

ers on the bottom of the pot, adding three pints water; cover close, let them do one hour and a quarter; when done pour on a quart of stewed oysters, well seasoned with butter and pepper.

No 17. *To broil Chickens.*

Take those which are young and tender, break the breast bone, season high with pepper and salt, broil half an hour on hot coals. Six ounces butter, three spoonfuls water, and a little flour will make a gravy.

Pigeons may be broiled in the same way in twenty minutes.

No 18. *To smother a fowl in Oysters.*

Fill the bird with dry oysters and sew up and boil in water just sufficient to cover the bird, salt and season to your taste;—when done tender, put it into a deep dish and pour over it a pint of stewed oysters, well buttered and peppered, if a turkey garnish with sprigs of parsley or leaves of celerly; a fowl is best with a parsley sauce.

No 19. *To dress a Calf's head—Turtle fashion.*

The head and feet being well scalded and cleaned, open the head, take out the brains, wash, pick and cleanse, add salt, pepper and parsley, and put them in a cloth, boil the head, feet and heartslet one and a quarter, or one and a half hour, sever out the bones, cut the skin and meat in slices, strain the liquor in which boiled and put by; make the pot very clean or it will burn on, make a layer of the slices, which dust