

and put into a custard kettle with the milk; stir occasionally and cook slowly till it will jell slightly when dropped on a cold plate. Strain through a sieve, sweeten to taste. Pour into a mould which has been rinsed with cold water, and set in a cool place for several hours. Eat with sugar and cream, and a little tart jelly.

CHARLOTTE RUSSE—1.

$\frac{1}{8}$ box gelatine,	3 eggs,
$\frac{1}{2}$ pint milk,	2 dozen lady fingers,
3 pints cream,	Lemon or vanilla to taste,
$\frac{1}{2}$ pound powdered sugar,	Jelly if desired.

Split the lady fingers, or substitute slices of sponge cake, and line a mould. Dissolve the gelatine in the milk. Whip the cream to a froth, and set on ice; beat the yolks of eggs, mix with the sugar and add the well-beaten whites; strain the gelatine upon these, stirring quickly; add the cream, flavor and fill the mould. Let stand upon ice 2 hours and serve with whipped cream. The bottom of the mould may be lined with jelly.

CHARLOTTE RUSSE—2.

4 eggs, whites,	$1\frac{1}{2}$ cups powdered sugar,
1 ounce gelatine,	1 pint thick sweet cream,
2 gills boiling milk,	Rose-water or vanilla,
Sponge cake.	

Dissolve the gelatine in the boiling milk, beat the whites stiff, whip cream to a froth and line a large mould with thick slices of sponge cake; mix gelatine, sugar, cream and flavoring together, add lightly the frothed whites, pour into the mould and set away on ice till required for use. This is an easy and excellent mode of making this most delicate dessert.

CHARLOTTE RUSSE—3.

$\frac{1}{2}$ pound powdered sugar,	2 eggs, whites,
1 pint rich cream,	$\frac{1}{2}$ teaspoon almond,
Sponge cake, or lady fingers.	

Sweeten and flavor the cream before whipping, add the stiff whites and beat all thoroughly together; pour into a mould lined with thin slices of sponge cake, or lady fingers, and set in a cool place till firm.