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WARM SPRINGS RECEIPT BOOK

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Ze Onlimmy Ark!—

L. G. Smith.

Iron Springs.

20th September. 1897.

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The . . .

Warm Springs

RECEIPT-BOOK.

Compiled between the years 1881 and 1894,

. . BY . .

E. T. GLOVER.

"You may live without poetry, music, and art,
You may live without conscience, and live without heart,
You may live without love, you may live without books,
But civilized man cannot live without cooks."

1897.

B. F. JOHNSON PUBLISHING CO.,

RICHMOND, VA.

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PREFACE.

THE compilation of this book was suggested by a host of friends to whom I have catered for several years at the Warm Sulphur Springs, Virginia. I can endorse every receipt offered, having used them for years, frequently changing them when not practical or sufficiently clear in directions. This work has given me occupation during many hours when confined to my "wheeled chair" through the weary winter months of enforced idleness. The many patrons of the Warm Springs will recognize the various dishes which have been offered to them in years past, and will, I trust, feel an interest in the success of the Warm Springs Receipt-Book.

E. T. GLOVER.

Warm Sulphur Springs, Bath county, Va.

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Soups.

STOCK POT.

No experience of mine could more clearly make one understand the management of a stock pot than that given by Mrs. Rorer in the *Household News*, of which she is editor, so I copy it *verbatim :*

"Do not keep a stock pot on the stove continually. Make stock twice a week—on Tuesday and Saturday—when you have fire for other purposes. Save all the bones from the steaks, roasts, and the carcasses of chickens and turkeys or ducks. With a cleaver crack the bones to expose the marrow. Save the bones collected on Sunday and Monday; keep them in a cold place. On Tuesday put them in the stock pot, cover with cold water, and simmer gently for about three hours. Strain and stand away to cool. When cold remove the fat, and it is ready to use. Then on Wednesday begin to save the bones to boil on Saturday. In this way you will have sufficient stock for soup every day. When a stock pot is kept on the stove continually the materials become bitter and the stock muddy."

AMBER SOUP.

4 pounds lean beef,
2 pounds lean veal,
1 chicken, not less than 3 pounds,
1 gallon cold water,
1 teaspoonful celery seed,
16 cloves,
2 onions,
2 turnips,
2 bunches parsley,
4 eggs—whites and shells,
1 tablespoonful butter,
6 pepper-corns,
rind and juice two lemons,
salt and pepper to taste,
2 carrots.

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Cut the beef and veal into small pieces ; cut the chicken into twelve pieces, and crush the bones. Put into the soup-kettle and cover with the gallon of water. Let this heat slowly, and simmer gently. Slice the onions thin, and cut the other vegetables into small pieces. Put the butter into a frying-pan, and when hot put in the vegetables and fry a delicate brown. Now turn these with celery seed and lemon rinds and juices into the soup-kettle. Simmer until the meat is cooked to pieces. Then set aside to get cold. Remove all the fat and strain (this had best be done one day for the next). Put into the kettle again, with the whites only of the eggs and the shells crushed up and beaten a little with the whites. Stir the eggs and shells well with the soup ; let the soup heat gradually, and when it comes to the boiling point watch it closely, and carefully remove all the scum that rises. Then strain, if necessary, more than once ; have it very clear. Season to the taste with salt and pepper. Return it again to the kettle (which should have been washed out with hot water). When the soup is very hot serve at once. It should be perfectly clear, and a beautiful straw color.

BEEF L'ANGLAISE.

6 pounds beef cut into strips,
6 quarts water,
4 onions,
1 teaspoonful cloves,
1 teaspoonful mace,
6 tablespoonsful butter,
¼ teaspoonful white pepper-corn,
½ teaspoonful celery seed,
¼ teaspoonful allspice,
2 tablespoonsful Worcestershire sauce.

Put the beef and water in a saucepan or soup-kettle, boil for an hour. Put the butter in a frying-pan, and slice the onion and put in the butter. Fry a nice brown. Put the spices and onion into the kettle and boil for two hours

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longer. Strain the soup and return to the kettle. Thicken with a little brown flour, and if not a dark, rich color, add a teaspoonful of caramel. Salt and pepper to the taste.

BOUILLON.

5 pounds lean beef chopped fine,
3 quarts cold water,
2 small onions—sliced,
3 bay leaves,
3 sprigs parsley,
3 blades mace,
2 teaspoonsful celery seed,
3 eggs—whites and shells to be used,
1 cup water.

Carefully remove all fat from the meat; put it, with the water, onions, bay leaves, and parsley, in a soup-kettle. Cover the kettle and put it on the back of the range, where it will simmer for four or five hours. Take from the kettle and strain it through two thicknesses of cheese cloth. Wash the kettle and return the bouillon to it. Wash the eggs well; break them carefully, so that not a particle of yellow is mixed with the whites; crush the shell in your hands and drop it into the whites. To this add the cup of cold water; beat the whites a few strokes with an egg-whip. Put this egg and shell in the kettle with the bouillon; let it boil for fifteen minutes; at the end of that time put in another cup of cold water; let it boil a few minutes longer. Take off all the scum, and strain carefully through a flannel bag. Before you strain it the last time, season with salt and pepper, and if not a rich dark brown, use a little caramel for coloring it.

BLACK SOUP.

Boil a shank, or any piece of beef with a bone in it. Season with allspice and black pepper in the grain. When the meat is well boiled take a part of it out; chop the beef very fine; season with salt and pepper and a little onion;

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roll into small balls and put back into the soup, after the soup has been thickened with *well-browned* flour. This will give the soup that dark color and a peculiar flavor. Have four hard-boiled eggs when ready to serve the soup. Flavor with dark sherry wine, and slice a lemon and the hard-boiled eggs into the soup and serve.

CALF'S-HEAD SOUP—No. 1.

Take the head and haslets and wash them until the blood is all drawn out; or, better still, soak them all night in water. Put them on very early in the morning, and boil until the meat comes easily from the bones. Chop the meat up fine and return it to the liquor in which it was boiled. Chop up two onions; add to the soup, with a bunch of different kinds of herbs, and boil until time to serve it. Make some small forcemeat balls, beat up the brains with the yolk of an egg, mix with the balls, and fry in small cakes. About one hour before serving the soup put in some mace, spice, salt, and pepper. Just before taking it from the fire put in half a pint of wine and a little tomato or walnut catsup. Slice in the tureen one lemon and four hard-boiled eggs. Thicken the soup just a little with brown flour, and pour in the tureen on the hard-boiled eggs and lemon.

CALF'S-HEAD SOUP—No. 2.

1 calf's head,
1 gallon water,
2 lemons,
1 teaspoonful allspice,
1 teaspoonful mace,
½ teaspoonful cloves,
2 bay leaves,
2 sprigs parsley,
1 sprig sweet marjoram,
2 tablespoonsful Worcestershire sauce,
2 tablespoonsful butter,
2 tablespoonsful flour,
½ pint sherry or madeira.

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Wash and scald head well; put in a kettle with the cold water; let it simmer gently for five or six hours, skimming it as long as the scum rises; add the spices, parsley, marjoram, and lemon, and boil for one and a half hours. When done strain. Make forcemeat balls of the meat of the head, chopped very fine. Season with the grated rind or juice of half a lemon and a tablespoonful of chopped parsley; salt and pepper to the taste. Bind together with one raw egg. Form into small balls the size of a walnut and fry in butter until a beautiful brown. Put the butter in a saucepan—when it bubbles stir in the flour. Mix well, and with this thicken the soup. Be careful to stir constantly until it boils. Add the wine, Worcestershire sauce, salt, and pepper to taste. Slice the lemon and hard-boiled eggs in the tureen and pour the soup over it.

CONSOMMÉ ROYAL.

4 pounds beef,
4 quarts cold water,
1 teaspoonful celery seed,
2 small onions,
2 small carrots,
1 bunch parsley,
6 blades mace,
16 cloves,
4 eggs (whites and shells only),
salt and pepper to the taste.

Cut the beef into pieces an inch square; be careful to remove all the fat. Put the beef in the soup-kettle, and pour the cold water on it; let it boil slowly; look after it now and then, and skim it carefully to remove all grease. Scrape the carrots, and slice the onions; put these with the cloves, mace, and parsley into the soup, and simmer until the vegetables are very tender. Then strain the soup through a flannel soup-bag, and return to the soup-kettle, which must have been well washed. Wash the eggs, and break carefully, so as not one particle of the yellow will be mixed with the whites. Crush the shells up, and put them

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with the whites; beat them a very little with an egg-beater, and turn them into the kettle with the soup. Boil until the eggs gather to one side of the kettle; then skim carefully away every particle of it; season with salt and white pepper. If it is not a dark rich brown color, use a little caramel to darken it. Rinse the bag in warm water; pour the soup through it again, and serve very hot, with croustades. With this as a foundation, one can have an endless variety of consommé by using different things instead of the croustades.

CREAM OF CORN SOUP—No. 1.

1 quart grated corn,
2 quarts rich white stock,
1 quart rich milk,
4 heaping spoonsful butter,
3 tablespoonsful flour.
3 eggs—yolks only,
salt and pepper to taste.

After the corn has been grated from the cob, put the cobs in the soup-kettle and let them simmer for twenty-five or thirty minutes, then take them out and put in the corn while it is cooking; rub the butter and flour together until smooth. When the corn is done press through a sieve; return to the kettle, season with salt and pepper; stir in the butter and flour, and stir constantly until it thickens. Have the milk heated in a farina boiler; stir that in, then add the beaten yolks of the eggs carefully and serve immediately.

CREAM OF CORN SOUP—No. 2.

Cut the grains from twelve ears of corn; add two quarts of water, and let it boil until the corn is well done, then add one quart of milk, and let it come to a boil. Rub this through a colander, and set it on the stove to keep warm. Add to this pepper and salt and a tablespoonful of butter. Beat an egg until light and pour into the soup, stirring all the time. Then serve at once in a hot tureen.

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CREAM OF MUSHROOM SOUP.

Peel one pound of fresh field mushrooms; wash and chop very fine with a silver knife. Put into a covered saucepan with two quarts of rich chicken stock. Simmer gently for an hour. Season with salt and a dash of white pepper or cayenne. Put another saucepan on the fire, and when warm put in five tablespoonsful of butter; when it melts sift into it six tablespoonsful of flour; stir constantly for a few minutes until it is very smooth; then add a quart of rich cream; stir for a minute; then stir in the mushrooms, and stir constantly until it just comes to the boiling point, and serve in bouillon cups.

CREAM OF POTATO.

12 good-sized potatoes,
1 quart rich milk,
2 quarts white stock,
2 tablespoonsful butter,
2 tablespoonsful flour.

Boil the potatoes until they are tender; take from the water and put them in a cloth to drain; then mash them with a wooden spoon. Put the stock in the soup-kettle on the fire. Heat the milk in a farina boiler. Put the potatoes in the stock. Rub the butter and flour together and stir into the soup until it is thickened and very smooth. Season with salt and pepper. Add the hot milk. Serve immediately.

CREAM OF SAGO.

(Mrs. Rorer.)

½ cup sago,
1 quart veal or white stock,
1 pint milk or cream,
2 even tablespoonsful flour,
1 tablespoonful butter,
1 small onion,
1 bay leaf,
1 sprig parsley.

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Wash the sago well in cold water, cover with clear cold water, and soak for three hours. Put the stock in the soup-kettle, with the onion, parsley, and bay leaf. Drain the sago, add it to the stock, and simmer slowly for half an hour. Now take out the onion, bay leaf, and parsley. Put the milk on to boil in a farina boiler; rub the butter and flour together and stir into the milk when boiling; stir constantly until it thickens. Now pour this into the soup-kettle, add seasoning, and serve.

CREAM OF TAPIOCA.

(Mrs. Rorer.)

Cream of tapioca soup is made the same as cream of sago soup, using half a cup of the tapioca instead of the sago.

CREAM OF SPINACH.

Wash and pick the spinach and put it on to boil; boil until soft and tender; then press enough through a sieve to make a generous pint of the pulp; add to this one quart of rich chicken stock. When it becomes very hot, take one tablespoonful of butter and two tablespoonsful of flour and rub together until very smooth; stir this into the soup, and continue to stir until very smooth. Season with salt and white pepper. Strain again through a cheese cloth until perfectly smooth. Return to the soup-pot and add a cup of cream; beat all the time, after you add the cream, with an egg whip. This, you will find, makes it very light. Serve immediately. It should be very hot.

CREAM OF ASPARAGUS.

2 bunches asparagus,
1 quart white stock,
1 quart water in which the asparagus is boiled,
4 pints rich milk,
3 tablespoonsful flour,
1 generous tablespoonful butter.

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Wash the asparagus, put in a saucepan of boiling water and cook gently until thoroughly done. Take from the fire, cut off the tops and put aside until they are wanted. Rub the asparagus through a coarse sieve and boil. Put the milk in a double boiler; add the stock and the water in which the asparagus was boiled. Have the flour and butter rubbed together; stir it carefully in the boiling soup. When ready to serve season with salt and white pepper, and put in the asparagus points.

CREAM OF BARLEY.

½ cup barley,
1 quart rich milk,
1 quart white stock,
1 tablespoonful butter,
2 tablespoonsful of flour.

Wash the barley and scald it well; drain it carefully, then cover it with boiling water and boil it for several hours, and strain it. Boil the milk and stock together; rub the butter and flour together and stir in the boiling soup. Then turn in the barley; season with salt and white pepper.

CREAM OF CELERY.

4 roots celery, or
4 teaspoonsful celery seed,
3 pints milk,
1 pint white stock,
1 large tablespoonful butter,
2 large tablespoonsful flour,
salt and pepper to taste.

If the root is used wash and cut it into small pieces. If the seed is used tie into a muslin cloth, put to boil in the stock until it is quite strong of the celery. Have the milk boiling in a farina boiler; add to the stock. Rub the flour and butter together and stir in the boiling soup and serve.

CLAM CHOWDER.

Shred into little thin strips one small slice of salt pork. Put this in a saucepan and toss about until it is nicely

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browned. Trim off the tough part around the edge of one quart of clams. After having drained off the liquor and set the clams aside in a bowl, add one quart of water to the clam juice, and strain it all together through a very fine sieve. Put this juice with the tough trimmings of the clams in a saucepan and boil for ten minutes, skimming it as the scum rises. Take out the tough pieces of clams and throw them away. Now put the salt pork into the saucepan of clam juice with three generous tablespoonsful of butter and four large Irish potatoes sliced, the clams and two small onions sliced very thin, a dash of cayenne pepper, and add salt to the taste. After the potatoes are cooked, and while boiling, stir in two small tablespoonsful of flour which has been smoothly mixed with water. Stir constantly to insure it free from lumps, and when it boils up once then add a full pint of milk. Break four or five water biscuits in your tureen, and when the soup has boiled turn it on the biscuits and serve.

CORN CHOWDER.

2 quarts grated corn,
10 medium potatoes,
¼ pound bacon or ham,
1 small onion,
1 quart milk,
1 pint boiling water,
2 generous tablespoonsful butter,
3 tablespoonsful flour,
6 water biscuits or crackers,
2 eggs—yolks only,
salt and pepper to taste.

Cut the bacon or ham in small pieces, put in a frying-pan with the onion chopped very fine, fry a nice brown. Peal and cut the potatoes into dice-shaped pieces. Sprinkle the bacon in the bottom of the soup-kettle, then a layer of potatoes, then one of corn, then another of potatoes and of corn. Pour in the water and place the kettle where it will cook gently for thirty minutes. Add the milk, rub the flour and butter together, and stir in the boiling soup or chowder;

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break up the crackers in very small pieces, add, and cook a few minutes longer. Add salt and pepper to your taste. Just a few minutes before you remove from the fire stir in, with the utmost caution, the well-beaten yolks of the eggs. Great care must be taken, as the eggs will curdle.

POTATO CHOWDER.

18 medium size potatoes,
1 quart milk,
1 quart water,
3 tablespoonsful butter,
3 tablespoonsful flour,
2 small onions,
½ pound bacon,
4 tablespoonsful chopped parsley.

Cut the potatoes into dice pieces; cut the bacon into small pieces; mince the onions very fine. Put the bacon and onions into a frying-pan and fry a delicate brown. Put a layer of potatoes in the bottom of the kettle, then sprinkle in the bacon and onions, then a layer of potatoes and a sprinkling of the bacon and onions, and so on until all used up. Then pour on the water, cover the kettle, and cook gently for thirty minutes. Now add the milk, and rub the flour and butter together and stir in the soup. Stir in continuously until it boils. Season with salt and pepper, and serve very hot.

OYSTER CHOWDER.

Take fifty oysters and carefully pass each through your fingers, so as to remove any particle of shell that may adhere to the oyster. Measure the liquor, and add just as much cold water as there is liquor. Strain it through two thicknesses of cheese cloth, and put into a saucepan. (You must peel and slice eight potatoes and leave them in cold water for some hours before you wish to use them.) Drain

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the potatoes well and put them in the saucepan with the liquor and water and let them simmer gently until the potatoes are quite done. Take a heaping tablespoonful of flour, mixed very smooth with, say, half a cupful of water; stir this carefully in the potatoes, and continue to stir until very smooth and the flour is done. Turn in the oysters and let them cook just one minute—no longer. Pour into the saucepan one quart of very hot milk, remove to the side of the range, and stir into the oysters two tablespoonsful of butter; add salt and white pepper to the taste. Break three water biscuits into small pieces in your tureen, and pour the boiling chowder over them and serve at once.

An onion sliced very thin and cooked with the potatoes is considered by many an improvement.

GEN. WASHINGTON'S SOUP.

Boil and pick four dozen large hard crabs (equal to two cans). Boil them with half a pound of bacon, streak of lean and streak of fat; cut into small pieces in two gallons of water. Boil down to one gallon. Boil one gallon of sweet cream or rich milk, slightly thickened with four ounces of butter and a little flour. Add this to the soup while it is boiling, and just before it is served. Dress with balls of forcemeat and hard-boiled eggs, and season to the taste with salt and white pepper.

GREEN TURTLE SOUP.

(The Caterer.)

The day before you intend to dress the turtle, cut off its head: and to do this properly you should hang up the victim with its head downwards. Use a very sharp knife, and make the incision as close to the head as possible. You must not be surprised at seeing many hours after the decolation the creature exhibit extraordinary signs of muscular motion by the flapping of his fins. Separate the upper from

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the lower shell, and in this operation be very careful not to touch the gall-bladder, which is very large, and if penetrated would completely destroy the flesh through which its contents ran. Cut the meat of the breast in a half dozen pieces; abstract the gall and entrails, and throw them away at once. Separate the fins as near the shell as possible; abstract the green fat, and put it on a separate dish from the white meat. Boil the upper and lower shells in water sufficiently long to enable you to take away the bones; then remove with a spoon the mucilage you find adhering to the shells; put this also in a separate dish. Into the largest stew-pan your kitchen affords put the head, fins, liver, lights, heart, and all the flesh, and one pound of ham, nine or ten cloves, a couple of bay leaves, a good-sized bunch of sweet herbs (such as winter savory, marjoram, basil, thyme), a silver onion cut into slices, and a bunch of parsley. Cover all of these with the liquor in which you have boiled the shells, and let it simmer until the meat be thoroughly done, which you can ascertain by pricking with a fork, and observing if any blood exudes; when none appears, strain the liquor through a fine sieve, and return it to the stew-pan, which may remain some distance from the fire. Cut the meat into square bits of about an inch. Put the herbs, onions, etc., into a separate saucepan with four ounces of butter, three or four lumps of sugar, and a bottle of madeira. Let this boil slowly. Whilst this is doing, melt in another saucepan half a pound of fresh butter, and when quite dissolved, thicken it with flour (but do not make it too thick), and then add a pint of the liquor from the shells. Let this boil very gently, removing the scum as it rises. When both of these saucepans are ready, strain the contents of the first through a sieve, and when this is done, add both to the stew-pan. Warm up the liquor from the shells, the green fat and mucilage, and put them and the meat into a stew-pan with the yolks of a dozen

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hard-boiled eggs, the juice of half a dozen green limes, and two teaspoonsful of cayenne pepper. Gently warm the whole together, and you may regard your cookery as complete. Fill as many tureens as your soup will permit, and, as these are required for the table, take a special care to warm the soup before serving by putting the tureens in hot baths (Bain Marie). Boiling it up a second time would deprive this delicious preparation of its true flavor.

JULIENNE SOUP.

2 quarts good stock,
2 onions,
2 carrots,
2 turnips,
1 teaspoonful celery seed,
1 gill green peas,
1 gill asparagus points,
½ gill string beans,
salt and pepper to taste.

Wash and scrape the carrots well; cut into small pieces with a vegetable cutter; cut the turnips into small dice; slice the onions. Put all of these into a saucepan and cover with boiling water; add a little salt, and boil for twenty minutes; then turn into a colander to drain. Put the stock into the soup-kettle, and when the vegetables are drained turn into the soup-kettle with the stock. Into another saucepan put the peas, asparagus points, and the beans (which should have been strung and cut into small blocks). Cover with boiling water, add a little salt, and simmer for twenty-five minutes; drain and add these to the soup. Season with salt and pepper and serve very hot.

LOBSTER BISQUE SOUP.

1 can lobster,
1 quart milk,
1 quart boiling water,
salt and cayenne to the taste,
2 generous tablespoonsful butter,
juice 1 lemon,
¾ cup cracker crumbs.

