The recipes in this book are new, and formulated by one of the most experienced Professors in art of scientific and practical cookery, especially adapted for the use of "Royal" Baking Powder and "Royal" Flavoring Extracts. These preparations are incomparable in strength and purity. Substituting other articles will only end in disappointment.

THE
ROYAL BAKER
AND
PASTRY COOK.

COMPILED BY G. RUDMANI,
PROFESSOR OF NEW YORK COOKING SCHOOL.

EXPLAINS HOW TO MAKE DELICIOUS, WHITE, LIGHT, SWEET, AND WHOLESALE:

Buckwheat Cakes = Griddle Cakes = Doughnuts = Biscuits = Muffins = Waffles =
Graham Gems = Pound Cake = Puddings = Rolls = Johnny Cake =
Strawberry Shortcake = Dumplings = Pot Pies =
Corn Bread =
Ice Cream and Fruit Ices.

Published by the ROYAL BAKING POWDER CO., 171 Duane St., N.Y.
THE OPINIONS OF EMINENT CHEMISTS.

BOSTON, AUGUST 2, 1878.

I have analyzed a package of Royal Baking Powder, obtained in the open market here, with the following results.

It does not contain either Alum, Phosphates, Lime, or injurious substances of any kind. The materials of which it is composed are pure and wholesome.

Respectfully,

S. DANA HAYES,
State Assayer, Massachusetts.

PHILADELPHIA, AUGUST 6, 1878.

I have made a careful examination of the "Royal Baking Powder," and have found it to be a perfectly pure article, prepared in such exact proportions as to make it impossible to produce sour bread with it; it is therefore better adapted for family use than an "at random" use of Cream of Tartar and Soda.

It is altogether wholesome and free from adulteration and injurious substitutes, such as Alum, Terra Alba, Phosphates, etc., etc.

F. A. GENTH,
Professor of Chemistry, University of Pennsylvania.

NEW YORK, JULY 22, 1878.

GENTLEMEN:

After a very careful and elaborate examination of the principal Baking Powders of commerce, it affords me pleasure to state, not only as my opinion but as a scientific fact, that the Baking Powder known as the Royal Baking Powder is, as is claimed, absolutely pure, being entirely free (as demonstrated by Chemical Analysis) from all those inferior substitutes, such as Alum, Terra Alba, etc., which are so extensively used and which are all more or less injurious.

I can, therefore, recommend to the Housekeeper, without any degree of hesitation, Royal Baking Powder as being the best substitute for Cream of Tartar and Soda. A word with respect to the advantages derived by the use of Baking Powder over the employment of the ordinary Cream of Tartar and Soda may be of advantage.

It must be remembered, unfortunately, that most articles of commerce are in more or less of an adulterated condition, and probably none more subject to adulteration than Cream of Tartar, which is adulterated from 10 to 90% with foreign substances. The evil arising from this adulteration, no matter how harmless the adulterant may be, has a very hurtful effect, as the varying per cent. of adulterants in the Cream of Tartar renders it positively necessary to vary the proportion to be used with every new lot. This is not only a great inconvenience but the proportion cannot always be accurately arrived at, in consequence of which the Soda being in excess gives the characteristic yellow blotches and alkaline taste to Biscuit.

For convenience sake, then, "Baking Powder," if properly prepared, must be strongly recommended, for the exact proportion of one constituent to the other, and that with the use of such pure material, as found in the Royal Baking Powder—there is no chance for mistake, and no fear of one constituent being in excess of the other, and consequently retained in the Bread undecomposed, rendering the same very unwholesome.

Probably nothing speaks more in favor of the use of "Baking Powder" than economy. Where necessary to use two teaspoonfuls of Cream of Tartar and one of Soda, it is only necessary to use two teaspoonfuls of "Baking Powder," which is a saving of 33⅓ per cent. This inducement combined with the fact that Baking Powder is more wholesome than the ordinary Cream of Tartar and Soda, should induce all intelligent housekeepers to use it.

Respectfully,

HENRY A. MOTT, Jr., Ph. D., E. M.,
Member of the American Chemical Society—Member of the Berlin Chemical Society—Member of the New York Academy of Sciences—Fellow of the Geographical Society, etc., etc., etc.
Royal
FLAVORING EXTRACTS.

For Flavoring Cookery, Ices, Ice Cream, and all kinds of Pastry and Confectionery.

The consumption of Cooking Extracts has increased enormously in the past few years. Twenty years ago their use was confined to a few large cities; now they are to be found in almost every house of refinement throughout the land, and while there are a few honest manufacturers of these goods, nine-tenths of the great caravan engaged in their manufacture, formulate cheap and nauseating compounds or impoverished Essences, and label them pure double distilled Flavoring Extracts.

Lemon, for instance, will be made of common Oil Lemon, and that often rancid, dissolved in alcohol and colored to imitate the fruit, instead of being expressed from the ripe rich fruit—as the Royal is made.

Vanilla—one of the most exquisite and delicious flavors that ever gratified the taste, if made as the "Royal" Extract is made, of the select Mexican vanilla bean; but this bean is very expensive, hence the spurious manufacturers use or substitute the Tonqua bean, native of South America. This disgusting substitute is used to flavor Tobacco, Snuff, etc., and was never intended for the human stomach. The cost of such an Extract is, perhaps, not over one-thirtieth that of the Royal Extract Vanilla.

The great advantages of the Royal Extracts consist in their superior strength, purity, and rich delicacy of flavor.

The following is the list of flavors put up in 2, 4, 8 oz. and pint and quart bottles.

Bear in mind that the contents of a bottle of Royal Extract will measure exactly what the label calls for, while that of other brands fall short one-third, and some even one-half; this in itself, leaving quality out of the question, is an enormous percentage in favor of the "Royal Extracts."

LEMON, PEACH, GINGER, CELERY,
VANILLA, ORANGE, NUTMEG, ALMOND,
ROSE, NECTARINE, CINNAMON, CLOVES.

AND ROYAL CELERY SALT.—A new condiment for the table. Celery the year round in a desiccated form. Sprinkled on meats, oysters, game, soups, etc., makes a delicious relish. Every family should have a bottle.

Royal Baking Powder Co.,
171 Duane Street, New York.
Celery the Year Round.

A NEW CONDIMENT FOR THE TABLE.

"ROYAL" CELERY SALT.

This is a desiccated Celery in a highly concentrated form, combined in a powdered state with a little salt, and prepared under a patented process, in such a manner that the delicate flavors are so preserved, that, for edible purposes, it is even superior to the vegetable itself, owing to the fact that in this form it obtains a wider adaptation for use in food by being at all times, either in the kitchen or on the table, convenient to be sprinkled upon, and the flavor at once imparted, to any kind of cooked or uncooked solid or liquid food, such as Oysters, Meats, Game, Soups, Gravies, Dressings, etc.

This is really a delicious relish, and highly appreciated by those who are fond of Celery, and by all pronounced an agreeable condiment for the Luncheon, Dinner, or Supper Table.

EVERY FAMILY SHOULD HAVE A BOTTLE ON THE TABLE.

It is put up in elegant perforated top bottles, and may be set on the table, and the flavor sprinkled on the food as desired.

Preparation Patented November 14, 1876, and January 20, 1874.

Royal Baking Powder Co., New York, SOT” PROPRIETORS AND PATENTEES.
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To achieve perfect success, the cook must use judgment and care. Some flour requires more water, or milk, than others; so that the quantity may have to be varied to make the dough of a proper consistency. Different bakings will vary as to the time and heat required, and should, therefore, be examined occasionally. To ascertain whether the bread is sufficiently done in the centre of the loaf or cake, thrust a clean straw or long, thin pin into it. If done, there will be no dough on it when drawn out. Always measure the flour and put the powder into it before mixing. You can always substitute water for milk, or milk for water; buttermilk, or lard for butter. The number of eggs may be increased, diminished, or dispensed with entirely. Where less eggs are used than directed, always use a little more baking powder.

1—Royal Unfermented Bread.
1 quart flour, 1 teaspoonful salt, 1/2 teaspoonful sugar, 2 teaspoonfuls Royal Baking Powder, 1/4 pint milk.
Sift together thoroughly flour, salt, sugar, and powder; add the milk; mix smoothly and rapidly into a soft dough than can be handled. Turn from the bowl into the greased bread pan (fig. XII). Bake in a moderate oven 45 minutes. Protect by placing a paper on top during the first 15 minutes' baking.

2—Graham Unfermented Bread.
1/2 pint Graham, 1/2 pint flour, 1 tablespoonful sugar, 1 teaspoonful salt, 2 teaspoonfuls Royal Baking Powder, 1/4 pints milk, or equal parts milk and water.
Sift together Graham, flour, sugar, salt, and powder; add the milk, or milk and water; mix rapidly into a soft dough which pour from the bowl into a greased tin (fig. XII). Bake in a rather hot oven 40 minutes. Protect the loaf with paper the first 15 minutes.

3—Delicate Graham Bread (for Invalids).
1 pint Graham, 1 pint flour, 1 teaspoonful sugar, 1 teaspoonful salt, 2 teaspoonfuls Royal Baking Powder, 1/4 pint milk.
Sift together Graham, flour, sugar, salt, and powder, leaving out the coarse bran, which will be found in theieve. Add the milk; mix quickly into a smooth, soft dough which pour into two small greased tins (fig. XII). Bake at once in a rather hot oven 25 minutes. Protect with paper 10 minutes.

4—Graham Rolls.
1 pint Graham, 1 pint flour, 1 teaspoonful salt, 2 teaspoonfuls Royal Baking Powder, 1 tablespoonful lard, 1/4 pint milk.
Sift together Graham, flour, salt, and powder; rub in the lard cold; add the milk, and mix the whole into a smooth dough that can be handled—not too soft; flour the board, turn it out, and form into rolls the shape and size of large fingers. Lay them on baking sheet so they will not touch. Wash their surfaces with a soft brush dipped in milk (fig. XI) to glaze them. Bake in a hot oven from 10 to 12 minutes.

5—Oatmeal Bread.
1/4 pint oatmeal, 1/4 pint flour, 1 teaspoonful salt, 3 teaspoonfuls Royal Baking Powder, 1 tablespoonful milk.
Boil the oatmeal in 1/2 pint of salted water, for 1 hour, then dilute it with the milk; set aside to get perfectly cold.
Sift together flour, salt, and powder, and when the oatmeal preparation is cold, place it in a bowl; add to it the flour, etc.; mix smoothly and evenly together. Pour from the bowl into the greased tin (fig. XII), and bake in a moderate oven 45 minutes. Protect the loaf with paper 30 minutes.

6—Corn Bread (New Orleans).
1/4 pint corn meal, 1/4 pint flour, 1 tablespoonful sugar, 1 teaspoonful salt, 2 heaping teaspoonfuls Royal Baking Powder, 1 tablespoonful lard, 3/4 pint milk, 2 eggs.
Sift together corn meal, flour, sugar, salt, and powder; rub in the lard cold, add the eggs beaten, and the milk; mix into a moderately stiff batter; pour from the bowl into a shallow cake pan (fig. XII). Bake in a rather hot oven 30 minutes.

7—Royal Apple Bread.
1/2 pint stewed apples free of lumps, 1/2 pint flour, 1 tablespoonful sugar, 1 teaspoonful salt, 2 teaspoonfuls Royal Baking Powder, 1/4 pint milk, white sugar to suit taste.
Sift together flour, sugar, salt, and powder. Dilute apple sauce in a bowl with the milk, and use sugar sufficient to destroy the sour taste; add the flour, etc., to it; mix quickly into a stiff batter; pour into a well greased tin (fig. XII). Bake at once in a moderate oven 40 minutes.

8—German Unfermented Bread.
1 quart flour, 1/2 tablespoonful sugar, 1 teaspoonful salt, 2 teaspoonfuls Royal Baking Powder, 1 large tablespoonful lard, 1 egg, 1 pint water.
Sift together flour, sugar, salt, and powder, rub in the lard cold; add the beaten egg and water; mix into a smooth dough that can be handled. Flour the board, turn it out, form it into the shape of a loaf as deftly as possible—don't handle much but get it into a greased tin (fig. XII). Bake in a fair, steady oven for 45 minutes. Protect the loaf with paper 30 minutes.

9—Vienna Rolls.
1 quart flour, 3/4 tablespoonful salt, 2 teaspoonfuls Royal Baking Powder, 1 tablespoonful lard, 1 pint milk.
Sift together flour, salt, and powder; rub in the lard cold, add the milk, and mix into a smooth dough in the bowl; easily to be handled without sticking to the hands and board. Flour the board turn it out and give it a quick knead or two to equalize it; then roll it out with the rolling-pin to the thickness of half an inch, cut it out with a large round cutter, fold one-half over on the other by doubling it; lay them on a greased baking sheet (fig. XIV) without touching. Wash them over with a little milk to glaze them. Bake in a hot oven 15 minutes.

10—Vienna Saltz-Kipfel.
Proceed the same as for Vienna-Kipfel. When the Kipfel are made, on the tin, and carefully washed over, cover rather plentifully with caraway seed and salt, in proportion of 2 tablespoonfuls seed to 1 teaspoonful coarse table salt. Bake in hot oven 15 minutes. These rolls may be further varied by sprinkling them after washing with pearl sago, or poppy-seed (German mohn-seed).
11—Royal Twist Rolls.

Divide the dough described for Vienna Rolls into pieces the size of an egg, break from each a piece about one-fourth. Form the large pieces into plain rolls tapering at the ends; lay them on a greased baking tin (fig. XIV) so that they will not touch, and wash over with milk. Then divide in half the small pieces left, roll them out under the hands into strips a little longer than the other parts on the tin, twist them together and lay each as soon as made on one of the plain rolls; when all are finished wash over with milk. Bake in hot oven 30 minutes.

12—Vienna Twist Rolls.

Break pieces of dough as already described the size of a small egg, then divide each piece in two unequal pieces, the largest piece form with the hands into a plain roll tapering at each end; lay them thus formed on a greased baking tin (fig. XIV) without touching, flatten each a little and wash over with milk, divide the remaining pieces each into three, roll the pieces out under the hands into strips a little longer than the roll already made, and braid them, then lay each braid as soon as formed on top of the other plain half; when all are made wash over with milk. Bake in a hot oven 30 minutes—a very handsome roll for dinner party.

13—Vienna Butter Rolls. (Butter Strizl.)

Divide the dough as described into pieces the size of an egg, each of which roll out under the hands to the length of about four inches (like a long finger); lay them on a greased baking tin (fig. XIV), wash over with milk. Bake in hot oven 15 minutes.

14—Vienna Crescents, or Kipfel.

Divide the dough in half as before described; make in this variety it is more convenient to handle a piece not as large, roll it with the rolling-pin to the thickness of quarter inch; cut it into triangles about three inches long, roll these three-cornered pieces out very thin, still maintaining their shape. Now proceed to roll these thin triangles tight, beginning at the broad side, until within half an inch from the point, which wet with milk or water, and complete the rolling. In laying the Kipfel on a greased baking pan (fig. XIV), wash them over with milk. Bake in a hot oven 30 minutes.

15—French Rolls.

1 quart flour, 1 teaspoonful salt, 2 teaspoonfuls Royal Baking Powder, 1 tablespoonful lard, nearly 1 pint milk.

Sift flour, salt, and powder together thoroughly; rub in the lard cold, add the milk, and mix into a rather firm dough than ordinary. Flour the board, turn out the dough, and immediately give it one or two quick vigorous kneadings to complete its smoothness and quality. Now divide it into pieces the size of an egg, and each piece in half, which form under the hands into the appearance of short thick rolls tapering sharply at each end. Put two of these pieces together side by side, pinch the ends together a little, lay them on a greased baking tin (fig. XIV), wash over with milk. Bake in hot oven 15 minutes.

16—Royal Lunch Bread.

1 pint flour, ¾ pint corn meal, ¾ pint rye flour, 1 tablespoonful sugar, 1 teaspoonful salt, 2 teaspoonfuls Royal Baking Powder, 1 tablespoonful lard, ¾ pint milk.

Sift flour, corn meal, rye flour, sugar, salt, and powder together. Rub in the lard cold, add the milk, and mix smooth and quickly into a dough easily handled; flour the board, turn out the dough, give it at once a few vigorous kneadings to complete the smoothness; divide it into five equal pieces, which form into long loaves. Lay them 4 or 4 touching on a shallow square pan (fig. XIII), wash over with milk. Bake in a pretty hot oven 30 minutes, using the precaution of papering, if required.

17—Rice Bread.

1 cupful rice, ¾ pint flour, 1 teaspoonful sugar, ¼ teaspoonful salt, 2 teaspoonfuls Royal Baking Powder, ¾ pint milk.

Boil the rice that has been well washed and carefully picked over; in 1 pint of water with a pinch of salt in it until the water is entirely absorbed, then dilute it with the milk. Sift together the flour, sugar, salt, and powder, which add to the rice preparation in a bowl when perfectly cold; mix together smoothly and well; pour into a well greased tin (fig. XIII). Bake in a moderate oven 40 minutes. Protect with paper 15 minutes.

18—Boston Brown Bread.

Flour ¾ pint, 1 pint corn meal, ¾ pint rye flour, 2 potatoes, 1 teaspoonful salt, 1 tablespoonful brown sugar, 2 teaspoonfuls Royal Baking Powder, ¾ pint water.

Sift flour, corn meal, rye flour, sugar, salt, and powder together thoroughly; peel, wash, and well boil two mealy potatoes, rub them through the sieve, diluting with the water. When this is quite cold use it to mix the flour, etc., into a batter like cake: pour it into a well greased mold (fig. XV) having a cover. Place it in a saucepan half full of boiling water, where the loaf will simmer one hour, without the water getting into it. Remove it then, take off the cover, finish cooking it by baking in a fairly hot oven 30 minutes.

19—Norwegian Bread (for Dyspeptics).

1 pint barley meal, ¾ pint Graham, ¾ pint flour, 1 teaspoonful salt, 2 teaspoonfuls Royal Baking Powder, 1 pint milk.

Sift together barley meal, Graham flour, salt, and powder. Mix into a firm batter with the milk; pour into greased tin (fig. XIII), and bake in moderate oven 40 minutes. Cover with paper 25 minutes.

20—Brown Bread.

Corn meal 1 pint, 1 pint rye flour, 1 teaspoonful brown sugar, 1 teaspoonful salt, 2 teaspoonfuls Royal Baking Powder, 1 tablespoonful lard, ¾ pint milk.

Sift together corn meal, rye flour, sugar, salt, and powder. Rub in the lard cold; add the milk, and mix the whole into a batter like cake. Pour into greased tin (fig. XII), and bake 40 minutes in a rather hot oven. Protect at first with paper.
21—Rye Bread.
1 pint rye flour, 1/4 pint corn meal, 1/4 pint flour, 1 teaspoonful sugar, 1 teaspoonful salt, 2 teaspoonfuls Royal Baking Powder, 1 tablespoonful lard, 1/2 pint milk.
Sift together rye flour, corn meal, flour, sugar, salt, and powder; rub in the lard cold; add the milk, and mix into a smooth batter, as for cake; pour into a well greased tin (fig. XII), and bake in a moderate oven 45 minutes. Protect the loaf with paper the first 20 minutes.

22—Graham Lunch Bread.
3/4 pint Graham, 1/2 pint flour, 1 tablespoonful sugar, 1 teaspoonful salt, 2 teaspoonfuls Royal Baking Powder, 1/2 pint milk.
Sift together Graham, flour, sugar, salt, and powder. Add the milk, mix into a smooth dough; mix the dough for 6 minutes. Turn the dough out and shape it into a loaf. Bake in a hot oven 40 minutes.

23—Breakfast Rolls.
1/2 pint flour, 1/4 pint corn meal (white), 1 teaspoonful salt, 2 teaspoonfuls Royal Baking Powder, 1 tablespoonful lard, 1/2 pint milk.
Sift together flour, corn meal, salt, and powder; rub in the lard cold, add the milk, and mix smoothly into a rather flunter dough than usual. Shape the dough, turn out the dough, give it a quick, vigorous additional kneading to complete its smoothness; divide it into four large pieces, which form into long loaves, lay them just touching in a square shallow cake pan (fig. XIII), wash them over with milk. Bake in a rather hot oven 30 minutes. When removing from the oven rub them over with a little butter on a clean piece of linen.

24—Lunch Rolls.
1 quart flour, 1 teaspoonful salt, 2 teaspoonfuls Royal Baking Powder, 1 tablespoonful lard, 1 pint milk.
Sift together flour, salt, and powder; rub in the lard cold, add the milk, and mix smoothly into a rather flunter dough than usual. Shape the dough, turn out the dough, give it a quick kneading to complete its smoothness. Roll out the dough, cut the dough into rounds, and bake in a pretty hot oven 8 or 10 minutes. They need to be crisp and not too dark color.

25—Royal Graham Gems.
1 pint Graham, 1/2 pint corn meal, 1/2 pint flour, 1 teaspoonful salt, 2 teaspoonfuls Royal Baking Powder, 1 pint milk.
Sift together Graham, corn meal, flour, salt, and powder. Add the milk, mix into a moderate stiff batter. Half fill cold gem pans (fig. X), well greased. Bake in a solid hot oven from 10 to 12 minutes.

26—Dinner Rolls.
1 quart flour, 1 teaspoonful sugar, 1 teaspoonful salt, 2 teaspoonfuls Royal Baking Powder, 2 tablespoonfuls lard, 1/2 pint milk.
Sift together flour, sugar, salt, and powder; rub in the lard cold, add the milk, and mix into a smooth, rather stiffer dough than usual. Flour the board, turn out the dough, knead it for a few minutes, add the milk, and mix into a smooth dough. Turn out the dough, knead it for 5 minutes. Roll out the dough to a thickness of 1/4 inch, cut it into rounds, and bake in a very hot oven 8 minutes. They must be crisp and not too dark color.

27—Oatmeal Rolls.
3/4 pint oatmeal, 1/2 pint Graham, 1 pint flour, 1 teaspoonful salt, 2 teaspoonfuls Royal Baking Powder, 1/2 pint milk.
Sift together oatmeal, Graham, flour, salt, and powder. Keep out all the coarse brands, etc., left in the flour; add the milk, mix into a smooth dough, not too soft. Flour the board, turn out the dough, knead it for 10 minutes, add the milk, knead it for 2 minutes more, roll out the dough to a thickness of 1/4 inch, cut it into rounds, roll them over in the flour, and bake in a pretty hot oven 8 minutes. They need to be crisp and not too dark color.

28—Graham Water Gems.
1 quart Graham, 1 teaspoonful sugar, 1 teaspoonful salt, 2 large teaspoonfuls Royal Baking Powder, 1 pint milk.
Sift Graham, sugar, salt, and powder together thoroughly; add the milk, mix into a smooth batter, as for griddle cakes. Half fill cold gem pans (fig. X), well greased. Bake in a good hot oven 15 minutes.

29—Mixed Gems.
1 pint Graham, 1/2 pint corn meal, 1/2 pint rye flour, 1 pint buckwheat, 1 teaspoonful salt, 2 teaspoonfuls Royal Baking Powder, 1 pint milk or water.
Sift together Graham, corn meal, rye flour, salt, and powder; add the milk and water, mix into a firm batter, two-thirds fill cold gem pans (fig. X), well greased. Bake in a well-heated oven 15 minutes.

30—"Poor Man's" Corn Gems.
1 pint corn meal, 1 pint flour, 1 teaspoonful salt, 2 teaspoonfuls Royal Baking Powder, 1/2 pint of each milk and water.
Sift the corn meal, flour, salt, and powder together. Add the milk and water, mix into a firm batter, two-thirds fill cold gem pans (fig. X). Place in a well-heated oven 15 minutes.

