Miscellaneous Recipes



Orange Sherbert

Ingredients: 3 oranges, 2 lemons, 5 cups water, 21b. sugar, whisked whites of 2 eggs.

Method: Pour the water (boiling) over the rinds and juice of fruit. When cold, strain, and add sugar. Put in saucepan and bring to boil; cool, add egg whites. Use wineglassful to a tumbler of water.

Chili Wine

Ingredients: 2 quarts boiling water, 31b. sugar, ½0z. citric acid, 2 teaspoons essence of lemon, 10 chillies, 2 table-spoons sugar (burnt black).

Method: Bruise chillies and put all ingredients into a jug, except lemon and burnt sugar. Pour on bolling water and let stand till nearly cold; then add lemon and sugar. Bottle when cold.

Apple Pop

'A VERY refreshing summer drink is made from waste apple windfalls. Cut them up and place in a large jar. Pour over a large cupful of sugar, and fill up with boiling water. A little yeast may be added to start the first lot, Let it stand for four or five days; strain, and bottle. Cork tightly and tie down. It is ready for use in a Leave a little of the apple few days. in the jar to start the next lot.

Oatmeal Drink

BOIL 41b. catmeal in 3 quarts of water for ½ an hour, then add 1½ tablespoons of sugar; strain and cool. It may be flavoured with a little lemon or raspberry syrup if desired.

Lemon Ginger Cordial

BOIL alb. of root ginger in a quart of water for 1 an hour. Then add 111b. of sugar, and 10z. citric acid. Boil for another 15 minutes. Strain, Then add and when cool add a teaspoonful of essence of lemon, and bottle it. One tablespoonful is enough to a glass of

Ingredients: 4 eggs, 2 breakfast-cup Met flour, 2 br. cup sugar, 2 teaspoon cream then of tartar mixed in flour, and 2 tea- lastly

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spoon soda in 2 tablespoons hot water, teaspoonful added last.

ground almonds, 3ozs, sifted icing-wanted.

ÐΠ cold slide bake in moderate oven about 10 of egg and put 1 walnut on each. Method: Bake in shallow tin 15 to minutes. When cold spread half with the minutes. When warm fasten two towith a raspberry jelly, just setting, and gether with leing made with a little place other half on top. When thor- melted butter, icing-sugar and orange oughly set cut into squares or dia- juice. If stored in airtight tin will monds. Next pound together 40zs, keep fresh for two or three months if

A Farewell

THE wild son wept and wailed to-night Like a lost soul crying alone; Till the shadows came thro' the dying light, Soothing its weary moan.

And the grey smoke twisted and swayed, Like the ghost of a haunted fear-And I held you closer-and prayed, and prayed! But God, alas! did not hear.

For he took you up, thro' the dying light My little-my little-my own The wild sea wept and wailed to-night, Like a lost soul crying alone.

-H.R.T.

sugar, & teaspoon almond essence, 1 teaspoon lemon-juice, and sufficient beaten egg to bind. Roll thinly on board dusted with icing-sugar. Wrap each square of cake in paste, make smooth with knife and leave for an hour. Decorations can be added if desired.

Orange Biscuits

Ingredients: 11b. butter, 11b. sugar, 11b. flour, 1 teaspoon baking-powder, 2 eggs, grated rind of 2 oranges and 2 teaspoons of juice.

Method: Beat butter and sugar, rind and juice, eggs, then flour and powder. Place

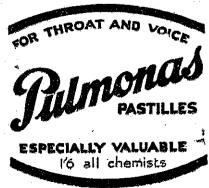
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Chocolate Kisses

Ingredients: 7oz, butter, 3oz. sugar, yolk of 1 egg, 8oz. flour, 8 tablespoons cocoa, dates, walnuts, white of egg; cool oven,

Method: Make ingredients into stiff dough. Put stoned date inside each



and bail. Brush over with unbeaten white

Cinnamon Rolls.

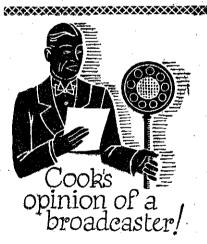
Ingredients: 40z. flour, about 1 dessertspoon of milk, 2oz. cornflour, 2oz. soft brown sugar, 2 level teaspoous baking powder, 1 egg, few drops essence of vanilla, 3oz. butter.

Method: Dredge the flour, baking powder, and cornflour, rub in the butter, add sugar. Bring to a soft dough with the egg; roll out very thinly, cover with sugar and then cinnamon; roll up like a roly-poly, cut into thin slices, put on to cold greased tray. Bake in moderate oven; time, about 10 to 15 minutes.

Note: If egg is large, will not require milk.

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