

some hours before, or after, the gravy is added, provided you keep it covered. When the gravy has drawn all the substance from bones, etc., strain it and return to the saucepan with what was left in yesterday's gravy-boat, having first skimmed the latter. Boil up, thicken with browned flour wet up with cold water; bring to another boil; pour over the scallop, saving a little to wet the top. Now comes your layer of *fine* bread-crumbs. Wet these with the gravy in a bowl, season to taste, beat to a soft paste with a couple of eggs and spread evenly over the scallop. Invert a plate over the bake-dish and set in the oven. When, at the end of half an hour or so, the gravy bubbles up at the sides, remove the cover and brown. Serve in the pudding-dish.

PANNED OYSTERS.

A four-course dinner is hardly in order in most households on Monday. You can, if you like, and have an efficient table-waiter, bring on oysters, as usual, between soup and meat. But there will be no violation of the "unities of the drama" of a family dinner, if you send around your oysters, scallop, and vegetables together.

1 quart of oysters.

Some thin slices of toast.

Butter, salt, and pepper.

Have ready some "patty pans"—the more nearly upright the sides the better. Cut stale bread in rounds to fit the bottom of these. Toast, and lay a piece in each. Wet with oyster liquor and put into each pan as many oysters as it will conveniently hold. Pepper and salt; put a bit of butter upon each; arrange all in a large dripping-pan; invert another of the same size over it, and bake eight minutes, or until the oysters "ruffle." Send hot to table in the pans.

You can toast the bread at breakfast-time if you choose. The oysters can go into the oven when the soup is poured out, and be in good season on the table. By this arrangement they will not interfere with the other "baked meats." Panned oysters are always popular, and there is no more simple manner of cooking this favorite shell-fish.

ROAST POTATOES.

Choose large, fair potatoes, wash and wipe and bake until soft to the grasp. Three-quarters of an hour should suffice. Take out, before the oysters are done, wipe off dust and ashes, and set on a hot napkin. This will keep them hot until you get prevent them from "sweating."

TOMATOES.

Open a can of tomatoes at least one hour before it is to be used, and empty into an earthenware basin, that no close or metallic

taste may linger about them. Cook in tin or porcelain. Stew half an hour, gently; add salt, pepper, a teaspoonful of sugar, and three of butter, a handful of dry bread-crumbs, or, if you have any stewed corn left from yesterday, use that instead of bread. Cook ten minutes longer, and turn out.

FLOATING ISLAND.

1 quart of milk.

4 eggs, whites and yolks beaten separately.

4 tablespoonfuls (great ones) of sugar.

2 teaspoonfuls extract of bitter almonds or vanilla. (COLGATE's extracts are the best in market, and do not spoil within a few days after they are uncorked, as the manner of some is.)

1/2 cup of currant jelly.

Heat the milk to scalding, but not boiling. Beat the yolks, stir into them the sugar, and pour upon them, gradually and mixing well, a cupful of the hot milk. Return to the saucepan and boil until it begins to thicken. You can do this while breakfast is cooking, before the Moloch clothes-boiler goes on. When cool, flavor and pour into a glass dish. Heap upon the top a *meringue* of the whites whipped until you can cut it, into which you have beaten the jelly, a teaspoonful at a time.

TEA.

"A comfortable cup of tea" never comes amiss to a fagged housewife, be it served at breakfast, luncheon, or dinner. The best way to insure its goodness—that is, that it be strong, hot and fresh—is to have your own tea-urn or kettle on the table, with a spirit-lamp burning under it. Scald the teapot, put in the tea; cover with boiling water; put a "cosey" or a thick napkin about it, and let it stand five minutes before filling with more *boiling* water. Wait a minute longer and pour out.

SECOND WEEK.

TUESDAY.

MUTTON SOUP WITH TAPIOC.

SALMON PUDDING.

BREAST OF LAMB.

POTATOES A LA LYONNAISE.

MACARONI WITH CHEESE.

SUSIE'S BREAD PUDDING.

MUTTON SOUP WITH TAPIOC.

3 lbs. perfectly lean mutton. The scrag makes good soup and costs little.

2 or 3 lbs. of bones, well pounded.

1 onion.

2 turnips.

2 carrots.

2 stalks of celery.

A few sprigs of parsley. If you have any