Do you know to what an extent you are swindled, when you buy a short-weight baking powder? Our attention was called to some cans represented to hold a pound, but upon examination was found to contain only 12 ounces; both can and powder weighed just a pound. We then weighed the cans of eleven other manufacturers, and did not find one of them to contain over 14 ounces. It lies in your power to put a stop to this kind of theft, by weighing the powder, and if found short weight, refuse to purchase it.

Full weight Baking Powder should weigh as follows: a pound, including can, 20 ounces; half pound, including can, 10 ounces; quarter pound, including can, 5 1/2 ounces. Every can of Royal Baking Powder is warranted Absolutely Pure and Full Weight.
31—Royal Corn Muffins.
1 pint corn meal, 1 pint flour, 1 tablespoonful sugar, 1 teaspoonful salt, 3 teaspoonfuls Royal Baking Powder, 1 tablespoonful lard, 2 eggs, 1 pint milk.
Sift together corn meal, flour, sugar, salt, and powder; rub in the lard cold, add the beaten eggs and milk; mix into a batter of the consistence of cup cake; two-thirds fill muffin pans (fig. VII), carefully greased. Bake in hot oven 15 minutes.

32—Oatmeal Muffins.
1 cup of oatmeal, 1% pint flour, 2 teaspoonfuls Royal Baking Powder, 1 tablespoonful of lard, 2 eggs, 1 pint milk.
Sift together oatmeal, flour, salt, and powder; rub in the lard cold, add the beaten eggs and milk; mix smoothly into a batter rather thinner than cup cake; two-thirds fill muffin pans (fig. VII), and bake in good hot oven 15 minutes.

33—English Muffins.
1 quart flour, 3/4 teaspoonful sugar, 1 teaspoonful salt, 2 large teaspoonfuls Royal Baking Powder, 1 1/3 pints milk.
Sift together flour, sugar, salt, and powder; add the milk and mix into a smooth batter a trifle stiffer than for griddle cakes. Have the griddle heated regularly all over, grease it and lay on the muffin rings (fig. XVII), half fill them, and when risen well up to the top of the rings, turn over gently with a cake turner. They should not be too brown, just a buff color. When they are all cooked, pull each open in half, toast delicately, baste them well, serve on folded napkin, piled high and very hot.

34—Graham Muffins.
1 quart Graham, 1 tablespoonful brown sugar, 1 teaspoonful salt, 3 teaspoonfuls Royal Baking Powder, 1 egg, 1 pint milk.
Sift together Graham, sugar, salt, and powder; add it to the batter like pound cake; two-thirds fill cold, well-greased muffin pans (fig. VII); bake in hot oven 15 minutes.

35—Royal Sally Lunn Muffins.
1 quart flour, 1 tablespoonful sugar, 1 teaspoonful salt, 3 teaspoonfuls Royal Baking Powder, 1 tablespoonful lard, 1 egg, 1 1/4 pints milk.
Sift together flour, sugar, salt, and powder; add the beaten egg and milk; mix into a batter like pound cake; two-thirds fill muffin pans (fig. VII), carefully greased; Bake in hot oven 15 minutes.

36—Royal Fruit Corn Muffins.
1 pint corn meal, 3/4 pint flour, 4 teaspoonfuls sugar, 1/3 teaspoonful salt, 2 teaspoonfuls Royal Baking Powder, 1 large tablespoonful butter, 2 eggs, 1/2 pint milk, 1/2 pint of any kind of berries, or stone fruit, peeled and sliced.
Sift together corn meal, flour, sugar, salt, and powder; rub in the butter, add the beaten eggs and milk, and fruit prepared; mix into a pretty firm batter, two-thirds fill cold muffin pans (fig. VII), carefully greased. Bake in hot oven 20 minutes.

37—Royal Sugar Muffins.
1 quart flour, 2 tablespoonfuls sugar, 1/4 teaspoonful salt, 2 teaspoonfuls Royal Baking Powder, 1 tablespoonful lard, 2 eggs, 1/4 pint milk.
Sift together flour, sugar, salt, and powder; rub in the lard cold, add the beaten eggs and milk, mix to consistence of a cake batter; two-thirds fill muffin pans (fig. VII), well greased, and bake in good, steady hot oven 17 or 18 minutes.

38—Bread Muffins.
4 pound stale bread, divested of crust, 1 pint flour, 1 teaspoonful brown sugar, 1 teaspoonful salt, 1/3 teaspoonfuls Royal Baking Powder, 2 eggs, nearly 1/3 pint milk.
Steep the bread in warm water until thoroughly saturated, then express all the water by wringing it into a clean napkin or towel, dilute it with the milk and beaten eggs.
Sift together the flour, sugar, salt, and powder; add it to the bread preparation in a bowl; mix it thoroughly into a batter like griddle cakes, two-thirds fill cold, well greased muffin pans (fig. VII), and bake in hot oven 15 minutes.

39—Hominy Muffins.
2 cupfuls of cold, well cooked hominy, 1 large pint flour, 1 teaspoonful brown sugar, 1 teaspoonful salt, 4 teaspoonfuls Royal Baking Powder, 1 pint milk, 1 egg.
Pour 1 wineglassful of water in a stewpan, put in the hominy, set it back on a part of the range where it will not scorch until very hot, with a wooden spoon stir it free of lumps, and gradually dilute it with the milk; as soon as it boils, take it off—set it away to get cold.
Sift together flour, sugar, salt, and powder; add it to the hominy preparation in a bowl, with the beaten eggs; mix together into a smooth batter like cup cake, two-thirds fill muffin pans (fig. VII), cold, and carefully greased; bake in hot oven 15 minutes.

40—Rice Muffins.
2 cupfuls cold boiled rice, 1 pint flour, 1 teaspoonful salt, 1 tablespoonful sugar, 1/3 teaspoonful Royal Baking Powder, 1/4 pint milk, 3 eggs.
Dilute the rice, free from lumps, with the milk and beaten eggs; sift together flour, sugar, salt, and powder; add it to the rice preparation, mix into a smooth, rather firm batter; two-thirds fill cold, carefully greased muffin pans (fig. VII); bake in hot oven 15 minutes.

41—Swiss Muffins.
1 1/2 pints flour, 3 tablespoonfuls sugar, 1/2 teaspoonful salt, 2 teaspoonfuls Royal Baking Powder, 2 tablespoonfuls butter, 4 eggs, and 1/4 pint milk.
Rub the sugar and butter together in a bowl, add to the flour, mix it thoroughly into a batter; two-thirds fill cold muffin pans (fig. VII), and bake in hot oven 15 minutes.

42—Many of the Flavering Extracts employed to impart a rich and delicate flavor to food; make it more palatable, and do credit to the cook. The housewife can better afford to dispense with the flavors entirely than use a poor quality. All cheap extracts are dear at any price, for they are simply colored alcohol, flavored with rancid oil and poisonous ethers. What little flavor they do possess is actually disagreeable to a person accustomed to good living. Royally Flavored Extracts are pure concentrated fruits and spices of the best quality attainable. If you want a really fine and delicate flavor, try the Royal.
42—Rye Muffins.
1 pint rye flour, ½ pint corn meal, ¼ pint flour, 1 teaspoonful sugar, 1 teaspoonful salt, 2 teaspoonsful Royal Baking Powder, 1 tablespoonful lard, 2 eggs, 1 pint milk.
Sift together rye flour, corn meal, flour, sugar, salt, and powder; rub in the lard, cold, add the beaten eggs, and milk; mix into a smooth, rather firm batter; two-thirds fill cold, well greased muffin pans (fig. VII), and bake in hot oven 15 minutes.

43—Boston Muffins.
1½ pints flour, ½ pint corn meal, 1 tablespoonful sugar, 1 teaspoonful salt, 2 teaspoonfuls Royal Baking Powder, 1 tablespoonful butter, 3 eggs, and 1 pint (full measure) milk, 1 teaspoonful Royal extract cinnamon.
Sift together flour, corn meal, sugar, salt, and powder; rub in the butter, cold; add the eggs, beaten, milk, and extract cinnamon; mix into a batter a little stiffer than ordinary griddle cake batter; have the griddle heated regularly all over, grease it, lay on it muffin rings, also grease; half fill them with the batter. As soon as risen to the tops of the rings, turn them over gently with a cake turner; bake a nice brown on either side. They should bake in 7 or 8 minutes.

44—Royal Egg Muffins.
1 quart flour, 1 tablespoonful sugar, 1 teaspoonful salt, 1 large tablespoonful lard, 2 teaspoonsful Royal Baking Powder, 2 eggs, ½ pints milk.
Sift together flour, sugar, salt, and powder; add the beaten egg, milk, or thin cream, and honey. Mix smoothly into a batter as for pound cake; about half fill sponge cake tins, cold, and care fully greased muffin pans (fig. VII); bake in hot oven 15 minutes.

45—French Muffins.
1½ pints flour, 1 cupful honey, ½ teaspoonful salt, 2 teaspoonsful Royal Baking Powder, 2 tablespoonfuls butter, 3 eggs, and little over ½ pint milk or thin cream.
Sift together flour, sugar, salt, and powder; rub in the butter, cold; add the baten eggs, milk, or thin cream, and honey. Mix smoothly into a batter as for pound cake; about half fill sponge cake tins, cold, and care fully greased, and bake in good, steady oven 7 or 8 minutes.

46—Graham Griddle Cakes.
1 pint Graham flour, ½ pint corn meal, ½ pint flour, 1 heaping teaspoonful brown sugar, ½ teaspoonful salt, 2 teaspoonsful Royal Baking Powder, 1 egg, ½ pint each of milk and water.
Sift together Graham flour, corn meal, flour, sugar, salt, and powder. Add the beaten egg, and the milk and water. Mix together into a smooth batter that will run from the mouth of a small pitcher in a continuous stream, without its being too thin (If too thick it will not run but break off and drop). Make the griddle hot, pour the batter out of the pitcher, referred to, into cakes as large as tea saucer. Bake brown on one side, then carefully turn, and brown the other side. Pile one on the other and serve very hot, with sugar and milk, or cream, or maple syrup. (No. 59.)

47—Squash, or Pumpkin Griddle Cakes.
Cold stewed squash or pumpkin ½ pint, Graham ¾ pint, corn meal ½ pint, ¼ teaspoonful salt, ½ teaspoonful Royal Baking Powder, 2 eggs, ½ pint milk.
Have the squash or pumpkin free from lumps, dilute with the beaten eggs and milk. Sift together Graham flour, corn meal, salt, and powder, which add to the other preparation, mix smooth and thoroughly into a batter that will run from the mouth of the pitcher in a thick stream. Bake on a hot griddle in cakes the size of dessert plates, brown on both sides.

48—Huckleberry Griddle Cakes.
¾ pint huckleberries, 1½ pints flour, 1 teaspoonful salt, 1 tablespoonful brown sugar, 2 teaspoonsful Royal Baking Powder, 2 eggs, 1 pint milk.
Sift together flour, sugar, salt, and powder; add beaten eggs, milk, and huckleberries (washed and picked over). Mix into a batter that will run from the pitcher in a thick, continuous stream. Have the griddle hot enough to form a crust as soon as the batter touches it. In order to confine the juice of the berries, turn quickly, so as to form a crust on the other side, and turn once more on each side to complete the baking.

49—Apple Griddle Cakes.
Proceed as directed for Squash or Pumpkin Griddle Cakes, excepting this particular: Apples are usually thinner than the squash, so in consequence will not need so much milk.

50—Raspberry Griddle Cakes.
Proceed as directed for Huckleberry Griddle Cakes, observing the same precaution in regard to baking.

51—Blackberry Griddle Cakes.
Proceed as directed for Raspberry and Huckleberry Griddle Cakes.

52—Buckwheat Griddle Cakes.
1½ pints buckwheat, ¾ pint flour, 1 tablespoonful brown sugar, 1 teaspoonful salt, 2 heaping teaspoonsful Royal Baking Powder, 3 eggs, 1 pint milk.
Sift together buckwheat, flour, sugar, salt, and powder; add the beaten eggs and milk, mix into a smooth batter that will run in a moderately thin stream from the pitcher, not too thin. Make the griddle hot, the cakes size of large saucers, and as they are cooked, sift sugar between each, pile high, and serve hot with maple syrup (No. 59), or with No. 53.

53—Hygienic Cream Sauce.
½ pint milk, ½ pint cream, yolk of one egg, 1 tablespoonful of buckwheat dissolved in a little milk, a large pinch salt.
Bring the milk and cream to boil, in a thick, well lined saucepan, then add to it the buckwheat dissolved in milk, stirring it rapidly to prevent lumping, allow it to boil five minutes; remove it from the fire, and beat in the yolk of egg diluted with a tablespoonful milk. This is better and far more healthful (especially for children) than so much butter and syrup. Syrup minus the butter is well enough, but the use of butter with hot cakes I cannot recommend.
54—Wheat [or Flannel] Cakes.

1 quart flour, 1 tablespoonful sugar, 1 teaspoonful salt, 2 teaspoonfuls Royal Baking Powder, 2 eggs, 1 pint milk.

Sift together flour, sugar, salt, and powder; add the beaten eggs and milk. Mix into a smooth batter, that will run in a rather thick continuous stream from the pitcher. Bake on a good hot griddle, a rich brown color, in cakes as large as tea saucers. (It is not in good taste to have griddle cakes larger.) Serve with maple syrup (No. 59).

55—Crushed Wheat Griddle Cakes.

1 cupful crushed wheat, 2 pints flour, 1 teaspoonful brown sugar, 1/2 teaspoonful salt, 2 teaspoonfuls Royal Baking Powder, 1 egg, 1/2 pint milk.

Boil 1 cupful crushed wheat in 1 pint of water 1 hour, then dilute it with the beaten egg and milk. Sift together flour, sugar, salt, and powder; add it to the crushed wheat preparation when it is quite cold; mix into a smooth batter that will run from the pitcher in a pretty thick stream. Bake on a hot griddle, brown delicately on both sides, and serve with Hygienic Cream Sauce (No. 53).

56—Royal Breakfast Cakes.

1 quart flour, 1/2 teaspoonful sugar, 1 teaspoonful salt, 2 teaspoonfuls Royal Baking Powder; 1 tablespoonful lard, 3 eggs, 1/2 pint milk, 1/4 teaspoonful Royal extract nutmeg.

Sift together flour, sugar, salt, and powder; rub in the lard cold; add the beaten eggs, extract, and milk. Mix into a dough easy to handle, smooth and consistent; flour the board, turn out the dough, give it one or two quick vigorous turns, to complete its smoothness. Roll it out with the rolling-pin a little thinner than half inch, cut with a sharp knife into square cards a trifle smaller than soda crackers. Bake on a moderately hot griddle 7 or 8 minutes, turning them until of a lively brown color. Before sending to table split each in half by pulling—DON’T OUT THEM—butter them well, and serve hot on a napkin.

57—Rice Griddle Cakes.

2 cupfuls cold boiled rice, 1 pint flour, 1 teaspoonful sugar, 1/2 teaspoonful salt, 2 teaspoonfuls Royal Baking Powder, 1 egg, 1/2 pint milk.

Sift together flour, sugar, salt, and powder; add the rice free from lumps, diluted with the beaten egg and milk; mix into a smooth batter that will run from the mouth of the pitcher in a thick continuous stream. Have the griddle well heated, make the cakes large, bake them nicely brown, serve with maple syrup (No. 59).

58—Hominy Griddle Cakes.

Proceed as directed for Rice Griddle Cakes; serve with Maple Syrup (No. 59).

59—Maple Syrup.

1/2 lb. maple sugar, 1 lb. cut sugar, 3 pints water. Dissolve free from lumps, add sugar, bring to a boil on the fire, with the cut sugar and water; boil 5 minutes, skim, and then cool.

60—Oat Cake.

1/2 lb. bread, 1 pint flour, 1 teaspoonful brown sugar, 1 teaspoonful salt, 1% teaspoonfuls Royal Baking Powder 1/2 pint milk, 1 egg.

Put the bread to steep in warm water free from crust. When thoroughly saturated, wring dry in a clean towel, dilute it with the beaten egg and milk. Sift together flour, sugar, salt, and powder; add it to the prepared bread, mix into a smooth batter that will run in an easy continuous stream from the pitcher. Bake on a well and regularly heated griddle. They are nice served with sugar and rich, thick cream.

61—Royal Griddle Cakes.

Proceed as directed for Geneva Griddle Cakes, only instead of the first layer of preserve, use fresh strawberries, and the second layer use sliced canned peaches. Serve with sugar and cream, flavored with Royal extract lemon.

62—Indian Griddle Cakes.

1/2 quart corn meal, 1/2 quart flour, 1 teaspoonful sugar, 1/2 teaspoonful salt, 1/2 teaspoonfuls Royal Baking Powder, 1 egg, 1/2 pint milk.

Sift together flour, sugar, salt, and powder; add the beaten eggs and milk. Mix into a smooth batter that will run from the pitcher in a pretty thick stream. Bake on a hot griddle, brown delicately on both sides, and serve with Hygienic Cream Sauce (No. 53).

63—Geneva Griddle Cakes.

1/4 pints flour, 1 tablespoonful sugar, 1/4 teaspoonful salt, 1/4 teaspoonfuls Royal Baking Powder, 2 tablespoonfuls butter, 4 eggs, nearly 1/2 pint milk.

Rub to a white, light cream the butter and sugar; add the yolks of the eggs, 1 at a time. Sift flour, salt, and powder together; add to the butter, etc., with the milk, and egg whites whipped to a dry froth; mix together smoothly into a batter that will run easily from the pitcher. Bake on a very hot griddle to a nice brown. Serve with molasses or maple syrup (No. 59).

64—Rye Griddle Cakes.

1 pint rye flour, 1 tablespoonful sugar, 1/4 teaspoonful salt, 1/4 teaspoonfuls Royal Baking Powder, 1 egg, 1/2 pint milk.

Sift together flour, sugar, salt, and powder; add the beaten egg and milk. Mix into a smooth batter that will run from the mouth of the pitcher in a thick continuous stream. Have the griddle well heated, make the cakes large, bake them nicely brown, serve with maple syrup (No. 59).

65—Rice Waffles.

Into a batter as directed for Soft Waffles (No. 50), stir 1 cupful of rice, free from lumps; cook as directed in same recipe.

SPECIAL NOTICE.—Do not use the goods of other manufacturers in these recipes. They are made expressly for the use of our goods, which are of great and uniform strength. The exact quantity is given in each recipe. These formulas have been prepared with the greatest care by the Royal Baking Powder Co., and the materials used are exactly as directed. Baking Powder and Extracts bearing the name “Royal” are absolutely pure, and every package is warranted to be just as we represent it, or the money will be refunded by the Grocer of whom you purchase. We hereby authorize every dealer to make this guarantee.
66—Graham Flour Puffs.

1/2 pints Graham flour, 1 teaspoonful salt. 2 large teaspoonfuls Royal Baking Powder. 2 eggs and 1 pint milk.

Sift together Graham flour, salt, and powder; add the beaten eggs and milk; mix together into a smooth batter as for cup cake, half fill cold gem pans (fig. X), well greased, and bake in hot oven 10 minutes.

67—German Puffs.

1 pint flour, 3 tablespoonfuls sugar, a pinch of salt, 1/2 teaspoonful Royal Baking Powder, 3 tablespoonfuls butter, 2 eggs, 2 oz. sweet almonds, 3 drops Royal extract bitter almonds, 3 pint cream, 1/2 cupful sultana raisins.

Rub the butter and sugar to a white, light cream; add the eggs (whole) 1 at a time, beating three or four minutes between each addition; then add the almonds. (See Recipe No. 263).

Sift together flour, salt, and powder, which add to the batter, etc., with the almonds, raisins, extract of bitter almonds, cream, and rum. Mix the whole together into a smooth batter as for pound cake; two-thirds fill well greased pans; bake in a fairly hot oven 20 minutes; at the end of this time insert a straw gently, and if it comes out clean, they are ready; if any of the uncooked batter adheres to the straw, they must be set carefully back a few minutes longer.

68—Royal Oatmeal Puffs.

3/4 pint oatmeal, 1/2 pint Graham flour, 1/2 pint flour, 1 teaspoonful sugar, 1 teaspoonful salt, 2 teaspoonfuls Royal Baking Powder, 3 eggs, 1 pint milk.

Sift together oatmeal, Graham flour, flour, sugar, salt, and powder; add the beaten eggs and milk; mix into a thin batter; half fill gem pans (fig. X), well greased and cold. Bake in good hot oven 10 or 12 minutes.

69—Flemish Waffles.

1 1/2 pints flour, 1 teaspoonful salt, 3 tablespoonfuls sugar, 2 large teaspoonfuls Royal Baking Powder, 4 eggs, 1/2 pint cream, 1 teaspoonful each Royal extract cinnamon and vanilla.

Rub the butter and sugar to a white, light cream; add the eggs, one at a time, beating three or four minutes between each addition. Sift flour and salt, and powder together, which add to the batter, etc., with the vanilla, cinnamon, and this cream. Mix into a smooth batter as for groat cakes. Meanwhile, have the waffle-iron hot and carefully greased; pour enough batter in to fill the iron two-thirds full, shut it up and turn it over immediately; the iron should be hot, without being too hot, and the waffles are to take 4 or 5 minutes. When ready, sift sugar over them, and serve on a napkin at once. (Bake in Fig. XIX.)

70—Soft Waffles.

1 quart flour, 1/2 teaspoonful salt, 2 tablespoonfuls sugar, 2 teaspoonfuls Royal Baking Powder. 1 large tablespoonful butter, 2 eggs, and 1 1/4 pint milk.

Sift together flour, salt, sugar, and powder; rub in the butter cold; add the beaten eggs and milk; mix into a smooth consistant batter, that will run easily and impid from the mouth of the pitcher. Have the waffle-iron hot; and carefully grease each time; fill it two-thirds full; shut it up, then brown turn over. Sift sugar over them and serve hot.

71—German Waffles.

1 quart flour, 1/2 teaspoonful salt, 3 tablespoonfuls sugar, 2 large teaspoonfuls Royal Baking Powder, 2 tablespoonfuls lard, the rind of 1 lemon, grated. 1 teaspoonful Royal extract of cinnamon, 4 eggs, and 1 pint thin cream.

Sift together flour, sugar, salt, and powder; rub in the butter cold; add the beaten eggs, lemon rind, extract, and milk; mix into a smooth, rather thick batter. Bake in hot waffle-iron, serve with sugar flavored with lemon.

72—Scotch Short-Bread.

1 1/2 pints flour, 1/2 teaspoonful salt, 4 tablespoonfuls sugar, 4 tablespoonfuls butter, 1 teaspoonful Royal Baking Powder, 3 eggs, 1 teaspoonful milk, 1 teaspoonful Royal extract of orange.

Sift together flour, salt, and powder; rub in the butter cold; add the beaten eggs and milk; mix into a smooth dough without much handling. Flour the board, turn out the dough, roll it with the rolling-pin to quarter inch in thickness; cut with a knife into shape of small envelopes; lay them on a baking tin (fig. XIV), wash them over with the remainder of the milk, lay on each three large thin slices of citron and a few caraway seeds. Bake in moderate hot oven 20 minutes.

73—Royal Sally Lunns.

1 quart flour, 1 teaspoonful salt, 2 teaspoonfuls Royal Baking Powder, 3/4 cup of butter, 4 eggs, 3/4 pint milk.

Sift together flour, salt, and powder; rub in the butter cold; add the beaten eggs and milk; mix into a firm batter like cup cake; pour into two round cake tins, the size of pie plates; bake 20 minutes in a pretty hot oven, or until a straw thrust into them gently comes up free of dough.

74—Russks.

1 1/2 pints flour, 1/2 teaspoonful salt, 2 tablespoonfuls sugar, 2 teaspoonfuls Royal Baking Powder, 2 tablespoonfuls lard, 3 eggs, 1 teaspoonful each Royal extract nutmeg and cinnamon, 3 pint milk.

