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Orange Recipes

An Orange Recipe for
Every Day in the Year

Lane. J. L.



PHILADELPHIA
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JANUARY.



1.—New Year's Pudding.

Steep ½ box of gelatine in ½ cupful of water until soft. Scald 1 cupful of milk, add ¾ cupful of sugar and the gelatine and stir until dissolved. Strain, add 1 cupful of sweet cream and set aside until cold. When it begins to thicken add 1 cupful of sherry and the juice of 1 sweet orange. Pour a little into a mould and turn the mould until there is a thin coating of the cream on the bottom and sides; fill the mould lightly with layers of crystallized fruits; cut fine bits of lady-fingers and macaroons which have been steeped in orange juice. Pour in the cream, which should be very thick, set on ice until firm, then unmould and serve with whipped cream flavored with grated orange peel.



2.—Scalloped Turkey.

Cut the dark meat from 1 cold turkey in





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cubes and marinate for one hour with sour orange juice. Line the bottom and sides of a baking dish with turkey stuffing, fill with the meat, add 1 cupful of hot gravy, with the juice, and 1 teaspoonful of grated orange rind; cover with stuffing, adding water or stock if not moist enough, and bake one-half hour.

3.—Sour Orange Preserves.



Grate the yellow skin from sour oranges; cut them in two and remove all seeds; weigh the oranges and put them in a brine made with 12 ounces of salt to each gallon of water. Steep in this brine for twenty-four hours, then in fresh water for the same time, then in alum water, then again in fresh water. Now boil the oranges in fresh water until a straw will pierce them and drain on a sieve. Make a syrup, using 1 pound of sugar to 1 pound of oranges, as first weighed, and 1 pint of water to each pound of sugar; boil the syrup until it is thick, put in the oranges and boil until they are clear. Put each orange in a separate glass and cover when cold.





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4.—Orange and Apple Pudding.



Cream 6 ounces of butter with 6 ounces of sugar, add 8 beaten eggs, the juice and half the grated rind of 1 orange and 1 large apple peeled and grated. Bake with a rim and cross-bars of puff-paste.

5.—Sheraton Cake.



Cream 1 cupful of sugar and ½ cupful of butter, add the yolks of 4 eggs and the white of 1 and beat well; add ¾ cupful of orange juice and 2 cupfuls of flour sifted with 2 teaspoonfuls of baking-powder. Bake in two layers and when done spread with 1 cupful of orange marmalade into which has been beaten the whites of two eggs. If preferred use this only for the filling and ice the top.

6.—Caramel Salad.



Boil 1 cupful of English walnuts for ten minutes in salted water, adding bits of bay-leaf and mace; drain and cool the nuts and mix with an equal quantity of diced orange pulp. Add French dressing and serve very cold on lettuce leaves.



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7.—Jellied Prunes.



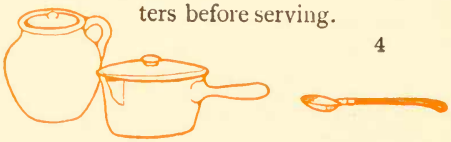
Soak 1 pound prunes over night and cook in a double boiler, without sugar, until tender. Drain off the water and when cool enough to handle cut each prune into pieces, put the water and the pits over the fire and boil until reduced to one cupful. Add ⅔ cupful of sugar, stir until thoroughly dissolved and strain. Return the syrup to the fire and add ½ box of gelatine which has been soaked in ½ cupful of water. When this is cool add 1 cupful of strained orange juice and the cut prunes, pour into a wet mould and serve cold with whipped cream.



8.—Orange Fritters.

Peel 2 oranges and separate the sections carefully without breaking the thin inner skin; dip each section in a batter made by mixing 1 cupful of flour in which 1 level teaspoonful of baking-powder has been sifted, with 1 cupful of milk, 2 beaten eggs and a pinch of salt. Fry in hot lard to a light brown and sift powdered sugar over the fritters before serving.





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9.—Orange Parfait.



Whip 1 quart of cream to a stiff froth, add 1 cupful of sugar dissolved in 1 cupful of strained orange juice. Fill a water-tight mould, cover with a sheet of writing-paper which has been dipped in melted paraffine, put on the cover and pack in ice and salt for two hours.

10.—Minced Orange Pie.

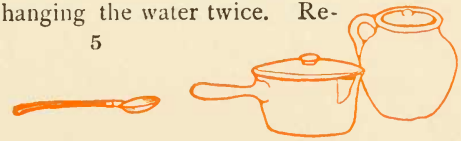


Chop 1 unpeeled orange very fine, add 1 cupful of sugar, 1 cupful of water, 2 tablespoonfuls of melted butter, 2 tablespoonfuls of flour, the yolks of 3 eggs and the whites of 2 and 1 level teaspoonful of tartaric acid. Mix thoroughly and bake in an open shell. When done cover with a meringue and put back in the oven to brown slightly.

11.—Orange Jam.



Steep 6 oranges in water for four days, changing the water twice daily. At the end of this time rub each orange with a rough cloth and tie each one up in a separate square of cheese-cloth and boil them four hours in a large kettle changing the water twice. Re-



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move from the water and when cool peel off the rinds and pound them in a mortar with 2 pounds of sugar to 1 of orange; add the pulp gradually, and when all is well beaten together put in small glasses.



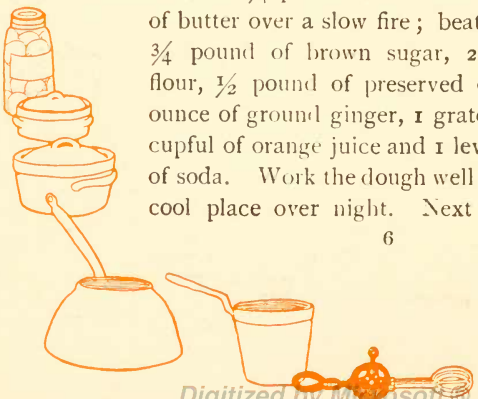
12.—Orange Sponge.

Steep 1 box of gelatine for one hour in 1 cupful of cold water, then dissolve in 1 cupful of boiling water. When cool, add the juice of 6 oranges and 1 lemon and 1 cupful of sugar; strain and let cool. When it begins to stiffen, add the whites of 3 eggs beaten with 3 tablespoonfuls of sugar, stir until it will not separate then pour into a mould to harden. Serve with boiled custard.



13.—Orange Gingerbread.

Heat 1¾ pounds of molasses and ¾ pound of butter over a slow fire; beat well and add ¾ pound of brown sugar, 2¼ pounds of flour, ½ pound of preserved orange peel, 1 ounce of ground ginger, 1 grated nutmeg, ½ cupful of orange juice and 1 level teaspoonful of soda. Work the dough well and leave in a cool place over night. Next day turn out



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on a well-floured board and roll very thin, cut in small squares, lay these one inch apart on waxed tins and brush over with the beaten yolk of 1 egg mixed with ½ cupful of milk. Bake in a moderate oven, and when done brush again with the egg and milk.



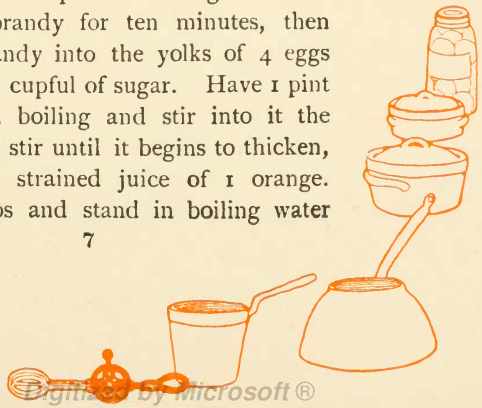
14.—Fosgate Salad.

Arrange crisp lettuce leaves on plates, place on each plate the diced pulp of 1 orange, and on top put thin slices of onion which were steeped for two minutes in boiling water and then crisped in cold water and dried with a napkin. Over this spread a thick layer of mayonnaise to which sweet cream has been added.



15.—Bondeau Custard.

Steep the grated peel of 1 orange in 1 teaspoonful of brandy for ten minutes, then strain the brandy into the yolks of 4 eggs beaten with ½ cupful of sugar. Have 1 pint of thin cream boiling and stir into it the beaten yolks; stir until it begins to thicken, then add the strained juice of 1 orange. Pour into cups and stand in boiling water



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until set. Serve from the cups, or unmould and garnish with strips of candied peel.



16.—Orange Wine With Raisins.

Chop fine 30 pounds of raisins, add the thin parings of 10 oranges and cover with 5 gallons of hot water; stir well and let it stand for five days, stirring once or twice a day. The fifth day strain through a hair-sieve into a cask; add a syrup made with the juice of 20 oranges and 1 pound of sugar, also the thin parings of 10 more oranges. Stir well, and the next day fasten up the cask. Bottle in two months.



17.—Marmalade Without Water.

Boil orange peels until tender in three changes of water; drain and pound in a mortar, adding the juice and pulp. When smooth, add double the weight of the pulp in sugar; boil slowly for half an hour and then put in small glasses.



18.—Baked Oranges for Colds.

Bake 1 unpeeled, sour orange in a moderate oven twenty minutes. When done open



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at one end and remove the pulp; sweeten it with sugar or molasses and take for hoarseness or cold on the lungs.



19.—Volusia Cake.

Beat 1 cupful of butter to a cream with 2 cupfuls of sugar; add 7 eggs, one at a time, beating well after each addition; add the juice and the grated peel of ½ an orange and 3 cupfuls of flour in which 1 teaspoonful of baking-powder has been sifted. Bake in a loaf in a moderate oven for forty minutes.



20.—Tongue Braised in Orange Sauce.

Boil a fresh beef tongue one and a half hours and remove the skin. Line the bottom of a braising pan with bacon, add 1 sour orange sliced without peeling and 1 cupful each of sliced turnips, onions and carrots; put in the tongue, add the liquor in which it was first boiled and water enough to cover, 1 teaspoonful of salt and ½ teaspoonful of whole black peppers. Cook in oven or by very slow heat for three hours longer; strain the liquor, thicken with corn-starch and add to the sauce ¼ cupful of fresh orange dice.





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21.—Orange-peel Paste.

Pare the yellow rind as thinly as possible from 12 oranges, boil until very tender in water to cover; drain thoroughly and pound in a mortar, adding powdered sugar a little at a time until the paste will not take more without crumbling. Roll out one-fourth inch thick, cut out small round or fancy wafers and dry in a very slow oven.



22.—Lady Pudding.

To ¼ pound of lady-finger crumbs add 2 ounces of sugar, the grated rind of 2 oranges and the juice of 3; beat the yolks of 3 eggs and the white of 1 and add to the first mixture; when well mixed add ½ cupful of thin cream and bake with or without a lining of puff-paste.



23.—Parsons Ice Cream.

Beat the yolks of 8 eggs, add 12 ounces of powdered sugar, 3 cupfuls of rich, sweet cream, the juice of 6 oranges and the grated peel of 2. Stir in a double boiler until it begins to thicken, then strain, cool and freeze.



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24.—Winter Salad.

Dice the pulp of 4 juicy, sweet oranges; blanch and dry 1 cupful of English walnut meats, mix with the oranges and let stand one hour. Serve on lettuce leaves with the following: BUTTER SALAD DRESSING: Beat 1 egg and stir it into 2 tablespoonfuls of butter which has been softened but not melted; add 3 tablespoonfuls of orange juice and a little grated rind, 1 tablespoonful of sugar, ½ cupful of sweet cream and, if procurable, 1 tablespoonful of young orange leaves minced very fine.



25.—Nut Loaf With Orange Sauce.

Grind 1 cupful of English walnuts and 2 cupfuls of bread crumbs, melt ⅓ cupful of butter in ½ cupful of hot water, pour over 1 beaten egg and mix with the nuts and crumbs. Form into a loaf and bake on a buttered pan for thirty minutes, basting with 1 tablespoonful of butter melted in ½ cupful of hot water. Serve hot with the following sauce: Melt 1 tablespoonful of butter, add 1 tablespoonful of flour, 2 tablespoonfuls of ground nuts, the diced pulp and ½ the grated rind of 1 orange





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and 1 cupful of water or stock. Boil until well mixed and do not strain.



26.—Orange Tea.

Slice 1 well-flavored, thin-skinned orange into the thinnest possible slices, discarding all seeds. Cover with 1 quart of hot tea, sweeten to taste and serve hot or cold.

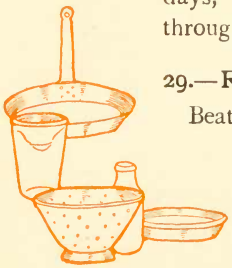
27.—Orange Torys.

Grate all of 1 thin-skinned orange, rejecting the seeds; seed and chop 1 cupful of raisins, add ½ cupful of sugar, 1 beaten egg and 1 cupful of cracker crumbs. Roll puff-paste very thin, spread with the above mixture, cover with paste, cut in strips and bake in a quick oven.



28.—Maraschino.

Dissolve 3 pounds of rock candy in 1 gallon of gin; add the rinds of 12 oranges and the thin parings of 5 lemons; steep for four days, stirring daily. The fifth day filter through paper and bottle.



29.—Rice Fritters With Orange Sauce.

Beat 2 eggs and add 2 cupfuls of hot boiled



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rice; add ½ teaspoonful of salt, 1 tablespoonful of flour, and enough cold milk to make a drop batter. Fry in small spoonfuls in hot fat; drain and serve with the following sauce. Beat the yolks of 3 eggs with ½ cupful of sugar, pour over it 1½ cupfuls of boiling orange juice and the grated peel of ½ orange; stir until foamy and serve at once.



30.—Hot Orange Tapioca.

Heat 1 pint of strained orange juice, stir in ¼ cupful of granulated tapioca and ½ cupful of sugar; cook until clear, then add the juice of ½ lemon and fold in the beaten whites of 2 eggs. Serve with hot custard.



31.—Orange Foam Sauce.

Cream ½ cupful of butter with ¾ cupful of sugar, add 1 egg and beat well, then add the juice and the grated rind of ½ an orange and beat again. Put this in the dish it is to be served from and just before using, add ½ cupful of boiling water and stir briskly. Use with Cottage Pudding.





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FEBRUARY.



1.—Gold Bar Cake.

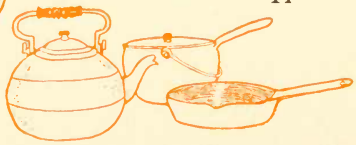
Bake a brick-shaped sponge cake, when cold remove the center leaving the bottom and sides 1 inch thick. Make icing by beating the white of 1 egg with 1 tablespoonful of orange juice, 1 teaspoonful of grated orange rind and confectioner's sugar to make very stiff. Spread this on the outside of the cake and allow it to harden. Just before serving fill with the following cream. Beat the yolks of 6 eggs and the whites of 3 with ¾ cupful of sugar; add ¾ cupful of white wine, the juice of 1 lemon, the juice of 2 oranges and the grated rind, 1½ cupfuls of water in which 2 level teaspoonfuls of corn-starch have been mixed. Cook in a double boiler until thick, add the beaten whites of 3 eggs, mix thoroughly and allow it to become very cold.





2.—Marmalade Dumplings.

Sift 1 quart of flour with 3 teaspoonfuls of



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baking-powder and 1 level teaspoonful of salt; add thick, sweet cream to roll out. Roll into a sheet one-quarter inch thick, cut into diamond-shaped pieces and in the center of each place 1 teaspoonful of orange marmalade; moisten the edges with cold water, turn two opposite points together, press the edges firmly and bake forty-five minutes.



3.—Preserved Orange Peel.

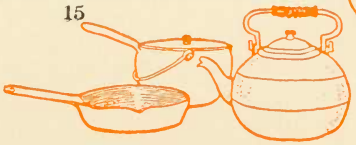
Peel thin-skinned, well-flavored oranges and cut the peel into straws; boil these until tender, changing the water twice; drain and add the strained juice of the oranges in which has been dissolved sugar in the proportion of 1 cupful of sugar to 1 pint of juice. Bring to a boil and cook twenty minutes longer. Put in small glasses.



4.—Orange Snow Pudding.

Soak ½ box of gelatine in ½ cupful of cold water until soft, then pour over it 1 pint of boiling water. Add 1 cupful of sugar and 1½ cupfuls of strained orange juice, strain and set away to cool. When it begins to stiffen, add the whites of 6 eggs and beat all





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together until stiff and white. Pour into moulds and set on ice; serve with custard.



5.—Orange Cordial.

Steep the peel of 8 oranges in 1 gallon of brandy for one week; then boil 8 pounds of sugar with 2½ quarts of water for twenty minutes, cool the syrup and strain the brandy into it, mix thoroughly and bottle. Use for flavoring or as a liqueur.



6.—Wentworth Salad.

The diced pulp of 6 oranges, 6 sour apples, peeled and cut in dice, ½ pound blanched almonds cut fine, 2 slices of candied pineapple cut in small pieces. Serve on lettuce leaves; garnish with candied cherries and add mayonnaise when serving.

7.—Hamburg Steak With Orange Sauce.



Add a little grated orange peel to Hamburg steak when forming it into cakes and when done serve with the following sauce: Melt 1 tablespoonful of butter, add 1 tablespoonful of flour, 1 cupful of water or stock, salt and pepper to taste and 1 peeled orange cut in



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very thin slices. Boil only a moment after the orange is added and serve in a separate dish.



8.—Orange Butter.

Cream 2 cupfuls of sugar with ½ cupful of butter; add 2 tablespoonfuls of corn-starch, 3 beaten eggs, the juice of 2 oranges and the grated rind of 1, and 3 cupfuls of water. Cook in a double boiler, stirring constantly until thick and smooth. Use to fill tarts or serve in custard cups with lady-fingers.



9.—California Orange Pudding.

Cut 6 oranges in halves, press out the juice, remove the pulp from the peels and lay the latter in water for twenty-four hours, changing the water three times. After this boil the peels until tender, changing the water three times. To the fourth water add 1 pound of sugar and the orange juice, boil until the syrup is thick and when the peels are cold chop them very fine, add 1 cupful of macaroon crumbs, ¼ cupful of orange-flower water, 1 pint of sweet cream mixed with the beaten





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yolks of 7 eggs and the whites of 2; add sugar to taste and steam in an open pan in the oven or bake between crusts of puff-paste.

10.—Orange Peel Buns.

Cream ½ cupful of butter with 1½ cupfuls of sugar, add 2 beaten eggs, 1 cupful of sweet milk, 3 cupfuls of flour sifted with 1 heaping teaspoonful of baking-powder and ½ cupful of candied orange peel cut into bits. Pour into buttered muffin pans, sift a little sugar on top and bake in a quick oven. Serve hot with afternoon tea.



11.—Orange Soup.

Cook 1 tablespoonful of sago in 1 cupful of water in a double boiler until clear; add 2 tablespoonfuls of sugar, 1 cupful of raisins which have been seeded and steamed for fifteen minutes, 1 cupful of orange juice with a little grated rind, 1 cupful of juice from cranberries and keep warm but below the boiling point for one-quarter hour. Strain, add a few bits of orange pulp and heat again if it is to be served warm. Chill on ice if it is to be served cold.





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12.—Candied Orange Peel.



Remove the peel of thin-skinned oranges in quarters and steep over night in salted water. Wash in several changes of fresh water, then boil until the peel is tender, changing the boiling water if it tastes salty. When the peel is tender drain it and cut into shreds if desired; or leave it whole. To each pound of peel use 1 pound of sugar and 1 pint of water; bring the syrup to a boil and skim; then put in the peel and simmer until the syrup is nearly all absorbed, then boil rapidly, stirring to coat the peel with the sugar. Dry in a warm oven or in the hot sun.



13.—Fish Cakes With Orange Sauce.

Heat 2 cupfuls of cold cooked fish in 1 cupful of cream sauce, add the beaten yolks of 2 eggs and remove at once from the fire; mix thoroughly and put aside to cool. When cold form into cakes, roll in beaten egg and bread crumbs and fry in hot fat. For the sauce melt 1 tablespoonful of butter, add 1 tablespoonful of flour and when it bubbles, add the juice of 1 orange with water to make 1 cupful, season with salt and paprika.





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14.—Orange Marmalade Sweethearts.

Cut puff-paste with a heart-shaped cutter, place two hearts together and bake in a hot oven. When done split and place on half the hearts 1 spoonful of orange marmalade, cover with the remaining hearts and ice the top with boiled icing.

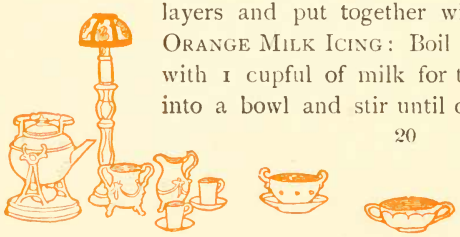
15.—Louisville Salad.



