

time you are ready to add the tomatoes, replenish from the tea-kettle. When the five hours are up, strain off the soup. Put bones and meat into the stock-jar, and add all the clear soup you do not want to-day. Season, and set aside. Now pulp the vegetables into the soup left out for Saturday's dinner; season, cool and skim off the fat. Return to the fire with the barley, and simmer half an hour.

BACON AND EGGS.

Cut one pound of streaked bacon into thin long slices; put into a frying-pan and cook slowly, turning often, until quite crisp. Pour off and strain the fat, and pour two tablespoonfuls of it into a stone-china or block-tin dish. Add two larger spoonfuls of good gravy left from yesterday's pigeons with as much cream, in which have been mixed half a teaspoonful of flour and a pinch of soda. Set this in a dripping-pan, with boiling water in the bottom, but not enough to overflow the dish, and stir upon the top of the range until quite hot. Then break upon it seven or eight, or more eggs, and put into a quick oven to "set." When firm, send to table with the bacon laid about them.

CHEESE FONDUE.

1 cup dry and fine bread-crumbs; 2 scant cups of milk, with a pinch of soda stirred in; $\frac{1}{2}$ lb. dry cheese, grated; 3 beaten eggs; 1 small tablespoonful of melted butter; pepper and salt.

Soak the crumbs in the milk; beat in eggs, butter, seasoning—finally the cheese. Butter a pudding-dish; pour in the mixture, strew crumbs on the top, and bake in a rather quick oven to a light brown. Serve at once, as it soon falls.

CANNED STRING-BEANS.

Cut into short lengths; cover with hot, salted water, and cook forty minutes. Drain; dish, and stir in pepper, salt, and butter.

MASHED TURNIPS.

See Sunday, Second Week in December.

LEMON TARTLETS.

5 eggs; 5 tablespoonfuls of sugar; 1 quart of milk; $\frac{1}{2}$ cup of prepared flour; 1 lemon, a large one—juice and grated peel; a pinch of salt.

Heat the milk; stir in the flour wet with a little cold milk, and heat again, stirring all the while. Pour upon the beaten yolks and sugar; cook for one minute. Take from the fire, and beat in the lemon-juice and grated rind. Have ready, baked and hot, some shells of puff-paste lining "patty-pans." Fill with the mixture and cover each with a meringue made of the whipped

whites and a little powdered sugar. Put into the oven to set, and lightly color the meringue. Eat fresh, but not hot.

FOURTH WEEK. SUNDAY.

CLEAR SAGO SOUP.
ROAST BEEF. POTATO BALLS.
FRIED SWEET POTATOES. APPLE SAUCE.
CELERY.

RIBBON BLANC-MANGE.
COFFEE AND CAKE.

CLEAR SAGO SOUP.

Remove the fat from your soup-jelly. Pour off as much as you need for to-day, without disturbing the sediment. Heat, simmer and skim until the scum ceases to rise; put in half a cup of German sago which has been soaking one hour in a little water. Cook gently until clear.

ROAST BEEF.

Lay in a dripping-pan and pour a cup of boiling water over it. Roast about ten minutes per pound, basting frequently and copiously. When done, dish; pour the strained gravy into a bowl and set in ice-water to throw up the fat. Remove this, return the gravy to the fire, pepper, salt, and thicken with browned flour. Boil once, and serve in a boat.

POTATO BALLS.

Mash potatoes very light with butter, milk and salt; and beat in two raw eggs. Put into a buttered saucepan, and stir until hot and stiff. Turn out and let the paste get cold. Then make into balls; roll each in flour; half an hour before taking up the roast beef, pour off nearly all the gravy, and lay the balls about the meat in the dripping-pan. Baste them whenever you baste the meat, and cook to a fine brown. Drain off the grease, and serve as a garnish to the beef, when dished.

FRIED SWEET POTATOES.

Boil, peel, and let them get cold. Then slice lengthwise; pepper, salt, flour and fry quickly in good dripping. Drain well and serve hot.

APPLE SAUCE.

See Wednesday, Second Week in November.

CELERY.

See Monday, Second Week in December.

RIBBON BLANC-MANGE.

1 quart of milk; 1 package Cooper's gelatine; $\frac{1}{2}$ cup of sugar; 1 great spoonful of grated chocolate, wet in a very little cold