Sift together flour, salt, sugar, and powder; rub in the butter cold; add the milk beaten eggs, and extract. Mix into a dough soft enough to handle; flour the board; turn out the dough, give it a quick turn or two to complete its smoothness. Roll them under the hands into round balls the size of a small orange; lay them on a greased shallow cake pan (fig. XXII), put very close together; bake in moderately heated oven 30 minutes; when cold, sift sugar over them.

75—Scotch Scones.

1 quart flour, 1 teaspoonful sugar, 1/2 teaspoonful salt, 2 teaspoonfuls Royal Baking Powder, 1 large tablespoonful lard, 2 eggs nearly 1 pint milk.

Sift together flour, sugar, salt, and powder; rub in the butter cold; add the beaten eggs and milk; mix into a smooth smooth and just consistent enough to handle. Flour the board turn out the dough; give it one or two quick kneadings to complete its quality; roll it out with rolling-pin to one-third inch in thickness cut out with sharp knife into squares larger than soda crackers; fold each in half to form three-cornered pieces. Bake on a hot griddle about 8 or 10 minutes; brown on both sides.

It is poor economy, in trying to save a few pennies on baking powder, to sacrifice your health. Acid Phosphate of Lime (burnt bones), Patent Cream Tartar, Alum, Terra Alba, and in fact, every cheap trash substitute so nearly resembles a genuine baking powder that it is impossible for the housekeeper to distinguish the difference by the appearance. It is therefore of the utmost importance to get the original and best known "Royal," the oldest and best known "Royal," which has stood the test of years. Recommended by eminent physicians and chemists everywhere for its health-giving qualities, great strength, and absolute purity.
76—Johnny Cake (New England).
1 pint corn meal, 1 pint flour, ½ cupful sugar, ½ teaspoonsalts, 1 tablespoonful lard, 2 teaspoonfuls Royal Baking Powder, 1 tablespoonful lard, 1½ pint milk.
Sift together corn meal, flour, sugar, salt, and powder; rub in the lard cold; add the beaten eggs and milk; mix into a firm, smooth batter, and pour into a square shallow cake pan (fig. XIII). Bake in rather hot oven 45 minutes.

77—Tea Biscuits.
1 quart flour, 1 teaspoonful salt, ¾ teaspoonful sugar, 2 teaspoonfuls Royal Baking Powder, 1 tablespoonful butter, 1 cupful cream, 1 egg, ½ teaspoonful Royal extract cloves.
Sift together flour, salt, sugar, and powder; add the milk, and form into a smooth, consistent dough. Flour the board, turn out the dough, roll it out to the thickness of three-quarter inch, cut with a small round cutter; lay them close together on a greased baking tin, wash over with milk; bake in good hot oven 20 minutes.

78—Potato Scones.
6 potatoes, ½ pint Graham flour, ¼ teaspoonful salt, X teaspoonful Royal Baking Powder, 1 tablespoonful butter, 1 pint milk.
Boil 6 moderately large potatoes, peeled, until very well done, drain off the water, set them by the fire with the cover off to dry; mash them exceedingly smooth, adding the butter, egg, and cream. Sift together Graham, salt, and powder, which add to the potato preparation; when quite cold, add the extract; mix into a firm dough, which will require care in handling, as it is very short. Flour the board with Graham, turn out the dough, roll it out to the thickness of half an inch, cut it with a sharp knife into oblong pieces—say the length of soda crackers and two-thirds as wide. Bake on hot griddle, prickling them with a fork to prevent blistering. Very light and delicate—to be eaten with butter.

79—London Crumpets.
1½ pints flour, ½ teaspoonful salt, 1 teaspoonful sugar, 2 teaspoonfuls Royal Baking Powder, 1 egg, nearly a pint milk and cream in equal parts, 1 teaspoonful Royal extract cinnamon.
Sift together flour, salt, sugar, and powder; add the beaten egg, milk, cream, and extract; mix into a rather firm batter, half fill large, greased muffin rings (fig. XVII) on a hot well greased griddle; bake on one side of them only. Serve hot with cottage cheese.

80—Captain Biscuits (English).
1 quart flour, 1 teaspoonful sugar, ¾ teaspoonful Royal Baking Powder, 1 large tablespoonful lard, the yolk of 1 egg, and little more than ½ pint water.
Sift together flour, salt, sugar, and powder; rub in the lard cold; add the egg yolk and the water; mix into a smooth, firm dough. Flour the board slightly, turn out the dough, give it a few kneadings quickly and vigorously, until quite smooth. Cover it over with a cloth, let it stay 8 minutes, roll it out as thin as possible, cut out with large round cutter, prick with a fork, wash with milk, and lay on greased baking tins (fig. XIV); bake in hot oven 7 or 8 minutes. When cold, pack in tin canister for use.

81—English Biscuits.
1¼ pints flour, 1 coffee-cupful corn starch, 3 tablespoonfuls sugar, a large pinch salt, 2 teaspoonfuls Royal Baking Powder, 1 tablespoonful lard, 1 egg, ½ pint milk, ¾ cup currants, 1 tablespoonful coriander seed (if desired).
Sift together flour, corn starch, sugar, salt, and powder; rub in the lard cold; add the eggs, milk, currants, well washed, picked, and dried, and coriander seeds; mix into a smooth dough, soft enough to handle. Flour the board, turn out the dough, roll it out to half inch thickness, cut out with a round cutter, lay them on a greased baking tin (fig. XIV), and bake in a rather hot oven 20 minutes. Rub over with little butter on a clean piece of linen, when taken from the oven.

82—Sugar Biscuits.
1¼ pints flour, pinch salt, 1 coffee-cupful sugar, 2 teaspoonfuls Royal Baking Powder, 1 tablespoonful lard, 2 eggs, ½ pint milk, 1 teaspoonful Royal extract nutmeg.
Sift together flour, salt, sugar, and powder; rub in the lard cold; add the beaten eggs and milk; mix in a smooth batter as for muffins, drop with a tablespoon on greased baking tin (fig. XIV); sift sugar over the tops, and bake in hot oven 5 or 10 minutes.

83—Sweet Potato Buns.
3 large sweet potatoes, 1¼ pints flour, pinch salt, 1¼ teaspoonful Royal Baking Powder, 1 pint cream.
Sift together flour, salt, sugar, and powder; add to the potato preparation; mix into a rather firm, smooth dough; form into round pieces, the size of a small egg; lay out on greased tins (fig. XIV); bake in hot oven 30 minutes.

84—Corn Starch Crackers.
1½ pints flour, ½ cup corn starch, ⅓ teaspoonful salt, 1 teaspoonful sugar, 2 teaspoonfuls Royal Baking Powder, 1 pint cream.
Sift together flour, corn starch, salt, sugar, and powder; rub in the lard cold; add the milk, and mix into a smooth, firm dough. Flour the board a little, turn out the dough, roll it out to the thickness of half an inch, cut it with a sharp knife into oblong pieces—say the length of soda crackers and two-thirds as wide. Bake on hot griddle, prick each cracker with a fork, lay upon a slightly greased baking tin (fig. XIV), wash over with milk, and bake in hot oven 7 or 8 minutes. When cold, store them for use.

85—Royal Oatmeal Crackers.
1 pint very fine oatmeal, ½ pint Graham flour, ½ teaspoonful sugar, ½ teaspoonful Royal Baking Powder, ¼ pint cream.
Sift together the oatmeal, Graham, salt, sugar, and powder; add the cream, and mix into a dough, rather too soft to handle. Let it stand half an hour, by which time it will have absorbed the extra moisture, and handling it will be easy. Flour the board with Graham, roll out to the thickness of one-third inch, prick with a fork, lay on greased baking tin (fig. XIV), and bake in a moderate oven 10 minutes. They must be watched during baking as they burn quickly, and when baked handled with care; they break easily.

**ROYAL FLAVORING EXTRACTS**
are true to their names, being made with special reference to retaining the natural aroma and delicacy of flavor of the fruits and spices from which they are made. They are so highly concentrated that one bottle will actually go as far as half a dozen of the cheaper kinds, made from Tonqua beans, rancid oils, and poisonous others and acids, which, at best, are nothing more than doctored waters and colored alcohol.
86—Rice Flour Crackers.
Proced as directed for Corn Starch Crackers; substitute rice flour for the starch.

87—Graham Cream Toast.
Cut 6 slices of Delicate Graham Bread (No. 3), butter, salt, 1 pint rich cream.
Toast the bread brown, scrape off the burnt, if any, remove the crust, butter and cut in 4 pieces; arrange them in a suitable dish with a cover; bring the cream up to boil with a pinch of salt, pour over the toast, cover and serve.

88—Cheese Crackers.
Proced as directed for Gem Crackers (No. 95), cutting them out with a large round cutter. Bake in good hot oven a deep yellow 12 to 15 minutes.

89—Royal Fruit Crackers.
Prepare a dough as described for Gem Crackers (No. 95). Divide it in half, roll out each half exceedingly thin. On one half spread a close layer of fruits thinly, then cut with a knife into square crackers, not too large. Lay on a greased baking tin (fig. XIV), and bake in good hot oven 15 minutes. When cold, store for use.

90—Abernethy Biscuits.
3 pints flour, 2 tablespoonfuls sugar, 1 teaspoonful salt, 1 teaspoonful Royal Baking Powder, 4 tablespoonfuls lard, 2 tablespoonfuls caraway seeds, 2 eggs, 1 pint milk.
Sift together flour, sugar, salt, and powder, rub in the cold lard, add the seeds, beaten eggs, and milk; mix into a smooth, firm dough. Flour the board, turn out the dough, give it a few quick vigorous kneadings, and roll out to the thickness of one-quarter inch. Cut out in biscuits the size of paddock scones, prick with fork, lay on greased baking tin (fig. XIV), bake in rather hot oven over 15 minutes. Store when cold.

91—Egg Cracknels (Cream Crackers).
1 quart flour, 1 large pinch salt, 5 tablespoonfuls sugar, 1 teaspoonful Royal Baking Powder, 4 tablespoonfuls butter, 5 eggs.
Sift together flour, sugar, salt, and powder; rub in the butter cold, add the eggs beaten, and mix into a firm, smooth dough. Flour the board, turn out the dough, and give it a few minutes rapid kneading; cover with a damp towel, 15 minutes; then roll it out to the thickness of one-eighth of an inch. Cut out with biscuit cutter. When all are cut out, place a large pot of boiling, and a large tin pan of cold water. Drop them a few at a time into the boiling water. When they appear at the surface and curl at the edges, take them up with a skimmer, and drop them in the cold water. When all are thus served, lay them on greased baking tins (fig. XIV), and bake in a fairly hot oven over 15 minutes.

92—Canapées au Fromage (Fried Bread with melted Cheese).
4 Lunch Rolls (No. 21), 2 oz. butter, 4 oz. rich cheese. Remove from the rolls the tops and bottoms very thin, cut in two slices, and fry them yellow in butter; lay the cheese cut in thin slices one on each canapé. Set in the oven a moment to melt the cheese. Serve at once.

93—Oatmeal Cracknels.
3½ pints very fine oatmeal, ½ pint Graham, 1 teaspoonful salt, 1 teaspoonful Royal Baking Powder, 1 pint milk.
Mix the oatmeal and milk, let it stand to swell 1 hours in a cold place. Sift together Graham, salt, and powder; add it to the oatmeal, mix into a smooth dough to handle easy. Flour the board with corn meal, turn out the dough, and roll it to the thickness of one-quarter inch. Cut them out with a biscuit cutter. Lay them on a greased baking tin (fig. XIV), wash over with milk, and bake in a very moderate oven for 10 minutes or so. Watch them, as they will quickly burn.

94—Graham Crackers.
1 quart best Graham flour, 1 tablespoonful sugar, ½ teaspoonful salt, 1 teaspoonful Royal Baking Powder, 1 tablespoonful butter, little more than ½ pint milk.
Sift together Graham flour, sugar, salt, and powder; rub in the cold lard, add the milk, and mix into a smooth, consistent dough. Flour the board; turn out the dough, and knead it well 15 minutes. Roll it with the rolling-pin to thickness of one-quarter inch; cut it with a knife into small oval or narrow-shaped crackers. Bake in rather hot oven with care (as they burn readily) 10 minutes. Handle carefully while hot; when cold, store for use.

95—Gem Crackers.
3 pints flour, ½ pint corn meal, 1 teaspoonful salt, 1 teaspoonful Royal Baking Powder, 1 tablespoonful butter, little more than ½ pint milk.
Sift together flour, corn meal, salt, and powder; rub in the butter cold, add the milk, mix into a smooth, rather firm dough. Flour the board, turn out the dough, give it a turn or two quickly, and roll it to the thickness of one-quarter inch. Cut out with a small oval cutter, prick each cracker with a fork; lay them on greased baking tin (fig. XIV), wash over with milk, and bake in hot oven 8 to 10 minutes.

96—Ramakins à l'ollandaise (Toast with Cheese).
4 slices of Royal Unfermented Bread (No. 1), 4 oz. rich cheese, ½ oz. butter, 2 hard boiled egg yolks.
Toast the bread, cut it into diamonds—each slice will make two—bend the cheese, egg yolks, and butter to a paste, which spread equally on the toast; place in a hot oven until brown. Serve at once with any kind of salad, with the exception of those dressed with Mayonnaise.

97—Croûtes au Madère (Crisped Bread with Fruit and Madeira).
3 Sugar Muffins (No. 87), 1 cupful sugar, 1 oz. butter; 1 lemon, 3 apples, ½ cupful raisins, ½ cupful chopped citron, ½ teaspoonful corn starch, ½ pint water.
Cut each muffin into three slices, use the butter over them, sprinkle with some of the sugar, place on a baking tin, set in oven to get delicately brown. Roll the sugar in the water 5 minutes, then add the corn starch dissolved in a little water, the apples cut in small dice after being peeled and cored, the lemon rind taken off very thin, and cut into fine shreds, also the citron. As soon as the apples are cooked, add the lemon juice of the white pith and peels, and cut in dice, the raisins stoned, and the citron wine remains upon for 5 minutes longer, when having tastefully arranged the Croûtes on a dish, pile the fruit on them, equally divided; pour over all the sauce and serve.

Many of the most eminent physicians and scientific men like Professor Chandler, President of the New York Board of Health, denounce the use of yeast, and say that most of the yeast bread in use, whether from bakers, or home made, is slightly sour; not enough to be noticed, but enough to raise continued fermentation in the stomach, causing Dyspepsia, Neuralgia, etc., and refer to the fact that these troubles are almost unknown where yeast bread is not used.
98—Poached Eggs on Toast.

4 slices, cut thin, of Unfermented Graham Bread (No. 2), butter, salt, vinegar, 8 eggs, parsley.

Toast the bread delicately, cut off the crust, divide in half, and butter. Meanwhile have a stewpan—shallow stewpan—three-quarters full of water, large pinch salt, 1 teaspoonful vinegar, and 2 sprigs parsley tied in a bouquet; when the water boils drop in the eggs, 2 at a time; at once set the stewpan where it will not boil. Allow the eggs to simmer 5 minutes, then gently take them up with a skimmer and lay each one on a piece of toast. Serve garnished with white lettuce leaves.

99—Anchovy Toast.

4 Lunch Rolls (No. 24), butter, 6 anchovies, ½ pint cream, 3 egg yelks, salt.

Remove very thin the tops and bottoms from the rolls cut in two slices, toast and butter them. Wash and remove the ones from the anchovies, chop exceedingly fine, spread them on four of the pieces of toast; cover with the remainder, arrange them on their dish, and pour over a custard prepared from the cream and egg yolks in the following manner; Place the cream and a little salt in a small tin, which put in a saucepan containing boiling water as soon as it comes to the boiling point stir in the yolks which have been beaten with a little cream. Place over the fire until it thickens; and use as directed.

100—Ham Toast.

3 Graham Muffins (No. 31), butter, 6 oz. of ham, 3 anchovies, pinch of cayenne.

Cut each muffin into 3 slices, toast brown and butter; chop the ham, and pound it with the cayenne and anchovies washing the sand from them; use it equally spread on the toast; lay on a tin with a small piece of butter on each; set in a not very hot oven to gently warm through; serve at once, either for breakfast, lunch, or supper.

101—Royal Toast.

4 Lunch Rolls (No. 24), butter, 6 oz. of remains of poultry, game, or veal, royal thyme, celery salt and white pepper.

Remove the tops and bottoms off the rolls very thin, cut each in two slices, toast and butter them. Pound the ham, and put it with the cayenne and anchovies washing the sand from them; use it equally spread on the toast; lay on a tin with a small piece of butter on each; set in a not very hot oven to gently warm through; serve at once, either for breakfast, lunch, or supper.

102—Croutes en Diable (DeviLed Toast).

3 Royal Egg Muffins (No. 44), butter, any kind of remains of game, meats, poultry, fish, cured or fresh, lobster or oysters, mustard, cayenne.

Cut the muffins into 3 slices, which toast and butter; pound to a paste any of the above mentioned remains, highly seasoned with mustard and cayenne; spread on the toast, set in oven to get hot, and serve for lunch or supper. Useful to stimulate the action of the stomach.

103—Apple Toast.

8 Sugar Muffins (No. 57), butter, 9 apples, sugar, ½ pint cream.

Cut the muffins in 3 slices, which fry in butter to a deep yellow. Lay on baking tin: place on each one apple peeled and cored, sprinkle with sugar; when half cooked baste with the cream. A nice summer dessert.

104—Oyster Toast.

3 slices of Royal Unfermented Bread (No. 1), 25 oysters, 1 large tablespoonful butter, 1 tablespoonful flour, 2 egg yolks, 1 tablespoonful chopped parsley, large pinch celery salt and white pepper, 5 drops extract nutmeg.

Remove the crust and cut each slice in two oblong pieces, toast and butter them; place the oysters on the fire with their juice; as soon as boiling remove, take out the oysters, return it to the fire, stir in the butter and flour rubbed smooth, let it boil 5 minutes, and remove from fire; then season the dressing, then the egg yolks—beating them in rapidly—and the oysters pounded to a fine paste. Use the mixture to spread over the toast, set in the oven to heat thoroughly. Serve for supper.

105—Adelaide Cake.

1 cupful butter, 1½ cupful sugar, 4 eggs, 1 pint flour, 1 teaspoonful Royal Baking Powder, 1 cupful dried, stoned cherries, ½ cupful cream, 1 teaspoonful Royal extract vanilla.

Rub the butter and sugar to a white, light cream; add the eggs, 3 at a time, beating 6 minutes between each addition. Sift the flour and powder together, add to it the butter, etc., with cherries, cream, and extract vanilla; Mix smoothly and gently into a batter rather firm. Bake in paper lined cake tin (fig. IX) 40 minutes in moderate, steady oven. Watch it faithfully; if getting too brown, protect it with paper.

106—Almond Cake.

¾ cupful butter, 2 cupful sugar, 4 eggs, ¾ cupful almonds, blanched—by pouring water on them until the skins easily slip off—and cut in fine shreds, ¾ teaspoonful Royal Baking Powder, 1 glass brandy, ½ cupful milk.

Rub the butter and sugar to a smooth white cream; add the eggs, 3 at a time, beating 5 minutes between each. Sift the flour and powder together, add to it the butter, etc., with the almonds, extract of bitter almonds, brandy, and milk; mix into a smooth, medium batter and bake carefully in a rather hot oven 30 minutes in a fluted mould (fig. 1).

107—Apple Jelly Cake.

1 cupful butter, 2 cupful sugar, 4 eggs, 3 cupful flour, 1¾ teaspoonful Royal Baking Powder, 1 cupful milk, 6 apples, 6 ounces sugar, 1 teaspoonful butter.

Rub together the butter and sugar to a fine light, white cream, add the eggs, 3 at a time, beating 10 minutes between each addition. Sift the flour and Royal Baking Powder together, add it to the butter, etc., with the milk, and mix into a rather thin batter. Bake in jelly cake tins carefully greased. Meanwhile have the apples peeled and sliced put on the fire with the sugar: when tender remove from the fire, rub through fine sieve, and add the butter. When cold use it to spread between the layers. Cover the cake plentifully with sugar, sifted over the top.

108—Almond Icing.

3 white eggs, 1 pound Jordan (sweet) almonds, 3 cupful sugar, 10 drops Royal extract rose.

Pour to a fine paste the almonds, with a little of the sugar; then add the egg whites the rest of the sugar, and extract; pour a few minutes to thoroughly mix. Take it up in bowl and use as directed.
109—Brittany Cake.
1 cupful butter, 1 1/4 cupfuls sugar, 5 eggs, 1 1/4 teaspoonfuls Royal Baking Powder, 1 1/4 pints flour, 3/4 pint cream, 3/4 pound of prunes, soaked, stoned, and each cut in 3 pieces.
Rub the butter and sugar to a cream; add the eggs, 2 at a time, beating 5 minutes between each addition. Sift the flour and powder together, which add to the butter, etc., with the cream and prepared prunes; mix into a batter moderately thick, and bake in steady oven 45 minutes.

110—Brussels Rusks.
3/4 cupful butter, 3/4 cupful sugar, 5 eggs, 3/4 teaspoonfuls Royal Baking Powder, 1 pint flour, 1 teaspoonful each Royal extract cinnamon and lemon, 1/2 pint milk.
Rub the butter and sugar to a very light cream; add the yolk, 1 at a time. Sift the flour and the powder together, which add to the butter, etc., with the milk and extracts. Mix into a smooth batter; bake in a deep small, square cake tin, in a soft hot oven about 40 minutes. When cold, cut into slices three-quarter inch thick, by two and a half long; lay these on a baking tin, and brown lightly on both sides in a hot oven.

111—Belvidiere.
1/2 cupful butter, 1 1/4 cupful sugar, 6 eggs, 1 teaspoonful Royal Baking Powder, 1 pint flour, 2 teaspoonfuls Royal extract orange, 2 cupfuls currants, washed, dried, and picked.
Rub the butter and sugar to a white, light cream; add the eggs, 2 at a time, beating 5 minutes between each addition. Sift the flour and powder together, which add to the butter, etc., with the currants and extract. Bake in a paper lined cake tin (fig. IX) 50 minutes in a moderate oven.

112—Bath Buns.
1/4 cupful butter, 1/4 cupful sugar, 2 eggs, 1 teaspoonful Royal Baking Powder, 1 pint flour, 2 teaspoonfuls Royal extract cinnamon and lemon, 3/4 pint milk.
Rub the butter and sugar to a smooth, light cream; add the flour, and the powder together, which add to the butter, etc., with the sugar. Mix into a smooth batter; bake in a paper lined cake tin (fig. XIV), and put a large spoonful into each. Sift sugar on them, and bake 15 minutes in a nice hot oven.

113—Coffee Cake.
1 cupful very strong coffee, 1 cupful butter, 2 cupfuls sugar, 3 eggs, 3/4 pint flour, 3/4 cupful chopped citron, 10 drops each Royal extract allspice and nutmeg, and 3/4 cupful milk.
Rub the butter and sugar to a white cream; add the eggs, 1 at a time, beating 5 minutes between each addition. Sift together flour and powder, which add to the butter, etc., with the coffee, raisins, citron, milk, and extract. Mix into a smooth batter of medium size; bake in paper lined cake tin (fig. IX), in a steady hot oven 50 minutes.

114—Caraway Cake.
Proceed as directed for Currant Cake (No. 119), substituting 2 tablespoonfuls caraway seeds for the currants.

In all recipes where Flavoring Extracts are directed to be used, we recommend the Royal Brand—knowing them to be made from the fruits and free from poisonous oils and acids. They are true to their names, highly concentrated, and for strength, purity, and delicacy of flavor, cannot be surpassed. The bottles contain about one-third more than the ordinary kinds; this together with the small quantity required, makes them the most economical to use.
THE ROYAL BAKER AND PASTRY COOK.

