eleven pieces as follows: Namely, the two second joints, the legs, wings, two pieces of breast lengthwise, the upper back, and the lower back, disjointing the latter and making two pieces. Place in a saucepan, and cover with boiling water. Cook slowly until tender, not ragged, and thicken just before serving, adding seasoning. This is improved by the addition of the well beaten yolk of an egg.

Brown Fricassee.—This, if properly made

Brown Fricassee.—This, if properly made, is a delicious dish. Cut up the fowl as for stewing. Brown a tablespoonful of butter in a saucepan, and then put in the pieces of chicken. When each piece is nicely browned, add about a pint of boiling water. Let cook gently until tender, then add a little onion juice to taste, and black pepper.

White Fricassee.—Cut up the chicken as for stewing and partly cover with boiling water, allowing the water to evaporate. When the chicken is done, remove from the saucepan, and lay upon a heated platter. Make a white sauce of one tablespoonful butter, and two of flour, with one pint of milk. Add yolk of an egg, and pour over the chicken. This may be served with rice. Curry of Chicken.—Proceed as for stewed chicken, and when ready to thicken mix a little curry with the flour. The exact amount cannot be given, as tastes differ greatly as to the amount that is palatable.

Braised Chicken.—Prepare as for roasting, omitting the filling. Place in the lottom of a braising pan half a carrot cut into dice, a small onion sliced, with a sprig of parsley. Now place the chicken on top of these, and add half a pint of water or stock, salt and pepper. Cover and cook in a quick oven an hour and a half, basting frequently. When done, remove from the braising pan, a tablespoonful of butter and two of flour. Season to taste, and serve with the chicken. Chicken Soup.—For this a tough fowl may be used. Put on in cold water, and cook very slowly from four to five hours, having added a little salt to the water. When thoroughly cooked remove the chicken, and set aside the stock to cool. The following day a delicious soup may be made by the addition of half a cupful of rice and a little parsley, cooked gently until the rice is soft, or it may be the basis of 'noodle soup,' in which noodles are used in place of the rice.

Chicken Salad.—The meat of the chicken which was boiled for soup, may be used for a salad, as follows: Cut the chicken in: odice, and for every pint of meat, allow a half pint of celery

Cleaning Gilt Frames.

(The 'Ledger Monthly.')

(The 'Ledger Monthly.')

Gilt frames should never be touched with anything but a perfectly clean dust rag, as one that has been previously used to dust furniture with will do more harm than good. Fly specks have an irritating way of collecting on gilt frames: one wonders whether the brilliance attracts flies toward them. This may be obviated by going over them when new with a soft brush dipped in onion water obtained by boiling three or four good-sized onions in a pint of water, which keeps the flies away. One sometimes sees vinegar and water recommended for cleansing discolored gilt frames; but this is a mistake, for acid is injurious to the metal. A clean rag dip-

ped in very weak ammonia water, and squeezed dry, may be applied sparingly, and if the gilt is of good quality it can be cleaned advantageously.

A cup of hot milk, a little thickened milk, or hot drink of any kind preferred, on waking in the morning, helps to give tone for the coming breakfast.

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