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Cut the lobster into small pieces with a sharp knife, and put into the boiling water, with the salt and pepper, and cook for thirty minutes. Put the milk into a double boiler; when scalding hot stir in the cracker crumbs. Stir the butter into the boiling lobsters; when ready to serve, turn the lobsters into the boiling milk, add the lemon juice, and serve immediately.

MOCK-TURTLE SOUP.

(Mrs. Rorer.)

1 calf's head,
1 pound calf's liver,
1 calf's heart,
1 bay leaf,
1 carrot,
1 onion,
12 cloves,
1 turnip,
1 bunch pot herbs,
2 tablespoonsful butter,
4 even tablespoonsful flour,
1 tablespoonful mushroom catsup,
1 tablespoonful Worcestershire sauce,
2 hard-boiled eggs,
1 lemon,
3 quarts water,
salt and pepper to taste.

Have the butcher saw the jaws and take out the brains. Now wash the head well through several cold waters. Pour boiling water through the throat and nasal passages, then wash again in cold water. Now put it in the soup-kettle and cover with the cold water; put it over a moderate fire; skim at the first boil and again in fifteen minutes. Let it simmer until the meat on the head is tender—about two hours. Remove the head, take off the meat and tongue, and put on ice to cool. Put the bones back into the kettle; add the vegetables, cleaned and cut into pieces, also the cloves and bay leaf. Let this simmer for two hours longer. Strain and put away over night. Put the liver and heart in the ice chest with the other meat. In the morning skim all the fat from the surface. Put the butter

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in a large stew-pan and stir until a nice brown, then add the flour; mix well and add the soup; boil and stir five minutes; have ready the meat from the head, and half the liver cut into dice; add them to the soup and boil up once; then take from the fire, add the sauces, salt, and pepper, and if you use wine, a wineglassful of sherry. Slice the hard-boiled eggs and lemon, put into the tureen, pour the boiling soup over them, and serve.

MOCK-TURTLE SOUP—No. 2.

Take a small ham bone with but little meat on it and one knuckle of veal; chop them together and put into a roasting-pan; add two bay leaves, six white pepper-corns, six cloves, one carrot, two onions, and one turnip; cut the vegetables into small pieces; skim some of the fat from the stock pot and pour over the roasting-pan; put the pan in the oven until it becomes a very nice brown; then take three bastingspoonsful of flour and mix with the bones and vegetables in the pan and return to the oven for five minutes longer. Have the soup-kettle ready on the range; pour into it the contents of the roasting-pan and put five gallons of stock on it; add to it two quarts of tomatoes and one teaspoonful of celery seed if you have no bunches of celery. Let the kettle set on the range where it will simmer all night; the next morning strain the soup through a fine sieve; wash the kettle, and when the soup has been strained through the sieve and is perfectly smooth, then return it to the kettle; place it on the range where it will cook gently until it is served. Have a calf's head nicely cooked. About an hour before the soup is served remove the meat of the calf's head from the bones; cut the meat into small square pieces and put in the soup-kettle. Just before the soup is served have four hard-boiled eggs; cut the whites into small dice-like pieces; chop the yolk fine; take one lemon, slice into thin slices, and cut each piece into quar-

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ters; add these to the soup, with half a pint of sherry wine, two gills of brandy, a little Worcestershire sauce, a dash of cayenne pepper, and salt to the taste. If the soup should not be a rich brown color, use a little caramel.

MUTTON BROTH.

5 pounds mutton free from fat, cut into small pieces,
1 gallon water,
1 cup rice or barley,
2 eggs,
2 cups milk,
1 bunch parsley or thyme,
1 tablespoonful flour.

Put the meat and water in a covered saucepan and boil gently for two hours. Wash and pick the rice, or barley, whichever is used, and put it to soak in some warm water. At the end of two hours turn the rice and water into the soup and boil for another hour, though care must be taken and it must be often stirred to prevent the rice from settling to the bottom of the kettle. Beat the eggs well and stir in the milk, into which has been smoothly mixed the spoonful of flour. Mix this a little at a time in the boiling liquor, until there is no danger of the eggs curdling. Pour into the pot when you have taken out the meat. Season with the parsley or thyme, salt, and pepper. Serve immediately.

OYSTER SOUP.

50 oysters,
1 quart milk,
1 quart water,
4 tablespoonsful butter,
4 tablespoonsful flour,
6 white pepper corns,
salt and pepper to the taste.

Pour the oysters in the colander, and pour over them the quart of water to rinse them well. Strain the liquor and water poured over them through a muslin cloth. Put the liquor in the soup-kettle, and let the kettle be set over the fire where it will boil gently. Skim it carefully; add the

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milk, the pepper-corns, and let it boil again for a few minutes. Rub the flour and butter together, and stir carefully in the boiling soup. After the oysters are well washed and drained and great care used to move any particle of shell that may adhere to them, add them to the soup. Break up the crackers into small pieces, and put in the boiling milk; then add the oysters; stir continually until it comes to the boiling point. Serve immediately.

OX-TAIL SOUP.

Four ox tails; chop them into small pieces; two onions, one carrot, and one turnip, cut into small (dice) square pieces; three or four stalks of celery cut into small pieces. Put these into the soup-kettle and over them pour some of the fat from the stock pot. Cook until they become a rich brown color; then add the four gallons of stock; strain two quarts of tomatoes and add to the soup-kettle; thicken with a little flour mixed with cold water; be careful when this is added to stir, and have it as smooth as it possibly can be. Wash and soak a cup of barley and add to soup. This must cook until both the barley and the ox tails are very tender. When ready to serve add half pint of sherry wine, two gills of brandy, and some Worcestershire sauce; a dash of cayenne, and some chopped parsley.

OX-TAIL SOUP.

3 ox tails,
3 quarts stock,
1 onion,
2 small carrots,
2 small turnips,
6 cloves,
2 bay leaves,
3 generous tablespoonsful butter,
1 generous tablespoonful brown flour,
1 wine-glass sherry,
1 tablespoonful Worcestershire sauce.

Wash the ox tails and wipe them dry. Put into a frying-pan the butter, and while it is melting cut the tails into pieces

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about an inch long. Put these pieces in the butter and turn until they become brown; then skim out and put into the soup-kettle with the stock. Wash the vegetables, cut into small pieces and put in the kettle with the bay leaves and cloves. Let it simmer for two hours or more, until the vegetables are well done and the tails are tender. Then remove the vegetables from the kettle, rub the brown flour very smooth with a little cold water; stir into the soup and be sure it is entirely free from lumps and very smooth. Add the wine and sauce, and serve very hot.

OKRA SOUP.

(A Southern Dish.)

1 gallon okra,
3 quarts tomatoes,
5 quarts water,
1 beef shin,
1 small pod green pepper,
salt and pepper to the taste.

Wash the okra well, and cut into small pieces. Wash the tomatoes and rub through a colander. Put the beef and water in the kettle, add the okra and tomatoes to the kettle and boil gently for seven hours. Skim it from time to time, and put in the pod of green pepper. Season with salt. Just before serving take out the meat, cut it into small pieces and return it to the soup. Take out the pod of green pepper, and serve the soup in a hot tureen.

OKRA SOUP.

Make a broth of fowls or fresh meat. To a gallon of this take three dozen pods of young, tender okra; wash and cut up into thin slices; boil gently and slowly three hours, stirring occasionally. Season with salt and pepper; then add a pint of tomatoes, which must be previously peeled; rub through a colander; add to the soup, and boil two hours longer.

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POTAGE A LA REINE.

1 large fat hen,
4 quarts water,
1 pint rich milk,
1 cup rice,
1 onion,
1 carrot,
2 bay leaves,
salt and white pepper to the taste,
3 blades mace,
4 cloves,
2 inches cinnamon bark,
4 generous tablespoonsful butter,
3 generous tablespoonsful flour,
1 gill sherry wine.

Put the hen, water, bay leaves, and rice into the soup-kettle. Tie the spices together in a piece of cheese cloth, and drop in the kettle. Put the kettle where it will cook gently for three hours. Wash the vegetables, and cut into small pieces. Put the butter into a frying-pan, and fry the vegetables in it until they are a delicate brown; skim them from the butter, and put into the soup. If the butter is not browned, stir in the flour, and when smooth, pour that too into the soup. If the butter is too brown after the vegetables are taken out, use more fresh butter. Be careful and skim the soup after the butter is added when the soup boils. When the chicken is thoroughly done, take it out; chop the white meat very fine, and return to the soup-kettle. Take out the spices and the carrot, and press all the rest through a sieve. Wash the kettle, and put the soup in it; pour the milk in, and season with salt and pepper. Just before serving, put in the gill of wine.

PUREE OF CHESNUTS.

Take three pints of chesnuts and boil fifteen or twenty minutes. When cool enough to handle, peel and remove all the brown skin. Put them in a saucepan with three pints of water, and boil until tender; add a teaspoonful of salt while boiling and a dash of white pepper. When

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tender rub them through a sieve, and return to the saucepan with two quarts of good chicken stock well seasoned. Simmer gently; rub together two tablespoonful of butter and two tablespoonful of flour, and stir into the puree until very smooth and the flour is thoroughly done. Serve very hot.

PUREE OF GREEN PEAS—No. 1.

2 quarts green peas after they are shelled and washed,
1 quart stock,
1½ quarts boiling water,
1 small tablespoonful butter,
1 small tablespoonful flour rubbed well together.

Put the peas on to boil; let them cook until tender. Add the stock and boiling water, and press through a sieve. Wash the soup-kettle, and return the soup to the kettle to get thoroughly heated. Stir the flour and butter into the soup, and continue to stir until very smooth. Season with salt and white pepper, and serve in a hot tureen with

Timbales of Green Peas.

Mix one-half cup of mashed green peas, with a tablespoonful of stock, the whites of two eggs; season with salt and pepper. Stir these together; pour into a mould or flat tin. Set the mould in hot water, and set in the oven to cook until the mixture is firm; then turn out of the mould on a flat dish. When cold, cut into small cubes, and when ready to serve the soup, put the cubes in a tureen with the soup.

PUREE OF GREEN PEAS—No. 2.

1 shin bone beef,
1 peck green peas,
3 tablespoonsful flour,
4 quarts water,
2 tablespoonsful butter.

Shell the peas; wash the pods well; drain from the water;

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put in the soup-kettle with the four quarts of water and shin of beef. Boil until tender; then remove all the pods from the soup-kettle. Wash the peas, and put them in with the beef. When they are well done, take the peas up, and press through a sieve; return the pulp all to the soup. Rub the flour and butter until smooth; stir in the soup, and continue to stir until as smooth as possible. Serve in a hot tureen with croutons.

PUREE OF RED PEAS.

¼ pound bacon or a ham bone,
1 quart peas,
2 quarts water.

Boil the peas until they are half done; then put in the bacon or ham bone. When the peas are very tender, take them out, and rub through a coarse sieve. Return the pulp to the soup-kettle; season with salt and pepper. If the peas do not make the soup thick enough, thicken with a tablespoonful of flour mixed with a little water. Pour into a tureen, and serve.

PUREE OF CHICKEN.

1 quart chicken stock,
the yolks of three hard-boiled eggs,
1 pint cream,
½ pint cracker crumbs, soaked in milk.

Use the breast of the chicken only, and chop it very fine; rub the yolks of the eggs into the chicken; add the soaked cracker crumbs, and mix thoroughly; add the pint of cream, it having been previously heated; add all of these to the chicken stock. Season well with celery salt, white pepper, and salt. Let it come to a quick boil, stirring constantly, and serve immediately.

It is necessary to use a large, fat chicken for this soup, and when this receipt is closely followed it will be found delicious.

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TOMATO PUREE.

2 quarts stock,
1 quart tomatoes,
1 tablespoonful butter,
2 tablespoonsful flour.

Put the stock in the soup-kettle. Rub the tomatoes through a sieve ; add to the stock. Rub the butter and flour together, then stir into the soup, and continue to stir until very smooth. Season with salt and pepper. Serve in a hot tureen with croutons.

SCOTCH BROTH.

4 quarts cold water,
4 pounds mutton—shoulder or neck is best,
1 gill barley,
½ gill minced onion,
½ gill grated carrot,
½ gill celery cut very fine,
½ gill minced or grated turnip,
2 tablespoonsful butter,
2 tablespoonsful flour,
1 tablespoonful minced parsley.

Cut the mutton into small pieces ; remove all the fat. Put into the kettle with the water and vegetables, with what mutton bones you can get, and these had best be tied in a piece of thin cloth so they may be easily removed. Put the kettle, well covered, on the range where it will cook gently for three hours. Skim when necessary. After the bones are taken from the kettle rub the flour and butter together until smooth, then thicken the soup; stir well to prevent its lumping. Add the chopped parsley just before it is served.

SAVORY SOUP.

4 pounds lean beef chopped fine,
2 cow heels,
3 slices lean ham, any poultry trimmings,
3 carrots—sliced,
3 onions—sliced,
3 bay leaves,
2 bunches savory herbs,
3 raw eggs,
1 wineglass sherry,
3 quarts water.

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Lay the ham in the bottom of the kettle; put in the cow heels, the beef shins, vegetables, and other ingredients; season with salt and pepper. Let the whole simmer gently for five hours, carefully taking away all scum that may rise to the surface. Strain through a fine sieve and then through a flannel bag. Skim off every particle of grease. This can be left to harden for Aspic jelly.

TOMATO SOUP.

2 quarts tomatoes,
2 quarts stock,
2 small onions—
minced very fine,
2 generous tablespoonsful butter.

Put the ingredients together in the soup-kettle; add salt and white pepper to the taste, and simmer gently for two hours. Then take from the kettle, rub through a sieve, return to the kettle, and set it on the range where it will boil gently. Rub together one tablespoonful of butter and two tablespoonsful of flour until smooth. Then stir in gently and continue to stir until there is no danger of lumps. Then let it boil once and serve. Have some small squares of bread fried a delicate brown and well dried by being set in the stove a few minutes. These small cubes of bread should be served in a separate dish, and when the soup is put into the plate let a few pieces of the cubes be put in the plate.

TOMATO SOUP—Made in twenty minutes.

1 quart tomatoes,
1 pint boiling water,
1 tablespoonful butter,
2 teaspoonsful flour.

Press the tomatoes through a sieve; add to this a piece of soda the size of a green pea to destroy the acid of the tomatoes. Rub the butter and flour together. Salt and pepper to the taste. Put the water and tomatoes in the soup-kettle to boil. Stir in the butter and flour, and continue to stir until there is no danger of its lumping.

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TOMATO SOUP.

Take eight large uncooked tomatoes; scald, peel, and rub through a colander; add half a cup of bread crumbs, two tablespoonsful of butter, pepper and salt to the taste, and stew ten minutes. Put a teaspoonful of soda, well mixed with a little water, into the tomatoes. Add to this two quarts of milk that has been heated in a farina boiler. When it boils once it is done. Serve in a heated tureen immediately.

TOMATO AND MACARONI.

4 pounds beef chopped not too fine, and a small shin bone,
4 quarts water,
3 quarts tomatoes,
½ pound macaroni,
salt and pepper to taste.

Put the beef shin, beef, and water on in a soup-kettle. Notice it after it boils; remove all the scum that rises on it. Rub the tomatoes through a colander, add a piece of soda the size of a green pea to the tomatoes, and add the tomatoes to the soup. Break the macaroni into pieces two or three inches long, wash well, put into a saucepan, and cover it with boiling water. Let it boil for fifteen minutes, take up carefully, drain well, and put in with the tomatoes and beef. Season with salt and pepper, and serve in a warm tureen.

TOMATO BISQUE SOUP.

1 can tomatoes,
1 large tablespoonful butter,
1 tablespoonful corn starch,
1 quart milk,
1 teaspoonful granulated sugar,
salt and white pepper to taste.

Rub the tomatoes through a sieve. Put this into a saucepan or kettle and set on the fire; stir in the sugar. Heat the milk in a double boiler, and thicken with the corn starch

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rubbed smoothly with the butter. Stir in a pinch of soda with the tomato juice. Just before taking from the range pour the tomato juice into the boiling milk. Serve at once. If left on the fire even a few minutes it is apt to curdle.

TOMATO BISQUE.

Put into a saucepan one quart of tomatoes and one-half teaspoonful of soda. Let it simmer until thoroughly done. Rub through a colander, and return to the saucepan. Have one gallon of rich milk in a double boiler, and allow it to become scalding hot; then pour into the tomatoes, and stir. Let them cook together; season with salt and a little red pepper. Rub together a large spoonful of butter and two tablespoonsful of flour. Stir into the soup, and continue to stir until very smooth and the flour is done. Serve very hot.

SPLIT PEA SOUP.

1 quart split peas, 1½ quarts stock,
½ quart boiling water.

Look the peas over carefully; wash them well, and soak in water over night, being sure you use enough water. Early the next morning pour off the water; cover them well with hot water. Boil until tender; add the stock and boiling water, and press it all through the sieve. Wash the soup-kettle, and return the soup to it to become very hot; season with salt and white pepper. Serve with croutons.

VEGETABLE SOUP.

1 shin beef,
4 quarts water,
1 quart tomatoes,
1 pint potatoes,
1 pint cabbage,
1 pint corn,
1 gill carrots,
2 onions,
2 teaspoonsful celery seed.

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Rub the tomatoes through a colander, and to this add a piece of soda the size of a green pea. Boil the potatoes, and when done break up with a fork, and add. Cut the cabbage as for cold slaw; cut the corn from the cob; mince the carrot and onion very fine. Just before serving, rub a tablespoonful of butter and a tablespoonful of flour together and thicken the soup. Add salt and pepper to taste.

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Fish.

BOILED FISH.

Select any fresh fish that does not weigh less than five pounds, wash it well in cold water, and if you have no fish-kettle wrap the fish in a piece of white cloth ; sew the cloth around the fish. Then put it in boiling water and allow from six to fifteen minutes for every pound, according to the sort of fish ; for instance, cod boils in six minutes, halibut and salmon require fifteen, &c. It is regarded by some persons an improvement to put a tablespoonful of vinegar in the water in which a fish is boiled. Take the fish out carefully when done, remove the cloth, lay the fish on a hot platter, and serve with any of the sauces used for boiled fish.

BAKED FISH.

Any fish weighing over five pounds can be baked. After the fish has been properly prepared for cooking wash it well, then wipe or drain it well, rub it over with a tablespoonful of salt. For the stuffing use—

1 cupful bread crumbs,
1 teaspoonful butter,
1 teaspoonful chopped capers,
½ teaspoonful chopped onion,
salt and pepper to taste.

If the stuffing is too dry add a little water. Or a stuffing may be made of crackers rolled into crumbs, two ounces fat pork chopped very fine, a small tablespoonful of chopped parsley, salt and pepper to taste, and moistened either with stock or water. Put this in the body of the fish and fasten the body together with small skewers. Cut gashes across the fish about half an inch deep ; into each gash put a small strip of bacon. Dredge the fish with flour, and sprinkle

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lightly with salt and pepper. Put the fish into a baking-pan, pour a little hot water into the pan, bake for an hour, basting it frequently with the gravy in the pan, and again dredging it with flour, salt, and pepper. When done and ready to serve lift it carefully from the baking-pan into a hot dish, pour around it whatever sauce you prefer; garnish with parsley.

CODFISH BALLS.

Soak the codfish for some hours, then boil it, changing the water. When it is thoroughly done take it off and pick it very fine before it gets cold. Have potatoes ready boiled, and in the proportion of twice as much potatoes as fish. Mash the potatoes, using rich milk and good butter, until they are smooth and creamy. To a cupful of fish, not pressed down, use two cups of potatoes and one egg, beaten lightly. Mix these well together, and season to the taste. Make into cakes with the hands, roll in flour, and fry a delicate brown in smoking hot lard. Take them up as soon as done.

CODFISH BALLS—No. 2.

Three cups of shredded codfish, washed and boiled; three cups of boiled potatoes, mashed smooth while they are hot with two tablespoonsful of butter; one quarter cup cream, one egg well beaten. Season with pepper and salt to taste. Mix the fish, potatoes, one egg beaten well; season to your taste. Form into balls with the hand. Have another egg beaten just a few strokes with a tablespoonful of cold water. Roll the cakes in the egg, then into cracker dust, and fry in boiling lard or cottolene.

SOFT-SHELLED CRABS.

(Miss Parboa.)

Lift the shell at both sides and remove the spongy sub-

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stance found on the back; then pull off the "apron," which will be found on the under side, and to which is attached a substance like that removed from the back. Now wipe the crabs and dip them in beaten egg and throw in fine bread crumbs. Fry in boiling hot fat from eight to ten minutes, the time depending on the size of the crab. Serve with sauce Tartan, or the egg and bread crumbs may be omitted; season with salt and cayenne pepper and fry as before.

CRAB GUMBO.

1 large chicken, cut up as for fricassee,	2 large onions, chopped,
1 pound veal, cut into inch pieces,	½ can tomatoes,
	1 large bell pepper, sliced.

All the above ingredients to be fried brown on the outside, but not cooked. Fifty clean, fresh okra pods, cut into three pieces each. Boil gently altogether in three quarts of water for five hours. Just a half hour before serving drop in six hard-shell crabs which have been scalded and broken into one quart.

DEVILLED CRABS.

(Mrs. Rorer)

12 nice heavy crabs,	1 tablespoonful butter,
½ pint cream,	1 tablespoonful salt,
2 tablespoonsful flour,	¼ of a nutmeg—grated,
1 tablespoonful chopped parsley,	salt and cayenne pepper to taste,
	yolks of 4 hard-boiled eggs.

