

*Rhubarb Tart.*

Cut the stalks in lengths of four or five inches, and take off the thin skin. If you have a hot hearth, lay them in a dish, and put over a thin syrup of sugar and water, cover with another dish, and let it simmer very slowly an hour—or do them in a block-tin saucepan.

When cold, make into a tart, as codlin. When tender, baking the crust will be sufficient.

*Raspberry Tart with Cream.*

Roll out some thin puff-paste, and lay it in a patty-pan of what size you choose; put in raspberries; strew over them fine sugar; cover with a thin lid, and then bake. Cut it open, and have ready the following mixture warm: half a pint of cream, the yolks of two or three eggs well beaten, and a little sugar; and when this is added to the tart, return it to the oven for five or six minutes.

*Orange Tart.*

Line a tart-pan with thin puff-paste: put into it orange marmalade that is made with apple-jelly; lay bars of paste or a croquant cover over, and bake in a moderate oven.

*Fried Patties.*

Mince a bit of cold veal, and six oysters, mix with a few crumbs of bread, salt, pepper, nutmeg, and a very small bit of lemon-peel—add the liquor of the oysters; warm all in a tosser, but don't boil; let it go cold; have ready a good puff-paste, roll thin, and cut it in round or square bits; put some of the above between two of them, twist the edges to keep in the gravy, and fry them of a fine brown.

This is a very good thing; and baked, is a fashionable dish.

Wash all patties over with egg before baking.

*Oyster Patties.*

Put a fine puff-paste into small patty-pans, and cover with paste, with a bit of bread in each: and against they are baked have ready the following to fill with, taking