Dice the pulp of 1 orange for each person to be served and arrange on lettuce leaves; add to each portion 1 tablespoonful of coarsely chopped pecans and dressing made with 1 tablespoonful of oil to ½ tablespoonful of lemon juice and salt to taste.

16.—Orange Cake With Milk Icing.

Cream ½ cupful of butter with 1½ cupfuls of sugar, add ¾ cupful of sweet milk, the beaten yolks of 4 eggs, 2 cupfuls of flour sifted with 1 teaspoonful of baking-powder and the beaten whites of 4 eggs. Bake in layers and put together with the following ORANGE MILK ICING: Boil 2 cupfuls of sugar with 1 cupful of milk for ten minutes, pour into a bowl and stir until cool; have ½ an



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orange grated, pulp and peel together, and the juice of 1 orange; add this to the sugar and beat until cold.



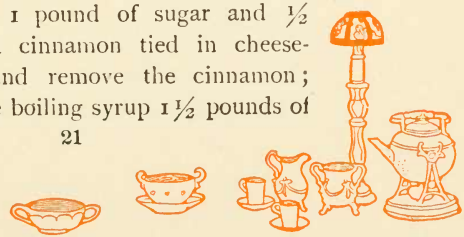
17.—Nut Pudding With Orange Sauce.

Pour 2 cupfuls of boiling milk on 1 cupful of soft bread crumbs; add ¾ cupful of sugar, 1 cupful of chopped nuts, the beaten yolks of 2 eggs and the juice and grated rind of 1 orange; when well mixed add the beaten whites of 2 eggs, and bake forty minutes. SAUCE: To 1 cupful of boiling water add 1 dessertspoonful of corn-starch wet with a little milk and boil ten minutes. Have ½ cupful of butter creamed with 2½ cupfuls of sugar; pour the boiling corn-starch over this and beat well; reheat it, add the juice and the grated rind of ½ an orange, 1 glassful of white wine, and serve.



18.—Orange Arrowroot Jelly.

Bring to a boil 3 pints of orange juice, 3 pints of water, 1 pound of sugar and ½ ounce of stick cinnamon tied in cheese-cloth. Skim and remove the cinnamon; then add to the boiling syrup 1½ pounds of



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arrowroot, stirring constantly. Boil fifteen minutes, then turn into small moulds. When cold and firm serve with whipped cream or with custard flavored with orange-flower water.



19.—Orange Loaves.

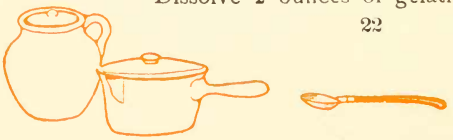
Cut round holes in the tops of oranges and remove all the pulp and as much of the white rind as possible without breaking the skin; boil the peels in water until tender, changing the water until it is not bitter; remove the peels and drain until dry. Boil 1 quart of water with 1 pound of sugar, skimming until clear; add the orange peels and boil for fifteen minutes, set aside for a day or two, then drain and fill with the following: Beat the yolks of 2 eggs, add 1 gill or more of sweet cream and 2 cupfuls of lady-finger crumbs; beat well together, add ¼ pound of butter, melted, and 4 tablepoonfuls of Angelica wine. Bake in a slow oven until done. Serve hot with wine heated and mixed with melted butter.





20.—Orange Flummery.

Dissolve 2 ounces of gelatine in 1 pint of



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water ; add the juice of 3 oranges and sweeten to taste. When the jelly begins to harden add 1 pint of sweet cream, which has been whipped very stiff, and put in a mould.



21.—Orange Compote.

Boil the grated rinds of 8 oranges for twenty minutes in 3 cupfuls of water with 1 pound of sugar, skimming carefully. Divide the oranges into sections, removing all white skin ; simmer for ten minutes in the syrup, lift out with a skimmer and arrange on a glass dish. Boil the syrup until very thick and when cold pour it over the orange sections.



22.—Orange Washington Cake.

Cream ½ cupful of butter with 2 cupfuls of sugar, add the yolks of 4 eggs, the juice of 2 oranges and the grated rind of 1, 3 cupfuls of flour, in which 1 heaping teaspoonful of baking-powder has been sifted, and the beaten whites of 4 eggs. Bake quickly in two thick layers and when done spread them with the following FILLING : Dissolve 3 tablespoonfuls of corn-starch in ½ cupful of cold





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water and stir into 1½ cupfuls of boiling water; add 1 cupful of sugar, 1 tablespoonful of butter, the juice of 3 oranges and the grated rind of 2, and the beaten yolks of 3 eggs. Cook until thick and put on the cake while warm.

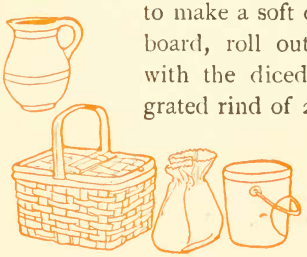
23.—Orange Syrup.



This is excellent for flavoring pudding sauces, custards or drinks. Use ripe, sweet oranges and strain the juice through a sieve. To each pint of juice take 1½ pounds of sugar, a little grated orange peel and the juice of 1 lemon. Boil for fifteen minutes, strain again if not quite clear after skimming and seal in bottles or fruit cans.

24.—Orange Roly Poly.

Sift together 1 pint of flour, 1 saltspoonful of salt, 1 tablespoonful of sugar and 1 teaspoonful of baking-powder. Rub into this 2 tablespoonfuls of butter and add sweet milk to make a soft dough. Turn on to a floured board, roll out in an oblong strip, spread with the diced pulp of 4 oranges and the grated rind of 2; sprinkle thickly with sugar



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and roll up, pinching the ends so the juice will not run out. Steam for forty minutes and serve with hard sauce.



25.—Glazed Orange Wafers.

Beat ½ cupful of butter to a cream with 1 cupful of sugar; add ½ cupful of milk, 2 beaten eggs, the grated rind of 1 orange and 1½ cupfuls of flour sifted with 1 teaspoonful of baking-powder. Drop small spoonfuls of the batter on buttered paper and bake in a quick oven. When cold dip in the following glaze and lay on waxed paper. GLAZE: Boil 1 cupful of sugar with the juice and the grated rind of 1 orange until it will harden in cold water; use while kept hot in a double boiler.



26.—Onions With Orange Sauce.

Boil 1 dozen onions in three changes of water until tender but not broken; drain them and add ½ cupful of melted butter mixed with ½ cupful of orange juice with a little grated rind, 1 teaspoonful of minced parsley and salt and pepper to taste. Serve very hot.





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27.—Apple Sherbet.



Quarter 6 tart apples without peeling or coring them; cover with water and cook until soft, then strain through a jelly bag. When the juice is cold, add the juice of 1 lemon, 1 grape fruit and 6 oranges; also 1 cupful of sugar to each quart of juice. Stir until the sugar is dissolved, strain into the freezer and freeze until thick. Especially good after roast goose or pork.

28.—Smiley Sorbet.



Boil 1 pint of sugar and 1 cupful of water to a heavy syrup; cool and add to 3 pints of strained orange juice undiluted with water. Place in freezer can and surround with ice and salt; let stand a half hour then scrape from sides of can; renew ice and salt and let stand one hour. Serve in glasses.



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MARCH.



1.—Orange Custard.

Stir the juice of 6 oranges and 1 cupful of sugar over a slow fire until dissolved, skimming well. Remove from the fire and when nearly cold add the beaten yolks of 6 eggs and 1 pint of milk which has been boiled. Stir over the fire until it thickens and serve in glasses with 1 spoonful of beaten and sweetened white of egg on each one.



2.—Orange Royals.

Beat the yolks of 12 eggs until thick; pour into a buttered tin and steam until stiff. Boil 2 cupfuls of sugar with 1 cupful of orange juice and 1 teaspoonful of grated rind until very thick; cut the steamed eggs into squares, simmer for ten minutes in the syrup, add ¼ cupful of shredded, blanched almonds and serve cold.



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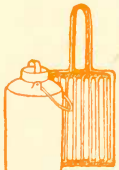
3.—Cabinet Pudding.



Cream ¼ pound of butter with 1½ pounds of sugar, add the beaten yolks of 5 eggs, ½ cupful of sweet milk, ½ pound of flour alternately with the beaten whites of 5 eggs, the juice and the grated rind of ½ an orange, ¼ pound of preserved orange peel and ½ pound of seeded raisins. Steam in a buttered mould for three hours. Serve hot with liquid sauce.

4.—Calf's Liver With Oranges.

Cut 1 pound of calf's liver in slices one-half inch thick, cover with boiling water for a minute, drain and cook brown in bacon fat. Chop 1 onion and brown in butter adding 1 peeled and chopped orange two minutes before removing from the fire; season with salt and pepper and place 1 spoonful of the sauce on each slice of liver.



5.—Orange Potato Pie.

Mix 2 cupfuls of unseasoned, mashed white potatoes with ¾ cupful of sugar creamed with 1 cupful of butter, 1 cupful of thick sweet cream, 4 beaten eggs, the juice of 1 large orange and ½ the grated rind. Bake



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in open crusts; cover with a meringue or serve with whipped cream.

6.—Rivera Salad.

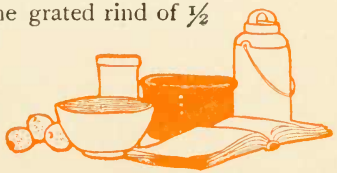


To 1 pint of water, add the juice and the grated rind of ½ a sour orange; bring to a boil and stir in 1 tablespoonful of corn-starch mixed with a little cold water and boil until thick; add ¼ cupful of sugar and a little green coloring paste, remove from the fire and when cold add an equal measure of whipped cream. Have 1 cupful of blanched and shredded almonds and 1 cupful of diced orange pulp; place a layer of the dressing in a mould that can be covered securely, add the nuts, then a layer of dressing, then the orange and finish with a layer of dressing. Bury in ice and salt for two hours and serve on lettuce leaves in slices or cubes.

7.—Orange Jumbles.



Cream 1 cupful of sugar with ½ cupful of butter, add the yolk of 1 egg and beat well; add 1 tablespoonful of sweet milk, 2 cupfuls of flour sifted with 1 teaspoonful of baking-powder, the juice and the grated rind of ½



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a small orange and the beaten white of 1 egg. Add flour if necessary to make stiff enough to roll out; cut in rings and bake in a quick oven.



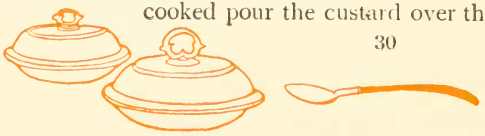
8.—Orange Rice Custard.

Boil ½ cupful of rice in 1 pint of water until dry; stir in ½ cupful of butter, the juice and the grated rind of ½ an orange and 5 eggs which have been beaten and mixed with 1 pint of milk. Bake until the custard is firm and serve hot or cold.

9.—Baked Orange Soufflé Pudding.



Beat ¼ cupful of butter to a cream with ¼ cupful of powdered sugar; add the beaten yolks of 2 eggs, ½ cupful of flour sifted with ½ level teaspoonful of baking-powder, and the beaten whites of 2 eggs. Bake in a shallow pan. Mix 4 level tablespoonfuls of corn-starch with 1 cupful of sugar and a little salt; add 1 cupful of orange juice and the juice of 1 lemon; set this over the fire until it begins to boil, then cook for ten minutes; add 1 egg beaten light and when the egg is cooked pour the custard over the baked cake.



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When slightly cool cover with a meringue and brown in a slow oven.

10.—Orange Whips.



Whip to a stiff froth 1 pint of cream and ½ cupful of powdered sugar; add the grated rind of ½ an orange and enough juice to flavor. Serve very cold in custard glasses.

11.—Orange Croutons.

Cut rounds of puff-paste the size of a dollar, bake and spread with ORANGE CURD: Melt ¼ cupful of butter with ¼ cupful of sugar; add the juice and grated rind of 1 orange and 2 ounces of candied peel cut very fine; heat, add the beaten yolks of 3 eggs and stir until thick. After spreading cover with the remaining rounds and ice the tops. Do not prepare more than one hour before using.—Miss Janet M. Hill.



12.—Brain Cutlets With Orange Butter Sauce.

Wash 1 pair of brains, steep in cold water to blanch and parboil for fifteen minutes; drain, cut in pieces, dip in flour, egg and



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bread crumbs and fry in hot fat. Serve with Orange Butter Sauce. (See December 18.)



13.—Orange and Bread Omelette.

Grate 1 tablespoonful of stale bread or cake and steep in orange juice. Beat 4 eggs, add nutmeg, sugar to taste and 1 salt-spoonful of grated orange rind; have the omelette pan ready with hot butter, add the crumbs to the eggs and pour quickly into the pan; cook until set, fold and garnish with sliced oranges or with marmalade.



14.—Lamb Chops With Orange Sauce.

Brown the chops in a hot oven; then cover with water and orange juice in equal parts and simmer until done; thicken the gravy with flour, salt and pepper to taste, and serve garnished with slices of orange that have been sprinkled with minced parsley. Be sure to cook in a granite or porcelain-lined pan.



15.—Green Pease With Orange Sauce.

Slice 1 orange without peeling but reject the ends and the seeds; place in a sauce-



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pan with green pease, add water to barely cover and 1 tablespoonful of butter to each cupful of pease, boil until the pease are tender, adding water if necessary to prevent burning but no more. When the pease are tender remove the orange slices, thicken with a little flour and serve hot.



16.—Orange and Banana Compote.

Boil 1 cupful of orange juice with the juice of ½ lemon and 1 cupful of sugar for five minutes. Cool the syrup and dip in it one-inch slices of banana; arrange these in pyramid form, pour the syrup over them and sprinkle liberally with chopped pistachio nuts and candied cherries.



17.—Orange Charlotte With Lady-Fingers.

Pour ½ cupful of boiling water over the grated rind of 1 orange, cover and steep for fifteen minutes. Soak ¼ box of gelatine in ¼ cupful of cold water; add 1 cupful of sugar to the water in which the orange rind is steeping, and heat to the boiling point; pour this over the gelatine, stir well, strain





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and set aside to cool. When cold, add the strained juice of 2 oranges. When it begins to thicken stir in 1 cupful of thick cream whipped to a stiff froth. Have a mould lined with lady-fingers and when the Charlotte is almost stiff pour it into this mould.

18.—Orange Corn-starch Pie.



Mix 3 tablespoonfuls of corn-starch, 1 saltspoonful of salt and 1½ cupfuls of sugar; add 1 cupful of boiling water and cook five minutes. Add the juice of 2 oranges and the grated rind of 1; cool slightly and add the beaten yolks of 4 eggs, then the beaten whites. Bake about twenty minutes in an open shell.

19.—Orange and Raisin Jam.



Slice 6 oranges without peeling but rejecting the end slices and seeds; cover with water and let stand all night. Boil one hour; add an equal measure of seeded raisins and cook one hour longer; add 4 cupfuls of sugar; cook twenty minutes, stirring constantly. Put in small glasses.—Mrs. Belding.



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20.—Orange Biscuits.



Cream ½ pound of butter with ½ pound of sugar; add the grated rind of 3 oranges, the beaten yolks of 8 eggs, ¼ pound of flour, 1 cupful of finely shredded candied orange peel and the beaten whites of 8 eggs. Fill buttered moulds and bake in a slow oven.

21.—Prepared Orange Juice.



Put ½ cupful of grated orange peel in a wide-mouthed bottle; add ½ pint of brandy and set the bottle in a warm place for three days, shaking it up frequently. At the end of this time squeeze the brandy from the peel and add to it 1 quart of orange juice which has been strained through flannel; bottle and cork tightly. This will keep for years.

22.—Juliet Pudding.



Butter small, thin slices of bread, spread with orange marmalade and lay loosely in a pudding dish to half its height. Pour over the bread 1 quart of boiled custard and cover with a meringue; brown the meringue and serve cold.



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23.—Frozen Maraschino Punch.



Boil 1 quart of water and 1 pint of sugar twenty minutes; cool and add 1 pint of strained orange juice and the juice of 2 lemons. Freeze until thick then add a meringue made by beating the white of 1 egg and stirring into it ½ cupful of sugar boiled to a thread with ¼ cupful of water. Flavor with 1½ cupfuls of Maraschino and turn the freezer until well mixed; pack in ice and salt for two hours.



24.—Orange Snowballs.

Line buttered cups with cold boiled rice; fill the centers with diced orange pulp, sweeten to taste, cover with rice and steam for one hour. Serve hot with sauce, or cold with whipped cream.



25.—Orange and Peanut Sandwiches.

Dilute peanut butter with orange juice until it is as thick as mayonnaise; add a little grated orange rind, salt to taste or sugar if preferred. Use to spread white bread or crackers.



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26.—Carrots With Orange Sauce.

Cover 2 cupfuls of diced carrots with boiling water, after five minutes drain and cook in salted water until done; drain and add to the following sauce: Melt 3 tablespoonfuls of butter with 3 tablespoonfuls of flour, add 1½ cupfuls of orange juice, salt and pepper to taste and the beaten yolks of 2 eggs. Do not boil after the eggs are added.



27.—Orange Fool.

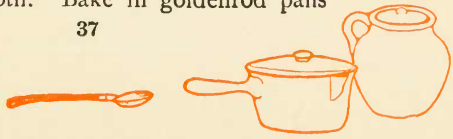
Mix the juice of 3 oranges, 3 beaten eggs, 1 pint of sweet cream, a little nutmeg and cinnamon and sugar to taste. Set the whole in a double boiler and stir until thick; when cold serve in custard cups.



28.—Goldenrod Cake.

Cream 1 pound of butter with 1¼ pounds of sugar, add the yolks of 10 eggs and the whites of 3; beat until smooth and light and add the juice and grated rind of 1 large orange, 1 pint of milk, 2 pounds of flour sifted with 1½ ounces of baking-powder and stir until smooth. Bake in goldenrod pans





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and when cold ice with the following ICING: Grate the rind of 1 small orange, add the yolk of 1 egg and stir in confectioner's sugar until stiff; add 2 tablespoonfuls of boiling water, the juice of 1 small orange and ½ lemon and sugar to make as thick as fondant. Color a delicate orange, ice the tops and sides of the cakes and leave them in a warm place to dry.



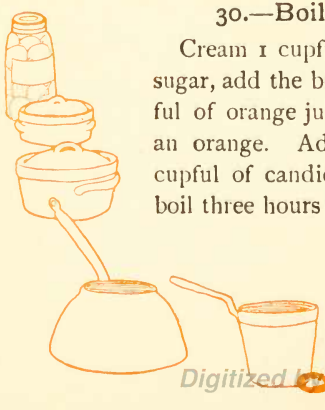
29.—Scalloped Chicken.

Cut the dark meat from a cold chicken into cubes and marinate for one hour with sour orange juice. Line the bottom and sides of a baking dish with filling, adding water or stock if not moist enough, and bake for half an hour.



30.—Boiled Orange Pudding.

Cream 1 cupful of butter with 3 cupfuls of sugar, add the beaten yolks of 6 eggs, ½ cupful of orange juice and the grated rind of ½ an orange. Add 2 cupfuls of flour and 1 cupful of candied orange peel cut very fine; boil three hours and serve with hard sauce.



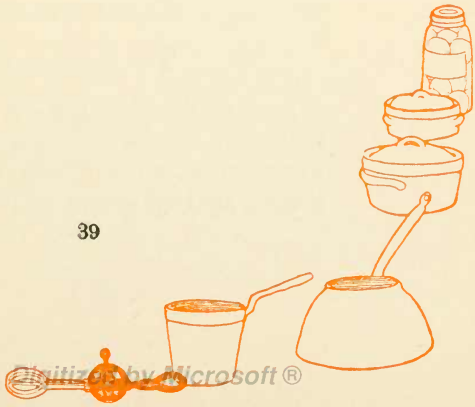
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31.—Pineapple Mousse With Orange Jelly.

Decorate the bottom of a mould with candied cherries, cover with liquid orange jelly and set aside to become firm. Place a bowl of ice on the jelly and fill up the sides of the mould with liquid jelly; when this is hard remove the bowl and in the space which is left put 1 pint of cream beaten stiff with 1 cupful of sugar and flavored with 1 cupful of pineapple juice which has been scalded and cooled.







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APRIL.

1.—Blue Ribbon Salad.

Marinate 1 cupful of nut meats with French dressing; just before serving add the diced pulp of 6 oranges and arrange on lettuce leaves. Place 1 teaspoonful of mayonnaise on each plate.



2.—Preserved Orange Flowers.

Cut ¼ pound of orange flower petals in shreds. Boil 2 pounds of sugar and 1 cupful of water to a soft ball, remove from the fire and when it begins to cool put in the shredded petals and stir until the sugar creams, then drop in spoonfuls on waxed paper.

