

thin slices of bacon, or aught else of good flavor which will give a marbled appearance to the fowl when served; then sew up and truss as usual.

PIGEON PIE—Border a dish with fine puff paste, lay a veal cutlet (or tender rump steak), cut in thin slices at the bottom of the dish; season with salt, cayenne, nutmeg, or pounded mace. Put as many young pigeons as the dish will contain, with seasoning as above, and, in the interstices, the yolks of some hard-boiled eggs; put some butter over them, fill up with good gravy, cover with paste, glaze with the yolk of an egg, and bake.

CHICKEN AND HAM PIE.—Cut two chickens into joints, season them with salt, pepper and cayenne, a little powdered mace and a tablespoonful of chopped mushrooms; then make balls of forcemeat and the hard-boiled yolks of eggs, and lay them in the dish between the joints of chicken, with a few slices of lean ham in between, and add a little water with a mushroom boiled in it, cover with puff-paste, and bake.

GRATEN HAM.—Cut a large piece from the thickest portion of a

boiled ham trim off the fat, grate the lean part and put in the centre of a platter. Slice small bits of the fat and lay them around the edge with some tender lettuce hearts and serve for supper or lunch. When lettuce is not easily obtained border with thin slices of lemon. Circles of pickled beets are not an unattractive garnish.

A BROWN SAUCE.—For one quart. Stir gently in a stew-pan over a slow fire, till of a light golden color, two ounces of butter and two ounces of flour, then add two pints of stock; stir till perfectly smooth; add four teaspoonfuls (one and one-third ounces) of the extract of meat and a sprig of marjoram, one of thyme, and two of parsley; boil a quarter of an hour slowly; strain, season, and it is fit for use.

VEAL SCALLOP.—Put a layer of cold chopped veal in a buttered dish; season with salt, pepper and butter; then stew over it a layer of finely powdered cracker, and pour over a little milk to moisten it; add another layer of veal and so on. When the dish is full, wet well with gravy and warm water, cover with a tinplate and bake. Remove

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