Put the crabs in warm water, add the salt, and put the kettle over a brisk fire. Boil thirty minutes. Take up and drain; break off the claws, separate the shells, remove the spongy fingers and the stomach, which is found under the

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head. Pick out all the meat. Put the cream on to boil, rub the butter and flour together, and add to the boiling milk; stir and cook for two minutes. Take from the fire and add the crab meat, the yolks of the hard-boiled eggs mashed fine, the parsley, the nutmeg, salt, and cayenne pepper. Clean the upper shells of the crabs, fill them with the mixture, brush over with beaten egg, cover with bread crumbs, and put in a quick oven to brown, or, better, put them in a frying-basket and plunge into *boiling* fat or oil until a nice brown.

FISH CREAM CUTLETS.

(Mrs. Rorer.)

Chop with a silver knife one pound of uncooked halibut rather fine, add one teaspoonful salt, two tablespoonsful of minced almonds, a drop or two of onion juice, a dash of cayenne, and the unbeaten white of an egg; mix well, and stir in a half pint of whipped cream. This cream must be stiff and fine. Put this mixture into small cutlet-shaped moulds. Stand in a steamer and cook about ten minutes. Turn carefully from the moulds. Cover the bottom of the serving dish with cream sauce, arrange the cutlets, put a pretty spring of double parsley in the "bone" end of each, and serve hot. These are sightly, and very good.

FISH AU GRATIN.

Use any white fish you like. Boil it, and pick into flakes free from bones and skin. For each pint of the picked-up fish put into a double boiler a pint of rich milk. While the milk is heating rub together until very smooth two medium-size tablespoonsful of butter and two of flour; add to the milk and stir constantly until it thickens into a very smooth white sauce and the flour is thoroughly done. Remove from the fire, and season with salt and a dash of cayenne.

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Season the fish, too, with a little salt and pepper. Rub the shells with a very little soft butter. Then in each shell put a spoonful of the sauce, then a layer of the fish ; cover that with another layer of sauce, and another of fish, until the shell is full. The fish should be on top. Then sprinkle over the fish lightly bread crumbs, and place about over the bread crumbs tiny bits of butter. Put the shells in a pan and put into a hot oven for a very few minutes—until they become a delicate brown. Don't let them stay in the oven too long, else they become dry.

FISH A LA CRÉME.

2 cupsful boiled fish picked very fine,
1 pint cream or rich milk,
1 tablespoonful parsley chopped fine,
1 generous tablespoonful butter,
2 tablespoonsful flour,
2 eggs,
1 teaspoonful lemon juice,
1 pinch grated mace.

Put the milk or cream in a farina boiler. Rub the butter and flour together and stir it in. When it is smooth and thick stir in the well-beaten eggs and allow it to cook a few minutes longer. When you are ready to remove from the fire stir in the chopped parsley and the mace; season with salt and pepper and add the lemon juice to the fish. Take individual shells, put first a layer of the cream, then a layer of the fish, then another of the cream, and so on until the shell is sufficiently full; then sprinkle the top with bread crumbs and set in the oven until a golden brown.

BROILED HALIBUT.

Have nicely-cut pieces of the fish, wipe off the fish with a damp cloth, butter the broiler well, dredge the fish slightly with salt and pepper, and lay each slice in the broiler over

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a good, clear fire and cook for at least twelve minutes, turning often. Remove from the broiler and place on a hot dish; garnish with parsley and slices of lemon, and pour melted butter on the fish, or, if preferred, ***Maitre d' Hotel*** butter can be used.

HALIBUT AU GRATIN.

1 pint boiled halibut free from skin and bones,
2 cups rich milk,
3 tablespoonsful butter,
2 tablespoonsful flour,
salt and pepper to taste,
small quantity bread crumbs.

Break the boiled fish into flakes with a fork. Season lightly with salt and pepper. Put the milk into a farina boiler and bring it to the boiling point. Rub the flour and a tablespoonful of butter together and stir this into the boiling milk; stir in a dash of salt and pepper; stir until very smooth and the flour is well cooked. Take from the fire. Butter well some escalloped shells. Spread evenly over the bottom of the shells some of this sauce, then put a thin layer of the shredded fish, then spread another layer of the sauce, then of the fish, then spread the sauce evenly on the top. Sprinkle bread crumbs lightly on the top of each shell. Melt the remainder of the butter and sprinkle over the bread crumbs. Then set the shells in a baking-pan, place in a quick oven for a few minutes, and serve at once. Do not allow them to get dry.

BAKED MULLET.

Although a delicious fish, mullet not unfrequently has an earthy taste. So it is well after mullets are prepared for cooking to put them for an hour into a quart of cold water, into which should be put one tablespoonful of vinegar, one tablespoonful of salt. Then take the fish out and wipe it dry. Make a stuffing of—

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1 cupful bread crumbs,
1 tablespoonful minced parsley,
the juice of 1 lemon,
2 tablespoonsful butter,
1 cup cold water to moisten it with.

Stuff and bake just as you do shad. Served with any of the sauces used for baked fish.

HALIBUT A LA REINE.

The necessary ingredients for this are—

1 pound halibut,
yolks of two eggs, lightly beaten,
6 mushrooms, chopped,
2 tablespoonsful butter,
1 large tablespoonful flour,
2 tablespoonsful minced parsley,
1 generous cup very rich milk,
1 teaspoonful lemon juice,
salt and pepper to taste.

Boil the halibut until well done, then lay on a dish to cool. When cold pick into small flakes ; put into a saucepan, and when melted sift in the flour, stirring all the time. Next add the milk and continue to stir until it begins to boil and the flour is cooked ; stir in the fish, mushrooms, pepper, and salt. Now place the saucepan in a pan of boiling water; when the fish becomes hot stir in carefully the eggs, parsley, and lemon juice. When well mixed serve at once in fancy shells.

CREAMED LOBSTER.

Boil a good heavy lobster; open and cut it into pieces about two inches square. Make a cream sauce; add the lobster; season with half a teaspoonful of salt and a dash or two of cayenne. When ready to serve, fill small cups and set each cup in the saucer and serve ; or paper cases can be used instead, and each case set in a small plate.

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LOBSTER FARCI.

4 cups boiled lobster,
2 generous tablespoonsful butter,
2 tablespoonsful chopped parsley,
4 tablespoonsful bread crumbs,
1 pint very rich milk,
yolks 7 hard-boiled eggs,
½ nutmeg—grated,
2 small tablespoonsful flour,
salt and white pepper, or cayenne, to taste.

Put the milk to boil; chop the lobster into small pieces; rub the butter and flour together. When the milk becomes hot, add the flour and butter and stir until quite smooth. Remove from the fire, stir in the lobster, bread crumbs, the hard-boiled eggs (chopped very fine), salt, and pepper; stir until thoroughly mixed. Wash, and wipe the shell dry; fill with the mixture; brush the top with beaten egg, sprinkle lightly with cracker dust, and place in a hot oven for ten or fifteen minutes to brown. Serve hot in the shells.

LOBSTER A LA NEWBURG.

(Mrs. Rorer.)

Boil the lobster carefully in salted water for three-quarters of an hour. Twist the tail and body apart; remove the meat carefully without breaking; reject, of course, the stomach—the one long intestine. Cut the meat into good sized pieces; I should say, make the claws into two pieces each, the tail perhaps into six pieces. Hard boil three eggs, rub the yolks to a smooth paste, and add one gill of thick cream; now press this through a fine sieve. Put two ounces of butter into a saucepan with a level tablespoonful of flour; rub together; add egg and cream, stir until steaming hot. Put in the lobster, cover, and stand over hot water for ten minutes. Add a teaspoonful of salt and a quarter of a spoonful of white pepper and four tablespoonsful of sherry wine. When smoking hot serve at once.

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LOBSTER A LA NEWBURG.

(The Century Cook Book.)

1½ cups boiled lobster meat cut in pieces one inch square,
1 tablespoonful butter,
¾ cup maderia or sherry,
1 cup cream,
yolks of 2 eggs,
1 truffle—chopped,
¼ teaspoonsful salt,
dash of cayenne or paprica.

Put the butter in a saucepan ; when it has melted add the lobster meat, the chopped truffle, the salt, and the pepper ; cover and let simmer for five minutes ; then add the wine, and cook three minutes longer. Have ready two yolks and one cupful of cream well beaten together ; add this to the lobster ; shake the saucepan until the mixture is thickened, and serve immediately. This dish will not keep without curdling, and should not be put together until just in time to serve. The lobster may be prepared and kept hot. The rest of the cooking from the time the wine goes in requires but five minutes. So the time can be easily calculated. If the mixture is stirred the meat will be broken ; shaking the pan mixes it sufficiently. This is a very good dish, and easily prepared, but it will not be right unless served as soon as cooked. The quantity given is enough for six people.

LOBSTER CUTLETS.

2 cups boiled lobster,
1 generous tablespoonful butter,
4 tablespoonful flour,
1 tablespoonful chopped parsley,
1 cup cream,
¼ nutmeg—grated,
yolks only 2 eggs,
salt and cayenne pepper to taste,
juice of half lemon.

Put the butter and flour together. Put the lobster, parsley, nutmeg, lemon juice, salt, and pepper all together and mix well. Put the cream to boil in a farina boiler ; when it

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is hot add the butter and flour, and stir until it boils, then stir in the well-beaten yolks of the eggs and let it cook for one or two minutes. Remove from the fire, add the lobster, mix well, and turn out on a dish to cool. When cold form into cutlets or chops, roll first in the beaten yolk of eggs, then in cracker dust; fry in boiling lard. Serve with cream sauce. Garnish with parsley.

BOILED ROCKFISH.

Clean the fish nicely and wash and wipe it dry. Sprinkle it with salt and white pepper. Wrap it once or more in cheese cloth, then lay it in a long pan or kettle its full length and cover with plenty of water, adding salt and a dash of pepper. Boil for an hour, or more, if necessary. Lay on a hot dish, remove the cheese cloth, and serve with egg sauce.

BAKED SEA BASS.

Clean the fish thoroughly, leaving the head on it. Make a stuffing of—

3 cupsful of bread crumbs,	salt and pepper to taste,
1 cupful butter,	the juice of a lemon
2 tablespoonsful finely minced parsley,	and a little finely grated lemon.

Put three eggs, and if the stuffing is too dry, moisten with a spoonful of milk. Stuff the fish and sew it up. Mark the fish in slices, as it is to be served on both sides, by cutting down to the bone. Then place a thin, small piece of pork where you have made each incision. Bake in a long pan with water, a spoonful of butter, salt, and pepper, for thirty or forty minutes. This is very nice served with tomato sauce.

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SHRIMP CUTLETS.

For this use one can of Dunbar's shrimps. Open the can and turn the shrimps into a colander and pour cold water over them to freshen them. Drain off the water and turn the shrimps on a soft cloth to dry. Cut the shrimps into small pieces. Take half a pint of rich milk, put it in a double boiler; while it is heating blend together until very smooth one tablespoonful of butter and two tablespoonsful of flour; stir into the hot milk, and continue to stir until done and very smooth. Stir in carefully two well beaten eggs; stir until they are well done. Mix with the shrimps one tablespoonful of minced parsley, a teaspoonful of salt, a dash of cayenne pepper, a teaspoonful of lemon juice, a pinch of ground mace, the same of nutmeg. Turn the shrimps in with the boiling milk; stir until thoroughly mixed, then turn all out on flat dishes to cool. When quite cold formed into cutlets. Dip each cutlet into the yolk of egg which has been beaten a little with a tablespoonful of cold water. Then carefully turn the cutlets in bread crumbs until you are quite sure every part is covered. Then fry them in boiling lard.

TIMBALE OF CREAM SHRIMPS.

1 pint flour,
½ pint milk,
4 eggs,
2 tablespoonsful olive oil,
1 teaspoonful sugar,
1 teaspoonful salt.

Beat the eggs until light without separating them, then add the milk to the eggs. Sift the flour, sugar, and salt together and put into a bowl; gradually add the milk and eggs to the flour, stirring all the while to prevent its lumping. Then add the olive oil. Have a kettle of hot lard (cottolene is better). Into this hot fat put the timbale irons and let them stay until they are very hot—say, about eight

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or ten minutes. Have the bowl of batter as near as possible to the boiling lard; lift the iron carefully from the fat and dip it in the batter, which will form a coat on the iron; immediately put the iron back into the hot fat and cook until the batter is a golden brown. Take the iron from the hot grease and carefully remove the timbale from the iron on to a soft brown paper. Continue to fry them until the batter is all cooked. These are a very delicate crisp cup-shaped affair, and when filled with nicely creamed shrimps are not only very attractive, but toothsome, too.

CREAMED SHRIMP.

1 can shrimp,
2 generous tablespoonsful butter,
2 tablespoonsful flour,
1 pint rich milk,
6 mushrooms chopped fine,
salt and pepper to taste.

Put the milk in a farina boiler; when it becomes very hot stir in the butter and flour, having previously rubbed them well together. The shrimps should be turned into a colander and have cold water poured over them; then, when well dried, chop them a little and turn into the boiling milk. When it is heated thoroughly the timbales should be filled, and served immediately.

SHRIMPS A LA NEWBURG.

Take a can of Dunbar's shrimps; open the can and turn the shrimps into a colander; pour cold water over them until every shrimp has been washed; drain well and put out on a soft dry cloth, while you put into a saucepan four tablespoonsful of butter; when this has melted sprinkle in one tablespoonful of flour and stir until this is very smooth; then add a generous half-cup of cream, and as soon as this is hot stir in gently the shrimps; when these are heated add

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the well-beaten yolks of three eggs very carefully, to prevent its curdling; add three tablespoonsful of sherry wine, season to the taste with salt and pepper, and serve.

SHRIMP GUMBO.

1 large chicken cut up as if for fricassee,
1 pound veal cut into pieces 1 inch sq.,
2 large onions chopped,
1 large bell pepper, sliced fine,
1 pint tomatoes.

Fry these ingredients a golden brown on the outside, but not cooked. Cut fifty fresh young pods of okra into three pieces each; boil all the above ingredients gently together in three quarts of water for at least five hours. About half an hour before time to serve, add one quart of shrimps. Season highly with salt and white pepper.

BAKED SHAD—No. 1.

Clean the fish thoroughly; wash and wipe it dry. Make a stuffing of grated bread crumbs, two eggs beaten lightly, one large tablespoonful butter, and a little milk to moisten the mixture. Season well with salt and pepper. Stuff the shad, and carefully sew it up. Lay it in the baking-pan with water enough (say one-half pint) to keep it from burning. Bake an hour or more, basting it frequently with water and butter. When it is tender and thoroughly done and well browned, take it up, and cover well in a hot dish. Add to the gravy a generous spoonful of catsup, the juice of a lemon; thicken with a tablespoonful of browned flour that has been rubbed up smooth with cold water. Let it boil up once. Add a glass of sherry wine, and serve. Garnish the dish with slices of lemon and water-cress, and serve the gravy in a sauce-boat. Be sure and remove the thread before the fish is served.

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BAKED SHAD—No. 2.

When the shad is prepared to be cooked, cut a place long enough to remove the roe. Wipe the fish outside and in with a damp cloth; make a stuffing, using a cupful of bread crumbs, two tablespoonsful of butter, a tablespoonful of minced parsley, the juice of a lemon, salt and pepper to the taste, and cold water enough to moisten it with. Put the necessary stuffing in the fish; then fasten the place that has been cut with a small skewer; then dredge well with salt; then rub the shad with soft butter, and dredge with flour. It is well to take a sheet of tin that will fit in the roasting-pan. Put the tin sheet in the pan, and the fish on that; pour in the pan a cupful of boiling water. Put the pan in the oven, and cook for almost if not quite one hour. Baste very often with the drippings in the pan and a little butter, and dredge it once or twice with salt, pepper, and lightly with flour. When ready to serve, slip the fish carefully on a hot dish, and serve with brown sauce.

PLANKED SHAD.

(Mrs. Rorer.)

As a rule, this should be done before an open fire. As few people are so situated that they can use an open fire, a shad may be planked in an ordinary oven perfectly well. Those who use gas can plank a shad quite equal to an open fire by simply putting the plank in the roasting oven on the floor of the stove. To those who use ordinary coal stoves the following directions will be found quite simple: Have an ordinary oak or hickory plank made to fit the oven. This plank should be at least two inches thick. Put it in the bottom of the oven until smoking hot. Have the fish ready split, cleaned, and wiped. Dust it with salt and pepper; put it on the hot plank, skin side out. Baste it with melted butter, put it into the stove, and cook slowly for thirty minutes. It may be basted once or twice during the

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planking. Serve it on the board on which it has been planked. Serve with it either small potato balls with cream parsley sauce, or any form of cream potatoes, and cucumbers.

POTTED SHAD.

Take the backbone from the shad. Let the fish lay in cold water until the blood is drawn out. Cut the fish into square pieces, rub each piece well with salt, then put a layer of fish in a stone jar, sprinkle with white pepper, put a few pieces of butter, and six cloves; then add another layer of the fish, pepper, butter, and cloves, and continue on until the jar is full. Pour in good cider vinegar until the fish is well covered and the jar is full. Put on the top of the jar and cover that with a dough made of flour and water. Set the jar in the range and bake for six or seven hours. When this is cold it is ready for use, or it can be kept for months, if it is covered closely, by tying several thicknesses of paper over the top.

BROILED SHAD.

Clean the fish well, wash and wipe it dry, and split it. Then sprinkle well with salt and white pepper. Butter the gridiron well and lay the fish on it, skin side next the iron. When this side is well done and nicely browned, then turn the fish and cook in the same way. When it is done serve it on a very hot dish, and put either bits of butter over it that will melt instantly or pour melted butter over it.

FRIED SHAD.

Clean well, wash, and wipe a large roe shad. Split the fish, and cut each side into four pieces; leave out the head; remove the tail and fins. Sprinkle with salt and white pepper and dredge with flour. Have a frying-pan heated, with a

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generous quantity of boiling lard or cottolene. Put the fish in and let it cook a rich brown, then turn it and cook the other side. Fry the roe the same way, and serve on the same dish with the fish. Garnish with water-cress and sliced lemon.

BAKED STURGEON.

(Marion Harland.)

A piece of sturgeon weighing five or six pounds is enough for a handsome dish. Skin it and let it stand in salt and water for half an hour. Parboil it to remove the oil. Make a dressing of bread crumbs, minute bits of salt pork, sweet herbs, and butter. Gash the upper part of the fish quite deeply, and rub this forcemeat well in. Put in a baking-pan with a little water to keep it from burning, and bake for an hour. Serve with a sauce of drawn butter, in which has been stirred a spoonful of caper sauce and another of catsup. This is a Virginia receipt and an admirable one.

SPANISH MACKEREL—FINE HERBS.

(Mrs. Sarah Grier.)

Choose a large fish, wash and thoroughly dry it. Butter a large baking dish; put in enough water to cover the bottom. Strew it thickly with chopped shallots, parsley, and mushrooms. Then lay the mackerel over all; cover it with more chopped shallots, parsley, and mushrooms; add a sprinkling of salt and pepper, and cut over it tiny bits of butter. When it begins to bake pour over it a pint of veal or chicken broth in which two glasses of white wine has been stirred. Let it bake half an hour, at the end of which time sprinkle over it some finely-powdered bread crumbs. Baste well and let it bake fifteen minutes longer. At the last squeeze over it the juice of a lemon, and serve.

The above receipt is also suitable for black or striped bass or halibut.

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OYSTER CROQUETTES.

50 oysters,
yolks 4 egg,
2 generous tablespoonsful butter,
2 tablespoonsful chopped parsley,
½ pint milk,
½ pint oyster liquor,
4 tablespoonsful of flour,
salt and cayenne to taste.

Put the oysters in a colander and drain well, taking care to save the liquor. Wash the oysters well, by allowing the water to run on them; strain the liquor through a napkin; put the oysters in a saucepan with some of the liquor. Set over the fire, and stir for five or six minutes. Take from the fire; drain well, and chop the oysters very fine. Put into a saucepan the milk and liquor; while it is heating, rub together the butter and flour, and stir into the milk. Stir until very smooth; then add the oysters. Stir until it boils and thickens; stir in the yolks of the eggs, and allow it to cook just one minute longer. Take from the fire; add the chopped parsley, salt, and pepper. Mix well, and put away to cool. When cold, form into croquettes, roll first in the yolk of an egg, to which has been added a tablespoonful of cold water; then in cracker dust, and fry in boiling cottolene. This quantity makes twelve croquettes.

FRICASSEE OF OYSTERS.

50 oysters,
3 tablespoonsful butter,
3 tablespoonsful flour,
2 tablespoonsful chopped parsley,
1 generous pint of milk,
yolks only 4 eggs,
salt and white pepper to taste.

Wash the oysters, and put them in a saucepan with their own liquor, and let them come to a boil. Take them up and drain well. Put the butter into a frying-pan, and when it melts, add the flour, and stir constantly until very smooth;

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then stir in the milk—continue to stir until it boils; add the oysters and one-half pint of the liquor, salt, and pepper. Stir all the time until it boils. Remove from the fire; add the well-beaten yolks of the eggs and chopped parsley, and serve immediately.

OYSTER COCKTAIL.

18 oysters,
3 drops Tabasco sauce,
4 teaspoonsful tomato catsup,
4 teaspoonsful lemon juice.
1 teaspoonful grated horseradish,
2 teaspoonsful vinegar.

Mix well together, and serve in cocktail glasses.

PANNED OYSTERS.

Fifty oysters. Turn into a colander, and pour cold water over them until well washed. Pass each oyster through the fingers so as to free them from all pieces of shell. Place a frying-pan on the fire, and when it is very hot, turn the oysters in it; shake and toss them about until they reach the boiling point. Add a piece of butter the size of a hen's egg; salt and white pepper to the taste. Serve immediately in a heated dish.