3.—Stewed Kidneys With Oranges.



Remove the skin from 3 veal kidneys, split them lengthwise in halves, take out the white nerve and cut each half into small slices. Melt 3 ounces of butter, brown 1



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small chopped onion, then add the sliced kidneys and stir until they are brown; sprinkle with flour, add salt and pepper and stir well. Thicken 1 cupful of stock and 1 cupful of orange juice with roux, add 1 level teaspoonful of grated orange peel and put with the kidneys; cook together for two minutes, add a little chopped parsley and serve on toast.



4.—Orange Cream Cake Filling.

Mix 2 tablespoonfuls of flour with 2 tablespoonfuls of cold milk; add this to ½ pint of milk that has just reached the boiling point and stir over the fire until thick and smooth; add the beaten yolks of 2 eggs and ½ cupful of sugar; take from the fire and add the grated rind and the juice of ½ an orange. Cool and put between layers of cake.



5.—Orange Cracker Pudding.

Pour 2 cupfuls of hot milk over 1 cupful of rolled cracker crumbs; cream 2 tablespoonfuls of butter with 1 cupful of sugar, add the juice and grated rind of 1 orange, the beaten yolks of 6 eggs and the whites of 6 eggs beaten with a pinch of salt; mix with





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the milk and crackers and turn into a pudding dish which has a layer of orange marmalade on the bottom. Bake twenty minutes and serve cold with Cold Orange Cream Sauce.



6.—Cold Orange Cream Sauce.

Steep the grated rind of 1 orange for one hour in 2 tablespoonfuls of cold water; add the juice of 1 orange and 2 tablespoonfuls of sugar, and strain. Boil the juice for two minutes; when cold stir in 1 cupful of sweet cream and 1 tablespoonful of rum; serve cold with cold puddings.

7.—Kentucky Orange Pie.

Boil the thinly cut rinds of 3 oranges until tender, then pound them into a mortar with 1½ cupfuls of sugar. Blanch ½ pound of almonds and pound very fine, adding rose-water to prevent separating. Beat 10 whole eggs and the yolks of 6 more until very light, add the whites of 6 eggs beaten stiff and stir all into 1 pound of creamed butter; add the almonds and orange peel and bake in open shells of puff-paste.





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8.—California Orange Ice.

Boil 1½ pounds of sugar in 3 pints of water for a half hour; when cold add the juice of 18 oranges and 2 lemons, strain and freeze.



9.—Orange Brandy Shrub.

Pare very thin 3 dozen oranges and 6 lemons; strain the juice and to each quart add 1½ pounds of sugar and 1 gallon of brandy. Put in a cask with the orange parings and bottle when clear.

10.—Rice and Marmalade Cream.

Boil 1 cupful of rice slowly for a half hour in 1 quart of salted water and milk, stirring frequently; put aside until very cold. Sweeten 1 pint of cream, flavor with vanilla, whip to a stiff froth and add gradually to the cold rice. Line the bottom and sides of a mould with orange marmalade, fill the center with the rice mixture, cover carefully and pack in ice and salt for two hours. Serve with whipped cream which has orange marmalade folded into it.





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11.—Tangerine Jelly.

To the strained juice of 3 oranges and 2 lemons, add enough tangerine juice to have 1 pint altogether; add 1 pint of water and ¼ pound of sugar and boil until it nearly candies. Have ½ box of gelatine dissolved in 3 cupfuls of boiling water, steep in this the grated rind of 2 oranges, 2 tangerines and 2 lemons; add the orange syrup and strain into moulds to cool.

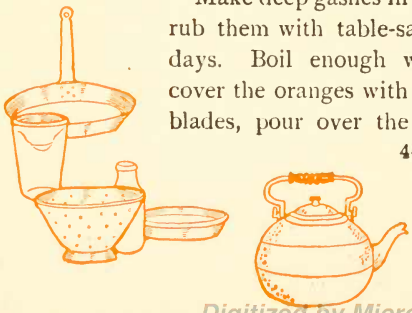


12.—Waikiki Shortcake.

Rub 4 bananas through a sieve, add the pulp and grated rind of 1 orange and 1 cupful of powdered sugar; mix well and stir in ½ cupful of thick cream beaten stiff. Spread between two layers of sponge cake and serve with sweetened orange juice.

13.—Orange Pickles.

Make deep gashes in 24 small, sour oranges, rub them with table-salt and let stand three days. Boil enough white-wine vinegar to cover the oranges with 1 teaspoonful of mace blades, pour over the oranges and add ½



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cupful of coriander seeds. For three successive days pour off the vinegar, bring to a boil and pour over the oranges again; then seal and let stand for three months.



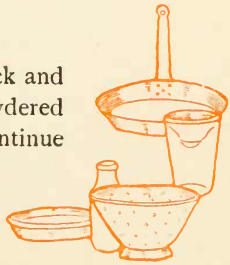
14.—Peanut Timbales With Orange Sauce.

Grate the rind of ½ an orange and steep in ¼ cupful of orange juice; chop or grind 1 cupful of shelled, roasted peanuts, add ¼ cupful of bread crumbs, 2 beaten eggs, ½ teaspoonful of salt, 1½ cupfuls of thin cream and the orange juice squeezed through cheesecloth. Turn into buttered timbale moulds and serve with ORANGE SAUCE: Melt 1 tablespoonful of butter, add 1 tablespoonful of flour and ½ cupful of milk; stir until smooth, then add ½ cupful of strained orange juice, 1 level teaspoonful of grated orange rind and salt or sugar to taste.



15.—Fruit Salad Dressing.

Beat the yolks of 4 eggs until thick and light; add gradually 1 cupful of powdered sugar and ½ teaspoonful of salt and continue





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beating until the sugar is dissolved. Add the strained juice of 2 sour oranges and pour over the salad.



16.—Ormond Cake.

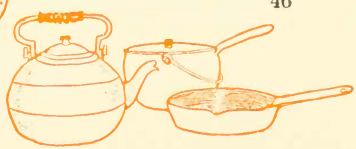
Beat the yolks of 5 eggs with 2 cupfuls of sugar; add ½ cupful of water, the juice of 2 oranges, the grated rind of 1 orange, 2 cupfuls of flour sifted with 2 teaspoonfuls of baking-powder, and the beaten whites of 4 eggs. Bake in layers and spread with the following filling: Melt ½ cupful of butter with 1 cupful of sugar; add the juice of 2 oranges and the grated rind of 1 orange, the yolks of 3 eggs and the beaten white of 1; cook to a thick cream. Cover the top and sides of the cake with icing made with the whites of 2 eggs beaten with powdered sugar until thick, and flavor with orange juice and a little grated rind.



17.—Republic Cream.

Dissolve 1 pound of sugar in 1 cupful of water and the juice of 4 oranges; beat the strained whites of 7 eggs and the yolk of 1 egg to a stiff froth; add to the syrup and





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cook over hot water until thick, stirring constantly. Serve cold in custard cups.



18.—Figueroa Tarts.

Steep 2 cupfuls of seeded and chopped raisins and ½ pound of chopped candied orange peel all night in 1 cupful of orange juice. Add 1 cupful of sugar, cook ten minutes and put in patty tins which are lined with puff-paste; cover with puff-paste and bake in a hot oven.



19.—Easter Eggs.

Cut orange peel in long strips; boil these until tender in four changes of water, then drain and boil in syrup, stirring until they candy. When cool enough to handle weave the straws into a nest; in this nest place egg-shaped forms of blanc-mange and serve with boiled custard.



20.—Orange Ice With Meringue.

Grate the rind of 4 oranges and steep it ten minutes in 2½ cupfuls of cold water; strain, add 1 pound of sugar and 1 pint of orange juice, pour into a freezer and when



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half frozen add the whites of 4 eggs beaten stiff; give the freezer a few turns to mix and pack for one hour.



21.—Lentil Croquettes With Orange Sauce.

Soak over night 1 cupful of lentils and ½ cupful of red beans. Drain, add 1 pint of water, ½ an onion, 1 stalk of celery, 1 carrot and 2 sprays of parsley. Cook three hours, remove seasoning and put through a meat chopper. Add 1 cupful of bread crumbs, 1 beaten egg, the juice of 1 sour orange and salt and pepper to taste. Cream 2 tablespoonfuls of butter with 2 tablespoonfuls of flour, add ⅔ cupful of cream, bring to a boil and add to the lentils. Cool, shape, crumb, egg and fry. SAUCE: Melt ¼ cupful of butter, add 1 cupful of milk or stock and boil up well. Dilute with orange juice, about ½ cupful, and add salt and pepper to taste.



22.—Montecito Oranges.

Fill orange peels which have been preserved whole with the following: Roll 1 pound of stale sponge cake, add 1 cupful of seeded





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raisins, 4 ounces of softened butter, the beaten yolks of 4 eggs, orange-flower water to moisten, and sugar to taste. Bake in a very slow oven until firm and serve hot with sweetened orange juice and melted butter, or cold with whipped cream flavored with orange-flower water.



23.—Hot Orange Soufflé.

Beat the yolks of 3 eggs with 1 tablespoonful of sugar, place in a double boiler with the juice and pulp of 2 oranges and 1 tablespoonful of butter; stir until smooth and thick, add the whites of 2 eggs beaten with 2 tablespoonfuls of sugar, and remove from the fire. Cover with a meringue of the white of 1 egg beaten with 1 tablespoonful of sugar and serve hot.



24.—Orange and Lemon Marmalade.

Slice 4 unpeeled oranges very thin, peel 5 lemons and slice thin, rejecting all seeds; cover the fruit with cold water and let stand twenty-four hours. Boil until the orange peel is tender and let stand another twenty-four hours. Measure, bring to a boil and





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add an equal measure of sugar; boil about one-half hour, or until it jellies.



25.—Tutti-Frutti Jelly.

Soak ½ box of gelatine in ½ cupful of cold water, dissolve in 1 pint of boiling water, add 1½ cupfuls of sugar and the juice of 3 sour oranges and strain. When it begins to stiffen put a layer of jelly to a mould; when hard, add a layer of sliced bananas which have been steeping in orange juice, and another layer of semi-liquid jelly. When this is hard add a layer of orange pulp cut in dice and cover this with jelly. When hard add a layer of grated cocoanut and finish with jelly.



26.—Golden Cream.

Dissolve 1 ounce of granulated gelatine in 1 cupful of hot water; add the juice of 3 oranges, the grated rind of 1, the juice of 1 lemon, the beaten yolks of 2 eggs and 1 cupful of sugar. Strain into a double boiler and stir until thick, then turn into a large mould or several small ones. Serve with a sauce made by stirring into 1 cupful of thin orange marmalade the beaten whites of 2 eggs.





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27.—Orange Honey.



Cream ¼ pound of butter with ¼ pound of sugar, add 1 beaten egg and stir over hot water; add gradually the grated rind of 1 orange and ½ cupful of strained orange juice; stir constantly until very thick. Use for filling tart shells, or put between layers of cake.

28.—Orangeade.



Peel 3 oranges in very thin slices and boil the peel with ¾ pound of sugar in 1 pint of water. Squeeze the juice from 15 oranges and strain with 3 pints of cold water; add the strained syrup and keep on ice for at least one hour before serving. Do not add ice to it directly.

29.—Orange Granite.



Melt 1½ cupfuls of sugar in 1 pint of water, add the grated rind of 3 oranges and boil for twenty minutes. When cold add 1 pint of orange juice and the juice of 2 lemons; strain into a freezer and pack in ice and salt. Stir occasionally and just before serving add small pieces of orange which have been sweetened and chilled on ice.



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30.—Orange and Lemon Pie.



Mix 1 ½ cupfuls of sugar with ½ cupful of sifted flour; add 1 cupful of orange juice, the grated rind of 1 orange and 2 beaten eggs; beat until the sugar is dissolved and put ½ the amount in a lined pie tin. Slice 2 lemons, rejecting the end slices and the seeds; arrange the slices as a layer in the pie and cover with the remaining batter. Cover the top with paste and cook in a moderate oven for forty-five minutes.





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MAY.



1.—Orange and Apple Pie.

Grate the rind of 1 large orange lightly, then remove the peel and chop the pulp fine, rejecting all seeds. Chop 1 pared apple fine, add to the orange with 1 cupful of sugar, the grated orange peel, 1 tablespoonful of melted butter and 1 beaten egg. Bake with two crusts.

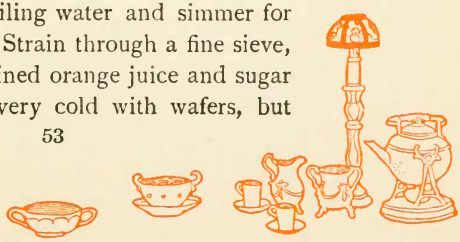


2.—Veal Cutlets With Orange Sauce.

Grate 2 young onions and 1 sour orange, drain, season with salt and pepper, and add a little grated horseradish if liked. Serve cold with breaded veal cutlets.

3.—Rhubarb and Orange Sherbet.

Cut 3 stalks of rhubarb in slices, cover with 1 pint of boiling water and simmer for twenty minutes. Strain through a fine sieve, add 1 pint of strained orange juice and sugar to taste. Serve very cold with wafers, but



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do not add ice directly to the sherbet.—Mrs. Belsline.



4.—Sultana Pudding.

Line a round mould with orange marmalade ice-cream and fill the center with whipped cream sweetened and flavored with vanilla. Pack in ice and salt for two hours and serve with CLARET SAUCE: Boil 3 gills of claret with 3 ounces of sugar and the grated rind of 1 orange for one minute, strain and serve ice cold.



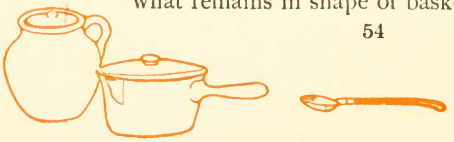
5.—Frozen Macedoine of Fruit.

Shred 1 pineapple, dice the pulp of 2 oranges and 1 grape-fruit, drain the syrup from 1 can of white cherries; add water to the syrup to make ½ pint, add 1 cupful of sugar and bring to a boil; pour over the fruit, add 1 cupful of Sauterne and when cold pack in a freezer and let stand for three hours. Serve as a first course at luncheon.



6.—Orange Baskets.

Cut two pieces from each orange, leaving what remains in shape of basket with handle;



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remove pulp from baskets and pieces, and keep baskets in ice water until ready to fill. From orange juice make orange jelly with which to fill baskets. Serve garnished with Cream Sauce.—Miss Fannie M. Farmer.



7.—Pineapple and Orange Cake Filling.

Grate 3 thin-skinned oranges and remove all seeds; add 1 cupful of grated pineapple and the whites of 2 eggs beaten stiff with 4 tablespoonfuls of sugar. Spread between layers of cake and ice the top and sides of the cake.



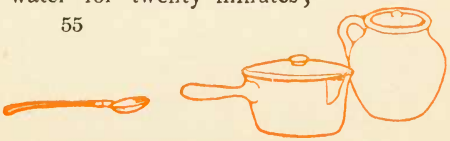
8.—Marmalade Popovers.

Beat 3 eggs slightly, add 1 pint of milk, 1 pint of flour and ½ teaspoonful of salt. Fill well-buttered cups or muffin irons ½ full and bake in a moderate oven for forty minutes. After taking the popovers from the oven open them near the top, put 1 spoonful of orange marmalade in each one and serve with a creamy sauce.



9.—Orange Bread-Crumb Pudding.

Soak 1⅓ cupfuls of bread crumbs in 1 cupful of cold water for twenty minutes;



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add 1 cupful of sugar, 1 cupful of strained orange juice, 1 tablespoonful of lemon juice, 2 whole eggs and the yolk of ⅓ beaten slightly, 1 tablespoonful of melted butter and ¼ teaspoonful of salt. Bake in a buttered pudding dish in a slow oven until firm. Cool slightly, cover with a meringue made of the whites of 2 eggs beaten with 2 tablespoonfuls of powdered sugar and brown. Serve hot.

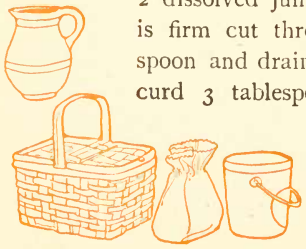


10.—San Ysidro Pudding.

Cook ½ cupful of instantaneous tapioca in 1 pint of water until clear; add 1 cupful of sugar, and the juice of 2 oranges, and remove from the fire. Stir in the beaten whites of 5 eggs and serve cold with whipped cream.—Mrs. Johnston.

11.—Orange Curd Pudding.

Warm 1 quart of sweet milk to blood heat and stir in 2 teaspoonfuls of liquid rennet or 2 dissolved junket tablets. When the curd is firm cut through it several times with a spoon and drain off the whey; mix with the curd 3 tablespoonfuls of bread crumbs, 2



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tablespoonfuls of sugar creamed with 2 tablespoonfuls of butter, 1 tablespoonful of sweet milk, 2 beaten eggs and the juice and the grated rind of ½ an orange. Fill buttered moulds ⅔ full and bake twenty minutes in a moderate oven. Serve with sweet cream.



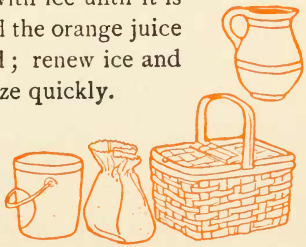
12.—Sliced Orange Tarts.

Grate several oranges lightly and put the oranges to soak for three days in water to cover; change the water three times each day, then boil until a straw will pierce them. When cold cut a thick slice from each end of the oranges and cut the rest in thin slices; line tart moulds with puff-paste, fill with alternate layers of oranges and sugar and bake in a hot oven.



13.—Orange Frappé.

Strain the juice of 6 large oranges, add 1 cupful of sugar, stir until dissolved and put on ice for two hours. Put 2 quarts of thin cream in a freezer packed with ice until it is beginning to freeze, then add the orange juice with more sugar if required; renew ice and salt around the can and freeze quickly.



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14.—Marmalade Devons.

Cut out from the underside of lady-fingers as much of the crumb as possible without breaking the outside; fill the space with orange marmalade, press together in pairs and serve at once.



15.—Orange Sabayon Sauce.

Cream ¼ cupful of butter with ¼ cupful of sugar, beat in the yolks of 4 eggs and ½ cupful of cream; cook in double boiler until slightly thick, add ¼ cupful of orange juice and 1 teaspoonful of lemon juice; serve hot with rice or sago pudding.—Miss Janèt M. Hill.



16.—Orange Syrup for Drinking.

Boil 1 pint of water and 1 pound of sugar for five minutes without stirring; when cool add 1 quart of strained orange juice; use in iced seltzer water or with the glass half filled with cracked ice and filled up with the undiluted syrup.

17.—Orange Float.

To 1 quart of water, add the juice of 2



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oranges, the grated peel of 1 orange, 1 cupful of sugar and 4 tablespoonfuls of cornstarch; boil until clear and pour over the diced pulp of 6 oranges. Serve ice cold with a meringue or with whipped cream dropped in spoonfuls on the float.



18.—Westmoreland Pie.

Beat the yolks of 6 eggs with 1 pound of powdered sugar, add one at a time the unbeaten whites of 4 eggs and beat until very light. Cream 3 ounces of butter and add the eggs and butter to it very slowly; when well mixed, add the juice and grated rind of 2 large oranges and cook in a double boiler until thick, stirring constantly. Bake pie shells of puff-paste, fill this with custard when it is cold and cover with meringue.



19.—Sweetbreads With Orange.

Boil 1 large sweetbread for twenty minutes in water to which has been added the juice of 1 sour orange. Remove the skin and all tough portions of the sweetbread, season with salt and pepper, make several gashes and baste with melted butter while baking in a



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quick oven. When baked to a delicate brown garnish with orange leaves and slices, and serve with a sauce made of slightly-thickened white stock to which 3 very thin slices of 1 unpeeled orange have been added.



20.—Glasgow Cakes.

Cream 1 tablespoonful of butter with 1 tablespoonful of powdered sugar; add the beaten yolks of 6 eggs, the juice of 3 oranges, and the grated rind of ½ an orange, 1 cupful of flour sifted with ½ teaspoonful of baking-powder; bake in small tins and cover with fondant icing. Decorate with tiny rounds cut out of candied orange peel, and young orange shoots or strips of angelica.—Mrs. Stephen.



21.—Orange Roll.

Sift 1 quart of flour with 2 teaspoonfuls of baking-powder, rub in 1 cupful of butter and add sweet milk to roll one-half inch thick. Dice the pulp of 4 oranges and place on the dough, sprinkle with ½ cupful of sugar, cut 1 tablespoonful of butter in bits, roll them in flour and place on the sugar. Roll up the dough,



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pinch the ends together, put in a deep baking dish with 1 cupful of water, ½ cupful of sugar and a few bits of butter. Bake one-half hour and serve with thin cream sweetened and flavored with orange-flower water.