121—Currant Cake (English).
1 1/2 cupfuls butter, 3 cupfuls sugar, 7 eggs, 1 teaspoonful Royal Baking Powder, 1 cupful citron, in small thin slices, the rind of an orange, peeled very thin, and cut in shreds, 2 cupfuls currants, washed and picked, 1/2 pint flour, 1 teaspoonful Royal extract nutmeg.

Rub the butter and sugar to a white, light cream; add the eggs, 2 at a time, beating 5 minutes between each addition. Sift the flour and the powder together; add it to the butter, etc., with the citron, orange peel, currants, and the extract. Bake in a thickly paper lined tin (fig. XIII), 1 hour 25 minutes, in a steady, moderate oven.

122—Clove Cake.
1 1/2 cupfuls butter, 3 cupfuls sugar, 4 eggs, 1 teaspoonful Royal Baking Powder, 1 1/4 pints flour, 1 cupful suet, raisins, 2 teaspoonfuls Royal extract cloves, 1 cup milk.

Rub the butter and sugar to a white, light cream; add the eggs, 1 at a time, beating a few minutes between each; add the flour sifted with the powder, the raisins, extract, and milk. Mix into a smooth batter, a little firm, and bake in a rather quick oven 40 minutes, in a flat shallow cake pan (fig. XIII), papered.

123—Cider Cake.
1 1/4 cupfuls butter, 3 cupfuls sugar, 4 eggs, 1 teaspoonful Royal Baking Powder, 3/4 cupfuls sweet cider, 2 teaspoonfuls Royal extract nutmeg.

Rub the butter and sugar to a white, light cream; add the flour and powder sifted together, the cider and extract. Mix as soon as possible, and bake in a paper lined tin, in a quick, steady oven 45 minutes.

124—Cream Cakes (Eclairs à la Crème).
10 eggs, 1/2 cupful butter, 1 lb. flour, 1 pint water, 1 1/4 pints milk, 3 large tablespoonsful corn starch, 3 cupfuls sugar, yolks 3 eggs, 1 large tablespoonful good butter, and 2 teaspoonfuls Royal extract vanilla.

Set the water on the fire in a stewpan with the butter; as soon as it boils, stir in the sifted flour with a wooden spoon; stir vigorously until it leaves the bottom and sides of the stewpan when removed from the fire, and beat in the eggs, one at a time. Place this batter into a pointed canvas bag, having a nozzle at the small end. Press out the batter in the shape of fingers, on a greased baking sheet, a little distance apart. Bake in a steady brick oven 20 minutes. When cold, cut the slices and fill with the following:

PASTRY CREAM.

Bring the milk to boil with the sugar; add the starch dissolved in little water; as soon as it boils, take from the fire; beat in the egg yolks; return to the fire 2 minutes to set the eggs; add the extract and butter. When cold use as directed.

125—Cream Cake—2.
3/4 cupful butter, 2 cups sugar, 1 1/2 pints flour, 5 eggs, 1 teaspoonful Royal Baking Powder, 1 cupful milk.

Rub the butter and sugar to a white, light cream; add the eggs, 1 at a time, beating 3 minutes between each addition. Sift the flour with the powder, which add to the batter, etc., and the milk. Mix into a smooth, rather thin batter, and bake in jelly cake tins well greased, in hot oven 15 minutes. When cold spread Pastry Cream (No. 124) between each layer, and ice the top with Clear Icing (No. 120).

126—Composition Cake.
1 cupful butter, 2 1/2 cupfuls sugar, 4 eggs, 2 teaspoonfuls Royal Baking Powder, 1 quart flour, 1/2 cupful raisins, powdered, and chopped, 1 1/4 cupfuls currants, washed and picked, 1 teaspoonful each Royal extract cinnamon and nutmeg, 1 cup milk.

Rub the butter and sugar to a thick, white cream; add the eggs, 1 at a time, beating 10 minutes between each; beat the flour with the powder, which add to the butter, etc., the raisins, currants, milk, and extract; mix into a smooth, consistent batter. Bake in lined shallow, flat cake pans (fig. XIII); in a steady, moderate oven 1 hour. When nearly cold, strip off the paper and ice the bottom with Clear Icing (No. 150).

127—Chocolate Cake.
Proceed as directed for Cream Cake, (No. 115), spreading between the layers of cake the following: Chocolate cream, 1 pint milk, 1 tablespoonful good butter, 1 cup sugar, 1/2 cup grated chocolate, 2 tablespoonfuls corn starch, yolks 3 eggs, 1 teaspoonful Royal extract vanilla.

Bring the milk to boil, stir in the chocolate, the sugar, and corn starch, boil 5 minutes; take from the fire, add the white yolks, stirring rapidly the while; return to the fire to set the eggs; add the butter cool, and then add the vanilla.

128—Chocolate Cream (Glaze).
Proceed as for Chocolate Cake (No. 127), and finish by glazing with the following:

Set on the fire one gill of water, 1 1/2 cupfuls sugar, 1/4 cup of grated chocolate in a small saucepan; boil until it gets thick and looks velvety; take off the fire, and add the whites of 2 eggs, without beating; use it hot, covering the top and sides of the cake. As it cools it grows firm.

129—Cocoanut Cake.
Proceed as directed for Cream Cake, 2 (No. 123), spreading between the layers grated cocoanut and Pastry Cream (No. 124), in the proportion of a cupful of the former to two of the latter. Sift sugar over the top.

130—Cocoanut Meringue Cake.
Proceed as directed for Cream Cake, 2 (No. 123); when finished cover the top and side with a meringue as follows:

Whites of 6 eggs, 1 cupful of sugar, 1 cup of cocoanut. Beat the whites to a dry froth, then add the sugar mixed with the cocoanut all at once; stir very gently, but mix thoroughly together; use as directed; sift sugar over. When the cake is masked, put in a cool oven until of a fine fawn color.

131—Currant Jelly Cake.
Proceed as directed for Cream Cake, 2 (No. 123), substituting Currant Jelly for the Pastry Cream.

132—Confederate Cake.
2 cupfuls butter, 2 cupfuls sugar, 10 eggs, 3/4 teaspoonful Royal Baking Powder, 1/2 pints flour.

Rub the butter and sugar to a light, white cream add the eggs, 2 at a time, beating 10 minutes between the two first additions, and five minutes between the rest. Add the flour sifted with the powder, and mix into a smooth medium batter. Bake very carefully in rather small paper-lined tins (fig. XII), in a moderate oven 35 to 40 minutes.

We can confidently recommend the Royal Baking Powder, and firmly believe you will never be disappointed in its use. For the past sixteen years it has stood the test of a discriminative public, who are infallible judges, and have pronounced its merits for purity and wholesomeness unsurpassed. Do not buy loose or bulk powder believing it to be Royal, for the genuine can only be had in tin cans bearing our label.
133—Duchesse Cake.
1 cupful butter, 1 cupful sugar, 6 eggs, 1 teaspoonful Royal Baking Powder, 1 pint flour, 1 teaspoonful Royal extract cinnamon.
Rub the butter and sugar to a light cream: add the eggs, 2 at a time, beating 10 minutes between each addition. Sift together flour and powder, add to the butter, etc., with the extract; mix into a medium, thick batter, and bake in small, shallow square pans (fig. XII), lined with thin white paper, in a steady oven 60 minutes. When they are taken from the oven, ice them.

134—Drop Cake.
1 cupful butter, 1 cupful sugar, 2 eggs, 1 teaspoonful Royal Baking Powder, 1 pint flour, 1 teaspooonful Royal extract cinnamon.
Rub the butter and sugar to a white, light cream; add the eggs, beat ten minutes longer; add the flour and powder sifted together, the milk and extracts. Mix into a rich firm batter, and drop with a spoon on a greased baking tin (fig. XIV); bake in quick oven 15 minutes.

135—Doughnuts.
1/2 cupful butter, 1 cupful sugar, 1/2 pint flour, 1/2 teaspoonful Royal Baking Powder, 1 egg, 1/2 cupful milk, 1 teaspoonful Royal extract nutmeg.
Rub the butter, sugar, and egg together smooth. Sift the flour and powder together, add it to the butter, the milk, etc. Mix into a soft dough, well flour the board, roll out the dough to half an inch in thickness, cut out with large biscuit cutter, and try to a light brown in plenty of lard made hot for the purpose. Serve with sifted sugar over them.

136—Diet Cake.
1/4 cupful butter, 2 cupfuls sugar, 8 eggs, 1/4 pint flour, 1/4 teaspoonful Royal Baking Powder, 1 cupful milk, 1 teaspoonful Royal extract lemon.
Boil the sugar in 1 gill water, until taking some up on a clay pipe stem and cooling in water, it cracks between the fingers on breaking; stir in the butter, then pour it on the eggs, well beaten, and continue beating until the mixture is cold; add the flour with the powder, the almonds and extract; mix into a medium batter. Bake in a paper lined tin (fig. IX), in moderate oven, 35 minutes.

137—Geneva Cake.
1/2 cupful butter, 2 cupfuls sugar, 8 eggs, 1/2 pint flour, 1/2 teaspoonful Royal Baking Powder, 1 cupful almonds, blanched and cut into shreds, 1/4 cupful Royal extract nutmeg.
Roll the sugar in 1/2 gills water, until taking some up on a clay pipe stem and cooling in water, it cracks between the fingers on breaking; stir in the butter, then pour it on the eggs, well beaten, and continue beating until the mixture is cold; add the flour with the powder, the almonds and extract; mix into a medium batter; put it in a shallow cake pan (fig. XIII), and cover the top with the almonds; bake in a moderate, steady oven 1 hour.

138—Dover Cake.
1 cupful butter, 2 cupfuls sugar, 5 eggs, 1/2 pint flour, 1 teaspoonful Royal Baking Powder, 1 cupful milk, 1 teaspoonful Royal extract orange.
Rub the butter and sugar to a smooth, white cream; add the eggs, 2 at a time, beating 5 minutes between each addition; add the flour, sifted with the powder, and the extract; mix into a smooth, medium batter, put into a shallow cake pan (fig. XIII), and cover the top with the almonds; bake in a moderate, steady oven 1 hour.

139—Delicate Cake.
1/2 cupful butter, 1/2 cupful sugar, whites 5 eggs, 1/2 pint flour, 1/2 teaspoonful Royal Baking Powder, 1 cupful milk, 1 teaspoonful Royal extract peach.
Rub the butter and sugar to a white, light cream; add the egg whites, 2 at a time, beating a few minutes between each addition; beat the flour sifted with the powder, then the extract and milk; mix into a rather thin batter; pour into a paper lined tin (fig. XIII), and bake in a rather hot but steady oven 20 minutes.

140—Dundee Cake.
2 cupful butter, 1 1/2 cupfuls sugar, 8 eggs, 1/2 pint flour, 1 teaspoonful Boysen Baking Powder, 1/2 lemon peel cut in thin slices, 1 cupful washed and picked currants, 1 teaspoonful each Royal extract nutmeg, cloves, and vanilla, 1/4 cupful cream, 1 cupful almonds, 1/2 at hand.
Rub the butter and sugar to a white, light cream; add the eggs, 2 at a time, beating 5 minutes between each addition; add the flour sifted with the powder, the lemon peel, currants, raisins, extracts, and milk; mix into a rich firm batter; pour into a paper lined, shallow, square cake pan (fig. XIII), chop the almonds coarsely, sprinkle over the top, and bake in a moderate oven 1 1/2 hours.

141—Electoral Cake.
1 1/2 cupful butter, 2 cupfuls sugar, 10 eggs, 1 quart flour, 1/2 teaspoonful Royal Baking Powder, 2 cupfuls raisins, stoned, 1 cupful currants, washed and picked, 1/4 cupful chopped citron, 1/2 lemon peel chopped, 1/2 cup almonds, blanched and cut in shreds, 20 drops each Royal extract of bitter almonds and vanilla, 1 cupful milk.
Rub the butter and sugar to a white, light cream; add the eggs, beating a while longer, the flour sifted with the powder, the almonds and extract; mix into a consistent batter; put in a paper lined tin (fig. XIII), and bake in a moderate steady oven 1 1/2 hours.

142—French Cake.
1 1/2 cupful butter, 2 cupfuls sugar, 12 eggs, 1 quart flour, 1/2 teaspoonful Royal Baking Powder, 1 gill of each Royal extract cinnamon, and brandy, 20 drops each Royal extract of the almonds, and nutmeg, 1/2 cupful raisins, stoned, 1/2 cupful almonds, blanched, 1/4 cupful chopped citron.
Rub the butter and sugar to a white, light cream; add the eggs, 2 at a time, beating 10 minutes between the 3 first additions, and 5 minutes between the rest; add the flour, sifted with the powder, the raisins, almonds, citron, extracts, cream, wine, and brandy. Mix into a smooth, consistent batter; bake in a thickly paper lined cake pan (fig. XIII), in a steady oven 2 hours.

143—Ginger Snaps.
1/4 cupful lard, 1 1/2 cupful butter, 1 large cupful brown sugar, 1 cupful water, 1 tablespoonful Royal extract ginger, 1 teaspoonful each Royal extract cinnamon and cloves, 1 quart flour, 1 1/2 teaspoonfuls Royal Baking Powder.
Rub to a smooth paste the lard, butter, and sugar; then rub it into the flour, and powder sifted together. Mix into a firm dough with the flour and extracts. Roll out the dough thin on a floured board, cut out with a round biscuit cutter, and bake on greased pan (fig. XIV), in a hot, steady oven 8 minutes.

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Hera, like Extracts, are directed to be used in some of our recipes to impart a nice, rich flavor, and should be selected of the best quality. The Royal brand of powdered herbes will be found the best adapted for this purpose, as they are all gathered in the proper season of the year, carefully selected, and freed from dirt, weeds, and stems, nothing but the leaves which contain the flavor being used. Can be had from your Grocer.
144—Ginger Cake.

¾ cupful butter, 2 cupfuls sugar, 4 eggs, 1½ teaspoonsful Royal Baking Powder, 1½ pints flour, 1 cupful milk, 1 teaspoonful Royal extract ginger.

Rub the butter and sugar to a light cream; add the eggs, 3 at a time, beating 5 minutes between; add the flour, sifted with the powder, the milk, and extract; mix into a smooth, medium batter; bake in a cake tin (fig. IX), in a rather hot oven over 40 minutes.

145—Ginger Sponge Cake.

2 cupfuls brown sugar, 4 eggs, 1 pint flour, ¾ cup water, 1½ teaspoonsful Royal Baking Powder, 1 tablespoonful Royal extract ginger, 1 teaspoonful Royal extract lemon.

Rub the butter and sugar to a light cream; add the eggs, 3 at a time, beating 5 minutes between; add the flour, sifted with the powder, the milk, and extract; mix into a smooth sponge; and bake in quick oven over 30 minutes.

146—Ginger Biscuits.

1 cup of butter, ¾ cupful brown sugar, 3 eggs, ½ cup milk, 1 tablespoonful Royal Baking Powder, 1 teaspoonful Royal extract ginger.

Rub the butter and sugar to a cream; add the eggs, beat a little longer, add the flour sifted with the powder, the milk, and extract. Mix into a rather firm dough. Flour the board plentifully, roll out the dough, then cut out with a cutter; roll in coarse sugar and powdered cinnamon; lay on greased baking tin (fig. XV) and bake in quick oven over 10 minutes.

147—Graham Cup Cake.

¾ cupful butter, 1 cupful sugar, ¾ cupful cream, 2 eggs, 2 cupfuls Graham flour, 1 teaspoonful Royal Baking Powder, 1 teaspoonful Royal extract lemon.

Rub the butter and sugar to a light, white cream; add the eggs 1 at a time, beating a few minutes between each; sift the Graham powder together, which add to the butter, etc., the cream, and extract; mix into a moderately thin batter. Bake in well greased cups or muffin pans (fig. VII), 20 minutes in a moderate oven.

148—Gold Cake.

¾ cupful butter, 2 cupfuls sugar, yolks of 10 eggs, 1½ pints flour, 2 teaspoonsful Royal Baking Powder, 1 cupful thin cream, 1 teaspoonful each Royal extract lemon and nutmeg.

Rub the butter and sugar to a white cream; add the yolks, 3 at a time, beating a little between each addition; add the flour sifted with the powder, the thin cream, and the extract; mix into a firm batter; bake in a paper lined cake tin (fig. IX), in a steady oven over 60 minutes.

149—Honey Cake.

¾ cupful butter, 1 cupful sugar, 1 cupful honey, 1 pint flour, 1 teaspoonful Royal Baking Powder, 3 eggs, 1 teaspoonful caraway seeds.

Mix the honey with the sugar; add the butter, melted, the eggs slightly beaten, the flour, sifted with the powder, and the seeds; mix into a smooth batter of the consistency of Sponge Cake, and bake in a fairly hot oven over 35 minutes.

150—Gateaux à la Meniere [Meniere Cake.]

Prepare half the quantity of Diet Coke (No. 196); bake it in 3 carefully greased jelly cake tins 10 minutes, in a fairly hot oven. Blanch 2 cupfuls almonds and pour to a paste in a mortar, with a cupful sugar. Stir ¼ cupful butter to cream, add the yolks of 4 eggs and whites, add the almond paste, mix smooth adding ¾ gill of cream; ¾ cup flour with ¾ teaspoonful Royal Baking Powder sifted with it; mix the whole together and bake in 3 carefully greased jelly cake tins, in moderate oven over 20 minutes. Spread any kind of fruit, jam, or jelly in a thick layer on the Diet Coke, cover with the Almond Cake (No. 106), and ice with Transparent Icing.

151—Huckleberry Cake.

1 cupful butter, 2 cupfuls brown sugar, 4 eggs, 1½ pints flour, 2 teaspoonsful Royal Baking Powder, 2 cupfuls huckleberries, washed and picked, 1 teaspoonful each Royal extract cloves, cinnamon, and allspice, 1 cupful milk.

Rub the butter and sugar to a light cream; add the eggs, 2 at a time, beating 5 minutes between; add the flour, sifted with the powder, the huckleberries, extracts, and milk; mix into a consistent batter; put into a paper lined cake tin (fig. XIII); bake in quick oven over 30 minutes.

152—Jelly Cake.

See Current Jelly Cake (No. 191).

153—Jumbles—1.

1 cupful butter, 1 cupful sugar, 4 eggs, 2 cupfuls flour, ¾ teaspoonful Royal Baking Powder.

Rub together the butter and sugar; add the beaters eggs, and flour, sifted with the powder; flour the board, roll out the dough rather thin, cut with a cutter, or any you may have; roll in sugar, lay out on greased tin (fig. XIII); bake in fairly hot oven over 10 minutes.

154—Jumbles—2.

1½ cupful butter, 2 cupfuls sugar, 6 eggs, 1½ pints flour, ½ cupful corn starch, 1 teaspoonful Royal Baking Powder, 1 teaspoonful Royal extract lemon, ¾ cupful of chopped peanuts, mixed with ¾ cupful granulated sugar.

Beat the butter and sugar smooth; add the beaten eggs the flour, corn starch, and powder, sifted together and the extract; flour the board, roll out the dough rather thin, cut out with biscuit cutter, roll in the chopped peanuts and sugar, lay on greased baking tin (fig. XIII); bake in rather hot oven 8 to 10 minutes.

155—Lunch Cake (Boston).

2 cupful butter, 2 cupful sugar, 1½ pints flour, 1 teaspoonful Royal Baking Powder, 2 cupfuls eggs, 1 gill wine, 1 teaspoonful each Royal extract rose cinnamon and nutmeg.

Rub the butter and sugar to a very light cream; add the eggs, 2 at a time, beating 5 minutes between each addition; add the flour, sifted with the powder, wine, extract; mix into a smooth, easy batter; put into a thickly papered, shallow cake pan (fig. XIII), and bake in moderate oven 1½ hours. When cold, ice the bottom and sides with White Icing (No. 200).

Many housekeepers labor under the impression that baking powder is unwholesome; this is true of the adulterated kinds containing Alum, Terra Alba (white clay), Patent Cream Tartar, etc., which not only make a cheap baking powder, but a very dangerous one to use. Royal Baking Powder, which is absolutely pure, costs a little more per can than the adulterated kinds, but is actually cheaper, because it goes farther, makes better work, and is perfectly wholesome.
156—Lady Cake.

\[ \frac{1}{2} \text{ cupful butter, } \frac{3}{4} \text{ cupful sugar, whites of eggs, } 1 \text{ pint flour, } \frac{2}{3} \text{ teaspoonful Royal Baking Powder, } 1 \text{ cupful milk, } \text{2 drops Royal extract bitter almonds.} \]

Rub the butter and sugar with a cream; add the flour, sifted with the powder, milk, and extract; mix into a rather consistent batter; then gently incorporate the \( \frac{3}{4} \) egg whites, whipped to a dry froth; when thoroughly mixed, put into a shallow cake pan (fig. XIII.), papered, and bake carefully in steady oven 40 minutes. When cool, ice the bottom and sides with White Icing (No. 206).

157—Lemon Cake—1.

1 cupful butter, 2 cupfuls sugar, 7 eggs, 1\( \frac{1}{2} \) pints flour, 1 teaspoonful Royal Baking Powder, 1 tablespoonful Royal extract lemon.

Rub to a light cream the butter and sugar; add the eggs, 3 at a time, beating 5 minutes between each addition; add the flour, sifted with the powder, and the extract; mix into a medium batter; bake in paper lined tin (fig. XIII.), in a moderate oven 40 minutes.

158—Lemon Biscuit.

1 cupful butter, \( \frac{2}{3} \) cupful sugar, 4 eggs, \( \frac{1}{2} \) pint flour, 1 teaspoonful Royal Baking Powder, 1 tablespoonful Royal extract lemon.

Mix the butter, sugar, and beaten egg smooth; add the flour, sifted with the powder, and the extract. Flour the board, roll out the dough one-quarter inch thick, and cut out with large round cutter; lay out on a greased tin (fig. XIV), wash over with milk, and lay a thin slice of citron on each. Bake in hot oven 10-15 minutes.

159—Madeira Cake.

\( \frac{2}{3} \) cupfuls butter, 2 cupfuls sugar, 7 eggs, \( \frac{1}{2} \) pint flour, 1 teaspoonful Royal Baking Powder, 1 gill Madeira wine.

Rub the butter and sugar to a light, white cream; add the eggs, 2 at a time, beating 5 minutes between each addition; add flour, sifted with the powder; mix with wine into a smooth batter of moderate stiffness, and bake in a tin (fig. XIII); thickly lined with paper, in a steady oven 1\( \frac{3}{4} \) hours. When taken from the oven, ice it carefully with Transparent Icing (No. 339).

160—Molasses Cake.

1 cupful butter, 1 cupful brown sugar, \( \frac{3}{4} \) cupful molasses, 1 cupful milk, \( \frac{2}{3} \) pint flour, 1 teaspoonful Royal Baking Powder.

Rub smooth the butter and sugar; add the milk, eggs, and molasses, sifted with the powder; mix into a consistent batter, and bake in cake tin (fig. IX) 40 minutes.

161—Lemon Cake—2.

Proceed as directed for Cream Cake (No. 131). Flavoring the Pastry Cream (No. 123) with 1 tablespoonful Royal extract lemon.

162—Madelaines.

1 cupful butter, 1 cupful sugar, 3 eggs, \( \frac{1}{2} \) cupful flour, \( \frac{2}{3} \) teaspoonful Royal Baking Powder, 1 glass brandy, 1 teaspoonful Royal extract cinnamon.

Slightly melt the butter in a cake bowl; add the sugar and eggs, stir a few minutes; add the flour, sifted with the powder, the extract, and the brandy; mix into a batter that will almost run; bake in well greased muffin pans (fig. VII), in a moderate oven, 20 minutes; pour on the top of each a little Transparent Icing (No. 339) to cover, and add a few colored comfits.

163—Lafayette Cake.

Proceed as directed for Gâteaux a la Menthe (No. 150), substituting Chocolate Cream (No. 158), for the fruit, jam, or jelly, and ice the top with Icing (No. 298), colored pink with a few drops of extract cochineal. Strew the top of icing with finely chopped citron.

