

To Cook a Rabbit.—When nicely dressed, lay it in a pan and cover with cold water, and add half a teacup of salt and soak overnight; in the morning drain off water and cover the rabbit inside and out with dry corn meal, and let stand till time to cook for dinner; then rinse, cut up and parboil in slightly salted water until tender; take out, roll in corn meal and fry a nice brown; an onion sliced and laid over it while parboiling is an improvement for those who like the flavor.

Baked Ham.—Make a thick paste of flour (not boiled) and cover the ham with it, bone and all; put in a pan on a spider or two muffin rings, or anything that will keep it an inch from the bottom, and bake in a hot oven. If a small ham, fifteen minutes for each pound; if large, twenty minutes. The oven should be hot when put in. The paste forms a hard crust around the ham and the skin comes off with it. Try this, and you will never cook a ham in any other way.

Sauce Piquante.—Put a bit of butter, with two sliced onions, into a stewpan, with a carrot, a parsnip, a little thyme, laurel, basil, two cloves, two shallots, a clove of garlic, and some parsley; turn the whole over the fire until it be well-colored; then shake in some flour, and moisten it with some broth and a spoonful of vinegar. Let it boil over a slow fire, skim and strain it through a sieve. Season it with salt and pepper, and serve it with any dish required to be heightened.

Minced Veal and Eggs.—Take some remnants of roast or braised veal, trim off all browned parts, and mince it very finely; fry a shallot, or onion, chopped small, in plenty of butter; when it is a light straw-color, add a large pinch of flour and a little stock, then the minced meat, with chopped parsley, pepper, salt and nutmeg to taste; mix well, add more stock, if necessary, and let the mince gradually get hot by the side of the fire; lastly, add a few drops of lemon-juice. Serve with sippets of bread fried in butter round, and the poached eggs on top.

Boned Chicken.—This is nice for picnics. First, take out the breastbone; then remove the back with a sharp knife, and next the leg bones; keep the skin unbroken, and push within it the meat of the legs. Fill the body

with alternate layers of parboiled tongue, veal force-meat, the liver of the fowl, thin slices of bacon, or aught else of good flavor which will give a marbled appearance to the fowl when served; then sew up and truss as usual.

Pigeon Pie.—Border a dish with fine puff paste, lay a veal cutlet (or tender rump steak), cut in thin slices at the bottom of the dish; season with salt, cayenne, nutmeg, or pounded mace. Put as many young pigeons as the dish will contain, with seasoning as above, and, in the interstices, the yolks of some hard-boiled eggs; put some butter over them, fill up with good gravy, cover with paste, glaze with the yolk of an egg, and bake.

Mutton Cutlets in the Portuguese Way.—Cut the chops, and half fry them with sliced shallot or onion, chopped parsley and two bay leaves; season with pepper and salt; then lay a force-meat on a piece of white paper, put the chops on it, and twist the paper up, leaving a hole for the end of the bones to go through. Broil on a gentle fire. Serve with sauce Robert; or, as the seasoning makes the cutlets high, a little gravy.

Sweetbread Croquettes.—Parboil two pair of sweetbreads, cut in small pieces, with a dozen mushrooms; put one and a half ounces of butter in a saucepan, let bubble, and stir in two ounces of flour; mix and cook done; then pour in a gill of soup stock, let boil, add the chopped sweetbreads, and stir over the fire until thoroughly heated, take from the fire, and the beaten yolks of two eggs, return to the fire long enough to set without boiling; let cool and form into croquettes, roll in cracker crumbs, then dip in beaten egg, then in the crumbs again, and fry in boiling lard.

Chicken and Ham Pie.—Cut two chickens into joints, season them with salt, pepper and cayenne, a little powdered mace and a tablespoonful of chopped mushrooms; then make balls of force-meat and the hard-boiled yolks of eggs, and lay them in the dish between the joints of chicken, with a few slices of lean ham in between, and add a little water with a mushroom boiled in it, cover with puff-paste, and bake.

Graten Ham.—Cut a large piece from the thickest portion of a boiled