

LEG OF BEEF BROTH.—Take a leg of beef, break the bone in several places, place it in a pan with a gallon of water, remove the scum as it rises, and add three blades of mace, a crust of bread, and a small pinch of parsley; boil till the beef is tender; toast some bread, cut it in diamonds, lay it in the bottom of the tureen, put the meat on it, and pour the broth over all.

STEWED COD.—Cut some of the finest pieces from the thickest part of the fish, place them in a stewpan with a lump of butter the size of a walnut, or larger, three or four blades of mace, bread crumbs, pepper, salt, a small bunch of sweet herbs, and some oysters, with a little of their own liquor. When nearly done, add a large wine-glass of sherry, and stew gently until enough.

STRAWBERRY BAVARIAN CREAM.—Dissolve a quarter of an ounce of gelatine in three or four tablespoonfuls of hot water, then add to it four ounces of powdered sugar, and put it through a sieve. Whip a pint of cream, and, when firm, put it on ice for a quarter of an hour. Press four ounces of strawberries through a sieve, which put in a bowl with your gelatine and sugar. When beginning to stiffen slightly, add the whipped cream, which remove from the bowl with a skimmer, so as to drain off all moisture. Mix all well together, and pour into a mould, which put on ice for about an hour, then turn out of the mould and serve.

LETTUCE AND TOMATO SALAD.—Select fresh, crisp lettuce, wash well and lay in cold water for half an hour. Shake the water from the lettuce and place on a platter. Slice in thin slices selected Florida tomatoes and lay them on the lettuce; place a piece of ice on top, and serve with Mayonnaise dressing.

PRUNE DUMPLING.—Soak half a pound of prunes for two or three hours. Boil them till nearly done, add sugar sufficient to sweeten them. Have plenty of syrup in them. Half an hour before the prunes are done make a nice biscuit dough, using suet or butter for shortening and baking-powder for raising, and put this in the boiling fruit syrup. Boil twenty or twenty-five minutes. Take up on a platter and serve hot.

FRENCH ROLLS.—One quart of flour, sifted with a teaspoonful of salt and a teaspoonful of sugar, two cups of milk, one-half cake of compressed yeast, two eggs, one tablespoonful of butter. Rub the butter into the flour, add the eggs, beaten light, and the milk. Add the yeast cake dissolved in three tablespoonfuls of warm water. Knead well five minutes. Let it rise over night, and in the morning mould into oval rolls. Place these in a pan just touching each other, and let rise again. Cut each across the top with a knife, and bake.

NEW ENGLAND BAKED BEANS.—One quart of beans, put on in cold water, and cooked until, by blowing the beans, the skin will curl. Pour off this water then. Six ten-spoonfuls of sugar—(if you prefer them to look red, a large spoon of molasses instead of sugar). A pound of pork, with a strip of lean and then fat. This is better than all fat. Fill with hot water, and cook from five to six hours—slowly. The water must not do away entirely, though they are better when done with a very little water left. As the water does away, cover until within an hour of taking them up. Let them bake steadily. The pot must be of earthen or earthen, with or without a cover. We always use a covered pot.

CHARLOTTE RUSSE.—The charlotte russe made after this recipe is undoubtedly one of the very best ever made. Bring a half a pint of milk almost to the boiling point, and then stir in the yolks of four eggs, previously well beaten, with three table-spoonfuls of sugar. Stir this carefully over the fire (in a double kettle), making a boiled custard. Care must be taken that it does not curdle or become too thick. Take it from the fire and add to it a quarter of a boxful of gelatine, previously soaked with enough milk to cover it in a cup, and dissolved by setting it at the side of the fire. Add when the custard is a little cooled vanilla to taste for flavoring. Set this custard on ice or in a cold place until partly congealed, and then stir into it evenly and carefully a quart of cream whipped to a stiff froth. Put a row of lady fingers around the sides of a glass dish, and pour over this the charlotte russe, or pour into paper cases lined with lady fingers.—*Mrs. Henderson Diet for the Sick.*"