

over, the chicken, and serve the rest in a sauce-tureen.

CELERY SALAD.

- 2 bunches of celery.
- 1 tablespoonful of salad oil.
- 4 tablespoonfuls of vinegar.
- 1 small teaspoonful fine sugar.

Pepper and salt to taste.

Wash and scrape the celery, lay in ice-cold water until dinner-time, when cut into inch-lengths, season, tossing all well up together, and serve in a salad bowl.

CAULIFLOWER *au gratin*.

- 1 large cauliflower.
- 4 tablespoonfuls grated cheese.
- 1 cup drawn butter.

Pepper and salt. A pinch of nutmeg.

Boil the cauliflower until tender (about twenty minutes), having first tied it up in a bag of coarse lace or tarlatan. Have ready a cup of good drawn butter, and pour over the cauliflower, when you have drained and dished the latter. Sift the cheese thickly over the top, and brown by holding a red-hot shovel so close to the cheese that it sings and blazes. Blow out the fire on the instant, and send to the table.

MASHED POTATOES.

Pare the potatoes very thin, lay in cold water for an hour, and cover well with boiling water. ("Peach-blows" are better put down in cold water.) Boil quickly, and when done, drain off every drop of water; throw in a little salt; set back on the range for two or three minutes. Mash soft with a potato-beetle, or whip to a cream with a fork, adding a little butter and enough milk to make a soft paste. Heap in a smooth mound upon a vegetable dish.

STEWED TOMATOES.

Open a can of tomatoes an hour before cooking them. Leave out the cores and unripe parts. Cook always in tin or porcelain saucepans. Iron injures color and flavor. Stew gently for half an hour; season to taste with salt, pepper, a little sugar, and a tablespoonful of butter. Cook gently, uncovered, ten minutes longer, and turn into a deep dish.

BLANCMANGE.

- 1 liberal quart of milk.
- 1 oz. Cooper's Gelatine.
- $\frac{1}{2}$ of a cup of white sugar.
- 2 teaspoonfuls vanilla.

Soak the gelatine for two hours in a breakfast cup of cold water. Heat the milk to boiling in a farina-kettle, or in a tin pail set in a pot of hot water. Add the soaked gelatine and sugar, stir for ten minutes over the fire, and strain through a thin muslin

bag into a mould wet with cold water. Flavor and set in a cold place to form. To loosen it, dip the mould for one instant in hot water, detach the surface from the sides by a light pressure of the fingers, and reverse over a glass or china dish. Serve with powdered sugar and cream.

By all means have Sunday desserts prepared upon the preceding day. To this end, I have endeavored to give such receipts for the blessed day as can be easily made ready on Saturday.

Cocoa.

6 tablespoonfuls of cocoa to each pint of water.

As much milk as you have water.

Sugar to taste.

Rub the cocoa smooth in a little cold water. Have ready on the fire the pint of boiling water. Stir in the grated cocoa-paste. Boil twenty minutes; add the milk, and boil five minutes more, stirring often.

Sweeten in the cups to suit different tastes.

There is a preparation of cocoa, already powdered, called "Cocoa-tina," which needs no boiling. It is very good, and saves the trouble of grating and cooking. I regret that, although I have used it frequently and with great satisfaction, I have forgotten the name of the manufacturer. It is put up in round boxes, like mustard, and is quite as economical for family use as the cakes of cocoa.

SPONGE CAKE.

6 eggs. The weight of the eggs in sugar.

Half their weight in flour.

1 lemon juice and rind.

Beat yolks and whites very light, separately of course, the powdered sugar into the yolks when they are smooth and thick; next, the juice and grated peel of the lemon; then the whites with a few swift strokes; at last, the flour, in great, loose handfuls. Stir in lightly, but thoroughly. Too much beating after the flour goes in makes sponge cake tough. Bake in round tin moulds, buttered. Your oven should be steady. When the cakes begin to color on top, cover with paper to prevent burning.

When cool, wrap in a thick cloth to keep fresh.