

Of course you will pour the pot-liquor into the stock-jar.

MASHED TURNIPS.

Pare, quarter, and cook the turnips tender in boiling salted water. Mash in a hot colander; add butter, pepper, and salt, and serve in a hot dish.

STEWED TOMATOES.

See Thursday, Second Week in November.

STUFFED POTATOES.

Bake large potatoes soft, and cut a round piece from the top of each. Scrape out the insides carefully and mash smooth with butter, cream, and a little grated cheese.

Beat soft with milk, season with pepper and salt, and heat in a greased saucepan, stirring all the time. Fill the skins with the mixture, put on the caps and set in the oven for three minutes. Serve upon a dish lined with a napkin.

PANCAKES.

2 cups of prepared flour; 6 eggs; 1 tablespoonful of salt; milk to make a *thin* batter.

Beat the eggs light; add salt, two cups of milk, then the whites and flour alternately with milk, until the batter is of the right consistency. Run a teaspoonful of lard over the bottom of a frying-pan, pour in a large ladleful of batter, and fry quickly. Roll the pancake up like a sheet of paper; lay upon a hot dish; put in more lard, and fry another pancake. Keep hot over boiling water, sending half a dozen to the table at a time. Eat with sauce.

FOURTH WEEK. THURSDAY.

MUTTON AND RICE SOUP.

CHICKENS A LA VIENNOISE. HOMINY CROQUETTES.

SPINACH.

LIMA BEANS.

BREAD AND CUSTARD PUDDING.

MUTTON AND RICE SOUP.

Take all the fat from the liquor in which your mutton was boiled; put it over the fire with a cup of raw rice, and cook slowly until the latter is boiled to pieces. Strain through the soup-sieve, add seasoning to taste, and some finely minced parsley. Heat to boiling, and pour into the tureen. Add a cup of hot milk, in which have been beaten two raw eggs—the milk having cooked for a minute to thicken them.

CHICKENS A LA VIENNOISE.

Clean, wash, and wipe a pair of chickens. Parboil the giblets; chop them fine, with a very little onion, the pounded yolks of two

hard-boiled eggs, and seasoning to your taste. Add a handful of crumbs, and stuff the chickens with this force-meat. Boil in plenty of hot water, slightly salt, three-quarters of an hour, having sewed up each in coarse netting. Put them into a broad saucepan, in which have been melted two tablespoonfuls of nice dripping, and the same of butter. The fowls should have been wiped dry, and the fat be hot when you put them in. Turn twice while you brown them over a quick fire. When russet-colored all over, dish, and pour over them a few spoonfuls of butter, heated with a tablespoonful of tomato catsup. Save the liquor in which the fowls were boiled.

HOMINY CROQUETTES.

2 cups of fine-grained hominy, boiled, and cold; 2 beaten eggs; 2 tablespoonfuls melted butter; 1 tablespoonful of sugar; salt to taste.

Rub butter and sugar into the hominy until the latter is smooth; then beat in the eggs. Make into rolls with floured hands; roll in flour, and fry to a good color. Drain well.

SPINACH.

Pick off the leaves. Boil in hot salted water twenty minutes. Drain, chop fine, and return to the saucepan, with a piece of butter, salt, sugar, pepper, and a pinch of mace. Beat in two tablespoonfuls of cream, and, when smooth and hot, turn out.

LIMA BEANS.

Soak the dried beans all night; then proceed as with "Kidney Beans a l'Anglaise," on Sunday, Second Week in November. Cook enough for a hot dish to-day, and bean salad to-morrow.

BREAD AND CUSTARD PUDDING.

1 quart of milk; 2 even cups of dried crumbs; 4 eggs; 5 tablespoonfuls of sugar; cinnamon; $\frac{1}{2}$ lb. raisins, seeded and chopped; 2 tablespoonfuls melted butter.

Soak the crumbs in a pint of the milk, and heat to scalding in a custard-kettle. Beat to a mush; put in the butter, and beat again one minute. Butter a pudding-dish; pour a half-cupful of the mush in the bottom; sprinkle with cinnamon, and strew with raisins, more batter, spice, and fruit, until all are in. Heat the other pint of milk; pour upon the beaten yolks and sugar; pour this custard, without boiling, over the pudding. Bake, covered, half an hour. Uncover, spread upon the custard—if fully "set"—a *meringue* of the whites, whipped stiff with a little powdered sugar. Eat warm—not hot—with cream and sugar, or butter and sugar.