OYSTERS A LA CHAMBERLAIN.

Have ready for six people one pint of solid oysters, drained. Have the oysters in a pitcher by the side of your chafing dish; on the other side have two ounces of butter rolled into four balls so that you may add it without measuring. When ready to serve, put two balls of butter into the chafing dish; when the butter is hot, turn in the oysters. Stir carefully until the oysters come to the first boil; then add four tablespoonsful of thick cream, the two remaining balls of butter, and a teaspoonful of salt and a dash of red

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pepper. Cover the dish; bring to a boil again; stir the oysters carefully. Add two tablespoonful of sherry, and serve immediately.

OYSTERS A LA MOSBY.

Melt two tablespoonsful of butter in a saucepan; when melted put in a pint of oysters and the same quantity of chopped celery; season with salt and pepper to the taste; cover the saucepan and let them stand, stirring occasionally until the oysters are plump and the gills are ruffled—no longer. Serve at once, very hot.

OYSTERS A LA RICHELIEU.

Put two tablespoonsful of butter in a saucepan to melt. When melted put in four tablespoonsful of chopped celery, a pint of oyster free from the liquor, two dashes of paprica, salt, and a little white pepper. Stir occasionally, and when the oysters are plump hastily stir in half cup of sherry wine and serve immediately.

PICKLE OYSTERS.

Take one gallon of oysters; remove the liquor from the oysters; put on to boil with two teaspoonsful of salt after it comes to a boil; skim and strain the liquor and return to the kettle, then put the oysters in and let them cook until their gills curl. Take the oysters out of the liquor and put immediately in cold water to make them firm and white. Let the liquor still simmer on the fire while you add to it half an ounce whole white pepper, six blades of mace, and just vinegar enough to make the liquor a little acid. Drain the oysters, after they become cold, from the water, put into a jar and pour the liquor over them boiling hot.

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BAKED OYSTER DUMPLINGS.

A delicious course for a company luncheon in place of oyster patties is baked oyster dumplings. Select good-sized oysters; pour over them some lemon juice, and season with salt and pepper. Stand the dish containing the oysters and seasoning in a cool place while the crust is baking. Roll nice puff paste very thin and cut it into squares with a pastry wheel, having the pieces at least four inches square, and brush them over with the white of an egg. Place upon each square two or three of the prepared oysters, and put a small piece of butter on them. Bring the four corners of the paste together and fasten by sticking through them small Japanese toothpicks, leaving the crust open between the points. Put the dumplings in a biscuit-pan, and bake in a quick oven a delicate brown. Remove the picks before serving the dumplings.

SALMON CROQUETTES.

1 can salmon,
1 generous tablespoonful butter,
4 tablespoonsful flour,
1 cup rich milk,
1 tablespoonful chopped parsley,
juice of a lemon,
1 teaspoonful salt,
cayenne pepper to taste.

Turn the salmon from the can and drain off all the liquor; remove the skin and bones, and chop the salmon fine. Mix with it the parsley, lemon juice, salt, and pepper. Rub the flour and butter well together. Put the milk in a saucepan, and when it is very hot, stir in the flour and butter; stir until very smooth. Add the salmon, and stir all the time until well mixed; then turn out on a dish to cool. When the mixture is cold form into croquettes; roll in the beaten yolk of an egg to which has been added a tablespoonful of cold water. Then roll in cracker dust, and fry in boiling cottolene.

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SALMON TIMBALES.

2 cans salmon,
2 gills cream,
1 cup bread crumbs,
6 eggs—whites only,
salt and pepper to taste.

Rub the salmon through a sieve. Put the cream and bread crumbs on to cook until quite thick. Stir in the salmon ; then stir in gently and carefully the whites of the eggs well beaten. Add the salt and white pepper, with just a dash of cayenne. Have the timbale moulds well greased ; fill them with the mixture, and stand in a pan of boiling water ; put the pan in a quick oven and bake for twenty-five minutes. Serve with cream sauce.

TERRAPIN A LA BAYARD.

Two terrapin boiled in the shell. After allowing them to cook, remove the shell and carefully take out the gall bladder. Cut the terrapins into good-sized pieces, put in a chafing dish and add a small cupful of rich cream, half pound butter, two wineglasses of sherry or madeira, whichever is preferred.

TERRAPIN.

1 pint terrapin meat cut in small pieces,
3 hard-boiled eggs—yolks only—chopped up rather fine,
½ pound butter,
1 gill rich cream,
1 gill madeira wine,
1 tablespoonful flour,
salt and cayenne pepper to taste,
juice of one lemon.

Rub the butter and flour together, put into a chafing dish or saucepan. When it melts turn in the terrapin and other ingredients. When thoroughly heated, serve.

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Meats.

CURING HAMS.

To each ham use one teaspoonful of saltpetre, two tablespoonsful of brown sugar, half-pint of salt.

Rub the hams well with the above ingredients, mixed well together, then pack the hams down for thirty-six hours. Take the hams up, rub well with salt and pack down for thirty days. Then take the hams and rub each one well with black pepper and hang them up and smoke them well with a fire made of hickory chips. Shoulders cured in the same way are almost as good as hams.

A GEORGIA METHOD OF CURING HAMS.

To each fresh ham take one tablespoonful of ground black pepper, one tablespoonful of brown sugar, one teaspoonful of pulverized saltpetre, and three tablespoonsful of salt. Mix well, and rub thoroughly into the ham. Rub the skin side of the ham as well as the rest of it. Then salt down, and afterwards smoke in the usual way. When sufficiently smoked take each ham and put it in the middle of a strong paper bag and fill it full of wheat bran. Tie the bag firmly and hang it in the smoke-house. The hams thus cured will keep a long while.

TO BOIL A HAM.

Wash the ham thoroughly, and soak in cold water for at least twelve hours. Cut the shank-bone off close to the ham; place in a large kettle, and almost fill it with cold water. Set it on the stove or range, where it will gradually get hot; then let it boil gently for some hours, until the ham is thoroughly done, being careful to skim off, now and

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then, all scum that rises on the water. When the ham is quite done take up, and remove the skin, or rind, without cutting the fat. Carefully trim off all the dark portions and unclean parts.

BOILED HAM.

(Mrs. Grier.)

Put on in cold water and boil for three hours, if not over twelve pounds in weight; for any extra weight an extra half hour is all that is necessary. A small ham or a Westphalia ham needs about two hours. A ham should never boil hard, but should be placed toward the back of the range, where it will boil gently. At the end of the time for boiling, the kettle should be lifted on the hearth, and the lid removed, leaving the ham in the kettle until the water is perceptibly cooler. Then take out the ham; remove the skin; trim off the discolored edges; sift finely powdered bread crumbs over the top, and place it in the oven long enough to brown it slightly; half an hour will do. Then decorate it as much as you like, and serve. The ham should of course be soaked in cold water over night.

HAM BOILED IN MADERIA WINE.

Wash a ham well, and soak for a few hours. Then put the ham into a boiler with water sufficient to cover it; let it warm gradually over the fire, and when it becomes scalding hot, turn it off; take out the ham; scrape it clean; wash it well, and return it to the boiler with two quarts of cold water; put over a moderate fire, and when it comes to a boil, add a dozen cloves and one generous quart of maderia wine. Let the whole simmer three hours; then turn off the liquor; remove the skin, trim off the fat smoothly, dress, and serve.

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STUFFED HAM.

Wash the ham well, and soak it over night in cold water. Allow six hours for it to bake. Before putting it in the baking-pan, make a dough of flour and water. Cover the whole of the ham with the dough, and bake slowly. Make a dressing, using a quart of bread crumbs, a pint of milk, a tablespoonful of butter, three eggs, salt, and pepper. Mix thoroughly, and at the end of the six hours, take the ham from the range; take off the dough carefully; remove the skin. Score the top in many places, filling each one with the mixture; then spread over the ham some of the mixture. Again put it in the range until it becomes a delicate brown, and the stuffing is done, which will require thirty or forty minutes.

BARBECUED HAM.

Cut large slices of cold boiled ham and fry them in their own fat. Make a sauce of three tablespoonsful of vinegar, half teaspoonful of sugar, half teaspoonful made mustard, and a dash of white pepper. Lay the ham in a hot dish; stir the sauce into the frying pan where the ham was cooked; boil up once, and pour over the ham and serve very hot.

DEVILLED HAM.

Boil the bone until the meat slips readily from the bone, and is very tender. Then cut off all the rind carefully, and run the meat through a meat-chopper more than once, until it is very fine. Then take the potato-masher and reduce it almost to a paste. To a pint of the minced ham add half cup of vinegar, one teaspoonful mustard, one teaspoonful white pepper, and a dash of cayenne. Mix this well and turn into mould. When ready to serve this turn into a fancy dish. This will be found particularly nice for sandwiches, and is a good way to use the "knuckle" of the ham after the best slices have been used.

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MINCED HAM.

1 pint grated ham,
yolks of six eggs,
½ teaspoonful mustard,
dash cayenne pepper.

Toast. Take the grated ham; beat the yolks of eggs well and add to the ham, with the mustard and pepper. Stir all over the fire until the eggs are cooked. Then serve immediately on hot, well-buttered toast. This is a nice dish for lunch.

ROASTING.

(Miss Parloa.)

There are two modes of roasting: One is to use a tin kitchen before an open fire, and the other, and more common way, is to use a hot oven. The former gives the more delicious flavor, but the second is by no means a poor way, if the meat is put on a rack and basted constantly when in the oven. A large piece is best for roasting, this being especially true of beef. When meat is cooked in a tin kitchen it requires more time, because the heat is not equally distributed as it is in an oven. To prepare for roasting wipe the meat with a wet towel; dredge on all sides with salt, pepper, and flour, and if the kitchen is used dredge the flour into that. Run the spit through the centre of the meat and place very near the fire at first, turning as it browns. When the flour in the kitchen is browned add a pint of hot water and baste frequently with it, dredging with salt and flour after each basting. Roast a piece of beef weighing eight pounds fifty minutes if to be rare, but if medium, roast one hour and a quarter, and ten minutes for each additional pound.

BEEF ROASTED IN THE OVEN.

Select a sirloin roast, or a rib roast; wipe well with a damp cloth; dredge it well on every side with flour, salt,

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and pepper; dredge the bottom of the baking-pan well with flour too; then put in the pan a rack that does not fit too closely; on top of that place the piece to be roasted, and put the pan in a very hot oven for eight or ten minutes. When the flour in the pan is browned, then pour in on the flour a cup of hot water, or more if necessary to cover the bottom of the pan; then close the oven eight or ten minutes; baste the beef with the gravy; then dredge again lightly with flour and salt. Continue to do this every twelve or fifteen minutes. When the meat is brown on one side, then turn it and cook until the other side is brown. It is necessary to put the beef into a very hot oven at first to harden the albumen—to keep the juices in. When a very slight crust is formed over the beef, it is not necessary to keep the oven so hot. To make the gravy, allow for every two bastingspoonsful of the dripping a tablespoonful of flour. Mix until it is very smooth; then pour in a cupful of boiling stock or water. Continue to stir until perfectly smooth and it begins to boil. Add salt and pepper to the taste, and serve in a gravy boat.

A POT ROAST.

(Mrs. Rorer.)

Trim off the rough parts of a nice brisket of beef. Place it in a kettle over a good fire; brown on one side, then turn and brown on the other; then add one pint of boiling water; cover and cook slowly fifteen minutes to every pound. Add salt when the meat is half done. After the water evaporates, add no more, as there should be fat enough to finish cooking the meat. Serve with *brown sauce*.

FILLET OF BEEF WITH MUSHROOM SAUCE.

Trim the tenderloin nicely; be sure to remove all the muscular covering that you will find on one side of the fillet. Take very fat pork, cut into very fine strips and put them

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in icy cold water, or lay them on ice to harden. Insert one end of the strip of pork in the larding-needle, take a stitch in the meat with the needle about an inch deep across the top of the fillet ; leave the pork exposed a little at each end. Continue to do this until you have a row down the entire fillet. Let each lardoon be nearly an inch apart. Take a baking-pan, slice into it one small onion, one small carrot, a stalk of celery, or half teaspoonful of celery seed, four cloves, one blade of mace, two bay leaves, and one slice of lemon.

Cover the fillet with bits of butter, sprinkle with salt and pepper, and lay the fillet in the pan on the vegetables, spices, etc.; pour in half a cup of hot water ; put into a hot oven and bake for half an hour, basting it very frequently. When it is done take up, put on a very hot dish while you add a spoonful of butter and two of flour which have been previously rubbed together ; stir until it is thoroughly mixed and becomes very brown. Then add one and a half pints of stock, or one and a half pints of boiling water ; continue to stir until it boils, then strain through a fine sieve into a saucepan and add a can of mushrooms. When these have cooked a few minutes add a wineglass of sherry, a teaspoonful of lemon juice, and a teaspoonful Worcestershire sauce, salt, and white pepper. Put in the dish around the fillet and serve.

SPICED BEEF.

Round of beef—5 or 6 pounds,
1 small teaspoonful cloves,
1 small teaspoonful salt,
1 small teaspoonful allspice,
½ teaspoonful mace,
4 bay leaves,
1 small onion,
juice 2 lemons,
6 tablespoonful olive oil,
a dash cayenne,
½ cupful wine.

Rub the spices, salt, and pepper well into the beef. After they are mixed, put the meat into an earthen wide-mouthed

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crock; then mix the oil, wine, and lemon juice together, and pour over the meat. Set it away for twenty-four hours; then put the meat, with all the juices, into a baking-pan that can be covered. Slice the onion and add with the bay leaves, and simmer for three hours; then take out the meat, and cook the liquor until it is reduced to something over a pint. Take two tablespoonsful of flour and one of butter, rub together, and stir into the gravy until it is smooth and a rich brown color. Season with salt and pepper, and add a spoonful of Worcestershire sauce. Strain through a sieve, and pour around and over the beef.

POTTED BEEF.

Select for this a round of beef, or a brisket of beef; wipe it well with a damp cloth. This must simmer gently for eighteen or twenty hours. It is necessary to put it on the afternoon before it is to be used. Take a kettle quite large enough to hold the beef, slice into it an onion, a carrot, a parsnip, a potato, a stalk of celery, or half teaspoonful of celery seed, a sprig of parsley. Dredge the beef lightly with salt and pepper, place it on the sliced vegetables and pour in two quarts of water. Cover the kettle and let it simmer gently for hours, now and then turning the beef. The next day when ready to serve take it up on a hot platter, thicken the gravy with a little flour, stir until very smooth, and pour over and around the beef.

CORN BEEF.

4 gallons water,	1 pound brown sugar,
4 quarts salt,	¼ pound saltpetre.

Stir this brine well, and let it stand several hours before putting the beef in it. Rub the beef well with salt and a little saltpetre, and let it stand twenty-four hours before putting it in brine. A round is best after being in brine two or three weeks. Briskets are ready for use sooner.

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DANBE.

Lard well a round of beef; season well with salt and white pepper, thyme, parsley, ground spices, allspice, cloves, nutmeg, and cinnamon. Rub the beef well with these; chop three onions and three carrots and rub on top; lard the beef with carrots as well as with pork. Pour vinegar over this, and leave for three days. The beef must be tied into shape. When ready to cook, turn a tin plate over in the bottom of the pot; put the beef on this with all the seasoning poured over it. Cook *very slowly;* turn while cooking. When well done, let it cool in liquor, and scrape all the grease off the next day. The liquor will make a good soup.

The Danbe is improved by adding a tumbler of sherry wine as soon as it is taken from the fire. While the Danbe is cooking, cover with a plate, and put a weight on it. When it is about half done, turn it over.

Jelly for Danbe.

Four calves' feet boiled to a jelly. When you take out the Danbe, mix the liquor the feet have been boiled in with that from the Danbe, and strain it in pans, and when the Danbe is served, the jelly can be cut in blocks and laid tastefully around the Danbe.

CURING DRIED BEEF.

20 pounds beef,
1 pint salt,
1 teaspoonful saltpetre,
¼ pound brown sugar.

Mix this well together, and rub the beef well with one-third of the mixture for three successive days. Let it lie on the dish in the pickle it makes, and in six days it will be ready to hang up.

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BROILED BEEFSTEAK.

Have the steak an inch thick and nicely trimmed. Put the broiler, greased with butter, where it will get hot. Set the dish near the fire to warm. When the broiler is hot, put the steak in it over a good fire, and turn constantly from side to side; continue this for eight or ten minutes. Have a small piece of butter ready, and when the steak is put on the hot dish, put the butter on the steak ; it will immediately melt between the heat of the steak and the heat of the dish. Dredge the steak lightly with salt and pepper; turn, and season the other side the same way. Serve at once.

TO BROIL A BEEFSTEAK.

There is all the difference in the world between a thin and thick steak, and people will be governed by their preference. The perfection of a steak should be cut one and a half inches thick, and should be broiled ten minutes. Heat the broiler very hot; grease the broiler with a little butter; lay the steak on it with the skin edge of the meat toward the handle (in that way the fat will run on the meat); turn it every minute ; this will cook the outside and keep the juices in; have the dish well heated. When the time of cooking has expired, turn the steak on the heated dish, and put on it the salt and white pepper. Turn the steak in the dish so that each side may come in contact with the butter.

Saratoga chips may be served on the same dish, and serves as an appropriate garnish ; or potato straws may be used.

PANNED BEEFSTEAK.

Have your steak three-quarters of an inch thick and nicely trimmed; have the pan very hot, and the fire a good

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one. Put in the steak and turn from side to side from fifteen to eighteen minutes. When it is done place it on a hot dish, with a small piece of butter; dredge lightly with salt and pepper. Turn it and season the same way, and serve at once.

BEEFSTEAK AND ONIONS.

Take off the outer leaves; wash the onions carefully; slice them in rather thick slices; dry them on a clean soft cloth, and drop them into boiling drippings. When well done and delicately brown, take out carefully with a skimmer. Dust them with salt and pepper, and lay around and on the beefsteak.

BROILED BEEFSTEAK A LA SHREWSBURY.

(Table Talk.)

Broil a thick porterhouse steak. Select large, fresh mushrooms; peel the tops and stalks; cut off, leaving only about one half an inch; broil for five minutes. As soon as removed from the broiler baste with melted butter; place on the steak; season with salt and pepper, and serve.

MIGNON FILLETS.

(The Century Cook Book.)

Cut slices from the end of the fillet of beef about five-eighths of an inch thick; press and trim them into circles; dredge with salt and pepper; sauté them in butter, spread Bearnaise sauce on a hot dish and lay the mignon fillets on it, or lay the fillets on croatons of the same size as the fillets, and place on the top of each one a small spoonful of peas, string beans, or macedonia of vegetables.

BROWN HASH.

Chop very fine cold roast beef; chop up some boiled potatoes; mix well together and put into a well-buttered bak-

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ing-pan ; season with salt and pepper, with a dash of cayenne. Before you put it in the baking-dish place bits of butter over the top. Put the baking-dish in the oven to brown. Stir it frequently, so that it may all become brown alike ; stir from the sides, and be careful that it does not become too dry. This is a simple but appetizing dish for breakfast or lunch.

BRESLAN OF BEEF.

(Table Talk)

Beat the yolks of three eggs till light; add to them one pound of cold chopped beef, one gill of beef stock, two tablespoonsful of butter, half a cup of stale bread crumbs, a half pint of cream, a tablespoonful of chopped parsley, a teaspoonful of salt, and a half teaspoonful of pepper. Mix well together; fill into greased custard cups. Stand these in a baking-pan half filled with hot water, and bake in a quick oven thirty minutes. When done, turn them from the cups on pieces of toast; pour around them a tomato or cream sauce, and serve. The crumbs used for this dish must be stale, and perfectly dry.

BEEF BALLS.

Take cold roast beef and chop very fine. To every cup of beef, two-thirds of a cup of potatoes that have been rubbed through the colander. Season highly with salt and pepper, one tablespoonful of melted butter. Mix well, and form into round flat cakes. Put in a frying-pan and fry a very nice brown; then turn and fry on the other side.

RAGOUT OF BEEF.

Cut into slices about two inches square or a little larger and half an inch thick—beef enough for a dish. Put a layer of the sliced beef into a saucepan; peel and slice some Irish potatoes, and put a thick layer over the beef; on this

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put a piece of bacon two inches long and very thin, a very little minced onion, salt and pepper and a little cayenne; then add another layer of beef and potatoes, bacon, onion, salt and pepper as the first layer, and continue until all the beef is in. Pour in the saucepan a pint of water; cover the saucepan, and simmer gently for four or five hours. It is not necessary to use the best parts of the beef for this dish, and it will be found very palatable indeed.

LA LILLE.

Chop cold beef or mutton and cold potatoes very fine; dredge well with flour; season highly with salt and pepper. Put in a well-greased pan, and cook. When well done, turn out on a flat dish; brown in an oven for a few minutes, and garnish with parsley.

DRY HASH.

Dry hash is usually made of corned beef, though fresh beef may be used. Chop the beef as fine as mincemeat. Boil several Irish potatoes and mash very fine, and mix with the beef; season very highly with salt and pepper, and a very little onion. Cook with as little water as possible to keep from burning until it is done and dry.

BEEF STEW.

Cut the beef—say one pound—into pieces an inch square. Put in a saucepan, and cover with a quart of beef stock. Simmer gently until very tender; cut into small dice cold boiled potatoes; stir in a half cup of butter, three tablespoonsful of flour, mixed smooth with a little water; pour into the stew, and stir until very smooth and free from lumps. Add two teaspoonsful of beef extract; two teaspoonsful of lemon juice, and two tablespoonsful of minced parsley; stir until it boils again; season with salt and pepper. Serve very hot, and garnish with bits of toast.

