

Tripe.

Take honey-comb tripe, boil it until perfectly tender in salted water, put it in a bowl with vinegar enough to cover it, leave it for a day or two. Remove from the vinegar, dry with a clean cloth, dip in beaten egg and then in bread or cracker crumbs, and fry in butter. Thus prepared, tripe makes a most delicious dish. The pickling vinegar may be omitted and the tripe, when served, have a squeeze of lemon on it.

Creamed Eggs and Bacon.

Boil three eggs hard and cut them in slices. Arrange on a platter and pour over them a cream sauce made by stirring a teaspoonful of butter rolled in one of corn starch into a cupful of boiling milk, and cooking until it thickens; season to the taste. Arrange thin slices of bacon fried crisp around the edge of the platter.

Deviled Ham.

Chop lean, boiled ham very fine. To every pint of ham add one teaspoonful of mustard, one tablespoonful of flour, and one-half cup of boiling water. Press this mixture in a mould, when it is cold it will slice nicely. It is excellent for sandwiches.

Liver and Ham.

1 pound calf's liver.
 ½ pound of ham.
 ½ cup of gravy from soup stock.
 1 cup of fine bread crumbs.
 2 eggs, well beaten.
 Minced onions and parsley.
 Pepper and salt.

Boil the liver and ham in separate dishes, chop them fine, mix together, and add the soup stock, the seasoning and eggs. Grease a Boston brown bread mould, put the mixture in it, cover tightly and cook two hours; then turn out and pour a cupful of drawn butter over it. It is nice cold and without the drawn butter.

Beef Fritters.

Boil pieces of beefsteak and cold roast-beef until tender. Cut them into pieces about three inches long and one inch wide; season with lemon juice, mustard, pepper, salt and ground celery seed.

Have ready a batter made by beating two eggs light with two tablespoonfuls of sweet milk, one-half cup of flour and one teaspoonful of baking powder. Dip each piece of beef in this batter and fry in a hot buttered pan or hot lard as you do fritters.

Veal Scallop.

Chop the pieces of cold veal and put the chopped meat in a buttered baking dish in alternate layers with cracker crumbs, the same as in the oyster scallop. Pour a cup of the gravy over the whole and bake half an hour.

Meat Souffle.

Make a cream sauce thus:—Melt one heaping teaspoonful of butter and stir into it a heaping tablespoonful of flour, half a teaspoonful of salt and a little pepper. Have in readiness a coffee-cupful of milk in which is boiling a slice of onion; remove the onion and stir the milk into the flour and butter. When the sauce is as smooth as cream add to it one cupful of finely chopped cold beef, mutton, veal, lamb or ham. When the whole is well heated draw it aside to stop its boiling; add the beaten yolks of two eggs and as soon as it is cool, but not cold, stir in the whipped whites of the eggs; put in a buttered baking dish and bake twenty minutes. The onion may be omitted if desired.

Spiced or Pickled Relish of Meat.

Chop remnants of cold beef, veal or mutton very fine, and mix with it a quarter as much ham or bacon, also minced extremely fine. Season to taste with allspice, pepper, salt, and if desired, sweet herbs. Put the mixture in a covered dish and set this in another of boiling water, and cook until the meat is heated through. Take from the fire and press in a mould tightly, place a heavy weight on it. When cold turn out and cut in thin slices. It may be kept for some days by pouring melted suet or butter on top and setting in a cold place.

Hamburg Steaks.

Two pounds of lean beef, from the round, chopped very fine. One onion and one bunch of parsley also chopped fine. Two eggs. Wet the beef with the eggs and add the seasoning. Form into small cakes or rolls to suit the fancy, sprinkling with bread or cracker crumbs and fry in hot butter. They are very good if properly prepared.

To Corn Beef.

16 pounds salt.
 ¼ " saltpetre.
 1 " brown sugar.
 4 gallons water.

Mix these together and pour over the beef; in a few days it will be ready for use.