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THE HOME COOK BOOK.

HOUSEKEEPING.

Word of grace to woman; word that makes her the earthly providence of her family, that wins gratitude and attachment from those at home, and a good report of those that are without. Success in housekeeping adds credit to the woman of intellect, and lustre to a woman's accomplishments. It is a knowledge which it is as discreditable for any woman to be without as for man not to know how to make a living, or how to defend himself when attacked. He may be ever so good an artist, ever so polished a gentleman; if deficient in these points of self-preservation you set him down for a weakling, and his real weight in society goes for very little. So, no matter how talented a woman may be, or how useful in the church or society, if she is an indifferent housekeeper it is fatal to her influence, a foil to her brilliancy and a blemish in her garments.

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Housekeeping ought not to be taught in classes and by professors; though when early training is lacking they may be of use. It is one of those things to be imbibed without effort in girlhood, iustead of being taken up at marriage and experimented on with varying certainty for the rest of one's natural life. There is no earthly reason why girls, from eight to eighteen, should not learn and practise the whole round of housekeeping, from the first beating of eggs to laying carpets and presiding at a dinner party, at the same time that they go on with music, languages and philosophy. The lessons would be all the better learned if, instead of sitting down at once out of school hours, the girl was taught to take pride in keeping her room nice, or in helping about such work as canning fruit for the season, hanging clean curtains, or dusting every day. The wealthiest women of the oldest families in society are not above seeing to these things themselves, and they know how it should be done. They were bred to it as part of a lady's duty. But if a woman finds herself ignorant or half-taught how to keep house, there is nothing so difficult to learn that she may not be proficient in in a year or two at most. An intelligent woman will succeed in most duties at first trying. Housekeeping is an exact science, and works like the multiplication table if one only has learned it. But if one is shaky in figures how is he ever to keep accounts? There is no chance about housekeeping. If Mrs. Smith's sitting room is always neat and fresh, it is because she sweeps it with tea leaves, and sponges the carpet with ox gall, and dusts it with a damp cloth, and keeps a door mat on the porch, and sends the boys back every time to use it till they get the

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habit of keeping clean. While you hang a newspaper before the what-not and throw one over the work table, sweep with a soft broom, putting the broad side of it at every stroke against the moulding; instead of carrying all the dust clean from the crevice next the wall, by one lengthwise sweep with the corner of the broom, you blow the dust off some places and give a hasty rub at others; pass the stove with a touch from the hearth brush instead of blacking it, and let the boys track in mud and dust enough to deface a new carpet in its first season, while you take it out in scolding—which was never known to brighten rooms yet. So, when your feather cake fails, though you made it precisely by the rule which the other day came out like bleached sponge, there is a very good reason for it, you did not stir it as much as the first time, or you beat it a little too long and lost the best effervescence of your soda, or your baking powder had been left open a few minutes at a time on baking days and lost strength. By practising the same recipe carefully, all these and other points fix themselves in your mind, so that success is certain. Those clever cooks, whose success is so much a matter of instinct, observe all these points unconsciously each time, and lay it to luck? There's no such word in housekeeping.

This labour does not only mean keeping things clean, and having plenty to eat. It goes from the outside of the house to the inside of the travelling-bags of those who leave it. The mistress must observe the outside of her house regularly; on Saturday is the most convenient time to see if window-blinds need washing, if the catches are in repair, if the shades inside hang straight, and the

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curtains drape well, if the walk, steps, and piazzas are neat, and the door knobs and paint in order, making a note of every want, and having it attended to *at once*. Dexterity with tools is very convenient to any one and I have known accomplished women who would set a pane of glass, put on a door knob, and hang a gate in the best style. One of the valued contributors to the New York press is a woman who reads Horace in Latin, and Bastiat's political economy, makes point-lace and embroiders beautifully, who at the gold mines with her husband built the chimney to her house, and finished most of the interior with her own hands. A little care, weekly, keeps a place in that bright order that so attracts and welcomes one at sight. It looks as if whole people lived in it, with live sensibilities and intelligence. Indoors the same spirit is reflected. The bell-pull never is left for weeks after it gets loose, the gas burners are never suffered to leak, or grow dim; the kerosene lamps are large enough to give good light, and of the best pattern for safety, and for the eye. The stoves are the open "Fireside" kind—the modern version of the old Franklin stoves—giving the ventilation and delight of an open fire, burning either coal or wood, with bars and fender like a grate; yet, capable of being shut up as tightly as any base-burning heater by two tight fitting covers that may be removed and put away at pleasure. The health, the comfort, the luxury of such an addition makes up for many a deficiency beside. The carpet was well-chosen at first in small figures and warm colours of good quality, whether Brussels or three-ply, and it looks well as long as it lasts, and kept clean by shaking twice a year.

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laid straight and stretched smooth over a soft lining, which saves the carpet and saves noise; darned at the first break with wool matching the pattern, it will not be shabby in ten years. It is pleasant to have things last with the family, and grow to seem a part of it. The true sentiment of the sharp, genteel woman was expressed by the housekeeper who "liked to have her carpets wear out so she could have new ones." She let lodgings to have company, and money to dress with? against her husband's wish, and her only dread was that of "settling down and having a lot of children with no theatres, no opera, nobody to see." The home feeling, the attachment that grows for the pleasant, enduring objects of daily use is one of the rare plants of sentiment that the housekeeper does well to cherish. There should be care at first to have things agreeable and handsome as possible, that they need not be a daily eyesore, and there need be no reason for wishing them to wear out. Manufactures constantly add service to trade by placing better patterns in reach of moderate purses. Thus, the mottled carpets in oak and brown, ash and crimson, maroon and elm-leaf yellow, with borders to match, so admired in velvet and Brussels, are found in fine three-plys and ingrain, and in the newer Venetians of hemp and wool, like the old-fashioned stair carpet that lasts so long. A word for these new Venetians, which is, on account of their artistic quality, likely to be overlooked, because they are so cheap. All the best colours and patterns of Brussels, in two shades, in mottled, moss or leaf designs, are afforded in this carpet, which is as durable as the conscience of a house-

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keeper could exact. Two rules are enough for the looks of a carpet; choose small figures and avoid contrasts of colour. Small figures, however, have different meanings to different people. As a rule, a small figure is not more than three inches at most, any way across. Very, very few rooms there are, but look better with carpets of small design. Then the oil-cloth under the stove must match, if possible, and be bound with leather strips to keep the edge from getting unsightly. The woodbox or basket is covered with wool work or canvas, or applique of bright cloth on Turkish towelling, making a handsome bit of furniture. A scrap basket, with applique border, and a bright lining, goes far toward keeping a room tidy. The mistress will try to have her rooms in keeping with the style by a few pieces of furniture in the fashion of the day, a Turkish chair embroidered in wools, a straight-backed one in unbleached towelling and applique of crimson, blue, black and gold, a stand covered with velvet, or a home-made easel with the single good picture the house affords on it, a jardiniere of titles or wickerwork in the window, or a bamboo lounge, things not expensive in themselves, yet lending a graceful air to quiet surroundings. As for chairs, sofas and lambrequins, artists have been insisting on chintz for the last ten years, and women have as steadily bought woollen rep, which the doctors tell us harbours dust, absorbs vitiated matter from the air, and is absolutely dangerous in disease from the contagion it holds. But women of the best taste, who like to have their rooms pretty, will choose chintz, when they cannot afford silk and satin, and often when they can, for its intrinsic beauty.

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It is of more account to have broad seats and deep cushions to chairs and sofas, than to have them covered with rich material. See that there are plenty of low seats in your sitting-room—for much of the furniture seen is of very little use for rest and ease—points essential to the health and comfort of women and children. If a woman will only start with the intention of making her house comfortable, she will gain all the admiration she wants. There are many elegant rooms in private houses, where there are only one or two that come up to the idea of comfort. Now that is a very important word, one that cannot be infringed on without losing health. The mistress of a house must see that it is ventilated from top to bottom, by having every window and the skylight, if there is one, open at least once a day—if possible when the sun is shining. She is responsible for the health of the household, and must allow no scent of decay, whether from vegetables or meat, barrels or refuse in the cellar, no slops anywhere about the premises, no mouldering food in closets, no confined bedrooms or closets with old clothes or soiled linen to taint the air, no dead, musty smell in any room, however seldom used, no sickly smell escaping from rooms where there is illness. She must see that fires are started as early in the fall and kept as late in the spring as the weakest, chilliest of her family desires, for these slow chilly days take more life, and play more mischief with nerves and blood than she could bear to think of, could she see their effects. She must look after the clothing from a hygienic view, to see that her children and family are warm enough and cool enough, so warding off many an attack of cramps, coughs and neuralgia. The food must

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be of the best quality and she must *know* that it is. It pays to give an extra shilling on the half barrel for selected potatoes and apples, as they go farther and make more muscle than poor ones, and don't poison anybody. Sharp scrutiny of eggs, meat, butter, and milk, is a benefit to others as well as her own family, by raising the standard of provisions, besides it is a direct gain. More disease comes into the world in the shape of tainted butter and milk, than any one dreams of but the doctors. If she gets the hygienic craze about food, don't let her carry it to the verge of confounding things "healthful" with things uneatable, for badly cooked oatmeal and graham "gems" are as distressing to delicate organisms as the richest mince pie and old cheese together. That slight sour tinge, which nobody noticed, in the home-made bread, that solid pudding, which yet was not quite rejected at dessert, are responsible for the bad breath of the children and the begining of a sick headache in their elders. Never be satisfied with any but the nicest cooking, with variety enough to make your table a delight as well as a necessity. And don't let anybody lay it to you that you are pampering your family, and devoting yourself to a low sphere of action. You are doing no such thing, but are giving them strong, active bodies, steady nerves and tempers, and clear brains to meet their work with. By just so much as you neglect your part of the work, they will fail in theirs. You are the engineer to feed the fires, and keep the wheels oiled, and the whole family system depends on you. Don't dare to call such work low. There is a great work to be done in Canadian kitchens. You may and ought to delegate as much to hired helpers

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as you can, but you must see that all is done as it should be. And one receipt for training service is given, that is the whole secret in a nut-shell. If child or servant leaves anything undone, or ill-done, don't scold, but insist on having it done immediately as it ought to be. Put the badly ironed shirts in the basket to be done over, have the house-girl who left the china badly washed, take it out of the closet and do it right, time after time, and let her get tired of doing her work over, before you get tired of telling her. It is no harder to do work nicely than to half do it, indeed the careless way is the hardest. Finally, let your housekeeping be as liberal as you can. Whether well-to-do, or in narrow circumstances, you will hold that waste is a sin, against yourself and the world. By keeping strict account of every cent received and paid out, you can gauge your means, laying by what is proper, but within that limit be good to yourself and yours. Make the most of your money. It was no less a divine than the orthodox Doctor John Hall, who said that, of the two faults, he had far rather see people extravagant than penurious. Stint nowhere in cleanliness, light, and warmth, and let what you have be the best and prettiest for the cost. By these things men live, in body at least, and the soul is very dependent on its surroundings, or at any rate greatly assisted by favourable ones. It is an every-day wonder to see how little rich people get for their money; the common-place houses, with so little that is light or striking or original in them, the dull service, the narrow round of enjoyments. In some sense housekeeping is making the most of life, bringing taste and variety into it, compassing difficult ends with invention. Those

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who disdain it lower themselves. Never think that anything is too good for you or yours that you can obtain. Everywhere there are people living in small common ways because they are absolutely afraid of the expense or the notice which a pleasanter life would bring. Half the niceities of life involve only care to secure them, without a dollar of expense. Good manners cost nothing, good taste is saving, and good housekeeping actually makes money. Though this book is an aid to the ambitious housekeeper in one direction only, that is, on the way to all the rest. People grow refined first in their eating. How is it, that the most brilliant and cleverest nation in the world has also the best cooking? Put these things together, and do your best according to their result.

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TABLE TALK.

In all attempts at refinement—one cardinal point should be kept in view—that manners were made for men, not men for manners. Nice customs, courtesy to great kings, and the greatest of these is convenience. Most rules will be found to serve convenience, and there is no good breeding where etiquette is not observed for this end, the order and comfort of all concerned, *not* for the sake of defining one's social position. When any one begins to study manners as a set of arbitrary rules to be followed, because every other desirable acquaintance does the same, politeness breeds a sort of pharisaism that the best bred persons look down on as supremely vulgar. If any mistress of a house looks here for rules, that will aid her to affect a trifle more of style than her neighbours, she will only be disappointed. If any woman wishes hints how to reduce her household to regularity, and make her children neat and gentle in habits, it may be that she will not find this chapter in vain.

Martinet regularity as to hours and minutes is no longer held the saving virtue in a household. The rule in many families keeps all the rest waiting for a meal, if one is tardy. Modern custom both for the family and

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for dinner parties takes the sensible course of sitting down to table when the hour comes, and the principal part of those expected. No guest should feel affronted, if he is late, and finds the party at dinner, provided the indispensable care has been shown to keep his portion warm over dishes of hot water, by which they neither grow cold or are dried up in the oven. Order the table daily with the same care as for a dinner party. This is the only way to insure success for hostess and servants, when one does come off, and gives mistress and waiter the luxury of getting used to nice style, so that it is just as easy as common ways, and no sudden visitor can put them out. Home tables do not always compare to advantage with those at the restaurant or club, and the housemother should see that a man finds as careful service at home as he does anywhere else. Unlimited laundry work should be one of the indulgences of one's own house, and it should be of the utmost nicety. Why should it be too much to provide clean napkins and table-cloth daily at home as well as at a hotel? They would cost half an hour's extra work a day, and this is not too much for the refinement it gives. We should then expect to see the table spread with a snowy cloth, less starched than many housekeepers think necessary, finish and pliancy given by plenty of wax in the starch, which will keep it clean the longer. It should fall below the table half a yard all round, and be pinned up at the corners to keep it from the floor if necessary. For ceremonious occasions, a common white cloth is laid under the table-cloth to protect a handsome table keeps the upper cloth from

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wearing, and because dishes make less noise when set down on it.

For breakfast, the coffee is set before the mistress, the cups and spoons ranged in their saucers in front of it, in two rows if there are many of them; the meat and plates, which should be warm, before the master; salt, butter and castor at the corner to the right of both, head and foot, if the table is a large one, when two sets of these things will be convenient. Otherwise put them in the centre with the dishes in regular order around them, and relishes at the corners. To meet this order, it is a trifle to have dishes in pairs of the same size, and use them always together for different things. Fruit, whether berries, baked apples, or pears, is served first at breakfast, then oatmeal or wheaten grits, now found on every good table in cities at least, then meats and vegetables, with toast, hot cakes and coffee following. Hot rolls come wrapped in a napkin to keep them warm, griddle-cakes between two hot plates, and all meats covered. Baked potatoes are scrubbed with a manilla brush, the ends cut off, rinsed twice, and eaten without paring, as the best flavour goes with the skin. This is the custom with the best society in this country and abroad. Eggs are washed with a cloth in cold water before boiling, and eaten in egg cups from the shell, chipping the small end off, or broken into larger glasses, or held in the napkin and eaten from the shell with entire good form, in either method. Where individual salt-cellars are used they should be emptied after each meal, and the salt thrown away, that one person may not use it after another, and they should be very small,

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that there be less wasted. Butter should be piled round a lump of ice in little pats. To be very nice, as many have learned to like it from living abroad, it should be churned daily from perfectly sweet cream, worked without being touched by the hands or with water, and without a particle of salt. Thus it has the delicate flavour of cream at its best. Honey is especially a breakfast delicacy, and so is maple syrup, which should be served in small saucers to be eaten with hot biscuit. A basket of crisp cakes, toasted rusk and crackers, will accompany coffee.

For lunch, the coloured table cloths may be used, if ever, though their use is gradually dropped because the colours do not wash well. White cloths, with striped border, in colours, or fine gray or unbleached damask, with napkins to match, assist the easy half-dress style of this repast. Cups of broth and thick chocolate, with light meats, hashes, croquettes, and stews. Salad and fruit are the staple variety, and rather more attractive than the cold meat, tea and cracker fare too often set apart for this hurried meal. Nowhere is negligence more annoying than at luncheon, and the cloth, glasses, and arrangements should be fastidiously neat to do away with the disagreeable feeling that everybody is too busy with drudgery to look after comfort. Insist that the girl who waits on the table has her hair neat, her hands washed, and a clean apron and collar on. An unkempt servant will spoil the best dinner appetite was ever sharp-set for. Ceremonious lunches mean an hour's visit with a meal, at which salads, shell-fish, chops, in paper frills, and broiled chicken play a part, with ices, tarts, and fancy cakes for dessert. Mixed

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drinks, like Regent's punch, or claret sup, with ale and beer, are more in keeping at lunch than wines. These drinks are served from the side-board, the malt liquors in common goblets, the claret sup in tumblers, the punch in small cups. Beef tea is taken from cups held in small saucers, or in small Chinese bowls, with little saucers. The absence of all ceremony with the presence of light charming detail makes the luncheon attractive.

For dinner, the family table wants to have less the air of hotel arrangements. More delicate napery and ware whether the latter is only "seconds," or the finest egg-shell china; lighter, more covenient, knives and forks, and heavier teaspoons, nice thin glass for drinking, thick cut crystal for sweets, with, above all things, a well-kept cruet stand, make the difference in favor of home taste and home comfort. Keep all cracked and nicked ware from the table. Buy nothing that cannot be replaced without regret, but let each article be the best of its material. There is choice in the quality of stone ware and blown glass as well as in the shapes of each. The plainest is always most satisfactory of inexpensive things. The old fashion of furnishing dining-rooms in dark and heavy styles is reversed. The room is light, cheerful, warm in colour, the chairs broad and substantial, the table lower than it used to be, two points which add sensibly to the comfort of those who use them. Have the chair feet shod with rubber tips which come for the purpose, or if on castors, cover the wheel with rubber so that they can move without noise. See that the room is light and especially warm, for people want comfort at meals of all times, and they feel the cold more in sitting.

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DINNER ETIQUETTE.

Directions for a ceremonious dinner naturally include those for the family table, as much form in serving being kept as may be convenient. The number of guests for a state dinner rarely exceeds twelve.

