

milk; beaten yolk of one egg; 1 great spoonful of cranberry juice; vanilla extract.

Soak the gelatine one hour in a cup of the milk. Heat the rest to scalding; add sugar and soaked gelatine, and stir eight minutes over the fire. Strain through a muslin bag into four bowls, putting equal portions in all. Color one brown by stirring in the wet chocolate; another yellow, by beating in the yolk; a third, pink with cranberry juice, or currant jelly. Leave the fourth white. Return each portion, excepting this last, to the fire in its turn, and stir until very hot. When all are cold and beginning to congeal, wet a mould, and pour in, first, half of the white; next, half of the pink; thirdly, half of the yellow; fourthly, half of the brown. Upon this brown empty the rest of the white, and let the pink, yellow, and brown follow in course. Let each of the eight courses get firm enough to bear the next before adding more. Do all this on Saturday. On Sunday, turn out and pass with light cake, followed by coffee. The vanilla extract is intended for the chocolate only. This is a beautiful dish, easy and safe.

FOURTH WEEK. MONDAY.

CREAM SOUP.
LARDER BEEF. MASHED POTATOES.
BAKED TOMATOES. FRENCH MUSTARD.

APPLES, ORANGES, AND NUTS.
TEA AND CRACKERS.

CREAM SOUP.

Put the contents of your stock-pot over the fire; add as much boiling water as is needed to make soup for to-day. First, however, take out the sheep's tongue, and lay it aside. Simmer the soup for one hour; strain and season; return to the fire, and when it is hot, add a tablespoonful of butter rolled in flour; next, the sheep's tongue, skinned and cut into dice. Boil up; pour into the tureen, and stir in a cup of hot milk, in which two beaten eggs have been cooked one minute.

LARDER BEEF.

Thrust lardoons of fat salt pork quite through your cold roast, when you have trimmed off the ragged parts. Put into a deep pan; strew with chopped herbs, and minced onion, pepper, salt, and four or five whole cloves; also, a tablespoonful of chopped green pickle. Half cover with broth made from yesterday's skimmed gravy, and a little soup-stock. Cover the pan closely, set in a moderate oven, and cook one hour—more, if the piece be large.

Turn, when the time is half gone. Dish the meat, strain, and thicken the gravy. Give it one boil; pour a little upon the meat, the rest into a boat.

MASHED POTATOES.

Mash, or whip up light with milk, butter and salt, and heap roughly upon a hot dish.

BAKED TOMATOES.

See Thursday of First Week in December. Save the surplus juice.

APPLES, ORANGES, AND NUTS.

Supply clean plates, fruit-knives, and nut-crackers with this course.

TEA AND CRACKERS.

Pass, without further change of plates.

FOURTH WEEK. TUESDAY.

BAKED SOUP.
MOCK PIGEONS. SPINACH.
POTATO PUFF. STEWED CORN.
ARROWROOT PUDDING, HOT.

BAKED SOUP.

3 lbs. of beef, cut into small squares; 1 lb. lean ham, chopped; 1 lb. of veal, cut small; 2 onions; 2 carrots; 2 tablespoonfuls German sago; can of green peas; pepper and salt; 6 quarts of water.

Put the chopped ham in the bottom of a broad jar that will go into your oven; cover with sliced vegetables, some of the peas and sago, and this with beef or veal. Pack vegetables and meat in alternate layers, seasoning each with pepper and salt. Pour in six quarts of water, if the jar will hold so much; fit on a close cover; spread a paste of flour and water around the edge to keep in the steam; set in a dripping-pan of hot water, and leave in a moderate oven six hours, replenishing the water in the pan, now and then. Dip out as much soup—just as it comes—as you want for to-day, at the end of this time; let it cool sufficiently to enable you to take off the fat; heat in a saucepan just to the boiling point, and pour into the tureen. Add a quart of boiling water and a little salt to the contents of the jar; cover, while hot, and set away in a cold place, as stock—and excellent stock it will be.

MOCK PIGEONS.

2 large cutlets of veal, cut rather thin, and beaten flat; 1 lb. of fat salt pork; yolks of two hard-boiled eggs; 1 cup of bread-crumbs; pepper, salt, and 1 tablespoonful of chopped onion pickle; a little sugar; minced parsley; a little oyster-liquor. Lay the cutlets upon a dish, and spread