

neck, breast-bone cut in two, back-bone in two, merry-thought and giblets, put all down and half cover it with water, stew it an hour and a quarter, season it with salt, pepper, mace well blended, parsley chopped fine and some garlic, add a little flour blended in water, when cooked take up the fowl, have prepared the yolks of two eggs, two table-spoonsful of vinegar, pour this in the pan, stand it on the fire, stir it till it thickens, then throw it over the chickens.

45.—TO COOK CALVES' BRAINS.

Soak the brains in water, then drain them, and lay a piece of butter in the sauce-pan, put them in the butter, when melted then put in some crumbs of bread, grated nutmeg, some onions, pepper, salt, thyme, and parsley, a glass of wine and a half a cup of water.

46.—A ROAST-BEEF HASH.

If there is any cold roast-beef it makes a nice hash for breakfast, cut it up in small pieces, cover it half with water, dredge some flour, pepper, salt, (the whole red pepper chopped fine is preferable), three onions, and if the beef is not fat, a small lump of butter or suet, stew it one hour.

47.—IRISH STEW.

Put down three pounds of mutton chops, half a dozen potatoes cut in pieces, so as to thicken the gravy, a couple of carrots cut small, three small turnips, and three onions, all cut fine, salt and pepper, not quite as much water as will cover them, and one table-spoonful of sugar, let it stew an hour and a half, add as many pota-