

or 6 min. ; add to them a quart of stock (the bone of a sirloin of beef makes excellent stock for this purpose), a small bunch of herbs tied in muslin, and an onion. Let them all simmer gently for 2 hours. Take out the herbs, add 1-4 lb. of mushrooms that have been chopped small and fried in a little butter. Thicken the soup with 1 oz. of butter stirred in a small pan over the fire with a tablespoonful of flour until brown. Add this gradually to the soup. Let it boil for a few minutes, then serve.

CHICKEN SOUFFLES.

As it is generally the legs and wings of a chicken that are used the first day, the following is a good way of making up the breast. Take about 3 oz. of the meat and pound it in a mortar with a little butter, and any seasoning that may be preferred ; work into it a little white sauce, or cream, and the yolks of three eggs, then at the last mix in quickly the whites of the eggs whisked to a very stiff froth. Fill small paper cases, bake quickly in a hot oven, and serve immediately.

BROILED FOWL.

As it is the legs and wings of a chicken that are eaten the first day, so it is the breast of a turkey, leaving the legs and thighs to be dealt with. Separate the two, and score the flesh deeply on both sides of the bone. Mix together a teaspoonful of mustard, the same of Worcester sauce, a tablespoonful of salad oil, and a little cayenne pepper ; cover the meat with this mixture, getting it well in between the scorings, grill for about ten minutes, and serve very hot.

POTATO PANCAKES.

Pare and wash six raw potatoes, separate the whites and yolks of two eggs and whip the whites to a stiff froth. Grate the potatoes into a bowl and add quickly to them the beaten yolks, one-half of a

teaspoonful of salt and a tablespoonful of fine bread crumbs. Beat this gradually into the whites and saute (1) by spoonfuls in smoking hot fat.

MACARONI.

To bake with cheese, use 1-2 a box of macaroni, break it into inch pieces and boil in salted water for 15 minutes. Drain off the water. Put it in double boiler with a cup of milk, and boil till quite soft. Butter a pudding dish, sprinkle the bottom with grated cheese, and put cheese and macaroni in layers, sprinkling each layer with a very little pepper. Cover the last layer with grated bread crumbs and bake (2) 15 minutes in a hot oven.

HOUSEHOLD HINTS.

To keep butter cool in summer is always somewhat of a difficulty, but a butter-cooler is easily improvised by turning a basin or clean flower-pot over the butter on a plate. Place that on a larger dish or basin in which there is water, cover over the top basin with a piece of flannel, the ends of which should rest in the water, and the evaporation of the moisture will keep the butter cool. The water must not be allowed to touch the butter itself.

Gas-pipes that are hot in use are elements of danger, and great care should be taken not to knock them in any way, or hang things upon them so as to cause a leakage. This is very easily done and is not always readily perceived, so that there may be serious mischief before it is discovered.

Children should all be taught to eat salad olive oil. It obviates the necessity of administering other oils as medicine, and they get to like it very much. But care

(1) *Fry* in deep pan in plenty of fat ; *sauter* in a shallow pan merely smeared with, preferably, oil. Ed.

(2) Better, if you care for your digestion, to simply pass a red-hot shovel over it. Ed.