

**CORNEB BEEF HASH.**

Remove skin and gristle from cooked corn beef, chop the meat. When meat is very fat discard most of the fat. To meat add an equal quantity of cold mashed potatoes. Season with salt and pepper, moisten with milk or cream, mix thoroughly, spread evenly in greased hot frying-pan, then place on part of range where it may brown slowly. Fold, turn on a hot platter. Garnish with parsley.

**POULTRY****BOILED TURKEY.**

*Mrs. J. J. Redditt.*

Chop about 2 doz. oysters and mix with them a dressing, as for roast turkey, only add more butter and wet with the oyster liquor and same quantity of milk. Fill the turkey as for roasting and baste about it a thin cloth, fitted closely to every part. The inside of the cloth should be dredged with flour to prevent fowl from sticking to it. Allow 15 minutes to a lb. and boil slowly. Serve with oyster sauce made by adding to a cupful of the liquor in which the turkey was boiled, same quantity of milk and 8 oysters chopped fine. Season with minced parsley. Stir in a spoonful of flour wet with cold milk and a tablespoonful of butter. Boil up once and pour into tureen.

**CHICKEN SOUFFLE.**

*Mrs. G. H. Wood.*

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| 2 c. scalded milk. | 1 c. stale bread crumbs.   |
| 4 tbsp. butter.    | 2 c. cold chicken, chopped |
| 4 tbsp. flour.     | fine.                      |
| 1 tsp. salt.       | 3 eggs, beaten separately. |
| 1 tsp. pepper.     |                            |

Make sauce of milk, butter, flour, add bread crumbs and chicken, cook on top of stove for 2 minutes, then add yolks of eggs. When cold add the beaten whites of eggs, turn into well buttered moulds and bake 25 minutes. One can prepare in the morning and bake just when needed.

**ROAST DUCK WITH POTATO STUFFING.**

Select a young, fat duck. Dress, clean and weigh; stuff and truss in the same manner as a chicken. Place on a rack in a baking pan, season and cover the breast with slices of bacon. Dissolve  $\frac{1}{2}$  tsp. salt in  $\frac{1}{2}$  c. boiling water and pour into the pan. Roast in a hot oven, allowing 20 minutes to the pound and 20 minutes extra; baste frequently. Serve with Giblet Sauce.