

## The 'Ladies' Column.

## COOKERY.

## MENU.

## BREAKFAST.

Poached Eggs on Toast,  
And Anchovy Butter,  
Stewed Mutton Kidneys. Madeira Sauce,  
(Olives.  
Fried potatoes a la Francaise,  
French pancakes with Apple Jelly.

## POACHED EGGS ON TOAST.

ANCHOVY BUTTER:—To one ounce of good butter, add one teaspoon of essence of anchovy; mix well, and keep on ice for general use.

STEWED MUTTON KIDNEYS:—Pare and cut in slices 12 mutton kidneys. Put in a frying pan, with one ounce butter, a tablespoonful of salt and a teaspoon of pepper. Toss well for 6 minutes. Add half a pint of Madeira sauce, squeeze in the juice of half a lemon, add another small piece of butter, toss well again without boiling, and serve.

MADEIRA SAUCE:—Add 1 small glassful of mushroom liquor to 1 pint of stock, also a small glass of Madeira wine, a bouquet and a scant teaspoon of pepper. Remove fat and cook for 30 minutes. Strain and use when needed.

FRIED POTATOES A LA FRANCAISE:—Peel, wash and cut into fine slices 6 large potatoes; plunge into very hot clarified beef fat and cook slowly. When they are soft lift them out—heat fat to boiling point and then put them back. Smooth down with a skimmer and after 2 minutes they will swell considerably. Drain, sprinkle a little salt over them, and serve on a hot dish with a folded napkin.

FRENCH PANCAKES WITH APPLE JELLY:—Break three eggs into half a pound of wheat flour. Add 1 ounce of sugar and beat well, adding half a pint of cold milk and mixing for 5 minutes. Butter lightly a frying pan, and when hot, drop in 2½ ounces of the batter and bake 2 minutes—turn over and bake the other side as long. When cooked arrange neatly on a napkin, and spread over each one about a teaspoonful of apple jelly—fold up and sprinkle with powdered sugar.

## A LITTLE ENGLISH GIRL'S IDEA OF AMERICANS.

The following is an extract from a letter received this week by one of the staff of OUR SOCIETY:—

I came across a description of Americans in one of Muriel's exercise books the other day, and thought it rather amusing. Here it is. The Americans are active "enterprising, cute, frank, high-spirited and brave, coarse, prying, inquisitive and offensive to strangers." Note how all the good qualities are given first—oh, what a climax is reached.

What we don't quite understand is that "offensive to strangers." It may be read in two ways, and we don't think any American, old and true, would go out of his way to offend even the mildest stranger.—So the words can only mean that the stranger finds them off.—What's that, sir? Oh! Some citizens are readers of OUR SOCIETY: Oh yes.

SCENE:—A young lady's boudoir, somewhere in the south end. A fair proprietress, who recently plighted her troth, in confidential confabulation with her bosom friend: "You know, dear," she says, in a burst of enthusiasm, "I have actually persuaded Harvey to give up drinking. Poor fellow, he must have found it rather hard, but he did it gladly for my sake. He just chews coffee-beans now, and he says he finds them an excellent substitute for whiskey." (Communicated by the bosom friend).

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