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JOHN DOUGALL & SON,  
Publishers, Montreal, Canada.

## HOUSEHOLD.

### The Christmas Dinner.

#### HOW TO STUFF AND BAKE TURKEY.

Select a turkey weighing ten to twelve pounds. Dress it carefully, stuff with one pint or three cupfuls of bread crumbs, seasoned with one-fourth of a teaspoonful each of salt and pepper, one-half teaspoonful each of poultry seasoning, chopped parsley and sage, one teaspoonful of butter and a little chopped onion. This makes a dry, crumbly stuffing, says 'Good Housekeeping.' If a moist stuffing is preferred, use hot water or milk and a beaten egg. Sew up the openings in the skin, place the fowl in a pan, rub with butter and dredge with salt, pepper and flour. Put in a hot oven. When the flour is brown, add a half cupful or more of water. Baste often and add more water as needed. Allow from three to four hours for a 12-pound turkey. When it is tender and well browned, place it on a platter, garnish with parsley or celery tops and serve with brown gravy.

#### OLD-FASHIONED CHICKEN PIE.

Cut two chickens in pieces—that is, first and second joints, wings, back, breast and neck; leave the breast whole; remove the skin from all parts and lay them in a stewpan, the inferior parts first, the breasts on top; nearly cover with cold water and allow it to come to a boil quickly; then simmer very slowly until tender, adding a sliced onion, half a small carrot, sliced, three stalks of celery, a bay leaf, a bit of mace, and salt and pepper when about half done. Cook this the day before and let it stand in the gravy all night. The next day line a deep dish with very thin slices of cold boiled pork. By the way, you may cook this pork two or three days beforehand. It is an admirable thing to have in the house at holiday times. Take a thick cut of well-cured

larder pork and boil it until very tender, set aside in as cold a place as possible. It is delicious if thinly sliced to serve with any kind of cold meat, game or poultry.

Line your dishes then with slices of this cut like writing paper; lay on it the chicken freed from bones, but left in rather large pieces, sprinkle with salt and pepper, about midway of the dish, placing another layer of very thin pork with two tablespoonfuls of butter into a saucepan; stir in two of flour and dilute with three half-pints of the gravy, heated and strained; simmer three minutes, season with salt and pepper and pour over the chicken. Cover with good paste; cut a hole in the centre and decorate with leaves of paste. Bake for an hour and a quarter.

#### A CHEAP GOOD PLUM PUDDING.

Wash and scrape a pound of carrots in the ordinary way as for boiling; now scrape these fine, or grate them on a bread-grater; crumble small two or three boiled mealy potatoes, half a pound of flour, the same weight of bread-crumbs, half a pound of suet chopped fine, two teaspoonfuls of mixed spice, a large pinch of salt; mix these things together with a pound of sugar.

Then peel and chop a pound of apples, stone a pound of raisins, and wash a pound of currants. Add these to the other mixture, and mix with milk or water to a moist paste. Boil in a cloth for four hours, or if in a greased basin, half an hour longer.

In boiling all puddings, be sure that the water boils when the pudding is put into the saucepan, and that the saucepan is large enough—not for the pudding just to slip in, but to have plenty of room for the water all round it, but do not let it cover it at the top; boil fast and pull it up from the bottom occasionally, and add fresh water as it decreases.

#### CREAM PUFFS.

Put one cup of boiling water in a small saucepan. Set on the stove. Add a little less than one-half cup of shortening (half butter and the other half lard). While boiling add one even cup of sifted flour. Stir until smooth and free from lumps. Remove

from the stove. When cool add three eggs, one at a time, and stir thoroughly. Drop the dough on buttered tins in round cakes. Smooth it out thin and flat. Now take a spoonful of dough, and with a silver knife drop pieces from the spoon roughly on top of the flat cakes you have made, so they will look very rough and stand up in points. You can make them any size you like. Bake 25 minutes in a hot oven. Do not open the oven door until they have been in 10 minutes, then close carefully and quickly. One-third of a cup of shortening is sufficient. When the cakes are done and cooled off put them in a stone jar and cover up for a few hours before filling.

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