

and water, and take out the stringy parts. Then put them in cold water for a few moments. Dry them in a towel, dip in egg and crumbs, and fry brown in butter. When they are done, take them on a dish, pour into the fryingpan a large cup of sweet cream, a little pepper and salt, and a little green parsley, chopped fine. Dust in a very little flour, and, when it boils up, pour it over the breads, and send to the table hot.

**Gravy for Roast Meats.**—Save all the nice bits of roast in a jar for the purpose—then you are never at a loss for gravies; take some of these pieces and cut them very small, and put them into a saucepan; pour over them one pint of boiling water; let it simmer very slowly, tightly covered, for an hour; strain through a sieve, and add this to melted or drawn butter. Send to table in a sauce-boat. A careful cook will always save all the meat gravies left, and have a vessel for keeping them.

**Virginia Fried Chicken.**—Dice and fry one-half pound of salt pork until it is well-rendered. Cut up a young chicken, soak for half an hour in salt and water, wipe dry, season with pepper, roll in flour, and fry in hot fat until each piece is of a rich brown color. Take up and set aside in a warming closet. Pour into the gravy one cup of milk—half cream is better, thicken with a spoonful of flour, and add a spoonful of butter and chopped parsley; boil up and pour over the hot chicken, or, if preferred, serve without the cream gravy, with bunches of fried parsley. Plain boiled rice should accompany this.

**Beef Rolls.**—The remains of cold roast or boiled beef, seasoning to taste of salt, pepper and minced herbs; puff paste. Mince the beef tolerably fine, with a small amount of its own fat; add a seasoning of pepper and salt, and chopped herbs; put the whole into a roll of puff paste and bake for half an hour, or rather longer, should the roll be very large. Beef patties may be made of cold meat by mincing and seasoning beef as directed above, and baking in a rich puff paste in patty tins.

**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.

**Curry.**—Take cold chicken, turkey or cold lamb, cut it in small pieces and put in a frying-pan, with about a pint or more boiling water; let it stew a few moments, then take the meat out, thicken the gravy with a little flour, add a teaspoonful of curry powder, pepper and salt to taste, and let it boil up once; have some rice boiled whole and dry; put it around the outside of the platter, and, in the centre, put the meat; throw the gravy over the meat, not the rice, and serve.

**Tripe a la Lyonnaise with Tomatoes.**—This economical dish, which is in the reach of every family, is very fine. Take two pounds of dressed and boiled tripe, cut into small strips two inches long and put into a sauce-pan. Parboil and drain off the first water; chop a small onion fine and let all stew twenty minutes; add half a teacup of thickening and then stir in half a can of tomatoes. Season with salt and pepper. This dish has become very popular in all the hotels throughout the country.

**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.