22.—Raymond Salad.

The diced pulp of 5 oranges and 3 lemons, 1 pint of minced celery, 1 pint of large halved strawberries; chill, drain and serve with fruit mayonnaise which has a cup of crushed strawberries added to it just before serving.

23.—Arizona Fritters.

Peel 6 bananas, cut each in two and steep for one hour in the juice of 2 oranges. Drain the bananas, then roll in beaten egg, then in bread crumbs and fry in hot lard. Sweeten the orange juice to taste and serve hot or cold with the fritters.



24.—Frozen Victoria Punch.

Steep the grated rind of 30 oranges and 4 lemons in 1 pint of rum. Boil 5 pints of water with 3½ pounds of sugar for ten min-



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utes; add to the rum the juice of 7 oranges and of 14 lemons, 1½ pints of sherry and the boiling syrup. Strain at once and cool quickly. Freeze until thick, then stir in the beaten whites of 6 eggs and freeze until stiff and smooth. Pack for two hours.



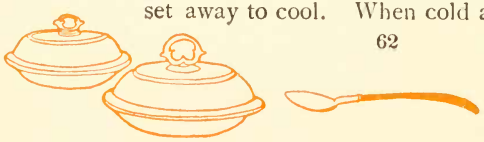
25.—Bridge Club Soup.

Stem and wash 1 quart of strawberries, reserving a few of the most perfect ones. Cover the fruit with one cupful of water, cook until soft and strain through muslin. Measure the juice and add water if necessary to make 2 cupfuls; reheat and add 1 level tablespoonful of corn-starch moistened with cold water, the grated rind of ½ an orange and ½ cupful of sugar; cook ten minutes, then remove from the fire, add the juice of 1 orange and sugar if needed. Serve cold in bouillon cups.



26.—Velvet Cream.

Soak ½ box of gelatine in 1½ cupfuls of sherry; when soft add the juice and grated rind of 1 orange and 1½ cupfuls of sugar; heat until the sugar is dissolved, strain and set away to cool. When cold add 1½ pints



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of cream and beat until as stiff as drop batter; then pour into moulds and set on ice.

27.—Melton Pudding.



Sweeten to taste ⅔ cupful of orange juice, ⅓ cupful of lemon juice and 1 cupful of water; bring to a boil and add 3 tablespoonfuls of corn-starch which has been moistened with cold water and cook ten minutes. Add the beaten whites of 3 eggs, cook for two minutes and put into a mould with alternate layers of diced orange pulp. Serve cold with a custard made with the yolks of 3 eggs, 1 pint of milk, 2 tablespoonfuls of sugar and the grated rind of 1 orange.

28.—Messenger's Pudding.



Beat 6 eggs with 4 ounces of sugar; add 2 tablespoonfuls of warm butter and 2 tablespoonfuls of orange paste. Fill a pie tin lined with puff-paste and bake twenty minutes.

29.—Asparagus Tips With Orange Sauce.

Place boiled asparagus tips on toast and cover with the following sauce: Soften ¾



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cupful of butter, add the beaten yolks of 4 eggs, the juice of 1 lemon and 1 cupful of strained orange juice. Cook over hot water until thick, stirring constantly until thick.



30.—Chico Puffs.

Roll puff-paste very thin and cut in rounds; place 1 spoonful of stiff orange marmalade on each round, wet the edges with a little white of egg, fold one-half over and press closely. Brush each puff with white of egg beaten with a little powdered sugar and bake fifteen minutes.



31.—Bombe Malta.

Boil 2 cupfuls of water and 1 cupful of sugar for twenty minutes; add 1 cupful of blood-orange juice, the grated rind of 1 yellow orange, 2 tablespoonfuls of lemon juice and a little red coloring paste. Strain into a freezer and freeze until stiff. Line a mould with the orange ice and fill the center with vanilla ice-cream; fasten the cover securely and pack in ice and salt for two hours.





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JUNE.



1.—Rhubarb and Orange Jam.

Wash 1 pound of rhubarb and cut into small pieces without peeling. Add to this the juice and pulp of 6 oranges, and 3 cupfuls of sugar. Cook slowly until quite stiff, and put in small glasses.

2.—Orange Mint Cup.



Pour 1 quart of boiling water over a large bunch of fresh mint, strain after five minutes and when cool, add the juice of 6 oranges and 2 lemons. Steep ½ ounce of powdered gum-arabic in 1 cupful of water for twenty minutes, then dissolve it over hot water, add 1 cupful of sugar and boil until it spins a thread. Have the whites of 2 eggs beaten very stiff, pour the boiling syrup over them and beat until cold and smooth, then add the strained fruit juice; add carbonated water to taste and serve very cold, but not with ice added directly.





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3.—Pink Sherbet.



Boil 3 quarts of water, 3 cupfuls of strained orange juice, the juice of 2 lemons, 3 cupfuls of strawberry juice and 3 pounds of sugar for twenty minutes. Color a delicate pink, strain into a freezer and freeze until thick; add the beaten whites of 6 eggs and pack for two hours.

4.—Duarte Salad.



Dice the pulp of 4 oranges and shred a small pineapple; place the pineapple in the center of a dish, surround with the orange and garnish with 1 box of bright, red strawberries. Place on ice until very cold and just before serving pour over the salad ⅓ cupful of lemon juice in which ½ cupful of sugar has been dissolved.

5.—Salpicon of Fruit.



Cut the tops from 12 oranges and remove the pulp; free this from all pith and seeds and add 1 box of strawberries, ½ pound of pitted cherries, ½ cupful of soft orange marmalade and 3 sliced bananas. Sweeten to taste and



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fill the orange peels. Serve very cold with 1 spoonful of whipped cream on each.



6.—Orange Icing.

Beat the whites of 2 eggs with enough powdered sugar to thicken; add the grated rind of 1 orange and a little juice, not enough to thin the icing.

7.—Orange Omelette.

Cut the pulp of 2 oranges in thin slices, sprinkle with 2 tablespoonfuls of sugar and place on a sieve to drain. Beat the yolks of 4 eggs with the grated rind of the oranges and a pinch of salt, fold in the whites beaten stiff with 1 tablespoonful of powdered sugar and 2 tablespoonfuls of orange juice. Put 1 teaspoonful of butter in a hot omelette pan and when it is melted pour in the egg mixture; when the omelette begins to thicken spread over one-half of it the sliced and drained oranges, fold the other half over the oranges, sprinkle with powdered sugar and serve.





8.—Macaroni With Orange Sauce.

Boil ½ pound of macaroni for twenty min-



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utes with 1 onion, 1 bay-leaf, 1 blade of mace and 6 peppercorns in the water; when done drain and add to the following sauce, cooking only long enough to have it very hot. SAUCE: Slice 3 tomatoes and 2 peeled oranges, remove the seeds and veins from 4 green chilis and cut fine with scissors, mince parsley to make 1 tablespoonful and cook all together for twenty minutes. Thicken slightly with 1 teaspoonful of corn-starch rubbed into ½ cupful of butter. Salt to taste after adding the macaroni.



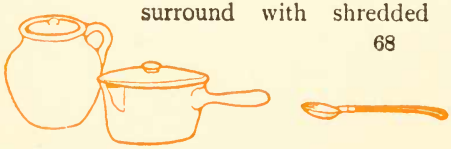
9.—Lucile Shortcake.

Bake flat circles of puff-paste the size of a pie tin; just before serving cover each circle with diced and drained orange pulp and put together like layer cake. Ice the top and serve with the drained orange juice sweetened to taste.



10.—Fiesta Salad.

Slice peeled oranges and place 3 slices on each plate to be served, arrange on these slices the reddest strawberries obtainable and surround with shredded lettuce leaves.



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Serve with whipped cream mixed with as much juice from orange marmalade as it will take and remain stiff; add sugar if required.



11.—Stewed Cucumbers With Orange Sauce.

Cut cucumbers into quarters and boil for twenty minutes in salted water; drain, lay on toast and cover with the following sauce: Melt 2 tablespoonfuls of butter, add 1 tablespoonful of flour and 1 cupful of strained orange juice; stir until smooth and add salt, pepper and 1 saltspoonful of grated orange peel.



12.—Orange Rice Cups.

Boil ½ cupful of rice in 1 quart of water until tender, pour off the water and steam the rice for ten minutes, then put it into small moulds and pour over each mould enough sweetened orange juice to thoroughly moisten the rice. Keep the rice hot in the moulds until ready to serve, then turn each form on to a warm plate and add to each 1 tablespoonful of orange marmalade.





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13.—Ruby Salad.

To the diced pulp of 8 blood oranges, add the pulp of 1 grape-fruit and 1 cupful of strawberries preserved whole. Serve with the syrup from the strawberries diluted with the juice of ½ a lemon.



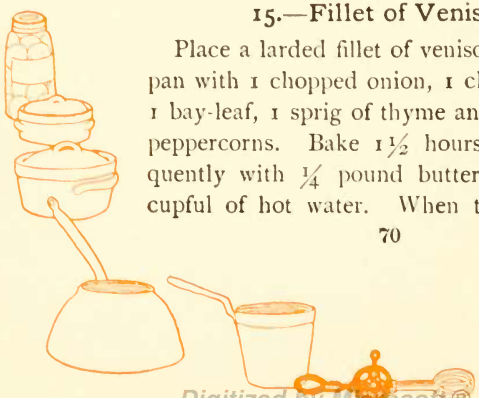
14.—Orange and Rhubarb Marmalade.

To each pint of peeled and sliced rhubarb, allow 3 oranges and 12 ounces of sugar. Peel the yellow rind from the oranges and cut it into straws; cut the pulp in slices and cook with the sugar and rhubarb over a moderate fire until it will jelly, skimming well. Boil the shredded peel in plenty of water for twenty minutes before adding to the marmalade. Cover when cold.



15.—Fillet of Venison.

Place a larded fillet of venison in a baking-pan with 1 chopped onion, 1 chopped carrot, 1 bay-leaf, 1 sprig of thyme and a few whole peppercorns. Bake 1½ hours, basting frequently with ¼ pound butter melted in 1 cupful of hot water. When the venison is



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done remove it from the pan, add to the pan 1 cupful of stock, let boil a moment and strain into a bowl set in ice. Remove the fat as soon as possible and return the sauce to the fire, add 1 cupful of sour orange juice, 1 teaspoonful of grated orange rind, a little cayenne pepper and browned flour to thicken. Pour a little sauce over the venison, garnish with orange slices and serve the rest of the sauce in a separate bowl.



16.—Punch à la Cardinal Richelieu.



The juice of 5 oranges, 1 quart of water in which 1 box of gelatine has been dissolved, 3 quarts of claret, 1 pint of port wine, 2 gills of brandy, 3 pints of water, 2½ pounds of sugar, 1 small tablespoonful of whole cloves, ½ ounce of stick cinnamon. Make a syrup of the sugar and 3 pints of water and while boiling pour it over the spices and the grated rind of the oranges. Add the claret and set aside to cool ; when cold, add the orange juice and the unbeaten whites of 4 eggs, strain and freeze until thick ; then, add the quart of dissolved gelatine, the port wine and the brandy and red color paste to give a bright tint.





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Finish freezing and pack in ice and salt for at least two hours.



17.—Granite Camilla.

Take the pulp of 4 large or 6 small oranges, 1 shredded pineapple, 2 cupfuls of strawberries cut in quarters, 3 bananas cut in quarters lengthwise and then in small slices; put all into a large bowl and add the juice of 3 lemons in which 3 cupfuls of sugar have been dissolved. Put all into a freezer, stir occasionally until half frozen, then remove the beater, pack the granite down well, renew the ice and salt and let it stand packed for two hours.



18.—Breast of Lamb With Orange Stuffing.

Remove the seeds from 1 thin-skinned orange and chop, peel and pulp; chop ½ cupful of blanched almonds and add with the orange to 2 cupfuls of fine bread crumbs, season with salt and spread on a 3 pound cut of breast of lamb; roll, tie securely and bake one hour, basting the first one-half hour with 1 cupful of hot water in which 1 sliced orange is steeping. For gravy thicken the drippings





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with flour, add boiling water and season with orange catsup.



19.—Strawberry Oranges.

Cut off the tops of large oranges and remove all contents. Cut part of the pulp in dice and use with an equal amount of strawberries to fill the peels. Dissolve 1 teaspoonful of sugar in 1 tablespoonful of sherry for each orange and pour over the fruit; serve very cold with whipped cream.



20.—Moséla Pudding.

Boil 1 pint of thick cream; beat the yolks of 6 eggs with 1 cupful of sugar, add to the boiling cream and stir until thick. Take from the fire and add 1 pint of cold cream; flavor with vanilla to taste and freeze. Line a round mould with this when frozen, and fill the center with orange ice. Pack in ice and salt for two hours and serve with whipped cream.



21.—Tapioca Jelly.

Cook ¾ cupful of pearl tapioca with 3 cupfuls of water for one hour, stirring often.



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When the tapioca is clear add 1 salt-spoonful of salt, ¼ cupful of sugar and ½ cupful of orange juice; stir until the sugar is dissolved, pour into a serving dish and set on ice. Serve with sweetened orange juice.



22.—Apple and Orange Tarts.

Rub 6 oranges well with salt and put for two days in weak brine to cover; then change into fresh water every day for two weeks. Boil the oranges in fresh water until tender, then cut into as thin slices as possible. Pare, core and quarter 6 pippins and boil until they break in 1 pint of water; add all the liquor and ½ the pulp to the oranges with 1 pound of sugar; boil all together fifteen minutes and use to fill tart tins which have been lined with puff-paste. Brush over with melted butter, sprinkle with powdered sugar and bake fifteen minutes.



23.—Sliced Bananas With Orange Dressing.

Slice 6 bananas and place in a glass dish with alternate layers of powdered sugar; pour over them 2 cupfuls of strained orange



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juice sweetened and flavored with vanilla to taste.

24.—Pacific Pudding.



Roll 12 dry macaroons, butter a pudding mould and dust thickly with the crumbs. Place in the mould alternate layers of whole macaroons dipped in orange-flower water, and slices of stale sponge cake spread with orange marmalade. Cover each layer with custard made with 3 eggs, ¼ cupful of sugar, 1 pint of milk and the remaining macaroon crumbs. Steam in the oven forty-five minutes and serve hot or cold.

25.—Genoa Cake.



Beat the yolks of 5 eggs with 2 cupfuls of sugar; add the juice of 2 oranges and water, if necessary, to make 1 cupful, the grated rind of 2 oranges, 2 cupfuls of flour sifted with 1 teaspoonful of baking-powder and the beaten whites of 5 eggs. Bake in layers and spread with the following jelly: Dissolve 1 heaping teaspoonful of granulated gelatine in a little cold water, add to the juice and grated rind of 2 oranges and ½



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cupful of sugar; boil together for ten minutes and use while warm.



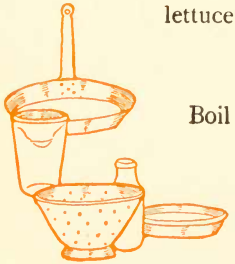
26.—Orange Cream Cups.

Dissolve 1 cupful of sugar in 1 pint of hot water, boil without stirring until the syrup spins a thread. Add 1 pint of strained orange juice and the juice of 1 lemon; scald 1 cupful of cream, stir it into the beaten yolks of 2 eggs, cool and mix with the syrup. When very cold, add 1 cupful of cream whipped stiff, ½ teaspoonful of vanilla and a very little yellow color paste; freeze and serve in glasses.



27.—Orange Cheese Balls.

Add the juice of 1 sour orange, a few drops at a time, to 1 small cream cheese which has been mashed fine; sprinkle with the grated rind of 1 orange and serve with crackers; or form into small balls, place halves of walnuts on each and serve with lettuce leaves and French dressing.



28.—Tangerines Glacés.

Boil 1 cupful of sugar with ¼ cupful of



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water to the crack; dip in this syrup sections of 6 tangerines and arrange them in an overlapping pattern around the outside of a smooth mould which has been thoroughly oiled. When the sugar is firm remove the mould carefully and fill the orange basket with whipped cream sweetened to taste and flavored with 2 tablespoonfuls of apricot brandy.



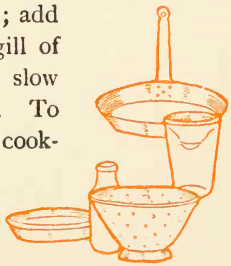
29.—Orange Tea Biscuits.

Cream ¼ cupful of butter with ½ cupful of sugar; add 1 beaten egg and 1 scant cupful of flour sifted with 1 salt-spoonful of baking-powder, 1 teaspoonful of grated orange peel and ¼ cupful of orange juice. Roll thin, cut in rounds, place on each 4 halves of blanched almonds, dust with sugar and bake to a light straw color in a slow oven.



30.—Orange Paste.

Boil the thin parings of 4 oranges in water until tender, then beat fine into a mortar; add the seeded pulp of 6 oranges and 1 gill of orange-flower water and cook over a slow fire until quite dry, stirring constantly. To every pound of pulp, weighed before cook-





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ing, add 4¼ pounds of sugar which has been heated; stir over the fire until the sugar is melted, but do not allow it to boil. A little grated or shredded fresh peel may be added if liked, and when it is cold form it into wafer-shaped cakes and dry in a slow oven.









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JULY.



1.—Cherry Cup.

One pint of cherries, stoned and bruised, the juice and grated rind of 2 oranges and 1 lemon, 1 cupful of sugar; stir and let stand one hour. Add 1 quart of water, pass through a vegetable press and then through cheese-cloth, add 1 pint of claret and set on ice. Serve in punch glasses with 1 teaspoonful of shaved ice and a few cherries cut small in each glass.



2.—Orange Gelatine Ice Cream.

Dissolve ½ an ounce of gelatine in ½ cupful of water, add the juice of 5 oranges and the grated rind of 2, 1 pound of sugar and color paste if needed to give a yellow tint. Strain and freeze.



3.—Currant and Orange Jam.

Boil 5 pounds of stemmed currants with 4



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pounds of sugar for twenty minutes; chop 2 whole oranges and the pulp of a third one into small pieces, add to the currants and boil five minutes; after boiling begins add 1 pound of seedless raisins and boil another five minutes, put in small glasses and seal.

4.—American Salad.

Coat the bottoms and sides of individual moulds with orange jelly; use the jelly as it begins to harden and have the moulds very cold. On the bottoms arrange cherries which have had the stones replaced with hazelnuts; place orange sections around the sides. When the fruit is firmly in place fill up the moulds with orange jelly. Serve on lettuce leaves with orange mayonnaise.



5.—Germea Mould.

Fill moulds loosely with diced orange pulp; cook germea in the proportion of 1 cupful of germea to 4 cupfuls of milk or water, sweeten to taste and pour over the diced oranges, stirring if necessary to mix thoroughly. Serve very cold with cream for breakfast or with a cold sauce for dessert.





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6.—Barbada Jumbles.



Cream 2 cupfuls of sugar with 1½ cupfuls of butter; add 6 eggs one at a time, when smooth, add the juice and the grated rind of ½ an orange, ½ cupful of corn-starch and 3 cupfuls of flour measured after sifting. Mix in 1 pound of blanched and ground almonds, roll thin, cut in rings, sprinkle with ground almonds and sugar mixed in equal proportions and bake in a quick oven.

7.—Boiled Ham With Cherry Orange Sauce.



Boil a small ham in cider and water until tender, then remove the skin, cover with bread crumbs, sprinkle with sugar and brown in the oven. Serve hot with CHERRY ORANGE SAUCE: Boil 1 pint of cherries with the grated rind of 1 orange for one-half hour. When soft rub through a sieve and put back on the fire with 1 cupful of sour orange juice and 1 tablespoonful of flour which has been browned with 1 tablespoonful of butter. Cook until slightly thick and serve hot.



8.—Delicate Pudding.

Bring to a boil ⅔ cupful of orange juice,



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⅓ cupful of lemon juice and 1 cupful of water; add 3 tablespoonfuls of corn-starch mixed with a little cold water, and sugar to taste. Boil slowly ten minutes add the beaten whites of 3 eggs, mix well and turn into a mould. Serve cold with custard.

9.—Orange Lovewell.



Cut a circle of puff-paste eight inches across, and three rims each about one and a half inches wide; bake all separately in a very hot oven, and when done fix the rims in place on the circle with thin orange marmalade and fill the center with freshly-sliced oranges.

10.—Orange Meringue Pie.



Cream 1 tablespoonful of butter with ¾ cupful of powdered sugar, beat in the juice and the grated rind of 1 orange and ½ a lemon, a few gratings of nutmeg, the yolks of 3 eggs and the white of 1 beaten until light. Bake in an open crust and when cool cover with a meringue made with the whites of 2 eggs beaten with 2 tablespoonfuls of sugar.