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CALF'S LIVER A LA TERRAPIN.

Parboil the liver until quite done; then take from the fire, while you cut into small-sized dice. To every quart of the liver after it is cut, take—

1 cup very rich milk,
4 hard-boiled eggs,
1 cup sherry,
1 teaspoonful lemon juice,
4 generous tablespoonsful butter,
2 small tablespoonsful flour,
a pinch ground mace,
the same of ground allspice and cloves,
season with salt and pepper.

Rub the butter and flour together; put into a saucepan. When it melts, stir in the liver, then the milk, and spices. Mash the eggs *very fine* with a fork; stir in the liver, and continue to stir. When it begins to boil, stir in the wine, and serve at once.

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POTTED CALF'S LIVER.

1 calf's liver,
2 pounds fresh fat pork,
6 bay leaves,
salt and white pepper to taste.

Put all in a covered saucepan; add water enough to cover the liver well. Simmer gently until very little water remains; then press all through a colander; put into a baking-dish and bake for one hour in an oven. The next day cover with melted butter, and set in a cool place for at least a week before using it. A few truffles added to this improves it wonderfully.

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BAKED SWEETBREADS.

Carefully remove all the fat from the sweetbreads and trim them nicely; wash them well, and soak in cold water. Now parboil for fifteen minutes; take from the boiling water, drop into cold water to blanch; take from the water, drain,

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and lard them with lardoons of pork, allowing three to each; place them in a baking-dish, sprinkle with salt and pepper, and dredge lightly with flour. Pour into the baking-dish water enough to cover the bottom of the dish well; put the sweetbreads in and bake in a moderate oven for forty minutes, being careful to baste very often. For a pair of sweetbreads allow one tablespoonful of butter, one tablespoonful of flour, one cupful of rich milk, one can of French peas. Put the butter in the frying-pan; when it becomes very hot sprinkle in the flour; stir constantly until it is perfectly smooth and done, but not browned in the slightest. Now add the milk, let it boil up once, then turn in the peas, which have been carefully drained. Stir until they boil. Place the sweetbreads in a dish with the peas all around them.

SWEETBREAD WITH CREAM SAUCE.

Trim and wash the sweetbreads well, and let them soak in cold water for several hours; then parboil them well until they are quite tender; take from the boiling water, put into cold water to blanch; then make a nice cream sauce, put the sweetbreads in the sauce and let it cook for a few minutes. Put into a hot dish, and pour the cream sauce around them.

TRIPE FRIED IN BATTER.

Make a batter of—

4 eggs,
2 cups sifted flour,
1 small cup ice water,
2 teaspoonsful olive oil,
1 teaspoonful salt.

Beat the eggs well and add the water to them; stir in the flour and beat well; add the salt and oil; then stir in gently the whites of the eggs, beaten to a stiff froth. When thoroughly mixed and well beaten set the batter aside for a

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little while in a cold place. When ready to use dip each piece of tripe in it and fry in boiling hot cottolene until a golden brown.

LYONAISE OF TRIPE.

Wash the tripe in cold water, scrape well with a knife, and wash again well; then let it simmer until it is very tender. Take it up, and when cold enough to handle cut it in pieces about one inch square. Put in a frying-pan about two ounces of butter; when it melts, have an onion sliced; put this in the hot butter and fry until a delicate golden brown; add the tripe and stir it constantly until the tripe is done and delicately browned. Serve it in a well-heated dish; dust with salt and white pepper. Sprinkle over it finely-minced parsley and about a tablespoonful of lemon juice.

FRIED TRIPE.

Prepare the tripe by thoroughly washing and scraping and boiling until it is *very* tender. Take it up and set aside to cool. Cut it into neat pieces; dust it with salt and pepper. Dip it into egg slightly beaten; then roll in bread crumbs or cracker dust, and fry in boiling hot lard or cottolene until a delicate brown. Rub together three tablespoonsful of butter, one generous tablespoonful of lemon juice, and two teaspoonsful of minced parsley. Pour this around the fried tripe, and serve immediately.

STEWED TRIPE.

Take two or three pounds of tripe—the honey-comb tripe is the best, and is always cleaned by the butcher before offered for sale. Wash it well in cold water; scrape it well with a knife, and wash it again thoroughly in cold water. It should be very white. Put in a porcelain-lined saucepan, and cover well with boiling water. Let it simmer until it

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is very tender. Take it up and let it get cold; then cut it into small pieces less than an inch square. Put three tablespoonsful of butter in a saucepan, with a pint or more of milk; thicken with a tablespoonful of flour, smoothly blended with a little water. Stir constantly until the milk boils up; then add the tripe. Stand over hot water for twenty-five minutes. Season to the taste with salt and white pepper, and serve.

DEVILLED KIDNEYS.

For this veal kidneys are best. Split them in half, trim them carefully with a sharp knife, being careful to remove all the white tubes. Rub well with mustard, cayenne pepper, a few drops of Worcestershire sauce, and lemon juice. Roll in bread crumbs, dip in melted butter, and broil.

KIDNEY SAUTÉ.

Carefully remove all the white, fatty part from a calf's kidney; cut into very thin slices. Put into a saucepan three tablespoonsful of butter, and when it melts, add a tablespoonful of minced onion. Let this cook a few minutes, stirring all the time, and when it is near the boiling point, put in the sliced kidney; turn very often. When the kidney is nicely browned add a tablespoonful of lemon juice, a tablespoonful of mushroom catsup, a tablespoonful of beef extract, half a gill of cream, salt and pepper to the taste, with a dash of cayenne or paprica. Let this come to a boil; add a gill of sherry, and serve.

ROAST LOIN OF VEAL.

Select the loin, wipe with a damp cloth, sprinkle with pepper and salt, and dredge thickly with flour; place in a baking-pan, pour in half pint of water into which has been stirred a teaspoonful of salt. Put into a hot oven for eigh-

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teen or twenty minutes. Then remove to a part of the stove where the heat is not so great, and it can cook more slowly, basting very often with its own gravy. When the veal is well done make a rich brown gravy as you would for roast beef.

FILLET OF VEAL ROASTED.

(Miss Parloa.)

8 or ten pounds of fillet ham forcemeat,
2 pounds of cooked ham, chopped and then pounded very fine,
1 pound bread crumbs,
1 pint milk,
4 eggs—yolks only,
1 tablespoonful mixed mustard,
1 teaspoonful salt,
a speck cayenne,
1 cupful brown sauce,
½ cupful butter,
½ teaspoonful pepper,
2 tablespoonsful salt,
2 lemons,
½ pound salt pork.

Rub the salt and pepper into the veal, then fill the cavity from which the bone was taken with the forcemeat, skewer and tie the fillet into a round shape. Cut the pork in thin slices, and put half of these on a tin sheet that will fit into the dripping-pan ; place this in the pan and the fillet on it ; cover the veal with the remainder of the pork. Put hot water enough in the pan to just cover the bottom, and place in the oven. Bake slowly for four hours, basting frequently with the gravy in the pan, and with salt, pepper, and flour. As the water in the pan cooks away it must be renewed, remembering to have only enough to keep the meat and pan from burning. After it has been cooking for three hours take the pork from the fillet, spread the top thickly with butter and dredge with flour. Repeat this after thirty minutes, then brown handsomely. Put the remainder of the butter—about three tablespoonsful—in a saucepan and when hot add two heaping tablespoonsful of flour, and stir

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until dark brown. Add to it half pint of stock or water, stir a minute, and set back where it will keep warm, but will not cook. Now take up the fillet and skim all the fat from the gravy; add water enough to make half pint of gravy, also the sauce just made. Let this boil up, and add the juice of half a lemon and more salt and pepper if needed; Strain and pour around the fillet. Garnish with potato puffs and slices of lemon.

STUFFED SHOULDER OF VEAL.

Carefully remove yourself, or have your butcher remove, the blade bone from the forequarter of veal. Prepare a stuffing of—

1 cupful bread crumbs,
1 egg,
2 ounces salt pork—
chopped very fine,
½ cupful mushrooms—
chopped fine,
juice of half lemon,
salt and pepper.

If the stuffing is too stiff moisten it with a little stock or rich milk. Fill the cavity from which the bone was taken with the stuffing, sew up the opening, press it into shape, and roast as you do a fillet. Serve on a hot dish.

STUFFED BREAST OF VEAL.

(Mrs. Rorer.)

FOR THE STUFFING.

1 cup bread crumbs,
¼ pound salt pork,
1 teaspoonful thyme,
1 teaspoonful sweet marjoram,
1 teaspoonful salt,
2 dashes pepper.

Chop the pork very fine, add it and all the other ingredients to the bread crumbs. Wipe a breast of veal with a damp towel; make long gashes between the ribs and fill with this stuffing. Place in a baking-pan and roast, and finish the same as the loin.

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VEAL CUTLETS—No. 1.

The cutlets should be very thin. Dredge with salt, white pepper, and flour. Into a frying-pan put two tablespoonsful of butter. When it becomes very hot, put in the cutlets. Fry a golden brown on one side, then turn and fry on the other side. Take up and put on a hot dish, while you add some flour to the gravy; stir constantly until quite brown; then add a little water; stir until it is smooth and boils up once; then add two wineglasses of port wine; add a little salt and a dash of pepper. Pour over the cutlets, and serve at once.

VEAL CUTLETS—No. 2.

Cut the cutlets thin, and wipe them with a damp cloth. Take bread crumbs, season with salt, pepper, minced parsley, and grated nutmeg. Beat the yolks only of two eggs with two tablespoonsful of cold water just a few strokes. Roll the cutlets in the egg, then in the bread crumbs, and fry a delicate brown in boiling lard. When they are done, remove them to a hot dish. Pour the lard from the frying-pan, and put a spoonful of butter in it; sift the spoonful of flour on the butter, and stir constantly; add a pint of boiling water; add to this a cup of wine, a tablespoonful of tomato catsup. Put the cutlets back in the pan for a few moments. Serve very hot.

BRAISED VEAL CUTLETS.

Trim and bind the cutlets very closely. Put into a covered saucepan or sauté pan—

a few slices bacon,
a few slices carrots,
a few slices onion,
1 tablespoonful celery seed,
a bouquet fine herbs.

Place the cutlets on top of these things, moisten with stock, and cover well. Place the saucepan on the fire; when it

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begins to boil remove and put in the oven to braise for one and a half hours. Baste frequently with the liquor in the pan. When nearly done take away the liquor and use it for making the sauce for the cutlets. A glass of Chablis and the juice of half a lemon must be added.

ROAST SPRING LAMB.

For this select the hindquarter. Wipe well with a damp cloth. Place in a pan with a little water and roast, allowing fifteen or eighteen minutes to the pound. Baste very often with the gravy in the pan, and serve with mint sauce, with green peas or asparagus as the vegetable.

BREAST OF LAMB.

Cut the breast of lamb into pieces about two inches square; wipe well with a damp cloth, and put in a kettle with a liberal supply of water. Parboil until so tender that bones will easily slip out. Select a nice bone for each piece. Sharpen the bone at one end and stick it upright into each piece. Dredge lightly with salt, pepper, and a very little flour. Put them into a baking-pan with a little liquor in which they were boiled. Baste frequently, and bake until a rich brown. Serve with tomato sauce.

BREADED LAMB CUTLETS.

Have the cutlets half an inch thick. Mix—

2 tablespoonsful olive oil,
½ teaspoonful salt,
2 tablespoonsful lemon juice,
¼ teaspoonful pepper.

Mix well, and rub the cutlets thoroughly with this mixture two or three hours before they are cooked. Heat the broiler, drop the cutlets in melted butter, then roll in bread crumbs, and broil over a moderate fire for ten minutes. Serve hot with a delicate sauce. Asparagus sauce is very nice.

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LAMB PILAFF.

Cut up the breast of a young mutton into small pieces. Stew until well done in sufficient water to boil the quantity of rice you wish dry. Put in enough of the juice of tomato to color it well. Stir the rice and meat well together. Serve on a meat-dish and garnish with olives.

BONED LEG OF MUTTON.

(Mrs. Rorer.)

Select the leg from a very large well-fed mutton, and have the butcher to remove the bone. Make a stuffing of one cup of bread crumbs, one tablespoonful of parsley, half a cup of chopped almonds, a teaspoonful of salt, and a dash of pepper; mix and fill in the space from which the bone was taken. In the bottom of the baking-pan put a slice of onion, a piece of celery, two bay leaves, and a slice of carrot chopped. Place the leg on top of this and cover it half way with good stock. Cook in a hot oven for two hours, basting every ten minutes. When done dish and make a brown sauce. Put two tablespoonsful of butter in a saucepan; brown; add two tablespoonsful of flour; brown again; add a pint of the liquor from the pan; stir until boiling; add a teaspoonful of salt, a dash of pepper, and a can of mushrooms; cook five minutes.

BOILED LEG OF MUTTON.

Select the leg of mutton; wipe with a damp cloth; cut off the bone short, and put it in a kettle with boiling water enough to cover it. Cover the kettle well, and let it boil gently. When ready to serve, serve with capers sauce, which is made as follows:

Take three spoonsful of butter, put into a saucepan; when melted, add two small spoonsful of flour. Stir until it cooks a few minutes; then stir into it one and one-half cupsful of the liquor in which the mutton is boiled. Season

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well with salt and pepper; strain through a sieve so as to be sure it is perfectly smooth. Add two tablespoonsful of capers.

STUFFED SHOULDER OF MUTTON.

Carefully remove the blade bone from the shoulder of mutton; wipe well with a damp cloth, but do not wash. Fill the cavity with a stuffing made of—

2 cups bread crumbs,
2 tablespoonsful butter,
2 tablespoonsful cream,
1 tablespoonful minced parsley,
1 teaspoonful salt,
½ teaspoonful white pepper,
2 eggs,
the juice of a lemon.

Sew up the opening; place in a pan with a cup of water; baste very often, and allow fifteen minutes for each pound. Skim off the grease, and serve the gravy in a boat. If preferred, a stuffing made of meat chopped fine, seasoned highly with celery, mushrooms, salt, and pepper; add eggs and butter. You can easily press the shoulder into a shape to resemble a fowl or duck.

ROAST SADDLE OF MUTTON.

(The Century Cook Book.)

The saddle is the back of the animal. If split it would be called loin, and when cut gives the chops. It does not furnish very much meat for a roast, so requires to be a large cut. It is esteemed for its handsome appearance, as well as for its flavor. Remove the skin from the top, also the fat and kidneys from the underside. The suet on the top can be lightly cut in points and a little raised to make decorations. Roll the flaps under, and tie into a well-rounded shape. If a large saddle is used the tail is left on. It should be cooked in a hot oven, basted frequently, and cooked rare, allowing nine minutes to the pound. In carving, cut

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slices the length of the saddle and parallel to the back bone; then slip the knife under and separate them from the rib bones. After the top is carved, the saddle is turned and the tenderloin, which lies on the underside, is cut in the same way. Serve currant jelly with the saddle of mutton.

LEG OF MUTTON À LA FRANCAISE.

Select a nice leg of mutton. Cut the bone short. Wipe with a damp cloth. Tie into a bag made of cheese cloth a turnip (sliced), an onion, a small carrot, half a teaspoonful of celery seed, two sprigs each of summer savory and sweet marjoram, four cloves, eight allspice, and three blades of mace. Put this in a kettle and the leg of mutton, and pour in half a gallon or three quarts of hot water. Let this come to a boil, and skim frequently. Mix four large tablespoonsful of flour in a cup of water, and be sure you have it smooth and free from lumps. Into this stir two tablespoonsful of salt and two dashes of cayenne. Stir this well into the gravy in the kettle. Now cover the kettle well and leave it to simmer gently for some hours, while you make a forcemeat of mutton, or veal can be used. Make into small cakes or balls and fry in boiling lard. Have six eggs boiled hard. When the mutton is to be served place it on a hot dish, skim all grease from the gravy, and place the kettle where it will boil, while two spoonsful of butter are put in a frying-pan. When it becomes very hot sprinkle in a spoonful of flour, and stir until a rich brown, but not burnt. Turn this into the gravy and let it boil up once. Add salt and pepper if needed. Chop the whites and yolks of the eggs separately, and chop them very fine. Pour the gravy over the mutton and garnish with the eggs, making a mound of the whites and placing the yolks on top. Place the forcemeat cakes around the dish. Garnish with parsley and serve.

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MUTTON CHOPS SAUTÉD.

Trim the chops neatly and lay them in a saucepan; barely cover with water. Let them simmer until very tender. Then take a cup of bread crumbs; beat just a very little two eggs; mix the eggs and three tablespoonsful of melted butter with the bread crumbs, season with salt, and if dry, add a little of the liquor in which the chops are cooked. Now cover the chops with this mixture less than half an inch thick. Now place the chops in a pan, pour in a little of the liquor in which the chops were cooked, put the pan in the oven, brown the chops a delicate brown, and baste often with the liquor in the pan.

MUTTONETTES.

Cut from a leg of mutton slices half an inch thick. On each slice lay a spoonful of dressing made with bread crumbs, beaten eggs, melted butter. Roll up the slices, pinning each with a small skewer, or wooden toothpick, to keep the dressing in. Put into a baking-pan a little butter and a little water, and lay the muttonettes in and cook in a hot oven three-quarters of an hour; baste often, and when done remove and thicken the gravy with a little flour and pour over the meat. Serve on hot platters garnished with parsley.

BREADED CHOPS.

For this use French chops which have been neatly trimmed. Put in a heated broiler; broil over a clear fire for eight minutes. Take from the broiler; baste with butter; dust with salt and pepper. Take the yolks of three eggs and three tablespoonsful of cold water beaten together; dip the chops in the eggs; then roll in bread crumbs, and fry in boiling lard. Serve very hot, with tomato sauce poured around them.

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BROILED MUTTON CHOPS.

The chops should be neatly trimmed, removing most of the fat. Heat the broiler, and grease it well with butter. Put the chops in, and place over a clear hot fire; turn very often. Let it broil for ten minutes; turn into a hot dish; dust with salt and pepper, and serve at once with butter on it, or tomato sauce if preferred.

ROAST LEG OF PORK.

Select a leg of pork weighing six or eight pounds. Wipe carefully with a damp cloth; then score the skin with a sharp knife in parallel lines not quite half an inch thick; then score across in the same way. Put it in a baking-pan with a pint of water and about a teaspoonful of salt. The oven must be hot, and it must be basted often. It must be cooked until it is thoroughly done. Pork should never be served unless well done. Make the gravy. When you take the pork from the pan let a little—say four spoonsful—of the drippings remain in the pan; add two tablespoonsful of flour, and brown well; then put in a pint of boiling water; stir until it boils; season with salt and pepper. Serve apple sauce with the pork.

PICKLE PORK.

(Mrs. Rorer)

To fifty pounds of pork allow two and a half pounds of brown sugar, two ounces of saltpetre, and sufficient salt to make a brine with about nine gallons of water; this depends upon the size of the vessel you pack it in. Mix the sugar and saltpetre with the water, and then gradually add the salt (which should be Liverpool) until the brine will float an egg. Pack the pork down in a half barrel or tub and pour the brine over it; skim off carefully all scum that rises. Be sure that the pickle entirely covers the meat; if it does not,

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make more brine from salt and water and add to it. Place a board on top of the pork, on which put a heavy stone to keep it down. Examine carefully from day to day for at least a week, skimming off whatever may float on top. In two weeks it will be ready for use, and will keep one year. Pork should be packed twenty-four hours after killing.

SAUSAGE MEAT.

12 pounds lean pork,
5 pounds fat pork,
5 tablespoonsful pepper,
1 tablespoonful cayenne,
5 tablespoonsful salt,
3 tablespoonsful sage.

Take the lean meat from the fleshy part of tenderloin and from under the shoulder, the fat from the back of the chine. Cut into small pieces, after the meat has been wiped with a damp cloth. Run both through a meat-chopper; mix thoroughly; then season with the salt, pepper, and sage. Pack in jars, and if you wish to keep it any time, pour over it melted lard to exclude the air.

PANNED SPARERIB.

Crack the ribs crosswise so that it may be more easily carved; then wipe the sparerib with a damp cloth; sprinkle lightly with salt and pepper. Place in a pan; pour in a pint of boiling water, and a little more salt may be added to the water. Cover with a top, and let it simmer until the meat is done and tender; then remove the top, and let it brown. Serve on a hot dish.

BROILED SPARERIBS.

Crack the ribs crosswise; wipe with a damp cloth. Place in a hot broiler over a clear fire until well done, but do not allow it to become hard. Dust with salt and pepper, and serve on a hot dish.

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STUFFED SPARERIB.

The sparerib should be cracked crosswise the ribs the whole length of the ribs in two or more places. Boil potatoes until done; press in a cloth until very dry and mealy. Mash them fine; season with salt and pepper and generous supply of butter, or butter and cream in equal parts. Place the stuffing in the middle, fold the two ends over, and tie securely, and bake a rich brown, basting often while it is cooking. Serve with tomato sauce.

SCRAPPLE.

Thoroughly clean and scrape two small hogs' heads. Separate each head in half; take out the eyes and brains; split the heads and clean, and scrape them well; wash and wipe dry, and put into a large kettle and cover with a plenty of cold water. Set the kettle on the range where it will simmer gently for two or three hours, until the meat falls from the bones. Then with a skimmer take out all the bones. Season the meat and liquor in the kettle highly with salt and pepper, and, if you like, a little powdered sage. Carefully skim off all the grease as it rises to the surface. Sprinkle in cornmeal with one hand while you stir all the time with the other hand. Continue to stir in the meal until it is the consistency of mush. Allow this now to cook slowly for an hour more. Be very careful that it does not scorch at all. Pour this mixture when done into pans and put in a cold place. When you wish to use it cut in slices and fry a delicate brown.

