and spice.

Stir the egg and flour alternately into the butter and sugar, a handful of flour, and about two spoonfuls of the egg (which you must continue to beat all the time,) and when all is in, stir the whole mixture very hard, for near ten minutes.

Butter a large tin pan, or a cake mould with an open tube rising from the middle. Put the mixture into it as evenly as possible. Bake it in a moderate oven, for two, or three, or four hours, in proportion to its thickness, and to the heat of the fire.

When you think it is nearly done, thrust a twig or wooden skewer into it, down to the bottom. If the stick comes out clean and dry, the cake is almost baked. When quite done, it will shrink from the sides of the pan, and cease making a noise. Then withdraw the coals (if baked in a dutch oven) take off the lid, and let the cake remain in the oven to cool gradually.

You may ice it either warm or cold. Before you put the icing on a large cake, dredge the cake all over with flour, and then wipe the flour off; this will make the icing stick on better—If you have sufficient time, the appearance of the cake will be much improved by icing it twice. Put on the first icing soon after the cake is taken out of the oven, and the second the next day when the first is perfectly dry. While the last icing is wet, ornament it with coloured sugar-sand or nonpareils.

in it, not too close together. Bake them a few minutes in a moderate oven, till they are very slightly coloured, but not brown. If too much baked, they will entirely lose their flavour. Do not roll them out too thin.

JUMBLES.

Three eggs.
Half a pound of flour, sifted.
Half a pound of butter.
Half a pound of powered loaf-sugar.
A table-spoonful of rose-water.
A nutmeg grated.
A tea-spoonful of mixed mace and cinnamon.

Stir the sugar and butter to a cream. Beat the eggs very light. Throw them, all at once, into the pan of flour. Put in, at once, the butter and sugar, and then add the spice and rose-water. If you have no rose-water, substitute six or seven drops of strong essence of lemon, or more if the essence is weak. Stir the whole very hard, with a knife.

Spread some flour on your paste-board, and flour your hands well. Take up with your knife, a porton of the dough, and lay it on the board. Roll it lightly with your hands, into long thin rolls, which must be cut into equal lengths, curled up into rings, and laid gently into an iron or tin pan, buttered, not too close to each other, as they spread in baking. Bake them in a quick oven about five minutes, and grate loaf-sugar over them when cool.

them into the butter and milk. Sprinkle in half the flour, gradually. Stir in the sugar, by degrees, and add the spice. Stir in, gradually, the remainder of the flour, so that it becomes a thick batter.

Heat your waffle-iron; then grease it well, and pour in some of the batter. Shut the iron tight, and bake the waffle on both sides, by turning the iron.

As the waffles are baked, spread them out separately on a clean napkin. When enough are done for a plate-full, lay them on a plate in two piles, buttering them, and sprinkling each with beaten cinnamon.

SOFT MUFFINS.

Five eggs.
A quart of milk.
Two ounces of butter.
A tea-spoonful of salt.
Two large table-spoonfuls of brewer's yeast, or four of home-made yeast.
Enough of sifted flour to make a stiff batter.

Warm the milk and butter together, and add to them the salt. Beat the eggs very light, and stir them into the milk and butter. Then stir in the yeast, and lastly, sufficient flour to make a thick batter.

Cover the mixture, and set it to rise, in a warm place, about three hours.

When it is quite light, grease your baking-iron, and your muffin rings. Set the rings on the iron, and pour the batter into them. Bake them a light brown. When you split them to put on the butter, do not cut them with a knife, but pull them open with your hands. Cutting them while hot will make them heavy.

If properly done, this is a very fine sweetmeat. The taste of the pumpkin will be lost in that of the lemon and sugar, and the syrup is particularly pleasant. It is eaten without cream, like preserved ginger. It may be laid on puff-paste shells, after they are baked.

PRESERVED PINE-APPLE.

Pare your pine-apples, and cut them in thick slices. Weigh the slices, and to each pound allow a pound of loaf-sugar. Dissolve the sugar in a very small quantity of water, stir it, and set it over the fire in a preserving-kettle. Boil it ten minutes, skimming it well. Then put in it the pine-apple slices, and boil them till they are clear and soft, but not till they break. About half an hour (or perhaps less time) will suffice. Let them cool in a large dish or pan, before you put them into your jars, which you must do carefully, lest they break. Pour the syrup over them. Tie them up with brandy paper.

RASPBERRY JAM.

Allow a pound of sugar to a pound of fruit. Mash the raspberries, and put them with the sugar into your preserving kettle. Boil it slowly for an hour, skimming it well. Tie it up with brandy paper.

All jams are made in the same manner.

A BONED TURKEY.

A large Turkey.
Three sixpenny loaves of stale bread.
One pound of fresh butter.
Four eggs.
One bunch of pot-herbs, parsley, thyme, and little onions.
Two bunches of sweet marjoram.
Two bunches of sweet basil.
Two nutmegs,
Half an ounce of cloves,
A quarter of an ounce of mace, } pounded fine.
A table-spoonful of salt.
A table-spoonful of pepper.

Skewers, tape, needle, and coarse thread will be wanted.

Grate the bread, and put the crusts in water to soften. Then break them up small into the pan of crumbled bread. Cut up a pound of butter in the pan of bread. Rub the herbs to powder and have two table-spoonfuls of sweet-marjoram and two of sweet basil, or more of each if the turkey is very large. Chop the pot-herbs, and pound the spice. Then add the salt and pepper, and mix all the ingredients well together. Beat slightly four eggs, and mix them with the seasoning and bread crumbs.

After the turkey is drawn, take a sharp knife and beginning at the wings, carefully separate the flesh from the bone, scraping it down as you go ; and avoid tearing or breaking the skin. Next, loosen the flesh from the breast and back, and then from the thighs. It requires great care and patience to do it nicely. When all the flesh is thus loosened, take the turkey by the neck, give it a pull, and the skeleton will come out entire from the flesh, as easily as you draw your hand out of a glove.