

HOUSEKEEPER'S TIME TABLE.

	Mode of Preparation.	Time of Cooking.	Time of Digestion.
		H. M.	H. M.
Apples, sour, hard.....	Raw	2 50
Apples, sweet and mellow....	Raw	1 50
Asparagus.....	Boiled	15 to 30	2 30
Beans (pod).....	Boiled	1 00	2 30
Beans with green corn.....	Boiled	45	3 45
Beef.....	Roasted	* 25	3 00
Beefsteak.....	Broiled	15	3 00
Beefsteak.....	Fried	15	4 00
Beef, salted.....	Boiled	* 35	4 15
Bass, fresh.....	Broiled	20	3 00
Beets, young.....	Boiled	2 00	3 45
Beets, old.....	Boiled	4 30	4 00
Bread, corn.....	Baked	45	3 15
Bread, wheat.....	Baked	1 00	3 30
Butter.....	Melted	3 30
Cabbage.....	Raw	2 30
Cabbage and vinegar.....	Raw	2 00
Cabbage.....	Boiled	1 00	4 30
Cauliflower.....	Boiled	1-2 00	2 30
Cake, sponge.....	Baked	45	2 30
Carrot, orange.....	Boiled	1 00	3 15
Cheese, old.....	Raw	3 30
Chicken.....	Fricasseed	1 00	3 45
Codfish, dry and whole.....	Boiled	* 15	2 00
Custard (one quart).....	Baked	30	2 45
Duck, tame.....	Roasted	1 30	4 00
Duck, wild.....	Roasted	1 00	4 50
Dumpling, apple.....	Boiled	1 00	3 00
Eggs, hard.....	Boiled	10	3 30
Eggs, soft.....	Boiled	3	3 00
Eggs.....	Fried	5	3 30
Eggs.....	Raw	2 00
Fowls, domestic, roasted, or..	Boiled	1 00	4 00
Gelatine.....	Boiled	2 30

* Minutes to the pound.

Goose
Lam
Mea
Milk
Mill
Mut
Mut
Onic
Oyst
Oyst
Pars
Pigs
Porl
Porl
Porl
Pot
Pot
Pot
Ricc
Salu
Sau
Sau
Sou
Sou
Spi
Tap
Ton
Ton
Tro
Tur
Tur
Vea
Ven

* M
The