HOG'S HEAD AND LIVER PATÉ.

Boil the head until very tender; place in a dish to cool; pare the skin and cut into blocks, and pass the pieces all through a meat-cutter; reserve three pints of the liquor in which the head was boiled. Boil a hog's liver until tender;

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pass that, too, through the meat-cutter. Mix the head and liver well together; season very highly with pepper, salt, ground allspice, and cloves; stir into the liquor two tablespoonsful of cornmeal; let it cook for five minutes, stirring it all the time; then add the head and liver and stir well. Add three tablespoonsful of Worcestershire sauce, one tablespoonful mushroom catsup; stir again, then pour into china moulds. Serve as you would *pate-de-foie-gras*. In winter this is good for several weeks if kept in a cool place.

TONGUES CURED.

2 tablespoonsful brown sugar,
1 teaspoonful saltpetre,
2 cups salt.

Rub the tongues well with this mixture. If cold weather let them remain for two days, then put it into brine.

Brine.

4 gallons water,
6 pounds salt,
1½ pounds brown sugar.

Boil this and skim as long as any scum rises to the surface. When this is cold pour over the tongues. Examine the brine in a few days, and, if necessary, boil it again.

BRAISED TONGUE.

1 fresh beef tongue,
1 carrot,
1 turnip,
1 onion,
½ lemon,
1 blade mace,
1 sprig parsley,
2 or 3 bay leaves,
2 potatoes,
3 tablespoonsful butter,
2 tablespoonsful flour,
½ teaspoonful celery seed,
1 tablespoonful mushroom catsup,
1 tablespoonful Worcestershire sauce,
1 tablespoonful sherry wine,
2 pints stock.

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Wash and wipe the tongue. Put it in a covered kettle; cover well with boiling water, and cook gently for some hours. Take it from the kettle; remove the skin; trim it nicely at the roots. Put the butter in a frying-pan; when it melts, sprinkle in the flour, and stir till it is thoroughly mixed. Add the onion, carrot, potatoes, turnip (sliced), the bay leaves, parsley, catsup, and Worcestershire sauce, and stir until it comes to a boil. Lay the tongue in a baking-pan; pour the sauce all around it. Slice the lemon, and add with the wine and mace. Cover the pan, and bake for an hour or more. When ready to serve, put the tcngue on a hot dish; boil the sauce a few minutes longer; then pour over and around the tongue.

LARDED OR SPICED TONGUE.

(Mrs. Rorer.)

1 fresh beef tongue,
¼ pound larding pork,
½ teaspoonful cloves,
½ teaspoonful allspice,
½ teaspoonful suet,
2 bay leaves,
¼ teaspoonful black pepper,
2 tablespoonsful butter,
2 tablespoonsful flour,
1 onion,
1 carrot.

Wash the tongue, put it into boiling water and simmer gently two hours; take out, remove the skin, and trim off the roots. Put the butter in a large stew-pan, and when brown add the flour, then add one quart of the liquor in which the tongue was boiled (save the remainder for stock). Stir constantly until it boils, then add the spices, the onion chopped fine, and the carrot cut into fancy shapes. Lard the tongue on the upper side (the same as a fillet), put it into the stew-pan and simmer gently for two hours, adding a quarter teaspoonful of corrander seed one hour before it is done. Serve with the underside of the tongue down and the sauce poured over and around it. The corrander seed may be omitted.

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Poultry and Game.

TO CLEAN AND TRUSS POULTRY AND GAME.

(Mrs. Lincon's directions in the Boston Cook-Book.)

All poultry should be dressed as soon as killed. The feathers come out more easily when the fowl is warm and when stripped off toward the head. If the skin be very tender, pull the feathers out the opposite way. Use a knife to remove the pin feathers. Singe the hairs and down by holding the fowl over a gas jet or over a roll of lighted paper held over the fire. Cut off the head, and if the fowl is to be roasted, slip the skin back from the neck and cut the neck off close to the body, leaving skin enough to fold over on the back. Remove the windpipe; pull the crop away from the skin on the neck and breast, and cut off close to the opening into the body. Be careful not to tear the skin. Always pull the crop out from the end of the neck, rather than through a cut in the skin, which, if made, has to be sewed together. Cut through the skin about two inches below the leg joint; bend the leg at the cut by pressing it on the edge of the table and break off the bone; then pull, not cut, out the tendons. If care be taken to cut only through the skin, these cords may be pulled out easily, one at a time, with the fingers; or take them all out at once by putting the foot of the fowl against the casing of a door, then shut the door tightly, and pull on the leg. The tendons will come out with the foot, but if once cut they cannot be removed. The drumstick of a roast chicken or turkey is greatly improved by removing the tendons, which always become hard and bony in baking. There is a special advantage in cutting the leg below the joint, as the ends of the bones afford more length for tying, and after roasting this is more easily broken off, leaving a

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clean, unburnt joint for the table. Cut out the oil bag in the tail. It is better to dress a fowl for a fricassee first; then you learn the position of the internal organs, and can tell better how to remove them when dressing for roasting, as with the whole fowl you work by feeling, and not by sight.

ROAST CHICKEN.

After the chicken has been properly dressed, wipe it well inside and out with a damp cloth. Prepare a stuffing by using a generous cupful of bread crumbs, one egg, one tablespoonful of butter, one tablespoonful of minced parsley (half teaspoonful of minced onion, if you like), salt and pepper to the taste, and moisten to the proper consistency with milk or warm water. Fill the space from which the crop was taken with this stuffing, then put some in the body. Be careful not to put too much in either place, but allow space enough for it to swell. Truss the chicken, rub it over lightly with butter, sprinkle with salt and pepper, and dredge well with flour. Lay the chicken on the side in the pan with half a cup of warm water, and put into a hot oven; baste often, and when one side of the chicken is browned then turn it on the other side until that side becomes brown; baste again with melted butter and dredge again with flour. Place the chicken on its back and return again to the oven until the whole chicken is a rich brown; baste frequently, and renew the water in the pan when necessary. Put the liver, gizzard, and heart in a saucepan with one and a half pints of water. Let them simmer until very tender. Just before time to serve chop the liver, gizzard, and heart very fine. When the chicken is done take it up on a hot dish. Mix together a little flour and water until smooth, then pour some into the pan where the chicken was, stir until quite smooth; let it boil once, then stir in the chopped liver, etc., season with salt and pepper, and serve in a gravy boat.

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CHICKEN CURRY.

1 vegetable dish of sliced onion,
1 large chicken,
1 pound fresh pork,
1 can tomatoes,
½ cup flour,
3 teaspoonsful curry,
a little chopped parsley,
milk as needful.

Cut the chicken and fry. Cut the pork into dice and fry. Season the sliced onions and fry. Put all together in a kettle with the can of tomatoes. Then add the mixed flour and curry powder. Add milk (about a pint) the last thing. Stir thoroughly, and let it cook slowly all day, adding more milk if it gets too thick. Before serving, take out the bones of the chicken and serve in a deep dish, with rice in a separate dish. It should be very smooth and thicker than rich cream when done. Serve very hot.

BROILED CHICKEN.

Only the very young and tender chickens can be served in this way. Cut the chicken open down the back; wipe well inside and out with a damp cloth; rub the chicken over with soft butter, and sprinkle lightly with salt and pepper. Have a bright fire of charcoal; place the chicken in the broiler and put over the fire; turn from side to side until quite done—no longer. Put on a hot dish and place bits of butter over the chicken, and serve at once.

CHICKEN STUFFED WITH CHESTNUTS.

(Mrs. Rorer.)

Draw and clean the chicken as directed. Roast one quart of large chestnuts; when done, remove the shells and mash. Put half the chestnuts in a bowl; add a tablespoonful of butter, a teaspoonful of salt, and a dash of pepper; mix, and fill the chicken the same as with bread crumbs. Lard the breast thickly with salt pork; place the chicken

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in a baking-pan, add half a cup of water and half a teaspoonful of salt; roast in a quick oven fifteen minutes to each pound, basting every ten minutes. When done dish, remove the strings and skewers, and garnish with parsley. Put the remaining chestnuts in the pan in which the chicken was roasted; mix well; add half a pint of stock; stir until it boils; add salt and pepper to the taste, and serve in a boat.

TO BRAISE A CHICKEN.

(Mrs. Rorer.)

1 young chicken,
1 sprig of parsley,
½ small carrot,
12 mushrooms,
1 onion,
1 bay leaf,
4 cloves,
1 pint stock,
1 gill sherry wine.

Draw and singe the chicken as directed; truss it without filling. Place the carrot and onion sliced in the bottom of a baking-pan, add the cloves and parsley, and place the chicken on top; add the stock, a teaspoonful of salt, and a little black pepper. Cover the pan and place in a quick oven for one and a half hours, basting every fifteen minutes; then dish the fowl. Put a tablespoonful of butter in a frying-pan, let it melt and brown, then add a tablespoonful of flour mixed; add the liquor from the pan in which the chicken was braised, and then the mushrooms chopped fine. Stir continually until it boils. Take it from the fire, season to the taste, add the wine, and pour it around the chicken.

FRIED CHICKEN.

Cut young chickens into joints four or six pieces each, wipe each piece carefully with a damp cloth, dredge them with salt and white pepper, then dip them in egg, and roll them in cracker dust; fry in a frying-pan of hot lard, a few pieces at a time, until a golden brown, being careful not to

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let it burn and be sure it is well done. Lift the pieces out of the hot fat and put them in a hot pan to keep warm while you pour into the pan a little cream, or very rich milk; stir it until it comes to a boil, then pour it into a heated dish, lay the fried chicken on it, and serve.

CHICKEN—MARYLAND STYLE.

For this young chickens must be used. Split the chickens down the back and through the breast. Wipe each piece carefully with a damp cloth. For two chickens put a spoonful of butter and a spoonful of lard into a baking-pan. Set it on the range to get very hot, while you roll each piece of chicken into flour on both sides. Lay them carefully into the hot fat so that they will not overlap each other, and be sure you put the skin side down. Sprinkle generously with salt and a few dashes of white pepper. Put the pan into a hot oven, and let it cook a few minutes; then baste well. When the upper side is nicely browned, turn it and brown the other side. Remove the chicken to a hot pan; pour off most of the clear grease, but be careful to leave the browned flour and gravy in the bottom of the pan. Pour in half pint milk, and let it boil up once. Place the chicken neatly on a heated dish, and pour the gravy over it.

CHICKEN A LA MARENGO.

(Mrs. Rorer.)

Clean and cut up a young chicken as for fricassee. Put two tablespoonsful of olive oil in a frying-pan, and place it over a good fire. When hot put in the chicken, and turn and cook until every piece is nicely browned; then add a sprig of parsley, a bay leaf, one slice of onion, a half teaspoonful of salt, a quarter teaspoonful of black pepper, five mushrooms chopped fine. Stand over a moderate heat, and cook slowly until tender (about three-quarters of an hour). Dish and serve with cream sauce.

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SMOTHERED CHICKEN.

A young chicken is best for this. Singe and draw it and cut it down the back; wipe it carefully with a damp towel; break the breast-bone, to make it lie flat when placed in the pan—the inside of the chicken next the pan. To each chicken allow four ounces of butter, which should be spread evenly over the chicken. Dust lightly with white pepper, and put one cup of water and one teaspoonful of salt in the baking-pan. Cover this pan with another pan and set in the range when it is quite hot; bake for thirty or forty minutes, and baste frequently. Uncover the pan when it has been cooking about half an hour; turn the chicken and baste the inner side well and bake for half an hour more. Take the chicken out, set the pan on top of the range, let it brown and stir in three small tablespoonsful of flour; stir till quite smooth and add a pint of milk; stir until it boils.

STEWED CHICKEN—NORFOLK DUMPLINGS.

Take two well-grown chickens, cut them up as you would for frying; dust them with salt and pepper, and roll each piece carefully in flour. Take a pan and lay the pieces in, add a bastingspoonful of water in the pan and set this in a hot oven for thirty minutes. Take a large saucepan, put in it two quarts of boiling water; mix carefully six tablespoonsful of flour with a cup of cold water and stir this in the boiling water; season this with salt and pepper—one tablespoonful of salt and one teaspoonful of white pepper will be necessary. Set the saucepan where it will simmer while the chicken is cooking. When the chicken is done lay it piece by piece in the saucepan where the sauce is; turn in what gravy may be in the pan where the chicken was cooked; cover the saucepan and leave it where it will cook gently for three hours; add three teaspoonsful of minced parsley.

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It is best to taste the sauce to be sure it is well seasoned, and if necessary add more salt and pepper. Just before time for serving make the—

NORFOLK DUMPLINGS.

1 pint flour with 1 teaspoonful Cleveland's baking powder, 1 teaspoonful salt sifted 1 gill milk, 2 tablespoonsful melted butter, more than once.

Separate the eggs and beat them well. Add the milk to the yolks, then the melted butter. Stir this gradually into the flour; be sure it is free from lumps; stir in gently but quickly the whites beaten to a stiff, dry froth. Drop this batter into the stew by small tablespoonsful, and cook not more than seven or eight minutes, and serve at once.

BROWN FRICASSEE OF CHICKEN.

Take two well-grown chickens; draw and singe them. Cut them into eight pieces each. Dust them well with salt and pepper, and roll them carefully in flour. Cut into thin slices about one-quarter pound of fat pork; put it in a frying-pan, and fry it carefully and very slowly. When all the fat has been extracted, lift the slices of pork out, and put in the chicken so that it will cover the pan, but not be one slice on the other. When it has become a delicate, nice brown, turn it and brown on the other side. Take the chicken out when done, and put in a covered pan to keep warm, while you take four tablespoonsful of flour and sprinkle in the hot fat. Stir constantly until it is perfectly smooth and a rich brown; then add gradually three pints of cold water. Season with salt and pepper, and when it boils, put in the chicken; cover the saucepan closely, and simmer gently for almost an hour. One-quarter pound of butter can be used in cooking the chicken instead of the pork, if preferred.

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WHITE FRICASSEE OF CHICKEN.

Singe and draw two well-grown chickens. Cut each into eight or ten pieces. Put the chicken into a saucepan, and cover liberally with boiling water. Set it on the range where it will simmer until the chickens are well done and very tender. By the time the chickens are tender, all the water should have been cooked up. Put into a frying-pan three tablespoonsful of butter. When this melts, sprinkle in, and stir constantly three tablespoonsful of flour until well mixed, but be sure it does not brown. Add to this one quart of rich milk, and stir until it boils. Season with salt and pepper, and pour in the saucepan over the chicken. Let it simmer until the time for serving. Take up the chicken; have two eggs well beaten; carefully stir the eggs in the sauce. Add a tablespoonful of minced parsley, and pour over the chicken.

MUSTARD CHICKENS.

Boil two well-grown chickens until quite tender. Take three teacupsful of the liquor and put into the saucepan with a large tablespoonful of butter. Beat the yolks of two eggs well, and add to them one large tablespoonful of flour and one teaspoonful mustard. Mix until quite smooth, and stir into the liquor, and continue to stir until thick enough for sauce; then add salt and a little vinegar to your taste.

CAROLINA PILAN.

Boil four ounces of breakfast bacon. When almost done, put in the saucepan with it one quart of rice, which has been carefully picked over and washed; then put into the same saucepan two chickens, large enough to roast, and season with salt and pepper. When the fowls are done, have a flat dish well warmed; put all the rice neatly on this, and on the rice place the fowls. Have an egg sauce in a gravy boat to serve with this.

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TO ROAST CHICKENS.

If you are so unfortunate as to have chickens no longer tender this will be found an admirable way to cook them. When ready for the oven put them in a saucepan with just water enough to cover them; stew gently for four hours, letting them steam rather than simmer; leave them in the saucepan over night to cool in the liquor in which they were cooked. The next morning stuff with a stuffing made of—

2 cups bread crumbs,
1 cup beef suet, shredded fine,
2 eggs,
1 tablespoonful minced parsley,
1 teaspoonful lemon juice.

Moisten, if necessary, with milk. Stuff the chickens, put in the pan with a spoonful of drippings, a pint of the liquor in which the chicken was boiled; baste very often, and when a rich brown remove to a hot dish, and finish the gravy the usual way.

CHICKEN TERRAPIN.

1 pint cold chicken, cut into small pieces,
1 cupful cream,
1 tablespoonful butter,
1 tablespoonful flour,
4 hard-boiled eggs, chopped fine,
1 gill sherry.

Put the cream in a double boiler, rub the flour and butter together, and when the cream is very hot add the butter and flour. Stir all the time to prevent its lumping. When very smooth add the chicken and hard-boiled eggs. Stir until well mixed and thoroughly heated, then add the wine and serve immediately.

PANNED CHICKENS.

For this only young chickens can be used. Prepare them as you would chickens to broil. Wipe them with a

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damp cloth, then with a dry towel. Dust them lightly with salt and pepper, and lay them in a baking-pan, the bone side down. Rub the breast of each chicken with soft butter. Pour into the pan almost a cup of water and half a teaspoonful of salt. Cover the pan in which the chickens are with another pan. Put in a quick oven and cook for forty or fifty minutes. While the chickens are cooking they must be basted every few minutes for half an hour longer. Take the chickens from the pan on a hot dish. Make a nice gravy, and serve.

CHICKEN HASH.

Boil a plump young hen until done and tender; take it up, free it from all skin and bones, and cut the meat into small dice-like pieces. The liver, gizzard, and heart must be boiled with the chicken and cut up in the same way. Have some potatoes boiled and cut into dice-like pieces too, using about twice as much chicken as potatoes. Take about equal quantities of mushrooms as potatoes, and cut up in the same way. Mix all well together. Season well with minced parsley, salt and pepper, and, if you like, a little chopped onion can be added. Skim all grease that rises on the liquor when the chicken was boiled; reduce the liquor to about half a pint, and pour this on the hash. Put the hash in a saucepan with two tablespoonsful of butter; heat it thoroughly. Have nicely-toasted slices of bread; put a generous tablespoonful of hash neatly on each slice of toast, and on this a well-poached egg. If the hash is well seasoned, nothing can be nicer for a simple breakfast dish.

CREAMED CHICKEN HASH.

Cut up cold boiled chicken in very small dice-like pieces, cut enough to make a pint. Rub a generous tablespoonful of butter and one of flour together; put into a saucepan with a cup of milk; stir constantly until it boils, then stir

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in carefully the chicken meat; season well with salt and white pepper. Have nicely-toasted squares of bread; heap the hash nicely on the toast, and then place a nicely-poached egg on each piece.

JELLIED CHICKEN PATÉ.

Select a tender, fat chicken, boil until well done and tender. For the jelly take one ounce of gelatine, cover with cold water, and allow it to stand an hour. Take three pints of rich broth or stock, add to it four or five whole cloves, as many allspice, two blades of mace. Boil these together for a few minutes, stirring while it boils; strain this over the gelatine. Return all to the saucepan, stir constantly until every particle of jelly is dissolved; add sherry wine to the taste; strain through a flannel jelly bag. Take the meat from half the chicken, being careful to remove every particle of skin and muscle and bone. Remove the skin from four stuffed sausages and chop the meat and chicken to a paste. Take one-third as much grated bread crumbs as you have meat, season with salt, pepper, grated nutmeg, and lemon juice to the taste and mix thoroughly. Boil the bones of the chicken in the broth left from the fowl, adding two cloves of garlic, six allspice, three cloves; boil until well flavored. Moisten the meat with a little of this broth, add three eggs beaten slightly together with a wineglass of good claret wine; mix well. Use a tin mould with straight sides, which must be lined with thin slices of fat pork. Pour in the mixture, which should be quite moist, cover the top with slices of pork also. Tie a well-buttered paper over it and bake in a moderate oven. If the oven is too hot the loaf will crack; if not hot enough it will dry out. When it is done set it away to cool; then carefully turn it out of the mould and remove the slices of pork. Rinse the mould in cold water and fill it half an inch deep with the jelly, which should be cool, but not beginning to congeal. Set

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the mould in ice, and when the jelly is firm set in the paté; fill the space between with the liquid jelly, and leave it in the ice to harden. Put the remainder of the jelly in a shallow dish to harden, and let it get very firm. When the paté is to be served break the jelly in the shallow dish with a fork so it will be rough; turn the paté carefully out, arrange the rough jelly around its base, garnish with sliced lemon, olives, and crisp parsley sprigs. Arrange to the taste.

COQUILLE DE VOLAILLE.

1 good-sized chicken,	8 eggs—yolks only,
½ pound butter,	2 teaspoonsful flour,
3 cups rich cream,	1 can mushrooms.

Boil the chicken thoroughly; take off every piece of skin and cut the meat into small pieces. Boil half the milk with half the butter; beat the yolks of the eggs well, and mix with the rest of the milk and the two teaspoonsful of flour and pour all into the boiling milk. Let it thicken over a slow fire, then stir in the chicken and the mushrooms cut fine. Take from the fire, put into shells, cover with cracker crumbs, and put the butter, cut into small bits, on the top. Put the shells into the stove and cook a delicate brown, but be careful that it does not cook dry. It should be very soft.

RAVIOLI OF CHICKEN.