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11.—Cornelia Cake.



Weigh 3 eggs and take an equal weight of sugar, butter and flour. Cream the butter and sugar, add 2 eggs and beat well, add the juice and the grated rind of ½ an orange and half the flour. Beat until smooth, then add the third egg and the rest of the flour sifted with a level teaspoonful of baking-powder. Bake in a loaf and ice with orange icing.

12.—Mint Sherbet.



Strip enough mint leaves from the stem to fill 1 cup, chop them, add the juice of 2 lemons and steep for fifteen minutes. Boil 1 pint of sugar with 1 pint of water to a thread, take from the fire, add 1 cupful of orange juice, the chopped mint and lemon juice; cool, strain and freeze.

13.—Orange and Gooseberry Preserves.



Stem 5 pounds of gooseberries, seed 1½ pounds of raisins, cut the yellow peel in thin slices for 3 oranges and chop all very fine. Use a grinding machine if preferred. Add the juice of 3 large oranges and 4 pounds of sugar and boil gently for forty-five minutes,



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stirring frequently. Put in small glasses and when cold cover with paraffine.



14.—Marseilles Tarts.

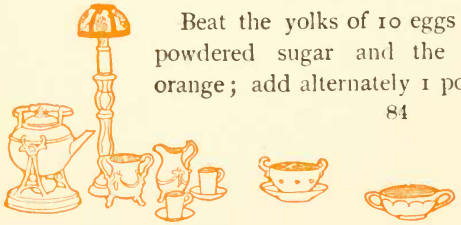
Scald ½ cupful of milk and pour it over 8 dry macaroons, beat them smooth and add 6 eggs beaten with 6 teaspoonfuls of sugar; cook in a double boiler until thick, remove from the fire and add ¼ cupful of butter and the juice of 1 orange. Line tart moulds with puff-paste, fill with the mixture and bake until firm.



15.—Orange Catsup.

Slice 5 pounds of green tomatoes and cook them with a little water until tender; add 5 pounds of brown sugar, 12 oranges (mandarins preferred) sliced and seeded but not peeled, and 1 ounce of green ginger root sliced thin. Boil for two hours, or until thick. Put in small glasses and serve with game.

16.—Engracia Cake.



Beat the yolks of 10 eggs with 1 pound of powdered sugar and the juice of ½ an orange; add alternately 1 pound of flour and

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the beaten whites of 10 eggs; use no baking-powder. Bake in small triangular moulds in a moderate oven and when cold join 5 of these cakes with thick orange marmalade. Dip in fondant icing colored orange, drain on a wire broiler and redip if necessary.



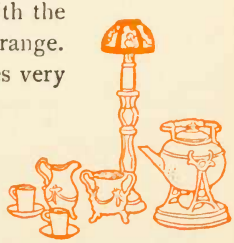
17.—Bernard Punch.

Bring to a boil the juice of 2 oranges, 1 cupful of sherry and 2 cupfuls of sugar; add the beaten white of 1 egg, simmer five minutes and strain through fine muslin. When very cold, but not with ice added, serve in frappé glasses; place in each glass 1 teaspoonful of orange pulp, bananas and Maraschino cherries cut in small pieces and mixed.



18.—Renato Syllabubs.

Steep the grated peel of 1 orange over night in 1 pint of Madeira wine; in the morning, add 3 tablespoonfuls of brandy, 3 cupfuls of rich cream beaten stiff with the white of 1 egg, and the juice of 1 orange. Sweeten to taste and serve in glasses very cold.





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19.—Fruit Mayonnaise.



Beat the yolks of 2 eggs, add the juice of 1 lemon, the juice of 1 orange and 1 pint of oil as for any mayonnaise and just before serving, add 1 tablespoonful of acid white wine. Use with any fruit salad.

20.—Fillet of Veal With Oranges.

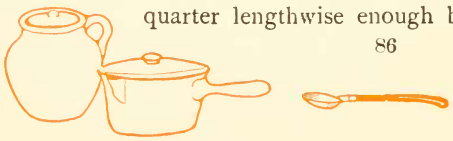


Lard a 3 pound fillet of veal and put in a stew-pan with slices of bacon, 1 carrot, 1 onion and 1 cupful of water. Cook slowly until the meat begins to brown, add 1 cupful of orange juice and 1 cupful of stock or enough to cover the veal; cook slowly until done, one hour from the beginning should be enough. Remove the meat, strain the gravy and serve in a separate dish without thickening. If desired cold, boil the gravy to a glaze and baste the veal until well coated.

21.—Tropical Salad.



Pare 1 pineapple and slice both across and lengthwise but do not detach from the core until serving; place this in the center of a mould taller than the pineapple. Peel and quarter lengthwise enough bananas to stand



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around the pineapple alternated with slices of oranges. Have 1 quart of orange jelly which is beginning to stiffen and drop it into the dish in spoonfuls, adding grapes and small fruits according to taste. When firm serve from the table with orange mayonnaise.



22.—Rosal Punch.

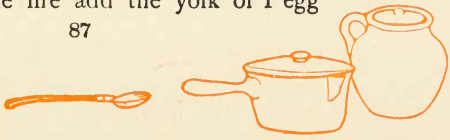
Dissolve 1 pound of sugar in 3 pints of hot water; when cold add 1 cupful of orange juice, ½ cupful of lemon juice and 1½ cupfuls of syrup from any red fruit crushed with sugar,—cherries, raspberries or currants. Half an hour before serving put in a punch bowl with a lump of ice, ¼ cupful of shredded pineapple and 1 orange cut in thin slices.



23.—Sliced Orange Cake Filling.

Put in a double boiler the diced pulp of 2 oranges and the grated rind of 1; add 1 tablespoonful of flour mixed with 2 tablespoonfuls of water and stir until thick, adding water or orange juice if too thick. Just before taking from the fire add the yolk of 1 egg





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beaten with 2 tablespoonfuls of sugar. When cool use between layers of cake or in cream puffs.



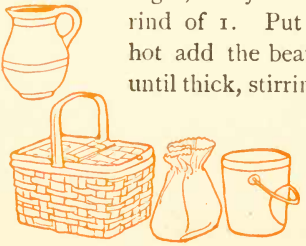
24.—Orange Ice Soufflé.

Beat the yolks of 6 eggs and add 1 cupful of strained orange juice. Put in a double boiler and stir until the spoon is coated. Put the saucepan in cold water and stir until the custard is cold and thick. Boil 1¼ pounds of sugar and ¾ cupful of water to a soft ball. Set the saucepan in water for three minutes, then add the beaten whites of 2 eggs and stir until cold and stiff; stir this into the custard with 1 pint of whipped cream, measured after whipping; turn into a mould and bury in ice and salt for two hours.



25.—Florida Trifle.

Soak ½ a box of gelatine in 1 cupful of water for one hour, add 1 cupful of boiling water and when dissolved add 1 cupful of sugar, the juice of 3 oranges and the grated rind of 1. Put in a double boiler and when hot add the beaten yolks of 3 eggs and cook until thick, stirring constantly. Remove from



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the fire and when it begins to stiffen beat in 1 pint of whipped cream or the beaten whites of 3 eggs; turn into a mould and serve very cold.



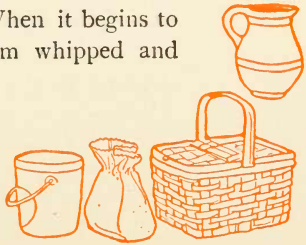
26.—Wilson Tarts.

To the juice and ½ the grated rind of 1 orange, add a few gratings of nutmeg, ½ cupful of apricot brandy and the beaten yolks of 6 eggs; stir carefully into 1 cupful of butter which has been creamed with 2 cupfuls of sugar; fold in the beaten whites of 6 eggs and bake quickly in tart moulds lined with puff-paste.



27.—Mallorca Cream.

Beat the yolks of 5 eggs with 1 cupful of sugar and the grated rind of 1 orange; add to 1 pint of boiling milk and cook in a double boiler until thick. Take from the fire, add ½ box of gelatine which has soaked in ½ cupful of water, strain and when cool add the juice of 4 oranges. When it begins to set stir in 1 pint of cream whipped and sweeten.



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28.—Orange Soda.



To 1 quart of carbonated water, add 1 cupful of shaved ice, ½ cupful of orange juice, ¼ cupful of brandy, 1 tablespoonful of curaçoa and 1 tablespoonful of powdered sugar; stir for a moment, strain and serve.

29.—Stoke Pagis Pudding.

Boil the rind of 1 orange very soft and beat it in a mortar, adding the juice gradually; add ½ pound butter, ¼ pound sugar, 2 rolled macaroons and the beaten yolks of 6 eggs. Mix thoroughly and bake one-half hour in a dish with a rim of puff-paste.

30.—Mercedes Sherbet.



Boil 1 quart of water with 1¼ pounds of sugar and the thinly cut peel of 2 oranges and 2 lemons for five minutes. When the syrup is cold, add the juice of 4 oranges and 2 lemons, strain, freeze and pack in ice for two hours.

31.—Cold Chicken With Orange Sauce.

Chop fine and drain slightly equal quantities of ripe tomato and peeled orange; add



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minced onion to equal one-fourth the amount and add salt to taste. Do not cook, and serve very cold; garnish the dish of sliced cold chicken with orange slices sprinkled with minced parsley.







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AUGUST.

1.—Catawba Punch.

To the juice of 8 oranges add the juice and grated rind of 2 lemons, 3 quarts of Catawba wine, a glass of brandy and 1 cupful of sugar. Strain and let stand on ice for several hours, but do not add ice directly.

2.—Alexandra Salad.

Slice equal amounts of orange pulp and bananas, add raspberries to equal one-third the total amount, moisten with orange juice sweetened to taste and serve on lettuce leaves.



3.—Hayward Jelly.

Soak ½ box of gelatine in ½ cupful of cold water and dissolve in 1 cupful of boiling water. Add 1 cupful of sugar, 1 pint of strained orange juice and the grated rind of



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2 oranges; stir until the sugar is dissolved and strain into a mould.

4.—Gold Thread Cake.



Beat the yolks of 6 eggs and the white of 1 egg with 1½ cupfuls of sugar; add 4 tablespoonfuls of melted butter, 1 cupful of milk and 2 cupfuls of flour sifted with 2 teaspoonfuls of baking-powder. Bake in layers and spread with any preferred orange icing.

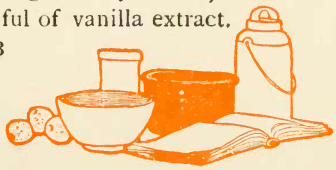
5.—Spiced Orange Mint.

For each glass squeeze the juice of 1 large orange, add a few drops each of essence of cloves and essence of peppermint, 3 teaspoonfuls of sugar and enough shaved ice to fill a tumbler. Cover, shake until the ice is nearly dissolved and serve with straws.



6.—Orange Gelatine Sauce.

Boil 1 cupful of sugar and 1 cupful of water for ten minutes, add 1 teaspoonful of granulated gelatine and when cold strain into the juice and pulp of 4 oranges, the juice of ½ lemon and ¼ teaspoonful of vanilla extract.



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Serve cold with cold puddings.—Miss Janèt M. Hill.



7.—Messina Sherbet.

Boil 1 quart of water with 1 pound of sugar for five minutes. When cold, add 1 pint of strained orange juice and 1 quart of fresh peaches pressed through a coarse sieve. Stir all well together and half freeze; then add the white of 1 egg beaten stiff with 2 tablespoonfuls of powdered sugar and freeze very hard.

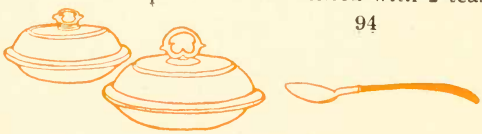
8.—Orange Slip.



Boil 1 cupful of orange juice with 1 cupful of sugar; add 1 tablespoonful of corn-starch mixed with the juice of 1 lemon and cook until thick. Put in a serving dish, cover with meringue, brown slightly and serve cold with boiled custard.

9.—Nugget Cake.

Cream ½ cupful of butter with 2 cupfuls of sugar; add 4 eggs beaten without separating, 1 cupful of lukewarm water and 3 cupfuls of flour sifted with 2 teaspoonfuls of



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baking-powder; beat well, add the grated rind and the diced pulp of 1 orange and bake in a moderate oven for three-quarters of an hour.



10.—Orange Crab Salad.

Mix equal portions of crab meat, diced orange pulp and celery; marinate with French dressing and serve on lettuce leaves with mayonnaise.

11.—Dundee Pancakes.

Sift 1 cupful of flour with 1 salt-spoonful of salt and 1 teaspoonful of baking-powder; add 4 beaten eggs, 1 pint of milk and 2 table-spoonfuls of melted butter; fry on a griddle and spread each cake when done with orange marmalade; roll up, sift sugar over the cake and serve with slices of lemon.



12.—Peach and Orange Jelly.

Mash 1 juicy peach, add ½ ounce of sugar and let stand one-half hour; add the juice of 1 orange, the juice and grated rind of 1 lemon and 1 small cupful of water; strain through a fine sieve, add 1 cupful of orange-flower



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water, 1 cupful of Maraschino and 1 box of gelatine which has been dissolved in 1 cupful of water. Strain into a mould and keep on ice until ready to serve.



13.—Tropico Sandwiches.

Cut sponge cake in thin slices, spread one-half the slices with orange marmalade, sprinkle with grated cocoanut and press the remaining slices firmly on top.

14.—Lamb's Hearts With Orange Sauce.



Wash 3 lambs' hearts and cut in slices, dredge with flour and fry in butter for ten minutes; add hot water to nearly cover the meat, 1 slice of onion, 1 bay-leaf, 1 sliced sour orange and 1 spray of parsley. Cook for forty minutes, adding water if needed; remove the bay-leaf and parsley, add salt and pepper, thicken the gravy with flour and serve on toast, or with points of puff-paste.



15.—Orange Whey.

Scald 1 cupful of milk, add 1 cupful of sour orange juice and let stand five minutes or



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until the milk separates. Cool the whey and serve without sugar in fevers.



16.—Chipped Beef With Orange Sauce.

Pour boiling water over ½ pound of chipped beef and let stand ten minutes; drain and heat it in 1 tablespoonful of hot butter until curled, dust with 1 tablespoonful of flour, add 1 cupful of orange juice and stir until thick. Serve on hot buttered toast.

17.—Pensacola Cake.



Cream ½ pound of butter with 1 pound of sugar; add 2 tablespoonfuls of brandy and beat in the yolks of 8 eggs; add 1 pound of seeded raisins, 1 pound of sifted flour, the beaten whites of 8 eggs and the juice and the grated rind of ½ a large orange. Add no baking-powder or soda.

18.—Indiana Marmalade.



Peel 6 oranges and separate the sections, cut 6 lemons in thin slices without peeling but rejecting the ends, peel 12 peaches and 12 pears and divide into eighths coring the pears, shred 1 pineapple, core, peel and



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quarter 2 quarts of crab-apples measuring after they are quartered. Weigh all the fruit together, add three-fourths the weight of sugar and cook gently for two hours after boiling begins. Stir as little as possible and cool before sealing.

19.—Beaudry Pudding.



Steep ½ box of gelatine in ½ cupful of cold water; make a syrup with 1 cupful of sugar and 1 pint of orange juice; when this boils pour it into the beaten yolks of 4 eggs, stir well and cook in a double boiler until thick. Add the soft gelatine and strain into a basin set in ice water. Beat occasionally until it begins to stiffen, then add the beaten whites of 4 eggs and stir until stiff enough to drop. Have moulds lined with lady-fingers, fill with the pudding and keep on ice until served.



20.—Orange Cracker Pie.

Beat the yolks of 3 eggs with 1 cupful of sugar; add the juice of 2 oranges and the grated rind of 1, 1 tablespoonful of butter and 1 cupful of boiling water. Cook in a



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double boiler with 2 rolled soda crackers and 1 tablespoonful of flour mixed with cold water. When thick pour into a baked pie shell and cover with meringue.



21.—Pomegranate Sherbet.

Peel 12 blood oranges, cut them in halves across the sections, remove the seeds and press out the juice with a fruit press or a potato ricer. Add 1 quart of water and 1 pint of sugar; when the sugar is dissolved strain all into a freezer and freeze hard. This will have no bitter flavor of the rind, as blood orange rinds have a most disagreeable flavor.



22.—Orange Rice Meringue.

Boil ¼ cupful of well-washed rice in 1½ cupfuls of milk with sugar to taste, 1 bay-leaf and the thin peel of 1 lemon. If the milk is all absorbed before the rice is done, add milk or water. When done fill a border mould and set aside to cool. Melt ½ ounce of butter, add 1 cupful of orange marmalade, ¼ cupful of sweet cream and the beaten yolks of 2 eggs; stir in a double boiler until thick,





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cool and put in the center of the rice mould after it has been turned into a serving dish. Beat the whites of 2 eggs with 2 tablespoonfuls of sugar, heap on the mould, brown slightly and serve very cold.



23.—Glendale Salad.

Remove the seeds from 1 cupful of white grapes, cut the pulp of 4 oranges in bits and shred a small pineapple; add ½ cupful of sugar dissolved in ⅓ cupful of freshly pressed grape juice and serve very cold in orange shells garnished with grape leaves.



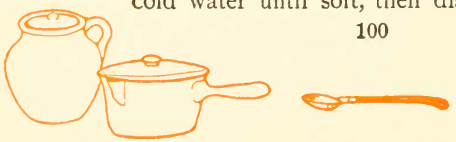
24.—Finnan-Haddie With Orange Butter.

Soak finnan-haddie for one hour in two changes of warm water, drain well and fry in butter or broil over slow coals. Melt ½ cupful of butter, stir into it the diced pulp and the grated rind of ½ an orange; spread over the fish and serve at once.



25.—Frozen Orange Soufflé.

Steep ½ box of gelatine in ½ cupful of cold water until soft, then dissolve over hot



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water. Bring 1 cupful of water and 2 cupfuls of sugar to a boil, add 1 pint of orange juice and take from the fire, add the beaten yolks of 4 eggs and the dissolved gelatine. Stir until it begins to thicken, then add 1 quart of whipped cream; turn into a freezer and freeze to a mush, then pack in ice for two hours.



26.—Orange Custard Cake Filling.



Beat 3 eggs with 1½ cupfuls of sugar; add the juice of 3 oranges, 1 tablespoonful of butter, 1 cupful of hot water and 1 teaspoonful of corn-starch mixed with a little orange juice. Cook until thick, stirring constantly; use when cool for cake filling.

27.—Orange and Pineapple Tapioca.

Soak ¼ pound of pearl tapioca all night in water to cover. Boil until clear, adding water if necessary. When clear, add 1 cupful of sugar, the juice of 1 large orange and 1 cupful of chopped pineapple; stir well and set away to cool. When partly stiff, add the beaten whites of 5 eggs. Serve with whipped cream.





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28. Orange Purée.

Boil the pulp and the grated rind of ½ an orange; thicken with 1 teaspoonful of flour, add 1 pint of milk and season with salt and butter or with sugar, according to taste. Serve hot or cold in bouillon cups with 1 spoonful of whipped cream on each cup.



29.—Monos.

Cut strips of puff-paste one inch wide and six inches long, bake and spread with orange marmalade; place on a dish in log cabin fashion and fill the center with whipped cream sweetened with syrup from the marmalade.



30.—Sicilian Punch.

Dissolve 2 cupfuls of sugar in 1 cupful of boiling water; cool and add ½ cupful of lemon juice, 1 cupful of orange juice and 1 quart of peach pulp, using fresh or canned peaches. Serve ice cold in glasses or freeze as sherbet.



31.—Palas.

Melt 1½ ounces of butter in ½ cupful of boiling milk; add ¼ pound flour, the juice



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and the grated rind of ½ an orange and sugar to taste; stir on the fire for ten minutes, then remove and add the beaten yolks of 4 eggs and 2 heaping tablespoonfuls of blanched and chopped almonds. Put in a very thin layer in pans and bake; when done cut in narrow strips. Serve with tea or chocolate.







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SEPTEMBER.

1.—Duck Salad.

Cut into cubes the meat from a cold duck, season with salt and pepper and marinate with a dressing made with 3 portions of oil to 2 of sour orange juice. After standing some time drain and mix with ½ cupful of diced orange pulp and ½ cupful of celery to each cupful of duck. Garnish with slices of unpeeled oranges and serve with mayonnaise.



2.—Clara Salad Dressing.

Strain the juice of 3 oranges and 3 lemons, add 1 teaspoonful of salt, 1 tablespoonful of sugar, ½ teaspoonful of cayenne pepper and 1 wineglassful of tart, white wine. Place on ice until ready to use, then shake in a bottle or fruit jar until frothy.



3.—Orange Barley-Water.

