

GRAVY FOR TURKEY

Boil the giblets very tender; chop fine; then take liquor in which they are boiled, thicken with flour; season with salt, pepper and a little butter; add the giblets and dripping in which the turkey was roasted.

ROLLED SANDWICHES.

When the bread is ready to make into loaves, put one into a long bar tin; let stand until light, then steam one hour. Make a dressing of ham, veal and smoked tongue, chopped very fine and mixed with salad dressing. When the bread is quite cold, cut into thin slices, spread with the chopped meats and roll.

LAMB COOKED WITH PEAS.

The breast of lamb and salt pork cut in medium pieces, put in stew pan with water enough to cover; stew until tender; skim and add green peas; when done, season with butter rolled in flour and pepper.

PRESSED CHICKEN.

Boil two chickens until dropping to pieces; pick meat off bones, taking out all skin; season with salt and pepper; put in deep tin or mould; take one-fourth box of gelatine, dissolve in a little warm water, add to liquid left in kettle, and set away to cool; cut in slices for table.

HAM FOR SUPPER.

Chop boiled ham fine; season with mustard, pepper, beaten yolk of an egg, and oil if desired.

VEGETABLES.

GENERAL DIRECTIONS.

- 1st. Have them fresh as possible. Summer vegetables should be cooked on the same day that they are gathered.
 - 2nd. Look them over and wash well, cutting out all decayed, or unripe parts.
 - 3rd. Lay them when peeled in cold water for some time before using.
 - 4th. Always let the water boil before putting them in and continue to boil until done.
- TURNIPS.**—Should be peeled and boiled from forty minutes to an hour.
- BEETS.**—Boil from one to two hours; then put in cold water and slip the skin off.

For mending Glass, China, Leather, Wood, etc., use Star Cement.