

POULTRY

Croquettes of Fowl.

Mince together the dark and white meat from a cold fowl. Put it into a saucepan with some of the liquor in which the chicken was boiled. Add a tablespoonful of cream, and a little salt and pepper, thicken it with flour. Let it come to a boil, and pour it into a dish. When cool, make it into rolls or small conical shapes. Roll each in fine cracker or bread crumbs, then in well-beaten eggs and again in crumbs. Have ready a kettle of hot lard, drop them in, and cook to a light brown. Arrange them on a napkin in a dish. Garnish with curled parsley.

 Have you a cough or cold of long standing, use Allen's Lung Balsam.

Broiled Chicken.

For broiling, young chicken should be chosen, and carefully dressed. Cut them open on the back, laying them out as flat as possible. Cut off the first joint of the wings and neck, and cook them with the giblets. Have a clear, but not too hot fire, over which to broil them. Watch carefully, so as to have every part nicely browned, but not scorched. Take up on a hot platter, season with pepper and salt, and a liberal supply of butter. Chop the giblets, with the little meat from the neck and wing-tips; thicken and serve, either by pouring over the chicken, or in a gravy tureen.

Roasted Chicken.

Select a good-sized, plump, but not too fat, chicken; pluck it carefully, and wash in cold water. Make a dressing of bread crumbs, with a little butter, salt, pepper, thyme, and 1 or 2 eggs. Soften it with milk or water. Fill the fowl with the dressing, sew up, skewer well, and put in the pan to bake. Baste frequently with butter and water, and turn it occasionally. If it browns too fast, cover the exposed parts with buttered paper. When done, remove from the oven, and keep hot till the gravy is made ready. The giblets should be cooked and chopped while the chicken is roasting, and put into the gravy after the thickening has been added. Serve at once.

Curried Chicken.

Slice 2 large onions; peel, core, and chop an apple, and cut the fowl into joints; fry these brown in 2 ounces of butter, then add a dessert spoonful of curry powder, $\frac{1}{2}$ pint of gravy, a teaspoonful of flour, and stir for about 20 minutes. Put in 1 tablespoonful lemon juice, and serve with boiled rice, either placed in a ridge around the dish, or separately.

Pressed Chicken.

Cook three or four chickens in a little water, until very tender, so that the flesh will readily separate from the bones. Season the whole. Then take out the meat and pick it up fine, removing the skin, and mixing the white and dark meats together. Add to the liquor in which they were boiled a tablespoonful of cooking gelatine for each three or four pounds of chicken. Place the chicken in a mould, or earthen dish, and pour the liquor over it while hot. Stir it up well, then turn a plate over it, put on a heavy weight, and set it away to cool.

 For delicacy and richness of flavor, use Royal Extracts.

Chicken Pie.

Prepare the chicken as for stewing, and cook until it begins to get tender. Cover the bottom of a basin with peeled potatoes partly cooked, putting them in with the chicken; make the crust of 1 pint of buttermilk, 1 even teaspoonful soda, butter about the size of a hen's egg, a pinch of salt and flour enough to roll well. Merely line the sides of the pan with crust. Thicken the gravy, and pour it over the chicken, season with butter, pepper and salt. Cover the top with crust about one-half inch thick. Bake 30 minutes in a moderately hot oven.