

boiled together and poured hot over them. A few slices of horseradish root in a jar of pickle, or horseradish leaves laid over the top, it is said, will prevent a scum from rising to the surface.

**A NICE WAY TO BAKE APPLES.**—Take nice sour apples, dig out the cores, place the apples in a deep dish or tin, fill the cavities where the cores come out with sugar, pour a cup of hot water in the tin; bake in a quick oven and you will have a healthful and palatable dish.

**DRESSING COLD MEAT.**—Cut the meat in pieces, and lay them in a mould in layers, well seasoned. Then pour over and fill the mould with some clear soup, nearly cold, which, when left to stand some hours, will turn out to be as firm as isinglass, especially if shank bones were boiled in the soup. Should the cold meat be veal or poultry, the addition of some small pieces of ham or bacon, and of hard-boiled eggs, cut in slices, and put between the layers of meat, is a great improvement. Another way to dress cold meat is to have it minced very fine, well seasoned, and put in pattypans, with a thin crust below and above it, and baked in a quick oven. Cold meat, cut in small pieces, and put in a pie-dish, with butter poured over it, and baked until the batter rises, is another good way. Potatopie is a capital method of using cold meat. The meat should be cut in pieces and covered with mashed potatoes, then put into the oven to bake until the potatoes are well browned.

**PLUM PUDDING.**—One pound of grated bread crumbs, or pounded cracker, half a pound of sweet butter, eight fresh eggs, one quart of milk, one coffee-cup of sugar, one pound of stoned raisins, one pound of well-washed currants, one half pound of citron thinly shredded, grated peels of two lemons. Soak the bread crumbs in the milk over night; chop the butter fine, beat the eggs to a froth, and boil for four hours in a well-floured cloth or buttered mould, if a cloth is used, dip it in boiling water, and then dredge flour all over it; turn in the pudding, and tie up loosely. When it is done, stick blanched almonds all over it, and ornament with a wreath of holly leaves and berries, or box and snowberries. For a sauce, stir to a cream half a cup of butter, with one cup of powdered white sugar. Add just before serving, two tablespoonfuls of boiling milk, and flavoring.

**CHRISTMAS CAKE.**—Two pounds of sifted flour, two of sugar, one pound of butter, six eggs well beaten, and four teaspoonfuls

of baking powder, or two measures of each kind; one pint of sweet milk, two pounds of stoned raisins, one pound of citron cut in strips, two pounds of cleaned currants. Beat the sugar and butter together; add the eggs, sift the baking-powder into the flour, and beat half of it into the mixture; then turn in the milk and the rest of the flour. Season with mace and nutmeg. Bake from two to three hours, according to the thickness of the loaves you make. Frost them, and trim with evergreens, holly and box.

**TO ROAST A GOOSE.**—Select a goose with clean, white skin, plump breast and yellow feet. If the feet are red, the bird is old. Let it hang for a few days, if the weather will permit it, as by so doing, the flavor is greatly improved. In dressing, take great care in plucking, singeing, and drawing the goose, for if the oil sack is broken over it—or the gall bladder broken inside, it will be more noticeable and less easy to remove in a goose than any other poultry. Cut off the neck close to the back, leaving the skin long enough to tie over. This can be done by drawing back the skin, while you sever the neck from the body. Cut off the feet at the first joint, and separate the pinions at the first joint also; beat the breast-bone flat with potato-masher or rolling-pin. Put a skewer through the under part of each wing; draw up the legs closely and run a skewer into the middle of each, passing it quite through the body. Put another skewer into the small part of the leg, bring it close down to the side bone, run it through, and proceed the same way with the other side. Cut off the vent, make a hole in the skin large enough to draw the rump through, so as to keep in the seasoning. Make a dressing of mealy potatoes, finely mashed, two boiled onions chopped very fine, one and a half teaspoonfuls of powdered sage, one of salt and one of black pepper. Fill the body of the goose, and secure it firmly by tying the skin over the neck, and drawing the rump through the hole cut in the skin. Roast for two hours, if large, or bake the same length of time; but roasting is much nicer. Baste often, dredging a little flour over. Do not baste in the drippings from the goose; they are too strong; but prepare some basting by putting a little browned butter, salt and pepper into part of a cup of boiling water. When half done, drain the fat from the roaster; the last drippings will not be so strong, and, with the basting water, will suffice for the gravy. Make a good gravy, into which the giblets, finely chopped, and a little flour for thickening have been added and boiled. Put gravy into a tureen, and serve with a dish of nice apple or gooseberry sauce.