

mains of yesterday, cold meat, a little beaten eggs. a little soup—up of milk, in pinch of soda. and boil one with a gravy from yesterday, strained, thick-ute.

H. soft in boiling mash smooth, work in butter, and in a deep

pour over it a portions: One much salt; pep- ped smooth in and then beaten tablespoonfuls Colgate's es-

DDING. lumps; $\frac{1}{4}$ cup ter; 1 cr of rated per 1; 3

together until while you rub u—adding the ks, the soaked whites. But- at the bottom; bake, covered. Eat cold, with you like, you before taking

SUNDAY.

H SAUSAGES.

ET POTATOES

FT CAKE.

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H SAUSAGES. ly. Stuff as usage to the

dressing. (Salt the giblets, and keep for to-morrow.) Lay the turkey in the dripping-pan, pour a great cupful of boiling water over it, and roast *about* ten minutes per pound—slowly for the first hour. Baste faithfully and often, dredging with flour, and basting with butter at the last. Dish the turkey, laying *boiled* sausages around it. Pour the fat from the gravy; thicken with browned flour; salt, and pepper. Boil once, and serve in a boat.

MASHED TURNIPS.

Pare, quarter, and cook tender in boiling water, a little salt. Mash and press in a heated colander; work in butter, pepper, and salt; heap smoothly in a deep dish, and put "dabs" of pepper on top.

CANNED CORN PUDDING.

Drain, and chop the corn fine. add a tablespoonful of melted butter, four beaten eggs; a large cup of milk, with an even teaspoonful of corn-starch stirred in it, with salt and pepper to taste. Bake, covered, in a greased pudding-dish one hour; then brown quickly.

SWEET POTATOES.

See Sunday of First Week in December.

CRANBERRY SAUCE.

Cook a quart of cranberries with a *very* little water, slowly, in a porcelain or tinned saucepan. Stir often, and when they are broken all to pieces, and thick as marmalade, take off, sweeten liberally, and rub through a colander. Wet a mould, and put them in to form.

ORANGE SNOW AND SNOWDRIFT CAKE.

4 large sweet oranges, juice of all, and grated peel of one; juice and half the grated peel of 1 lemon; 1 package of gelatine soaked in 1 cup of cold water; whites of 4 eggs, whipped stiff; 1 large cup of powdered sugar; 2 cups of boiling water.

Mix the juice and peel of the fruit with the soaked gelatine, add the sugar, stir well, and leave them for one hour. Pour on boiling water, and stir until clear. Strain, and press through a coarse cloth. When cold, and beginning to congeal, whip a spoonful at a time into the frothed whites. Put into a wet mould. Do this of course on Saturday.

For Snowdrift Cake, please refer to "BREAKFAST, LUNCHEON AND TEA," page 340.

SECOND WEEK.

MONDAY.

BROWN GIBLET SOUP.

MINCED TURKEY AND EGGS. BAKED TOMATOES.
STEWED POTATOES. RAW CELERY.

PLAIN RICE PUDDING.
A "COMFORTABLE CUP OF TEA."

BROWN GIBLET SOUP.

Cut each giblet into three pieces, and put on to boil in stock made of the remnant of your mock turtle soup, diluted with water and strained. Simmer all together one hour.

Chop the gizzard fine, pound the liver. Make what is called technically a *roux*, by putting two tablespoonfuls of butter into a saucepan, and when it bubbles, stirring in a teaspoonful of browned flour, and continuing to stir until they are well mixed and smooth. Add, spoonful by spoonful, half a cup of boiling soup, then the pounded liver; the gizzard, juice of half a lemon, and half a glass of brown sherry. Stir all this into the soup, and boil up once. Have in the tureen the yolks of four hard-boiled eggs, each quartered with a keen knife, and pour the soup upon them.

MINCED TURKEY AND EGGS.

Cut all the meat from the skeleton of the turkey. Put the bones, sinews, skin, and stuffing into a pot with three quarts of cold water. Set at the back of the range and let it simmer down to two quarts. Season, and set away in your stock-pot.

Divide the meat intended for to-day into inch long pieces, tearing rather than cutting it. Heat the skimmed gravy; add as much drawn butter; two beaten eggs; pepper and salt; put in the minced turkey; set back over the fire, and stir until very hot. Cover the bottom of a pudding-dish with fine crumbs; pour in the mixture; strew crumbs on top, and bake to a light brown in a quick oven. Serve in the bake-dish.

BAKED TOMATOES.

Please see Thursday of last week—the First Week in December. Add the surplus juice to your turkey-bone "stock."

STEWED POTATOES.

Pare and cut into small squares. Lay in cold water half an hour; cook tender in hot water, a little salt. When done—or nearly—pour this off, add a cup of cold milk, and when this begins to simmer, a tablespoonful of butter rolled in flour, pepper, salt, and a little minced parsley. Boil gently one minute, and pour into a deep dish.

CELERY.

Wash, scrape, and cut off the green leaves.