

and the same of

and cut the back, in each other, the lay them in salt at them into a pot cover them, and tips. Cover and constantly, but after it comes to a are tender. The air age. If they early and cook all the onion, pars- if needed. Heat ur wet up in the s and pour upon y; mix well, and with the butter. simmer again, re- out and pile the pour the gravy

LIENNE.

potatoes with a up light with a fine and mealy, of milk, a table- of two eggs, o a creamy heap exterous strokes, Pile roughly up roun quickly in h the help of a

ant dish, accord- residue will be bill of fare.

WITH ONION.
adding a small they have cooked pepper, salt, a spoonful of butter. uncovered, and

ou

y and fine.

ted.

butter.

in hot water, milk; beat in ing; lastly, the pudding-dish; er the top, and elicately brown-

ed. Serve in the pudding-dish, and at once, as it falls in cooling.

Very good!

Sponge GINGERBREAD.

5 cups of flour, dried and sifted. Mea-
sure after sifting.
1 cup of molasses.
2 tablespoonfuls of butter.
1 cup of sugar.
1 rather larger cup of sour, or buttermilk.
2 teaspoonfuls of saleratus (not soda), dissolved in hot water.
2 teaspoonfuls ginger.
1 teaspoonful of cinnamon.
Mix molasses, sugar, butter, and spice to-
gether. Warm slightly, and beat hard for
five minutes. Add the milk, then the soda,
lastly the flour. Beat three minutes, and
bake in a broad shallow pan. Take heed
that it does not burn. Eat warm.

CHOCOLATE.

6 tablespoonfuls of chocolate to each pint
of boiling water.
As much milk as you have chocolate.
Sweeten to taste.

Rub the chocolate smooth in a little cold
water and stir into the hot. Boil twenty
minutes; put in the milk, and boil five
minutes more, stirring often. Sweeten at
pleasure, while boiling, or in the cups.
Send around with the warm gingerbread
and some slices of mild cheese. You will
not regret not having prepared a more pre-
tentious dessert.

SECOND WEEK.

SATURDAY.

CLEAR GRAVY SOUP.

OYSTER SALAD. CALF'S LIVER A LA MODE.
SALSIFY FRITTERS.
POTATOES A LA DUCHESSE.

CORN-MEAL FRUIT PUDDING.

CLEAR GRAVY SOUP.

5 lbs. lean beef, the coarser parts, of
course.

Some bones.
2 slices of lean corned ham.
2 carrots.
2 turnips.
6 stalks of celery.
1 package of Cox's gelatine.
Pepper and salt.
A bunch of sweet herbs.
Dripping.
5 quarts of cold water.

Cut the meat into dice and slice the
onions. Fry the latter brown in some good
dripping. Take them out, and fry the meat

in the same fat, turning often, until it has a
thick brown coat. Put it, drained from the
fat, into the soup-kettle, with two quarts of
cold water, and set where it will come to a
boil in about an hour. The bones should
also be fried, and put into the pot with the
meat. When these fairly boil, skim, add
three quarts of cold water, and stew gently
four hours. If you dine early, the soup
should go on before breakfast. Put herbs
and vegetables, including the fried onions,
all chopped up, into a saucepan, with enough
cold water to cover them, and boil to pieces.
Strain the soup half an hour before dinner;
season, return to the pot; boil and skim.
Strain the vegetable liquor into it, without
squeezing or rubbing. Boil up once more,
skim well, and put in the gelatine, which
should have soaked one hour in a little cold
water. Simmer five minutes and pour out.

The soup should be of a clear, light
brown. Should the color not suit you, burn
a tablespoonful of sugar in a tin cup, add
three or four spoonfuls of boiling water, stir
until you get a deep color, and turn off the
water into the soup. It will not injure the
flavor.

Please never lose sight of the cardinal
principle that all the essence, strength, and
taste should be extracted from meat, veget-
ables, etc., in soup-making, and that the
soup which boils last is lost. Take plenty of
time, and cast an eye into the kitchen from
hour to hour until you have educated your
cook up to a glimmering appreciation of this
law of enlightened cookery.

OYSTER SALAD.

1 quart of oysters, cut, not chopped, into
small pieces.

1 bunch of celery, also cut small.
1 tablespoonful best oil.
1 small spoonful of salt, and the same of
pepper, likewise of mustard (made).
1 cup cider vinegar.

Saltspoonful of powdered sugar.
Drain the liquor from the oysters and cut
them up. Add the minced celery. Pre-
pare the seasoning, putting in the vinegar
last, and pour the mixture over the celery
and oysters. Toss up well with a silver
fork. Do this just before dinner, as the
salad will be injured by lying long in the
dressing.

CALF'S LIVER A LA MODE.

1 calf's liver.
1 lb. fat salt pork.
2 tablespoonfuls of butter, or dripping.
2 small onions.
1 tablespoonful chopped parsley and mar-
joram.
2 tablespoonfuls of vinegar.