

VEAL CUTLETS.—The cutlets should be cut as handsomely as possible, and about three-quarters of an inch in thickness; they should, before cooking, be well beaten with the blade of a chopper, if a proper beater be not at hand; they should then be fried a light brown and sent up to table, garnished with parsley and rolls of thin-sliced, nicely-fried bacon; they are with advantage coated previously to cooking with the yolk of an egg, and dredged with bread crumbs.

A LA MODE CHICKEN.—Pick and draw a fine young chicken, wash and wipe dry and season with salt and pepper. Make a nice pastry, roll out an inch thick; wrap the chicken in it, tie in a cloth and boil an hour or two, according to the tenderness of the fowl. Make a dressing of one tablespoonful of flour, one of butter, and sufficient boiling water to make a smooth paste. Place the chicken on a dish, and pour the dressing over it, garnish with parsley or celery leaves and a hard-boiled egg cut in slices.

BOILED CORN BEEF.—This is much improved if cooked in plenty of water, and, when thoroughly done, left until cold in the same

water that it was boiled in. Lift the pot off the fire, and let pot, water, and meat grow cold together. This will make it much more moist and juicy, besides tender and sweet, than if taken out hot and all the moisture in it dried out by standing and steaming until it grows cold. Hams, tongues, etc., should be cooked in the same way.

TO COOK A RABBIT.—When nicely dressed, lay it in a pan and cover with cold water, and add half a teacup of salt and soak overnight; in the morning drain off water and cover the rabbit inside and out with dry corn meal, and let stand till time to cook for dinner; then rinse, cut up and parboil in slightly salted water until tender; take out, roll in corn meal and fry a nice brown; an onion sliced and laid over it while parboiling is an improvement for those who like the flavor.

BONED CHICKEN.—This is nice for picnics. First, take out the breastbone; then remove the back with a sharp knife, and next the leg bones; keep the skin unbroken, and push within it the meat of the legs. Fill the body with alternate layers of parboiled tongue, veal force-meat, the liver of the fowl,

A Mode of Constantly Increasing Revenue.

I sincerely endorse the methods of instruction of the International Correspondence Schools of Scranton, Pa., not only because of the benefits I have derived from my Course with the Schools, but also for the benefits derived from others of my acquaintance. When I enrolled in the General Illustrating Course, I did so for pleasure only; but since being able to design my own patterns, both in embroidery and point lace, I find a demand has been created for my work which is proving a constantly increasing source of revenue. *To all ladies who are interested in embroidery and lace work, either for pleasure or profit, I can conscientiously recommend this Course.*

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