Written invitations are always complimentary and in finer style than any other for small parties, but persons who entertain often, have engraved cards with blanks left for the name of guest, and date, for convenience. The following is a form adopted for dinner cards, a large, nearly square form being used:

MR. AND MRS. _____

Request the pleasure of

_____ Company (name.)

_____ date and No.

_____ o'clock.

The favour of an answer is requested.

(or) R. S. V. P.

For a gentleman's party the host's name alone appears on the invitation. An early answer must be sent in all cases, either to accept or decline. Not to do so is the grossest rudeness.

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Invitations are always sent to persons in the same town by private messenger. Outside envelopes are necessary only when sent by mail to another city. No particular excuse need be sent. It is enough to say "Mr. and Mrs. ——— regret that they are unable to accept Mr. and Mrs. ——— kind invitation for the date named." When the dinner is to meet any particular guest or distinguished person, it is made known by the words, "To meet So-and-So," at the head of the invitation, or after the name of the invited person before the date.

Written invitations are on note sheets of mill-finished paper with side fold, the fancy, rough, and the highly glazed papers of eccentric shapes and fold being out of use. The large envelope, nearly square, allows the sheet to be doubled once to fit. Cards have the same finish, neither dull nor highly polished. The cipher of initials entwined is preferred to the monogram, and occupies the corner of the note sheet.

Guests arrive at any time during the half hour before dinner, and, after leaving wraps in the dressing-room, are met by the host and hostess at the door of the drawing room. Introductions follow if the guest is a stranger. If the party is given in honour of any distinguished person, or favourite visitor, the other guests are brought up to him or her and presented. It is an omen of success for her evening if the hostess can make conversation general before dinner. To this end, have some novelty at hand, either in the shape of a personage whom everybody wants to meet, or a new picture, a grotesque group, a rare plant in the drawing-room, the latest piece of news to tell, or

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a pretty girl to bring forward. Whatever the attraction, bring it on at once, to prevent that very stupid half-hour. At the hour, the servant comes in and tells the hostess dinner is served. The arranging of the guests has all been considered beforehand. If she wishes people to think her dinner a pleasant one, the hostess will see that the likings of her guests are consulted in pairing off for the table. Host and hostess intimate to the gentlemen whom they are to escort. "Mr. Lance, will you be kind enough to take Miss Dart in to dinner. Mr. Curtis, be so good as to see Mrs. Vane. Jermingham, I know you'd prefer Miss Olney, she's such a good listener. Mr. King, if you want to finish telling that story to Mrs. Capron, suppose you give her your arm," and so on. If the guest to be honoured is a lady, the host offers her his arm and goes out first, the hostess last. If a gentleman, he escorts the hostess, and the host follows the company. Before dinner is announced, after the guests have arrived, the host has the names of each person written on a card and laid on the plates at the place where he or she is to sit. This does away with that awkward moment when the guests are in the dinning room waiting to be told their places. The method long used at public dinners is now adopted for private ones in the best circles.

The standard size for dinner tables is four and-a-half feet wide, by any length desired. Round tables for gentlemen's dinners, where all are wanted in the conversation are made seven feet across. Dining chairs should have cushioned seats covered with fine leather, but no arms, or very low ones, that will not impede the flow of ladies' dresses. People who make a study of entertain-

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ing are particular on such points. Each gentleman offers his right arm to the lady he takes to dinner and seats her on his left, which gives occasion for a pretty piece of attention on his part. On reaching their places, he draws out her chair for her, and as her hand leaves his arm he takes the tips of her fingers and hands her to her seat, relinquishing his touch with a slight bow or glance of acknowledgment. Of course, the honoured guest, if a lady, takes the right hand of the host; if a gentleman, he is at the right of the hostess.

Small can-shaped pitchers of engraved crystal, holding about a quart, are placed with ice water between each pair of guests. The napkins are folded flat, with a thick piece of bread on each, a cruet-stand and silver salt cellar is at each corner, and a silver butter dish at each end. The small individual salt cellars and butter plates, have an air of hotel arrangements which it is desirable to avoid at home dinners, though entirely admissable and convenient at breakfast. If wax lights are used, there should be as many candles as guests, according to the old rule. These are in branches held by Sevres and Dresden figures, above the heads of the guests. Nor are wax lights by any means the extravagance they seem. Dinner napkins are from three-quarters to seven-eighths of a yard square, and should match the cloth, for which Greek, Moresque, and Celtic filigrees and diaper patterns are preferred to large arabesques and fruit pieces. French napkins of fine fringed damask, with crimson figures of lobster and crawfish woven in the centre, are sometimes used at first, and removed with the fish. Decorations must be choice, and used with discretion. Flowers should be fine but

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rew, for cultivated senses find their odor does not mingle pleasantly with that of food. All artificial contrivances, like epergnes and show-pieces, tin gutters lined with moss and filled with flowers for the edges of a table, or mirror plates to reflect baskets of blossoms, are banished by the latest and best taste. The finest fruit grouped in the centre of the table, set off with leaves, the garnished dishes, the lustre of glass and silver, and the colours of delicately painted china, need no improvement as a picture. A low silver basket of flowers at the sides, and a crystal bouquet holder with a delicate blossom and leaf, sparingly introduced, are all that is allowed for ornament's sake. Large dinner services of one pattern are no longer chosen. The meats and large dishes are in silver or electroplate ware, the sweets come in heavy English cut crystal, and each course brings with it plates of a different ware.

The order of wines is sometimes perplexing, and the novice should remember that Chablis or Sauterne comes with the small oysters before soup, and that Sherry is drank after soup. Claret may be taken by those who prefer it during a whole dinner with entire propriety. Champagne comes with the roast, and Burgundy with game. The French and Germans reserve champagne for a dessert wine, but we drink it with both roast and dessert. After dessert comes coffee, which should be served, however, in the drawing-room. Fingerbowls with warm water are placed on the napkin on the dessert plate, and removed by the guest to the left, to be used by dipping the fingers in lightly and drying them on the Doily. When the ladies are quite through with dessert

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the hostess catches the eye of each or raises her gloved hand slightly, as a signal, and they leave the table, the oldest lady going first, the youngest last, followed by the hostess—the youngest gentleman, or the one nearest the door, taking it on himself to hold the door open. After half an hour a guest is at liberty to withdraw, but a dinner party rarely breaks up till half past ten or later, if cards and dancing follow.

As to the individual etiquette of the table, on seating himself a guest draws off his gloves, and lays them in his lap under the napkin, which should be spread lightly not tucked in the dress. The raw oysters are eaten with a fork; the soup, only a ladleful to each plate, is sipped from the side of the spoon, without noise, or tilting the plate. The head should never stoop toward the plate or cup, but the shoulders kept straight and the food lifted to the mouth, the head bent naturally a little. A quiet celerity in eating is preferable to the majestic deliberation which many people consider genteel. Bread should be broken, never cut at table, and should be eaten morsel by morsel, not crumbled into soup or gravy. Food should not be mixed on the plate. Sweet corn is brought on, tied in its husk by a strip of leaf, and should be eaten from the cob, breaking the ear in two, and holding the piece in the left hand. Asparagus should *not* be touched with the fingers, but the tender part cut up, and eaten with the fork. Fish is eaten with the fork, assisted by a piece of bread in the left hand. Macaroni is cut and taken with the fork, unless served with the tomatoes, when a teaspoon is allowed, as with green peas, and stewed tomatoes alone. Cheese is crumbled

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with the fork and eaten with it, never touched by the fingers. Pastry should be broken by the fork without the aid of a knife. Game and chicken are cut up, never picked with the fingers, unless in the indulgence of a family dinner, when the bone may be held in one hand and eaten. Pears are held by the stem to be pared and then cut and eaten like apples, beginning to remove the skin at the blossom end. Oranges are held on a fork while peeled and divided without breaking the skin. Cherries in pie, or natural, should have the stones passed to the napkin held at the lips and returned to the plate, and grape seeds and skins are disposed of in the same way. Salt is left on the edge of the plate, not on the table. Ladies take but a single glass of any wine at most, having their glasses half-filled with champagne a second time. It is beginning to be the custom to take soft bread as well as ice-cream with cake. Cocoanut pudding looks like pie, but is helped and eaten with a spoon. Small meringues are best eaten with a spoon, though the practice is to take them in the fingers.

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SOCIAL OBSERVANCES.

The simplest society duty is, that of making calls. A new comer should return each call within two weeks after it is made. After this, a call once in six months or a year, serves to keep up acquaintance. Calls are due to a hostess two days after a dinner party, and two days after a ball, and a week after a small party, though these are amply fulfilled by leaving one's card in the case of a gentleman, a personal call being polite from a lady who has more time.

In town, leaving a card with the corner bent signifies that it was left by its owner in person, not sent by a servant. Bending the edges of a card, means that the visit was designed for the young ladies of the house, as well as the mistress of it. If there is a visitor with the family whom you wished to see, a separate card should be left for that person, naming him or her to the servant. A card should also be left for the host, if the call was designed as a family matter, but more than three are not left at one house.

Visits of condolence are paid within a week after the funeral, and are as well expressed by leaving a card and kind inquiries of the servant. This is the only proper thing to do in case of sickness, beside asking if one can

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be of use. Visits of congratulation are paid in person. After the birth of a child, cards and inquiries are left at the door, when the lady is able to receive her friends, she sends her card in return "with thanks for kind inquiries," after which calls are made on her in person.

Bending the corners of the cards to signify "condolence," "felicitation," "to take leave," etc., is not used so much as a penciled word or two, to express one's "kind inquiries," if there is trouble in the house, or "best wishes," if there is a wedding, or engagement.

The P. P. C. card when one is going away, is a convenient way of letting friends know of your absence, the initials of "*pour prendre congé*" being often relinquished for the plain English "to take leave." On returning, cards are sent to all the friends one wishes to see, with one's address, and receiving day, when one day of the week is set apart for company.

From three to six are proper calling hours, and a visit may be from five minutes to half an hour, never longer, unless with a very intimate friend. A gentleman leaves his umbrella in the hall, but carries hat and cane with him, keeping the former in his left hand, never venturing to lay it on table or rack, unless invited to do so by the lady of the house. Her not doing so is a sign that it is not convenient for her to prolong his call.

A soft hat is tolerated, but the dress hat is usually carried.

The lady of the house rises to receive any guest, unless it be a very young one, and gives her hand. After the visit, she receives a gentleman's bow, and if disposed

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to be very polite, walks with him to the door of the room. She sees a lady visitor to the street door, if the parlour is on the same floor. If not, going to the head of the stairs is sufficient courtesy except to elderly guests. A gentleman must escort a lady who makes him a business call to the outer door, and to her carriage, if she has one. A caller should take leave as soon as possible on the arrival of another visitor, unless asked to stay.

Where a lady has a large acquaintance, it is most convenient for her to set apart a day for receiving their calls, of which she admonishes them by her visiting card on which the day of the week is pencilled.

Unless specially invited otherwise, her friends will confine their visits to that day of the week.

To these afternoons the hostess appears in usual afternoon dress; her rooms are attractive with flowers and pictures, but no refreshments are served. Her guests find her, not sitting at the receipt of customs, but busy with some elegant trifle of lace or wool-work, writing letters, or touching a sketch, to be laid aside on the entrance of visitors.

The set afternoon reception is announced by this form of card, the hostess usually preferring to have some young lady with her to add to the attractions of her house.

MRS. L. PERSIFER,
MISS ARNOLD,
At Home,
Saturday, January thirteenth,
from three until six.
(Name and No. of street.)

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If there be a card receiver in the hall, the visitor's card is left in it, that the hostess may have the pleasure afterward of recalling all the friends who favour her with their presence.

Coffee, chocolate, cake and ices, are to be found in a side room at such receptions.

The form of card for afternoon tea, which means ladies in visiting or carriage dress, a harlequin tea service, each cup different, or a set of choice East India China, rooms cosy with warm curtains, and signs of womanly occupation, everything, in short, to have the daintiest home-look possible, are issued in this fashion:

MRS. BRADLEY COWLES,
Friday, January 18th,
Tea at 4 o'clock.

(Name and No. of street.)

Guests arrive in the five minutes before the hour, or the five minutes after. The tea is brought in punctually and placed on the hostess' table in the corner, where are the urns of black, green and Russian tea for those who like each, a basket of wafers, delicate sandwiches of chicken or thin sliced meats, and a basket of fancy cake. If the English style is followed, the cups of tea are carried to the guests on a tray, and a tiny table to rest the cups on placed in the reach of each group.

Cards are issued for dinner parties and afternoon receptions in distinction from evening parties and weddings, invitations to which are engraved on note paper. Written invitations are more complimentary than printed ones, but the idea of cards and engraved requests is to save the labour of writing notes for a large party, or

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where one entertains continually. Written invitations for the honour and style of the thing, cards and engraving for convenience, though this is perhaps contrary to the popular notion. Written invitations should be as fastidiously correct as printed ones, on mill-finished side-fold note sheets with cipher in the corner, and written in the same form as cards, unless to a familiar friend, when such precision would be absurd. Outside envelopes are only used when invitations are sent by mail. And whether so requested in the note or not, answer to accept or decline should be sent as soon as possible, no matter how slight the invitation may be, even to dine with a gentleman, or go to a picture gallery. It will not do to present oneself without a word to announce one's coming, or to stay away and appologize the first time of meeting. Good breeding is hardly shown in nicer points than this.

The person entering a room is the one to salute the company by a good morning, or how do you do, and to make his adieus, to which the rest respond. Where a stranger enters a small company, each one should be separately presented. The guest salutes the hostess and host before speaking to anyone else, and if the party is large, is introduced to two or three convenient persons that he may have somebody to talk to, though in a private house guests may accost each other without formal presentation. Near the close of a party, the host and hostess usually are to be found near the door of the parlour, and guests take leave of them with a bow and compliment for a pleasant evening, then pass to the dressing rooms after wraps and vanish without further

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ceremony. In small circles a bow should be given to each person about one, and leave taken of any special friend whose conversation has been particularly pleasant.

A gentleman does not shake hands with a lady not of his kindred, unless she offers to do so. Unmarried ladies do not give their hands in salute to any but gentlemen relations. Ladies in any case give the hand, the gentleman respectfully presses it without shaking. It is a piece of stupid bad breeding, however, not to take the hand of anyone offered in ignorance of the rule. The best breeding always adapts itself to the customs of those about one.

When a gentleman escorts a lady to a party, he waits for her near the door of the ladies' dressing-room till she shows herself, gives her his right arm, or gives it to the elder lady if he takes two, and goes up to the hostess with her to make salutations, then after a sentence or two, turning away to join the company. After a dance with any lady it is proper to take half a turn round the room in promenade with her, and take her to the refeshment room if she wishes, always leaving her with her chaperone. An unmarried lady does not ask gentlemen to call, but the gentleman asks permission for the favour of her, or waits to be invited by her father or mother.

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THE

LITTLE HOUSEKEEPERS.

It often happens that a good deal of knowledge which we are not conscious of possessing—but which finds its way somehow into the brains of big and little people as well—comes very readly to hand when it is needed. It so happened with Annie and Jennie, whose first practical lessons in housekeeping, began after breakfast one morning when Bridget was absent at her sister's funeral, and in consequence of an accident by which mamma sprained her ankle.

And the doctor had said, with a very wise shake of his head, and any amount of wisdom in his eye, that "Little Mother" must not step on that foot for three days, she grew still whiter with dismay, for Bridget would not be back until quite late in the day, and how was all the house work to be done and nobody to do it?

It was thus that Annie's and Jennie's first practical experiences in housekeeping began, and as our object in telling you how and what they did is to give you some idea how you should manage in similar circumstances. I must not pass over their mother's first caution: *Before commencing your work prepare yourselves for it.* This they did by putting long sleeved aprons over their

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dresses, and rolling back their sleeves, when it was evident the right place to begin with was

THE DINING ROOM.

The first thing here to do, was the clearing of the table. In this, all the clean silver, china, and dishes that had not been used, were first put away in the silver drawer, the china closet and on the side-board. Next, the dishes to be cleaned were collected together; the silver and the knives were first put into a pitcher of hot water, with the bowls and blades downwards. Next, the water was emptied from the glasses, and the coffee from the cups into a basin, and while Annie took these into the kitchen and placed them there on the table, Jennie gathered the plates in a pile, the cups and the saucers, each by themselves, in this way they were quickly and easily carried to the kitchen.

They were careful not to take too many at once, as they would be liable to break them. Then the table-cloth was folded and laid in the side-board; the napkins were put in the napkin basket; the dining room floor was nicely swept and the furniture dusted; the coal stove was attended to, that the fire was not too lively and not too low; and then, after kissing and petting mamma a few minutes, the little housekeepers set about

THE WASHING OF THE DISHES.

This, of course, with "Little Mother" at the head of affairs, was no disagreeable work, you may be sure. The large tin dish-pan, as bright as silver, was placed in the

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sink; the hot and cold water faucets turned on until the temperature of the water was hot enough for cleansing the dishes, and not too hot for the hands; then the suds were made by stirring about in the water the soap-shaker (a little tin box with soap in it, and perforated with holes having a long handle like a dipper). Then the glasses were first washed and quickly wiped on clean dry towels; then the silver; then the pretty china cups, saucers, plates and other dishes, which were then rinsed by pouring clear hot water over them in another pan, from which they were wiped with the coarser towels. This finished, Jennie removed the dishes from the kitchen table, putting the silver, glass and china away, while Annie washed the sauce-pans and the tins, putting them in their places in the kitchen; then brushed the range and swept the kitchen floor; after which they washed their hands well and dried them on the roller-towel; and then our little housekeepers set themselves about preparations for

THE CHAMBER WORK.

First, the two little girls went into mamma's room, and put on over their bright glossy curls two little Martha Washington dusting-caps of pink and blue cambric, trimmed around the edges with scolloped ruffles, and ornamented with pretty little fanciful bows of pink and blue cambric, with scolloped edges. Then Annie took the pails and cloths, and Jennie the brushes, and brooms, and went up stairs.

