

POTATO STUFFING.

3 c. hot riced potatoes.	2 tbsp. butter.
2 tsp. onion juice.	Yolks 2 eggs.
$\frac{1}{8}$ tsp. pepper.	$\frac{1}{4}$ c. milk.
1 tsp. salt.	1 tbsp. chopped parsley.

Mix in the order given and beat thoroughly.

GIBLET SAUCE.

Cook the giblets, drain and chop fine; reserve stock.

SAUCE.

2 tbsp. fat from pan.	Pepper.
2 tbsp. flour.	1 c. giblet stock.
$\frac{1}{4}$ tsp. salt.	

Make brown sauce, add giblets, and when hot serve.

BONED CHICKEN.

Select a chicken that has not been frozen and that has an unbroken skin. Remove pin feathers, singe, cut off the head and legs. Do not draw the bird.

Place the chicken on a board, breast down, and with a sharp knife make a cut along the entire length of the back bone. Beginning at the neck, on one side scrape the flesh with the skin from the back bone to the free end of the shoulder blade, then follow this bone in the same way until the wing is reached. Cut the ligaments at the joints, and the tendons; press the flesh from the bone to the middle joint of the wing. Free this joint and remove flesh from the bones in the same manner; do not remove the small bone from the tip of wing. Now separate the flesh from the ribs, taking care not to penetrate the inner lining. Disjoint the thigh bone and remove the flesh from it, then from the leg. This last bone can be removed by turning the flesh inside out. The skin lies close around the leg joints and great care must be taken not to break it. Free the wing and leg bones on the other side in the same manner. Begin next at the wish bone, and when that is free push the flesh down to the breast bone. Remove the crop. Use fingers when possible in taking the skin from over the breast bone. Carefully remove the skin from the rump, cutting through the small end of the back bone. Cut a circular opening around the vent and take out the bony structure with the internal organs, leaving the flesh. Wipe with a damp cloth and place flesh in position. Sprinkle the inside with salt and pepper and fill with the forcemeat; press into shape and sew up the back. Weigh, truss for roasting, cover breast with slices of bacon and roast, allowing 20 minutes to the pound and 20 minutes extra.

The boned chicken may be wrapped in muslin and steamed until tender, then moulded in Aspic Jelly. Save bones to use for stock.

FORCEMEAT FOR BONED CHICKEN.

1 $\frac{1}{2}$ lbs. chopped veal.	$\frac{1}{2}$ tsp. mixed sweet herbs.
1 $\frac{1}{2}$ c. bread crumbs.	$\frac{1}{2}$ tbsp. onion juice.
$\frac{1}{4}$ tsp. pepper.	$\frac{1}{2}$ tbsp. lemon juice.
1 $\frac{1}{2}$ tsp. salt.	3 tbsp. butter.
Cayenne.	2 eggs.
$\frac{1}{4}$ tsp. celery salt.	1 $\frac{1}{2}$ tbsp. chopped parsley.

Stock or cream to moisten.

Mix in order given. This amount is sufficient for a 3 to 3 $\frac{1}{2}$ pound chicken.