

lard, putting one bit of chicken in each spoonful of batter. Serve very hot. taking care to drain the fat off well. Garnish with parsley.

**Chicken Croquette.**—Two sweet-breads boiled; one teacup of boiled chicken, hashed; one boiled onion, one teacup of boiled bread and milk, quarter pound butter, salt and pepper. Chop chicken and sweet breads very fine mix in well the other ingredients, shape into rolls, then dip in the yolk of an egg then in cracker dust; drop into boiling lard and fry brown.

**New Way of Cooking Chickens.**—A new way of cooking chickens is to parboil them and then drop them into hot lard, a la doughnuts, and fry a few minutes. This will serve to make variety in the bill of fare, but will not wholly take the place of the favorite method of browning in butter. Nice gravy may be made by adding milk and flour to the butter in which chickens have been fried.

**French Chicken Pie.**—A tender chicken cut in joints, half pound salt pork cut in small pieces, boil the two together till nearly tender in a little water; line a deep dish with pie-paste, put in the meat, season with salt, pepper and chopped parsley, put in a little water and cover over with the pie-paste, which should be rich; bake forty minutes.

**Pickled Tongue.**—The remains of pickled tongues are very nice intermixed and placed in a pan and pressed, when they will turn out resembling colored meat. A little thick jelly may be poured into the pan with them. Slices of cold tongue may be warmed into any kind of a savory sauce and laid in a pile in the centre of a dish, the sauce being poured over them.

**Delicious Beefsteak.**—Have your frying-pan very hot, wipe the steak dry, place in it and cover tightly; turn frequently and keep covered. When done, add to the gravy one tablespoonful hot coffee, a good sized lump of butter; salt and pepper to taste. Pour over the steak and serve hot.

**A Veal Omelet.**—A veal omelet is prepared by chopping a little cold veal and adding to it the beaten egg. Cold boiled ham may be chopped and added in the same way; also veal and ham together, which is very nice. Three

or four tablespoonfuls of meat are enough. A little chopped parsley is sometimes added, but herbs are not now so much used in cooking as formerly, though they are an addition to the flavor.

**How To Pickle Tongues.**—A good sized tongue requires to boil at least three hours. It is a good plan to soak it overnight in cold water. To cook it put it on in cold water and let it come slowly to a boil. Some cooks change the water when it is half done; if this course is taken, be sure that the fresh water is boiling before the tongue is placed in it.

**Roast Partridge.**—Lard them well with fat pork; tie the legs down to the rump, leaving the feet on; while cooking, baste them well with butter. They require twenty-five or thirty minutes to cook. To make a gravy, put the drippings into a sauce-pan with a piece of butter about the size of an egg and a little flour and hot water. Let it boil up once.

**To Dress Cold Fowl.**—Take the remains of a cold fowl, remove the skin, then the bones, leaving the flesh in as large pieces as possible; dredge with flour, and fry a light brown in butter; toss it up in a good gravy well seasoned and thickened with butter rolled in flour; serve hot with bits of toasted bread.

**Bread Sauce For Partridges.**—Cut up an onion, and boil it in milk until it is quite soft; then strain the milk into a cup of stale bread crumbs, and let it stand one hour. Then put it into a sauce pan, with about two ounces of butter, a little pepper, salt mace and the boiled onion. Boil it all up together, and serve it in a sauce-tureen.

**Stewed Liver.**—Cut up into slices half a pound of calf's liver and the same quantity of fat bacon; put first, a layer of bacon at the bottom of a pie-dish, then one of liver; sprinkle with pepper and salt, add one medium-sized onion and one apple, both cut up; cover down and let it stew gently in the oven for about one hour and a quarter. No water is required,

**How To Make Meat Tender.**—Cut the steaks the day before into slices about two inches thick, rub them over with a small quantity of