The first rule of chamber work is to open the windows and turn down the bed clothes to air them well; beating up the pillows and the mattress. As Annie and Jennie

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always did this the first thing after dressing in the morning, and before going down to breakfast, the first thing now to do was to make up the bed. While Annie went to the further side, Jennie remained on the other, and thus, each sheet and blanket was brought up and laid over straight and smooth, with not a wrinkle in sheet or blanket, or a single article out of line. When all was done, the spread and blankets were turned neatly back, with the pretty ruffled sheet lying back on the nice white counterpane; the clothes were all neatly tucked and folded at the sides and the corners, and the pillows put up against the headboard. Then, while Annie washed the bed-room service, first emptying the waste water, and then washing out the cleanest dishes in warm suds, Jennie brushed the room, dusted the furniture and put the hair and clothes-brushes in order, and arranged the bureau and toilet table. They followed the same order in their brother John's room, which was all of the chamber work to be done that day, and then went down stairs.

By this time the little housekeepers began to feel tired, and so they rested a while in their two little easy chairs in mamma's room, talking to mamma and each other until it came the time for getting ready for the

LUNCHEON.

As John took his dinner with him to school, and papa ate his luncheon down town, and would not be home until the five o'clock dinner, there was only mamma and the two little girls to partake of this repast together; and as mamma's luncheons were such cosy, tasteful, though simple meals, we may gain some suggestions from the way

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our little housekeepers prepared them. The first thing to do in getting any meal, is to decide upon the various dishes to be served. A look at the supply of prepared food was quite disheartening to the ambitious desires of the little housekeepers, as there was bread and cake and cold meat in plenty, and it seemed as though there would be no opportunity for practising their skill in cooking. But mamma, who saw the troubled look on the little faces, made out the following

BILL OF FARE.

Tea.

White Bread. Brown Bread. Crackers.

Ham.

Cheese Sandwiches.

Jumbles. Preserved Strawberries.

Whipped Cream.

Now, it must be remembered, that in this arrangement, the bread was at hand ready to slice; the ham was boiled, ready to cut; and the strawberries ready in the little glass can to be opened. There remained, therefore, jumbles and tea to make, and the cheese sandwiches to prepare. Following mamma's advice, they first undertook the jumbles, of which they were to make but half the recipe. They selected for this "Excellent Jumbles," in the HOME COOK BOOK, and while Jennie held the book and read the ingredients, Annie collected them together. Thus: one-half a cup of butter, one cup of sugar, and one-half cup of cream, and one-half teaspoon of soda. When Jennie came to the one egg of the recipe, they had some trouble how they should manage to make it half an egg; but after consultation with mamma, they concluded to vary from the

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given rule, and put the whole egg in. Then Jennie read on: "A little nutmeg; flour enough to stiffen it, so as to bake in rings; bake quickly."

The flour was sifted; the butter and sugar first creamed together by Annie, while Jennie beat the yoke of the egg, and added it to the creamed sugar and butter; then they put in the nutmeg, the cream and the soda; then the beaten white of the egg, and the sifted flour; then they put the jumbles into the buttered rings and baked them. As the oven was quick and hot, I am happy to say these jumbles were a success. In taking them out of the tins when done, they did not pile them on one another, but placed them carefully about on a large plate to cool. Then the little housekeepers made the tea, according to the directions in the Cook Book, and also the cheese sandwiches, which were a complete success. The cutting of the bread was a difficult task, since to be nice the slices should be even and thin, but it was managed nevertheless with patience and care. When all was ready, the cream nicely whipped, the strawberries put in the preserve dish, the little round table in mamma's room drawn out, and the luncheon arranged, they were just ready to sit down to enjoy the fruits of their labour, what should they hear but Bridget's voice at the door. So it came to pass, that with the luncheon ended for this time the practical experiments of our little housekeepers. But it all goes to prove that, if we live with our eyes open, we shall all of us find that, with such help as our Home Cook Book, we shall be ready for those emergencies which come to big as well as the little housekeepers, when Bridget is not at hand.

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OUR SUSAN'S OPINION OF A KITCHEN.

"My opinion of a kitchen?" said Susan, in a tone, with a glance, and a wave of her fork that spoke unwritten volumes, as she translated the perfection of fried cakes from the frying kettle to a tin colander to drain; "My opinion of a kitchen? Well, that would vary somewhat with the mansion that contained it. In any case, however, it would be the pleasantest room in the house, if I had the ordering of things."

The queen of our kitchen said this with a half smile and a half apology, as she continued: "It makes a good deal of difference, you know, to one who is to spend the best part of her time there. I often think that many people with whom money is no object, have very limited ideas of their responsibilities when it comes to the servant's quarter in the houses they build, with all they may have of modern improvements and conveniences.

"I have no conceit of those fine houses," said she, with considerable asperity of manner, "with not a room in it but where a regiment might meander comfortably about among the furniture but the kitchen, which is only large enough for the range, the sink, the ironing table, and the —— cook. Neither for my part, could I ever see what those people are thinking about who do not keep servants, and where the mistress expects to do her

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own work, who allows, of all rooms in the house, her kitchen to be built a dark little box of a place, prevaded with the sole idea of *work*. Of work, too, without one gleam of cheerfulness about it, and from which every one who enters escapes with a glad feeling of relief. For my part," she continued, "I don't see why making fried cakes, and baking biscuit, and washing dishes, might not be made as bright and attractive as, —— well, as any thing else one has to do in the way of house work.

"My opinion of a kitchen, 'as is a kitchen,' is one with room enough about for the many little things and comforts that give it a home-like look; a 'living room,' as we used to call our kitchen in the old home. For instance *this* comes the nearest my idea of it; always excepting *that*," she said, with a gratified glance around at the pretty clock on its pretty bracket, and the newspaper rack, (for Susan enjoyed the papers,) at the various nick-nacks, and the landscapes, and home views, which Susan prized far above the costly conventional fruit and game pieces on the dining room walls. And then Susan's glance wandered, with a pleased softened look to the sunny window, with its geranium pots and hanging basket, near which the most cheerful of canaries in his cage made all the air melodious with song. Here, also, stood an easy chair inviting rest for those moments of waiting upon work which so often occur, and near it a stand with drawers for all sorts of little treasures which contained all of fancy work in which Susan ever indulged, "That easy chair, and that window, are great comforts to me," she resumed. "Now, if there was but one window to my kitchen, and the sink before *that*, as I see

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in so many kitchens, if I had to take refuge in a stiff-backed chair in a dark corner or the middle of the room where I could reach out and touch the walls all around while I was waiting for the biscuit to rise, or the cake was baking, as I sat there glaring at some dark melancholy paper, instead of this bright cheerful tint of gray, with its hints of rose and violet, and then with the wood-work about, of an ugly, dingy blue, or mud coloured brown, instead of this bright-grained wood, with gleams of sunshine in it on the darkest days, and that is so easy to keep clean and is as pretty as a picture. I think if *this* was *that* kind of a kitchen, I would run away with the milkman some bright morning—I actually think I would." This is a standing joke of our Susan's, but one nevertheless that brings fear and consternation in our household whenever it is revived. "I suppose I was spoiled for that sort of thing in my early days," said she, meditatively, with a look in her eyes that went out for the moment, "over the hills and far away," to the kitchen, where we first found our Susan.

It was a wide, long room—so wide and long that the dresser and clock and tables and large old-fashioned furniture that stood here and there, never intruded themselves, but in large, comely, decorous, but uncompromising dignity, formed each a part of the harmonious whole. There was an indescribable charm about it, always orderly, always bright and the centre of a home-life where its duties went on in that easy cheerful way, a pleasure both to sight and sense. About its many windows, all the summer time, the roses clambered in sweet confusion, and through which the scent

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of the fragrant sweet-briar came floating in, with the song of the woodland birds and the pleasant farm sounds, and a vision of the far away hills, in their ever varying beauty of light and shadow; while within, in conscious enjoyment of it all, was Susan, stepping merrily about, making custard pies, or folding the fragrant linen, fresh from the line, for the morrow's ironing. But the prettiest picture of that old kitchen was of a winter evening, when the winds blew furiously without, of the grand old fire-place, with its heaping wood fire, over which on the crane the kettle hung, humming and singing, and sending up the chimney white clouds of steam, while before it stood the tin baker which held the rich juicy roast, or the light snowy biscuit, the like of which never came out of any range that ever was, or will be invented; while the fire lighted up the fine old room with a rich warm glow, as Susan set the table with its snowy linen and polished ware, and golden butter, and luscious honey in the comb, and all those charming fancies she knew so well how to prepare. And to complete the picture, the comfortable easy chairs by the fire where the grandmother sat in placid enjoyment with her knitting, and not very far away, the father, tired with the work of the day, giving himself to the rest and comforts of the evening hour. This is the picture that rose so vividly before me, but which had faded all too suddenly from our Susan's past.

Ah, well! said she, after a time coming out of her reverie with a little sigh and back again, to her opinion of a kitchen.

"It is not all of life to live"—making a hap-hazard

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selection from her small stock of poetical fancies, but checking herself before reaching the concluding lines of this stanza.

"My opinion," she said, with a sudden change of tone and manner as she sniffed the air—is—that until some contrivance is invented to carry out all the steam, smoke, and smell of frying, that with all my care, and in spite of windows, and doors, and ventilators, will hang about my kitchen, the millenium won't come; and if it does, *I* shan't be in it."

As she said this, we looked around, and there stood the Pater. And we knew by the look in his eyes that he had heard these words of Susan's. And thus it will happen, that the Pater who is a born inventor, but who in the hurry and worry of business life has limited opportunities for the indulgence of this natural bent of his genius, will seize upon this idea with the pretext of a duty, and with which he will retire to the depths of his inner consciousness, there to evolve some strange contrivance hereafter to assume form and shape for the comforting of "Our Susan's" kitchen.

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UTENSILS

NECESSARY IN THE KITCHEN OF A SMALL FAMILY.

WOODEN WARE.

Kitchen Table; Wash Bench; Wash Tubs, (three sizes); Wash Board; Skirt Board; Bosom Board; Bread Board; Towel Roll; Potatoe Masher; Wooden Spoons; Clothes Stick; Flour Barrel Cover; Flour Sieve; Chopping Bowl; Soap Bowl; Pails; Lemon Squeezer; Clothes Wringer; Clothes Bars; Clothes Pins; Clothes Baskets, Mop; Wood boxes, (nests).

TIN WARE.

One Boiler for Clothes; one Boiler for Ham; one Bread Pan; two Dish Pans; one Preserving Pan; four Milk Pans; two Quart Basins; two Pint Basins; two quart covered Tin Pails; one four-quart covered Tin Pail; Sauce Pans with covers, two sizes; two Tin Cups with handles; four Jelly Moulds, (half-pint); two Pint Moulds for rice, blanc-mange, etc.; one Skimmer; two Dippers, different sizes; two Funnels, (one for jug and one for cruets); one quart measure, also, pint, half-pint and gill measures, (they should be broad and low as they are more easily kept clean); three Scoops; Bread Pans; two round

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Jelly Cake Pans, and two long Pie Pans; One Coffee Pot; one Tea Steeper; one Colander; one Steamer; one Horse Radish Grater; one Nutmeg Grater; one small Salt Sieve; one Hair Sieve for straining jelly; one Dover's Egg Beater; one Cake Turner; one Cake Cutter; one Apple Corer; one Potatoe Cutter; one dozen Muffin Rings; one Soap Shaker; Ice Filter; Flour Dredge; Tea Canister; Coffee Canister; Cake, Bread, Cracker, and Cheese Boxes; Crumb Tray; Dust Pans.

IRON WARE.

Range; one Pot with steamer to fit; one Soup Kettle; Preserving Kettle (porcelain); Tea Kettle; large and small Frying Pans; Dripping Pans; Gem Pans; Iron Spoons of different sizes; one Gridiron; one Griddle; one Waffle Iron; Toasting Rack; Meat Fork; Jagging Iron; Can Opener; Coffee Mill; Flat Irons; Hammer; Tack Hammer; Screw Driver; Ice Pick.

STONE WARE.

Crocks of various sizes; Bowls holding six quarts, four quarts, two quarts, and pint bowls; six Earthen Baking Dishes different sizes.

BRUSHES.

Table Brush; two Dust Brushes; two Scrub Brushes; one Blacking Brush for stove; Shoe Brush; Hearth Brush; Brooms.

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SOUPS.

"No useless dish our table crowds;
Harmoniously ranged and consonantly just,
As in a concert instruments resound,
Our ordered dishes in their courses chime."

The basis of all good soups, is the broth of meat. This may be made by boiling the cracked joints of beef, veal or mutton, and is best when cooked the day before it is to be eaten. After putting the meat into the pot, cover it well with cold water and let it come to a boil, when it should be well skimmed. Set the pot where it will simmer slowly until it is thoroughly done, keeping the pot closely covered the while. The next day, when the soup is cold, remove the fat, which will harden on the top of the soup. After this, add the vegetables and the herbs you use for seasoning, cooking all well together. Before sending to the table, the soup should be strained. A good stock for soups may be made from shreds and bits of uncooked meat and bones, poultry and the remains of game. When these are all put together and stewed down in the pot, the French term it *consommie*, and use it chiefly in the preparation of brown soups.

Soups may be varied in many ways, chiefly in the kinds of vegetables and different seasonings used,—as in herbs,

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burned caramel, eggs or slices of bread fried to a crisp in butter, which impart a savoury relish.

EGG BALLS FOR SOUP.

Mrs. Frisbie.

Rub the yolks of three or four hard boiled eggs to a smooth paste, with a little melted butter, pepper and salt, to these add two raw ones, beat in light, add enough flour to hold the paste together, make into balls, with floured hands, and set in a cool place until just before your soup comes off, when you put them in carefully and boil one minute.

ANOTHER SOUP FOR SUET.

Mrs. G. B. Wyllie.

One tea-cup pearl barley in about one pint *cold* water, bring to the boil till it swells, boil in a tin pail, in hot water, four quarts milk, put in your barley and keep simmering for three or four hours, add, *then serving*, one teaspoonful of salt.

POTATO SOUP.

Boil a shank of beef two days before you want your soup, strain into a crock and let stand till you need it, the fat will rise to the top, this you must take off before beginning to make your soup, now take your soup pot, and in about two tablespoonfuls of this same fat, fry brown four large onions sliced, put in half your stock, have ready a pot of nicely mashed potatoes, stir the potatoes into the soup till about the thickness of thick cream,

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and season with pepper and salt. The remaining stock is valuable for graveys, &c., or Scotch broth instead of mutton.

SCOTCH BROTH.

Mrs. G. B. Wyllie.

Take one-half tea-cup barley, four quarts cold water bring this to the boil and skim now put in a neck of mutton and boil again for half an hour, skim, well the sides of the pot also; have ready two carrots, one large onion, a small head of cabbage, one bunch of parsley, one sprig of celery top; chop all these fine, add your chopped vegetables, pepper and salt to taste. This soup takes two hours to cook.

SUET SOUP.

MADE WITHOUT MEAT.

In your soup pot put about a quarter of a pound of butter, set on the stove, slice into it four large onions; fry them a nice brown, stirring all the time. Now put in four quarts of cold water, one large coffee cupful of split peas previously washed; boil four hours. Before serving stir smartly with your potato-masher, strain through a colander into your tureen. Many like tomato catsup in this, but it is better to serve that separate.

TO KEEP STOCK FOR SOUP.

Mrs. G. B. Wyllie.

Cover your crock with a cloth and tie down, as a lid causes it to ferment.

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POTATO SOUP FOR LENT.

Mrs. G. B. Wyllie.

Slice and fry to a nice brown four large onions in quarter pound of butter in your soup pot, add four quarts of skim milk, have pealed and boiled a good three pints of potatoes, mash them fine and reduce smooth with the milk from your soup pot; repeat this till all the potatoes are in your soup pot; just bring to a boil and add pepper and salt to taste.

OX TAIL SOUP.

Miss Brokovski.

Take two ox tails and two whole onions, two carrots, a small turnip, two tablespoonfuls of flour, and a little white pepper, add a gallon of water, let all boil for two hours; then take out the tails and cut the meat into small pieces, return the bones to the pot, for a short time, boil for another hour, then strain the soup, and rince two spoonfuls of arrowroot to add to it with the meat cut from the bones, and let all boil for a quarter of an hour.

BEEF SOUP.

Mrs. Wm. H. Low.

Cut all the lean off the shank, and with a little beef suet in the bottom of the kettle, fry it to a nice brown; put in the bones and cover with water; cover the kettle closely; let it cook slowly until the meat drops from the bones; strain through a colander and leave it in the dish during the night, which is the only way to get off all the fat.

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The day it is wanted for the table, fry as brown as possible a carrot, an onion and a very small turnip sliced thin. Just before taking up, put in half a teaspoonful of sugar, a blade of mace, six cloves, a dozen kernels of allspice, a small tablespoonful of celery seed. With the vegetables this must cook slowly in the soup an hour; then strain again for the table. If you use vermicelli or pearl barley, soak in water.

JULIENNE SOUP.

M. A. T.

Shred two onions and fry brown in a half spoon of butter; add a little mace, salt and pepper; then a spoonful or so of stock; rub a tablespoonful of flour smooth with a little butter and let fry with the onions; strain through a colander, then add more stock if desired; cut turnip, carrot and celery in fillets; add a few green peas; boil tender in a little water and add both water and vegetables to the soup. If wished, the flour can be left out, and it will make a clear light-coloured soup. In that case the onions should be cut in fillets and boiled with the vegetables.

MUTTON SOUP.

Mrs. Whitehead.

Boil a leg of mutton three hours; season to your taste with salt and pepper, and add one teaspoon of summer savory; make a batter of one egg, two tablespoons of milk, two tablespoons of flour, all well beaten together; drop this batter into the soup with a spoon, and boil for three minutes.

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VEAL SOUP.

To about three pounds of a joint of veal, which must be well broken up, put four quarts of water and set it over to boil. Prepare one-fourth pound of macaroni by boiling it by itself, with sufficient water to cover it; add a little butter to the macaroni when it is tender; strain the soup and season to taste with salt and pepper; then add the macaroni in the water in which it is boiled. The addition of a pint of rich milk or cream and celery flavour is relished by many.

TURKEY SOUP.

