

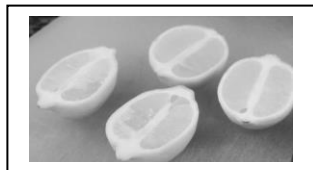


LEMON CALF'S FEET JELLY

MANY OF OUR READERS WOULD LIKE TO EXPAND THEIR ARSENAL OF RECIPES IN THEIR KITCHENS, BUT THEY EITHER DON'T HAVE TIME OR DON'T KNOW WHICH RECIPES ARE WORTH A TRY. WE DECIDED TO HELP YOU, LADIES, WITH THIS SPECIAL ISSUE DEVOTED TO TESTING RECIPES ELIZA ACTION'S MODERN COOKERY IN ALL ITS BRANCHES.

MISS JULIE AND MISS ANNA HELPED US TEST AN INTRIGUING DISH CALLED "LEMON CALF'S FEET JELLY," FOUND ON PAGE 312 AND SHOWN BELOW. THIS

RECIPE COMBINES CALF'S FEET STOCK, SUGAR, LEMONS, EGG'S WHITES, AND EGGSHELL



TOGETHER IN ONE DISH; AND IT

CAN BE SERVED AS A DESERT OR AN ENTREMET. LEMONS ARE

ALSO AN EFFECTIVE REMEDY AGAINST SCURVY, SO THIS DISH IS KILLING TWO BIRDS WITH ONE STONE.

THE ORIGINAL RECIPE ABOVE COULD BE SIMPLIFIED SLIGHTLY BY USING BEEF STOCK INSTEAD OF CALF'S FEET STOCK, AND SUBSTITUTING GELATIN FOR ISINGLASS. IT STILL WORKS JUST AS MISS ACTION



INTENDED, AS LONG AS YOU DON'T FORGET TO ADD EGGSHELLS TO YOUR POT.

MIX TOGETHER BEEF STOCK, STRAINED JUICE OF 6 LEMONS, LEMON PEEL, SUGAR, GELATIN AND EGGSHELLS IN ONE POT, AND BOIL IT FOR 5-10



MINUTES UNTIL THE GELATIN IS DISSOLVED. STRAIN WITH CHEESE CLOTH AND LEAVE LIQUID TO COOL SLIGHTLY.

LEMON CALF'S FEET JELLY.

Break up a quart of strong calf's feet stock, which should have been measured while in a liquid state; let it be quite clear of fat and sediment, for which a small additional quantity should be allowed; add to it a not very full half-pint of strained lemon-juice, and ten ounces of sugar, broken small (rather more or less according to the state of the fruit), the rind of one lemon pared as thin as possible, or of from two to three when a full flavour of it is liked, and the whites, with part of the shells crushed small, of five large or of six small eggs. Proceed as for the preceding jellies, and when the mixture has boiled five minutes throw in a small pinch of isinglass; continue the boiling for five or six minutes longer, draw the pan from the fire, let it stand to settle; then turn it into the jelly-bag. We have found it always perfectly clear with once passing through; but should it not be so, pour it in a second time.

Strong calf's feet stock, 1 quart; strained lemon-juice, short 1/2 pint; sugar, 10 ozs. (more or less according to state of fruit); rind of from 1 to 3 large lemons; whites and part of shells of 5 large or 6 small eggs: 5 minutes. Pinch of isinglass: 5 minutes longer.

Obs.—About seven large lemons will produce the half pint of juice. This quantity is for one mould only. The jelly will be found almost colourless unless much of the rinds be used, and as perfectly transparent as clear spring water: it is also very agreeable in flavour. For variety, part of the juice of the fruit might be omitted, and its place supplied by maraschino, or any other rich white liqueur of appropriate flavour.



FILL YOUR JELLY JARS OR BOWLS AND PUT THEM IN THE ROOT CELLAR UNTIL NEEDED. FOR A FANCY

DINNER PARTY, FILL EMPTY LEMON OR ORANGE SKINS WITH THE JELLY INSTEAD OF USING JARS.

PLEASE LET US KNOW WHAT RECIPE YOU WOULD LIKE US TO TEST NEXT TIME. — MISS ANNA AND MISS JULIE