

## RECIPES TO TRY.

**French Dressing.**—Mix 1 teaspoonful of salt and 1 teaspoonful of pepper, add 3 tablespoonfuls of oil, slowly stirring all the time, 1 teaspoonful of grated onion, or ½ teaspoonful of onion juice, and 1 tablespoonful of vinegar.

**Tomato Hash.**—Chop cold roast beef or broiled beefsteak very fine. Put a minced onion and a teaspoonful of tomatoes on to boil. When the onion and tomatoes are thoroughly done, add the beef, a small piece of butter, pepper and salt to taste. Serve scalding hot.

**Broiled Meat Cakes.**—Chop lean, raw meat, as you would for sausage, season with salt, pepper and onion juice; shape into flat cakes, and broil on a hot spider. Any meat may be used for this dish, but it is particularly nice of beef, and the finest portions need not be put to this use.

**Snow Pudding.**—Put ¼ box Cox's gelatine in 1 pint of boiling water. When a little cool add 1 cup sugar. When cold—that is, beginning to congeal—add whites of 3 eggs beaten stiff, and juice of 2 lemons. Beat all together until thoroughly mixed. Put in mold and set in cool place. Make a custard with 3 yolks and 1 pint of milk to serve with it.

**Raised Waffles.**—Mix over night, taking care to set in a warm place where it will rise, 1 pint of milk, ½ cup of yeast and 1 pint of flour. In the morning add ½ teaspoonful of salt, 2 eggs, the yolks and whites beaten separately, and 1 tablespoonful of melted butter. Have the waffle irons well greased and hot.

**Excellent Brown Bread.**—1½ half cups of yellow meal, 1 cup of rye flour, 1 cup of Graham flour, 1 cup of New Orleans molasses, 2 full teaspoonfuls of baking powder and a little salt. Mix all to a consistency of a thick batter with either milk or water, pour into a buttered mold or tin pail, and steam in boiling water 4 hours.

**Veal Cutlet à la Milanaise.**—Brown some veal cutlets quickly in hot lard, then take them out of the pan, and thicken the hot lard with flour; stir until the flour browns; then pour in sufficient boiling water to make the gravy about the thickness of cream. Fry some finely minced onion in butter, then add it to the gravy. Put in the veal cutlets, and place round them about 6 sliced tomatoes. Season to taste. Simmer gently about 2 hours, or until the cutlets are tender.

**Lemon Pies.**—Line 2 deep tin plates with a paste rolled very thin. Set in a cool place until the filling is made. Beat to a froth 3 teaspoonfuls of sugar, the rind and juice of three lemons, and the yolks of 6 eggs; then beat the whites to a stiff froth and stir into the sugar and other ingredients with 3 tablespoonfuls of milk. Fill the two plates with this mixture, and bake in a moderate oven 45 minutes. Thorough heating of the mixture and the slow baking are absolutely necessary to the success of the dish.

**Canning Tomatoes.**—Take perfectly ripe tomatoes, scald and remove the skins, keeping the fruit as whole as possible. Place in a preserving kettle, cover, heat up slowly, and cook until they are boiling hot all through. Put in cans or jars and cover tightly. Do not add any water when cooking, as a good tomato will of itself afford plenty of juice.

**Swiss Cake.**—The yolks of 5 eggs, well beaten, 1 pound of granulated sugar beat into the egg, 1 pound of best flour, and a large spoonful of anise-seed; beat well for 15 or 20 minutes; whip to a stiff froth the whites, and add them, beating all together; then roll out an inch thick, and cut rather small, and bake them the next morning.

**Huitres de Lit.**—Besides the French name, this palatable dish is also known as "little pigs in blankets," and probably many old housekeepers have served them under that name. Season large oysters with salt and pepper, drain and wrap each oyster in a thin slice of bacon, fasten with a small wooden skewer, and fry in a hot pan until the bacon is crisp; serve on toast.

**Beef Tea for the Sick.**—1 pound lean beef, cut into small pieces. Put into jar without a drop of water; cover tightly, set in a pot of cold water. Heat gradually to a boil, and continue this steadily for 3 or 4 hours, until the meat is like white rags, and the juice all drawn out. Season with salt to taste, and when cold, skim. The patient will often prefer this ice-cold to hot.

**To Clean Blankets.**—When soiled they should be washed, and not scoured. Shake the dust from them, plunge them into plenty of hot soapsuds, let them lie till the hands can be borne in the water, wash quickly, rinse in new, clean, hot suds, shake thoroughly, stretch well, dry, and they will be as nice as new.

**Mrs. Gray's Boiled Indian Pudding.**—1 quart of milk to boil; stir in as much corn meal as will take a stiff batter; add ½ pound of suet chopped fine, a pint of dried peaches; let the meal be cool before the suet and peaches are added. Stir in ½ teaspoonful of salt, a little cinnamon, and a cup of flour. To be boiled in a bag tied loosely to allow for swelling, and put into the pot when boiling; boil 5 hours. Serve hot with sauce.

**Fish à la Turbot.**—4 pounds white fish, boiled 20 minutes, picked carefully from skin and bones. Dressing: ½ pint of milk, 1 tablespoonful each of minced onions and parsley, 1 teaspoonful of minced thyme, ½ cup of butter, 2 tablespoonfuls flour; rub flour and butter together; put all in spider and cook a few minutes; when taken from the stove have ready 1 egg, beaten with a teaspoonful cold water and stir into the dressing. Salt both dressing and fish; put fish and dressing in layers, fish first, dressing last; sprinkle some rolled cracker over the top with bits of butter scattered over that. Bake until light brown.