Wash 1 tablespoonful of pearl barley, add



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3 lumps of cube sugar and 1 orange cut in thin slices without peeling; pour on these 1 quart of boiling water, cover and stand for three hours in a warm place; strain and use in fevers.



4.—Tampa Cake.

Cream 1 cupful of butter with 1 cupful of sugar, add the beaten yolks of three eggs, 1 cupful of milk, 2 cupfuls of flour sifted with 2 level teaspoonfuls of baking-powder, the grated rind of 1 orange and the beaten whites of 3 eggs. Bake in layers and while still warm spread with one cupful of orange marmalade pressed through a sieve and mixed with sherry to a consistency to spread. Ice the top and sides with water icing.



5.—Huevo Sherbet.

Beat 4 eggs with 4 pounds of sugar; add 5 pints of water and the grated rind of 4 oranges. Freeze soft, then add the strained juice of 4 oranges and 2 lemons and finish freezing. Pack in ice for two hours.



6.—Bordeaux Tarts.

Boil the peel of 2 oranges until tender, weigh



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it and pound or chop fine with twice the weight in sugar; add the juice of 2 oranges, the beaten yolks of 3 eggs and 1 tablespoonful of butter. Cook over hot water until thick and fill baked tart shells.



7.—Vegetarian Orange Jelly.

Steep the grated rind of 3 oranges in the juice of 6, add 1 pint of water, the juice of 2 lemons and ½ pound of sugar; strain, bring to a boil and thicken with 1 heaping tablespoonful of corn-starch mixed with cold orange juice or water. Cook until thick and pour into a mould. When cold turn onto a flat dish and garnish with orange leaves.

8.—Orange Moselle Cup.

Dissolve 4 lumps of sugar in 1 tablespoonful of water, add 1 pint of Moselle wine, 1 pint of orange juice, 1 liqueur glassful of rum, and 1 lime and 1 orange sliced thin; add 1 large bunch of mint leaves and let stand an hour or more. When serving add 1 quart of soda water and a lump of ice.



9.—Shredded Wheat Biscuits With Oranges.

Cut 3 shredded wheat biscuits in slices



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across the ends. Have 6 oranges sliced and sweetened over night and serve for breakfast with the biscuit slices arranged in points on each plate.

10.—Cold Orange Tapioca.



Boil 2 tablespoonfuls of granulated tapioca in 1 pint of milk for twenty minutes; add the yolk of 1 egg and sugar to taste and cook five minutes longer. Pour into a mould with alternate layers of diced orange pulp, having tapioca at the top. When firm remove from the mould, cover with a meringue and brown in the oven.

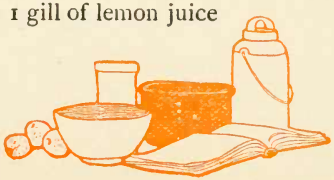
11.—Regal Salad.

Dice the pulp of 2 oranges, peel and seed 24 large white grapes, slice 3 bananas and take the meat of 12 English walnuts. Arrange without previous mixing on lettuce leaves and serve with mayonnaise.



12.—Pina Sherbet.

Boil for twenty minutes 1 pint of sugar, 1 quart of water and 1 pint of chopped pine-apple. When cold, add 1 gill of lemon juice



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and 1 cupful of orange juice and freeze. After freezing pack for two hours.

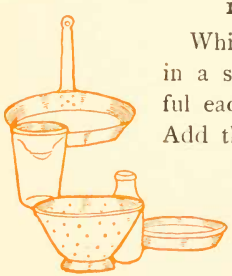
13.—Ravenna Pie.

Boil 3 cupfuls of milk and add to it 3 tablespoonfuls of corn-starch mixed with a little cold milk; let it boil one minute then remove from the fire and stir in 2 tablespoonfuls of butter, the grated rind of 1 orange and ½ cupful of strained orange juice, and the yolks of 4 eggs beaten with 1 cupful of sugar. Pour into open shell of puff-paste and bake in a hot oven for twenty minutes.



14.—Orange Cantaloupes.

Remove the seeds from small, ripe cantaloupes and fill the centers with diced orange pulp which has been well sweetened and chilled. If wanted for breakfast prepare the oranges over night but do not add to the cantaloupes until just before serving.



15.—Orange Sauce for Game.

While the duck or other game is roasting fry in a saucepan for five minutes 1 tablespoonful each of finely chopped onion and bacon. Add the strained juice of 1 large orange, 4



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tablespoonfuls of port wine, the drippings from the duck and salt and pepper to season. Keep hot without boiling, skim and serve with the duck.



16.—Iced Orangeade.

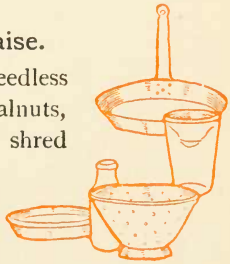
Sweeten to taste 1 pint of strained orange juice and the juice of 1 lemon; just before serving, add 1 beaten egg and 2 cupfuls of shaved ice. Serve with straws.

17.—Orange Marmalade Omelette.



Beat the yolks of 3 eggs, add 2 tablespoonfuls of apricot brandy, fold in the beaten whites of 3 eggs and cook in an omelette pan until firm. Spread half of the omelette with thin orange marmalade, fold over the other half and serve hot. If desired blazing sprinkle with sugar, pour 1 tablespoonful of brandy in the dish and light just as the omelette is served.

18.—Fruit Salad With Mayonnaise.



Peel and divide into sections 1 seedless orange and 1 tangerine; shell 12 walnuts, take the seeds from 24 muscat grapes; shred



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1 medium-sized pineapple and slice 2 bananas. Mix together and marinate with French dressing. Arrange on lettuce leaves, chill thoroughly and serve with mayonnaise.



19.—Plain Orange Cake.

Beat 2 eggs with 1 cupful of sugar, add 1 tablespoonful of melted butter, ½ cupful of milk and 1½ cupfuls of flour sifted with 2 level teaspoonfuls of baking-powder. Beat until smooth, stir in the juice and the grated rind of ½ an orange and bake in a loaf in a moderate oven.



20.—Pomona Frappé.

Boil 1 quart of water with 1½ cupfuls of sugar for twenty minutes; add 1 pint of strained orange juice, 1 quart of sweet cider, ½ cupful of lemon juice, cool, and freeze to a mush.—Miss Fannie M. Farmer.

21.—Albany Jelly.

To the juice of 4 oranges and the grated rind of 2, add 3 cupfuls of water, ½ pound of sugar and 2 ounces of gelatine which has steeped for one hour in 1 cupful of water. Stir over the fire until the sugar and gelatine





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are melted and the liquid is lukewarm; strain through muslin and when it begins to stiffen, beat with a wire whisk until light and frothy and pour into a mould. Serve ice cold with custard.



22.—Orange Cream Sauce.

Rub 10 lumps of sugar on the rind of 1 large orange and dissolve them in the strained juice of the orange. Melt 1 tablespoonful of unsalted butter, add 1 tablespoonful of flour, and cook without browning for one minute; add 1 cupful of thin cream and the orange syrup; stir well and serve hot.



23.—Imperial Orange Pie.

Beat the yolks of 2 eggs with 1 cupful of sugar; add 1 cupful of sweet milk stirred smooth with 2 tablespoonfuls of flour, the juice and the grated rind of ½ an orange and ½ tablespoonful of butter. When smooth, add the beaten whites of 2 eggs and bake in a lined pie tin for forty minutes.



24.—Orange Dressing for Fruit Salads.

Strain the juice of 6 large oranges and 2



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lemons, add 1 salt-spoonful of grated orange peel, 1 teaspoonful of grated lemon peel, and 8 ounces of sugar; boil for five minutes and cool; when cold, add 1 teaspoonful of curaçoa and pour over any fruit salad.

25.—Ponce-de-Leon Punch.

Peel 8 oranges and slice very thin, rejecting seeds; cover with 1 quart of Madeira wine, 1 pint of brandy, 2 sherry glassfuls of rum, 1 pint of port wine and the juice of 6 lemons. Keep on ice for two days; when ready to serve strain and pour over a large lump of ice and add 2 quarts of champagne.



26.—Semana Soufflé.

Boil 1 cupful of milk with 1 tablespoonful of butter; mix 1 cupful of flour with 1 cupful of hot milk and add to the boiling milk and butter, stirring until it is clear from the pan. When cool, add the yolks of 8 eggs one at a time, 6 tablespoonfuls of sugar and the juice and the grated rind of ½ an orange; when smooth, add the beaten whites of 8 eggs, pour into the dish it is to be served from and bake thirty minutes. Serve immediately.





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27.—Ligeros.



Heat 1 cupful of milk, add 2 ounces of butter and stir until dissolved; add 1 tablespoonful of orange-flower water and flour to make a paste. Beat in 3 eggs and bake in dropped spoonfuls in a slow oven. When done, cool and fill with orange marmalade which has been pressed through a sieve and added to an equal amount of stiff whipped cream.

28.—Panada Griddlecakes.



Moisten 2 cupfuls of bread crumbs with ½ cupful of orange juice; add 1 teaspoonful of grated orange rind, 2 cupfuls of sour milk, 1 cupful of flour, 1 beaten egg and ½ teaspoonful of salt. When well mixed, add 1 teaspoonful of soda dissolved in 1 tablespoonful of cold water and cook on a hot griddle.

29.—Orange Marmalade Frappé.



Boil 1 quart of water with 1 pint of sugar for twenty minutes; add 1 pint of orange juice and the juice of 2 lemons. Chill, add 1 cupful of marmalade and freeze soft. Pack in ice for two hours.



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30.—Orange Velvet.

Rub 1 cupful of orange marmalade through a sieve and add 1 beaten egg; mix 1 tablespoonful of flour with ½ cupful of milk and cook a few minutes with the marmalade. Use hot or cold for filling bouchée cases or cream puffs.







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OCTOBER.



1.—Oak Glen Tarts.

To the juice and the grated rind of ½ an orange, add 1½ cupfuls of sugar, 2 cupfuls of grated apple, 2 beaten eggs, 2 tablespoonfuls of melted butter and 1 cupful of sweet cream. Line tart moulds with puff-paste, fill with the mixture and bake in a hot oven. Have tiny oak leaves cut out of paste and baked separately; put one on each tart when done.



2.—Orange Salad to Serve With Game.

Peel 4 tart oranges and slice thin; sprinkle with a very little sugar, and pour over them 1 tablespoonful of sherry mixed with 1 tablespoonful of yellow Chartreuse and the same amount of orange juice. Serve very cold on heart leaves of lettuce.



3.—Orange Marmalade Crullers.

Beat 4 eggs with 1 cupful of sugar. Add



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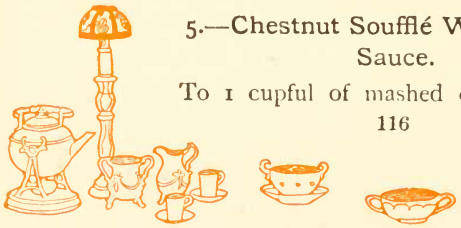
the grated rind of 1 orange, ½ a grated nutmeg, ½ a teaspoonful of salt and 1 gill of sweet milk; stir in 1 quart of flour in which has been sifted 2 teaspoonfuls of baking-powder, roll thin and cut in rounds. On half the pieces put 1 coffee spoonful of orange marmalade, moisten the edges and cover with the remaining pieces; press the edges firmly together and fry in hot lard.

4.—Moulded Orange and Fig Salad.



Heat 1 pint of canned pineapple juice, add 2 tablespoonfuls of granulated gelatine, and ½ a bay-leaf, stir until dissolved; strain and set in cold water until it begins to harden. Have ready 1 cupful of diced orange pulp and 1 cupful of peeled and sliced fresh figs, put a layer of the fruit and gelatine at the bottom of a mould, sprinkle with chopped Brazil nuts or English walnuts, and make alternate layers until the mould is full. Serve with fruit dressing on lettuce leaves.

5.—Chestnut Soufflé With Orange Sauce.



To 1 cupful of mashed chestnuts, add 1

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rounding tablespoonful of flour, ¼ cupful of sugar and ½ cupful of thin cream; cook five minutes, stirring constantly; then fold in the beaten whites of 3 eggs. Turn into individual moulds which have been buttered and dusted with sugar, set in a pan of hot water and bake until firm. ORANGE SAUCE: Beat the yolks of 3 eggs with ½ cupful of sugar, add 1 cupful of orange juice and 1 teaspoonful of grated rind; stir over hot water until thick.



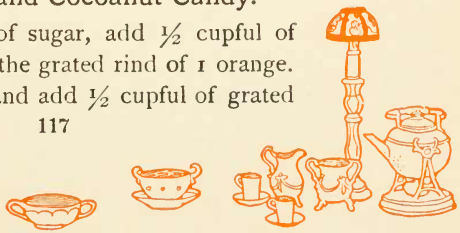
6.—Orange Cocktail Sauce.



For each oyster or clam cocktail take 1 tablespoonful of the diced pulp of 1 sour orange, 1 tablespoonful of tomato catsup, 1 teaspoonful of horseradish, 1 salt-spoonful of salt, 1 salt-spoonful of grated orange peel, and a few drops of tobasco sauce. Serve very cold in cups made of the polished peel of 1 orange.

7.—Orange and Cocoanut Candy.

To 2 cupfuls of sugar, add ½ cupful of orange juice and the grated rind of 1 orange. Bring to a boil and add ½ cupful of grated



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cocoanut. Let it boil without stirring until a drop put in cold water will form a soft ball. Take from the fire and set in a cool place until nearly cold; then beat until it is thick, pour into a buttered dish and cut in squares.



8.—Model Pudding.

Beat the yolks of 3 eggs with 1½ cupfuls of sugar; add ½ cupful of orange juice, 1 teaspoonful of grated orange rind, 1 saltspoonful of salt, 1 cupful of chopped apples, 1 cupful of bread crumbs, ½ cupful of sultana raisins, ½ cupful of chopped preserved orange peel, and the whites of 3 eggs beaten stiff. Boil in a buttered mould for three hours or bake for two hours. Serve with hard sauce.



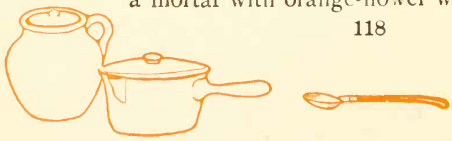
9.—Marmalade Mousse.

Whip 1 pint of thick cream, stir in carefully 1 cupful of orange marmalade and add sugar if required. Put in a mould and pack in ice and salt for three hours.



10.—Orange Cheesecakes.

Blanch ½ pound of almonds and beat in a mortar with orange-flower water, ½ pound



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of powdered sugar and 1 pound of butter. Beat the yolks of 10 eggs and the whites of 4; pound in a mortar 2 candied oranges and 1 fresh one with the bitterness boiled out. When these are soft mix all the ingredients and bake in small moulds.



11.—Sunday Frappé.

Cut off the top of 1 large pineapple and remove the pulp; cut the pulp from 4 oranges and add to the pineapple, sweeten to taste, put in a glass fruit jar and bury in ice and salt for two hours. Have the pineapple shell thoroughly chilled and put the fruit in it just before serving.



12.—Lady Lee Cream.

Steep the grated rind of 1 orange in 1 pint of hot cream for one hour, strain and add 1 heaping teaspoonful of corn-starch mixed with 2 tablespoonfuls of sugar. Boil until smooth and when cold pour into a dish lined with sponge cake steeped in orange juice.



13.—Artichokes With Orange Mayonnaise.

Boil artichokes for a half hour in salted



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water; drain and serve hot or cold with Fruit Mayonnaise. (See June 4.)



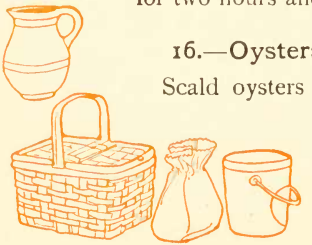
14.—Ceriso Fritters.

Boil 1 cupful of water, 2 ounces of butter, 2 teaspoonfuls of sugar and the grated rind of ½ an orange for ten minutes; add 5 ounces of flour and stir until smooth, then remove from the fire and add 5 eggs, 1 at a time. Roll out very thin, cut in rounds and put together in pairs with a filling of stiff orange marmalade; pinch the edges together and fry in deep fat until brown.



15.—Medley Marmalade.

Squeeze the juice from 12 large blood oranges; boil the peels of 12 yellow oranges in plenty of water until a straw will pierce them, drain, and when cool enough to handle scrape out all the pith, leaving the yellow outside which is to be cut in shreds with scissors. Weigh the juice and add an equal weight of sugar, and the shredded peel; boil for two hours and put in glasses.



16.—Oysters With Orange Sauce.

Scald oysters in their own liquor, arrange

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them on buttered toast and cover with unsweetened orange sauce.



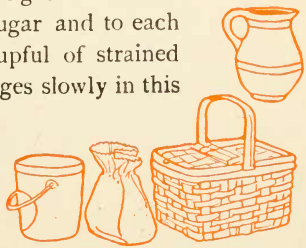
17.—Sweet Chestnut Croquettes With Orange Sauce.

Boil ⅓ cupful of sugar in ⅙ cupful of water to a rich syrup and add to 2 cupfuls of mashed chestnuts; flavor with vanilla, add a few grains of salt and the yolks of 2 eggs. When cool shape into croquettes, roll in crumbs, egg, and crumbs again and fry in deep fat. ORANGE SAUCE: Beat the yolks of 2 eggs with ½ cupful of sugar, add the juice of 1 large orange and stir over hot water until thick, then pour into the beaten whites of 2 eggs and use at once.



18.—Mandarin Orange Preserves.

Weigh 50 Mandarin oranges and boil them until tender in three changes of water. Cool enough to handle, cut a circle at the stem end of each orange and remove the seeds but not the pulp. Drain the oranges and add to them an equal weight of sugar and to each pound of sugar, add 1 cupful of strained orange juice. Boil the oranges slowly in this



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syrup for forty minutes, then take them out and reduce the syrup until it almost candies; pour over the oranges in glasses and seal.



19.—Nugget Jumbles.

Cream 1 cupful of butter, add 1½ cupfuls of sugar, the beaten yolks of 3 eggs, the juice and the grated rind of ½ an orange, 1 level teaspoonful of soda dissolved in 3 tablespoonfuls of sour milk, the beaten whites of 3 eggs and 3½ cupfuls of flour. Drop in spoonfuls on a buttered tin; bake in a moderate oven.

20.—Orange and Almond Sandwiches.

Chop 1 pickled orange very fine with 1 cupful of blanched almonds; spread between slices of buttered bread.



21.—Orange Baby Cream.

Dissolve 2 cupfuls of sugar in ½ cupful of strained orange juice, add 2 tablespoonfuls of butter and boil until a drop will harden in water; pour into a buttered tin and commence at once to fold the edges into the center of the tin. As soon as it can be handled pull until hard and cut in bars or in small bits.



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22.—Orange and Cranberry Ice.

Cover 2 quarts of cranberries with water and cook twenty minutes; mash and strain and add an equal measure of strained orange juice; boil 2 pounds of sugar with 1 pint of water until dissolved, add to the fruit juice, cool and freeze. Pack in ice for two hours.



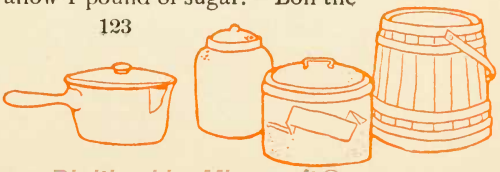
23.—Pork Tenderloin With Orange Sauce.

Brown slices of tenderloin in a hot oven, then cover them with water and orange juice in equal parts; simmer until done, thicken the gravy with flour, salt and pepper to taste, and serve garnished with orange slices which have been sprinkled with minced parsley and paprika. Cook in a granite or porcelain lined pan.



24.—Orange Jelly Without Gelatine.

Peel and slice a citron melon, add 1 cupful of water and boil until soft; press out the juice while hot. To the juice, add an equal measure of orange juice, that from fruit not wholly ripe is preferred. To each pint of mixed juice allow 1 pound of sugar. Boil the



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juice twenty minutes, skimming well; have the sugar very hot, add it to the juice, stir until dissolved and boil two minutes. Strain through cheese-cloth into glasses and do not cover until cold.



25.—Mrs. Black's Orange Cake.

Cream 1 cupful of butter with 3 cupfuls of sugar; add the yolks of 5 eggs, 1 cupful of milk, 4 cupfuls of flour sifted with 2 teaspoonfuls of baking-powder and the beaten whites of 5 eggs. Bake in layers and when done spread with the following jelly: Bring the juice and grated rind of 2 oranges to a boil with 1 cupful of sugar; place in a double boiler, add 2 beaten eggs and stir until thick as custard.



26.—Orange Chicken Salad.

