

BOILED TURKEY AND OYSTER SAUCE.

15 oysters.

A little milk, bread-crumbs, butter and seasoning.

Wheat flour.

Chop about fifteen oysters and work up with them bread-crumbs, a spoonful of butter, with pepper and salt. Stuff the turkey as for roasting; sew it up, neatly, in a thin cloth fitted to every part, having dredged the cloth well inside with flour. Boil slowly, especially at first, allowing fifteen minutes to a pound. The water should be lukewarm when the turkey goes in. Salt and save the liquor in which the fowl was boiled.

OYSTER SAUCE.

12 oysters, cut into thirds.

1 cupful of milk.

2 tablespoonfuls of butter.

2 teaspoonfuls rice, or wheat flour.

Flavoring to taste.

Chopped parsley.

Drain the liquor from the oysters before you cut them up. Boil the liquor two minutes, and add the milk. When this is scalding hot, strain and return to the saucepan. Wet the flour with cold water and stir into the sauce. As it thickens, put in the butter, then pepper and salt, with a very little parsley. The juice of a half a lemon is a pleasant flavoring. Stir it in after taking the sauce from the fire. Before this, and so soon as the flour is well incorporated with the other ingredients, add the oysters, each cut into three pieces. Simmer five minutes and pour into a gravy-tureen. Some also pour a little over the turkey on the dish. Garnish with slices of boiled egg and celery tops.

SAVORY RICE PUDDING.

1 teacupful of rice.

Giblets of the turkey.

A slice of fat salt pork, chopped very fine.

Half a small onion, also minced.

1 small cup of milk.

1 tablespoonful of butter.

Pepper and salt.

Wash the rice thoroughly; clean the giblets; soak them an hour in salted water, cut each into several pieces, and put on to stew with the pork and rice in nearly a quart of cold water. Cook slowly until the giblets are tender and the rice soft. The grains should be kept as whole as possible, so do not use a spoon in stirring, but shake up the saucepan, which should be set in another of boiling water. The rice should, by this time, be nearly dry. Take out the giblets and chop fine. Pour on the rice the milk, previously heated with the minced onions,

and then strained. When this is again scalding, stir in the giblets, then the butter and seasoning. Cover and simmer for ten minutes. Wet a round or oval pan with cold water; press the rice firmly into it, so that it may take the shape, and turn out carefully upon a flat dish. Set in the oven for two minutes before sending to table. It should be stiff enough to take the mould, yet not dry.

POTATOES AU MAITRE D'HOTEL.

Slice cold boiled potatoes a quarter of an inch thick, and put into a saucepan containing enough milk, already heated, to cover them—barely. When all are smoking hot, add a tablespoonful or more of butter, pepper, salt and minced parsley. Add a teaspoonful of flour wet in cold water; heat quickly to a boil; put in the juice of half a lemon; pour into a deep dish without further cooking.

CELERY AND GRAPE JELLY

Should flank the castor, or *epergne*, or whatever may be your centre-piece.

MINCE PIE.

A receipt for mince-meat will be found in the proper order in the *menu* for next December. I take it for granted that, like the wise woman you are, you have laid up in the store-room enough from your Christmas supply to last for some weeks to come. If not, let me advise you to get a box of "ATMORE'S CELEBRATED MINCE-MEAT," and fill your pastry-crusts, instead of repeating so soon the tedious operation so lately performed. It comes in neat, wooden cans, and is really good. If you like, you can add more sugar and brandy. N. B.—My John has a sweet tooth. Has yours?

Make the paste by rubbing into a quart of your best flour one-third of a pound of sweet lard. Chop it in with a broad knife, if you have plenty of time. Wet up with ice-water, roll out very thin, and cover with "dabs" of butter, also of the best. Fold into a tight roll, flatten with a few strokes of the rolling-pin, and roll out into a sheet as thin as the first; baste again with the butter; roll up and out into a third sheet hardly thicker than drawing-paper; a third time dot with butter, and fold up closely. Having used as much butter for this purpose as you have lard, set aside your last roll for an hour in a very cold place. Then roll out, line your pie-plates with the paste, fill with mince-meat; put strips, cut with a jagging-iron, across them in squares or triangles, and bake in a steady, never a dull, heat.

These pies, like all others, must be made on Saturday, and warmed up for Sabbath—