

fine canapes for luncheon. Potatoes left over are capable of so many ways of re-serving that it is almost unnecessary to mention them.

Egg shells are useful for clearing soups, jellies and coffee. Soft boiled eggs left over can be re-boiled and, when hard, used as a garnish. Cold rice is easily made into puddings, croquettes, etc. Herbs should be gathered just when beginning to blossom.

CARVING

"Let's carve him as a dish fit for the gods;
Not hew him as a carcass fit for hounds."

—Julius Caesar.

The mere mention of the word "carving," says Chabeison, sets the cook to prick his ears; in it he recognizes the "bete noire" of his existence, the destroyer of his peace of mind and the production of his skill. To the eye they are beautiful and grand for the moment, but here comes the ruthless weapon of the amateur carver, and then woe to the works of the cook. Be the dish ever so tasty and ornamental, much of its artistic credit may be lost in carving. The art of carving was looked upon by our ancestors as essentially a part of good training; the last instructor provided to young men (and also ladies) was a master carver. The present fashion of dinners is perhaps removing the necessity, from some circles, for knowing how to carve, but still not so generally as to do away with it altogether. Ladies as well as gentlemen should make carving a study, so that at the family dinner if the host be absent the hostess can perform the task.

Fraser's Flavoring Extracts are Pure.