

set." Then spread the reserved whites powdered sugar. Cook the *meringue* with yellow-brown.

SATURDAY.

SOUP.
BROWNED POTATO.
SWEET PICKLES.

BEEHIVE SAUCE.

SOUP.
Cut into thin strips.
Dred in dripping.
Fry chickens.

cretion.

strips, the "car-broken to pieces, water, into a large usually. When it is fried onion and and three quarts, with the pot-lid in boils, giving it that it never boils as not diminished of the original end of this time, that has not boiled

Rub the vegetable; afterwards rough your wire kettle when you season, and simmer oil recommences, the vermicelli into the soup when you arts for Sunday's five minutes after

quantity of meat pre- deem extravagant; at the coarser and you must note that on of three days' saved time, no less is as I have di- g, intelligent look proves her right to

MUTTON CHOPS—BROILED.

Next to beef, good mutton, properly cooked, deserves the most prominent place among the meats upon your weekly bill of fare. It is digestible, nutritious, and, as a rule, popular. I therefore offer no apology for the regular and frequent appearance of these two standard articles of diet upon these pages. They may well be named the two staves of healthful existence—for civilized humanity, at least.

Trim your mutton chops, if your butcher has neglected to do it, leaving a naked end of bone as a "handle" upon each. Lay them for fifteen minutes in a little melted butter, turning them several times. Then hold each up for a moment, to let all the butter drip off that will, and broil over a clear fire, watching constantly and turning them often when the falling fat threatens a blaze from below. If your gridiron is beneath the grate, they can be cooked far more satisfactorily, and with one-tenth of the trouble. Pepper and salt when they are laid upon a hot dish, and put a bit of butter upon each.

SWEET PICKLES

"Go" well with broiled chops. For receipts for these and other pickles, with preserves and fruit jellies, the reader is respectfully referred to "COMMON SENSE IN THE HOUSEHOLD, No. 1, GENERAL RECEIPTS."

BROWNED POTATO.

Mash your potatoes with milk, butter and salt; heap as irregularly as possible, in a vegetable dish, and hold a red-hot shovel close to them. They will brown more quickly if you glaze them with butter so soon as a crust is formed by the hot shovel, then heat again and repeat the browning.

STEWED TOMATOES.

To one can of tomatoes allow a saltspoonful of salt, half as much pepper, a teaspoonful of sugar, and a great tablespoonful of butter. Drain off half the liquor, season thus, and stew *fast* for twenty minutes, in a vessel set within another filled with water on the hard boil. This receipt was given to me by a notable housewife. It is worth trying for her sake—and variety's.

ORANGE FRITTERS.

3 cups of milk.
2 cups of prepared flour.
4 eggs.
A little salt.
Lard for frying.
6 or 8 sweet oranges.
A little powdered sugar.
Take the peel and thick white skin from

the oranges. Slice, and take out the seeds. Make a batter of the ingredients given above, taking care not to get it too thin. Dip each slice in this dexterously, and fry in boiling lard. Drain in a hot colander, and eat with the sauce given below.

BEEHIVE SAUCE.

1 cup of butter.
2 cups of sugar.
Juice and peel of a lemon.
1 teaspoonful of nutmeg.
1 cup of currant jelly, or cranberry syrup.

Make hard sauce in the usual way by creaming the butter and sugar. Before beating in the lemon-juice and nutmeg, set aside three tablespoonfuls to be colored. Having added lemon and spice to the larger quantity, color the less by whipping in currant jelly or cranberry syrup, until it is of a rich pink. Shape the white sauce into a conical mound. Roll a sheet of note paper into a long, narrow funnel, tie a string about it to keep it in shape, and fill with colored sauce. Squeeze it gently through the aperture at the small end, beginning at the base, and winding round the cone to the top, guiding it so that the white will show prettily between the pink ridges.

The effect is pleasing, and costs little trouble to produce.

COFFEE

Is believed by some to aid digestion, and, since fritters are not generally classed among very wholesome dainties, it may be as well to give John and John's wife—not the children—a cup of the fragrant elixir as a possible preventive against an attack of dyspepsia. It always lends grace even to a homely dinner.

FOURTH WEEK.

SUNDAY.

GERMAN SAGO SOUP.
BOILED TURKEY WITH OYSTER SAUCE.
SAVORY RICE PUDDING.
POTATOES AU MAITRE D'HOTEL.
CELERY.
GRAPE JELLY.

MINCE PIE.
BANANAS AND ORANGES.

GERMAN SAGO SOUP.

Soak half a cup of German sago in enough water to cover it entirely for two hours. Heat yesterday's soup to boiling, with a little of the reserved "stock," should the supply be too small; stir in the sago with a little salt, until dissolved, and serve.