Mix equal parts of sliced celery and cold cooked chicken; add broken English walnut meats to equal one-fourth the amount of celery and chicken, a few peeled and seeded muscat grapes and French dressing to moisten. Have ready the diced pulp of sour oranges; lay a few lettuce leaves on each plate, and 1



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tablespoonful of orange; put a large tablespoonful of the chicken and celery on the lettuce and cover with mayonnaise.

27.—Rich Orange Pie.



Beat 2 eggs with 1 tablespoonful of white sugar, add 1 tablespoonful of milk, 1 tablespoonful of table syrup (not maple) and the juice and the grated rind of ½ an orange. Cook in a double boiler until thick, then put in a lined pie tin and bake in a hot oven.

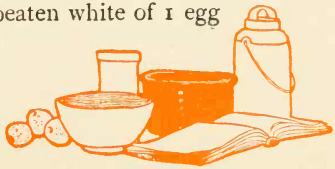
28.—Orange Figs.

Dissolve 1 cupful of sugar in 1 cupful of water, pour over 1 pound of dried figs which have been separated from one another and bring to a boil; set aside for a day or two, then drain from the syrup. Make a slit in each fig and stuff with orange marmalade; arrange the figs on a waxed tin, sift with powdered sugar and put in a quick oven to glaze.



29.—Cocoanut Orange Icing.

Boil 1 cupful of sugar with ¼ cupful of water until it will form a soft ball; pour the boiling syrup over the beaten white of 1 egg



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and stir into it the mashed pulp of 1 orange and 1 cupful of grated cocoanut. Use between layers of cake or for the top of a loaf cake.



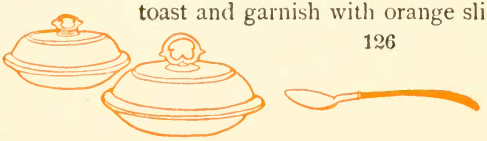
30.—Hominy Fritters With Orange Sauce.

Beat 2 eggs and add to 2 cupfuls of hot boiled hominy; add ½ teaspoonful of salt, 1 tablespoonful of flour and cold milk to make a drop batter. Fry in small spoonfuls in hot fat; drain and serve with the following sauce: Beat the yolks of 3 eggs with ½ cupful of sugar, pour over it 1½ cupfuls of boiling orange juice and the grated peel of 1 orange; stir until foamy and serve at once.



31.—Spiced Liver With Oranges.

Scald 1 pound of sliced liver and then fry in bacon drippings. When brown on both sides put the liver in a saucepan with 4 cloves, 1 bay-leaf, 1 blade of mace, salt and pepper to taste and 1 peeled sliced orange; cover with boiling water and cook thirty minutes; when done remove the whole spices and add corn-starch to thicken the gravy. Serve on toast and garnish with orange slices.



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NOVEMBER.



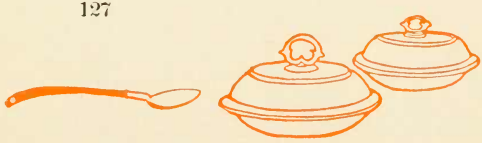
1.—Orange Bread Pudding.

Beat the yolks of 2 eggs with ½ cupful of sugar, add the juice and the grated rind of ½ an orange and 1 cupful of bread crumbs over which has been poured a pint of boiling milk; mix well and bake until a light brown. Cover with meringue made with the whites of 2 eggs and ½ cupful of sugar; brown slightly and serve hot.



2.—Frozen Oranges to Serve With Game.

Select smooth, even-sized oranges and polish them well. Cut off the top third of each one and remove all pulp and fibre. Keep the peels on ice until wanted. Separate the orange pulp from fibre and seeds; to each quart of pulp and juice, add 1 cupful of water and sweeten slightly. Freeze until firm but not hard, fill the peels and pack



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them in a can buried in ice and salt until ready to serve. They should be packed at least two hours.



3.—Shrimp and Orange Salad.

Have equal measures of shrimps, diced orange pulp and sliced celery; marinate with French dressing, arrange on lettuce leaves and mask with mayonnaise.

4.—Buttered Chestnuts With Orange.

Shell, blanch and boil 1 pound of chestnuts until soft; about fifteen minutes. Drain and pour over them ½ cupful of melted butter mixed with ½ cupful of orange juice and salt to taste.



5.—Parliament Pudding.

Cream 1 tablespoonful of butter with ¾ cup of sugar, add the beaten yolks of 6 eggs, 1 cupful of fine bread crumbs which have been soaked in milk, and the juice and the grated rind of ½ an orange; stir this until very smooth, then add the beaten whites of 2 eggs. Have a pudding mould thickly buttered and dusted with dry crumbs, line with macaroons which have been moistened with





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orange juice; put in a layer of the batter, then a layer of sponge cake spread with orange marmalade and alternate the layers until the mould is full, having batter at the top. Cover and steam for three-quarters of an hour, unmould carefully and serve with hard sauce.



6.—Chestnut Boulettes With Orange Sauce.

Mix 1 cupful of mashed chestnuts, the yolks of 2 eggs, 2 tablespoonfuls of sweet cream, 1 tablespoonful of sugar, ⅛ teaspoonful of salt, 1 teaspoonful of orange juice and a pinch of grated orange rind. Stir over the fire until well blended; when cool, fold in the whites of 2 eggs beaten stiff, form into small balls, roll in crumbs, dip in egg then roll again in crumbs and fry in hot fat. Serve with ORANGE SAUCE: Have 1 cupful of thick cream sauce slightly sweetened and just before serving stir in the juice of 1 large orange and 1 teaspoonful of grated rind; keep hot but do not let it boil.



7.—Turkey and Orange Salad.

Mix equal parts of sliced celery and cold





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cooked turkey; add broken English walnut meats to equal one-fourth the amount of celery and turkey, and moisten with French dressing. Have ready the diced pulp of several sour oranges. Lay a few lettuce leaves on each plate, 1 tablespoonful of the diced orange, 1 tablespoonful of the chicken and celery, and cover with mayonnaise.

8.—Quail With Orange Sauce.



Skin 6 quails and cover the breast of each with thin slices of bacon; place in a pan with 1 cupful of hot water and 1 tablespoonful of butter; bake in a hot oven for twenty minutes. Remove the quail, add the diced pulp of 1 orange to the gravy and cook two minutes longer; season to taste with salt and paprika, and thicken slightly with flour. Serve the sauce very hot in a separate dish.

9.—King's Pudding.



Dilute ½ cupful of orange marmalade with the juice of 1 lemon and add the grated rind of the lemon. Chop ½ pound of suet, mix with ½ pound of bread crumbs, ½ cupful of sugar, 1 salt-spoonful of salt and 3 beaten



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eggs. Put this in a buttered mould in alternate layers with the marmalade and steam four hours.



10.—Orange Celery Salad.

Fringe 12 two-inch pieces of celery and put to crisp in ice-water to which lemon slices have been added. Have an equal measure of slices of sour oranges, dry the celery, add to the oranges and season with French dressing. Serve with game.—Miss Janèt M. Hill.



11.—Orange Bouillon.

To 1 quart of strained orange juice, add 1 tablespoonful of arrowroot and cook until clear. Cool and add 1 tablespoonful of orange-flower water and 1 tablespoonful of curaçoa. Sweeten slightly if desired and serve very cold in bouillon cups at luncheon.



12.—Jelly Salad.

Steep ⅓ of a box of gelatine in ⅓ of a cupful of water, add ⅓ of a cupful of boiling water and 1 cup of sugar and stir until dissolved; pour over 1 cupful of diced orange



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pulp and add the juice of 1 lemon; set in a pan of ice-water until it begins to thicken, then pour into small moulds and set on ice until firm. When ready to serve dip each mould into boiling water and invert on lettuce leaves. Serve with jelly salad dressing.



13.—Jelly Salad Dressing.

Put 1 pint of orange juice in a saucepan, add the juice of 1 lemon, 1 level teaspoonful of arrowroot moistened with cold water, sugar to taste and a bit of stick cinnamon if liked; cook until smooth and clear, remove the cinnamon and serve cold.



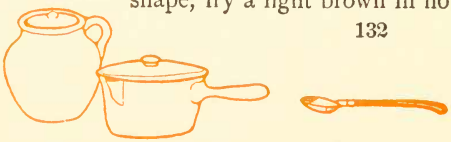
14.—Roast Pork With Florida Sauce.

Dice the pulp of 6 sour oranges, dust with flour, sprinkle with 3 tablespoonfuls of sugar and boil for fifteen minutes; remove from the fire and when slightly cool stir in 4 beaten eggs; pour into a pan where pork is roasting and cook until firm, about twenty minutes. Serve like roast beef and Yorkshire Pudding.



15.—German Orange Fritters.

Cut stale bread in rounds or any fancy shape, fry a light brown in hot lard and pour



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over them hot syrup of orange juice and sugar heated together but not boiled. Dust with powdered sugar and serve immediately.



16.—Bahama Sauce for Cold Game.

Beat the yolks of 2 eggs, stir in 2 tablespoonfuls of olive oil, 1 teaspoonful of sugar, 1 salt-spoonful of grated orange peel, 1 teaspoonful of sharp vinegar and the juice of 1 sour orange. Add the orange juice slowly, beating hard. Serve cold.



17.—Macaroni and Orange Pudding.

Boil 4 ounces of macaroni in 1 pint of orange juice until tender; beat 6 eggs with ½ pound of sugar, add 1 cupful of milk and put in a baking dish with the macaroni and orange juice. Set in a pan of hot water and cook in the oven to set the custard. Serve hot with Orange Grafton Pudding Sauce. (See December 8.)



18.—Cabbage and Orange Salad.

Shred 4 cupfuls of cabbage, dice the pulp of 2 oranges and grate 1 teaspoonful of orange peel; mix altogether and serve with Clear Fruit Salad Dressing.



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19.—Winter Fruit Jelly.



Cut up 2 figs, 6 dates, ½ cupful of seeded raisins and ⅓ cupful of English walnut meats; steep them two hours in the juice of 1 orange, drain, add the diced pulp of 1 orange and cover with 1 pint of orange jelly. (See August 3.) Serve cold with cold boiled custard.

20.—Transparent Marmalade.



Soak the peel of unripe oranges all night in salted water to cover, then boil in three changes of fresh water until they are very tender; cut in very fine strips and add to the pulp which has been freed from seeds. To every pound of fruit, add 1½ pounds of sugar and boil for twenty minutes, or until clear; stir carefully and when it is cold put in glasses.

21.—Esmé Shortcake.



Rub ¾ cupful of lard, or lard and butter, into 1 quart of flour which has been sifted with 2 teaspoonfuls of baking-powder; beat 2 eggs, stir in 2 cupfuls of sweet milk and add to the flour; knead well and roll out in two



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portions one-half inch thick. Place one layer in a buttered tin, cover with diced orange pulp, sprinkle with sugar and moisten the edge all around; put the second sheet of dough on top and press the edges well together; bake twenty-five minutes in a quick oven.



22.—Sausages With Orange Sauce.

Prick sausages with a fork and boil them for twenty minutes; drain and brown in the oven or in a frying-pan. Boil 1 cupful of water with 1 cupful of sugar for five minutes, add 4 oranges which have been peeled and cut in one-fourth inch slices and cook them gently for fifteen minutes; arrange the oranges in the center of a dish, sprinkle with a little grated orange peel and surround with the browned sausages.



23.—Orange Peel Fudge.

Boil the peel of 1 orange in salt water for one-half hour, then in fresh water until all salt and bitterness are extracted; drain and cut in small pieces. Boil 2 cupfuls of brown sugar with ½ cupful of sweet milk until it



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will spin a thread, pour into a buttered dish, add the orange peel and stir to a cream.



24.—Rice and Orange Stuffing for Duck.

Wash 1 cupful of rice and boil it for fifteen minutes in salted water; drain, add the diced pulp of 2 oranges and the grated rind of 1, salt and pepper to taste and use for stuffing a tame duck.

25.—Orange Baba.

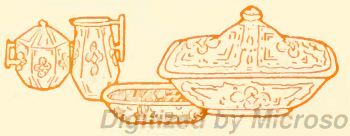


Procure a loaf of Baba (Wine Cake) and pour over it a syrup made by boiling 2 cupfuls of sugar with 1½ cupfuls of orange juice and 1 teaspoonful of grated orange peel for five minutes.

26.—Turkey Fritters With Oranges.

Cut cold turkey in thick pieces, marinate them with orange juice for one hour; drain, dip in fritter batter to which 1 teaspoonful of grated orange peel has been added and sauté in butter or turkey drippings. When done remove from the pan and add butter if necessary to make ¼ cupful in the pan; add ¼ cupful of flour, 1 cupful of turkey gravy,





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stock or water, and the juice of 2 oranges. Salt and pepper to taste and serve in a separate dish.



27.—Cranberry and Orange Sauce.

Cover the peel of 1 orange with cold water, heat slowly and boil until tender; then scrape out the white part and cut the yellow in thin strips with scissors. Simmer 1½ cupfuls of raisins until tender, add the juice of the orange, the shredded peel, 1 quart of cranberries and enough water or orange juice to make the amount of liquid equal 1 cupful. Cover and cook ten minutes, or until the cranberries are done, then add 2 cupfuls of sugar and boil until it jellies.



28.—Orange Mince Meat.

Boil 3 thin-skinned oranges in 1 quart of water until the water is reduced one-half, chop the cooked oranges very fine, rejecting all seeds; chop 1 pound of seeded raisins, wash and dry 2 pounds of dried currants, chop 2 pounds of suet very fine and mix all together with 1 ounce of ground spices, 1 cupful of brandy, 1 cupful of port wine and





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the water the oranges were boiled in. Do not cook until the mince meat is in the pies. Bake with two crusts.

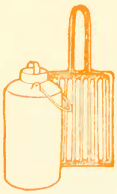
29.—Brazilian Salad.



Marinate 1 cupful of shredded Brazil nuts and 1 cupful of peeled and diced Bartlett pears with orange juice. At the end of one hour, add 1 cupful of diced orange pulp and serve on lettuce leaves with mayonnaise.

30.—Quince and Orange Marmalade.

Pare, core and slice quinces, cook skins, cores and seeds in water to barely cover; when soft strain this water, add to the sliced quinces and boil until they can be mashed to a pulp. To every 3 pounds of fruit, add the juice of 3 oranges and 2 pounds of sugar; stir to a smooth paste and boil ten minutes longer, stirring constantly. Put into small glasses and cover when cold.





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DECEMBER.



1.—Orange Fig Pudding.

Chop ¼ pound dried figs, add 2 cupfuls of bread crumbs, 1 cupful of brown sugar, ¼ pound chopped suet, 2 beaten eggs, the juice of 2 oranges and grated rind of 1, 1 dessert-spoonful of molasses, ½ a grated nutmeg, and 1 heaping tablespoonful of flour. Mix thoroughly and steam for three hours. Serve with hard sauce.

2.—Orange Fruit Cake.



Cream 1 pound of butter and 1 pound of sugar, add ten beaten eggs, 1 pound of flour and the juice of 2 oranges and the grated peel of 1 and beat all until very light. Flour 2 pounds of seeded raisins, ¾ pound of citron and ½ pound of candied orange peel chopped or cut in bits; add this to the batter and bake in two pans for four hours.



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3.—Punch Jelly.



Make a clear, unseasoned jelly from 4 calves' feet; add to it 2 pounds of sugar, the juice of 4 oranges and the rind of 1, the juice of 6 lemons and the rind of 4, ½ nutmeg, 12 cloves, 1 stick of cinnamon, 1 small cupful of strong green tea, 1 pint of rum, ½ pint of brandy and 1 glassful of arrack. Stir these well together, add 6 whites of eggs and 2 whole eggs beaten with a little sherry and water and whisk the punch until it begins to simmer; draw to the back of the stove and let stand ten minutes. Strain the jelly through flannel, repeating if necessary, and when it is clear pour it into a mould.



4.—Orange Cream Toast.

Beat 2 eggs, add ½ cupful of scalded cream and return to the fire; stir until thick, then add ½ cupful of orange juice with 2 tablespoonfuls of sugar. Mix well and pour over hot toast, which is buttered or not, according to taste.



5.—Orange and Squash Custard.

Mix ½ cupful of steamed and sifted squash



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with 1 cupful of orange juice and 1 saltspoonful of grated orange peel; beat 4 eggs with ½ cupful of sugar, or more if required; add to the squash and steam in one large or several small moulds which have been buttered and dusted with sugar.



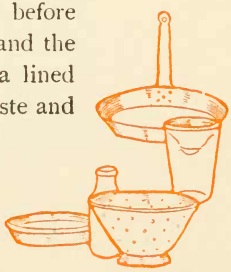
6.—Orange Lady Cake.

Cream ½ cupful of butter with 1½ cupfuls of sugar; add the juice and grated rind of 1 orange with warm water to make 1 cupful, 2½ cupfuls of flour sifted twice before measuring and then sifted with 2 level teaspoonfuls of baking-powder; mix thoroughly and add the beaten whites of 4 eggs. Bake forty-five minutes in a moderate oven and when cool ice the top and sides.



7.—Orange Raisin Pie.

Boil for twenty minutes 1 cupful of seeded raisins, 1 cupful of water, 1 cupful of sugar and 1 heaping tablespoonful of corn-starch mixed with a little cold water. Just before taking from the fire, add the juice and the grated rind of ½ an orange. Fill a lined pie tin with this, add cross-bars of paste and bake in a hot oven.





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8.—Orange Grafton Pudding Sauce.



Beat 2 eggs with 4 ounces of sugar, add ¼ cupful of sherry and ¼ cupful of orange juice; place in a pan of hot water and beat with an egg beater until thick and smooth.

9.—Orange Cream Charlotte.

Soak ⅓ box of gelatine in ⅓ cupful of water; add ⅓ cupful of boiling water, 1 cupful of sugar and the juice of 1 lemon and strain. When cool, add 1 cupful of orange juice and pulp and set in a pan of ice-water. Line a mould with orange sections and when the jelly begins to stiffen beat into it 1 pint of thick cream whipped very stiff; beat all together until it is hard enough to hold its shape and pour into the mould. One hour will harden it enough to serve.



10.—Orange Bisque Ice-Cream.

Whip 2 quarts of rich cream with ½ cupful of sugar until very stiff, put in a freezer and pack in ice and salt for one hour. Steep 12 macaroons in the juice of 3 large oranges and add to the partly frozen cream; turn the dasher to mix thoroughly and add sugar if





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required. If the ice-cream is not firm turn until it is and pack in ice and salt for two hours.



11.—Orange and Cheese Salad.

Mash the yolks of 2 hard-boiled eggs, add 1 tablespoonful of olive oil, ½ teaspoonful of pepper, ½ teaspoonful of grated orange rind, 1 teaspoonful of salt, 1 teaspoonful of sugar, ½ pound grated cheese and the juice of 1 sour orange. Serve on lettuce leaves with orange mayonnaise. (See June 4.)



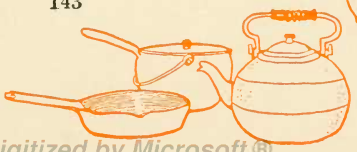
12.—Boiled Chicken With Chestnut and Orange Sauce.

Boil 1 chicken until tender and while it is boiling steam 1 pint of blanched chestnuts. There should be 1 pint of liquor when the chicken is done; add to this the mashed chestnuts and the diced pulp of 2 oranges with 1 teaspoonful of grated orange peel; season to taste with salt and pepper, boil until the orange pulp is cooked and pour over the chicken.



13.—Orange Corn-starch Jumbles.

Cream ¾ cupful of butter with 1 cupful of



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sugar; add 3 eggs beaten separately, and ¼ cupful of corn-starch mixed with ½ cupful of orange juice; add flour to make a soft dough and cut in rings. Sprinkle the tops with finely chopped preserved orange peel mixed with a little sugar and bake in a moderate oven.

14.—Marmalade Roly Poly.



Sift together 1 pint of flour, 1 salt-spoonful of salt, 1 tablespoonful of sugar and 1 teaspoonful of baking-powder. Rub into this 2 tablespoonfuls of butter and add sweet milk to make a soft dough. Turn onto a floured board, roll out in an oblong strip and spread with orange marmalade. Roll up, pinching the ends well together and steam for forty minutes. Serve with hard or liquid sauce.

15.—Sardine and Orange Sandwiches.



Mince 1 pickled orange (see April 13) very fine, rub the yolks of 2 hard-boiled eggs through a sieve and mince the whites, free 1 large box of sardines from skin and bones and add to the orange and eggs with oil or melted butter to make of a consistency to spread. Have thin slices of whole wheat bread spread



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with butter, spread ½ with the sardine mixture and cover with buttered bread.



16.—Orange and Apple Marmalade.

