

aturday. Put meat  
h a close cover,  
it where it will  
also very slowly,  
e range. Should  
ot replenish from  
t the end of six  
t, bones, and all,  
pepper and salt it  
or, covered, until  
the cake of excel-  
strain the soup  
at an hour before

ed overnight.

all these, except  
Cut the carrot  
in a little cold  
gh water to cover  
it swells. Cover  
cold water, and  
ff, and replenish  
a. This will take  
bbage and onion.  
to pulp, strain  
into the soup. It  
vegetables, as the  
Boil up and skim  
the boiled corn  
which should be  
e parts removed.  
the carrot, season

RY.  
l with soda and  
, with fair water.  
of bread-crumbs,  
ter and seasoned  
aw and tie up the  
new up the vent.  
strings are to be  
e fowl is roasted.  
art of the body  
" as the sinews  
ping-pan, pour a  
ver it, and roast,  
out ten minutes  
e careful not to  
specially during  
e turkey would,

breakfast, Luncheon,  
ives the trouble of  
oup by buying those  
put up in packages

otherwise, be dry and blackened on the  
outside and raw within. And remember  
how much of the perfection of roasting meats  
and poultry depends upon basting faithfully.  
Boil the giblets tender in a little water.  
When the turkey is done, set it where it will  
keep warm; skim the gravy left in the pan;  
add a little boiling water; thicken slightly  
with browned flour; boil up once and add  
the giblets minced fine. Season to taste;  
give another boil, and send to table in a  
gravy-boat.

#### CRANBERRY SAUCE.

Wash and pick over the cranberries; put  
on to cook in a tin or porcelain vessel,  
allowing a teacupful of water to each quart.  
Stew slowly, stirring often until they are as  
thick as marmalade. Take from the fire in  
little over an hour, if they have cooked  
steadily, sweeten plentifully with white sugar,  
and strain through coarse tarlatan, or mos-  
quito-net, into a mould wet with cold water.

Do this on Saturday. On Sunday, turn  
out into a glass dish.

#### MASHED POTATOES—BROWNED.

Having mashed them in the usual manner,  
mound them smoothly upon a shallow  
earthenware dish and set them in a quick  
oven, glazing them with butter as they color.  
They should be of a light brown. Slip the  
mound from a coarser to a finer platter by  
the help of your cake-turner. It is still  
better if you have one of the pretty "enam-  
elled" bake dishes lined with porcelain, with  
silver stands for the table. They are in-  
valuable for puddings, scallops, etc.

#### STEWED CORN.

Stew one quart of Canned corn in its own  
liquor, setting the vessel containing it in an  
outer, of hot water. Should the corn be  
exceptionally dry, add a little cold water.  
When tender, pour in enough milk to cover  
the corn, bring to a boil, and put in a table-  
spoonful of butter rolled in flour, and salt to  
taste. Stew gently, stirring well, every three  
or four minutes, and turn into a deep dish.  
Keep the vessel containing the corn closely  
covered while it is cooking. The steam  
facilitates the process and preserves the  
color of the corn.

#### CELERY

Is the usual accompaniment of roast turkey.  
Prepare by selecting the blanched stalks,  
scraping off the rust, cutting off all but the  
youngest and tenderest tops, and laying these  
in cold water to crisp, until wanted for the  
table. Garnish your turkey with alternate  
light and dark green sprigs of celery.

#### TROPICAL SNOW.

8 sweet oranges.  
1 grated cocoanut.

1 glass of pale sherry.  
1 cup of powdered sugar.  
5 red bananas.

Peel and cut the oranges into small pieces  
by dividing each lobe crosswise into thirds.  
Extract the seeds and put a layer of the  
fruit in the bottom of a glass dish. Pour a  
little wine upon it, and strew with powdered  
sugar. The cocoanut must have been pre-  
pared by removing the rind and throwing it  
into cold water for some time before grating  
it. Over the layer of oranges spread one of  
cocoanut; cut the bananas into very thin,  
round slices, and lay these, one deep, upon  
the cocoanut. Repeat the order just given  
until your dish is full and the oranges and  
bananas used up. The top layer must be  
of cocoanut, heaped high, sprinkled with  
powdered sugar and garnished about the  
base with slices of banana. Eat soon, as  
the oranges toughen in the wine.

Supplement this pretty but not substan-  
tial dessert by a salver of lady's-fingers, and  
macaroons, and a good cup of coffee.

#### SECOND WEEK.

#### MONDAY.

##### NEXT DAY'S SOUP.

TURKEY SCALLOP.

FANNED OYSTERS,  
TOMATO SAUCE.

ROAST POTATOES.

##### FLOATING ISLAND.

TEA.

##### NEXT DAY'S SOUP.

Julienne soup, like most other soups the  
base of which is meat, is better when  
warmed over the second day. Set it over  
the fire where it will heat, not too quickly,  
almost to a boil. It will not "put back" the  
business of the day twenty minutes, and be  
a welcome addition to your dinner.

##### TURKEY SCALLOP.

Cut the meat from yesterday's turkey.  
Crack the carcass to pieces, and put, with  
bits of skin, fat, and gistle, into a saucepan;  
cover with cold water, and set on to stew  
slowly into gravy. Chop the meat very  
fine; strew the bottom of a greased bake-  
dish with crumbs, and cover this with a  
thick stratum of minced turkey, stuffing,  
and tiny bits of butter. Pepper and salt,  
and put on more crumbs, then meat, and so  
on. Stale bread is better for this scallop  
than cracker-dust. Having used up all your  
meat and reserved enough crumbs for a  
thick upper crust, cover the dish and put  
aside in a cool place until your gravy is  
ready. It is economy of time, on Monday,  
to slip in such work as this between the  
many "must be's" of the season. Your  
scallop will be none the worse for waiting