

pped parsley and
ad set, covered, in
over the fire, for
occasionally. Pour
the fish when
eat. Send around

arefully, rinsing it
water, and after-
lay in cold, salted
pe dry, inside and
dressing of bread-
pepper and salt, a
and a "suspicion"
up; dash a cup of
as they lie in the
covered, for the
he cover, and baste
butter and water,
the gravy from the
a little salted water,
to-morrow's salmi.
ot platter.

UCE.
the gravy left in
ready a handful of
up with hot water.
these when it has
with pepper, salt,
oil all together once

ATOES.

u all waste of time
receipts in other
yet deem it hardly
t in full the same
e same week—or

ETTES.

e.
and half as much
d butter.

the rice into stiff

etc., into an adhe-
redient thorough-
your hands and
balls. Dip each in
or cracker-dust, and
at a time, turning
when the croquettes
own, take out with a
in a heated colan-
drop of fat. Serve
y laid about them,

STEWED CELERY.

Cut the celery into inch lengths; cover with cold water and stew until tender. Turn off the water and supply its place with enough milk to cover the celery. When this begins to boil, stir in a good lump of butter rolled in flour; pepper and salt to taste, and stew gently five minutes.

You will like this vegetable thus prepared. Eat, if you like, with a little lemon-juice or vinegar.

APPLE PIE.

1 quart of flour, dried and sifted.

1 lb. of lard.

1 lb. of butter.

Ice-water to make stiff paste.

Chop the lard into the dry flour. Wet with ice-water into stiff paste, touching as little as may be with your hands. Roll out very thin, always from you. Stick bits of butter all over the sheet; roll up tightly as you would a sheet of paper. Beat flat with your rolling-pin, roll out again, and again baste with butter. Repeat the operations of rolling up, rolling out, and basting until your butter is used up. Set the roll of pastry in a cold, dry place for at least one hour. All night would not be too long. When it is crisp and firm, roll out and line your buttered pie-plates. The bottom crust should be thinner than the upper. And, as a rule, you would do well to give the roll of pastry intended for the latter a "baste" or two more than that meant for the lower.

Pare, core and slice juicy, tart apples; put a layer upon the inner crust, sprinkle with sugar thickly—scatter a few cloves upon the sugar; then another layer of apples, and so on, until the dish is full. Cover with crust, pressed down firmly at the edges, and bake. Eat warm, or cold, with white sugar sifted over the top.

Apple pie is very good with cream poured over each slice.

FIRST WEEK.

SATURDAY.

MACARONI SOUP.

HAM AND EGGS.

SALMI OF DUCK.

FRIED PARENSIS.

STEWED SALSIFY.

SWEET POTATOES—IN JACKETS.

ROSIE'S RICE CUSTARD.

MACARONI SOUP.

4 quarts of cold water.

3 lbs. of coarse, lean beef, cut into thin strips.

2 or 3 lbs. of bones, broken small.

4 onions, sliced.

1 bunch of sweet herbs, chopped.
Tomato juice or catsup.

1 lb. of macaroni.

A few salt pork bones.

Fry the meat until half done, in a very little dripping. Take it out and try the onions and bones in the same gravy. Put all into a soup-kettle with the herbs, and cover with 4 quarts of water (cold). Bring to a slow boil, and, at the end of four hours, strain into a great bowl to cool, in order that the fat may rise and be taken off. Meanwhile, make ready your macaroni by breaking it into short bits, covering well with boiling water, a little salted, and stewing slowly twenty minutes, or until tender. Add a lump of butter the size of a walnut; let it stand, covered, for a few minutes, while you season the soup, adding the tomato juice or catsup. Boil, skim, and thicken with a tablespoonful of corn-starch wet up with cold water. When it is again on the boil, turn in the macaroni, taking care not to break it. Heat to scalding, but do not boil; pour out, and serve.

HAM AND EGGS.

Cut your slices of ham of a uniform size and shape, cutting off the rind. Fry quickly in their own fat. Remove from the pan with a wire spoon so soon as they are done, and arrange upon a hot dish, setting this within the open oven, or upon a pot of boiling water to keep warm. Drop the eggs, as you break them, into the hot fat left in the frying-pan. Do not put so many in as to crowd one another. Each egg should preserve its individuality. Cook about three minutes, without turning. Take up with a spatula, or cake-turner, and lay one upon each slice of ham. Do not send the gravy to table. Strain, and use for dripping.

SALMI OF DUCK.

From the cold ducks left after yesterday's dinner cut all the meat in as neat slices as you can, leaving the joints of legs and wings whole. Take off the skin; break the carcass into pieces, and put these, with the stuffing, into a saucepan with a fried onion, some sweet herbs, pepper, salt, and a pinch of all-spice. Cover with cold water and stew gently, after it reaches the boil, for one hour. Cool, that the fat may rise and be taken off. Strain the gravy when you have skinned it; return to the saucepan, boil and skim again, and stir in two tablespoonfuls of browned flour, wet with cold water; lastly, stir in a great spoonful of butter. Stew five minutes longer, and put in the meat. Draw to one side of the range, and set, closely covered, in a pot of boiling water for ten minutes. The meat must be thoroughly boiled and steeped in the gravy, but not boil. Take the meat