

WHAT'S COOKING IN OUR ARCHIVES!

A taste of the past

Strawberry Sponge. Soak $\frac{1}{2}$ box of gelatine in a cup & half cold water, when it is soft dissolve it in a small quantity of hot water - Add 1 Cup sugar & when jelly is cool, but before it begins to thicken stir in 1 lb. Strawberries that have been washed & rubbed thro' sieve - Fold in the stiffly beaten whites of 2 Eggs & when mixture is thoroughly blended turn into one large or several individual moulds & place on the Ice. Serve with Custard or Cream -