

mince *very* fine. Chop, also, twelve oysters. Mix all these together with a cup of fine bread-crumbs; and plenty of seasoning and two beaten eggs. Work to a paste; flour your hands and make into a roll seven or eight inches long, and three or four-inches in diameter. Envelope this in a crust of good pie-paste, closing the open ends with rounds of paste. Lay in a floured baking-pan, the edges downward, and bake in a steady oven. Just before taking it up glaze with butter.

POTATOES SAUTES.

Boil and slice while hot. Put in a frying-pan with a large spoonful of butter, pepper, salt, and powdered parsley. Stir constantly until very hot, and dish. They must not be at all brown or even dry. Serve very hot.

SUCCOTASH.

Empty a can of succotash into a sauce-pan; cover with boiling water, a little salt, and cook half an hour. Turn off the water; pour in a cup of milk, and when this boils, stir in a tablespoonful of butter rolled in flour; season with pepper and salt; boil once, and dish.

CRANBERRY SAUCE.

If you have none ready made, prepare according to receipt given for Sunday of this week. It is well to make a good supply at a time, since it keeps well in cold weather.

IMPROPTU PLUM PUDDING.

2 cups of made minced-meat—"Atmore's" is very good; $1\frac{1}{2}$ cups prepared flour; 6 beaten eggs.

Whip the yolks and stir (with additional sugar, if needed,) into the mince-meat. Beat hard for two or three minutes. Put in whisked whites and the flour alternately. Butter a large mould; put in the mixture, leaving room for the swelling of the pudding, and boil, without the intermission of a moment, for five hours. Turn out upon a hot dish; pour brandy over it, and light just as it goes into the dining-room. Eat with rice sauce.

SECOND WEEK. THURSDAY.

TOMATO SOUP. GLAZED HAM. POTATO PUFF. CHOPPED CABBAGE, WITH SAUCE. CELERY SALAD. CORN-STARCH CUP-CAKE. CHOCOLATE.

TOMATO SOUP.

Skim the fat from your soup-stock, and put it, meat, bones and all, over the fire with a can of tomatoes. Simmer one hour

and strain, rubbing the tomatoes through the colander. Season to taste; return to the fire, and when it boils, put in a lump of sugar, and a tablespoonful of butter cut up in half as much flour. Boil up once.

GLAZED HAM.

Put into cold water about ten o'clock on Wednesday night, and let it soak until the fire is made next morning. Put on then in plenty of cold water, and cook eighteen or twenty minutes per pound. Set out of doors when done, in a large, shallow pan, and cover with the pot-liquor. You should have made, meanwhile, the "glaze," by boiling down a cup of yesterday's soup, with an equal quantity of strained pot-liquor, until the result was a thick brown broth. Add a tablespoonful of soaked gelatine, and set the mixture in boiling water. When the ham is nearly, or quite cold, skim carefully; wash all over with the glaze, and set in the oven to harden. If not quite thick enough, apply a second coat when the first is dry. Twist frilled paper about the shank.

POTATO PUFF.

Whip hot boiled potatoes light and soft with milk, butter, and salt. Beat in two whisked eggs, and heap irregularly within a buttered bake-dish. Brown quickly, and serve in the dish in which it was baked.

CHOPPED CABBAGE, WITH SAUCE.

Quarter a cabbage, and boil tender in hot salted water. Chop when you have drained it; season with pepper and salt. Drain again, pressing out the water; put into a hot dish and pour over it a cup of drawn butter, having for a base some of the strained ham-liquor, into which have been stirred a tablespoonful of celery vinegar and a little made mustard. Send up hot.

CELERY SALAD.

Scrape and cut into short pieces. Put into a salad-bowl, and pour over it a dressing such as was made for cold-slaw on Saturday, First Week in December.

CORN-STARCH CUP-CAKE.

5 eggs; 1 cup of butter; 2 cups of sugar; 1 cup sweet milk; 1 cup of corn-starch; 2 cups of prepared flour; vanilla flavoring. Cream butter and sugar; beat in the yolks, the milk, the corn-starch and flour mixed together, alternately with the whites—lastly, the vanilla. Bake in small loaves, and eat while fresh. Pass hot chocolate with them.