

FRIDAY.

ED POTATOES.
D SUCCOTASH.

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; 2 quarts of
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in a boat—
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opped green

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Rub the
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a sauce-
and cook
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lamp of

butter, rolled in flour. Simmer five minutes.

CHOCOLATE TARTLETS.

4 eggs; $\frac{1}{2}$ cake Baker's chocolate, grated;
1 tablespoonful corn-starch, dissolved in
milk; 3 tablespoonfuls of milk; 4 tablespoon-
fuls of white sugar; 2 tablespoonfuls of
vanilla; $\frac{1}{2}$ teaspoonful cinnamon, and a little
salt; 1 heaping teaspoonful of melted butter.

Rub the chocolate smooth in the milk;
heat over the fire, and add the corn-starch
wet in more milk. Stir until thickened, and
pour out. When cold, beat in the yolks
and sugar, with the flavoring. Bake in open
shells lining pate-pans. Cover with a
meringue made of the whites and a little
powdered sugar, when they are nearly done,
and let them color slightly. Eat cold.

SECOND WEEK. SATURDAY.

WINTER PEA SOUP.

HAM AND EGGS. MACARONI WITH COD.
FRIED BEANS.

COLD SLAW, WITH CREAM DRESSING.

SQUASH PIE.

WINTER PEA SOUP.

3 lbs. of beef, cut into strips; 1 lb. of lean
ham; 2 lbs. of cracked bones; 5 quarts of
water; 1 turnip, sliced; 2 onions, chopped;
pepper; salt; 3 stalks of celery; 1 pint of
split peas.

Soak the peas all night. In the morning,
put them on in a farina-kettle covered with
a quart of warm water, and cook soft. Put
into a soup-kettle the beef, ham, and vege-
tables, with five quarts of water, and cook
slowly four hours, filling up with hot water
should the water sink below four quarts.
Strain off the liquor; pick out meat and
bones from the colander; put into the stock-
jar, and season well. Pour over them all
but three pints of the soup, and set away.
Pulp the vegetables through the colander
into to-day's broth; season, and add the
peas, also rubbed through a colander. Cook
slowly, stirring often, half an hour, and
pour upon dice of fried bread into the
turen.

HAM AND EGGS.

Boil slices of ham fifteen minutes, and let
them get cold. Trim and cut into pieces
of uniform size; put a small piece of
butter in a frying-pan, and cook the ham,
not too quickly, turning when the under
side is done. Strain the fat when the ham
has been taken out and put upon a hot-
water dish; return to the fire, and fry the
eggs. Cut off the ragged edges and lay one
upon each slice of ham.

MACARONI WITH COD.

Break a quarter of a pound of macaroni
into short pieces; boil twenty minutes in
hot salted water; drain; stir in a table-
spoonful of butter and three tablespoonfuls
of grated cheese; mix up with one-third as
much chopped cod as you have macaroni,
and put into a buttered bake-dish. Wet
with a little milk; scatter bread-crumbs on
the top, and bake, covered, half an hour,
then brown.

FRIED BEANS.

Boil as directed on Sunday of this week;
put a little dripping in a frying-pan with a
little powdered, or chopped parsley; heat,
put in the beans, and stir until they are a
pale yellow; pepper and salt, and serve
hot.

COLD SLAW, WITH CREAM DRESSING.

1 small head of white cabbage, chopped
fine; 1 cup scalding milk; rather less than
a cup of vinegar; 1 tablespoonful of butter;
2 beaten eggs; 1 tablespoonful of white
sugar; 1 teaspoonful essence of celery;
pepper and salt to taste.

Heat milk and vinegar in separate vessels.
Put butter, sugar, and seasoning into the
hot vinegar. Boil up once, and put in the
cabbage. Heat to scalding and take off.
Add the beaten eggs to the hot milk; cook
until they begin to thicken. Put the hot
cabbage into a bowl; pour the custard over
it; toss and stir with a silver fork; cover
to keep in the strength of the vinegar, and
cool suddenly.

SQUASH PIE.

1 pint of stewed and strained squash; 1
pint of milk; $\frac{3}{4}$ cup of sugar; 3 eggs, beaten
light; $\frac{1}{2}$ teaspoonful of ginger, and same of
mace and cinnamon mixed.

Beat all well together, and bake in open
shells of paste.

THIRD WEEK. SUNDAY.

POTAGE AU RIZ.

ROAST TURKEY. CRANBERRY SAUCE.
MASHED POTATOES, BROWNED.
SWEET POTATOES.

QUEEN'S PUDDING.

POTAGE AU RIZ.

Take the fat from the top of the soup-
stock. Pour off and strain what is needed
for to-day. Heat and skim; add half a cup
of rice which has been cooked soft in a little
milk—also the milk which has not been
soaked up; put in what seasoning is need-
ed for to-day. Heat and skim; add half a
cup of rice which has been cooked soft in a