164—Marbled Cake.

This is made in separate batters, a dark and light one. For the dark one take:

\( \frac{1}{2} \) cupful butter, 1 cupful brown sugar, \( \frac{3}{4} \) cupful flour, 1 teaspoonful Royal Baking Powder, \( \frac{2}{3} \) yelks of eggs, \( \frac{1}{2} \) cupful milk, 1 teaspoonful each Royal extract cinnamon, cloves, and allspice.

For the light one take:

\( \frac{1}{2} \) cupful butter, 1 cupful sugar, \( \frac{3}{4} \) cupful flour, 1 teaspoonful Royal Baking Powder, whites of \( \frac{2}{3} \) egg, \( \frac{1}{2} \) cupful milk, 1 teaspoonful Royal extract lemon.

Both batters are made by rubbing the butter and sugar to a cream; add the eggs, beat a few minutes; then add the flour, sifted with the powder, the extract, and milk; mix and smooth batters rather firm. Have a paper lined cake tin (fig. IX), with a spoon drop the two batters alternately into it, and bake in a rather quick oven 30 minutes.

165—Mountain Cake.

1 cupful butter, \( \frac{3}{4} \) cupful sugar, 3 whole eggs, and 3 yelks, 1 pint flour, \( \frac{3}{4} \) teaspoonful Royal Baking Powder, 1 cupful milk, 1 teaspoonful Royal extract vanilla, 1 cupful red currant jelly, 2 cupfuls sugar, 3 whites eggs.

Rub the butter and sugar to a light, white cream; add the eggs, 1 at a time, and the yelks all at once, beating 5 minutes between each addition; add the flour sifted with the powder, the milk, and extract; mix the whole into a smooth, light batter; put in a shallow, square pan (fig. XIII.), and bake in a moderate oven 40 minutes. When cold, cover the top with the following:

Beat up the jelly with the egg whites and sugar until light and stiff, then use as directed.

166—Nut Cake.

\( \frac{3}{4} \) cupful butter, \( \frac{3}{5} \) cupful sugar, 5 eggs, \( \frac{2}{3} \) cupfuls flour, \( \frac{2}{3} \) teaspoonfuls Royal Baking Powder, \( \frac{1}{2} \) cup milk, 1 cupful of any nuts preferred or at hand.

Rub the butter and sugar to a light, white cream; add the eggs, beaten a little, then the flour sifted with the powder; mix with the milk and nuts into a rather firm batter, and bake in a paper lined tin (fig. IX), in a steady oven 35 minutes.

167—Orange Cake—1.

\( \frac{3}{4} \) cupful butter, \( \frac{3}{5} \) cupful sugar, 5 eggs, \( \frac{2}{3} \) cupfuls flour, \( \frac{2}{3} \) teaspoonfuls Royal Baking Powder, \( \frac{1}{2} \) cup milk, 1 cupful of any meats of nuts preferred or at hand.

Rub the butter and sugar to a light, white cream; add the eggs, beaten a little, then the flour sifted with the powder; mix with the milk and nuts into a rather firm batter, and bake in a paper lined tin (fig. IX), in a steady oven 35 minutes.

168—Orange Cake—2.

Proceed as directed for Cream Cake (No. 132), substituting orange marmalade for the Pastry Cream.

In all cases where table sauce is used, Royal Celery Salt will be found to be a much nicer and more delicate flavor. It may be used to advantage on all kinds of cooked meats, soups, oysters, stews, gravies, and especially on game and poultry of all kinds.
169—Portuguese Cake.
1/4 cupful butter, 4 cupfuls sugar, 8 eggs, 1 pint flour, 1 teaspoonful Royal Baking Powder, 3 cupfuls almonds, blanched, and pounded to a paste, with a little water, 1 cupful seedless raisins, 1 cupful currants, washed and picked, 1 teaspoonful Royal Extract nutmeg.

Rub the butter and sugar to a white, light cream; add the eggs, 2 at a time, beating 10 minutes between each addition; add the flour sifted with the powder, the almond paste, raisins, currants, and extract; mix into a consistent batter, and bake in a well-papered tin (fig. XIII), in a steady oven 1½ hours.

170—Pound Cake.
1/2 cupful's butter, 2 cupfuls sugar, 7 eggs, 1/2 pint flour, 1 teaspoonful Royal Baking Powder, 1 teaspoonful Royal extract nutmeg.

Rub the butter and sugar to a white, light cream; add three of the eggs, 1 at a time, and the rest 2 at a time, beating 5 minutes between each addition; add the flour, sifted with the powder; add the extract; mix into a smooth, medium batter, and bake in a paper-lined cake tin (fig. XIII), in a steady oven 50 minutes.

171—Peach Short Cake.
1 quart flour, 1 teaspoonful salt, 2 teaspoonfuls Royal Baking Powder, 2 tablespoonfuls butter, 1 pint milk.

Sift the flour, salt, and powder together; rub in the butter, cold; add the milk, and mix into a smooth dough, just soft enough to handle; divide in half, and roll out to the size of breakfast plates; lay on a greased baking tin (fig. XIV), and bake in hot oven 20 minutes, when endeavor, if possible, to separate the cake without cutting; as cutting makes them heavy. Have two dozen peaches peeled and cut in slices; use half of them to cover the bottom halves of short cake; sprinkle plentifully with sugar and cream; lay on the top halves with the crust downwards; use the rest of the fruit over them, and sugar plentifully.

172—Queen Cake.
2 cupfuls butter, 1/2 cupful sugar, 1 1/2 cupfuls flour, 8 eggs, 1/4 teaspoonful Royal Baking Powder, 1 wineglassful each wine, brandy, and cream, 1/4 teaspoonful Royal extract chocolate, rose, and lemon, 1 cupful dried currants, washed and picked, 1 cupful raisins, stoned and cut in two, 1 cupful citron, cut in small thin slices.

Rub the butter and sugar to a very light cream; add the eggs, 2 at a time, beating 5 minutes between each addition; add the flour, sifted with the powder, the raisins, currants, wine, brandy, cream, citron, and extract; mix into a consistent batter, and bake, carefully, in a papered cake tin (fig. XIII), in a moderate, steady oven 1½ hours.

173—Rock Biscuit.
3/4 cupful butter, 1 cupful sugar, 3 eggs, 1/2 pint flour, 1 teaspoonful Royal Baking Powder, 1 cupful currants, washed and picked, 1 tablespoonful brandy, 1/4 teaspoonful each Royal Extract nutmeg and lemon. Mix the butter, sugar, eggs together, smooth; add the flour, sifted with the powder, the currants, and the extract; mix into a rather firm dough; turn out on slightly floured board, and with a three-pronged steel fork proceed to scrape out little rough mounds of dough, which lay on a greased tin (fig. XIV), and bake in hot oven 7 or 8 minutes. The rougher they look, the more appropriate to their name.

174—Royal Baba.
1 cupful butter, 1 cupful sugar, 8 eggs, 1 quart flour, 2 teaspoonfuls Royal Baking Powder, 1 tablespoonful saffron, steeped in wineglass boiling water, and strained, 1 cupful dried cherries, 1/2 pint milk.

Sift the flour, sugar, and powder together; add the saffron water, the beaten eggs, and the cherries; mix into a smooth batter, as for muffins, and bake in a tin cake mould, well greased (fig. I), 1 1/4 hours, in a quick, steady oven.

175—Royal Pound Cake.
Proceed as for Pound Cake (No. 170); when baked and cool, cover with the following preparation:
Whites of 2 eggs, 1/2 cupful sugar, 1 cupful almonds, 1 tablespoonful vanilla chocolate, 1 teaspoonful Royal Extract rose, 1 teaspoonful lemon juice.

Place the egg whites, sugar, and lemon juice in a small bowl, and beat 15 minutes with a wooden spoon; add the chocolate, grated fine, and the almonds, blanched and pounded to a paste, with a little water.

176—Sponge Cake (Cocoanut).
Proceed as for Almond Sponge Cake (No. 187), substituting 1 cupful grated cocoanut for the extract almond; add it with the flour; mix carefully, and bake in a hollow square cake pan (fig. XIV), lined with buttered paper, in a quick, steady oven, 30 minutes.

177—Rice Cakes.
1/2 cupful butter, 1 cupful sugar, 4 eggs, 1 1/2 cups rice flour, 1 1/4 cups flour, 1 teaspoonful Royal Baking Powder, 1/2 cup cream, 1 teaspoonful Royal extract lemon.

Beat the eggs and sugar together ten minutes; add the butter, melted; sift together flour, rice flour, and the powder, which add to the eggs, etc., with the cream and the extract; mix into a thin batter, and bake in patty pans, well greased, in a hot oven 10 minutes.

178—Royal Baking Powder Cake.
3/4 cupful butter, 3/4 cupful sugar, 4 eggs, 3 pints flour 4 teaspoonfuls Royal Baking Powder, 1 pint milk, 2 cupfuls currants, washed and picked, 2 cupfuls raisins, stoned, 1 teaspoonful each Royal Extract cloves, allspice, cinnamon, and lemon, 1 cupful citron, cut in small thin slices.

Rub the butter and sugar to a cream; add the eggs, a little beaten, the flour; sifted with the powder, currants, raisins, and milk; mix; the extract, baked in a paper lined flat, shallow cake pan (fig. XIII), in a steady oven 1 1/4 hours.

179—Reception Cake.
2 cupful butter, 3 cupful sugar, 10 eggs, 1 quart flour, 1 teaspoonful Royal Baking Powder, 2 cupfuls currants, washed and picked, 1 cupful citron, in thin, small slices. 1/4 an orange rind, peeled very thin and cut small, 1/4 cupful almonds, blanched—by pouring boiling water on them until the skins slip off easily—and cut in shreds, 1 teaspoonful each Royal Extract allspice and cinnamon.

Rub the butter and sugar to a white, light cream; add the eggs, 2 at a time, beating 5 minutes between each addition; add the flour, sifted with the powder, currants, citron, orange peel, almonds, and extract; mix carefully into a rather soft batter; put it into a paper lined shallow cake tin (fig. XIII), using 3 thicknesses of stout paper; bake it carefully in a moderate, steady oven 2 1/4 hours.

"Remember in buying Royal Baking Powder you run no risk, for it is warranted absolutely pure and full weight, and every dealer is authorized to refund the money if not entirely satisfactory and as represented. Do not be deceived into buying low-priced or cheap goods, for we shall always sell Royal as low as pure and wholesome goods can be made for. With sixteen years' experience and the largest trade in baking powder in the world, we feel safe in saying we can furnish pure goods for less money than any other manufacturer in the land."
181—Republican Cake.

3 cupfuls butter, 3 cupfuls sugar, 3 eggs, 3 1/2 pints flour, 1 teaspoonful Royal Baking Powder, 1 teaspoonful Royal extract nutmeg.
Mix together the butter, sugar, and eggs smooth; add the flour, sifted with the powder, and mix; add into a rather stiff sponge; drop in spoonfuls on a greased tin (fig. XII), and bake in hot oven 35 minutes.

182—Silver Cake.

3 cupfuls sugar, 3 eggs, 3 cupfuls flour, 1 teaspoonful Royal Baking Powder, a pinch salt, 1 teaspoonful Royal extract lemon.
Proceed as directed for German cake (No. 160), substituting whites of eggs for the yolks.

183—Spencer Cakes.

2 cupfuls sugar, 2 eggs, 1 1/2 pints flour, 1 teaspoonful Royal Baking Powder, 2 tablespoonfuls coriander seed, 1 tablespoonful Royal extract lemon.
Mix the butter, sugar, and eggs smooth; add the flour, sifted with the powder, the wine, cream, raisins, and extract; bake in paper lined tin (fig. IX), in a moderate oven 40 minutes.

184—Shakespeare Cake.

1 cupful butter, 1 cupful rich cream, 6 eggs, 4 cupfuls flour, 2 teaspoonfuls Royal Baking Powder, 1 teaspoonful Royal extract nutmeg.
Proceed as directed for German cake (No. 160), substituting whites of eggs for the yolks.

185—Strawberry Short Cake.

1 cupful butter, 1 cupful brown sugar, 1 pint flour, 2 teaspoonful Royal Baking Powder, 1 teaspoonful each caraway and coriander seed, 1 tablespoonful Royal extract nutmeg, cinnamon, and ginger, 1 cupful milk.
Proceed as directed for German cake (No. 160), substituting strawberries for peaches.
195—Sultana Cake.
2 cupfuls butter, ½ cupful sugar, 6 eggs, ½ cupful thick cream, ½ pints flour, 1 teaspoonful Royal Baking Powder, 4 cupfuls sultana raisins, ½ cupful chopped citron.
Rub the butter and sugar to a very light cream; add the eggs, 3 at a time, beating 5 minutes between each addition; add the flour, sifted with the powder, the cream, raisins, and citron; mix into a rather firm batter; put into a paper lined cake tin (fig. XIII), and bake in a moderate oven 1½ hours; when removed from the oven carefully spread a little Transparent Icing (No. 259).

196—Shrewsbury Cake.
1 cupful butter, 3 cupfuls sugar, 1½ pints flour, 3 eggs, 1 teaspoonful Royal Baking Powder, 1 cupful milk, 1 teaspoonful Royal Extract Rose.
Rub the butter and sugar to a very light cream; add the eggs, 1 at a time, beating a few minutes between each; add the flour, sifted with the powder, and the extract; mix into a medium batter; bake in a cake mould (fig. I), in a steady oven, 20 minutes.

197—Savarin Cake.
1½ cupful butter, ½ cupful sugar, 4 eggs, 1 pint flour, 1 teaspoonful Royal Baking Powder, ½ cupful citron, cut fine, 1 tablespoonful Royal extract vanilla.
Rub the butter and sugar to a very light cream; add the eggs, 1 at a time, beating a few minutes between each; add the flour, sifted with the powder, the citron, and extract; mix into a medium batter, and bake in an oval plain mould (fig. VIII), in a steady oven, 20 minutes.

198—Tea Cakes—1.
¾ cupful butter, ½ cupful sugar, 4½ pints flour, 3 eggs, 1 teaspoonful Royal Baking Powder, 1 cupful Royal Extract Rose, 1 cupful of any white or other wine that may be at hand, 2 teaspoonfuls Royal Baking Powder, and 1 cupful water.
Sift the flour, sugar, and powder together; rub in the butter cold; add the wine and water, and mix into a smooth, pretty firm dough; flour the board; roll out the dough to thickness of a quarter inch; cut out with large cutter, prick each with a fork, lay on a greased baking tin (fig. XIV), and bake in the steady hot oven 15 minutes.

199—Vanilla Cake.
1½ cupful butter, 2 cupfuls sugar, 6 yolks eggs, 1 pint flour, 1½ teaspoonfuls Royal Baking Powder, 1 cupful sultana raisins, ½ cupful chopped citron, 1½ cupfuls of any white or other wine that may be at hand, 2 teaspoonfuls Royal Baking Powder, and 1 cupful water.
Rub the butter and sugar to a very light cream; add the egg yolks and cream, flour, sifted with the powder, and the extract; mix into a smooth, rather firm batter; bake in a shallow square pan (fig. XIII), in a fairly hot oven 20 minutes.

200—Wine Cake.
1½ cupful butter, 2 cupfuls sugar, 2 cupfuls flour, ¾ teaspoonful Royal Baking Powder, 1 gill wine, 3 eggs.
Rub the butter and sugar to a light cream; add the eggs, 1 at a time, beating 5 minutes between each; add the flour, sifted with the powder, and the wine; mix into a medium firm batter; bake in a shallow square cake pan (fig. XIII), in moderate oven 40 minutes; when taken from the oven carefully ice with the Transparent Icing (No. 259).

When Baking Powder becomes caked, hard, and lumpy, it should never be used, for it has lost its strength, and is worthless; besides it may not be wholesome, for powder in this condition is a sure indication that it has either been Improperly made, or adulterations such as Alum, Patent Cream Tartar (which is simply burnt bones), Phosphates, etc., have been used, and in all cases should be returned to the dealer as worthless. The Royal Baking Powder is warranted to never cake. Will keep in any climate, never sours, never put up in paper packages nor sold loose. Sold by Grocers in tin cans only.

201—Tunbridge Cake.
Bake the Sponge Cake, 2 (No. 188), in a plain cylinder mould (fig. VI); when cold, cut in thin slices; lay the bottom piece on a plate, spread over any kind of fruit jelly and two tablespoonfuls of any kind of wine; repeat this till all the cake is used; prepare a malmagre paste of the whites of four eggs, whipped to a dry froth, then carefully incorporate 2 cupfuls sugar; use it to entirely mask the top and sides of the cake; sift sugar plentifully over it, and place it in a cool oven to set just a faint color; when about to serve, slide it off the plate on to a glass dish, and pile round it one pint of whipped cream, flavored with one teaspoonful Royal Extract Rose.

202—Wine Biscuits (very old English Recipe).
1½ pints flour, ¾ cupful butter, ¾ cupful sugar, ¾ cupful of any white or other wine that may be at hand, 2 teaspoonfuls Royal Baking Powder, and 1 cupful water.
Sift the flour, sugar, and powder together; rub in the butter cold; add the wine and water, and mix into a smooth, pretty firm dough; flour the board; roll out the dough to thickness of a quarter inch; cut out with large cutter, prick each with a fork; lay on a greased baking tin (fig. XIV), and bake in a steady hot oven 15 minutes; when cold, cut in thin slices; lay the bottom piece on a plate, spread over any kind of fruit jelly, and two tablespoonfuls of any kind of wine; repeat this till all the cake is used; prepare a malmagre paste of the whites of four eggs, whipped to a dry froth, then carefully incorporate 2 cupfuls sugar; use it to entirely mask the top and sides of the cake; sift sugar plentifully over it, and place it in a cool oven to set just a faint color; when about to serve, slide it off the plate on to a glass dish, and pile round it one pint of whipped cream, flavored with one teaspoonful Royal Extract Rose.

203—White Mountain Cake.
1 cupful butter, 3 cupfuls sugar, 1½ pint flour, 1½ teaspoonfuls Royal Baking Powder, whites 6 eggs, 1 cupful milk, 20 drops Royal Extract bitter almond.
Rub the butter and sugar to a light, white cream; add the whites, whipped to a dry froth, the flour, sifted with the powder, the milk, and extract; mix together thoroughly, but carefully, and bake in a Jersey cake tin in a quick oven 15 minutes; then arrange in layers with White Icing (No. 206) and grated cocoanut mixed, in the proportion of two cupfuls of the former to one of the latter.

204—Washington Cake (St. Louis, 1780).
2 cupfuls sugar, 4 cupfuls flour, 2 tea spoonfuls Royal Baking Powder, 6 eggs, 1 cupful milk, 1 cupful stoned raisins, ¾ cupful washed and picked currants, ¾ cupful chopped citron, 1 teaspoonful each Royal Extract Nutmeg and cinnamon.
Rub the butter and sugar to a white, light cream; add the beaten eggs gradually, the flour, sifted with the powder, the milk, raisins, currants, citron, and extract; mix into a smooth, medium batter; bake in shallow square cake pan (fig. XIII), in rather quick, steady oven 1½ hours; when cold, ice with White Icing (No. 206).

205—Yule Cake (old English Recipe, 1664, modified).
2½ cupful butter, 3 cupfuls sugar, 4 cupfuls flour, 4 cupfuls currants, ¾ cupful chopped citron, 10 eggs 1 teaspoonful each Royal Extract Nutmeg and cloves, 1 teaspoonful Royal Baking Powder, 1 gill brandy.
Rub the butter and sugar to a light, white cream; add the eggs, 1 at a time, beating 5 minutes between each addition; add the flour, sifted with the powder, currants washed and picked, citron, cut in shreds extract, and brandy; mix into a medium batter; bake in a paper lined tin (fig. XIII); well protected outside with paper in a moderate oven 1½ hours.
206—White Icing.

The whites of 4 eggs, 3/4 pound white sugar dust, 1 egg white, Royal extract rose.

Place the whites with the sugar in a bowl with the cream tartar and extract; beat with a wooden spoon until, letting some run from the spoon, it maintains the thread-like appearance several minutes, when use as directed.

207—Wedding (or Bride) Cake.

6 cupfuls butter, 4 cupfuls sugar, 2 eggs, 5 pint flour, 6 cupfuls currants, washed, dried, and picked, 3 cupfuls sultana raisins, 2 cupfuls citron, 2 cupfuls almonds, 1 cupful raisins, seeded, 2 cupfuls lemon peel, 3 cupfuls almonds, blanched and cut in shreds, 3 pint brandy, 2 ounces each nutmeg, mace, and cinnamon, 1 tablespoonful each cloves and allspice.

Place the butter and sugar in a large bowl; break the eggs into a quart measure or pitcher; cover a small with a clean sheet of paper, and put in the sifted flour, brandy, and lemon peel, cut into shreds, the almonds, and spices, with the brandy measured at hand; also, get ready a large cake tin (fig. 207); by pumping it inside with white paper, and outside and bottom with four or five thicknesses of coarse wrapping paper, which can be tied on.

Having thus prepared everything, and the fire banked up to last, with the addition from time to time of just a showel of coal, by which means you will not reduce the oven, proceed to heat to a very light cream the butter and sugar, adding the eggs, 2 at a time, beating a little between each addition until all are used; then put in contents of the water all at once, with the brandy; mix very thoroughly and smooth, but it into the prepared cake tin, smooth over the top, put plenty of paper on to protect it, and bake 8 hours, keeping the oven steadily up to a clear, moderate heat; watch it faithfully, and you will produce a cake worthy of the occasion; remove from the oven very carefully, and suffer it to stay on the tin until quite cold; the next day, ice it with a thin coat of White Icing, both the top and the sides; and place in a cool oven to dry the icing. Now spread a second coat of White Icing, both the top and the sides, then pour the icing on the centre of the cake, in quantity sufficient to reach the edges, when stop; decorate with a vase of white, made flowers, etc., to taste.

208—Webster Cake.

1 cupful butter, 3 cupfuls sugar, 2 eggs, 5 cupfuls flour, 2 teaspoonfuls Royal Baking Powder, 2 cupfuls raisins, seeded, 1 teaspoonful each Royal extract bitter orange and vanilla, 1 large cupful milk.

Sift the flour with the powder; rub in the lard and butter cold; add the water; mix into a smooth, light dough.

209—Paste for Pies—1.

3 cupfuls sifted flour, 1 cupful butter, 1 teaspoonful Royal Baking Powder, 1 egg yolk, a little salt, 1 cupful water.

This is difficult to make—the essentials are: a cool place to make it in, a tin, broken up in two shallow cake pans, good flour, and butter, firm, with the salt and butter milk worked out. Sift the flour in the paste in the pastry slab, form it in two layers, roll it out in the paste, and cut it in the shape of fish. Next, roll it out again, and roll it in the paste, and repeat this three times more, placing it in a thin tin, on the broken ice, and the other tin containing ice on it, between each turn or operation of folding and rolling.

210—Paste—2.

3 cupfuls flour, 3/4 cupful Royal Baking Powder, 3/4 pound beef suet, freed of skin, and chopped very fine, 1 cupful water.

Place the flour, sifted with the powder, in a bowl; add suet and water; mix into a smooth, rather firm dough.

211—Paste—3.

3 cupfuls sifted flour, 3/4 cupful lard, 1/4 cupful butter, 3/4 teaspoonful Royal Baking Powder, 1 cupful water.

Cut the lard into the flour, sifted with the powder; mix into a smooth, firm paste with the water; place it cool for 15 minutes; then, Meanwhile, press the milk and salt from the butter, by pressing in a clean, wet towel, and flour it. Roll out the dough on a well floured board, place the butter on it, fold the dough over it, completely covering the butter; roll it out, lightly, to half inch in thickness, turn it over, fold each end to the middle, flour it, roll out again, fold the ends to the middle, and turn it; repeat this three times more, and use. If this paste is made in summer, put it on ice between each operation of folding and rolling.

