

a tablespoonful of corn-starch, and pour out. This will not be a "show-soup," but it will be savory and nutritious.

BEEF PUDDING.

- 1 pint of milk.
- 3 eggs.
- A cupful of prepared flour.
- A little salt.
- 1 tablespoonful of melted butter.

Cut the meat from yesterday's roast into neat pieces; lay them in the bottom of a buttered pudding-dish, season well, and pour a few spoonfuls of cold gravy over them, letting it soak into the meat while you prepare a batter according to the above directions, taking care not to get it too stiff. Pour over the meat and bake in a quick oven. Eat hot.

SCORED POTATOES.

Mash in the usual way, mixing rather soft; heap and round upon a greased pie-plate; score deeply in triangles with the back of a carving or butcher's knife; brown in the oven, and slip carefully to another dish.

CANNED PEAS.

Open a can of peas an hour before cooking them, that there may be no musty, airless taste about them, and turn into a bowl. When ready for them, put on in a farina-kettle—or one saucepan within another—of hot water. If dry, add cold water to cover them, and stew about twenty-five minutes. Drain, stir in a generous lump of butter; pepper and salt.

APPLE MERINGUE.

Butter a neat pudding-dish, and nearly fill it with apple-sauce. Cover and leave in the oven until it is smoking hot. Draw to the oven door and spread with a meringue made of the whites of three eggs, whipped stiff with a little powdered sugar. (Your pudding will be much nicer, by the way, if you have beaten the yolks into the stewed apple before putting it into the dish.) Shut the oven door long enough to brown the meringue very lightly. Eat nearly or quite cold, with sugar and cream.

Send around crackers and cheese as an accompaniment.

THIRD WEEK. TUESDAY

CELERY SOUP.

- VEAL CUTLETS WITH HAM.
- CAULIFLOWER WITH CREAM SAUCE.
- STEWED POTATOES. MIXED PICKLES.

JAM PUDDING.

TEA, AND ALBERT BISCUITS.

CELERY SOUP.

- 3 lbs. of veal, and some bones of the same.
- 2 onions.
- 2 bunches of celery, using the white parts only.

- 3 quarts of cold water.
- 1 pint of fresh milk.
- 2 dessertspoonfuls of corn-starch.
- Pepper and salt.
- 2 tablespoonfuls of butter.
- Some fried bread.

Cut the veal up small, crack the bones, and put on in cold water. Boil slowly four hours, replenishing with boiling water should the broth sink to less than two-thirds of the original quantity. Strain, pressing all the strength out of the meat. Cut the celery into bits, and stew in the broth, with the minced onions, until so soft that you can rub through a colander. Strain a second time, and return the soup, with the pulped celery, to the fire. Season, and thicken with the corn-starch wet up in the pint of milk. Stir until it boils, and lastly, put in, carefully, the butter, after which take from the range. Have ready a double handful of fried bread in the tureen, and pour the soup upon it.

VEAL CUTLETS AND HAM.

- 2 lbs. of veal cutlets, neatly trimmed, and the same of sliced ham.

- Yolks of 2 eggs.
- Bread or cracker-crumbs.
- Dripping for frying.

Divide each cutlet into pieces about two inches wide by three inches long, and cut the ham into slices of corresponding size. Dip in the egg, then roll in the bread-crumbs, and fry—the ham first, afterwards the veal, until nicely browned on both sides. Sprinkle salt upon the veal-cutlets. Arrange upon the dish in alternate slices of veal and ham, overlapping one another. Anoint the ham with butter mixed with a little mustard; the veal with butter melted up with a spoonful of tart jelly.

CAULIFLOWER WITH CREAM SAUCE.

Boil your cauliflower, when you have washed and trimmed it, and tied it up in a coarse net of tarlatan. Cook in boiling water slightly salted, keeping the stalk end