Anonymous.

Take the turkey bones and cook for one hour in water enough to cover them; then stir in a little dressing and a beaten egg. Take from the fire, and when the water has ceased boiling add a little butter with pepper and salt.

OYSTER SOUP

M. A. T.

Take one quart of water, one teacup of butter; one pint of milk, two teaspoons of salt, four crackers rolled fine, and one teaspoon of pepper; bring to full boiling heat as soon as possible, then add one quart of oysters; let the whole come to boiling heat quickly and remove from the fire.

OYSTER SOUP.

Mrs. T. V. Wadskier.

Pour one quart of boiling water into a skillet; then one quart of good rich milk; stir in one teacup of rolled

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cracker crumbs; season with pepper and salt to taste. When all come to a boil, add one quart of good fresh oysters; stir well, so as to keep from scorching; then add one quart of raw potatoes sliced; let it boil; then add a piece of good sweet butter about the size of an egg; let it boil up once, then remove from the fire immediately; dish up and send to table.

CLAM SOUP.

Mrs. A. A. Carpenter.

Cut salt pork in very small squares and fry light brown; add one large or two small onions cut very fine, and cook about ten minutes; add two quarts of water and one quart of clams. Mix one tablespoon of flour with water, put it with one pint of milk and pour into the soup and let it boil about five minutes. Butter, pepper, salt, Worcestershire sauce to taste.

LOBSTER SOUP.

Mrs. Robert Harris.

One large lobster or two small ones; pick all the meat from the shell and chop fine; scald one quart of milk and one pint of water; then add the lobster, one pound of butter, a tablespoonful of flour, and salt and red pepper to taste. Boil ten minutes and serve hot.

PLAIN CALF'S HEAD SOUP.

Mrs. F. D. J.

Take a calf's head well cleaned, a knuckle of veal, and put them both into a large kettle; put one onion and

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a large tablespoon of sweet herbs, into a cloth and into the kettle, with the meat over which you have poured about four quarts of water. If you wish the soup for a one o'clock dinner, put the meat over to boil as early as eight o'clock in the morning; let it boil steadily and slowly and season well with salt and pepper. About one hour before serving, take off the soup and pour it through a colander, pick out all the meat carefully, chop very fine and return to the soup, putting it again over the fire. Boil four eggs very hard, chop them fine, and slice one lemon very thin, adding at the very last.

VERMICELLI SOUP.

Anonymous.

A knuckle of lamb, a small piece of veal, and water to cover well; when well cooked, season with salt, pepper, herbs to your taste, and a small onion, to which you may add Halford or Worcestershire sauce, about a tablespoonful. Have ready one-quarter of a pound of vermicelli, which has been boiled tender; strain your soup from the meat, add the vermicelli, let it boil well and serve.

GUMBO SOUP.

Anonymous.

Put on half a peck of tomatoes in a porcelain kettle and let them stew; have half a peck of ochra cut in fine shreds; put them with thyme, parsley and an onion cut fine, into the tomatoes and let them cook until quite tender. Fricassee one chicken in ham gravy; then take

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the yolk of four eggs, a little vinegar, the juice of one lemon, and season to taste, beating the eggs into the vinegar; pour this over the chicken, and put all then into the tomatoes, letting the kettle be nearly filled with water. Boil all together four or five hours.

MOCK TURTLE SOUP.

Mrs. C. H. Wheeler.

One soup-bone, one quart of turtle beans, one large spoonful of powdered cloves, salt and pepper. Soak the beans over night, put them on with the soup-bone in nearly six quarts of water and cook five or six hours. When half done, add the cloves, salt and pepper; when done, strain through a colander, pressing the pulp of the beans through to make the soup the desired thickness, and serve with a few slices of hard-boiled egg and lemon sliced very thin. The turtle beans are black and can only be obtained from large grocers.

TOMATO SOUP.

Mrs. Whitehead.

Boil chicken or beef four hours; then strain; add to the soup one can of tomatoes and boil one hour. This will make four quarts of soup.

TOMATO SOUP WITHOUT MEAT.

C. O. Van Cline.

One quart of tomatoes, one quart of water, one quart of milk. Butter, salt and pepper to taste. Cook the tomatoes thoroughly in the water, have the milk scald-

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ing, (over water to prevent scorching.) When the tomatoes are done add a large teaspoonful of salaratus, which will cause a violent effervescence. It is best to set the vessel in a pan before adding it to prevent waste. When the commotion has ceased add the milk and seasoning. When it is possible it is best to use more milk than water, and cream instead of butter. The soup is eaten with crackers and is by some preferred to oyster soup. This recipe is very valuable for those who keep abstinence days.

ASPARAGUS SOUP.

Mrs. D.

Three or four pounds of veal cut fine, a little salt pork, two or three bunches of asparagus and three quarts of water. Boil one-half of the asparagus with the meat, leaving the rest in water until about twenty minutes before serving; then add the rest of the asparagus and boil just before serving; add one pint of milk; thicken with a little flour and season. The soup should boil about three hours before adding the last half of the asparagus.

GREEN PEA SOUP.

Anonymous.

Four pounds of lean beef cut in small pieces, one-half peck of green peas, one gallon of water; boil the empty pods of the peas in the water one hour; strain them out; add the beef and boil slowly one and a-half hours. Half an hour before serving strain out the meat and add the

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peas; twenty minutes later add one-half cup of rice flour; salt and pepper to taste; and if you choose, one teaspoon of sugar. After adding the rice, stir frequently to prevent burning.

CORN SOUP.

Mrs. W. P. Nixon.

One small beef bone, two quarts of water; four tomatoes, eight ears of corn; let the meat boil a short time in the water; cut the corn from the cob and put in the cobs with the cut corn and tomatoes; let it boil about half an hour; remove the cobs; just before serving add milk, which allow to boil for a few moments only; season with salt and pepper.

CORN SOUP.

Anonymous.

One quart of corn cut from the cob in three pints of water; when the grain is quite tender, mix with them two ounces of sweet butter rolled in a tablespoon of flour; let it boil fifteen minutes longer; just before taking up the soup, beat up an egg and stir in with pepper and salt.

TURTLE BEAN SOUP.

Mrs. A. N. Arnold.

Take a quart of black beans, wash them and put them in a pot with three quarts of water; boil until thoroughly soft; rub the pulp through a colander and return it to the pot; add some thyme in a clean cloth, and let it boil

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a few minutes for flavour; slice some hard boiled eggs and drop them into the soup; add a little butter, pepper and salt.

BEAN SOUP.

Mrs. Whitehead.

One pint beans, four quarts water, small piece fat beef; boil three hours and strain. If too thin add one tablespoon flour.

POTATO SOUP.

M. A. T.

Boil five or six potatoes with a small piece of salt pork and a little celery; pass through a colander and add milk or cream (if milk, a little butter,) to make the consistency of thick cream; chop a little parsley fine and throw in; let boil five minutes; cut some dry bread in small dice, fry brown in hot lard; drain them and place in the bottom of soup tureen, and pour the soup over; chop two onions and boil with the soup, if liked.

FORCE MEAT BALLS.

Mrs. James S. Gibbs.

Mix with one pound of chopped veal or other meat, one egg, a little butter or raw pork chopped fine, one cup or less of bread crumbs; the whole well moistened with warm water, or what is better, the water from stewed meat; season with salt and pepper; make in small balls and fry them brown.

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EGG BALLS FOR SOUP.

M. A. T.

Boil four eggs; put into cold water; mash yolks with yolk of one raw egg, and one teaspoon of flour; pepper, salt and parsley; make into balls and boil two minutes.

NOODLES FOR SOUP,

Mrs. F. D. J.

Rub into two eggs as much sifted flour as they will absorb; then roll out until thin as a wafer; dust over a little flour, and then roll over and over into a roll; cut off thin slices from the edge of the roll and shake out into long strips; put them into the soup lightly and boil for ten minutes; salt should be added while mixing with the flour—about a saltspoonful.

CARAMEL, OR BURNED SUGAR.

Put two ounces of brown or white sugar in an old tin cup over a brisk fire, stir this until it is quite dark and gives forth a burned smell, then add half a cup of cold water; let it boil gently a few minutes, stirring well and all the while. Take off, and when cold bottle for use. This keeps well, and may be used for flavoring gravies and soups.

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FISH.

"The silvery fish,
Grazing at large in meadows submarine,
Fresh from the wave now cheers
Our festive board."

—ANON.

Fish are good, when the gills are red, eyes are full, and the body of the fish is firm and stiff. After washing them well, they should be allowed to remain for a short time in salt water sufficient to cover them; before cooking, wipe them dry, dredge lightly with flour, and season with salt and pepper, Salmon trout and other small fish are usually fried or broiled; all large fish should be put in a cloth, tied closely with twine, and placed in cold water, when they may be put over thr fire to boil. When fish are baked, prepare the fish the same as for boiling, and put in the oven on a wire gridiron, over a dripping pan.

SUGGESTIONS AS TO FISH, POULTRY, &c.

Miss Riley.

Cod-Fish—requires great care in cleaning, particularly in cleansing the back-bone from blood which spoils its appearance, and sometimes renders it too unsightly for the table. Fishes that are to de dressed in their scales,

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should be dipped in water, and rubbed with a coarse towel to remove the shine. All salt fish should be properly soaked in water, previous to cooking. It is asserted that a small proportion of sugar will keep fish perfectly fresh for several days; it also cures salmon and white fish with a little salt added to please the taste. Fresh water fish has often a muddy smell and taste; to take this off, soak it in strong salt and water after it is nicely cleansed, then dry and dress it.

BOILED WHITE FISH.

Mrs. Andrews.

Lay the fish open; put it in a dripping pan, with the back down; nearly cover with water; to one fish put two tablespoons salt; cover tightly and simmer (not boil) one-half hour; dress with gravy, butter and pepper; garnish with sliced eggs.

For sauce use a piece of butter the size of an egg, one tablespoon of flour, one-half pint boiling water; boil a few minutes, and add three hard boiled eggs, sliced.

FISH A LA CREME.

Mrs. J. A. Ellis.

Take any firm salt water fish, rub it with salt and put it in a kettle with enough boiling water to cover it. As soon as it boils set it back where it will simmer, let it stand for an hour, then take it up and draw out all the bones. Put one ounce of flour into a sauce-pan, to which add by degrees one quart of cream or new milk, mixing it very smoothly, then add the juice of one lemon, one

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onion chopped fine, a bunch of parsley, a little nutmeg, salt and pepper. Put this on the fire, stirring it till it forms a thick sauce; stir in a quarter of a pound of butter; strain the sauce through a sieve. Put a little on a dish, then lay the fish on it and turn the remainder of the sauce over it. Beat to a froth the whites of six eggs, spread over the whole, and bake half an hour a light brown.

SAUCE FOR BOILED FISH.

To one teacup of milk; add one teacup of water; put it on the fire to scald, and when hot stir in a tablespoon of flour, previously wet with cold water; add two or three eggs; season with salt and pepper, a little celery, vinegar and three tablespoons of butter. Boil four or five eggs hard, take off the shells, and cut in slices, and lay over the dish. Then pour over the sauce and serve.

BAKED HALIBUT OR SALMON.

Let the fish remain in cold water, slightly salted, for an hour before it is time to cook it; place the gridiron on a dripping pan with a little hot water in it and bake in a hot oven; just before it is done, butter it well on the top, and brown it nicely. The time of baking depends upon the size of the fish. A small fish will bake in about half an hour, and a large one in an hour. They are very nice when cooked as above and served with a sauce which is made from the gravy in the dripping pan, to which is added a tablespoon of catsup and another of some pungent sauce and the juice of a lemon. Thicken with brown flour moistened with a little cold

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water. Garnish handsomely with sprigs of parsley and currant jelly.

BAKED BLACK BASS.

Mrs. P. B. Ayer.

Eight good sized onions chopped fine; half that quantity of bread crumbs; butter size of hen's egg; plenty of pepper and salt, mix thoroughly with anchovy sauce until quite red. Stuff your fish with this compound and pour the rest over it, previously sprinkling it with a little red pepper. Shad, pickerel and trout are good the same way. Tomatoes can be used instead of anchovies, and are more economical. If using them take pork in place of butter and chop fine.

BROILED WHITE FISH—FRESH.

Mrs. G. E. P.

Wash and drain the fish; sprinkle with pepper and lay with the inside down upon the gridiron, and broil over fresh bright coals. When a nice brown, turn for a moment on the other side, then take up and spread with butter. This is a very nice way of broiling all kinds of fish, fresh or salted. A little smoke under the fish adds to its flavour. This may be made by putting two or three cobs under the gridiron.

SALT MACKEREL.

Mrs. F. D. J.

Soak the fish for a few hours in lukewarm water, changing the water several times; then put into cold

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water loosely tied in cloths, and let the fish come to a boil, turning off the water once, and pouring over the fish hot water from the tea kettle; let this just come to a boil, then take them out and drain them, lay them on a platter, butter and pepper them, and place them for a few moments in the oven. Serve with sliced lemons, or with any nice fish sauce.

BOILED CODFISH—SALT.

Soak two pounds of codfish in lukewarm water over night or for several hours; change the water several times; about one hour before dinner put this into cold fresh water, and set over the fire; let it come to a boil, or just simmer, for fifteen minutes but not to boil hard, then take out of the water, drain and serve with egg sauce, or with cold boiled eggs sliced and laid over it, with a drawn butter or cream gravy poured over all.

CODFISH BALLS,

Take equal quantities of mashed potatoes and boiled codfish minced fine; to each half-pound allow one ounce of butter and a well-beaten egg; mix thoroughly. Press into balls between two spoons; drop into hot lard, and fry till brown.

EELS.

Mrs. P. B. Ayer.

Skin and parboil them; cleanse the back bone of all coagulations; cut them in pieces about three inches in length; dip in flour and cook in pork fat, brown.

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CHOWDER.

Mrs. P. B. Ayer.

Five pounds of codfish cut in squares; fry plenty of salt pork cut in thin slices; put a layer of pork in your kettle, then one of fish; one of potatoes in thick slices, and one of onions in slices; plenty of pepper and salt; repeat as long as your materials last, and finish with a layer of Boston crackers or crusts of bread. Water sufficient to cook with, or milk if you prefer. Cook one-half hour and turn over on your platter, disturbing as little as possible. Clams and eels the same way.

POTTED FISH.

Mrs. Gridley.

Take out the backbone of the fish; for one weighing two pounds take a tablespoon of allspice and cloves mixed; these spices should be put into little bags of not too thick muslin; put sufficient salt directly upon each fish; then roll in cloth, over which sprinkle a little cayenne pepper; put alternate layers of fish, spice and sago in an earthen jar; cover with the best cider vinegar; cover the jar closely with a plate and over this put a covering of dough, rolled out twice the thickness of pie crust. Make the edges of paste, to adhere closely to the sides of the jar, so as to make it air-tight. Put the jar into a pot of cold water and let it boil from three to five hours, according to quantity. Ready when cold.

Sauces for "Fish and Meat" will follow "Meats."

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SHELL FISH.

OYSTERS ON THE SHELL.

Wash the shell and put them on hot coals, or upon the top of a hot stove, or bake them in a hot oven; open the shells with an oyster knife, taking care to lose none of the liquor, and serve quickly on hot plates, with toast. Oysters may be steamed in the shells, and are excellent eaten in the same manner.

CREAMED OYSTERS.

Clara E. Thatcher.

To one quart of oysters take one pint of cream or sweet milk; thicken with a little flour, as for gravy; when cooked pour in the oysters with liquor; pepper, salt and butter the mixture. Have ready a platter with slices of nicely browned toast, pour creamed oysters on toast and serve hot.

OYSTERS A LA CREME.

Mrs. J. B. Lyon.

One quart of oysters, one pint of cream; put the oysters in a double kettle, cook until the milk juice begins to flow out; drain the oysters in a colander; put the cream on the same way; when it comes to a boil, thicken with flour wet with milk as thick as corn starch ready to mould; then put in the oysters and cook five minutes. Serve hot on toast.

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BROILED OYSTERS

Drain the oysters well and dry them with a napkin. Have ready a griddle hot and well buttered; season the oysters; lay them to griddle and brown them on both sides. Serve them on a hot plate with plenty of butter.

PANNED OYSTERS.

Mrs. J. B. Lyon.

Drain the oysters from the liquor; put them in a hot pan or spider; as soon as they begin to curl, add butter, pepper and salt. Serve on toast, or without, if preferred.

STEWED OYSTERS.

Mrs. Andrews.

In all cases, unless shell oysters, wash and drain; mix half a cup of butter and a tablespoon of corn starch; put with the oysters in a porcelain kettle; stir until they boil; add two cups of cream or milk; salt to taste; do not use the liquor of the oysters in either stewing or escaloping.

ESCALOPED OYSTERS.

Mrs. Andrews.

Butter the dish, (common earthern pie-plates are the best,) cover the bottom of the dish with very fine bread crumbs; add a layer of oysters; season with pepper and salt; alternate the crumbs and oysters until you have three layers; finish with crumbs; cover the top with small pieces of butter; finish around the edge with bread cut into small oblong pieces dipped in butter; bake half an hour; unless shell oysters, wash them thoroughly and strain.

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OYSTER PATTIES.

Aunt Maggie.

Make some rich puff paste and bake it in very small tin patty pans; when cool, turn them out upon a large dish; stew some large fresh oysters with a few cloves, a little mace and nutmeg; then add the yolk of one egg, boiled hard and grated; add a little butter, and as much of the oyster liquor as will cover them. When they have stewed a little while, take them out of the pan and set them to cool. When quite cold, lay two or three oysters in each shell of puff paste.

TO FRY OYSTERS.

Mrs. D. Wadskier.

Use the largest and best oysters; lay them in rows upon a clean cloth and press another upon them, to absorb the moisture; have ready several beaten eggs; and in another dish some finely crushed crackers; in the frying pan heat enough butter to entirely cover the oysters; dip the oysters first into the eggs, then into the crackers, rolling it or them over that they may become well incrusted; drop into the frying pan and fry quickly to a light brown. Serve dry and let the dish be warm. A chafing dish is best.

FRICASSEED OYSTERS.