212—Paste—4.

5 cupfuls flour, 1 cupful butter, 1 cupful lard, 1 cupful water, 3/4 teaspoonful Royal Baking Powder.

Sift the flour with the powder; rub in the lard and butter cold; add the water; mix into a smooth, light dough.

213—Puff Paste—5.

3 cupfuls sifted flour, 2 cupful butter, 1 egg yolk, a little salt, 1 teaspoonful Royal Baking Powder.

This is difficult to make—the essentials are: a cool place to make it in, a tin, broken up in two shallow cake pans, good flour, and butter, firm, with the salt and butter milk worked out. Sift the flour in the paste in the pastry slab, form it in a ring with the back of your hand; place in the centre the egg yolk and salt; add a little ice water, and from the inside of the ring gradually take the flour, adding a little at a time, as you require it, more ice water—about a cupful together—until you have a smooth, fine paste, very tenacious and lumpy. Place the ice box 15 minutes, then roll it out to the size of a dinner plate; lay it on the butter, and wrap over it the edges of dough, carefully covering it; put it upside down, and roll it out very thin; then turn the the face down—the face is the side of the paste next to the rolling pin—folding it in three, square; repeat this three times more, placing it in a thin tin, on the broken ice, and the other tin containing ice on it, between each turn or operation of folding and rolling. By this method this difficult Puff Paste may be made successfully in the hottest weather.


3 cupfuls sifted flour, 1 large cupful butter, 3/4 teaspoonful Royal Baking Powder, 3 tablespoonfuls sugar, 3 cupful milk.

Sift the flour with the powder and sugar; rub in the butter; add the milk, and mix into a smooth dough of medium stiffness.

215—Paste—7 (Timbale Paste).

3 cupfuls sifted flour, 1 large cupful butter, 1/4 teaspoonful Royal Baking Powder, 1 teaspoonful sugar, 1/4 cupful milk.

Sift the flour with the powder and sugar; rub in the butter; add the milk, and mix into a smooth dough of medium stiffness.

The Royal brand of extracts we know to be first-class goods and can recommend them.
216—Apple Pie—1.
5 or 6 apples, 1 cupful sugar, 
2 cup water, 1 teaspoonful Royal Extract Lemon.
Prepare as for Cranberry Pie (No. 213).
Peel, quarter, and core the apples; put in a stewpan with the sugar and water; when tender, remove; when cold, add the extract, and fill a pie plate, lined with the paste; wet the edges, cover with past, rolled out thin and wash with milk; bake in steady, moderate oven about 30 minutes.

217—Apple Pie—2.
4 tart apples, 
2 cup sugar, 
2 lemon rind, grated
Prepare as for Custard Pie, plain.
Peel, core, and slice the apples very thin; line a pie plate with the paste; put in the apples, sugar, and a little water; wet the edges with past, rolled out very thin; wash with milk, and bake in steady, moderate oven about 25 minutes—or till the apples are cooked.

218—Adelaide Pie.
Prepare as for Custard Pie, plain.

219—Blackberry Pie.
Prepare as for Cranberry Pie, laying in the bottom of the pie some cooked, fresh, or canned peaches, then adding the custard.

220—Custard Pie (plain).
Prepare as for Custard Pie; plate, laying in the bottom of the pie some cooked, fresh, or canned peaches, then adding the custard.

221—Custard Pie (Peach).
Prepare as for Custard Pie, plate, substituting thick stewed apples.

222—Custard Pie (Apple).
Prepare as for Custard Pie, Peach, substituting thick stewed apples.

223—Cranberry Pie.
Prepare as for Cranberry Pie, plate, substituting thick stewed apples.

224—Currant Pie.
Prepare as for Cranberry Pie, plate, substituting thick stewed apples.

225—Cocoonut Pie.
Prepare as for Custard Pie, plate, substituting thick stewed apples.

226—Carmelons.
Roll the paste out thin, cut with a knife into the size and shape of rather large envelopes; place in the middle a teaspoonful of the preserves; wet the edges, and fold the long way; lay on greased baking tins, and use the sugar to sprinkle them after washing over with milk; bake in a quick oven 8 to 10 minutes.

227—Cheery Pie.
Prepare as for Custard Pie, plate; cover, and bake in steady, quick oven 25 minutes.

228—Cheese Cakes.
Prepare as for Cheese Cakes (Potato), substituting thick stewed apples.

229—Cheese Cakes (Lemon).
Prepare as for Cheese Cakes, plate, substituting thick stewed apples.

230—Cheese Cakes (Almond).
Prepare as for Cheese Cakes, plate, substituting thick stewed apples.

231—Cheese Cakes (Potato).
Prepare as for Cheese Cakes, plate, substituting thick stewed apples.

232—Huckleberry Pie.
Prepare as for Cranberry Pie, plate, substituting thick stewed apples.

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To make old fashioned Soda biscuit, substitute two teaspoonfuls of Royal Baking Powder for every two teaspoonfuls of Cream Tartar and one of Soda, and you cannot fail of perfect success. Your biscuit will be free from yellow streaks, and when eaten hot will not destroy the teeth or produce distress in people of weak digestive organs. After sifting the powder with the flour, proceed to mix in the usual manner.
233—Cheese Cakes (Cocoanut).

Paste 5, 1 cupful cocoanut, 1 cupful milk curd, 1 cupful cream, 5 yolks eggs, 1 cupful sugar, 1 teaspoonful Royal extract rose.

Place the cream, curd, eggs, sugar, and cocoanut on the fire in a thick saucepan; when thick, remove, and add the extract when quite cold; use it to fill patty pans, lined with the paste, and bake in a steady oven 10 minutes.

234—Cheese Cakes (Regent).

Paste 4, 2 pints milk, ½ pint white wine, yolks 4 eggs, 1 cup sugar, ½ cup almonds, blanched and pounded to a paste, ½ cupful butter, 1 teaspoonful Royal extract orange, 2 tablespoonsful brandy.

Boil the milk, then add the wine; suffer it to stand until it curds, then strain it through a fine sieve; add to the curds the butter, melted, the cream, almonds, paste, extract, and brandy; mix smoothly, and use it to fill patty pans, lined with the paste; bake in a moderate oven 10 minutes.

235—French Plum Pie.

Paste 4, 2 cups French prunes, steeped in water over night, 1 cup sugar, 1 teaspoonful Royal extract lemon.

Line a pie plate with the paste; wet the edges; add two cupfuls mock mincemeat; cover, wash over with egg, and bake in a quick oven 25 minutes.

236—Gooseberry Pie.

Paste 5, 3 cupfuls gooseberries, stewed with 1½ cupfuls sugar 15 minutes, and strained.

Proceed as directed for Cranberry Pie.

237—Lemon Cream Pie.

Paste 5, ½ cup milk, 3 tablespoonsful corn starch, 1 cupful sugar, 2 tablespoonsful butter, 1 teaspoonful each Royal extract lemon, cloves, and cinnamon, the juice two lemons yolks 4 eggs.

Boil the milk; add the corn starch, dissolved in little of the milk; when it re-boils, take it off, beat in the yolks, butter, lemon juice, and extracts; pour at once into pie plates, lined with paste having a high rim—as described in Custard Pie (No. 230)—and bake in a hot oven until the paste is cooked, about 20 minutes.

238—Lemon Cream Meringue Pie.

Having made the Lemon Cream Pie, whip the 4 whites of eggs to a dry froth; gently incorporate 1 cupful sugar; spread over the top of the pie, and return to the oven to set a fawn color.

239—Lemon Pie.

Paste 6, 2 soda crackers, 2 lemons, ¾ cupfuls sugar 1 cupful coffee sugar, 2 eggs, ½ cupful boiling water.

Roll the crackers fine; place in a bowl, and pour on the boiling water; cover with a plate; when cold, add the eggs, beaten, sugar, grated rind of one, and juice of both the lemons.

Line a pie plate with the paste; add the preparation; wet the edges; cover, wash over with milk, and bake in quick oven 25 minutes.

240—Plum Pie.

Paste 5, 8 cupfuls plums; simmer in water to cover with 1½ cupfuls sugar, until tender.

Line a pie plate with the paste; wet the edges; cover, wash with egg, and bake in quick oven 25 minutes.

241—Marlborough Pie.

Paste 5, ½ cupfuls stewed apples, 3 eggs, 1 tablespoonful butter, 1 gill cream, 5 macaroons, 2 tablespoonfuls brandy, 2 tablespoonfuls chopped citron.

Beat the macaroons fine; add to the apples and eggs, beat 5 minutes; then add the melted butter, cream, citron, and brandy; mix together well.

Line a deep pie plate; wash the edges; lay a thin rim on; wash with egg wash; pour in the preparation, and bake in a moderate oven 25 minutes.

242—Mincemeat.

Paste 3, 2 cupfuls mincemeat.

243—Mincemeat—1.

7 lbs. currants, ¾ lbs. peeled and cored apples, 2 lbs. leem, boiled beef, 1 lb. beef suet, ¾ lb. citron, lemon, and orange peel, ½ lb. coffee sugar, 2 lbs. raisins, 4 nutmegs, 1 oz. cinnamon, ½ oz. each cloves and mace, 1 bottle brandy, and one bottle white wine.

Wash the currants, dry and pick them, stone the raisins, remove the skin and sinews from the beef and suet, and chop each ingredient separately, very fine, and put into a large pan as they are finished; finally, adding the spices, brandy, and wine; thoroughly mix together; pack in jars; store in a cold, dry place. This mincemeat will keep from 12 to 18 months.

244—Mincemeat—2.

2 lbs. currants, 5 lbs. peeled and cored apples, 2 lbs. leem, boiled beef, 1 lb. beef suet, ½ lb. citron, ¾ lbs. coffee sugar, 2 lbs. raisins, 1 lb. seedless raisins, 2 tablespoonfuls cinnamon, 1 nutmeg, 1 tablespoonful each mace, cloves, and allspice, 1 pint each madeira wine and brandy.

Wash the currants, dry and pick them, stone the raisins, remove the skin and sinews from the beef, and chop each ingredient up separately and very fine; place as soon as done in a large pan, finally adding the spices, madeira, and brandy; mix very thoroughly; pack in jars; keep in cold place.

245—Mincemeat—3.

2 lbs. currants, 2 lbs. beef suet, 1 lb. raisins, ¾ lb. coffee sugar, 4 oz. candied orange peel, red and white wine each 2 gills, peels of 2 lemons very thin, 1 teaspoonful each cinnamon, cloves, nutmeg, and allspice; wash the currants, stone the raisins, free the suet of skin; chop each ingredient separately very fine; put soon as done in a pan, finally adding the spices and wines; mix thoroughly; pack in jars; store in a cold place.

Line a pie plate with the paste; wet the edges; put in the mincemeat; cover, wash over with egg, and bake in quick oven 25 minutes.

246—Mock Mince Pie.

Paste 6, 1 cupful raisins stoned, 1 cupful currants wash and picked, 1 cupful each molasses, brown sugar, and cider, ½ cupful butter melted, 3 beaten eggs, 1 tablespoonful each salt, cloves, mace, cinnamon, allspice, 2 lemon rinds grated, 2 gills brandy; chop each ingredient very finely and put in a bowl as soon as done; finally add the spices and brandy.

Line a pie plate; wet the edges; add two cupfuls mock mincemeat; cover, wash over with milk, and bake in hot oven 30 minutes.

247—Mock Apple Pie.

Proceed as for Lemon Pie.

[227] Indigestion, Sour Stomach, and Dyspepsia are often brought on by the use of Alum baking powder. Why then do people use it? Because it is cheaper and affords the grocer a better profit than one which is made from pure materials. The Royal Baking Powder is made from Grape Cream Tartar, imported expressly for this incomparable powder direct from the wine district of France, warranted absolutely pure and full weight. Sold by Grocers in tin cans only.
248—Orange Pie.

**Paste 5.** 4 eggs, 2 tablespoonfuls butter, 2 pints cream, 1 cup sugar, the juice of 2 oranges and the rind of 1.

Beat the butter and sugar to a light cream; add the beaten eggs gradually with the juice and rind, grated; lastly add the cream whipped to a stiff froth; line a pie plate with the paste; wash the edges; put on a rim; pour in the mixture; bake in a slow oven 25 minutes.

249—Peach Pie.

**Paste 5.** 8 peaches peeled and stoned, 1 cupful sugar.

Line a pie plate with the paste; wet the edges; arrange the peaches; add the sugar; lay 3 narrow bars of paste across; fasten the ends, and lay 3 more bars, to form diamond spaces; wet again and lay a rim over; wash over with egg, and bake in a moderate oven 20 minutes.

250—Pumpkin Pie—1.

**Paste 4.** 1 pint stewed pumpkin, 3 eggs, 1/2 pint milk, 2 teaspoonfuls ginger, 1 teaspoonful each nutmeg, cloves, cinnamon, and mace, a pinch salt, and 1 cupful sugar.

Stew the pumpkin as follows: Cut a pumpkin of a deep color, firm and close in texture, in half; remove the seeds, but do not peel it; cut in small slices, and put in a shallow stewpan, with about 1/2 cupful water; cover very tight, and as soon as steam forms, set it where it will not burn; when the pumpkin is tender, turn off the liquid and set it back on the stove to steam dry; then measure out, after straining, 1 pint, add the milk boiling, the sugar mixed with the spices and salt, and well mix altogether; add the egg beaten last. Line a pie plate in the manner described for Custard Pie, place (No. 209), pour in the prepared pumpkin, and bake in quick, steady oven about 30 minutes, until the pie is firm.

251—Pumpkin Pie—2.

**Paste 4.** 1 pint pumpkin stewed as for Pie 1, 1 egg, 2 tablespoonfuls molasses, 1/2 pint milk, 1/2 pint thin cream, 1/2 cupful sugar, 1 tablespoonful Royal extract ginger.

Place the pumpkin in a bowl, beat In the molasses, sugar, egg, and ginger; then pour in the milk and thin cream boiling.

Line the plate as described for Custard Pie, place, pour in the pumpkin preparation, and bake in good hot oven until firm in the centre—about 30 minutes.

252—Pie for Dyspeptics and Invalids.

1/2 cupful oatmeal (fine), 1/2 cupful Graham flour, 1/4 cupful stewed apples, 1/4 cupful peaches, peeled and cut into thin slices, 1/4 cupful sugar, 1 tablespoonful Royal extract ginger.

Steep the meal in the milk 5 hours; then add the Graham, sugar, apples, and peaches; mix together smooth, and bake in buttered pie plate, in a steady oven, until firm.

253—Raspberry Pie.

**Paste 3.** 5 cups raspberries, 1 cupful sugar.

Line a pie plate with the paste, prick over with a fork to prevent shrinking and blistering; cut a top crust out a little larger than the other, prick also and bake; put the fruit and sugar in the pie plate, and cover with the top crust; if the fruit is ripe they will thus steam tender; if not, just return to the oven until hot through.

254—Strawberry Pie.

**Proceed as directed for Raspberry Pie.**

**England has made the use of alum and similar adulterants in food a criminal offence. Why should we not have a law to reach the men who manufacture cheap and low-priced baking powder, in which they use this article?**

The housekeeper must bear in mind, an absolutely pure powder like the Royal cannot be bought at the same price as the adulterated kinds. Never buy it loose or in bulk, as it is not genuine. Sold only in tin cans. Will keep in any climate. Never cakes nor spoils.
263—Almond Pudding.

2 Royal Egg Muffins (No. 41), 1 cupful almonds, blanched—by pouring boiling water on them till the skins slip easily off—and pounded to a fine paste, 1/4 cupful sugar, 4 eggs, 1/2 pint milk, 1 teaspoonful each Royal Extract bitter almonds and rose.

Cut off the top crust from muffins very thin; steep them in the milk; heat the yolks of the eggs and sugar with the almonds, then add the steeped muffins squeezed a little dry; dilute with the milk, add the extract, and put it thus prepared into a well buttered earthenware dish; then stir gently in the whites beaten to a dry froth, and bake in a moderately quick oven about 1/2 hour.

264—Albert Pudding.

1 cupful butter, 1 cupful sugar, eggs, 1/2 cupful flour, 1/4 teaspoonful Royal Baking Powder, 1 cupful seedless raisins, 1/4 cupful milk.

Rub the butter and sugar to a light cream; add the eggs beaten, gradually, the flour sifted with the powder, and the milk; mix into a medium batter; put it into a well buttered mould; place it in a saucepan with enough boiling water to reach two-thirds up the sides of the mould; steam it thus for 1/2 hours; turn out of the mould, carefully, and serve with No. 265.

265—German Sauce.

Set on the fire in a tin pail, stood in a stewpan half full boiling water, 1 cupful cream and 1 cupful sugar; boil 20 minutes, remove from the fire, and add 1 tablespoonful each Royal Extract mace, cloves, and ginger.

Sift the flour, salt, and powder together; rub in the butter cold; add the eggs beaten and the milk; mix in a well buttered mould; place it in a saucepan with enough boiling water to reach two-thirds up the sides of the mould; steam it thus one hour; turn it out and serve with No. 274.

266—Boston Baked Plum Pudding.

1/2 cupful beef suet, freed of skin and chopped very fine, 1/2 cupful raisins, stoned, 1/2 cupful currants, washed and picked, 1 cupful brown sugar, 2 cupfuls flour, 1 teaspoonful Royal Baking Powder, 4 eggs, 1 cupful milk, 1/2 cupful citron, chopped, pinch salt, 1 tablespoonful Royal Extract nutmeg, 1 glass brandy.

Put all these ingredients in a bowl, the eggs as they drop from the shell, the flour sifted with the powder, and the brandy; mix into a rather short batter; pour into a well buttered clean cake tin, and bake in a steady oven 2 hours; serve with No. 267.

267—Vanilla Sauce.

Put 1/2 pint milk in a small saucepan over the fire; when scalding hot, add the yolks of 2 eggs; stir until as thick as boiled custard; when taken from the fire and cooled, 1 tablespoonful Royal Extract vanilla, and while of 2 eggs whipped stiff.

268—Bread Pudding—1.

3 Lunch Rolls (No. 24), 1 pint milk, 1/4 pint cream, 1/4 cupful sugar, 1 tablespoonful butter, 5 eggs, 1/2 cupful currants, 1 tablespoonful chopped orange peel.

Cut off very thin the tops and bottoms of the rolls; steep them in the milk; when soaked, place in a bowl, after squeezing dry, and the milk and cream on the fire to boil; beat the eggs, sugar, currants, washed and picked, and orange peel well together; when the milk boils, pour on them, stirring the while. Put in a well buttered pudding dish, and bake in a steady oven 40 minutes. Serve with No. 269.

269—Duchesse Sauce.

Boil 2 oz. grated chocolate in 1/4 pint milk 5 minutes; strain on 2 yolks of eggs beaten with 1/2 gill cream, and 1/4 cupful sugar; strain, return to the fire, stir until thick as honey; remove, and add 1 teaspoonful Royal Extract vanilla.

270—Apple Pudding (Boston).

Put X pint milk in a small saucepan over the fire; when scalding hot, add the yolk of 3 eggs; stir until thick as honey; remove, and add 1 teaspoonful Royal Extract almond.

Line the edge of a deep earthenware dish with the paste; pack in the apples, add sugar, 1/4 cupful water, and extract; wet edge of paste; lay on cover of paste, press the two together, ornament the edge, wash with milk, bake in a moderate oven; serve with rich cream.

271—Bread Pudding—2.

3 stale Rolls or Muffins, 3 eggs, 1/4 pints milk, 1 cupful sugar, 1 teaspoonful Royal Extract lemon.

Steep the muffins in the milk; when soaked thoroughly squeeze a little dry, put in a bowl with the milk to boil; beat with the soaked muffins, the sugar, eggs, and extract; when the milk boils, pour on the muffins, etc., stir smooth, pour into a buttered pudding dish, and bake 3/4 hour in a moderate, steady oven; serve with No. 272.

272—Hard Sauce.

Beat 1 cupful sugar and 1/4 cupful butter to a white cream; add the whites of two eggs, beat a few minutes longer; a tablespoonful brandy, and a teaspoonful Royal Extract nutmeg; put on ice until needed.

273—Bread Pudding—3.

3 stale Sugar Muffins, 1 pint milk, 3 eggs, 2 tablespoonful butter, pinch salt, 1 cupful sugar, 1/4 cupful chopped citron, 1 cupful sugar, 1 glass brandy, 1 teaspoonful Royal Extract almond.

Grate the muffins fine; pour on them, in a bowl, the milk boiling; cover with a plate for half an hour; then beat the eggs, sugar, half the raisins, brandy, and extract; pour it in a plain oval mould, well buttered and decorated with the raisins left out; set it in a saucepan with boiling water to reach two-thirds up the sides of the mould; a can it thus one hour; turn it out and serve with No. 274.

274—Sugar Sauce.

Beat to a light cream 1/4 cupful sugar flavored with Royal Extract lemon, and 1/4 cupful butter; add the yolks of 2 eggs and 3 drops extract; place on ice until wanted.

275—Batter Pudding (Boiled).

1/4 cupful flour, 1 teaspoonful Royal Baking Powder, 1/4 teaspoonful salt, 1 tablespoonful butter, 10 drops Royal Extract nutmeg, 2 eggs, 1 pint milk.

Sift the flour, salt, and powder together; rub in the butter cold; add the eggs beaten and the milk; mix into a batter as for muffins; pour into a well buttered mould; set it in a saucepan with boiling water two-thirds up the sides of the mould; steam it 1 hour; turn it out and serve with No. 275.

276—Spice Sauce.

Set on the fire 1/4 pint water, 1 cupful sugar; boil 20 minutes, remove from the fire and add 1 teaspoonful each Royal Extract mace, cloves, and ginger.
277—Batter Pudding (Baked).

Proceed as directed for Batter Pudding (boiled), baking it in a well buttered pudding dish 35 minutes; serve with No. 282.

278—Rexford Sauce.

Dissolve 1 teaspoonful corn starch in a little water; add it to 1 cupful boiling water, with % cupful brown sugar; boil 10 minutes; remove from the fire; add % cupful cider sealing hot, large tablespoonful good butter, and the eggs % cupful.

279—Batter Pudding (with Fruit).

1 cupful flour, 1 teaspoonful Royal Baking Powder, 1 pint milk, 4 eggs, 3 cupfuls of any kind fruit, prepared as usual, % cupful sugar.

Sift the flour, sugar, and the powder together; add the beaten eggs, the milk, and the fruit, pour it into a well buttered pudding dish, and bake in quick oven 40 minutes; serve with Wine Sauce, 1 (No. 289).

280—Bread and Butter Pudding.

4 Royal Vienna Rolls or Bread, sliced and buttered, % cupful currants, % cupful milk, 4 eggs, 1 cupful sugar, 1 teaspoonful Royal extract nutmeg.

Beat the eggs and sugar together, add the milk and extract; pour it over the slices of roll laid in a buttered pudding dish, with the currants sprinkled between; bake half an hour in a quick oven; serve with No. 284.

281—Brandy Sauce.

Proceed as directed for Wine Sauce, 2 (No. 290), substituting brandy for the wine.

282—College Pudding.

3 stale Royal Egg Muffins or Bread, % cupful currants, % cupful each chopped citron, orange, and lemon peel, % cupful sugar, 3 eggs, 1 pint milk, 1 tablespoonful butter.

Grate the muffins, place in a bowl, pour over the milk boiling, cover with a plate 20 minutes, then add the beaten eggs, sugar, citron, orange, and lemon peel, melted butter, and currants well washed and picked; mix and fill 6 well greased cups; bake in quick oven 25 minutes; when about to serve, turn out on a platter, pour round a well made Wine Sauce, 2 (No. 290), and serve.

283—Cabinet Pudding—1.