Chop the meat of a cold broiled chicken very, very fine. One pint of the chicken meat, three-fourths pint bread crumbs that have been moistened with a little milk, one ounce of butter, one tablespoonful of Parmesan cheese, a pinch of ground mace, one tablespoonful of minced parsley, and two eggs slightly beaten. Mix these ingredients well together, roll in small balls like large marbles. Have two sheets Nouille paste; put one sheet on the board and place the balls on it, about half an inch apart. Take a small

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brush and carefully moisten with cold water the paste between the balls, then lay the other sheet of paste on top of the balls. Then take a paste wheel and carefully cut between each of the balls. Drop them into boiling water, which must be salted to the taste before the ravioli are dropped in. Cover closely and let them boil hard for twenty minutes without removing the cover. Always remember if you uncover them while boiling it toughens them. Serve with tomato sauce and grated Parmesan cheese sprinkled over them.

Nouille Paste.

1 pound of sifted flour,
5 eggs,
1 teaspoonful salt dissolved in a little water.

Make a hole in the middle of the flour, pour in the other ingredients, and work until well mixed together. If the paste is too stiff work in another egg. When well worked roll the paste into a ball, sprinkle with a little cold water, and wrap in a cloth, and set away for an hour or more. When ready to use roll it into two sheets and use as above directed.

CHICKEN CECILS.

1 pint cooked chicken chopped fine,
2 eggs slightly beaten,
½ teaspoonful lemon juice,
1 tablespoonful minced parsley,
salt and pepper to taste,
2 generous tablespoonsful butter.

Mix well together; put in a saucepan over the fire. When thoroughly heated, remove from the fire and let it cool, then form in small balls. Beat the yolk of an egg with a tablespoonful of cold water; roll each ball in the egg, then in bread crumbs, and fry in boiling cottolene a delicate brown.

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CHICKEN BATTER PUDDING.

(With Cardinal Sauce.)

Select for this a chicken weighing at least five pounds. Put it in a close-covered saucepan, with about a quart of water. Steam and simmer until the fowl is very tender. Take it up, taking care of the liquor in which it was cooked. While the chicken is hot, remove every particle from the bones; set away to cool. When it is cold, chop it fine; then blanch thirty almonds, and cut them up very fine. Mix the chicken and almonds together; then rub together three tablespoonsful of butter and four tablespoonsful of flour. Put a pint of milk into a double boiler; when it becomes scalding hot, stir in it the flour and butter, and stir until it thickens. While it boils, stir in salt to the taste and a half teaspoonful of paprica; then stir in the chicken and almonds, and when well mixed, turn it out into a bowl. Add a tablespoonful of minced parsley, and, if needed, more salt and white pepper to the taste; add lemon juice. Line a mould with a rich dough, and fill it with this mixture; then cover with the dough, rolled as thin as you can handle it, and steam one hour. Turn it on a hot dish, and pour around the cardinal sauce. Put into a saucepan four tablespoonsful of butter, and when it melts, sprinkle in the butter four tablespoonsful of flour. Stir all the time till well mixed and smooth; then stir in to this one pint of the liquor in which the chicken was boiled. Add salt and pepper to the taste, and just a few drops of cochineal to give it a pretty red color.

CHICKEN PIE.

Take a well-grown pair of chickens; prepare them for being cooked. Wipe them well with a damp cloth. Cut the chicken up as you would for fricassee. Remove all the fat and skin you can. Put the chickens in a saucepan and

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cover well with water; let them simmer until tender; then take the chicken out, and add to the liquor in the saucepan one pint of rich milk. Take one tablespoonful of butter and two of flour; rub well together, stir in the milk and liquor in the saucepan, and stir constantly until the mixture is perfectly smooth and well done. Season with salt and pepper and a dash of cayenne. A little onion juice may be added. When almost done add three eggs, well beaten. Now place the chicken in a baking-dish which has been previously lined with rich pastry. Pour the mixture over it; cover with the pastry. Brush over the pastry with the white of an egg, and bake in a moderately hot oven.

SMALL CHICKEN PIES—FRENCH STYLE.

Boil the chicken, and when tender take out and remove all bones. Cut the chicken up into *very small* pieces. To every pint of the meat after it is cut up allow—

½ pint very rich milk,
1 generous tablespoonful butter,
1 tablespoonful minced parsley,
4 hard-boiled eggs, chopped up,
1 tablespoonful flour,
½ teaspoonful chopped onion,
1 teaspoonful salt,
a dash cayenne and white pepper to taste.

Rub the flour and butter together. Put the milk in a saucepan, and when it becomes very hot add the butter and flour, and stir until it thickens, and is perfectly smooth. Now stir in the meat of the chicken and all the other ingredients. Allow them to stay on until the mixture is very hot. Remove from the fire. To keep it warm, place the saucepan over hot water while you roll out bits of puff paste and cut out small pies three and a half or four inches long by two inches wide. The cutter should be made so there will be an inner cutter about an inch smaller, that does not go

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entirely through the paste. Brush these over with an egg; put them in the oven, and bake a delicate brown. Take from the oven; with the sharp point of the knife gently raise the part that has been marked on the pie; with the knife take out what pastry you can without breaking the pie. Fill the cavity with the chicken mixture, replace the top of the pie, and put back in the oven just a minute, that the pies may be thoroughly heated.

CANVASBACK DUCK.

(Mrs. Grier.)

Canvasback duck should be wiped (without washing) dry inside and thoroughly dried and rubbed with Lucca oil outside. Put inside of them a lump of butter the size of a plum, a tablespoonful of currant jelly, and as much sherry or port as may be held in a sherry glass. Bake them in a *very* hot oven just *fifteen* minutes. Be sure they are placed on a gridiron in the baking-pan in which there is a little water. If this precaution is neglected some of the fat may drop into the pan and burn, which would give a smoky taste to the bird. The breast only must be served, and it must be very rare. Grouse should be cooked in the same manner, although they are good, especially *chicken* grouse, split down the back and broiled.

ROAST DUCKS—No. 1.

Select fat, tender ducks, carefully draw them, and wipe outside and in with a damp cloth (don't wash them), then wipe dry; put them in a baking-pan, and place in a very hot oven, and be sure to baste it three or four times. When the skin is nicely browned (and the inside of the ducks must be juicy and very, very hot), heat a dish, and when very hot, lay the ducks on it, while you put in a saucepan half pint of port wine, two tablespoonsful of lemon juice, two blades of mace, half teaspoonsful of paprica, two teaspoons-

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ful of currant jelly. Cut the ducks into nice slices and arrange neatly on a dish. All the juice and blood from the ducks add to the sauce; let the sauce boil up once, and pour over the ducks and serve immediately.

ROAST DUCKS—No. 2.

Prepare as you do all other fowls. These can be stuffed either with potato stuffing, such as is given for goose, or a stuffing made of half bread crumbs and half celery, with an egg, melted butter, and a little stock to moisten it with. Season with salt and pepper.

Roast ducklings should be cooked in a hot oven for half an hour, or, if you like them cooked rare, less time. Serve with currant jelly.

DUCK WITH NUT DRESSING.

(Mrs. Rorer.)

Singe, draw, and clean a pair of ducks. Chop sufficient English walnut to make a cupful; boil four good-sized potatoes, mash, add the walnut, a clove of garlic minced, a tablespoonful of onion juice, a cup of pine (pitron) nuts, a teaspoonful of salt, a saltspoonful of pepper. Mix and stuff the duck; truss and roast one and a quarter hours in a quick oven, basting every twenty minutes.

SALMI OF DUCKS.

Roast two ducks for twenty-five minutes. Cut the flesh neatly from the bones, and trim very carefully. Put the pieces of duck aside to keep warm. Crush all the bones and put them in a saucepan with the trimmings, one pint of stock, one large wineglass of sherry, one of claret, two bay leaves, a sprig of parsley, a sprig of thyme, three cloves, two blades of mace, one tablespoonful of currant jelly, and half of a small onion. Boil rapidly for half an hour; press through a colander and then through a cheese cloth; return

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to another saucepan and boil till it is the consistency of cream; stir in this, after taking from the fire, three tablespoonsful of butter cut into small pieces; then add a teaspoonful of lemon juice to the sauce. Place the duck neatly on a hot dish and pour the sauce on, and serve at once.

MICHAELMAS GOOSE.

Select a young, fat goose. Wipe outside and in with a damp cloth. Stuff the goose with a potato stuffing made by boiling six or eight potatoes until done; then press the potatoes in a cloth until they are free from water; mash them up with two spoonsful of butter, salt and pepper, or you may add, if liked, a teaspoonful of sage and one tablespoonful of minced onion. Dredge with salt and pepper and flour, and put a pint of water in the pan; baste frequently. Cook the liver, gizzard, and heart in the pan with the fowl. The goose is such a fat fowl no butter is needed. Take the liver, gizzard, and heart, chop fine; lay the goose on a hot dish, while you stir into the pan a little flour and water mixed; boil up once, and be sure this gravy is smooth and free from lumps; then return the liver, gizzard, and heart to the gravy. Serve the goose with apple sauce.

ROAST PARTRIDGE OR GROUSE.

(The Little Dinner.)

Clean and singe the birds. If there is the least unpleasant odor about the inside rinse them out with water in which has been dissolved a little baking soda. Wipe the inside dry, and put into each bird a tablespoonful of butter with which has been worked a quarter teaspoonful of pepper and a half teaspoonful of salt. Rub the breast and legs of the bird with a cut lemon, tie over these a large, thin slice of fat pork, and after having trussed and tied the birds into

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shape wrap each one in well-buttered white writing paper. Lay them in a dripping-pan and roast them in a quick oven for half an hour. At the end of the time take off the paper, dredge the bird with flour, baste it, and brown it as quickly as possible. Serve with bread sauce.

BOILED PARTRIDGES WITH OYSTER SAUCE.

(Mrs. Grier.)

Tie the legs back against the birds and simply cover with hot water in which you have put a small slice of salt pork. Let them boil until tender, but not until the flesh is broken, and remove them from the fire, leaving them uncovered in the hot water. Take two dozen oysters with their juice and add half a cup of cold water. Then take the oysters separately and run them through your fingers (in order to remove any bits of shell that may cling to them), and place them in a bowl by themselves; strain the juice through a fine strainer and put it in a saucepan over the fire, adding an ounce of butter; add salt to taste. When it boils stir in a tablespoonful of flour blended smoothly with a half cup of milk; let this boil, stirring all the time. Put in the oysters and boil one minute. Send the partridges to table with the oyster sauce poured over them.

TO COOK PARTRIDGES—No. 1.

(Table Talk.)

Prepare the birds as for broiling. Make a thick paste of flour and butter, using the proportion of a tablespoonful of butter to each bird. Spread the breast and upper part of the partridges thickly with this, and bake in a quick oven, basting frequently. Serve on toast with the gravy in the pan poured over the birds. This method can be used with chickens, when a delicious cream sauce can be made by the addition of the proper proportion of cream to the drippings in the pan.

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TO COOK PARTRIDGES—No. 2.

Nine Birds.

Take the birds, without stuffing, and fry a delicate brown in half lard and half butter. Slice four onions and fry very brown, then make a mixture of—

1 quart wine,
4 tablespoonsful currant jelly,
2 tablespoonsful brown sugar,
2 tablespoonsful tomato catsup,
2 tablespoonsful walnut catsup,
2 tablespoonsful yellow pickle, chopped up very fine,
1 scant teaspoonful celery seed,
a very little mustard, salt, and pepper.

Put the birds with the gravy and onions into this and stew gently until they are so well done as to just hold together. Send to the table very hot.

BIRDS COOKED IN UNION SAUCE.

Twelve Birds.

1 dozen partridges,
1 pound butter,
1 quart milk,
2 pods pepper,
1 small tumbler vinegar,
2 tablespoonsful browned flour.

Put the butter in a covered saucepan over a slow fire and break up the pods of pepper, and add the vinegar. Into this put the birds and cook gently (not more than simmer) until the birds are well done and tender. Take them out, put in a pan, cover well, and place where they will keep hot.

Mix the browned flour smooth with a little warm water, add to the mixture in the saucepan; stir to prevent its forming into lumps. Then pour in the milk, and when this begins to boil put the birds back and let them cook for ten minutes longer. Serve very hot. Chickens, rabbits, and squirrels cooked in this way are very nice.

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LARDED PARTRIDGES.

Pick and clean the partridges well, and wipe carefully outside and in with a damp cloth. Lard the breast and legs; run a small skewer into the legs and through the tail, tie firmly with twine; rub the bird well with soft butter and sprinkle with salt and pepper, then dredge well with flour. Put into a hot oven and cook for thirty minutes, or if preferred rare, not so long. Make a bread sauce and spread thickly on a hot dish, then place the larded partridges on it. Garnish with parsley.

ROAST PARTRIDGES OR PIGEONS.

Pick and draw them carefully and wash quickly, then wipe; sprinkle them with salt and pepper. Have as many thin slices of salt pork as you have birds; wrap a piece of pork around each bird and fasten securely with a small skewer. When these are ready run a long skewer through the necks of several birds and put in a baking-pan and place in a hot oven for fifteen or twenty minutes. Serve on buttered toast. Garnish with sliced lemon.

PARTRIDGE BREASTS—French Way.

(Mrs. Rorer.)

Take twelve partridges, remove the breasts, making one piece of each half breast, the remaining parts of the birds may be used at another time for a salmi. Put into a large saucepan two ounces of butter; when hot throw in the partridge breasts. Arrange them so as to brown quickly. Then add one tablespoonful of raw chopped ham, a bay leaf, a teaspoonful of onion juice, and a half teaspoonful of kitchen bouquet, and cover the whole with claret. Cover the pan, and cook ten minutes. Have ready pieces of toasted bread the shape of each fillet; add a teaspoonful of salt to the saucepan, and dish the fillets on the toast. Boil

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the sauce rapidly for a moment and pour over. Fresh mushrooms may be added as a garnish to this dish. Either broil or sauté them.

ROAST PIGEONS.

For this it is best only to use the young and tender pigeons. After they are wiped thoroughly outside and in, then tie into shape and bind a thin slice of bacon over the breast of each bird. Place in each bird a piece of butter the size of a walnut; dredge with salt and pepper; place in the baking-pan with a little hot water; roast about twenty minutes, and baste frequently.

POTTED PIGEONS.

(Table Talk.)

Clean and truss the pigeons. Line a stew-pan with slices of bacon and lay in the pigeons side by side. Add half a medium-sized carrot, one onion, and three sprigs of parsley. Pour over sufficient good stock to cover them. Cover closely, and simmer until tender. Lift the pigeons on a heated dish, thicken the gravy, color with a little caramel or kitchen bouquet, add one tablespoonful of Worcestershire sauce, and salt and pepper to the taste. Strain and serve in a boat.

BROILED PIGEONS.

Split the pigeons down the back and wipe with a damp cloth; rub with soft butter, sprinkle with salt and pepper, and broil over a clear, hot fire for twelve minutes. Serve on hot buttered toast, and garnish with parsley or sliced lemon. Quails, partridges, and all small birds can be cooked in the same way.

BROILED PHEASANTS.

Pick and draw them as you would a chicken. Split down the back; wipe carefully with a damp cloth, then with

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a dry towel; rub the breast lightly with soft butter; broil over a clear fire. When thoroughly done, but not dry, take from the fire, have a very hot dish, into which put a piece of butter just as you are ready to take up the pheasants; place on the butter, dredge with salt and pepper; turn the birds more than once. Serve currant jelly with them.

ROAST PHEASANTS.

Pheasants should be prepared for cooking just as you would a chicken. Pick and draw carefully; wipe outside and in with a damp cloth, then wipe with a dry towel. Tuck the wings back, fasten the legs with small skewers; tie over the breast of each a thin slice of bacon, and inside of each a small bit of butter; put into a baking-pan with a little hot water. Baste first with a little melted butter and afterward with its own gravy. After it has been cooking dredge lightly with salt and pepper. Serve with currant jelly, and garnish the dish with parsley.

A CULINARY HERESY.

Boil a pair of pheasants and serve with oyster sauce. Made by boiling two dozen oysters in their own liquor for a minute; stir constantly. Drain through a sieve, and set the liquor back on the stove; add to it a cup of cream; rub a tablespoonful of butter and two of flour together and stir in the boiling liquor until it thickens. Chop the oysters up in small pieces, return to the sauce, season with salt and white pepper, and remove at once from the fire. Pour over the pheasants and serve immediately.

QUAILS BROILED.

Wipe them well with a damp cloth after they have been dressed. Split down the back; broil over hot coals for five minutes on each side. Have pieces of delicately toasted

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bread. Place a quail on each piece of toast, pour on the bird melted butter, and serve at once.

STUFFED QUAILS.

For this select fat, tender birds ; wipe them well outside and inside with a damp cloth. To each bird allow for the stuffing—

1 tablespoonful bread crumbs,
1 tablespoonful finely minced boiled chicken,
1 tablespoonful melted butter,
2 teaspoonsful cream,
4 mushrooms, chopped fine,
salt and pepper to taste.

Stuff the birds carefully and skewer the legs close to the body; rub them well with butter, and dredge lightly with flour. Put a few slices of bacon in the pan with a little water; baste the birds frequently, and roast for half an hour. Both the breast and back should be a rich brown.

ROAST TURKEY—No. 1.

Select a large, fat turkey, have it nicely dressed and drawn ; wipe it carefully with a damp cloth (but never wash it) outside and in ; rub it over outside and in with salt and white pepper, being careful not to use too much. Take, say, one pound of bread crumbs, half pound of butter, a heaping tablespoonful of celery seed, or, if preferred, a tablespoonful of onion minced very fine, two raw eggs, salt, and pepper. Stuff the breast first and sew up, then stuff the body. Rub the turkey all over with melted butter and dredge well with flour. Put it in a pan on its breast and pour in one quart of water. Be sure the oven is not too hot, as the turkey must cook slowly. Allow fifteen minutes for each pound. Have some butter on a plate and baste the turkey frequently, sometimes with the gravy in the pan,

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sometimes with the butter ; turn it frequently and baste it often. This will insure a perfectly roasted turkey. Take it on a hot dish, and if the gravy is not thick enough add a teaspoonful of flour, creamed smooth with a little butter. If while the turkey is cooking the gravy boils away, add more water.

ROAST TURKEY—No. 2.

Clean and draw the turkey well ; wipe outside and inside with a damp cloth. Stuff the turkey with stuffing made of—

1 pint bread crumbs,
the turkey liver
chopped very fine,
3 teaspoonsful minced
celery,
½ teaspoonful minced
onion,
1 tablespoonful butter,
2 hard-boiled eggs
chopped fine,
salt and pepper to taste.

Do not pack the stuffing in the turkey, but allow space for the stuffing to swell. Rub the turkey well with butter; dredge with salt, pepper, and flour. Place in the pan with a quart of water, baste very often, and let it cook until thoroughly done, but not dried up.

ROAST TURKEY—Chestnut Stuffing.

Select a fat turkey weighing from eight to fifteen pounds. Wipe it well outside and in with a damp cloth, but do not wash it. Stuff it with a stuffing made of chestnuts. Take a quart of French chestnuts, either boiled or roasted. After the chestnuts are cooked and the brown skin removed, mash them up; add a heaping tablespoonful of butter, a gill of cream, a teaspoonful of salt, and a dash or two of pepper. Stuff the turkey as you would with an ordinary stuffing of bread crumbs. Do not put too much stuffing in. Rub the turkey over with soft butter. Put it into a very hot oven at first. When it has cooked a few minutes, put half a pint of boiling water in the pan. Ten minutes

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to the pound is generally considered the time to cook a turkey. It must be basted every fifteen or twenty minutes. It may be necessary to add more boiling water to the pan, but the turkey should be basted with its own dripping. A few chestnuts should be mashed very fine and added to the gravy.

DEVILLED TURKEY LEGS AND WINGS.

Put into a frying-pan or chafing dish one tablespoonful of butter. When this begins to melt add a cupful of tomato catsup, one tablespoonful of walnut catsup, one tablespoonful of lemon juice, two teaspoonsful of Worcestershire sauce, one teaspoonful of mixed mustard, and salt and pepper to the taste. Score the legs and wings of a cold turkey in several places. Put them in the frying-pan with this gravy. Turn them and baste until the gravy has been absorbed and the legs and wings have become very brown, and serve at once.

SADDLE OF VENISON.

(Miss Parloa.)

Carefully scrape off the hair and wipe with a damp towel. Season well with salt and pepper, and roll up and skewer together. Rub thickly with soft butter, and dredge thickly with flour. Roast for an hour before a clear fire, or in a *hot* oven, basting frequently. When half done, if you choose, baste with a few spoonsful of claret, or you can have one row of larding on each side of the backbone. This gives a particularly nice flavor. To make the gravy pour off all the fat from the baking-pan, and put in the pan a cupful of boiling water, stir from the sides and bottom, and set back where it will keep hot. In a small frying-pan put one tablespoonful of butter, a small onion shredded fine, six peppercorns, and four whole cloves. Cook until the onion is browned, and then add a generous teaspoonful of flour.

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Stir until this is brown, then add gradually the gravy in the pan. Boil one minute and strain, and add one-half teaspoonful of lemon juice and three tablespoonsful of currant jelly. Serve both venison and gravy very hot. The time given is for a saddle weighing between ten and twelve pounds. All the dishes and plates must be hot. Venison is cooked in almost the same way as beef, always remembering it must be served *rare* and *hot*.

JUGGED VENISON.

1 pound butter,
2 tablespoonsful flour,
2 bay leaves,
1 pint port or claret wine,
1 bunch parsley,
1 pint stock,
4 cloves,
3 blades mace,
3 allspice,
juice of one lemon,
Breast and neck of a venison.

