

ROAST CHICKEN

1 chicken	2 or three slices of bacon
$\frac{1}{2}$ pt. stock	Fat for basting
Salt and pepper	

METHOD—Truss the chicken for roasting, prick the entire surface of the breast with the point of a skewer; skewer over it the pieces of bacon, baste well with butter or dripping, and roast in a moderate oven 1 hour. Baste frequently, and a few minutes before serving remove the bacon for the breast to brown.

Serve with thickened brown gravy and bread sauce.

Time 1 $\frac{1}{4}$ hours.

CHICKEN SOUFFLE

$\frac{1}{2}$ lb. raw chicken	1 $\frac{1}{2}$ oz. butter
2 whites of egg	1 yolk
$\frac{1}{4}$ pt. cream	$\frac{1}{2}$ pt béchamel sauce
Pepper and salt	

METHOD—Pass the meat through a fine mincing machine; then pound it well with the butter and yolk of egg, season with pepper and salt, and rub through a fine wire sieve.

Whisk the whites of eggs stiffly, and whip up the cream slightly, and add to chicken mixture.

Butter a plain soufflé mould well, put in the mixture, cover with buttered paper and steam gently from 50 to 60 minutes.

Serve with the white sauce poured over.

Time 60 to 90 minutes.

BROILED CHICKEN

Singe, wipe, and with a sharp pointed knife, beginning at the back of the neck, make a cut through the backbone the entire length of the bird. Lay open the bird and