Mrs. W. P. Brown.

For a quart can, drain the oysters dry as possible; put a piece of butter the size of an egg into your spider, and let it get quite brown; put in your oysters and as soon as they commence to cook, add as much more

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butter, which has been previously well mixed with a tablespoon of flour; let it cook a moment and add one egg, beaten with a tablespoon of cream; let this cook a moment and pour all over toasted bread.

STEWED OYSTERS.

Mrs. T. McMish.

Drain the liquor from two quarts of firm, plump oysters, mix with it a small teacup of hot water, add a little salt and pepper, and set over the fire in a sauce-pan, When it boils, add a large cupful of rich milk. Let it boil up once, add the oysters, let them boil five minutes. When they ruffle, add two tablespoons butter, and the instant it is melted, and well stirred in, take off the fire.

BEEFSTEAK AND OYSTER PIE.

Miss Riley.

Beat the steak gently with a rolling pin, and season with pepper and salt. Have ready a deep dish lined with not too rich a pastry. Put in the meat with layers of oysters; then the oyster liquor with a little mace, and a teaspoon catsup; cover with top crust and bake. Veal will do as well as beef.

PICKLED OYSTERS.

Mrs. C. G. Smith.

Wash them from their liquor and put them into a porcelain lined kettle, with strong salt and water to cover them; let them come to a boil, and then skim them into cold water; scald whole peppers, mace, and cloves in a little

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vinegar; the quantity of these must be determined by the number of oysters; when the oysters are cold, put them into a stone jar with layers of spice between them, and make liquor enough to cover them from the liquor in which they were cooked; spice your vinegar and cold water to taste.

LOBSTER CHOWDER.

Mrs. Lambkin.

Four or five pounds of lobster, chopped fine; take the green part and add to it four pounded crackers; stir this into one quart of boiling milk; then add the lobster, a piece of butter one-half the size of an egg, a little pepper and salt, and bring it to a boil.

LOBSTER CROQUETTES.

M. A. T.

The same mixture as given for stuffed lobster, without the cream; made into pointed balls, dipped in egg, and then rolled in cracker and fried in very hot lard; served dry and garnished with parsley.

CLAM STEW.

Mrs. M. L. S.

Lay the clams on a gridiron over hot coals, taking them out of the shells as soon as open, saving the juice; add a little hot water, pepper, a very little salt and butter rolled in flour sufficient for seasoning; cook for five minutes and pour over toast.

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CLAM FRITTERS

M. A. T.

Twelve clams chopped or not; one pint milk; three eggs; add liquor from clams; salt and pepper, and flour enough for thin batter. Fry in hot lard.

TRIPE.

TRIPE A LA LYONNAISE (LYONS FASHION).

When any cold tripe remains, cut it in thin slices about an inch square, and wipe it very dry. Mince two onions, put some butter (in the proportion of 3 oz to 1 lb. of tripe) into a frying-pan with the onions; when they are about half done put in the tripe, and let all fry for about ten minutes; season with pepper and salt, and three tablespoonfuls of vinegar to each pound of tripe, Serve very hot.

STEWED TRIPE.

From Lady Harriet St. Clair's Dainty Dishes.

Select two pounds of double tripe well cleaned and blanched, cut in pieces of rather less than a quarter of a pound each, put in a clean stew-pan with a pint of milk and one of water, two teaspoonfuls of salt, one of pepper, eight middle-sized onions carefully peeled; set it on to boil, which it should do at first rather fast, then simmer till done, which will be in rather more than half an hour. Put it into a deep dish or tureen and serve with the milk and onions.

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POULTRY AND GAME.

"Whoso seeks an audit here,
Propitious pays his tribute—game or fish,
Wild fowl or venison, and his errand speed."

—COWPER.

POULTRY.

When poultry is brought into the kitchen for use, it should be kept as cool as possible. The best position in which to place it is with the breast downwards on a shelf or marble slab. The crop should be taken out. Choose fowls with a thin, transparent skin, white and delicate. Time required to boil poultry: a chicken will take about 20 minutes; a fowl about 40 minutes; a small turkey an hour and a half; a large turkey two hours or more.

BOILED FOWL.

Take a young fowl and fill the inside with oysters; place in a jar and plunge into a kettle of water; boil for one and one-half hours; there will be a quantity of gravy in the jar from the juice of the fowl and the oysters; make this into white sauce with the addition of egg, cream, or a little flour and butter; add oysters, or serve up plain with the fowl. This is very nice with the addition of a little parsley to the sauce.

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ROAST TURKEY OR CHICKEN.

Having picked and drawn the fowls, wash them well in two or three waters; wipe them dry; dredge them with a little flour inside and out, and a little pepper and salt; prepare a dressing of bread and cracker crumbs, fill the bodies and crops of the fowls and then bake them from two to three hours; baste them frequently while roasting; stew the giblets in a sauce-pan; just before serving, chop the giblets fine; after taking up the chicken, and the water in which the giblets were boiled, add the chopped giblets to the gravy of the roast fowl; thicken with a little flour, which has been previously wet with the water; boil up, and serve in a gravy-dish. Roast chickens and turkey should be accompanied with celery and jellies.

TO BOIL A TURKEY.

Mrs. Robert Beaty.

Make a stuffing for the craw of chopped bread and butter, cream, oysters, and the yolks of eggs; sew it in, and dredge flour over the turkey, and put it to boil in cold water, with a spoonful of salt in it, and enough water to cover them well; let it simmer for two hours and a half, or, if small, less time; skim it while boiling; it looks nicer if wrapped in a cloth dredged with flour; serve it with drawn butter, in which put some oysters.

ROAST CHICKENS.

Mrs. Jas. Beaty.

Wash them clean outside and inside; stuff them as

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tough, and diminishes its flavour. The second is by frying the *butter* or *gravy* in which they are prepared. It has been shown that this is very injurious to the healthfulness of food. Butter and oils may be *melted* without changing their nature, but when *cooked*, they become much more indigestible and injurious to weak stomachs. The third mode of injuring hashes is by putting in flour in such ways that it is not properly cooked. Flour dredged on to hashes while they are cooking imparts the raw taste of dough. The fourth mode is by putting in so much water as to make them vapid, or else so much grease as to make them gross. The fifth is by seasoning them with so little care, that they either have very little savory taste, or else are so hot with pepper and spice as to be unhealthy. If a housekeeper will follow these directions, or give them to a cook who will follow them exactly, she will always have good and healthful hashes.

TO CURRY CHICKEN

Mrs. W. Arthur.

Slice an onion and brown in a little butter; add a spoonful of curry powder; allow it to remain covered for a few minutes to cook; add a little more butter and put in chicken, veal, &c., &c.; cut up small, thicken with a little flour. This is exellent.

BAKED CHICKEN.

Anonymous.

Cut the fowls open and lay them flat in a pan, breaking down the breast and the back bones; dredge with

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flour and season well with salt and pepper, with bits of butter; put in a very hot oven until done, basting frequently with melted butter; or when half done take out the chicken and finish by broiling it upon a gridiron over bright coals; pour over it melted butter and the juices in the pan in which it was baked.

CHICKEN FRICASSEE.

Sarah Page.

Cut up the chickens and put on the fire in a kettle with cold water sufficient to cover, add a little salt or salt pork sliced, if you like; boil until tender, and cut up and put in part of a head of celery. When tender have ready hot baking-powder biscuits broken open and laid on a platter; on this place the chicken; thicken the gravy with flour moistened with water or milk, and pour it over the chicken and biscuits. If you prefer, use a good-sized piece of butter to season instead of the salt pork. Oysters are an addition.

FRIED CHICKEN.

Mrs. Bausher.

Cut the chicken in pieces, lay it in salt and water, which change several times; roll each piece in flour; fry in very hot lard or butter, season with salt and pepper; fry parsley with them also. Make a gravy of cream seasoned with salt, pepper and a little mace, thickened with a little flour in the pan in which the chickens were fried, pouring off the lard.

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DRESSING FOR CHICKENS OR TURKEY.

Mrs. F. D.

Chop bread crumbs quite fine, season well with pepper, salt, and plenty of butter; moisten with a very little water, and add a few oysters with a little of the liquor, if you please. The best authorities say the dressing is the finest when it crumbles as the fowl is cut.

DRESSING FOR TURKEY.

C. Kennicot.

One pint of soaked bread, two tablespoons of sage, two tablespoons of summer savory, two teaspoons of salt, two teaspoons pepper, butter size of an egg.

CURRY.

Miss Brokovski.

To make curry with rabbit, chicken, or any other meat, flour the meat and fry it a nice light brown; fry also two large onions in the same way; mix a tablespoonful of curry powder, and a small quantity of cayenne in a tea cup, with warm water to the consistency of cream and cover every part of the meat with the mixture; have ready some nice stock or thin gravy; put all together into a stew-pan, and let it stew gently for twenty minutes; before serving slice two or three apples, let them stew away; this addition is thought to be a great improvement, as it makes the curry milder; rice to be boiled very dry and served around the dish,

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JELLIED CHICKEN.

M. A. T.

Boil a fowl until it will slip easily from the bones; let the water be reduced to about one pint in boiling; pick the meat from the bones in good sized pieces, taking out all gristle, fat, and bones; place in a wet mould; skim the fat from the liquor; a little butter; pepper and salt to the taste and one-half ounce of gelatine. When this dissolves, pour it hot over the chicken. The liquor must be seasoned pretty high, for the chicken absorbs.

CHICKEN PIE.

Mrs. H.

Stew chickens until tender; line the sides of a deep pie dish with nice pastry; put in the chicken, and the water in which it has boiled, (which should be but half a pint); season with a large piece of butter, salt and pepper, and then cover loosely with crust. While this is baking, have ready a quart can of fine oysters; put on the fire a pint of rich milk, (or the liquor of the oysters will do); let it come to a boil; thicken with a little flour, and season with butter, pepper and salt; pour this over the oysters boiling hot, and about fifteen minutes before the pie is done, lift the crust and pour the oysters and all into the pie; then return to the oven to finish.

CHICKEN LOAF.

Mrs. W. H. Low.

Take two chickens, boil them in as little water as possible until the meat will drop from the bones; cut it with

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a knife and fork, then put it back into the kettle; put in plenty of butter, pepper and salt; heat it thoroughly; boil an egg hard and slice it and place it in the bottom of a dish; pour it in hot, place a weight upon it, and put it away to cool; it will come out in form.

CHICKEN CROQUETTES.

Marion Harland.

Minced chicken; about one-quarter as much fine bread crumbs as you have of meat; one egg beaten light to each cup of meat; gravy enough to moisten the crumbs and chicken; or, if you have no gravy, a little drawn butter; pepper and salt and chopped parsley to taste; yolks of two hard boiled eggs rubbed fine with the back of a silver spoon, added to the meat; mix up into a paste with as little handling as may be; nor must the paste be too wet to mould readily; make with floured hands into rolls or ovate balls, roll in flour until well coated, and fry a few at a time, lest crowding should injure the shape, in nice dripping, or a mixture half lard and half butter. As you take them out lay in a hot colander, that every drop of fat may be drained off. Serve in a heated dish with cresses or parsley.

CHICKEN CROQUETTES.

Mrs. J. A. Ellis.

Four and one-half pounds chicken boiled and chopped very fine; moisten to a thick pulp with the liquor in which it has been boiled. Mix with this a pint and a half of mashed potatoes, beaten to a cream; three eggs,

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one teaspoon of mustard, sweet marjoram, salt and pepper to taste; a little celery chopped very fine; soften with milk till very soft, and add a quarter of a pound of butter. Mould into forms, dip in egg and cracker dust, and fry in boiling lard.

CHICKEN PATES

Mince chicken that has been previously roasted or boiled, and season well; stir into this a sauce made of half a pint of milk, into which, while boiling, a teaspoonful of corn starch has been added to thicken; season with butter, about a teaspoonful, then salt and pepper to taste. Have ready small pate pans lined with a good puff paste. Bake the crust in a brisk oven; then fill the pans and set in the oven a few minutes to brown very slightly.

DUCKS.

Miss S. P.

When roasted, use dressing as for turkey, with the addition of a few slices of onion. Many cooks lay over the game slices of onions, which take away the fishy flavour, removing the onion before serving. Make a sauce with the drippings in the pan in which the game is roasted, and to which are put the chopped giblets, which are previously well cooked; thicken the gravy with brown flour, moistened with water. Serve with currant jelly.

ROAST GOOSE.

Stuff and roast in the same manner as ducks. Many cooks cover poultry with a paste of flour and water while baking, removing it before it is served.

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TO ROAST WILD FOWL,

M. A. T.

Put an onion, salt and hot water into a pan, and baste for ten or fifteen minutes; change the pan; put in a slice of salt pork and baste with butter and pork drippings very often; just before serving dredge lightly with flour and baste. Ducks take from twenty-five to thirty-five minutes to roast, and woodcock and snipe fifteen to twenty-five.

Do not draw or take off the heads of either. Garnish with fried or toasted bread, lemon, parsley, and currant jelly.

PRAIRIE CHICKENS, PARTRIDGES, AND QUAILS.

Miss Sarah Page.

Clean nicely, using a little soda in the water in which they are washed; rinse and dry, then fill with dressing, sewing up nicely, binding down the legs and wings with cords. Put in a steamer over hot water, and let them cook until just done. Then place in a pan with a little butter; set in the oven and baste frequently with melted butter until of a nice brown. They ought to brown nicely in about fifteen minutes. Serve on a platter, with sprigs of parsley alternating with currant jelly.

QUAIL ON TOAST.

After the birds are nicely cleaned, cut them open down the back; salt and pepper them, and dredge with flour.

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Break down the breast and back-bones, so they will lie flat, and place them in a pan with very little water and butter in a hot oven, covering them up tightly until nearly done. Then place in a spider in hot butter, and fry a moment to a nice brown. Have ready slices of baker's bread toasted, and slightly buttered upon a platter. The toast should be broken down with a carving knife, so that it will be tender. On this place the quail; make a sauce of the gravy in the pan, thicken lightly with browned flour, and pour over each quail and the toast.

A SUGGESTION.

M. A. T.

Singe all poultry with alcohol, and dip quails into clarified butter for broiling.

PRESSED CHICKEN.

Mrs. C. Belford.

Cut up the fowls and place in a kettle with a tight cover, so as to retain the steam; put about two teacups of water and plenty of salt and pepper over the chicken, then let it cook until the meat cleaves easily from the bones, cut or chop all the meat (freed from skin, bone and gristle) about as for chicken salad; season well, put into a dish and pour the remnant of the juice in which it was cooked over it. This will jelly when cold, and can then be sliced or set on the table in shape. Nice for tea or lunch. The knack of making this simple dish is not having too much water; it will not jelly if too weak, or if the water is allowed to boil away entirely while cooking.

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PIGEON PIE.

Mrs. L.

Make a fine puff paste; lay a border of it around a large dish, and cover the bottom with a veal cutlet, or a very tender steak free from fat and bone; season with salt, cayenne pepper, and mace. Prepare as many pigeons as can be put in one layer of the dish; put in each pigeon a small lump of butter, and season with pepper and salt; lay them in the dish breast downwards, and cut in slices a half dozen of hard boiled eggs, and lay in with the birds; put in more butter, some veal broth, and cover the whole with crust. Bake slowly for an hour and a half.

BROILED PIGEONS OR SQUABS.

Marion Harland.

Young pigeons or "squabs" are rightly esteemed a great delicacy. They are cleaned, washed, and dried carefully with a clean cloth; then split down the back, and broiled like chickens. Season with pepper and salt, and butter liberally in dishing them. They are in great request in a convalescent's room, being peculiarly savory and nourishing.

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MEATS.

—"Cook, see all your sauces
Be sharp and poignant in the palate, that they may
Commend you; look to your roast and baked meats handsomely,
And what new kickshaws and delicate made things."

—Beaumont and Fletcher.

GENERAL RULES FOR COOKING MEATS.

All salt meat should be put on in cold water, that the salt may be extracted while cooking. Fresh meat, which is boiled to be served with sauces at the table, should be put to cook in boiling water; when the outer fibres contract, the inner juices are preserved.

For making soup, put the meat over in cold water, to extract the juices for the broth.

In boiling meats, if more water is needed, add that which is hot, and be careful to keep the water on the meat constantly boiling.

Remove the scum when it first begins to boil. The more gently meat boils, the more tender it will become. Allow twenty minutes for boiling each pound of fresh meat.

Roast meats require a brisk fire. Baste often. Twenty minutes is required for roasting each pound of fresh meat. The variation in roasted meats consists simply

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in the method of preparing them to cook, before putting them in the oven. Some are to be larded, some stuffed with bread dressing, and others plain, only seasoning with pepper and salt.

A piece of red pepper, cooked in a boiled dinner, is very nice.

ROAST BEEF.

Mrs. C. Belford.

Prepare for the oven by dredging lightly with flour, and seasoning with salt and pepper; place in the oven, and baste frequently while roasting. Allow a quarter of an hour for a pound of meat, if you like it rare; longer if you like it well done. Serve with a sauce, made from the drippings in the pan, to which has been added a tablespoon of Harvey or Worcestershire sauce, and a tablespoon of tomato catsup.

YORKSHIRE PUDDING.

Mrs. W. Gale.

One and a half pints milk, six large tablespoonfuls flour, three eggs, one saltspoonful salt; bake under the meat for one hour and a half.

YORKSHIRE PUDDING.

Mrs. Joseph B. Leake.

To be eaten with roast beef, instead of a vegetable. Three tablespoons flour, mixed with one pint of milk, three eggs and a little salt. Pour into a shallow tin baking pan; put into oven, an hour before dinner, for

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ten minutes; then put it under the roasting beef and leave it till you take up the beef; leave it in about five minutes after you take up the beef; then pour off the fat and send it to the table.

BEEFSTEAK AND MUSHROOMS.

Mrs. Perry H. Smith.

Put in a saucepan, one ounce of butter, a small onion chopped fine, a little ground sage, and a little thyme, and put it over the fire; when hot, shake in two tablespoons of flour, and when it becomes brown, put in one gill of water, and let it boil for half an hour. Then add three tablespoons of beef stock, a little salt, a little nutmeg and one wine glass of sherry wine. Put in one can of mushrooms, and let it boil for ten minutes. Pour this over a nicely broiled beefsteak.

