

STEWED CRANBERRIES.

Look them over carefully; wash and put them over the fire more than cover with water; cover the saucepan and stew until the skins are tender, adding more water if necessary; add one pound of sugar to a pound of berries. Let them simmer ten or twelve minutes; then set away in a bowl or wide-mouthed crock.

WELSH RAREBIT.

Toast the bread; butter it and spread with mustard; then melt the cheese and spread over, and put together the same as sandwiches.

RICE CROQUETTES.

One cup boiled rice, one egg, well beaten; thicken with bread and cracker crumbs; then roll in cracker crumbs and fry in lard.

STUFFING FOR TURKEY OR ROAST MEATS.

Mix stale bread crumbs or pounded cracker with butter, salt, pepper and egg; add summer savory or sage. If wished, oysters chopped may be added. Mix thoroughly together, adding a little warm water for wetting if necessary.

YORKSHIRE PUDDING.

Six large spoons flour, three eggs, saltspoon salt, milk enough to make like soft custard; pour into shallow pan, in which there is a little beef dripping.

OYSTER DRESSING.

Two tablespoons flour, two tablespoons butter; brown the butter and flour in dripper; add water to make thin for gravy; boil; add one pint oysters, chopped; pepper and salt to taste.

CAPER SAUCE.

Two tablespoons of butter, one tablespoon of flour; mix well; pour on boiling water till it thickens; add one hard boiled egg chopped fine, and two tablespoons of capers.

MINT SAUCE.

Mix one tablespoon of white sugar to half a teacup of good vinegar; add mint, chopped fine; one-half teaspoon of salt. Serve with roast lamb or mutton.

GRAVY FOR ROAST MEATS.

After taking out the meat, pour off the fat; add water, season and thicken with flour.

DRAWN BUTTER OR EGG SAUCE.

Half a cup butter, two tablespoons flour; rubbed thoroughly together, then stir into pint boiling water; little salt; parsley if wished.

Boil
which th
and a li
turkey w

When
long bar
dressing
mixed w
into thin

The
in stew p
and add
and pepp

Boil
bones, ta
deep tin
little war
cut in slic

Chop
yolk of an

1st. F
be cooked
2nd. I
or unripe
3rd. I
before usi
4th. A

continue t
TURNI

to an hour
BEETS.

and slip th
For mend