

January.

enne, and salt, and fry them in a little butter. Lay on a dish and make a gravy by adding 1 tablespoonful of flour, $\frac{1}{4}$ of a pint of water, 1 teaspoonful of anchovy sauce, 1 tablespoonful of lemon juice, $\frac{1}{4}$ of a teaspoonful of lemon peel, 3 tablespoonfuls of cream, and 1 of sherry. Let boil up once and pour over the meat. Garnish with lemon and parsley.

7.—Orange Salad.

Slice 3 sweet oranges, after removing the skin and pith, make a dressing with 3 tablespoonfuls of olive oil, a tablespoonful of lemon juice, and a pinch of salt. Serve on lettuce leaves.

8.—Oyster Potpie.

Scald one quart of oysters in their own liquor. When boiling take out the oysters and keep them hot. Stir together a tablespoonful of butter and two of flour, and moisten with cold milk. Add two small cups of boiling water to the oyster liquor, season with salt and pepper, and stir in the flour mixture, and let it cook until it thickens like cream. Make a light biscuit dough and cut out with a thimble. Drop these into the