Slice sound apples without paring or coring and cook in water to cover until done; strain through a jelly bag, pressing out all the juice; add an equal weight of sugar and cook until it jellies. Have an equal quantity of orange pulp with one-half the peel included, cook until tender with as little water as possible and add to the apple juice; boil until it jellies again and put in small glasses.



17.—Ginger Sherbet.

Boil 1 pound of sugar and 1 cupful of water to a thread; take from the fire, add the juice of 5 oranges and 1 lemon, cool, strain and freeze. Cut 4 ounces of preserved ginger in small pieces and add with 2 tablespoonfuls of the ginger syrup to the frozen sherbet; turn the freezer to mix thoroughly, remove the dasher and pack for 2 hours.



18.—Orange Butter Sauce.

Cream 1 tablespoonful of butter with 1 tablespoonful of flour; stir into 1 cupful of



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boiling water and when thick stir in ½ cupful of butter and 1 cupful of strained orange juice. Serve at once with fish or chicken. This sauce may be sweetened and used with fritters or puddings.

19.—Stewed Pigeons With Oranges.

Cut 3 pigeons in pieces and cook for ten minutes in butter without browning; add 1 pint of stock or thin gravy, 1 sliced, sour orange and salt and pepper to taste. Cook thirty minutes, thicken the gravy if necessary and serve with a boarder of toast points alternated with quartered orange slices.



20.—Noodles With Oranges.

Beat 1 egg, add ½ teaspoonful of salt and enough flour to make a stiff dough; knead, roll as thin as possible and let stand twenty minutes; roll up, cut in strips and cook twenty minutes in boiling salted water. Arrange one-half the cooked noodles on a buttered dish, spread with diced orange pulp sweetened to taste, sprinkle with 1 teaspoonful of grated orange peel and dot with bits of butter. Cover with the remaining noodles, sprinkle





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liberally with brown sugar and add bits of butter. Put in a hot oven to melt the sugar and serve hot.



21.—Oyster and Orange Salad.

Scald 1 pint of oysters and strain the liquor; add sour orange juice to make 1 cupful and bring to a boil; add the beaten yolks of 3 eggs and stir until thick, season with pepper and salt and cool quickly. Chop the oysters, have an equal amount of cut celery and 1 tablespoonful of grated orange peel, mix and marinate with French dressing. Arrange on lettuce leaves, mask with the cooked dressing and garnish with slices of sour oranges.



22.—Orange Madeleines.

Bake sponge cake in square sheets about two inches thick; when cold cut in squares, split and fill with marmalade. Ice the tops and sides with orange icing.

23.—Orange Posset.



Steep the grated rind of 1 orange and 1 lemon in the juice of 2 oranges; squeeze through muslin and add 3 tablespoonfuls of



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sugar, 1 tablespoonful of brandy, a grating of nutmeg, 3 cupfuls of boiling milk and 2 tablespoonfuls of blanched and chopped almonds. Froth with an egg whisk or by pouring from a height, and serve hot. This can also be served ice cold in bouillon cups at luncheon.

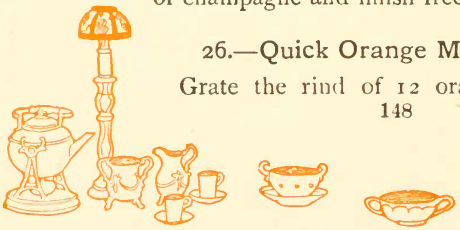
24.—Orange Rice Pudding.

Boil ¾ cupful of rice until tender in 1 quart of milk, or use 3 cupfuls of cold rice; add ½ cupful of sugar, ¼ cupful of chopped suet, the juice and grated peel of 1 large orange or 2 small ones, ¼ pound of candied orange peel cut fine, and 3 beaten eggs. Mix thoroughly and boil 2 hours in a tube mould.



25.—Orange Champagne Ice.

Boil 1 quart of water for five minutes with 1 pound sugar; when cold, add the juice of 3 oranges and 1 lemon and strain into a freezer. Freeze until thick, then add 1 pint of champagne and finish freezing.



26.—Quick Orange Marmalade.

Grate the rind of 12 oranges, press the

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pulp through a coarse sieve, adding 1 gill of water to 4 pounds of fruit; bring the pulp and grated rind to a boil, add 1 pound of sugar to each pound of fruit weighed whole and boil a half hour. Seal in small glasses.



27.—Orange and Apple Salad.

Core, peel and slice 4 large apples, dice the pulp of 6 oranges; place in alternate layers with powdered sugar on each layer; add 1 glass of sherry and the juice of 1 lemon and serve very cold.

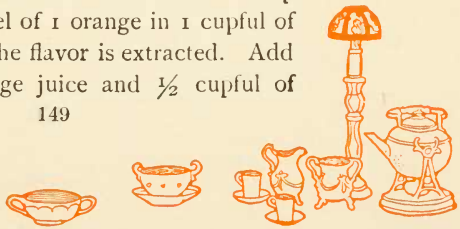


28.—Orange Marshmallow Compote.

Mix equal quantities of diced orange pulp and marshmallows cut in eighths. Add chopped pecans to equal one-fourth the whole amount and a few spoonfuls of orange syrup, or the syrup from soft marmalade and serve cold with whipped cream.

29.—Gasport Custard.

This requires no milk nor cream. Steep the thinly cut peel of 1 orange in 1 cupful of cold water until the flavor is extracted. Add 1 cupful of orange juice and ½ cupful of



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sugar, strain into the beaten yolks of 8 eggs and cook in a double boiler until the custard thickens. Serve cold.



30.—Hamburg Tart Filling.

Beat the yolks of 4 eggs with ½ cupful of sugar; add the juice and the grated rind of ½ an orange and cook over hot water until thick. Stir in the beaten whites of 4 eggs; cook for three minutes, remove from the fire and fill tart shells.



31.—Harvard Pancakes.

Melt ½ cupful of butter in 1 pint of warm milk; add 1 pint of flour, 2 beaten eggs, 2 tablespoonfuls of sugar and the juice of 1 orange. Bake on a hot griddle, butter and sprinkle with powdered sugar; squeeze a few drops of orange juice on each pancake when piling them up.





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INDEX



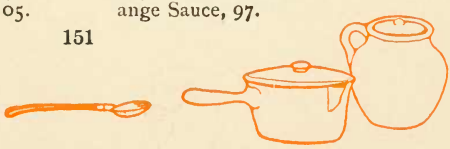
ALBANY JELLY, 110.
Alexandra Salad, 92.
American Salad, 80.
Apple and Orange Tarts, 74.
Apple Sherbet, 26.
Arizona Fritters, 61.
Artichokes With Orange Mayonnaise, 119.
Asparagus Tips With Orange Sauce, 63.

BAHAMA SAUCE FOR COLD GAME, 133.
Baked Oranges for Colds, 8.
Baked Orange Soufflé Pudding, 30.
Barbada Jumbles, 81.
Beaudry Pudding, 98.
Bernard Punch, 85.
Blue Ribbon Salad, 40.
Boiled Chicken With Chestnut and Orange Sauce, 143.
Boiled Ham With Cherry Orange Sauce, 81.
Boiled Orange Pudding, 30.
Bombe Malta, 64.
Bondeau Custard, 7.
Bordeaux Tarts, 105.
Brain Cutlets With Orange Butter Sauce, 31.
Brazilian Salad, 138.
Breast of Lamb With Orange Stuffing, 72.
Bridge Club Soup, 62.
Buttered Chestnuts With Orange, 128.

CABBAGE AND ORANGE SALAD, 133.
Cabinet Pudding, 28.
Calf's Liver With Oranges, 28.
California Orange Ice, 43.
California Orange Pudding, 17.
Candied Orange Peel, 19.
Caramel Salad, 3.
Carrots With Orange Sauce, 37.
Catawba Punch, 92.
Ceriso Fritters, 120.
Cherry Cup, 79.
Chestnut Boulettes With Orange Sauce, 129.
Chicken Soufflé With Orange Sauce, 116.
Chico Puffs, 64.
Chipped Beef With Orange Sauce, 97.







Digitized by Microsoft®



Clara Salad Dressing, 104.
Cocoanut Orange Icing, 125.
Cold Chicken With Orange Sauce, 90.
Cold Orange Cream Sauce, 42.
Cold Orange Tapioca, 107.
Cornelia Cake, 83.
Cranberry and Orange Sauce, 137.
Currant and Orange Jam, 79.



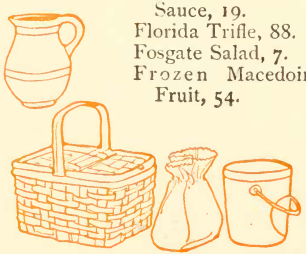
Delicate Pudding, 81.
Duarte Salad, 66.
Duck Salad, 104.
Dundee Pancakes, 95.

Easter Eggs, 47.
Engracia Cake, 84.
Esmé Shortcake, 134.

Fiesta Salad, 68.
Figueroa Tarts, 47.
Fillet of Veal With Oranges, 86.
Fillet of Venison, 70.
Finnan-Haddie With Orange Butter, 100.
Fish Cakes With Orange Sauce, 19.
Florida Trifle, 88.
Fosgate Salad, 7.
Frozen Macedoine of Fruit, 54.
Frozen Maraschino Punch, 36.
Frozen Oranges to Serve With Game, 127.
Frozen Orange Soufflé, 100.
Frozen Victoria Punch, 61.
Fruit Mayonnaise, 86.
Fruit Salad Dressing, 45.
Fruit Salad With Mayonnaise, 109.

Gasport Custard, 149.
Genoa Cake, 75.
German Orange Fritters, 132.
Germea Mould, 80.
Ginger Sherbet, 145.
Glasgow Cakes, 60.
Glazed Orange Wafers, 25.
Glendale Salad, 100.
Gold Bar Cake, 14.
Gold Thread Cake, 93.
Golden Cream, 50.
Goldenrod Cake, 37.
Granite Camilla, 72.
Green Pease With Orange Sauce, 32.

Hamburg Steak With Orange Sauce, 16.
Hamburg Tart Filling, 150.
Harvard Pancakes, 150.
Hayward Jelly, 92.



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Index

Hominy Fritters With Orange Sauce, 126.
Hot Orange Soufflé, 49.
Hot Orange Tapioca, 13.
Huevo Sherbet, 105.

Iced Orangeade, 109.
Imperial Orange Pie, 111.
Indiana Marmalade, 97.

Jelly Salad, 131.
Jelly Salad Dressing, 132.
Jellied Prunes, 4.
Juliet Pudding, 35.

Kentucky Orange Pie, 42.
King's Pudding, 130.

Lady Lee Cream, 119.
Lady Pudding, 10.
Lamb Chops With Orange Sauce, 32.
Lamb's Hearts With Orange Sauce, 96.
Lentil Croquettes With Orange Sauce, 48.
Ligeros, 113.
Louisville Salad, 20.
Lucile Short Cake, 68.

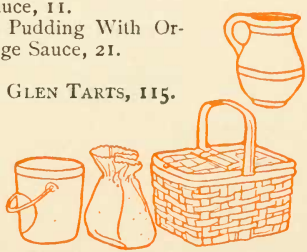
Macaroni and Orange Pudding, 133.
Macaroni With Orange Sauce, 67.
Mallorca Cream, 89.
Mandarin Orange Preserves, 121.
Marmalade Devons, 58.
Marmalade Dumplings, 14.
Marmalade Mousse, 118.
Marmalade Popovers, 55.
Marmalade Roly Poly, 144.
Marmalade Without Water, 8.
Maraschino, 1
Marseilles Tarts, 84.
Medley Marmalade, 120.
Melton Pudding, 63.
Mercedes Sherbet, 90.
Messenger's Pudding, 63.
Messina Sherbet, 94.
Minced Orange Pie, 5.
Mint Sherbet, 83.
Model Pudding, 118.
Monos, 102.
Montecito Oranges, 48.
Mosela Pudding, 73.
Moulded Orange and Fig Salad, 116.
Mrs. Black's Orange Cake, 124.

New Year's Pudding, 1.
Noodles With Oranges, 146.
Nugget Cake, 94.
Nugget Jumbles, 122.
Nut Loaf With Orange Sauce, 11.
Nut Pudding With Orange Sauce, 21.

Oak Glen Tarts, 115.







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Onions With Orange Sauce, 25.
Orangeade, 51.
Orange and Almond Sandwiches, 122.
Orange and Apple Marmalade, 145.
Orange and Apple Pie, 53.
Orange and Apple Pudding, 3.
Orange and Apple Salad, 149.
Orange Arrowroot Jelly, 21.
Orange and Banana Compote, 33.
Orange and Bread Omelette, 32.
Orange and Cocoanut Candy, 117.
Orange and Cheese Salad, 143.
Orange and Cranberry Ice, 123.



Orange and Gooseberry Preserves, 83.
Orange and Lemon Ice, 52.
Orange and Lemon Marmalade, 49.
Orange and Peanut Sandwiches, 36.
Orange and Pineapple Tapioca, 101.
Orange and Raisin Jam, 34.
Orange and Rhubarb Marmalade, 70.
Orange and Squash Custard, 140.
Orange Baba, 136.
Orange Baby Cream, 122.
Orange Barley Water, 104.
Orange Baskets, 54.
Orange Biscuits, 35.
Orange Bisque Ice-Cream, 142.
Orange Bouillon, 131.
Orange Brandy Shrub, 43.
Orange Bread Pudding, 127.
Orange Bread-Crumb Pudding, 55.
Orange Butter, 17.
Orange Butter Sauce, 145.
Orange Cake With Milk Icing, 20.
Orange Cantaloupes, 108.
Orange Catsup, 84.
Orange Celery Salad, 131.
Orange Champagne Ice, 148.
Orange Charlotte With Lady-Fingers, 33.
Orange Cheese Balls, 76.
Orange Cheesecakes, 118.
Orange Chicken Salad, 124.
Orange Cocktail Sauce, 117.
Orange Compote, 23.



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Orange Cordial, 16.
Orange Corn-starch Jumbles, 143.
Orange Corn-starch Pie, 34.
Orange Crab Salad, 95.
Orange Cracker Pie, 98.
Orange Cracker Pudding, 41.
Orange Cream Cake Filling, 41.
Orange Cream Charlotte, 142.
Orange Cream Cups, 76.
Orange Cream Sauce, 111.
Orange Cream Toast, 140.
Orange Croutons, 31.
Orange Curd Pudding, 56.
Orange Custard, 27.
Orange Custard Cake Filling, 101.
Orange Dressing for Fruit Salads, 111.
Orange Figs, 125.
Orange Fig Pudding, 139.
Orange Float, 58.
Orange Flummery, 22.
Orange Foam Sauce, 13.
Orange Fool, 37.
Orange Frappé, 57.
Orange Fritters, 4.
Orange Fruit Cake, 139.
Orange Gelatine Ice-Cream, 79.
Orange Gelatine Sauce, 93.
Orange Gingerbread, 6.
Orange Grafton Pudding Sauce, 142.
Orange Granite, 51.
Orange Honey, 51.
Orange Ice Soufflé, 88.
Orange Ice With Meringue, 47.
Orange Icing, 67.
Orange Jam, 5.
Orange Jelly Without Gelatine, 123.
Orange Jumbles, 29.
Orange Lady Cake, 141.
Orange Loaves, 22.
Orange Lovewell, 82.
Orange Madeleines, 147.
Orange Marmalade Crullers, 115.
Orange Marmalade Frappé, 113.
Orange Marmalade Omelette, 109.
Orange Marmalade Sweethearts, 20.
Orange Marshmallow Compote, 149.
Orange Meringue Pie, 82.
Orange Mince Meat, 137.
Orange Mint Cup, 65.
Orange Moselle Cup, 106.
Orange Omelette, 67.
Orange Parfait, 5.
Orange Paste, 77.
Orange Peel Buns, 18.
Orange Peel Fudge, 135.





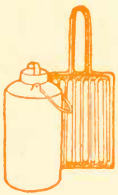


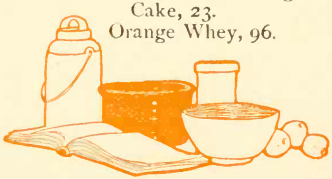
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Orange Peel Paste, 10.
Orange Pickles, 44.
Orange Posset, 147.
Orange Potato Pie, 28.
Orange Purée, 102.
Orange Raisin Pie, 141.
Orange Rice Cups, 69.
Orange Rice Custard, 30.
Orange Rice Meringue, 99.
Orange Rice Pudding, 148.
Orange Roll, 60.
Orange Roly Poly, 24.
Orange Royals, 27.
Orange Sabayon Sauce, 58.
Orange Salad to Serve With Game, 115.
Orange Sauce for Game, 108.
Orange Slip, 94.
Orange Snowballs, 36.
Orange Snow Pudding, 15.
Orange Soda, 90.
Orange Soup, 18.
Orange Sponge, 6.
Orange Syrup, 24.
Orange Syrup for Drinking, 58.
Orange Tea, 12.
Orange Tea Biscuits, 77.
Orange Torys, 12.
Orange Velvet, 114.
Orange Washington Cake, 23.
Orange Whey, 96.
Orange Whips, 31.
Orange Wine With Raisins, 8.
Ormond Cake, 46
Oyster and Orange Salad, 147.
Oysters With Orange Sauce, 120.

Pacific Pudding, 75.
Palas, 102.
Panada Griddlecakes, 113.
Parliament Pudding, 128.
Parsons Ice-Cream, 10.
Peach and Orange Jelly, 95.
Peanut Timbales With Orange Sauce, 45.
Pensacola Cake, 97.
Pina Sherbet, 107.
Pineapple and Orange Cake Filling, 55.
Pineapple Mousse With Orange Jelly, 39.
Pink Sherbet, 66.
Plain Orange Cake, 110.
Pomegranate Sherbet, 99.
Pomona Frappé, 110.
Ponce-de-Leon Punch, 112.
Pork Tenderloin With Orange Sauce, 123.
Prepared Orange Juice, 35.
Preserved Orange Flowers, 40.





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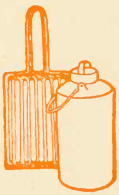
Preserved Orange Peel, 15.
Punch à la Cardinal Richelieu, 71.
Punch Jelly, 140.

Quail With Orange Sauce, 130.
Quick Orange Marmalade, 148.
Quince and Orange Marmalade, 138.

Ravenna Pie, 108.
Raymond Salad, 61.
Regal Salad, 107.
Renato Syllabubs, 85.
Republic Cream, 46.
Rhubarb and Orange Jam, 65.
Rhubarb and Orange Sherbet, 53.
Rice and Marmalade Cream, 43.
Rice and Orange Stuffing for Duck, 136.
Rice Fritters With Orange Sauce, 12.
Rich Orange Pie, 125.
Rivera Salad, 29.
Roast Pork With Florida Sauce, 132.
Rosal Punch, 87.
Ruby Salad, 70.

Salpicon of Fruit, 66.
San Ysidro Pudding, 56.
Sardine and Orange Sandwiches, 144.
Sausages With Orange Sauce, 135.
Scalloped Chicken, 38.
Scalloped Turkey, 1.
Semana Soufflé, 112.
Sheraton Cake, 3.
Shredded Wheat Biscuits With Oranges, 106.
Shrimp and Orange Salad, 128.
Sicilian Punch, 102.
Sliced Bananas With Orange Dressing, 74.
Sliced Orange Cake Filling, 87.
Sliced Orange Tarts, 57.
Smiley Sorbet, 26.
Sour Orange Preserves, 2.
Spiced Liver With Oranges, 126.
Spiced Orange Mint, 93.
Stewed Cucumbers With Orange Sauce, 69.
Stewed Kidneys With Oranges, 40.
Stewed Pigeons With Oranges, 146.
Stoke Pagis Pudding, 90.
Strawberry Oranges, 73.
Sultana Pudding, 54.
Sunday Frappé, 119.
Sweet Chestnut Croquettes With Orange Sauce, 121.







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Sweetbreads With Orange, 59.

TAMPA CAKE, 105.
Tangerines Glaces, 76.
Tangerine Jelly, 44.
Tapioca Jelly, 73.
Tongue Braised in Orange Sauce, 9.
Transparent Marmalade, 134.
Tropical Salad, 86.
Tropico Sandwiches, 96.
Turkey and Orange Salad, 129.
Turkey Fritters With Oranges, 136.
Tutti-Frutti Jelly, 50.

VEAL CUTLETS WITH ORANGE SAUCE, 53.
Vegetarian Orange Jelly, 106.
Velvet Cream, 62.
Volusia Cake, 9.

WAIKIKI SHORTCAKE, 44.
Wentworth Salad, 16.
Westmoreland Pie, 59.
Wilson Tarts, 89.
Winter Fruit Jelly, 134.
Winter Salad, 11.





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