Put the butter into a saucepan. When it is melted stir in the flour, stir constantly until it is very smooth, then add the venison and all the other ingredients. Simmer for two hours or more. Season with salt and white pepper to the taste. Serve.

VENISON CUTLETS.

The cutlets must be nicely trimmed. Make a marinade allowing for every pound of venison—

4 tablespoonsful vinegar,
4 tablespoonsful claret wine,
2 tablespoonsful lemon juice,
1 small onion,
3 bay leaves,
2 sprigs parsley,
3 cloves,
2 blades mace.

Mix well together, put in a porcelain saucepan, let it come to a boil. Place the cutlets in a bowl and pour the marinade over it. Let it stand for twenty-four hours, turning it sev-

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eral times. When ready to cook wipe dry, rub them over with a little soft butter, and broil over a quick fire. Serve with a sauce made of currant jelly and port wine.

BROILED VENISON STEAK.

Cut the steaks half an inch thick from the haunch. Venison steaks will not be at their best unless served as soon as they are done. Grease the gridiron with a little butter or suet. Place the steak on the iron, broil over a clear fire, turning constantly. Have a heated dish near you on which put a piece of butter just as you are ready to take up the steak. Lay the steak on the butter, dredge lightly with salt and pepper, turn the steak once or twice, and serve at once with currant jelly.

EGG CROQUETTES.

For this use eight hard-boiled eggs. Chop them very fine with half a can of mushrooms, from which the liquor has been well poured off. Mash the eggs very smooth with a tablespoonful of cream. Rub two tablespoonsful of butter and three tablespoonsful of flour together. Put one pint of milk on the fire in a farina boiler, and when it becomes scalding hot, stir in the butter and flour, and stir until it becomes quite thick. Add a raw egg and the boiled eggs, mushrooms; season with salt and pepper to the taste. Mix these ingredients well together, and turn out in a dish to cool. When cold, form into croquettes; roll in eggs, and then in cracker dust, and fry a golden brown in boiling cottolene.

CHESTNUT CROQUETTES.

Shell and blanch three pints of chestnuts. Cook in boiling water until thoroughly done. Take up carefully, and drain well; then press through a colander; sprinkle with a little salt; add a tablespoonful of butter, one of cream, a little

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wine. Beat until very smooth. When very cold, form into croquettes, dip first into the yolk of an egg beaten a few strokes with a tablespoonful of cold water; then roll in cracker crumbs, and fry a delicate brown in boiling lard.

MUSHROOMS AND CHICKEN CROQUETTES.

Take one pint of cooked chicken that has been passed through the meat-chopper, one pint can of mushrooms chopped very, very fine. Put on to boil a pint of very rich milk; rub together four tablespoonsful of butter and five tablespoonsful of flour, stir into the milk, and continue to stir until smooth and well done. Now add the chicken and mushrooms; continue to stir. Season with salt and pepper and a tablespoonful of lemon juice. Beat four eggs and stir in the boiling mixture. When well done and stiff enough turn into a platter to cool. When cold form into croquettes, dip into the yolk of an egg beaten with a spoonful of water, then roll in bread crumbs and fry in boiling lard. Serve with cream sauce.

RICE CROQUETTES.

1 quart milk,
1 cup rice,
1 tablespoonful butter,
2 tablespoonsful sugar,
½ teaspoonful salt,
4 eggs,
the grated rind and juice of an orange.

Wash and pick the rice well; put the milk and rice with the salt into a farina boiler, boil until the rice is very tender. Beat the eggs well and stir them gradually into the rice and milk. Cook until the eggs are done and the mixture thickens; then stir in the butter, sugar, grated rind and juice of the orange. Take from the fire, set in ice-box to become very cold; then form into pyramids; dip first in the yolk of an egg beaten up with a tablespoonful of cold water, then in bread crumbs and fry in boiling lard or cottolene a delicate brown.

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SPAGHETTI TIMBALES—ITALIAN SAUCE.

Boil three-quarters pound of spaghetti in salted water to which has been added one tablespoonful of butter. Boil for half an hour; then drain it well, and put into a saucepan with—

1 pint white soup stock,
½ pound butter,
½ pound grated Parmesan cheese,
8 chopped mushrooms,
3 chopped truffles,
3 generous tablespoonsful grated beef tongue,
1 teaspoonful lemon juice,
salt and pepper to taste.

Mix these ingredients well together; line the timbale moulds with puff paste, rolled very thin. Fill in with the spaghetti mixture; cover with the pastry. Set these moulds in a baking-pan, and lay over them a greased paper. Put into a moderate oven, and bake for nearly an hour. When ready to serve, turn out on a flat dish, and pour around them Italian sauce.

MACARONI TIMBALES.

8 ounces boiled cold ham grated fine,
5 tablespoonsful bread crumbs,
2 tablespoonsful stock,
2 teaspoonsful mushroom catsup,
salt and white pepper to the taste,
2 teaspoonsful Worcestershire sauce,
2 eggs,
1 lemon—juice only,
4 ounces macaroni boiled and cut in pieces the length of the timbale moulds.

Mix all the ingredients well together, mixing first the ham and crumbs, then the stock, then the eggs (well beaten), catsup, sauce, and juice of the lemon. Grease the timbale moulds well and line them with the boiled macaroni cut just the length of the small moulds. Fill the centre

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with the mixture, well pressed in. Set in pans of hot water, cover with a well-greased sheet of paper, and put in the oven to cook. When ready to serve, pour a cream sauce around it.

EGG TIMBALES.

6 eggs,
3 gills milk,
1 teaspoonful butter,
2 teaspoonsful minced parsley,
1 teaspoonful salt,
white pepper to taste,
a little onion juice, if you like.

Beat the eggs well; add the milk and seasoning. Butter timbale moulds, and pour the mixture into them. Set the moulds in a pan of hot water that comes up near the top of the moulds. Put into a moderate oven, and bake twenty-five or thirty minutes. Take from the range, and turn out on a hot plate. Serve with tomato or cream sauce poured around them.

BRAIN TIMBALE.

(Mrs. Rorer.)

Parboil one calf's brain; add to it about twelve chopped almonds, and a teaspoonful of salt. Mix all well together, and stir in the well-beaten whites of five eggs. Put this into greased timbale cups; stand in a pan of boiling water, then into a moderate oven for ten or fifteen minutes. Serve with cream sauce into which you have stirred about a dozen or more chopped almonds.

TIMBALE OF CHICKEN AND MUSHROOMS.

(Table Talk.)

Chop very fine a half pound of white meat of the chicken, then pound it to a paste, adding gradually one gill of cream. Now add one at a time the whites of three eggs unbeaten; beat each one well into the mixture before adding another.

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Add one teaspoonful of salt, a palatable seasoning of cayenne, and a tablespoonful of finely chopped truffles. Stir in carefully the whites of two eggs beaten to a stiff froth. Have ready small timbale cups, well buttered; fill these half full with the mixture; stand them in an oven twenty minutes. Serve hot with cream mushroom sauce.

Cream Mushroom Sauce.

Melt one tablespoonful of butter without browning, add one tablespoonful of flour; stir until smooth; add one cup of cream. Stir until it thickens, adding as it begins to thicken one-half can of mushrooms.

BOUDINES A LA REINE.

Boil a chicken until very tender. Take all the flesh from the bones, and remove all the skin. Chop very fine, and to every pint of the chicken (after it is chopped) allow two tablespoonsful of butter, three tablespoonsful of bread crumbs, half a cup of stock, three eggs, a little grated nutmeg, a little minced parsley, and salt and pepper to the taste. Put the butter in a frying-pan; when it becomes hot add the bread crumbs and stock and cook until it boils. Then take from the fire and add the chicken, parsley, nutmeg, salt, and pepper. Beat the eggs just a little, and carefully stir them in; mix well. Pour this mixture into timbale moulds or cups; fill them almost full, and put the cups in a pan of hot water; put the pan in the range and cook for fifteen or twenty minutes. Carefully turn them out on a warm dish and serve with a sauce poured around them.

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Vegetables, Etc.

BOILED ASPARAGUS.

Wash the asparagus carefully. Tie six or eight stalks together in a bunch, put in a kettle of boiling water, and boil for thirty minutes or perhaps a little longer; then add a little salt. Before time to serve it have ready several pieces of nicely-toasted bread. Lay this neatly on a heated dish; drain the asparagus well, untie it, place the asparagus carefully on the toast; pour a little melted butter over the asparagus, and serve very hot.

JERUSALEM ARTICHOKES.

Wash and scrape and throw instantly into cold water as each artichoke is scraped. Let them soak for several hours; pour the water off and drain them well. Put into a saucepan and cover with boiling water; let them boil until tender. Then drain off that water and cover them with more boiling water; add a little salt. Draw the saucepan to the back of the range, where they will simmer until very tender. Add a generous tablespoonful of butter to one quart of rich milk. When properly prepared this is a delicious vegetable.

FRENCH OR BURR ARTICHOKES.

Remove the outside leaves, and wash carefully; put into boiling water to which has been added a little salt. Boil until the outer leaves are quite tender. Lift out carefully with a strainer; turn them upside down, for just a minute, on a folded napkin; then place them neatly on a flat dish that has been heated. Serve with melted butter or bechamel sauce, if preferred.

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BAKED ARTICHOKES.

(Table Talk.)

Thoroughly wash and trim the artichokes. Cook in boiling salted water, with the top downward for twenty minutes, or until they are nearly tender. Drain; remove the artichokes; stuff with the forcemeat; fasten a small slice of bacon on the top of each artichoke, and bind them with white cord to keep them in proper shape. Bake in a moderate oven for half an hour, basting with melted butter three or four times.

BOILED STRING BEANS.

Be careful to remove the strings, and break each piece into two pieces. Wash them well, and let them be in cold water for an hour or more. Drain the water off, and put them in a saucepan and cover with boiling water, and boil for more than an hour. Drain them well and stir in a tablespoonful of butter; salt and pepper to the taste. Serve in a hot dish.

VIRGINIA BACON AND STRING BEANS.

4 ounces bacon middling,

½ gallon string beans.

String and wash the beans carefully, and put into cold water for at least thirty or forty minutes. Wash the bacon (a streak of fat and a streak of lean), put it in a saucepan of boiling water with a little salt added to it; boil the bacon for half an hour, then drain the beans from the cold water and add them to the boiling bacon. Boil until the bacon is well done and the beans are tender. Then take the beans up with a skimmer, and have them as free from the water as possible. Put into a very hot dish and place the bacon on top of the beans, and serve.

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BAKED PORK AND BEANS.

Wash and pick one quart of beans and put to soak in cold water over night. In the morning wash well in two waters and put them on to boil in a saucepan of boiling water into which must be put two ounces of butter. When nearly done season to the taste with salt and pepper and a teaspoonful of made mustard well stirred into a tablespoonful of molasses. When this is well mixed with the beans put the beans in a baking-dish and brown; then have ready, nicely boiled, a pound of salt pork. Score the skin, and rub it over with butter, and brown it crisply on top. Serve it on a separate platter or half turned on the beans.

LIMA BEANS.

Shell and wash the beans well. Put into a saucepan; cover with boiling water, and boil for half an hour. Lift them carefully from the water with a strainer; season with salt and white pepper. Pour over them melted butter, and serve in a heated vegetable dish. It is said that lima beans, to be eaten in perfection, should be just boiled in clear water until the skin will slip off; then take the milk from one cocoanut; put it on to boil. When it reaches the boiling point, put the lima beans in, and let them boil a few minutes.

LIMA BEANS (DRIED).

Soak the beans over night, being careful to use warm water. The next morning pour off this water, and cover with warm water again. About an hour before they are to be served, pour off the water; put them in a covered saucepan; cover with boiling water, and cook until tender. Add salt to them after they have been cooking for half an hour. When done, add a tablespoonful of butter and a cup of very rich milk; salt and pepper to the taste.

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BOILED BEETS.

Wash the beets very carefully, but do not scrape them. Put in a saucepan, and cover with cold water. Place on the range, and boil them for one hour. Take them from the saucepan, and drop them into cold water for just an instant, then quickly slip off the skin. Slice them thin; add salt and a dash of pepper, a little powdered sugar sprinkled over them, and a tablespoonful of melted butter; or, if preferred, vinegar can be used instead of the melted butter.

BRUSSEL SPROUTS.

Remove all the outer leaves from the sprouts; wash and look them over very carefully. Put them in a saucepan with boiling water; add salt and the least bit of bicarbonate of soda. Boil steadily for half an hour or more. It is best not to cover brussel sprouts while they are cooking. When these are well done, drain thoroughly. Serve in a heated vegetable dish, with a little melted butter poured over them.

BOILED CAULIFLOWER.

The utmost care must be used in preparing this vegetable. Take off the outer leaves, cut off each little head near the stem. Look them over carefully and wash them well and drain them. Turn them loosely into a thin cloth, and drop this into a kettle of boiling water; add a little salt and boil vigorously for forty or fifty minutes. Take the cloth carefully off, place the cauliflower in a heated vegetable dish, and pour over it cream sauce, and serve immediately.

STEWED CELERY.

Wash and scrape the stalks well; cut into pieces about an inch long. As the pieces are cut, drop them into cold water. Let them be for thirty minutes. Carefully drain

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from the water and put in a saucepan of boiling water and boil until tender. Take from the water and drain well, while you make the sauce for it. Take one tablespoonful of butter, put it in a saucepan; when the butter is melted and begins to bubble stir in two tablespoonsful of flour; stir constantly until very smooth, then add a cup of rich milk, stir vigorously until it boils; add four tablespoonsful of the water in which it was cooked; add salt and peppér to the taste. Just as you are ready to serve it put the well-drained celery into the sauce; stir until the celery is well heated, and serve in a hot vegetable dish.

STUFFED CABBAGE.

Take a large head, wash and prepare for cooking. Turn back the first leaves you have left for cooking; take out the bud, and chop very fine as for slaw; season to the taste with salt and white pepper and a dash of cayenne. Mix with this grated ham or tongue, or oysters, if preferred. Replace in the cabbage, and fold back the outer leaves. Tie very securely with white twine; place in a bag made of cheese-cloth, and boil. When done, serve hot with melted butter poured over it.

BOILED CABBAGE.

Wash and look over the cabbage carefully. Tie it in a cloth, and boil in clear water with a little salt in it until you are sure it is well done. Then take from the kettle, and drain without removing the cloth. Hang the cloth up carefully without disturbing the cabbage until the next day. Three hours before dinner, put it again into boiling water, and boil until ready to serve. Drain; take from the cloth, and pour a little melted butter over this. Cabbage cooked in this way will be as delicate as cauliflower.

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FRENCH CABBAGE.

Chop cold-boiled white cabbage, and let it drain until quite dry. Melt one large tablespoonful of butter, and mix with the cabbage four tablespoonsful of cream. After it is thoroughly heated, add two well-beaten eggs; then turn the mixture into a well-buttered frying-pan, stirring until very hot, and becomes a delicate brown on the under side. Place a hot dish over the pan, which must be reversed, when turned out to be served.

CORN BOILED ON THE COB.

Take off the husk, and carefully remove every strand of silk. Wash well and put into a kettle of boiling water, to which has been added a little salt. Boil rapidly for ten minutes, remove immediately with a skimmer, and serve at once on a hot dish. If corn is allowed to stand in the water, even a short time, it will get dark.

STEWED CORN.

Cut and scrape the corn from the cob. To one quart of the corn use two cups of water. Be careful to save the milk that comes from the corn and put with it. Stir until tender. Just before serving add one cup of rich milk, one tablespoonful of butter, salt and pepper to the taste. Use white pepper.

GREEN CORN PUDDING—No. 1.

12 ears corn,
3 tablespoonsful melted butter,
4 eggs,
1 pint very rich milk.

Grate the corn; separate the eggs, and beat the yolks until light and the whites to a stiff, dry froth. Stir into the yolks the corn, then add the milk and butter, and stir in last the whites; season with salt and pepper. Pour into a well-buttered baking-dish and bake a delicate brown.

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GREEN CORN PUDDING—No. 2.

12 ears corn,
1 quart rich milk,
4 eggs,
2 large tablespoonsful butter.

Grate the corn, beat the eggs until very light; melt the butter. Mixed these ingredients well together. Season with salt and pepper, and bake in a well-greased deep dish.

GREEN CORN PANCAKES.

1 quart grated corn,
½ pint flour,
½ pint milk,
4 eggs,
2 tablespoonsful melted butter,
1 small teaspoonful salt,

Separate the eggs, beat the yolks well, then add a little of the milk, then the flour; beat until the batter is very smooth and free from lumps, then add the corn and the rest of the milk, the melted butter, and the salt. Beat the whites to a stiff froth, stir it gently in the batter, and bake on a hot griddle.

CORN FRITTERS.

1 quart grated corn,
1 quart milk,
2 tablespoonsful butter,
4 eggs,
salt and white pepper to taste.

Beat the eggs without separating till very light, add the milk to the eggs, then the corn and butter, and stir in just flour enough to make like pancake batter. Just as you are ready to fry them sift in and stir in gently two teaspoonsful of Cleveland's baking powder. Drop by the small tablespoonful into boiling hot cottolene and fry a golden brown.

CORN STEW.

(Mrs. Rorer.)

Take pieces of cold chicken, put the bones in the bottom of the kettle, cover them with cold water and bring to the

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boiling point; simmer gently for an hour and strain. Now add to this stock the bits of chicken, two peeled tomatoes cut into squares, one green pepper chopped fine, and the corn taken from one dozen cobs; simmer gently ten minutes, then add a tablespoonful of butter. Moisten a tablespoonful of corn starch in a little cold water, stir into the stew, add a teaspoonful of salt, half teaspoonful of pepper, and serve.

CORN AND TOMATO PIE.

1 quart grated corn,
1 pint tomatoes,
2 tablespoonsful butter,
½ cup rich milk,
salt and white pepper to taste.

Rub the tomatoes through a colander. Mix the corn and tomatoes together; add the butter (melted), the milk, salt and pepper. Pour into a well greased baking-dish, and bake for half an hour.

CHESTNUT PUREE.

Shell the chestnuts; boil ten minutes, and remove the skins. Put into boiling water into which has been put a teaspoonful of salt. Cook until tender; then take from the water; carefully drain; mash, and press through a sieve. Season generously with butter, salt, and pepper. Add cream, and, if you like, a little wine.

BOILED DANDELION.

This is one of the most healthful as well as palatable of salads, and the first known shoots should be used. Cut off the roots, pick them over well, and wash several times. Put them in a saucepan, cover well with boiling water, add a little salt. Boil until done, then drain and chop fine; add butter, salt, and pepper, and serve very hot.

The dandelion can be boiled with a very small piece of breakfast bacon, which destroys the little bitter taste the dandelion sometimes has.

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CABBAGE DOLMA.

(Oriental Dishes.)

Take a head of cabbage; turn back the outer leaves that you intend to leave on the cabbage; cut out a portion of the heart, and then wash it well. Take enough uncooked rice to half fill the opening you have made in the cabbage, allowing some to fill in between the leaves also. Season with ground allspice, white pepper, salt, and mixed parsley. After filling it, dot all over the cabbage with butter. Close up the outer leaves, and set in a saucepan just large enough to hold it together, putting enough water to allow it to steam slowly until the rice is well done. Serve dressed with egg sauce.

SQUASH DOLMA.

Cut one-quarter of the top of the squash; take out enough of the squash to mix with uncooked rice to fill the squash; season the rice and squash with salt, pepper, minced parsley, and ground cinnamon, and one tablespoonful butter. Put this mixture back in the squash; put back the cap. Set the squash in a covered pan with enough water to keep it from burning. When well done, serve with egg sauce.

TOMATO DOLMA.

Select large ripe tomatoes; cut off carefully the upper part. With a teaspoon carefully remove the inside of the tomato. Mix this with equal parts of bread crumbs; season with salt, pepper, minced parsley, and ground cinnamon. Stuff the tomatoes with this mixture; put on the top of each tomato. Set in a baking-dish with the least bit of water, and bake in a moderate oven. Serve with egg sauce.

BAKED EGG-PLANT.

Wash the egg-plant, put into a saucepan, and cover with water; boil until the egg-plant is tender. Take carefully

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from the water, wipe dry, cut it in half, carefully scoop out the soft part, and leave the skin unbroken. Mash the egg-plant fine ; to each egg-plant allow one tablespoonful bread-crumbs, one tablespoonful butter, one egg slightly beaten, salt and pepper to the taste. Mix thoroughly, put back in the egg-plant, dust the top well with bread crumbs and very small bits of butter, aud return again to the oven to brown.

FRIED EGG–PLANT.

Cut the egg-plant into slices a third of an inch thick. Cover them with salt and water for several hours. When ready to cook drain well, sprinkle them with salt water, dip in a beaten egg, then in bread crumbs, and fry in boiling lard until a golden brown.

FORCEMEAT.

Mix with one cupful of finely chopped cooked veal one-half cupful of stale bread crumbs, one tablespoonful of chopped parsley, one-quarter of a teaspoonful each of marjoram and thyme, one teaspoonful of onion juice, one teaspoonful of salt, and very little grated lemon peel; a dash of cayenne pepper. Mix thoroughly; then cook together with the yolks of two eggs.

SAUCE.

Remove the artichokes from the baking-pan, and take one large tablespoonful of butter, or drippings from that remaining in the pan; brown; add two tablespoonsful of flour. Mix until smooth, and brown; then add two cupsful of stock or water, and stir continually until it thickens. Take from the fire; add one tablespoonful of Worcestershire sauce, one tablespoonful of mushroom catsup; salt and pepper to the taste. Pour around the artichokes, and serve.

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