

winter even longer. They will be much sweeter and finer flavored for it.

When ready to cook a turkey, see that every pin-feather is taken out, rinse in cold water and wipe dry with a cloth used for nothing but such purposes; rub inside with pepper and salt and fill with oysters, carefully washed in their own liquor to remove bits of shells; sew up the turkey, place in a large dish, and set it into a steamer over boiling water; lay a clean cloth over the steamer and shut the cover on tight, and steam till tender—two and a half hours, or if large, three hours—run a fork into the breast to see if done. If it seems tender, and no reddish juice flows out, it is ready to take up; strain the gravy, and put into the oyster sauce, which should be ready while the turkey is cooking, made like stewed oysters and thickened with farina or butter and flour; let it just boil up and add, if you like it white, a little boiled cream; pour this over the steamed turkey, and serve hot.

Or, if preferred, the turkey may be stuffed as for a common baked turkey, and steamed; or it may be stuffed with good plump chestnuts, after the skins are removed, and the gravy made with the giblets chopped fine, adding a little flour as you chop and the gravy from the dish stirred to it, and set over the fire to boil up. While the gravy is being made, rub a little butter over and sprinkle the turkey with flour very slightly and set in a hot oven to brown delicately. Many prefer this to sending to the table right from the steamer with white gravy poured on.

PUFF PASTE.—To every pound of flour, take half a pound of butter, two eggs and half a pint of cold water; chop the butter fine and add to the flour, stirring it in with a spoon; add the eggs, well beaten, and the water, not touching it with the fingers. Dredge the board with flour, turn out the paste and roll thin; fold over once and roll again; repeat this process four or five times; then let it stand an hour before using for pies.

A CHEAP PLUM-PUDDING.—One and a half cupfuls of chopped suet or butter, three cupfuls of flour, one cupful of sweet milk, half a teaspoonful of soda, a cupful of molasses, three cupfuls of raisins and currants mixed, a little salt, a teaspoonful each of ground cloves, cinnamon and nutmeg; boil in cloth or mold for four hours.

BLEACHING COTTON.—For every five pounds of cotton cloth or yarn dissolve twelve ounces chloride of lime in soft, boiling water. When cold strain it into a sufficient quantity of water to immerse the goods in. Boil them fifteen minutes in strong soapsuds, wring out in clear cold

water, then put the goods into the chloride-of-lime solution from ten to thirty minutes, with frequent airings; rinse well and dry the goods, then scald in clear soft water and dry.

BLEACHING WITH SOUR MILK.—Boil thick sour milk, strain it into a stone pot, and then put in whatever it is desired to bleach; let it remain there a few days, turning it thrice a day; wring out, wash through cold, soft water, and spread in the hot sun. Repeat the process if necessary.

BOILED KNUCKLE OF VEAL.—A pretty good sized knuckle of veal can be bought at the butcher's for twelve or, at the most, fifteen cents. I sometimes remove the whole of the bone, and make a small round or fillet of the meat, securing it in shape with small skewers and string. I always cut off the larger part of the bone, but in either case the bones are boiled with the meat, as the broth from them is excellent. If the meat is in the house several hours before needed for the kettle, I first wash it well, and then sprinkle over it about a full tablespoon of salt. If this is not done the same quantity may be added to the water in which it is boiled. For a twelve-o'clock dinner I put the meat to boil about ten. It is much better to have the water boiling before putting in the meat. Let it come to a boil, skim the water, put on the cover closely, and move the kettle back from the fire, where it will gently simmer. I always boil a small piece of pork about four inches square with the meat. For my table I make a very nice drawn butter with chopped parsley stirred in. Where parsley is not at hand, a little of the broth partially thickened with flour and a little butter added, may be used as a gravy. Oyster sauce is nice with boiled veal, or white sauce, with lemon chopped fine. After dinner, if any quantity of the meat is left, I take the bones from the kettle and strip off all the tender gristle and fat. I then cut the meat up fine, sprinkle over the whole a little pepper and perhaps salt, mix all up together, and press into a bowl adapted to the quantity. By tea-time it will turn out a solid, nice-shaped meat-cheese, which I think is excellent eaten with vinegar and mustard, just as head-cheese or brawn is eaten.

VEAL SOUP.—The broth from the veal will make a very fine dinner-soup for the next day. There are several ways of preparing it. You may simply add a little parsley and serve it so, or you may boil an onion or two in it. It will be very nice if a head of celery is cut up in small squares, and boiled for a few minutes, or lemon may be added.