

HOUSEHOLD HINTS.

CHICKEN PATES.—Line your pate pans with pastry, and bake. Mince your chicken and dressing with one or two hard-boiled eggs, if you have them. Add your gravy or chicken jelly, season with butter, salt and pepper, and let all heat together. Fill the crusts with this preparation, and serve at once.

BONED CHICKEN.—Boil a young fowl until tender; remove the meat from the bones, chop fine and season with pepper, salt and butter, and pour over it the liquor that the chicken was cooked in, which should be boiled down to a jelly; put it in a basin and press down with a weight until it is cold; keep in a cool place. Slice with a very sharp knife.

FOR minced turkey, pick off all the meat, throwing aside the skin, bone and gristly parts; mince it as fine as possible, season with salt, pepper and grated nutmeg, and put into a saucepan with just enough white sauce to moisten it. Stir the mince over a gentle fire until it becomes heated thoroughly through, then serve on a hot dish and garnish with poached eggs.

CHICKEN CHEESE.—Boil two chickens in water enough to make them tender; take them out when done; remove all the bones; mince the meat very fine; season with salt, pepper and butter, and return them to the water in which they were boiled; cook until the liquid is nearly gone; pour into a deep dish; lay a plate over it, put on a weight, and set away in a cool place. When ready to be eaten cut in slices, and it will be as firm as cheese and is very nice for tea.

PRESSED CHICKEN.—Boil two chickens until the meat leaves the bones easily, then pull to pieces and chop fine, letting the liquor in which they were cooked boil down until only a cupful remains. Add about one-half as much chopped ham as chicken, roll two soda crackers, pour the stock over, seasoning highly. Mix well together, put in a deep, long pan, pressing down hard with the hand. Fold a cloth several times, put over the top and put on a weight. It will slice nicely if prepared the day before using.

MIGNONS DE VOLAILLE.—Mignons de Volaille or darling little dishes of creamed chicken are put up in egg-shaped moulds. The cold chicken is finely minced, given a dash of mace or nutmeg and salt and cayenne pepper. They are shaped with raw white of egg and milk, thickened by boiling it with rice flour. They are steamed in the moulds, and when opened are served on a rich purree of green peas or spinach. Just a taste of mashed liver added to the minced chicken gives it richness, with a little butter to incorporate the whole.

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MARBLD CHICKEN.—Take a fat, full-grown chicken, and, after dressing it in the usual manner, wash and boil until very tender, using only a small quantity of water, and season with pepper, salt and butter. Cut all the meat from the bones, keeping the breast and dark coloured meat separate. With a sharp knife chop the meat moderately fine, and press in a large bowl, putting the white and dark meat in alternate layers. Strain the liquor in which the fowl was cooked and pour it over the meat. Set on the ice until thoroughly cold; turn from the bowl, cut in thin slices and serve with sliced lemons.

CHICKEN CROQUETTES.—One large chicken; two sweetbreads; two ounces of butter; one wine-glass of milk; one loaf of stale bakers' bread; pepper, salt, parsley, onion and two eggs. Boil the chicken and sweetbreads separately until tender—saving the chicken broth. Chop both together very fine; season with pepper, salt, parsley and one teaspoonful of grated onion. Great or rub bread until you have equal quantities of crumbs and chicken. Take as much chicken broth as will moisten the crumbs, add the milk, butter, and then let boil; then stir in the crumbs, mix with the meat, and when sufficiently cool stir in the two eggs well beaten. Mould into croquettes; roll in crumbs or Indian meal and fry in lard.

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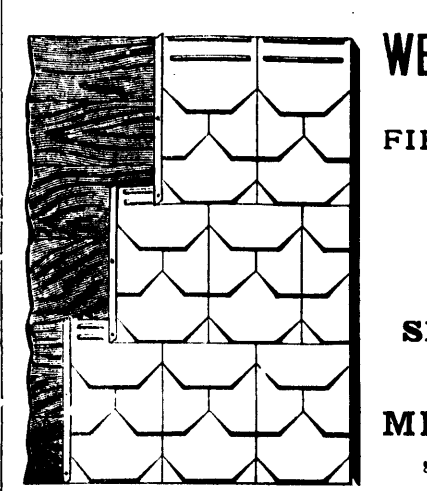
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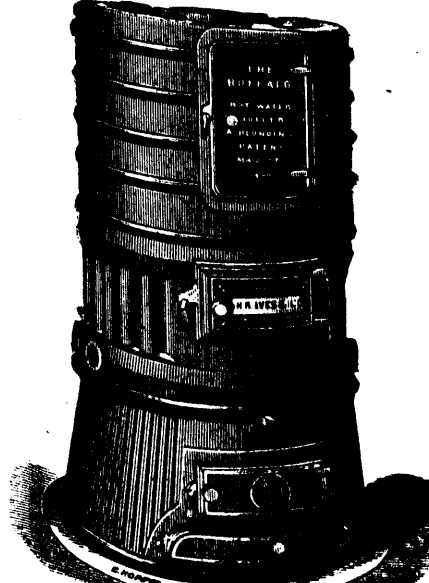
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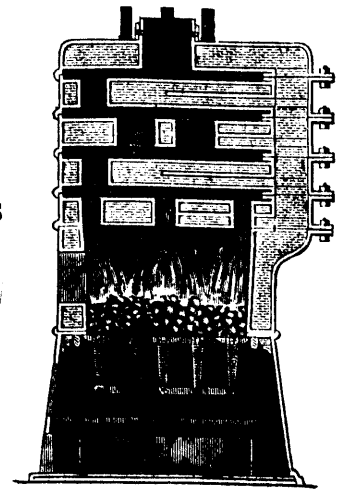
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