

January.

place $\frac{1}{2}$ the soft roe of a herring which has been slightly fried and on the top of this a fried mushroom. Serve very hot.

4.—French Omelet.

For a very small omelet beat 2 whole eggs and the yolks of two more until a full spoonful can be taken up. Add 3 tablespoonfuls of water, $\frac{1}{4}$ of a teaspoonful of salt, and a dash of pepper, and when well mixed turn into a hot omelet pan, in which a tablespoonful of butter has been melted, lift the edges up carefully and let the uncooked part run under. When all is cooked garnish with parsley.

5.—Cheese Ramequins.

Melt 1 oz. of butter, mix with $\frac{1}{2}$ oz. of flour, add $\frac{1}{4}$ of a pint of milk, stir and cook well. Then beat in the yolks of two eggs, sprinkle in 3 ozs. of grated cheese, add the well-beaten whites of three eggs. Mix in lightly and put in cases. Bake a quarter of an hour.

6.—Scotch Collops.

Cut cold roast veal into thin slices, and dust over them a little mace, nutmeg, cay-