

chicken, turkey or ham will be mixed with the cream sauce, two tablespoons of the meat being enough for a pint of sauce. An extra yolk may be pressed through a colander or grater over the completed dish, and parsley, either chopped or in sprays, may be added both to flavor and effect.

**EGGS A LA SEUSSE.**—Line a pudding dish, bottom and sides, with thin slices of cheese, put in six eggs whole, and a cup of milk, a little red pepper, salt, dry mustard, and grate cheese on top, and bake twenty minutes.

**SCALLOPED FISH.**—Boil pound soaked codfish ; when cold mince fine. Heat cupful drawn butter, stir in fish, pepper to taste ; mix in well two tablespoons of grated cheese ; butter baking dish ; pour in fish, strew fine dry crumbs on top, and set in the oven till delicately brown. Cold, fresh halibut or other firm white fish is very good prepared in this manner.

**OYSTER OMELETTE.**—Drain a dozen small oysters and place them in a pan on the range. As soon as they are ruffled and their juice has exuded, drain them, cut each into several bits, season with salt and pepper, and place them where they will keep hot. Cook a teaspoonful of flour in one of butter until the mixture rolls away from the pan, and then stir in the hot oyster liquor until the preparation is free from lumps. Stir this into the oysters, and when the mass is several degrees below boiling point, add the well beaten yolks of three eggs, and then gently stir in the stiff whites. Turn at once into a hot, but not too hot, buttered omelette pan ; and when the under side is lightly browned, which may be determined by carefully lifting the edge, slide the omelette upon a heated and buttered platter, and set it in the oven for a minute or so to cook slightly on top. It should be eaten immediately,

## **Meat-Puddings, Fritters, Croquettes, Etc.**

**BATTER PUDDING.**—One egg ; one cupful sugar ; two scant tablespoons lard ; half teacup raisins ; two and one-half cups flour, one teaspoon **HALL'S BAKING POWDER**. Steam one hour. Eat with hard sauce.

**BATTER PUDDING No. 2.**—One pint cold milk ; four tablespoons flour ; two eggs ; a little salt ; stir the flour in a part of the milk ; add the eggs without beating and beat them all together. Pour into a hot buttered dish and bake half an hour. Put into the oven as soon as mixed.