BROILED BEEFSTEAK.

Lay a thick tender steak upon a gridiron over hot coals, having greased the bars with butter before the steak has been put upon it; (a steel gridiron with slender bars is to be preferred, the broad flat iron bars of gridirons commonly used fry and scorch the meat, imparting a disagreeable flavour). When done on one side, have ready your platter warmed with a little butter on it; lay the steak upon the platter with the cooked side down, that the juices which have gathered may run on the platter, but do not press the meat; then lay your beefsteak again upon the gridiron quickly and cook the other side. When done to your liking, put again on the

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platter, spread lightly with butter, place where it will keep warm for a few moments, but not to let the butter become oily, (over boiling steam is best); and then serve on hot plates. Beefsteak should never be seasoned with salt and pepper while cooking. If your meat is tough, pound *well* with a steak mallet on both sides.

BEEF LOAF.

Mrs. Carson.

Three and a half pounds veal or beef, minced very fine, and uncooked; four large crackers, crushed very fine; one egg, one cup of milk, butter the size of an egg, one tablespoon salt, one of pepper; mix in shape of a loaf, and bake in a slow oven two hours and a half, basting often; to be eaten cold; very nice for tea or lunch.

BEEF EN MIROTON.

Mrs. S. McMaster.

Cut thin slices of cold roast beef, and put them into a frying pan with some butter and six onions, turn the pan frequently, then mix a little broth, add pepper and salt, and after a few boils serve up hot.

BEEF WITH TOMATOES.

Mrs. P. B. Ayer.

Eight pounds fresh plate beef, second cut broiled; boil tender two quarts tomatoes, three cloves, plenty butter, pepper and salt; when cooked nicely and thick, strain through a colander and pour over your beef and serve hot or cold.

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TO BOIL CORNED BEEF.

Mrs. J. Beaty.

Put the beef in water enough to cover it, and let it heat slowly, and boil slowly, and be careful to take off the grease. Many think it much improved by boiling potatoes, turnips, and cabbages with it. In this case the vegetable must be pealed and *all* the grease carefully skimmed as fast as it rises. Allow about twenty minutes of boiling for each pound of meat.

BEEF OR VEAL STEWED WITH APPLES.

Mrs. James Beaty.

Rub a stewpan with butter; cut the meat in thin slices, and put in with pepper, salt, and apple, sliced fine; some would add a little onion. Cover it tight, and stew till tender.

BEEF'S HEART.

Marion Harland.

Wash the heart well, and cut into squares half an inch long. Stew them for ten minutes in enough water to cover them. Salt the water slightly to draw out the blood, and throw it away as it rises in scum to the top. Take out the meat, strain the liquor, and return the chopped heart to it, with a sliced onion, a great spoonful of catsup, some parsley, a head of celery chopped fine, and cayenne pepper, with a large lump of butter. Stew until the meat is very tender, when add a tablespoonful of browned flour to thicken. Boil up once, and serve.

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DOMESTIC RECEIPTS.

TO COOK A HAM (VERY FINE).

Mrs. J. Beaty

Boil a common-sized ham four or five hours, then skin the whole and fit it tor the table; then set it in an oven for half an hour, then cover it thickly with pounded rusk or bread crumbs, and set it back for half an hour. Boiled ham is always improved by setting it into an oven for nearly an hour, till much of the fat fries out; and this also makes it more tender.

TO BOIL A LEG OF VEAL OR MUTTON.

Miss Kate Beaty.

Make a stuffing of bread and a quarter as much of salt pork, chopped fine and seasoned with sweet herbs, pepper and salt. Make deep gashes, or, what is better, take out the bone with a carving-knife and fill up with stuffing, and sew up the opening with strong thread. When there is a flap of flesh lap it over the opening and sew it down. Put it into a large pot and fill it with water, putting in a tablespoonful of salt, and let it simmer slowly three hours. If it is needful to add water pour in *boiling* water.

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SALLIE MUNDER'S WAY OF DRESSING COLD MEAT.

Mince beef or mutton, small, with onions, pepper and salt; add a little gravy, put into scallop shells or small cups, making them three parts full, and fill them up with potatoes mashed with a little cream, put a bit of butter on the top and brown them in an oven.

BOILED BEEF (COLD).

Madame E. Pernet.

To use next day or when you like, for breakfast.

Melt a good lump of butter, about two ounces, over a slow fire, into a tablespoonful of flour; when it has simmered a little add some chopped onion (to taste) and a dessert spoonful of chopped parsley; when brown season with pepper and add a little stock gravy, or water; mince the meat, put it in with the rest, and let it heat gradually; when nearly boiling thicken with a teaspoonful of flour. Add a little catsup or sauce of any kind.

A LA MODE BEEF.

Miss Sarah Page.

Take a piece of beef four or five inches thick, and with a knife make small holes entirely through it at slight distances apart. Then take strips of fat salt pork, roll them in pepper and cloves. Lay on a pan, cover closely, and put over in a steamer, and steam for three hours. When done, thicken the gravy in the pan with a little flour. This is excellent when eaten as cold meat.

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MOCK DUCK.

Mrs. C. C. Stratton.

Take the round of beefsteak, salt and pepper either side; prepare bread or crackers with oysters or without, as for stuffing a turkey; lay your stuffing on the meat; sew up and roast about an hour; and if you do not see the wings and legs you will think you have roast duck.

BEEF OMELET

Mrs. S. B. Adams.

Four pounds of round beef, uncooked, chopped fine; six eggs beaten together; five or six soda crackers rolled fine, little butter and suet, pepper, salt, and sage, if you choose; make two loaves, roll in cracker; bake about an hour; slice when cold.

SPICED BEEF.

Mrs. E. R. Harmon.

Four pounds of round of beef chopped fine; take from it all fat; add to it three dozen small crackers rolled fine, four eggs, one cup of milk, one tablespoon ground mace, two tablespoons of black pepper, one tablespoon melted butter; mix well and put in any tin pan that it will just fill, packing it well; baste with butter and water, and bake two hours in a slow oven.

MEAT FROM SOUP BONES.

Mrs. DeForest.

Before thickening the soup or putting in the vegetables, take out a large bowl of the liquor; take the

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meat from the bones, chop it fine, season with catsup and spices; pour over the liquor, which should be thick enough to jelly when cold; put into moulds and serve cold in slices.

BEEF CROQUETTES.

Mrs. J. B. R.

Chop fine some cold beef; beat two eggs and mix with the meat and add a little milk, melted butter, and salt and pepper. Make into rolls and fry.

BEEF CAKES FOR A SIDE DISH OF DRESSED MEAT.

Mrs. S. McMaster, Toronto.

Pound some beef that is underdone with a little fat bacon or ham; season with pepper and salt, and a little shalot or garlic. Mix them well, and make into small cakes three inches long and half as wide and thick; fry them a light brown, and serve them in a good thick gravy.

BEEF OR VEAL LOAF.

Three pounds of meat chopped fine with one-fourth of a pound of salt pork, six Boston crackers powdered fine, one sheet of Cooper's isinglass dissolved in a coffee-cup of warm water, one tablespoon of butter, one teaspoon of salt, and one of pepper, one of powdered cloves, or a nutmeg grated. Mix well together with two eggs; bake one hour. This will slice well when cold.

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PRESERVED BEEF.

Mrs. Carter.

For preserving one hundred pounds beef: Six pounds salt, two ounces salt-petre, two tablespoons soda, two pounds sugar, four gallons water; mix well together; sprinkle the bottom of the barrel with salt; put in the beef with very little salt between each layer; pour over the brine and put on a weight to keep all well covered.

TO CORN BEEF.

Mrs. A. M. Gibbs.

To each gallon of cold water, put one quart of rock salt, one ounce of salt-petre and four ounces of brown sugar, (it need not be boiled), as long as any salt remains undissolved, the meat will be sweet. If any scum should rise, scald and skim well; add more salt, salt-petre and sugar; as you put each piece of meat into the brine, rub over with salt. If the weather is hot, gash the meat to the bone, and put it in salt. Put a flat stone or some weight on the meat to keep it under the brine.

Or this: To every four gallons of water allow two pounds of brown sugar and six pounds of salt, boil about twenty minutes, taking off the scum; the next day turn it on the meat packed in the pickling tub; pour off this brine; boil and strain every two months, adding three ounces of brown sugar and half a pound of common salt. It will keep good a year. Sprinkle the meat with salt the next day, wipe dry before turning the pickle over it. Let it entirely cover the meat; add four ounces salt-petre. Canvas lids are excellent for covering, as they admit the

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air and exclude flies. Mutton and beef may be kept sweet several weeks by simply rubbing well with dry salt and closely covering. Turn the pieces whenever the vessel is uncovered.

BOILED TONGUE WITH TOMATO SAUCE.

Mrs. J. Ellis.

Half boil a tongue, then stew it with a sauce made of a little broth, flour, parsley, one small onion, one small carrot, salt and pepper, and one can of tomatoes cooked and strained. Lay the tongue on a dish and strain the sauce over it.

VEAL CAKE.

Miss Brokovski.

Butter your mould, then put in a layer of veal and ham, cut in thin slices, season it with cayenne, salt, a little beaten mace, some parsley, and a very little shalot, some eggs boiled hard and cut in slices; press it down and bake it, make a little veal gravy with a few shreds of isinglass. strain it, and add a small quantity of catsup, pour it over hot, when cold turn it out.

PICKLED PORK (EQUAL TO FRESH).

Mrs. Dr. Oliphant.

Let the meat cool thoroughly, cut into pieces four to six inches wide, weigh them and pack as tight as possible, salting lightly. Cover the meat with brine as strong as possible. Next day pour off a gallon of the brine and mix with it a tablespoonful of salt-petre for every

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hundred pounds of meat, and return it to the barrel. Let it stand one month, take out the meat and let it drain twelve hours. Put the brine into an iron kettle, add a quart of molasses or two pounds sugar, and boil till clear. When cold return the meat to the barrel and pour on the brine. Cover it close, and you will have the sweetest meat you ever tasted.

STEWED TONGUE.

Mrs. J. Ellis.

Cut square fillets of bacon, which dredge with a mixture of chopped parsley, salt, pepper, and a little allspice. Lard the tongue with the fillets; put in a sauce-pan two ounces of bacon cut in slices, four sprigs of parsley, two of thyme, a little garlic, two cloves, two carrots cut in small pieces, two small onions, salt and pepper. Lay the tongue on the whole; wet with a glass of white wine and a glass of broth. Set it on a moderate fire and simmer about five hours, keeping it well covered. Put the tongue on a dish and strain the sauce over it.

BOILED LEG OF MUTTON.

Mrs. G. Brown.

Boil well in clear water until tender, seasoning the water with salt; serve with egg sauce, and garnish with parsley, sliced lemons, or some sour jelly.

MUTTON A LA VENISON.

Mrs. J. B. L.

Take a leg of mutton and lard it well with strips of

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salt pork inserted in deep slits in the meat, which has been previously rolled in pepper and cloves; bake two hours or according to the size of the roast, basting frequently while in the oven; about an hour before serving, spread over it currant jelly, return to the oven and let it brown.

MUTTON CHOPS.

Cut them nicely, clearing away all ragged ends and edges; fry for a few moments covered closely, and then dip each piece in cracker crumbs and beaten egg, or you may prepare them as for frying; then lay them in a dripping pan, and put into the oven to bake; baste frequently with a little melted butter and water.

ROAST VEAL.

Mrs. D. S. F.

Prepare a leg of veal for the oven, by washing, drying, and larding it with strips of fat bacon or ham, and dredging it well with flour, and seasoning with salt and pepper; baste frequently and serve with the gravy thickened. A roast fillet of veal should be prepared by stuffing it with bread crumbs, seasoned with chopped ham, summer savory, pepper and salt. Dredge lightly with flour and bake.

NECK PIECE OR SHOULDER OF VEAL.

Mrs. C. C. Stratton.

Put a piece of butter the size of an egg into a kettle; put it on the stove; when it begins to fry, put in the

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veal, season it and let it fry until brown; then add water sufficient to cook it. When done take cream and flour well stirred, and thicken as for fricasseed chicken, and you have a nice dinner, very like chicken and much cheaper. Two pounds of veal will make a dinner for six or eight, providing it is not all bone.

VEAL PATES.

Mrs. H. Baird.

Chop some cold veal fine, moisten with cream and an egg, beaten; season with salt, sweet marjoram, and powdered mace; then make up with the hands in the shape of cones or patty-cakes, and roll in crumbs. Either fry in a buttered pan or bake in a hot oven.

PATE OF VEAL.

Mrs. L. J. Tilton.

Three and one-half pounds of the leg of veal, fat and lean, chopped fine; six or eight small crackers rolled fine; two eggs, piece of butter the size of an egg, one tablespoon of salt, one of pepper, and one of nutmeg; a slice of salt pork chopped fine. Work all together in the form of a loaf; put bits of butter and grate bread crumbs over the top. Bake two hours; to be cut in slices when cold.

VEAL CUTLETS, A LA FRIED OYSTERS.

Mrs. A. M. Gibbs.

Cut the veal in small pieces three or four inches square; dry with a towel; season to taste; have ready

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a beaten egg and crackers rolled fine, each on separate dishes ; dip each piece of the cutlet in the egg, then in the rolled cracker ; have enough lard or butter hot in your spider so that it will nearly cover the cutlets when you put them in. A rich gravy can be made after the meat is done by adding a little boiling water.

HASHED LAMB OR MUTTON—COLD MEAT COOKERY.

Madame E. Pernet.

Take your bones, and stew them in a little water with an onion, some salt and pepper, and, if you like, a little savoury herbs ; when the goodness is all out of the bones, and it tastes nice, thicken the gravy with a tea-spoonful of corn starch, and if it is not very strong put in a bit of butter, then place your stew pan on the hot hearth, and put in your slices of meat. Warm but not boil. Serve with toasted bread.

SPICED VEAL.

Mrs. C. E. Brown.

Take four pounds veal, chop it fine and season highly with salt, pepper, cloves, and cinnamon ; add four small crackers rolled out, one egg, and a lump of butter nearly the size of an egg ; mix thoroughly together and press it in a baking tin, and bake two and a half hours. When thoroughly cold, slice for tea. Some prefer it in rolls, convenient for slicing, and baked from one-half to three-quarters of an hour.

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JELLIED VEAL.

M. A. T.

Boil the veal tender, pick it up fine, put in a mould, add the water it was boiled in, and set it in a cold place; season with salt and pepper to taste; a layer of hard boiled eggs improves it.

FRICANDEAU.

Mrs. J. M. Brown and Mrs. M. L.

Three and one-half pounds of cold roast veal chopped fine, one tablespoon of salt and one of pepper, one-half of a nutmeg, four or five rolled crackers, three eggs. If the veal is thin, add a piece of butter half as large as an egg, and a tablespoon of cream. Form all this in a large roll, and spot the roll over with bits of butter; then strew over it the pounded crackers, (a little of the cracker should be mixed with the meat), put it in the oven, and from time to time add a little water. Cook slowly two hours. When cold, slice thin, and it makes an excellent relish.

SWEET BREADS.

Scald in salt and water, take out the stringy parts; then put in cold water a few minutes; dry in a towel; dip in an egg and bread crumbs, and fry brown in butter; when done place on a hot dish: pour into the pan a cup of sweet cream, a little pepper and salt, and a little parsley chopped fine; add flour, and when boiling pour over the sweet breads; add mushrooms, if desired.

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SWEET BREADS—BROILED.

Mrs. Bates.

Parboil, rub them well with butter, and broil on a clean gridiron; turn them often, and now and then roll them over in a plate containing hot melted butter to prevent them from getting hard and dry.

CALF'S LIVER—FRIED.

Cut in thin slices; wash and drain them, roll them in corn meal or cracked crumbs, and fry in fresh or salt pork gravy or butter.

CALF'S LIVER—STEWED.

Boil till partly done; take out of the sauce-pan; chop in small pieces; put back in the sauce-pan; skim well; stew until tender; season with butter, pepper and salt; thicken with a little flour, and serve over slices of toasted bread.

CALF'S LIVER—MARINE.

Mrs. J. M. Ayer.

Lard the liver; add pepper and salt sufficient to season it, then roll and tie it; cut two onions in thin slices and lay in the bottom of an earthen crock; add two slices of salt pork cut thin, lay the liver on that; add more pepper and salt, a little vinegar and salad oil, and set in a cool place for twenty-four hours. Cook over a slow fire from half-past two until six; a wine-glass of claret added at half-past four is excellent. This is arranged for din-

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ner at night; of course the rule for time will do for noon dinner. Easily mistaken for canvas-back duck.

TO ROAST VENISON.

Mrs. Porter.

Wash a saddle of venison thoroughly in several waters, then rub it over with vinegar, red pepper, and a little salt; lard with strips of salt pork rolled in seasoned bread crumbs; season if you like, with sweet marjoram and sweet basil, one teaspoon each, also pepper; then rub the whole with currant jelly, and pour over it one bottle of claret wine. Let it stand all night, and next morning cover the venison with a paste made of flour and water half an inch thick; then cover with a soft paper, and secure well with strings; place it in the dripping-pan with some claret, butter, and water, and baste very often; half an hour before you take it up, remove paste and paper, baste it with butter and dredge with flour to make it brown.

FOR SAUCE.—Take a pound and a half of scraps of venison, with three pints of water, a few cloves, a few blades of mace, one-half a nutmeg, and salt and cayenne pepper to taste; boil it down to a pint, skim off the fat and strain; add half a pint of currant jelly, one pint of claret and one-quarter pound of butter, divided into bits and rolled in flour.

TO COOK SLICED HAM (VERY NICE).

Madame E. Pernet.

Cut raw ham in slices, soak in scalding water half an hour, lay your slices in a frying pan, pepper each, and

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lay on each slice a little made mustard; pour in half a teaspoonful of vinegar to each slice; fry quickly, turn often. When done take out, serve on a dish; add to the gravy a spoonful of wine, (if you have any handy), and a teaspoonful of sugar. Boil up once; pour over your ham, and serve.

