

STEWED BEANS.

Soak white beans all night. Put them on in the morning in cold water, and cook soft. Drain, and pour over them some nice gravy—soup-stock, if you have no other; add a little fine minced onion, and simmer ten minutes. Turn out without draining.

HOMINY PUDDING.

1 cupful of cold boiled hominy (the small-grained); 2 cups of milk; 1 heaping teaspoonful of butter—warmed; 1 teaspoonful of sugar; 3 eggs; a little salt.

Mix all together in a smooth batter, and bake in a buttered pudding-dish. Eat hot.

HOT SLAW.

Boil the cabbage in two waters. Drain, when tender; chop quickly, press out all the water, and put into a deep dish. Heat in a saucepan half a cup of vinegar, one tablespoonful of butter, one tablespoonful of sugar, pepper and salt at discretion. When scalding, add a half teaspoonful of flour wet with water. Boil one minute, and pour upon the cabbage. If you have celery vinegar at hand, use for this dressing.

PUMPKIN PIE.

See Friday, Fourth Week in November.

THIRD WEEK.

FRIDAY.

CORN AND TOMATO SOUP.

BAKED HALIBUT.

MASHED POTATOES.

STEWED PIGEONS.

FRIED SALSIFY.

DORCHESTER CRACKER PLUM-PUDDING.

CORN AND TOMATO SOUP.

Take the fat from the top of your stock. Drain off the soup, and add a can of corn, chopped fine, and the same of tomatoes, rubbed through a colander. Cook all slowly one hour; add what seasoning is required, and pour out.

BAKED HALIBUT.

Get a cut of halibut, weighing five or six pounds, and lay for two hours in salt and water. Wipe dry, and score the outer skin. Set in the baking-pan; pour a cupful of boiling water, in which has been mixed a tablespoonful of butter, over it, and bake one hour, basting often with butter and water. When a fork will penetrate it easily, it is done. Lay upon a hot dish; add a little boiling water to the gravy, stir in a teaspoonful of anchovy sauce, the juice of half a lemon, and a little browned flour, wet up with cold water. Serve in a boat when you have boiled it one minute.

STEWED PIGEONS.

Clean the pigeons, tie them in shape, and cook precisely as you did the grouse of Friday, First Week in December.

MASHED POTATOES.

Serve with the halibut.

FRIED SALSIFY.

Scrape, and boil tender. Drain and cool. Mash to a paste, picking out the fibres. Add a very little milk, a spoonful of butter and a beaten egg and a half for each cupful of mashed salsify. Make into flat, round cakes; roll in flour, and fry brown.

DORCHESTER CRACKER PLUM PUDDING.

2 quarts of milk; 6 Boston crackers, split and buttered; 8 eggs, beaten very light; 2 cups of sugar; nutmeg, cloves, and cinnamon to taste; 1 lb. of raisins, seeded and cut in two; 1 teaspoonful of salt.

Heat the milk almost to boiling, and pour upon the beaten eggs and sugar, with the seasoning. Do not boil it again. Butter a pudding-dish; put a layer of buttered crackers in the bottom, buttered side up, and moisten with a few spoonfuls of custard. Cover thickly with raisins, and these with crackers, buttered side downward. Moisten with hot custard, and repeat the order given, until cracker and fruit are all in the dish. Pour in custard until only the surface of the upper layer is visible, but not enough to float them. Cover, and leave all night in a cold place. Add the rest of the custard in the morning, at intervals of five or six minutes between the cupfuls. Bake, covered, two hours in a moderate oven; then brown. Eat hot, with sauce.

THIRD WEEK.

SATURDAY.

SHEEP'S HEAD AND BARLEY SOUP.

BACON AND EGGS.

CHEESE FONDUE.

CANNED STRING-BEANS.

MASHED TURNIPS.

LEMON TARTLETS.

SHEEP'S HEAD AND BARLEY SOUP.

1 sheep's head, carefully cleaned, with the skin on; 4 pig's feet, also cleaned nicely; 2 onions; 2 turnips; 2 carrots; bunch of sweet herbs; 1 can of tomatoes; 1 cup of soup-barley, soaked two hours in a little water; 7 quarts of water; pepper, salt, mace, and sugar.

Crack the bones of the head and feet; wash very well; put the sliced vegetables and the herbs into a pot with the water, and cook gently five hours. At the end of three hours add the tomatoes. Should the liquid boil down to less than five quarts by the