

salt, sugar, and rolled in flour. More, or until the of boiled cus-

l night. Next em on in cold Drain; season r, and dish.

REME.

to short pieces en minutes in off, and add a salt. Stew ten- ucepan heat a teaspoonful of of butter, and, the macaroni heaping table- with a little cay- derve.

UDDING.

ins, pared and teaspoonful of -peel; sugar;

e cups of tepid place for five le. Puck the th a pinch of cup of warm ok in a mode- ok at the bot- he water, fill sugar, put a hem the tapi- hour. Eat

WEDNESDAY.

TER SALAD.
LA LYONNAISE.

ef-bones; 2 arge onion; spoonfuls of r; raw egg-

acked bones, opped herbs ver upon the l stew four ags. Strain, e colander. Put over

the fire, add some tomato sauce left from yesterday, boil up, and pour out. Chop a little of the soup-meat fine while the soup is cooling; season; work in some fine crumbs and a beaten egg. Make into balls, flour well, and fry in dripping. Put these into the tureen before the soup goes in.

VENISON STEAKS.

Trim off the hard skin, and flatten each steak with the side of a hatchet. Butter the gridiron well, and have the fire clear and hot. Turn often, not to lose a drop of the juice. Cook three or four minutes longer than you would beefsteaks. The Vertical Broiler is admirably adapted for broiling venison. Have ready, in a hot chafing-dish, a tablespoonful of butter for each pound of venison, a pinch of salt, a little pepper, a tablespoonful of currant jelly for each pound, and a glass of wine for every four pounds. This should be warmed by the hot water beneath the dish, by the time the venison is laid in it. Turn the steaks twice in it; cover; put fresh boiling water below, or light the lamp, and let it stand five minutes before serving.

OYSTER SALAD.

1 quart of oysters—cut, not chopped, to pieces; 1 bunch of celery, also cut small; 2 tablespoonfuls best salad oil; 1 teaspoonful of powdered sugar; 1/4 teaspoonful of salt, and the same of pepper and of made mustard; yolks of 2 raw eggs; 4 tablespoonfuls cider vinegar.

Beat the yolks light, with sugar, salt, pepper, and mustard. Whip in, gradually, the oil until the mixture is thick; add the vinegar—beating still—a little at a time. Put the oysters, drained and cut up, with the celery, into a salad-dish; pour over them the dressing; stir in well; garnish with a fringe of delicate celery-tops, and serve as soon as possible.

STEWED CELERY.

Scrape, and cut the stalks into rather short pieces. Cook tender in boiling salted water; drain this off, and add a cupful of drawn butter, well seasoned. Simmer in this five minutes, and pour into a deep dish.

POTATOES A LA LYONNAISE.

12 parboiled and cold potatoes; 1 chopped onion; chopped parsley, pepper, and salt; butter, or dripping, for frying.

Slice, or chop the potatoes. Heat the dripping in a frying-pan. Put in the onion, and fry one minute; then cook the potatoes, adding the parsley and seasoning. Shake and stir constantly lest the potatoes should stick to the pan, or brown. They should be done in five minutes. Drain off the fat by

shaking to and fro in a hot colander—then dish.

COTTAGE PUDDING.

1 cup of sugar; 1 tablespoonful of butter, creamed with the sugar; 2 eggs; 1 cup of milk; 3 cups of prepared flour; 1 teaspoonful—scant—of salt.

Rub butter and sugar together; beat up with the yolks; add the milk, the whipped whites—lastly, the flour. Bake in a buttered cake-mould. Turn out, when done, upon a hot plate. In serving, cut in slices, and eat with liquid sauce.

THIRD WEEK. THURSDAY.

VERMICELLI SOUP.

VEAL CUTLETS A LA MILANAISE.

STEWED BEANS.

HOMINY DRESSING. HOT SLAW.

PUMPKIN PIE.

VERMICELLI SOUP.

4 lbs. knuckle of veal; 1 lb. lean ham; 2 carrots; 1 onion; 4 stalks of celery; bunch of herbs; 1 great spoonful of butter; 6 quarts of water; 4 tablespoonfuls of vermicelli, broken small, and boiled ten minutes in hot salted water.

Cut up the veal and ham into small pieces; slice the vegetables; put into a soup-pot in which you have melted a great spoonful of butter. Set where it will heat slowly; cover closely, and leave it for one hour, stirring now and then. Pour in, then, the cold water, and cook gently four hours. Drain off the liquid, pick out meat and bones, and put into the stock-jar; pour on all the soup not wanted for to-day's use, season, and set away. Pulp the vegetables into to-day's soup; season; cool, and remove the fat. Put over the fire, and boil and skim five minutes. Add the vermicelli—simmer one minute, and pour out.

VEAL CUTLETS A LA MILANAISE.

Make your butcher cut the cutlets very thin—about half the thickness of those usually sold. Flatten with the side of a hatchet; dip in beaten yolk of egg, then in cracker-dust, mixed with pepper and salt. Fry to a fine brown in hot dripping. Drain off the fat; lay upon a hot dish, and put upon the middle of each slice (they should not be more than four inches long by three wide) a spoonful of the following sauce: Make a half-cup of drawn butter; stir in the stiffened white of an egg, with a tablespoonful of chopped parsley, and the juice of half a lemon. Beat light with your egg-whisk; heat very hot, and pour out.