OXFORD SAUSAGE.

M. A. Sadler.

Take one pound of young pork, fat and lean, without skin or gristle, one pound of lean veal, one pound of beef suet chopped very fine together. Put in half a pound of bread crumbs, six sage leaves, a teaspoon of pepper and two of salt, some thyme, marjoram and savoury shred fine. Mix well together.

SAUSAGES.

Mrs. C. Bradley and others.

Six pounds of lean fresh pork, twelve teaspoons of sage, and six teaspoons of pepper, six teaspoons of salt, (and two of cloves, and one nutmeg, if you prefer), grind or chop very fine; mix these ingredients thoroughly, and pack in a jar, and pour hot lard over the top.

HAM SANDWICHES.

Mrs. W. Butterfield.

Chop fine some cold boiled ham, a little fat with the lean; add tongue and chicken also chopped fine; mak

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a dressing of one-half a pound of butter, three tablespoons of salad oil, three of mustard, the yolk of one egg, and a little salt; mix well together and spread over the meat smoothly on thin slices of bread. Very nice.

TRAVELLING LUNCH.

Mrs. J. L. B.

Chop sardines, ham, and a few pickles quite fine; mix with mustard, pepper, catsup, salt, and vinegar; spread between bread nicely buttered. This is to be cut crosswise, like jelly cake.

BAKED HAM.

Mrs. W. G. Davis.

Most persons boil ham. It is much better baked, if baked right. Soak it for an hour in clean water and wipe it dry, next spread it all over with thin batter, and then put it into a deep dish with sticks under it to keep it out of the gravy. When it is fully done and the batter crusted on the flesh side, take off the skin and set it away to cool.

BOILED HAM.

Mrs. C. Waggoner.

Take a ham weighing about eight or ten pounds; soak it for twelve or twenty-four hours in cold water; then cover it with boiling water, add one pint of vinegar, two or three bay-leaves, a little bunch of thyme and parsley, (the dried and sifted will do, or even the seeds of parsley may be used, if the fresh cannot be procured); boil very

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slowly two hours and a half, take it out, skim it, remove all the fat, except a layer half an inch thick; cut off with a sharp knife all the black-looking outside; put the ham into your dripping pan, fat side uppermost, grate bread crust over it and sprinkle a teaspoon of powdered sugar over it; put it in the oven for half an hour, until it is a beautiful brown. Eat cold; cut the nicest portion in slices; the ragged parts and odds and ends can be chopped fine and used for sandwiches; or, by adding three eggs to one pint of chopped ham, and frying brown, you have a delicious omelette for breakfast or lunch. The bones should be put in a soup-kettle, the rind and fat should be rendered and strained for frying potatoes and crullers. Ham cooked in this way will go much farther than when cooked in the ordinary manner.

BOILED AND BAKED HAM.

Mrs. P. B. Ayer.

Boil your ham tender; cover it with the white of a raw egg, and sprinkle sugar or bread crumbs over it; put it in the oven and brown; it is delicious also covered with a regular cake icing and browned.

TO BOIL A HAM.

M.

Wash and scrape the ham clean; put it on in cold water enough to cover it; put into the water two onions, two carrots, a head of celery, a dozen cloves and a handful of timothy hay; boil without stopping until the skin will readily peel from the ham; cover the ham with rolled

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crackers, or bread crumbs that have been browned and rolled, and bake in a slow oven for two hours.

SALTING PORK.

A. M. G.

Cover the bottom of the barrel with salt an inch deep; put down one layer of pork and cover that with salt half an inch thick; continue this until all your pork is disposed of; then cover the whole with strong brine; pack as tight as possible, the rind side down or next to the barrel; keep the pork always under the brine by using an inner cover and clean stones. Should any scum arise, pour off the brine, scald it, and add more salt. Old brine can be boiled down, well skimmed, and used for a fresh supply.

CURING HAMS.

Mrs. Mulford.

Hang up the hams a week or ten days, the longer the tenderer and better, if kept perfectly sweet; mix for each good-sized ham, one teacup of salt, one tablespoon of molasses, one ounce of salt-petre; lay the hams in a clean dry tub; heat the mixture and rub well into the hams, especially around the bones and recesses; repeat the process once or twice, until all the mixture is used; then let the hams lie two or three days, when they must be put for three weeks in brine strong enough to bear an egg; then soak eight hours in cold water; hang up to dry in the kitchen or other more convenient place for a week or more; smoke from three to five days, being careful not to heat the hams. Corn cobs

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and apple-tree wood are good for smoking. The juices are better retained if smoked with the hock down. Tie up carefully in bags for the summer.

SALADS, SAUCES, AND PICKLES.

"To make this condiment, your poet begs
The powdered yellow of two hard-boiled eggs;
Two boiled potatoes, passed through the kitchen sieve,
Smoothness and softness to the salad give;
Let onions atoms lurk within the bowl,
And, half suspected, animate the whole;
Of mordant mustard, add a single spoon;
Distrust the condiment that bites so soon;
But, deem it not, thou man of herbs, a fault
To add a double quantity of salt;
Four times the spoon with oil from Lucca crown,
And twice with vinegar, procured from town;
And lastly, o'er the flavoured compound toss
A magic *soupcon* of anchovy sauce.
O, green and glorious! O, herbaceous treat!
'Twould tempt the dying anchorite to eat;
Back to the world he'd turn his fleeting soul,
And plunge his fingers in the salad bowl;
Serenely full, the epicure would say,
'Fate cannot harm me, I have dined to-day.'"

—SIDNEY SMITH.

CHICKEN SALAD.

Mrs. Morgan.

Cut the white meat of chickens into small bits the size of peas, (also the dark meat if you like), chop the

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whole parts of celery nearly as small. Prepare a dressing thus: Rub the yolks of hard boiled eggs smooth; to each yolk put half a teaspoon of mustard, the same quantity of salt, a tablespoon of oil, and a wine glass of vinegar; mix the chicken and celery in a large bowl and pour over this dressing with a little cream added. The dressing must not be put on till just before it is served.

CHICKEN SALAD.

Mrs. Higgins.

Two chickens, chopped coarse; eight heads of celery, three eggs, one pint vinegar, one tablespoon flour, one tablespoon sugar, rub the yolks of the eggs to a fine powder, then add the salt, mustard, and oil, mixing well together; then add the cream; and after that the vinegar and raw egg.

CHICKEN SALAD.

Mrs. Hobbs.

Three chickens chopped fine, both light and dark meat; the juice of two lemons; eight or ten eggs boiled hard; the whites chopped fine and the yolks mashed fine, moisten with six teaspoons melted butter, two of sweet oil; to which add one tablespoon of mustard, one of pepper, one of salt, one of sugar, three of cream; and last, add six large bunches of celery chopped fine, with sufficient vinegar to moisten the whole.

FRENCH POTATO SALAD.

Slice some cold boiled potatoes into a salad bowl, sprinkle over them some parsley and a small quantitiy

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of onions cut very fine, and then pour over a sauce made of the following ingredients: mustard, pepper, and salt, and a small quantity of vinegar, rub well together before pouring in some fine olive oil, whip all till the sauce looks creamy.

CHICKEN SALAD.

Mary Norton.

Take the breasts of four well boiled chickens, cut in small pieces, but not too fine; mix with the chicken eight teacups of celery cut also in small pieces, and, with the above, the chopped whites of twelve hard-boiled eggs. For dressing, the yolks of four raw eggs; beat into them half an ordinary sized bottle of olive oil, beginning with teaspoon, and adding no more than that at a time, until it is thoroughly mixed; then add the well-mashed and pulverized yolks of twelve eggs, salt and pepper, three tablespoons mustard, a pinch of cayenne pepper, and a gill of vinegar; then stir this dressing thoroughly into the mixed chicken, celery, and white of eggs.

CHICKEN SALAD.

Mrs. Parmelee.

Boil one chicken tender, then take the meat and chop up, take two tablespoons of mustard, three eggs boiled hard, chop the whites with the chickens, the yolks rub up fine with the mustard, one tablespoon of salt, three tablespoons melted butter, one tablespoon black pepper, vinegar enough to moisten it, chop three heads of celery tc one chicken, mix all together and serve.

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SALAD DRESSING FOR CABBAGE OR LETTUCE.

Mrs. Parmelee.

Three eggs, two teaspoons black pepper, one teaspoon salt, one tablespoon mustard, three of melted butter, six teaspoons sweet cream, one coffee cup of vinegar; put all together, on stove, and cook till it looks smooth like cream, stirring all the time to keep from burning; then, when cold, put over cabbage chopped fine.

SALAD.

Miss Ada King.

Two eggs boiled hard, one teaspoon mustard, two tablespoons vinegar, one cup milk, two heads celery and one-half cup sugar.

FISH SALAD.

M. A. T.

Boil tender a white-fish or trout; chop fine; add same quantity chopped celery, cabbage or lettuce; season same as chicken salad.

VEGETABLE SALAD.

Anonymous.

Take cold vegetables left from dinner, such as potatoes, peas, string beans, shell beans, beets, etc., and chill them on the ice; cover with mayonaise, and serve. You may use for this any salad dressing.

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POTATO SALAD.

M. A. T.

Slice cold boiled potatoes; almonds blanched and quartered; hickory nuts, if liked (both of these may be omitted). A very small quantity of chopped onions; pour over this any good salad dressing, not too much, and garnish with chopped parsley; cold boiled beets, sliced lemon, and anchovies, may be added to the salad, if liked.

ASPARAGUS SALAD.

Boil the asparagus in water until tender; cut off the hard ends, and set the rest away. When cool, cut in inch long pieces, and put it in your salad dish. Pour over a mayonaise dressing, and garnish with a few capers.

CUCUMBER SALAD.

Mrs. King.

Take a dozen ripe "white spine" cucumbers; wash, pare, and cut into strips, taking out the seeds; cut into pieces, like small dice; to each dozen cucumbers take twelve large white onions chopped; six large green peppers, also chopped; one-quarter pound each of black and white mustard seed, and a gill of celery seed; mix all well together; add a teacup of salt, and hang up in a cotton bag to drain for twenty-four hours. Then add enough clear cold vinegar to cover it; put into stone jars and fasten nearly air-tight. In six weeks it will be fit for use. Excellent.

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CABBAGE SALAD.

Mrs. J. H. Mead.

First prepare the cabbage by letting it stand for some time in cold water, in order to make it crisp; dry well and shave as finely as possible. Choose a firm white cabbage. Dressing: Rub together a piece of butter the size of a walnut, and one tablespoon of flour; stir in two tablespoons of vinegar, and scald for a minute; then add the yolk of an egg (beaten) and two tablespoons of cream; salt and pepper to taste.

SALAD DRESSING FOR CHOPPED CABBAGE OR LETTUCE.

Mrs. S. McMaster.

Three eggs, two teaspoons black pepper, one teaspoon salt, one tablespoon mustard, three tablespoons melted butter, six teaspoons sweet cream, one coffee-cup of good vinegar. Put all on the stove and cook until it looks like cream, taking care to stir it all the time.

DRESSING FOR SALAD.

Mrs. Hoge.

Two raw eggs, one tablespoon of butter, eight tablespoons of vinegar; one-half teaspoon of mustard; put in a bowl over boiling water and stir until it becomes like cream; pepper and salt to your taste.

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SALAD DRESSING.

Mrs. A. A. Carpenter.

The yolks of four eggs, two-thirds of a cup of oil, red pepper, salt and mustard to taste, the juice of two lemons, and last of all, one cup of thick cream. If the dressing is for chicken salad, use the oil or fat from the chicken instead of sweet oil. Be sure and put the cream in last, just before sending to table.

SAUCES FOR MEAT OR FISH.

DRAWN BUTTER.

Drawn butter forms the basis of most sauces. From this a great variety may be made, by adding to this different flavours—anchovies, ochra, onions, celery, parsley, mint, and relishes—using those flavours, which are suitable for the meat, game, or fish, with which the sauces are to be served. A good standard receipt for drawn butter is as follows:

Rub one tablespoon of flour with one-quarter of a pound of butter; when well mixed, put in a saucepan with a tablespoon of milk or water; set in a dish of boiling water, shaking it well until the butter melts and is near boiling. It should not be set directly on the stove or over the coals, as the heat will make the butter oily and spoil it.

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MELTED BUTTER OR PARSLEY SAUCE.

Miss A. C.

One tablespoon of butter, one teaspoon of flour, rubbed together, one tablespoon chopped parsley, first boiled five minutes in water and squeezed out; two teaspoons water; shake over a clear fire, *one way*, until it boils; add the parsley gradually.

MINT SAUCE.

Mrs. J. Salter.

Mix one tablespoon of white sugar to half a teacup of good vinegar; add the mint and let it infuse for half an hour in a cool place before sending to the table. Serve with roast lamb or mutton.

CELERY SAUCE.

Mrs. J. B. L.

Mix two tablespoons of flour with half a teacup of butter; have ready a pint of boiling milk; stir the flour and butter into the milk; take three heads of celery, cut into small bits, and boil for a few minutes in water, which strain off; put the celery into the melted butter and keep it stirred over the fire for five or ten minutes. This is very nice with boiled fowl or turkey.

CREAM SAUCE.

Anonymous.

Cream together a large tablespoon of butter with a little flour, and put over a gentle heat; add a little

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chopped parsley, a little grated onion, pepper, salt, and nutmeg: when these ingredients are well mixed, add half a pint of cream or milk and let it boil for fifteen minutes. If used with fresh fish, a little horse radish may be added.

EGG SAUCE.

Miss Hattie Buck.

Take the yolks of two eggs boiled hard: mash them with a teaspoon of mustard, a little pepper and salt, three tablespoons of vinegar, and three of salad oil. A tablespoon of catsup improves this for some. Nice for boiled fish.

EGG SAUCE.

Mrs. C. Belford.

Prepare drawn butter, and to this add three or four hard-boiled eggs sliced or chopped.

FISH SAUCE.

One-quarter of a pound of fresh butter; one tablespoon of finely chopped parsley, a little salt and pepper and the juice of two lemons. Cream the butter; mix all well together, adding at the least a teaspoon of mayonaise. Less lemon juice may be used if preferred.

WHITE SAUCE FOR FOWLS.

Miss Brokovski.

Take half a pint of cream, and put some flour and butter mixed together to thicken it, some nutmeg grated, cayenne pepper, and some oyster or cucumber catsup—or a little of both; stir it over the fire till it thickens.

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GOVERNOR'S SAUCE.

Mrs. Midgley.

Slice a peck of green tomatoes, sprinkle salt over them, say about a cupful, and let them stand one night; in the morning pour off the liquor, and put them in a kettle with vinegar enough to cover them, add six green or red peppers, (moderate size), four large onions chopped fine, one cup of brown sugar, one cup of scraped horse-radish, a tablespoonful of cloves, one of allspice, a teaspoonful of cayenne, one of white pepper; let it simmer till soft, put into jars and always keep it air tight.

TOMATO SAUCE.

Mrs. C. S. Horseman.

Thirty-six ripe tomatoes, six green peppers, two onions chopped fine, two cups of sugar, two tablespoons of salt, two teaspoons of ground cloves, two teaspoons of mustard, two teaspoons of cinnamon, two cups of vinegar, and boil half a day.

TOMATO CHILI SAUCE.

Mrs. H. Baird.

Nine ripe tomatoes, peeled and cut small, red peppers and one onion chopped fine, one teacup vinegar, two tablespoons brown sugar, one tablespoon salt, one teaspoon ginger, one of cloves, one of allspice, vinegar in last: stew one hour.

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GOVERNOR'S SAUCE.

Mrs. H. Baird.

One peck of green tomatoes, four large onions, six red peppers, one teacup grated horse-radish, one teaspoon cayenne and one of black pepper, one teaspoon mustard, half cup of sugar; slice the tomatoes and sprinkle one teacup salt on, and lay all night; drain well in the morning, then simmer all together till cooked through.

SHIRLEY SAUCE.

Mrs. H. Baird.

Wash, peel, and slice two dozen ripe tomatoes, four large onions, and four green peppers, not too large; add four tablespoons sugar, one pint vinegar; boil tomatoes and onions first, strain, then boil all slowly till done.

CHILI SAUCE.

Mrs. H. Baird.

Twelve large ripe tomatoes, six green peppers, one large onion, all chopped fine, one tablespoon salt, one teaspoon ginger, one of cinnamon, one of allspice, one of cloves, one tablespoon sugar, two cups vinegar; boil thick.

WINTER SAUCE.

Mrs. Snider.

One peck green tomatoes chopped fine, two dozen large onions peeled and chopped, one dozen green or red peppers chopped fine; salt, pepper, and spice to suit taste;

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one cup brown sugar, vinegar to cover; pour the vinegar over all boiling hot, and bottle for winter use.

ENGLISH SAUCE.

Mrs. Snider.

One pound brown sugar, half-pound salt, half-pound garlic, half-pound onions, quarter-pound pepper, quarter-pound ground ginger, half-pound mustard seed, one pound raisins, two pounds apples, half-ounce cayenne, two quarts vinegar. The raisins to be chopped, apples to be peeled and cut and boiled in one pint of the vinegar; garlic and onions must be chopped fine and well bruised; the sugar made into a syrup with one pint of the vinegar. When the apples are cool, mix the whole, including the remainder of the vinegar; blend well together and jar.

TOMATO MUSTARD.

M. R. Beard.

One peck of ripe tomatoes; boil with two onions, six red peppers, four cloves of garlic, for one hour: then add a half-pint or half-pound salt, three tablespoons black pepper, half-ounce ginger, half-ounce allspice, half-ounce mace, half-ounce cloves; then boil again for one hour longer, and when cold add a pint of vinegar and a quarter-pound of mustard; and if you like it very hot, a tablespoonful of cayenne.

CHILI SAUCE.

Mrs. E. H. Dennison.

To nine large ripe tomatoes and three green peppers,

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add one onion chopped fine, two cups of vinegar, two tablespoons of sugar, and one of salt; steam one hour, then add one teaspoon of ginger, one of allspice, and one of cloves.

HORSE-RADISH SAUCE.

Two teaspoons of made mustard, two of white sugar half a teaspoon of salt, and a gill of vinegar; mix and pour over grated horse-radish. Excellent with beef.