4 English Muffins or Rolls, % pint milk, 1 pint cream, 4 eggs, and 4 yelks, 1 cupful sugar, % cupful almonds, % cupful butter, % cupful currants, % cupful milk, 1 teaspoonful Royal extract cinnamon.

Beat the eggs, add the milk, cream, and sugar, and beat well together; pour over the mixture of mufins, let it stand 5 minutes, then pour it slowly on the whipped whites of 2 eggs in a bowl; add 1 tablespoonful Royal extract vanilla and use.

284—Cream Sauce.

Bring % pint of cream slowly to boil; set in stewpan of boiling water; when it reaches the boiling point add the sugar, then pour it slowly on the whipped whites of % cupful of cream in a bowl; add 1 teaspoonful Royal extract vanilla and use.

285—Cabinet Pudding—2.

% pound of stale sponge cake, % cupful raisins, % cupful currants, 4 eggs, % pint milk.

Butter a plain oval mould; lay in some of the stale cake, third of the raisins stoned, third of the peaches; make two layers of the remainder of cake, raisins, and peaches; cover with a very thin slice of bread; then pour over the milk beaten with the eggs and sugar; set in a saucepan with boiling water to reach two-thirds up the sides of mould; steam it % hour; turn out carefully on a dish and serve with No. 286.

286—Peach Sauce.

Place the peach juice from the can into a saucepan, add an equal volume of water, a little more sugar, and 9 or 10 raisins, boil them 10 minutes, strain, and just before serving, add % cupful of Royal extract bitter almonds.

287—Custard Pudding.

% pint milk, 4 eggs, 1 cupful sugar, 2 teaspoonfuls Royal extract vanilla.

Beat the eggs and sugar together; dissolve % cupful of milk; mix into a smooth batter as for cup cake; put into a long narrow or oval buttered mould, and bake in pretty hot oven 40 minutes; serve with No. 287.

288—Cottage Pudding.

1 cupful sugar, 2 eggs, 2 cupfuls cream, 1 pint flour, % pint milk, 1 teaspoonful Royal Baking Powder.

Beat the eggs and sugar together; add the cream, the flour, with the powder sifted in, and a pinch salt; mix into a smooth batter as for cup cake; put into a long narrow or oval buttered mould, and bake in pretty hot oven 40 minutes; serve with No. 288.

289—Sauce aux Quatre Fruits.

Remove very thin one-third the rind of 1 lemon and 1 orange; remove the remainder with the thick white skin, very close to the pulp; then cut each in small dice, removing the seeds; lay in a bowl; peel, core, and cut in dice 3 sour apples, which add to a well made Wine Sauce; simmer until tender; then add % cupful seedless raisins, the lemon and orange dice, with the lemon and orange peel, cut into shreds, and boil in a very little water, which add to the sauce to flavor, about to serve, add % cupful Royal extract almonds.

290—Corn Starch Pudding.

Proceed as directed for Arrowroot Pudding.

291—Empress Pudding.

% pound of stale sponge cake, % cupful raisins, 3 eggs, 1 tablespoonful butter, 1 cupful sugar, % cupful cream, 1 tablespoonful Royal extract cinnamon.

Make a sauce of the apples as thick as possible, rub through a sieve with the sugar mixture grated; then add the butter; when cold, add the eggs beaten, the cream, sugar, and extract; bake in small cups well greased, in moderate oven, 15 minutes; turn out on a platter, sift sugar over them and serve.

292—Hominy Pudding.

% cupful hominy, % pint milk, 3 eggs, % tablespoonful butter, 1 teaspoonful Royal extract rose, 1 cupful sugar.

Boil the hominy in a milk % hour; then pour it on the eggs, extract, and sugar, beaten together; add the butter; pour in a buttered pudding dish, and bake in hot oven 20 minutes.

Good tea biscuit or cakes of any kind cannot be made with poor baking powder. To insure perfect success in all kinds of baking, get the Royal Powder in tin cans, securely labeled, every can of which is warranted absolutely pure and full weight. Loose or bulk baking powder sold for the Royal is not genuine.
293—Farina Pudding.
Proceed as directed for Arrowroot Pudding.

294—German Pudding.
8 large potatoes, pinch salt, 1 cupful suet chopped, 1/4 cupful coffee sugar; 1 egg, 1 teaspoonful Royal Baking Powder, 1 tablespoonful flour, 1 teaspoonful cream. 

Peel, boil, and mash the potatoes very fine; add the egg, cream, sugar and salt; when cold, add the suet and the flour sifted with the powder; bake in buttered pudding dish 30 minutes; in a rather quick oven; serve with Wine Sauce. 1 (No. 258).

295—Green Corn Pudding.
Corn 8 ears, 1 large tablespoonful butter, 1/4 cupful sugar, pinch salt, 3 eggs, 1 pint milk, 1 teaspoonful Royal extract vanilla.

Split each row on the cob lengthways; cut off the rounded point, and with the handle of a spoon, push out the eyes and cream into a bowl; add to the milk hot, the eggs, well beaten, the sugar, butter, and extract; pour it into a buttered dish, and bake 40 minutes in a moderate oven.

296—Huckleberry Pudding.
3 stale Sugar Muffins or Bread, 3 cups huckleberries, 1 cupful sugar, 1 teaspoonful Royal extract cinnamon and cloves, 1/2 pint milk, 3 eggs, pinch salt.

Grate the muffins, place in a bowl, pour over the milk, boiling, cover with a plate, and stand 30 minutes; add the eggs, beaten, sugar, salt, extract, and berries; put in and put into a buttered pudding dish, and bake in moderate oven 45 min.; serve with Spice Sauce (No. 276).

297—Indian Pudding—1.
3 Royal Corn Muffins or Bread, 1/2 pint milk, 1/4 cupful sugar, 3 eggs, 1 teaspoonful each Royal extract ginger and cinnamon, 1 pinch salt.

Steep the muffins in the milk; when soaked, squeeze rather dry, place in a bowl, heat with the sugar, salt, eggs, and extract, and for the milk over them, boiling, stirring all the while, pour in buttered pudding dish and bake 1 hour in a moderate oven; serve with Hard Sauce (No. 272).

298—Indian Pudding—2.
1/4 cupful flour, 1/4 cupful corn meal, 1/4 cupful syrup, 1/2 teaspoonful salt, 1 quart milk.

Mix the flour, corn meal, salt, and cupful of the milk together, pour on the rest on it, boiling, stir it once in a while for 30 minutes; bake in a moderate oven 2 hours, in a well buttered pudding dish; serve with Wine Sauce (No. 258).

299—Lemon Pudding.
2 stale Sultana Muffins or Bread, juice 2 lemons, 1 teaspoonful Royal extract lemon, 1 cupful sugar, 4 eggs, 1 tablespoonful butter, 1 pint milk.

Grate the muffins, put in bowl, and pour in the milk, boiling, cover with a plate, set aside for 20 minutes, then add the sugar, butter, beaten eggs, extract, and juice; mix together, and pour into a well buttered pudding dish; bake in rather hot oven 45 minutes; serve with No. 260.

300—Lemon Sauce.
Boil 1 cupful sugar and 1 cupful water together 15 minutes, then remove, and when little cooled, add 1/4 teaspoonful Royal extract lemon, and 1 tablespoonful lemon juice.

301—Lemon Suet Pudding.

4 English Muffins or stale Bread, 1 cupful suet, 1/4 cupful sugar, 4 eggs, 1 tablespoonful Royal extract lemon, 1/4 pint milk, pinch salt.

Grate the muffins, chop the suet, freed of skin, very fine, put them in a bowl, add the sugar, eggs, beaten, salt, and extract, pour over the boiling milk, stirring it the while, suffer it to stand 30 minutes covered; then pour into a well buttered pudding dish, and bake in moderate oven 30 minutes; serve with Sugar Sauce (No. 271).

302—Macaroni Pudding.
1 cupful broken Italian macaroni, 1/2 pint milk, 4 eggs, 1 cupful sugar, 1 large tablespoonful butter, 1 teaspoonful Royal extract vanilla.

Boil the macaroni in well salted water 10 minutes, then add it to the boiling milk, and simmer 20 minutes longer, remove from the fire, pour it on the sugar, eggs, and butter, beaten together, lastly add the extract; put in a well buttered pudding dish, and bake in a steady oven 35 minutes; serve with Wine Sauce (No. 258).

303—Madeira Pudding.
1/4 cupful butter, 1/4 cupful sugar, 6 eggs, 1/4 cupful flour, 1 teaspoonful Royal Baking Powder, 1/4 pint milk, 1 glass Madeira wine.

Boil the butter and sugar to a white cream; add the eggs, 2 at a time, beating a few minutes between each addition; add the flour and powder, sifted together, the wine, and milk; mix into a medium thin batter, pour into a well greased cake mold, set in saucepan with boiling water to reach two-thirds up the sides of the mold, steam it thus 1 hour, turn it out carefully on a dish, and serve with Wine Sauce (No. 258).

304—Marrow Pudding.
Marrow, 1 cupful chopped fine, 1/2 pint milk and 2 yolks, 1 cupful currants, 1/4 cupful chopped citron, 1 glass brandy, 1 teaspoonful Royal extract nutmeg.

Put the grated rolls in a bowl, pour over it milk boiling, cover and set aside 30 minutes; then add the beaten eggs, marrow, currants, washed and picked, citron, brandy, and extract; mix well together, put in a well buttered mould, set in saucepan with boiling water two-thirds up the sides of the mould, steam it thus 1/2 hours; turn it out carefully on a dish, and serve with Wine Sauce 2 (No. 259).

305—Orange Pudding.
1/4 cupful stale Royal Unfermented Bread (No. 1), 1 cupful finely chopped suet, 1 cupful sugar, 2 eggs, juice of 1 orange, 1 tablespoonful Royal extract orange, 1/4 cupful milk.

Mix all thoroughly together, fill 6 cups well greased, boil 30 minutes. Turn out on their dish, and serve with Hard Sauce, flavored with 1 teaspoonful extract orange.

306—Potato Pudding.
3 cupfuls mashed potatoes, 1 large tablespoonful butter, 1/4 cupful sugar, 5 eggs, 1/4 cup cream.

Add to the finely-mashed potatoes, beating each ingredient in separately. In the order named—eggs, sugar, butter, cream, and brandy. Pour in well buttered mould, and bake 40 minutes; serve with No. 267.

307—Currant Jelly Sauce.
Melt 1 cupful currant jelly, 1 glass white wine, and 1 teaspoonful Royal extract raspberry.

237—Yeast used for leavening purposes destroys the nutritive elements of flour and converts it into carbonic acid gas which lightens the bread. If allowed to stand too long, or ferment too long it becomes sour. If not long enough, soggy and heavy, which in either case makes very unwholesome food. The difficulty is to know just how long to let the dough raise, and is easily overcome by using a good baking powder which does not ferment or sour, but contains the gas in a free and concentrated form, which lightens the bread as soon as placed in the oven.
309—Oatmeal Pudding.

2 cupfuls apple sauce, ½ cupful oatmeal, 3 eggs, 1 cupful sugar, ½ pint milk, 1 teaspoonful Royal extract lemon.

Boil the oatmeal in milk ½ hour, add the sugar, apple sauce, beaten eggs, and extract; pour in a well buttered pudding dish; ½ hour in moderate oven.

309—Plum Pudding—1 ("Royal Christmas").

2 cupfuls raisins, 2 cupfuls currants, 2 cupfuls suet, ½ cupful almonds, blanched, 2 cupfuls flour, 2 cupfuls grated Royal Sugar Muffins or Bread, ½ cupful each citron, orange, and lemon peels, 8 eggs, 1 cupful sugar, ½ cupful cream, 1 gill each wine and brandy, large plate salt, 1 tablespoonful Royal extract nutmeg, 1 teaspoonful Royal Baking Powder.

Put in a large bowl the raisins, seeded, the currants, washed and picked, the suet, chopped very fine, the almonds, cut fine, the citron, orange, and lemon peels, 8 eggs, 1 cupful sugar, ½ cupful cream, 1 gill each wine and brandy, large plate salt, 1 tablespoonful Royal extract nutmeg, 1 teaspoonful Royal Baking Powder.

Mix all these ingredients well together; put it in a large, well buttered mould(fig. II), set in a saucepan with boiling water to reach one-half up the sides of the mould; and steam it thus five hours; turn out on its dish carefully, and serve with Royal Wine Sauce, No. 310.

310—Royal Wine Sauce.

Bring slowly to the boiling point ½ pint wine, then add to it the yolks of 4 eggs, and 1 cupful sugar; whip it on fire until it is in a state of high froth, and a little thick; remove, and use as directed.

311—Plum Pudding—2.

1 cupful each grated Lunch Rolls or Bread, very finely chopped suet, raisins, seeded, currants, washed and picked, and coffee sugar, ¼ cupful each citron, milk and orange marmalade, 4 eggs, 2 cupfuls flour, 1 teaspoonful Royal Baking Powder, 1 teaspoonful each Royal extract cinnamon, cloves, and nutmeg.

Mix all these ingredients well together in a large bowl; put it in a well buttered mould; set in a saucepan with boiling water to reach half up its sides; steam it thus 2½ hours; turn out carefully on its dish, and serve with Royal Wine Sauce, No. 310.

312—Plum Pudding—3.

1 cupful finely chopped suet, 2 cupfuls raisins, seeded, 1 cupful currants, washed and picked, ¼ cupful coffee sugar, ½ cupful chopped citron, 1 glass white wine, ¾ cupful flour, 1 teaspoonful Royal Baking Powder, 1 cupful milk, 1 teaspoonful each Royal extract nutmeg and lemon.

Place all these ingredients in a bowl, with the eggs, beaten, and flour, sifted with the powder, and mix into a firm butter; put into a well buttered mould, set in a saucepan with boiling water to reach half up its sides; steam it thus 2½ hours, turn out carefully on its dish, and serve with Hard Sauce, No. 272.

313—Princess Pudding.

½ cupful butter, 1 cupful sugar, 1 large cupful flour, 3 eggs, ½ teaspoonful Royal Baking Powder, small glass brandy.

Rub to a smooth cream the butter and sugar, add the eggs, 1 at a time, beating a few minutes between, add the flour, sifted with the powder, and the brandy; put into a mould, well buttered, set in a saucepan with boiling water to reach half up its sides; steam it thus 1½ hours, turn out or its dish, carefully, and serve with Lemon Sauce (No. 300).

314—Plum Pudding—4 (English Christmas).

2 cupfuls each stoned raisins, currants, washed and picked, beef suet, chopped fine, and coffee sugar, 3 cupfuls grated English Muffins or Bread, 8 eggs, 1 cupful each chopped citron, and almonds, blanched—by pouring boiling water on them until the skins slip off easily—and 1 lemon peel, large pinch salt.

Mix all these ingredients in a large bowl, put in a well buttered mould; set in a saucepan with boiling water to reach two-thirds up its sides; steam it thus 5 hours turn it out carefully on its dish, and serve with brandy poured over it, and Brandy Sauce in a bowl. When about to serve on the table, the brandy should be set on fire.

315—"Poor Man's" Pudding.

½ cupful chopped suet, ¼ cupful seeded raisins, ¼ cupful currants, washed and picked, ¼ cupful grated Corn Muffins or Bread, 1 cupful flour, 1 teaspoonful Royal Baking Powder, ¾ cupful brown sugar, 1 pint milk

Mix all well together, put into a well greased mould set in a saucepan with boiling water to reach half up the sides of the mould; steam it 2 hours; turn out on its dish, carefully, and serve with butter and sugar.

316—Rice Pudding—1.

2 cupful rice, ¼ pint milk, ½ cupful sugar, large pinch salt, 1 tablespoonful lemon rind chopped fine.

Put the rice, washed and picked, the sugar, salt, and milk in a quart pudding dish; bake it in a moderate oven 2 hours, stirring it frequently the first 1½ hours then permit it to finish cooking, with a light colored crust, disturbing it no more. Eat cold with cream.

317—Rice Pudding—2.

1 cup rice, 1 quart milk, 4 eggs, 1 tablespoonful butter, 1 cupful sugar, pinch salt.

Boil the rice in 1 pint milk until tender, then remove it from the fire, add the eggs, sugar, salt, and milk in a quart pudding dish; break the butter in small pieces on the surface, and bake in a steady oven 30 minutes. Serve with Brandy Sauce (No. 251).

318—Rice Pudding—3.

¾ cupful rice, ¾ pint milk, 1 cupful sugar, 1 lemon peel, large pinch salt, 4 apples, peeled, cored, and stewed, ¼ cupful sugar, 2 eggs.

Cook the rice and milk until reduced to a pulp, beat it well with apple sauce and sugar for 10 minutes, then set aside to get cool, then carefully mix in the whites of eggs, whipped to a stiff froth; well butter a mould pour in the pudding, set in a saucepan with boiling water to reach half up its sides; steam slowly for 25 minutes; permit it to stand 3 minutes before turning it out. Serve with—

319—Custard Sauce.

1 pint milk, yolks of 4 eggs, ¼ cupful sugar. Set it on the fire, and stir until thick.

320—Tapioca Pudding.

1 cupful tapioca, soaked in 1 quart cold water over night, 1 cupful sugar, ½ pint milk, 4 eggs.

Proceed as directed for Rice Pudding, No. 2 (No. 217).

321—Vermicelli Pudding.

Proceed as directed for Macaroni Pudding (No. 302).
323—Yorkshire Pudding.

\[
\frac{3}{4} \text{ pint flour, 3 eggs, } \frac{1}{2} \text{ pint milk, pinch salt, } \frac{1}{4} \text{ teaspoonful Royal Baking Powder.}
\]

Sift the flour and powder together, add the eggs, beat them with the milk, stir quickly into a rather thinner batter than for griddle cake, pour it into a dripping pan, plentifully spread with fresh cold beef drippings; bake in hot over 25 minutes; serve with roast beef.

324—Apple Dumplings, 1.

Paste 2, 6 apples, peeled, cored, and sliced, 1 cupful sugar.

Line 6 cups well greased, with the paste rolled out thin, wet the edges, fill with apples, some of the sugar, and cover with more paste, put in a shallow stewpan, large enough to contain them, with boiling water to reach halfway up the cups; steam thus 45 minutes; turn them out on a dish, sift sugar over them, and serve with Spice Sauce (No. 210).

325—Huckleberry Dumplings.

Proceed as directed for Apple Dumplings, 1.

326—Strawberry Dumplings.

Proceed as directed for Apple Dumplings, 1.

327—Peach Dumplings.

Proceed as directed for Apple Dumplings, 1.

328—Suet Dumplings (Danish).

1 cupful suet, chopped fine, 1 cupful grated English Muffins or Bread, 1 cupful flour, 1/4 teaspoonful Royal Baking Powder, 2 eggs, 1 pint milk, large pinch salt.

Sift together the powder and flour, add the beaten eggs, grated muffins, sugar, suet, and milk, form into a smooth batter, which drop by tablespoonfuls into the pint of boiling milk, three or four at a time; when they are done, dish and pour over them the milk they were boiled in.

329—Common Batter.

1 cupful flour, 1/4 teaspoonful Royal Baking Powder, pinch salt, 2 eggs, 1 cupful milk, 1 tablespoonful sweet oil.

Sift the flour, salt, and powder together, add the oil, eggs beaten, and milk; mix into a batter as for griddle cakes, and use as directed.

330—Apple Fritters.

4 large sound apples, peeled, cored, and cut each into 4 slices, 1/2 gill wine, 2 tablespoonfuls sugar, 1 teaspoonful Royal Extract rumutg.

Place slices of apples in bowl with the sugar, wine, and extract; cover with a plate, set aside to steep two hours, then dip each slice in Common Batter; and try to a light brown in plenty of hot made hot for the purpose, and serve with sugar.

**331—Apple Pot Pie.**

11 apples, peeled, cored, and sliced, 1/4 pint flour, 1 teaspoonful Royal Baking Powder, 1 cupful sugar, 1/4 cupful butter, 1 cupful milk, large pinch salt.

Sift the flour with the powder and salt, rub in the butter cold, add the milk, and mix into a dough as for tea biscuits; with it line a shallow stewpan to within two inches of the bottom; pour in 1/2 cupfuls water, the apples, applesugar, wet the edges and cover with the rest of the dough; put the cover on set to boil 20 minutes, then place it in a moderate oven until the apples are cooked, then remove it from the oven, cut the top crust in four equal parts, dish the apples, lay on them the pieces of side crust cut in diamonds, and the pieces of top crust on a plate; serve with cream.

332—Banana Fritters.

8 bananas, stripped of their skins and sliced in half lengthwise, Common Batter.

Proceed as directed for Apple Fritter.

333—Blackberry Fritters.

1 cupful blackberries, 1/4 cupfuls Common Butter.

Mix the berries in the batter in a bowl, and drop by tablespoonfuls in plenty of lard made hot for the purpose; serve with Spice Sauce (No. 279).

All berry fritters can be made as directed for the above.

334—Beignets a la Venetienne.

1/4 cupful rice, 1/4 pint milk, 2 tablespoonfuls each sugar and butter, 1 large apple peeled, cored, and minced, 1 tablespoonful flour, 1/4 teaspoonful Royal Baking Powder, 1/4 eggs, 1/4 cupful currants.

Beat the milk in the milk until tender and the milk quite absorbed; remove from the fire, add the butter, sugar, and egg yolks; return to the fire to set the egg, then add the apples and currants washed and picked; drop by tablespoonfuls in plenty of hot lard, and fry a nice color; serve with sugar.

335—Custard Fritters.

1/4 pint milk, 5 eggs, 1/4 cupful sugar, 1 gill cream, Common Batter (No. 222).

Beat the milk, cream, sugar, and eggs together; strain, put into small bowl, set in saucepan with boiling water to reach halfway up the sides of bowl; steam very gently until set, about 20 minutes; place on the ice until cold; cut into pieces about 1/8 inches long by 1 square; dip in common batter and fry in plenty of hot lard, a deep brown color; serve sprinkled with sugar.

336—Royal Baking Powder Fritters.

1/2 cupful each butter and sugar, 1/2 cupful flour, 1 teaspoonful Royal Baking Powder, 3 eggs, 1 glass each brandy and apple marmalade, 1/2 cupful cream.

Rub the butter and sugar to a white, light cream, add the eggs 1 at a time, beating 5 minutes between each; add the flour, sifted with the powder, the cream, and the brandy mixed with the apple marmalade; mix into a rather firm batter, and drop in tablespoonfuls in hot lard, fry them about 8 minutes. To test, take one up run a straw into it; if it comes out clean it is done; take them all up at once, roll in sugar, and serve with Wine Sauce, 1 (No. 285).

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Be careful when purchasing baking powder, and see that the cans contain full weight, for many manufacturers are putting baking powder in cans short weight, often the can and all weighing only what the powder alone should weigh.

Place the cans on the scales and they should weigh—

- **A pound, including can:** 90 ounces.
- **1/4 pound:** 10 ounces.
- **Quarter:** 8 ounces.
- **1/4 pound:** 5 ounces.

*Every can of Royal Baking Powder is warranted absolutely Pure and Full Weight.*
337—Lobster Fritters.

Common Batter, 1 lobster, ½ cupful mushrooms, yolk of 4 eggs, 1 pint cream, 1 tablespoonful butter, Royal celery salt, Royal thyme, white pepper, 1 saltspoonful, parsley, 1 tablespoonful flour.

Put the lobster in 2 quarts boiling water with ½ cupful salt; boil 25 minutes; when cold remove the meat and cut into small neat dice; put the flour and butter on the fire in a small stewpan, stir with a wooden spoon until it bubbles, then add the cream boiling and the seasonings; let boil 2 minutes, add the yolk and lobster, mix, set it back to simmer 5 minutes, pour it out on a well-greased dish, and set it away to get f rim by cooling, then cut into neat pieces, dip in the batter, and fry a deep yellow in plenty of lard made hot for the purpose; have a few nice branches parsley quite dry, and fry in the yard just while you count 15 seconds; serve on the fritters.

