

## SALADS.

### Oyster Sauce (to serve with Fish, Boiled Poultry, etc).

Open 3 dozen oysters carefully and save their liquor. Strain it into a clean saucepan, put in the oysters, and let them just come to the boiling point. Take them out at once, strain the liquor again, and put enough butter with it mixed with milk to make 1 pint altogether. When this is ready and very smooth, put in the oysters, which should be bearded to be really nice. Keep it hot till wanted, but do not let it boil, or the oysters will immediately harden. Some may like a seasoning of cayenne pepper or anchovy sauce.

 A trusty friend—Perry Davis' Pain Killer.

### Butter-Maitre d'Hotel—Cold Sauce.

Mix thoroughly with a wooden spoon  $\frac{1}{2}$  pound of butter, 2 dessert-spoonfuls of minced parsley, salt and pepper to taste, and the juice of one large lemon. This may be put under or over the fish it is to be served with. With 4 tablespoonfuls white or Beechamel sauce, 2 ounces white stock and 2 ounces of the above, simmered 1 minute together, a hot sauce is made.

### Celery Sauce for Boiled Turkey, Poultry, etc.

Boil 6 heads of celery in salt and water until tender, and cut it into pieces 2 inches long. Put 1 pint of white stock into a stew-pan, 2 blades of mace and 1 small bunch of savory herbs, and let it simmer  $\frac{1}{2}$  an hour to extract their flavor. Then strain the liquor, add the celery and a thickening of butter and arrowroot; just before serving add  $\frac{1}{2}$  pint of cream, boil it up, and squeeze in a little lemon juice. If necessary, add a seasoning of salt and white pepper. This may be made brown by using gravy instead of white stock, and flavoring it with mushroom catsup or Worcestershire sauce.

### Cream Sauce for Fish or White Dishes.

Put 2 ounces of butter into a saucepan, dredge into it 1 teaspoonful of flour, and keep shaking around till the butter is melted; add  $\frac{1}{2}$  pint of cream, salt and cayenne to taste, and stir till it boils. Let it just simmer for 5 minutes, when add either pounded mace or lemon juice to taste, to give it a flavor.

## YEAST AND BREAD.

### Potato Yeast.

Take 2 quarts of water to 1 ounce of hops. Boil them 15 minutes; add 1 quart of cold water, and let it boil for a few minutes; strain, and add  $\frac{1}{2}$  pound of flour, putting the latter into a basin, and pouring the water on slowly to prevent it getting lumpy;  $\frac{1}{2}$  pound of brown sugar, a handful of fine salt. Let it stand 3 days, stirring it occasionally. When it ferments well, add 6 potatoes, which have been boiled mashed and run through a colander, making them as smooth as possible. This yeast will keep a long while, and has the advantage of not requiring any yeast to start it with. It rises so quickly that a less quantity of it must be put in than ordinary yeast.

### Dried Yeast.

Peel 6 good sized potatoes, and boil until tender. Have ready in a stone crock 3 pints of flour; while the potatoes are hot, work them through a colander into the dry flour. Boil a large handful of hops 15 minutes in 3 pints of water; strain out the hops, add the water to the flour and potatoes, mix well, and when almost cold, add enough cold water to make it as thin as bread sponge. Have half a pint of dry yeast soaked soft, and stir it in. Let the yeast rise, stirring it down several times, then add to it 3 quarts of sifted corn meal, mix thoroughly, roll, cut into cakes, and dry quickly.

 Allen's Lung Balsam is guaranteed to cure.

### Bread.

Add 1 quart of water to  $\frac{1}{2}$  teacupful potato yeast, and as much flour as can be mixed in it with a spoon. Let it stand over night. In the morning add 1 pint milk, with enough flour to make a soft dough. Let it remain until it is quite light, then knead thoroughly again, and make into loaves. Let it rise again; bake in a steady but not too hot oven.