MADE MUSTARD.

Pour a very little boiling water over three tablespoons of mustard; add one saltspoon of salt, a tablespoon of olive oil, stirred slowly in, and one teaspoon of sugar; add the yolk of an egg, beaten well, and pour in vinegar to taste. It is best eaten next day.

CELERY VINEGAR.

Soak one ounce of celery seed in half a pint of vinegar; bottle it and use to flavour soups and gravies.

SPICED CURRANTS.

Mrs. H. Baird.

Six pounds currants or gooseberries, five pounds sugar, half a pint of vinegar; spices, cloves, and cinnamon. Boil till thick.

GOOSEBERRY CATSUP.

Mrs. H. Baird.

Five pints vinegar, four pounds green gooseberries.

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one-half pound brown sugar, one-half pound raisins, one-quarter pound currants, one-quarter pound common salt, two ounces mustard, two ounces onions, one-half ounce chilies, one-half ounce allspice, one-half ounce ground ginger, one-half ounce ground mace, one-half ounce turmeric, one nutmeg. Boil the vinegar, currants, raisins, onions, gooseberries, and chilies till quite soft, then pour through a fine sieve on the remaining ingredients.

FRENCH PUDDING SAUCE.

Mrs. J. H. Mead.

Beat four ounces butter to a cream; stir in one-quarter ounce brown sugar; add the yolk of one egg and one gill of wine; put it on the stove, stirring all the time till it simmers. Grate nutmeg over it before sending to table.

TOMATO CATSUP.

Miss Brokovski.

Boil the tomatoes until quite soft, and rub them well through a sieve: to every quart add two ounces shalots and large red peppers, or one teaspoonful cayenne pepper, one ounce bruised ginger, one spoonful salt, a few cloves; boil until reduced one-third; ten minutes before taking off the fire add a half-pint vinegar to each quart.

TOMATO CATSUP.

Mrs. George Simpson.

Take a bushel of nice ripe tomatoes, and split, and sprinkle with salt, and lay twenty-four hours; mash

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them up and run through a sieve so as to waste nothing but seed and skin, and season to taste with red pepper and cloves; boil until it begins to settle at the bottom of the kettle, then add one quart of vinegar, then bottle and seal up tight.

TOMATO MUSTARD.

Mrs. Spence.

Boil one peck tomatoes for one hour with six red peppers, strain through a colander, and add a half pound salt, three tablespoons of black pepper ground, one ounce ginger ground, one ounce allspice ground, half ounce cloves ground, two onions; boil for another hour, then add quarter pound mustard and half pint of vinegar, then bottle.

GOOSEBERRY CATSUP.

Mrs. J. B. Adams, Mrs. Henry Stevens, and Mrs. R. Harris.

Eight pounds of ripe or partially ripe fruit, four pounds brown sugar, one pint of good vinegar, two ounces each fine cloves and cinnamon tied in a bag; boil the berries and sugar for three or four hours, then add spice; boil a little more; put in a jar and cover well. Will keep two years by occasionally scalding and adding a little vinegar and spice.

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SWEET PICKLES.

PICKLED CHERRIES.

Five pounds of cherries, stoned or not; one quart of vinegar, two pounds of sugar, one-half ounce of cinnamon, one-half ounce of cloves, one-half ounce of mace; boil the sugar and vinegar and spices together, (grind the spices and tie them in a muslin bag), and pour hot over the cherries.

PICKLED PLUMS.

Mrs. Meek.

To seven pounds plums, four pounds sugar, two ounces stick cinnamon, two ounces cloves, and quart vinegar, add a little mace; put in the jar first a layer of plums, then a layer of spices alternately; scald the vinegar and sugar together, pour it over the plums; repeat three times for plums, (only once for cut apples and pears), the fourth time scald all together; put them into glass jars and they are ready for use.

PICKLED APPLES.

Mrs. Watson.

For one peck of sweet apples take three pounds of sugar, two quarts of vinegar, one-half ounce of cinnamon, one-half ounce cloves; pare the apples, leaving them whole; boil them in part of the vinegar and sugar until you can

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put a fork through them; take them out; heat the remainder of the vinegar and sugar and pour over them. Be careful not to boil them too long or they will break.

SPICED CURRANTS TO BE EATEN WITH MEATS.

Mrs. Carson.

Four quarts currants, one pint of vinegar, three pounds sugar, one tablespoon cinnamon, one allspice, one of cloves, one of nutmeg; cook one hour; keep in a cool place, tightly covered.

PICKLED PEACHES.

Mrs. C. D. Howard.

Take five pounds of brown sugar to one gallon of pure cider vinegar; boil it hard for thirty minutes, skimming off the scum till clear; rub off the peaches in the meantime out of boiling water (quickly) with a flannel cloth, sticking four cloves in each peach; and put a bag of cinnamon into the boiling syrup. If the peaches are clingstones, put them into the boiling syrup for fifteen or twenty minutes; if freestones, lay them in the jar in layers, and pour the syrup over them while hot; then put a small plate over to keep them from rising, and cover tightly with cloth or paper. In four days look at them, and if necessary, boil the syrup again, and pour on while hot; keep them in a cool place while the weather is hot to prevent their souring. The White Sugar Cling is nice for pickling, and the Blood Peach is very rich, but dark. Small pears can be pickled in the same manner, if the skin is taken off.

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SOUR PICKLES.

"Who peppered the highest was surest to please."

PREPARED MUSTARD.

C. D. Adams.

Two tablespoons mustard, one teaspoon sugar, one-half teaspoon salt, boiling water enough to mix it; when cold, add one tablespoon salad oil and vinegar enough to thin it. This will keep a week or two.

GREEN TOMATO PICKLE.

Mrs. Joseph Saulter.

Cut half-peck of green tomatoes and six large onions into thin slices; let them remain in salt and water over night; then pour off the brine and put them in a preserving kettle with four tablespoonsful of sugar, four of the best mustard, two teaspoonsful of ground cloves, two of cinnamon, one of cayenne pepper, and one of curry powder, and let them simmer for one hour; then put them in stone or glass jars.

GREEN TOMATO PICKLES.

Mrs. Spence.

Slice one peck of tomatoes into a jar, sprinkle a little salt over each layer; let them stand twenty-four hours, drain off the liquor; put the tomatoes into a kettle with a teaspoonful of each of the following spices: ground

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ginger, allspice, cloves, mace, cinnamon, a teaspoonful of scraped horse-radish, twelve small or three large red peppers, three onions, a cup full of brown suger; cover all with vinegar; boil slowly for three hours.

Neither add to nor take from any of the ingredients or quantities given in the recipe, as it is perfect.

OUDE SAUCE.

C. Kennicott.

One pint green tomatoes, six peppers (not large); four onions, chop together; add one cup salt, and let it stand over night; in the morning, drain off the water; add one cup sugar, one cup horse-radish, one tablespoon ground cloves, one tablespoon cinnamon, cover with vinegar, and stew gently all day.

MY MOTHER'S FAVOURITE PICKLE.

Mrs. Savage.

One quart raw cabbage chopped fine; one quart boiled beets chopped fine; two cups of sugar, tablespoon of salt, one teaspoon black pepper, one-fourth teaspoon red pepper, one teacup of grated horse-radish; cover with cold vinegar, and keep from the air.

MIXED PICKLES.

Mrs. F. M. Cragin.

Three hundred small cucumbers, four green peppers sliced fine, two large or three small heads cauliflower, three heads of white cabbage shaved fine, nine large onions sliced, one large root horse-radish, one quart of

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green beans cut one inch long, one quart green tomatoes sliced; put this mixture in a pretty strong brine twenty-four hours; drain three hours, then sprinkle in one-fourth pound black and one-fourth pound of white mustard seed; also one tablespoon black ground pepper; let it come to a good boil in just vinegar enough to cover it, adding a little alum. Drain again, and when cold, mix in one-half pint of ground mustard; cover the whole with good cider vinegar; add turmeric enough to colour, if you like.

PICKLED CABBAGE.

Mrs. A. N. Arnold.

Select solid heads, slice very fine, put in a jar, then cover with boiling water; when cold, drain off the water, and season with grated horse-radish, salt, equal parts of black and red pepper, cinnamon, and cloves whole; cover with strong vinegar. This is convenient and always good.

INDIA PICKLE.

Mrs. George Simpson.

Take three quarts vinegar, quarter pound mustard, half ounce black pepper, one ounce cloves, one ounce allspice, one ounce turmeric, one ounce ginger, one ounce cayenne pepper, handful salt, same of sugar; boil for twenty minutes. When cold put in the vegetables and cover closely; if the liquid should become thin, boil again and add more mustard in three weeks after making.

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TOMATO MUSTARD.

Mrs. George Simpson.

Slice and boil for an hour, with six small red peppers, half bushel of ripe tomatoes strain through a colander and boil for an hour, with two tablespoonsful of black pepper, two ounces ginger, one ounce allspice, half ounce cloves, one-eighth ounce mace, quarter pound salt. When cold add two ounces mustard, two ounces currie powder, and one pint of vinegar.

PICKLED CAULIFLOWER.

After cutting off all the green leaves, put the cauliflower into boiling water, with a good supply of salt, and boil from three to five minutes; take them out of the salt and water, dip them in clear cold water one minute to send the heat to the heart of the cauliflower, cut them in pieces convenient to put in jars, then make a mixture of one tablespoonful of mace, one of cloves, one of allspice, one of ginger, two of white mustard seed, and a red pepper pod; with each a gallon of vinegar. Let the mixture boil and pour it upon the cauliflower; cover it closely and let it stand one week; then pour off the vinegar, scald it, and return it hot again to the cauliflower; then put it in jars ready for use. The best cider vinegar should be used, and if it is not perfectly clear it will dissolve the cauliflower.

PICKLES.

Mrs. H. Baird.

Slice one peck green tomatoes, and one quart small

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white onions, each in a separate dish, with a small teacup of salt on them; to stand over night. Drain well, then take two quarts vinegar, one pound brown sugar, a few pepper pods, capsicums, some mace and ginger root, and put all together and simmer until tender. A very nice pickle.

ANOTHER GOOD PICKLE.

Two quarts small cucumbers, one quart small onions, two small cauliflowers, one quart beans; let them lie over-night, with a small teacup of salt in a gallon of water; in the morning put them on the stove and let them come to a scald, then take out and let them cool. To two quarts of vinegar put one ounce of curry powder, one ounce turmeric, one ounce ground ginger, two ounces mustard, one teaspoon cayenne pepper, two or three tablespoons salad oil; mix all together, and let it just come to a boil and pour over the vegetables.

FRENCH TOMATO PICKLE.

One peck green tomatoes, six onions nicely sliced; sprinkle one teacup salt over and stand all night; then drain well and scald in weak vinegar ten or fifteen minutes; drain again and scald with two quarts strong vinegar, one pound sugar, two tablespoons curry powder, two tablespoons turmeric, two teaspoons cinnamon, two teaspoons cloves, two teaspoons allspice, two teaspoons mustard; simmer all together slowly a few minutes. It is a beautiful rich pickle.

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SPICED TOMATOES.

Mrs. Stotesbury.

To four pounds of large red tomatoes, take two pounds of good brown sugar, one pint of cider vinegar, half ounce of cloves, and half ounce of stick cinnamon; stew all together in a preserving kettle until the tomatoes are cooked; take the tomatoes out and put them on dishes to cool, letting the syrup go on simmering slowly; when the tomatoes are cold return them to the syrup for a little while; let them become cold before putting them in the jars. The syrup must be boiled down as thick as molasses, and poured cold over the tomatoes; tie them down with bladder or waxed paper.

PICKLED CUCUMBERS.

Mrs. Packard.

Wash with care your cucumbers, and place in jars. Make a weak brine (a handful of salt to a gallon and a half of water). When scalding hot, turn over the cucumbers and cover; repeat this process three mornings in succession, taking care to skim thoroughly. On the fourth day have ready a porcelain kettle of vinegar, to which has been added a piece of alum the size of a walnut. When scalding hot, put in as many cucumbers as may be covered with the vinegar; do not let them boil, but skim off as soon as scalded through, and replace with others, adding each time a small piece of alum. When this process is through, throw out the vinegar and replace with good cider or white wine vinegar; add spices, mustard seed, and red peppers. Sort the pickles

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and place in stone or glass jars, turn over the hot spiced vinegar; seal and put away the jars not needed for immediate use. Pickles thus prepared are fine and crisp at the expiration of a year. Those that are kept in open-mouth jars may be covered with a cloth, which will need to be taken off and rinsed occasionally. I prefer green peppers, and prepare them with cucumbers in brine. They are not as apt to become soft.

DRESSING SALAD.

Mrs. Riley.

In dressing salad it should be thoroughly saturated with oil, and seasoned with salt and pepper *before* vinegar is added. The salt should not be dissolved in the vinegar but in the oil, by which means it is more equally distributed through the salad.

CUCUMBERS FOR PRESENT USE.

Mrs. Riley.

The best way of utilising cucumbers for *present use* is to parboil them in a solution of water, vinegar, and salt. They should be split in two before boiling, and, if done properly, will present a beautiful green colour.

TOMATO MUSTARD.

Mrs. Spaulding.

One peck of tomatoes, ripe, half-pound salt, six red peppers, three tablespoonsful of black pepper, one ounce ginger, one ounce allspice, half ounce mace, half ounce cloves, a few cloves of garlic, two onions, quarter

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pound mustard, a tablespoonful of red peppers, and a half pint vinegar. Peel the tomatoes, and boil an hour with six red peppers; then add the other spices (excepting the mustard and vinegar, which are added after the sauce is strained through a colander and cooled), and boil another hour.

WORCESTER SAUCE.

Mrs. T. B. Riley.

One ounce cayenne pepper, one quart vinegar, two tablespoonsful soy, three cloves garlic pounded, three cloves shalots pounded, five anchovies bruised fine. The whole to be well mixed and rubbed through a sieve. Keep for ten days corked up, and then bottle for use. Strain or not as preferred.

TOMATO CATSUP.

Mrs. T. B. Riley.

Take one bushel of ripe tomatoes, boil them until they are soft, squeeze them through a fine wire sieve, and add half a gallon of vinegar, one pint of salt, two ounces of cloves, a quarter of a pound of allspice, two ounces cayenne pepper, three tablespoonsful of ground peppers, five heads of garlic (skinned and separated). Mix together and boil three hours, or until reduced to about *one-half*. Bottle without straining.

HORSE-RADISH SAUCE.

Grate very fine a stick of horse-radish; with two tablespoons of it mix a teaspoonful of salt and four

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tablespoons of cream ; stir briskly and add by degrees a wineglass of vinegar.

TOMATO MUSTARD.

Mrs. Carson.

One peck of tomatoes, one teacupful of salt ; boil in a preserving pan half an hour ; pulp it through a colander and return to kettle with the following : one dessert spoon of cloves, (ground spices), one of allspice, one of black pepper, one of ginger, one of cayenne, a little garlic, some onions, and a little curry powder. Let it boil down considerably, then strain through a sieve and add flour of mustard, until the proper thickness is obtained, and simmer for a short time ; then bottle for use.

TOMATO CATSUP.

Mrs. Carson.

One buhsel of good ripe tomatoes, one-half gallon of good vinegar, also fresh ground spices, quarter pound allspice, two ounces cloves, three tablespoons black pepper, six large onions or two heads garlic, one pint and a half of salt, four large red peppers ; boil for a length of time, and strain through a sieve, and add the vinegar last ; boil until it is thick enough.

EAST INDIA PICKLES.

Mrs. Ellas.

One half peck sliced green tomatoes, one half peck sliced white onions, twenty-five small cucumbers, two cauliflowers cut in small branches ; sprinkle salt over

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these plentifully and let stand twenty-four hours, and then drain well; mix half a cup of grated horse-radish root with half an ounce of turmeric, (get at drug store), half an ounce of each of ground cinnamon and cloves, one ounce of ground pepper, one pint of ground mustard seed, one pint of brown sugar, two bunches of chopped celery. Put this mixture into a porcelain kettle in layers with the vegetables. Cover with cold cider vinegar, and boil slowly for two hours. The turmeric gives the pickles the yellow colour peculiar to East India pickles, and in taste and appearance they cannot be distinguished from the genuine.

MRS. ELLAS'S CHOW CHOW.

Two quarts tomatoes, two white onions, half dozen green peppers, one dozen cucumbers, two heads of cabbage, all chopped fine; let this stand over night; sprinkle a teacup of salt in it. In the morning drain off the brine, and season with one tablespoonful celery seed, one ounce turmeric, half a teaspoon cayenne pepper, one cup brown sugar, one ounce cinnamon, one ounce allspice, one ounce black pepper, one quarter ounce cloves, vinegar enough to cover, and boil two hours.

DRAWN BUTTER, OR MELTED BUTTER.

Miss Beaty.

Rub in two teaspoonsful of flour into a quarter of a pound of butter; add five tablespoonsful of cold water; set it into boiling water and let it melt, and heat until it begins to simmer, and it is done. Never simmer it

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on coals, as it fries the oil and spoils it. Be careful not to have the flour in lumps. If it is to be used with fish, put in chopped eggs and nasturtium, or capers. If used with boiled fowl, put in oysters while it is simmering, and let them heat through.

BURNT BUTTER FOR FISH OR EGGS.

Miss Beaty.

Heat two ounces of butter in a frying-pan till a dark brown, then add a tablespoonful of vinegar, half a teaspoonful of salt, and half a dozen shakes from the pepper-box.

TOMATO CATSUP.

Miss Beaty.

Pour boiling water on the tomatoes; let them stand until you can rub off the skin, then cover them with salt and let them stand twenty-four hours. Then strain them, and to two quarts put three ounces of cloves, two ounces of pepper and two nutmegs. Boil half an hour, then add a pint of wine.

CURRIED DISHES.

Miss Beaty.

Chickens and veal are most suitable for curries. Boil the meat till tender, and separate the joint. Put a little butter in a stew-pan with the chickens, pour on a part of the liquor in which the meat was boiled, enough to cover it and let it stew twenty minutes more. Prepare the curry thus; for four pounds of meat take a

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