338—Orange Fritters.

4 oranges, Common Batter (No. 329).

Peel the oranges, taking off all the white pith without breaking into the pulp, dividing each in 4 or 5 pieces through the natural divisions of the orange; dip each piece into the batter and fry a deep yellow, in plenty of lard made hot for the purpose; serve on a napkin with pulverized sugar.

339—Rice Fritters.

1 cup rice, 1 pint milk, 3 eggs, 1 tablespoonful sugar, 2 tablespoonfuls butter.

Boil the rice in the milk until soft and all the milk is absorbed; then remove, add the yelks of the eggs, sugar and butter; when cold add the whites, whipped to a dry froth; drop in spoonfuls in plenty of lard, made hot for the purpose, and fry them a deep buff color. Serve with Cream, Wine, and Lemon Sauce.

340—Spanish Fritters.

10 breakfast rolls, ¾ cupful cream, 1 cupful sugar, 2 whole eggs and 2 yolks, 1 teaspoonful each Royal extract lemon and nutmeg.

Steep the rolls in the cream, sugar, eggs, and extracts, well beaten together; when thoroughly soaked, fry in plenty of lard made hot for the purpose, a light brown; beat the remainder of the cream, etc., into a Hard Sauce (No. 372).

341—English Pancakes.

1 pint milk, 2 tablespoonfuls butter, 4 eggs, ½ cupful flour, 1 teaspoonful Royal Baking Powder, pinch salt.

Sift the flour, salt, and powder together, add the milk, eggs, and butter melted, mix into a thin batter, cook with a sharp fire; turn it and brown the other side; butter each and roll it up. Sprinkle with sugar dust.

342—A la Celestine.

Proceed as directed for Scotch Pancakes; when all are made, spread one with Pastry Cream, cover with a pancake, spread that with red currant jelly, cover again, spread with apple sauce, cover and spread with cranberry sauce or jelly, cover and sift over sugar; repeat with the rest. Serve at table like cake.

343—Scotch Pancakes.

1 pint milk, 2 tablespoonfuls butter, 4 eggs, ½ cupful flour, 1 teaspoonful Royal Baking Powder, pinch salt.

Sift the flour, salt, and powder together, add the milk, eggs, and butter melted, mix into a thin batter; have a small round frying-pan, with a little butter melted in it; pour in ⅛ cupful batter, turn the pan round to cover it with the batter, place it on a sharp fire to brown, then hold it up in front of the fire, and the pancake will rise right up; spread each with maraschino or jelly, roll it up, and serve with sliced lemon and sugar.

344—French Pancakes.

Proceed as directed for English Pancakes; when all are done, spread each with any kind of preserves, roll up, sift over plenty sugar, and glaze with a red-hot poker.

345—Swiss Pancakes.

¾ cupful butter, ¾ cupful sugar, ⅔ cupful flour, 1 teaspoonful each Royal Baking Powder, 1 large apple, peeled, cored, and minced fine, ⅛ pint milk, ⅛ pint cream, 1 teaspoonful each Royal extract nutmeg and cinnamon, 4 eggs.

Sift the flour with the powder, add to it the butter melted, the sugar and eggs, beaten together and diluted with the milk, cream, and extracts; have a piece of butter melted in a small round frying-pan, pour in it about ⅛ cupful batter, turn the frying-pan round that the batter may cover it, fry on one side only. Serve them plied one on the other, with sugar strewed between like a cake.

346—German Pancakes.

Proceed as directed for Scotch Pancakes, spreading Pastry Cream between each, and serve with Currant Jelly Sauce (No. 307).

347—Beefsteak Pudding, i.

Paste 3 (No. 219), 2½ lbs. round steak, 1 level teaspoonful each Royal celery salt and thyme, and marjoram, 1 small onion, salt and white pepper to taste, 4 sprigs parsley.

Line a well buttered pudding mould with the paste, dot the edges, make a layer of beef, cut in neat scallops, sprinkle with the onion and parsley, mixed very fine, and mixed on a plate with the celery salt, thyme, marjoram, salt, and pepper; then another layer of beef, and seasoning, and so on until each are used; fill up with cold water, cover it in with paste, place a buttered paper over it, set in a saucepan with milk, and bring to reach two-thirds up the outside of the mould; steam it thus 2½ hours, turn carefully out on a dish, pour over it a gravy that may be at hand, made hot and flavored with any kind of Sauce Piquante.

348—Chicken Pie, à la Reine.

Paste 3. 1 plump, tender chicken, ¾ pound salt pork, ¾ teaspoonful each Royal celery salt and thyme, 4 sprigs parsley, white pepper and salt to taste.

Cut the chicken up in small joints, the pork in neat scallops, and stew gently in ½ pint water, until nearly cooked. Line the edge of a pudding dish with the paste, make layers of the chicken, pork, and seasonings; when used, sprinkle over the chopped parsley; fill with the gravy, cover, ornament, and wash over with milk, and bake in steady oven 45 minutes.

The quality of a baking powder should interest the consumer more than any other one thing used in the household, for the market is flooded with adulterated kinds, which are constantly being urged upon you, because they pay a better profit. The most common substitute and adulterant is powdered bones and alum, which can be bought for about one-tenth what the pure material is worth. The continued use of alum is sure to produce indigestion and dyspepsia.

Royal Baking Powder is made from Grape Cream Tartar, warranted absolutely pure, full weight, and perfectly wholesome.
349—Oyster Pie.

Paste 4. Line a well buttered pudding dish half down the sides, fill up with stale bread, wet the edges, cover, and wash over with eggs; bake in quick oven 25 minutes; remove the cover, empty the dish of the bread, and fill with—(No. 350).

350—Fricassee of Oysters.

Set 50 oysters on the fire with their liquor and an equal quantity of chicken broth, 1 glass white wine, 2 blades mace; when they boil remove from the fire and then from the boiling broth, which return to the fire; in a clean stew-pan put a piece of butter the size of an egg, 1 tablespoonful flour; stir 5 minutes where it will not color, add to it the liquor, stir 5 minutes, then add the yolks 3 eggs, 1 tablespoonful white pepper and salt; 1 tablespoonful chopped parsley; don’t let it boil; make the oysters hot in it; use as directed.

351—Rissoles of Veal.

Proceed as directed for Chicken Rissoles, substituting veal for the chicken.

352—Chicken à l’Italienne.

Common Batter (No. 329), remains of chicken, 12 tomatoes, 1 cup broth, 2 tablespoonfuls onion chopped, 1 tablespoonful parsley, 1 salt-spoonful each salt, white pepper, Royal thyme, and summer savory, 1 tablespoonful butter.

Cut the remains of chicken into small pieces; dip into the batter and fry crisp in plenty of lard made hot for the purpose; serve with No. 354.

353—Rissoles of Beef.

Proceed as directed for Chicken Rissoles, substituting beef for the chicken.

354—Tomato Sauce.

Place on the fire the tomatoes washed, broth, onion, parsley, and seasonings. Boil to a pulp—about 35 minutes; rub through a fine sieve, return to the fire, make it hot, stir in the butter, and serve.

355—Chromskies.

2 cupfuls' chicken, % cupful mushrooms, % cupful ham, yolks 2 eggs, 1 small onion, 2 tablespoonfuls chopped parsley, 1 level teaspoonful each Royal celery salt and thyme, large pinch salt, 1½ tablespoonfuls butter and 2 of flour, 1 cupful broth.

Cut the onion fine, fry it in a stew-pan with the butter; when of a deep yellow add the flour, stir 2 minutes, add the broth boiling, the seasonings, yolks; stir 4 minutes longer, add the fowl ham, and mushrooms cut in small neat dice; set away to get firm by cooling; cut in neat pieces, dip in Common Batter (No. 309), and fry in plenty of hot hard 5 minutes.

356—Cold Veal and Ham Timbale.

Timbale Paste (No. 315), 1 pound corned ham, 2 pounds leg veal, 6 hard boiled eggs, 1 teaspoonful each Royal celery salt and marjoram, 3 sprigs parsley, white pepper and salt to taste.

Line the timbale mould with the paste, first setting it on a greased baking pan; cut the ham and veal into scallops, and the eggs into slices; with them make alternate layers with the seasonings; when all are used, fill with water, wet the exposed edges of the paste, cover, ornament the edges, and bake in moderate oven 3 hours. When cold open the mould and serve as may be desired.

357—Rissoles of Chicken.

Paste 1 (No. 209). Chromsky Mixture. Roll out paste very thin, cut into large biscuit cutter, wet the edges, put a teaspoonful of the mixture, fold the paste over it pressing the two edges; fry in plenty of lard made hot for the purpose until the paste is cooked; serve on a napkin.

358—Transparent Icing.

Place 1 pound pulverized white sugar in a basin with % pint water. Boil to the consistency of mucilage, then rub the sugar with a wooden spatula against the sides of the pan, until it assumes a white milky appearance. Stir in 2 tablespoonfuls Royal extract vanilla; mix well together. Pour this while hot over top of cake, so as to completely cover it.

ICE CREAM AND FRUIT ICES.

IN ALL ICE CREAM RECIPES, EGGS CAN BE LEFT OUT IF DESIRABLE.

359—Coffee Ice Cream.

1 quart best cream, % pint of strong Mocha coffee, 14 oz. white pulverized sugar, 8 yolks eggs. Mix these ingredients in a porcelain-lined basin. Place on fire to thicken. Rub through a fine sieve, return to the fire, make it hot, stir in the butter, and freeze.

360—Italian Orange Ice Cream.

1½ pints best cream, 12 oz. white pulverized sugar, the juice of 5 oranges, and 2 teaspoonfuls Royal orange extract; the yolks of 8 eggs, and a pinch of salt. Mix these ingredients in a porcelain-lined basin, and stir over fire until the composition begins to thicken. Rub and pass the cream through a hair sieve, put into freezer and freeze.

361—French Vanilla Ice Cream.

1 quart rich sweet cream, % pound granulated sugar, yolk of 6 eggs. Place the cream and sugar in a porcelain kettle on the fire and allow them to come to a boil; strain immediately through a hair sieve, and having the eggs well beaten, add them slowly to the cream and sugar and the hot, at the same time stirring rapidly. Place on the fire again and stir for a few minutes. Then pour it into the freezer and flavor with 1 tablespoonful Royal vanilla, and freeze.

362—Lemon Ice Cream.

1 quart of best cream, 8 oz. white pulverized sugar, % whole eggs, and a tablespoonful Royal extract of lemon. Place on fire. Stir continually, until it reaches the boiling point. Then immediately remove and strain. When cold place in freezer and freeze.

—Many housekeepers are still using Cream Tartar and Soda, or sour Milk and Saleratus, believing them to be more healthful and economical than Baking Powder, which is a mistaken idea. Two teaspoonfuls of Royal Baking Powder will go as far as two teaspoonfuls of Cream Tartar and one of Soda, and costs one-third less. In using Royal with ordinary ice, it is utterly impossible to make a failure. Soda or Saleratus and Cream Tartar vary so much in strength, on account of the impurities they contain, that it is almost impossible to avoid yellow spots or streaks running through the bread, which are not only unsightly and unpalatable, but very injurious, and often produce kidney complaint and dyspepsia.
365—Crushed Strawberry Ice Cream.

3 pints best cream, 12 oz. pulverized white sugar, 4 whole eggs, a tablespoonful Royal extract vanilla.

Boil. Take coffee in bowl, strain through fine sieve, then let stand for fifteen minutes; bring remaining 2% pints of water to 1 cup ground coffee. Put the coffee grounds in a bow! pour over it, about half a pint of cold water, and let stand for fifteen minutes; bring remaining 2% pints water to a boil. Take coffee in bowl, strain through fine sieve, then take a French coffee-pot, put coffee grounds in strainer at top of the French pot, leaving the water in the bowl. Then take the boiling water and pour over the coffee very slowly. Then set coffee-pot on stove for five minutes; must not boil. Take off and pour the cold water from bowl this coffee was first soaked in to settle. Serve in another pot. The French, who have the reputation of making the best coffee, use 3 parts Java, 1 part Mocha.

371—Chocolate Transparent Icing.

Melt three oz. fine chocolate with a small quantity of water in a pout over the fire (stirring constantly) until it becomes soft. Dilute this with ½ a pint of syrup, and work until perfectly smooth. Then add to the boiled sugar as above.

372—Red Currant Fruit Ice.

Put 3 pints of ripe currants, 1 pint red raspberries, ½ pint of water, in a basin. Place on fire and allow to simmer for a few minutes, then strain through a hair sieve. To this add 12 oz. of sugar, and ½ pint of water. Place all into a freezing ca and freeze.

373—Toutes Fruits Ice Cream.

Take 2 quarts of richest cream, and add to it 1 pound pulverized sugar, and 4 whole eggs; mix well together; place on the fire, and stir until nearly cold; flavor this with 1 tablespoonful Royal extract vanilla; place in the freezer and freeze, after which mix thoroughly into 1 pound of preserved fruits, in equal parts of peaches, apricots, gages, cherries, pineapples, etc; all of these fruits are to be cut up into small pieces, and mixed well with the frozen cream.

If you desire to mould this ice, sprinkle it with a little carmine, dissolved in a teaspoonful of water, with two drops of spirits of ammonia; mix in this color, so that it will be streaky, or in veils like marble.

377—Roman Punch.

Make 2 quarts of lemonade, rich with the pure juice of lemon fruit, and add to this 1 tablespoonful of Royal extract almonds. Mix well together and allow to stand 24 hours, covered closely; now strain through thick flannel, and bottle. This liquor will be much improved by adding half a pint of apricot or peach juice.

378—Raspberry Water Ice.

Press sufficient raspberries through a hair sieve to give 3 pints of juice. Add 1 pound pulverized white sugar, and the juice of 1 lemon. Place in freezer and freeze.

The U. S. Government advertised recently for a large quantity of baking powder, calling for samples and price, each sample to be analyzed by the Government chemist, and the result was that out of fourteen samples tested eight contained Alum and other corrosive adulterants. Royal Baking Powder was pronounced perfectly pure and wholesome.
The cuts on this page represent pans used in the various kinds of baking, and are referred to in the Receipts according to numbers.

<table>
<thead>
<tr>
<th>FIG.</th>
<th>PAN NAME</th>
<th>PRICE</th>
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<tbody>
<tr>
<td>I</td>
<td>2 QT. CAKE MOULD</td>
<td>50 cents</td>
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<tr>
<td>V</td>
<td>TIMBALE MOULD</td>
<td>$2.00</td>
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<tr>
<td>IX</td>
<td>LEMON CAKE PAN</td>
<td>$1.00</td>
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<tr>
<td>XIII</td>
<td>SQUARE CAKE PAN</td>
<td>50 cents</td>
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<tr>
<td>XVIII</td>
<td>MUFFIN RINGS</td>
<td>50 cents</td>
</tr>
<tr>
<td>XI</td>
<td>PUDDING MOULD</td>
<td>$1.00</td>
</tr>
<tr>
<td>X</td>
<td>CAST GEM PANS</td>
<td>75 cents</td>
</tr>
<tr>
<td>XV</td>
<td>ONE GALLON ICE CREAM FREEZER</td>
<td>$5.00</td>
</tr>
<tr>
<td>XIX</td>
<td>WAFFLE IRON</td>
<td>75 cents</td>
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<tr>
<td>XX</td>
<td>FAMILY SCALE</td>
<td>$4.00</td>
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</tbody>
</table>

Any of above can be purchased at tinware or house furnishing establishments; and failing to get them at above places, we will send them by express, securely packed, on receipt of price. In ordering from us, give figure number only.

Address,
ROYAL BAKING POWDER COMPANY,
No. 171 Duane Street,
P. O. Box 679.
NEW YORK.
DO NOT USE

CREAM OF TARTAR AND SODA.

When these articles are adulterated, or servants are not particular to use the proper proportions of each, they will produce unwholesome cake and biscuit, with a disagreeable alkaline taste, full of yellow specks, or reddish yellow streaks. Prof. Chandler, President of the Board of Health of the City of New York, states in his report that upon investigation he found nearly all the Cream of Tartar sold by Grocers was adulterated from 80 to 90 per cent. with white clay (Terra Alba), Alum, and other hurtful substances. These ingredients are very dangerous to health; they impoverish the blood, produce Dyspepsia, serious Kidney complaints, and destroy the enamel of the teeth. Many housekeepers are of the impression that baking powder is a chemical compound, dangerous to use; this is true of the cheap kinds which are mixed with the same ingredients used to adulterate Cream of Tartar.

Mr. Chandler, in his report to the Board of Health, strongly recommends the use of a well-known baking powder (like the Royal) in all kinds of baking, as being more convenient, economical, and much better than the old-fashioned methods. It is absolutely pure; made from pure Grape Cream Tartar, and free from injurious substances of every kind. It is manufactured with the greatest of care, and in such exact proportions that it is impossible for a servant to fail with it.

The housekeeper should bear in mind that an absolutely pure powder like the Royal cannot be bought at the same price as the adulterated kinds. While the price of this powder is so low as to bring it within the reach of all, yet there are storekeepers who urge cheaper kinds because the profits to them are larger. The genuine Royal is sold only in securely labeled tin cans. Baking Powder loose or in paper packages, loses its strength and wastes. Refuse to buy it in that shape.

REMEMBER THIS.

In all your old recipes where Cream Tartar and Saleratus or Soda are called for, you can substitute Royal Baking Powder and get better results. The usual proportions in the old way are:

2 teaspoonfuls Cream Tartar,
1 teaspoonful Soda or Saleratus,

instead of which use 2 teaspoonfuls of Royal Baking Powder, and mix it with the flour while dry. This powder is so pure and perfectly combined, that one-third less of it will do better work than Cream Tartar and Soda.
DISTINGUISHED AUTHORITIES CONDEMNING USE OF ALUM IN BAKING POWDER.

PHILADELPHIA, March 28, 1879.

If the use by bakers of small quantities of alum to improve the appearance of their bread be regarded as highly culpable, how much more severely should we repudiate the use of the much larger amounts of this substance needed in a baking powder, nor is the case altered materially by the fact that in use the soda of the baking powder decomposes the alum. All of its constituents remain in the bread, and the alum is itself reproduced, to all intents and purposes, when this bread is dissolved by the gastric juice in the process of digestion. I regard the use of alum baking powders as highly injurious to the health of the community. Their sale should be forbidden by law.

GEORGE F. BARKER
Professor of University of Pennsylvania.

NEW HAVEN, March 21, 1879.

Alum and the soluble alumina salts are well known to be poisons, which in small doses derange the digestive organs, and in larger quantities destroy life. I regard their introduction into baking powders as most dangerous to the public health. Bread made with baking powder containing alum, must yield a soluble alumina salt with the gastric juice, and must therefore act as a poison. The manufacture and sale of such baking powders ought to be interdicted with heavy penalties.

S. W. JOHNSON,
Professor of Theoretical and Agricultural Chemistry, Yale College.

NEW YORK, April 17, 1879.

In view of the fact that alum is so powerful a poison that less than 15 grains has been known to kill an infant—and considering that bread is really the staff of life—not only the food of the healthy, but almost exclusively of the sick and of the infant—it is my opinion, after careful and thorough investigation, that every precaution that science and law can combine against its use should be universally adopted.

HENRY A. MOTT, Jr., Ph.D., E.M.

POISONED BY ALUM.

CINCINNATI, April 10, 1879.

I have met with two cases of poisoning here that could be traced to nothing else than alum baking powder. A Mr. Edwards, wife and children, were all made very sick by eating cakes made with it, and their symptoms were so similar to that of arsenical poison, that they supposed they had been so poisoned. The case was handed to me, and I found nothing in either cakes or powder but alum.

So also with the family of Mrs. W. I. Breed. We are making efforts here to have a law passed by our legislature, to prevent its sale and manufacture.

Respectfully yours, etc.,
E. S. WAYNE, Ph.D., M.D.

Read what the Leading Wholesale Grocers of New York say of Royal Baking Powder.

NEW YORK, September 6, 1878.

"We take pleasure in stating that the "ROYAL" BAKING POWDER is one of the oldest and best known Baking Powders in market; that its quality is first-class in every respect, and our sales of it are very large.

E. C. HAZARD & CO., 192 to 198 Chambers St.
FRANCIS H. LEGGETT & CO., 97, 99, 101 Reade St.
PARK & TILFORD, 917 Broadway.
JAMES E. MORRIS, 165 Chambers St.
BURKHALTER, MASTEN & CO., 188 and 190 Chambers St.
MAXFIELD & CO., 193 Washington St.
HENRY WELSH, 341 Washington St.
BOGLE & LYLES, 87 and 89 Park Place.
MARTIN & MOOREHOUSE, 17 Duane St.
CARSTEN DROGE, 175 Duane St.
FISCHER & LANSING, 329 and 337 Greenwich St.
S. T. WILKETS & CO., 336 Washington St.
THOMAS HART, 321 Washington St.
HENRY FLAACKE & SONS, 305 Duane St.
BAKER, SANDFORD & CO., 73 Dey St.
H. H. FAHRENHOLTZ & SONS, 73 Dey St.
SOUTHAMPTON & CO., 73 and 75 Front St.
FLOYD & NEWINS, 177 South St.
JAMES L. DAVIS & SON, 184 South St.
W. F. SCHEMMANN, 203 Washington St.
BESSON & VANOLINDA, 159 Chambers St.
AUGUSTUS MARSH & CO., 146 Chambers St.
SONN BROTHERS, 265 and 267 Washington St.
H. WIENHOLZ & SON, 356 Washington St.
CASTANER, SMITH & CO., 353 and 355 Washington St.
A. J. D. WEDEMEYER, 320 Greenwich St.
GLIMM, KORNER & CO., cor. Park Place and West Street.
SMITH & VANDERVEEK, 43 and 47 Park Place.
SIMPSON & SHAW, 27 Counties Slip.
O. O. HAPPERTY, 13 and 15 Front St.
CLARK, HOLLY & KETCHUM, 23 Front St.
WILLIAMS & POTTER, 229 and 231 Front St.
WONE & NEWINS, 177 South St.
JAMES L. DAVIS & SON, 184 South St.
WODURFF, SPENCER & STOUT, 324 Greenwich St.
DAVID LEW! & CO., 315 Greenwich St.
LEWIS DUGGAN & CO., 24 and 26 Front St.
MOORE, JENKINS & CO., 22, 94, and 96 West Broadway.
H. W. & F. B. THURBER & CO., West Broadway, Reade and Hudson Sts.
ROYAL BAKING POWDER.

Absolutely Pure.

The Genuine is sold only in the following sized Tin Cans, never loose or in bulk.

<table>
<thead>
<tr>
<th>Full Net Weight</th>
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<tr>
<td>Quarter pound.</td>
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<tr>
<td>Half pound.</td>
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<tr>
<td>Six ounce.</td>
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<tr>
<td>Twelve ounce.</td>
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<td>One pound.</td>
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<tr>
<td>Three pound.</td>
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<tr>
<td>Five pound.</td>
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<tr>
<td>Ten pound.</td>
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Through excellence alone has it gained so high a reputation, that it is now used by the best families throughout Europe and America. Prepared from Grape Cream Tartar, imported expressly for this peerless powder direct from the Wine district of France, it has received the indorsement and recommendation of the New York Board of Health, and of eminent physicians and scientific men everywhere. It will go farther and make better BISCUIT, ROLLS, CAKES, PUDDINGS, MUFFINS, ETC., than any other kind. Its great strength, superior quality, and perfect uniformity will manifest themselves to every intelligent housekeeper who will give it a trial.

A special advantage of the Royal Powder is that it will keep any length of time in any climate, and will not, like most other powders, become hard and lumpy by exposure to the atmosphere.

The housekeeper should bear in mind, an absolutely pure Powder like the ROYAL cannot be bought at the same price as the adulterated kinds. Sold by Grocers everywhere.