

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.

**Egg Sauce.**—Boil half a pint of milk and stir into it as much flour mixed with cold water as will thicken it. Then take it off the fire and beat in gradually three ounces of butter; add a little salt. Boil two eggs hard; chop them finely, and add them to the milk and butter. This sauce is used for boiled chicken or fish.

**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.

**Fried Meat Cakes.**—Chop lean raw meat as you would for sausage, season with salt, pepper and onion; shape into flat cakes, dip the cakes in egg and bread crumbs, and fry in dripping. Any meat may be used for this dish, but it is particularly nice of beef, and the finest portions need not be put to this use. Drain on a strainer; have ready a dish of nicely mashed potatoes, on which put your beef-cakes, and serve.

**Veal Scallop.**—Put a layer of cold chopped veal in a buttered dish; season with salt, pepper and butter; then strew 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 tin plate and bake. Remove the cover ten minutes before it is done to let it brown.

**Thick Gravy.**—Melt in a stew-pan a piece of butter the size of a walnut; add two tablespoonfuls of flour; mix well; then add one pint of hot water, half a teaspoonful of the extract, and sauce to taste. This will be found suitable for poultry, or wherever thick

gravy is required. The above may be made richer by using a larger proportion of extract.

**Beefsteak Pie.**—Cut a pound and a half of beefsteak into small pieces and put with it half a cup of water, three tablespoonfuls of catsup, three hard-boiled eggs cut in pieces, a pint of oysters, salt, pepper and nutmeg. Butter a baking-dish fill it with this, cover with a rather rich biscuit dough, and bake to a good brown.

**Turkey Hash.**—Remove the meat from the bones of a turkey and cut it into neat bits; stir two cups of this into two cups of white sauce; season to taste; make the stuffing of the turkey into neat cakes, fry them, and arrange them on the dish around the hash.

**Hashed Fowl.**—Take the meat from a cold fowl and cut it in small pieces. Put half a pint of well-flavored stock into a stew-pan, add a little salt, pepper and nutmeg, and thicken with some flour and butter; let it boil, then put in the pieces of fowl to warm; after stewing sufficiently, serve with some poached eggs laid on the hash, with a sprig of parsley in the centre, and garnish round the plate with pieces of fried bread.

**Chicken Fried.**—Cut some cold chicken into pieces and rub each with yolks of eggs; mix together some bread crumb, pepper, salt, nutmeg, grated lemon-peel and parsley; cover the pieces of chicken with this and fry them. Thicken some good gravy by adding flour and put into it cayenne pepper, mushroom powder or catsup, and a little lemon juice, and serve this with the chicken as sauce.

**To Remove Fishy Taste From Game.**—Pare a fresh lemon very carefully without breaking the thin white inside skin, put inside a wild duck and keep it there forty-eight hours, and all the fishy taste so disagreeable in wild fowl will be removed. Every twelve hours remove the lemon and replace with a fresh one. A lemon thus prepared will absorb unpleasant flavors from all meats and game.

**Chicken Fritters.**—Cut into neat pieces some tender cold chicken and let them stand awhile in a mixture of lemon juice, salt and pepper. Make a batter of milk, egg, flour and salt, stir the chicken into it and then fry in boiling