

earlier and stays later, being tender and delicate until the first of August.

E. J. C. 1.—Brussels sprouts, so scarce and expensive a few years ago, are now quite common in our large markets. The sprouts are raised in this country and also in England; they belong to the cabbage family and grow from three to five feet tall and produce from the stem small heads resembling miniature cabbages. The stalk is usually covered with these little heads, and the top of the stalk terminates in a large head similar to a cabbage. Brussels sprouts should be compact and firm, like heads of cabbage—the loose heads are unsatisfactory, and they must be fresh and crisp. The outer leaves are taken off, and the firm heads are soaked in salted, cold water for an hour before cooking.

Two Snobs.—The first and great essential to making good soup is stock. To make stock, take the liquor left after boiling fresh meat, bones large or small (crack the large ones that the marrow may be extracted), trimmings of meat, bones and meat left over from a roast or broil, put any or all of these in a large pot or soup-kettle with water enough to cover them. Let simmer slowly over a steady fire (never let it boil), taking care to keep the cover on and stirring frequently, pour in now and then a cup of cold water and skim off the scum. If it is fresh meat or bones, commence with cold water; if cooked, with warm water. Bones are as useful as meat in making stock, as from them it gets gelatine. A quart of water on the average is enough for a pound of meat. Six to eight hours will make it fit for use; let it stand over night, then skim off the fat and put in an earthen jar and it is ready for use. Every family should have a jar of this stock always on hand, as from it any kind of soup may be made in from ten to thirty minutes.

AMÉL.—*I ol au vent* is a large kind of patty: the name signifies, in French, something that will fly away in the wind. Roll out some puff paste half an inch thick, and then cut it neatly into shapes, either square or circular. Bake every one separately on a flat tin pan, cutting a round hole in the center of each, and fitting in pieces of stale bread to keep the holes open while baking. The cakes of paste should diminish in size as they ascend to the top, but the holes should all be of exactly the same dimensions. The lower cake, which goes at the bottom, should be solid and not perforated at all. The small cake which finishes the top of the pyramid must also be left solid, for a lid. When all the cakes are baked, take them carefully off the baking plates; remove the bread, brush over every cake, separately, with beaten white of egg, and pile one upon another nicely and evenly so as to form a pyramid. They may be filled with oysters (stewed); cold lobster or chicken, chopped and seasoned; sweetmeats of any kind, or fresh berries sweetened.

MARJORIE.—Truffles are being used in this country much more freely than formerly. They are put up in small cans and the best variety comes from France. They are found in oak groves several inches beneath the surface of the earth. When taken from the earth the aroma is very fine, but after having been exposed to the air for a time much of this passes off. The truffles that come in cans have very little of the flavor or odor of the fresh ones.

GEORGINA.—When cooking beans, peas and lentils do not use enamelled saucepans, else the vegetables will remain hard even if cooked twice the usual time.

A. A. M.—To make tutti frutti jelly soak half a box of gelatine in half a pint of cold water. Dissolve with one pint of boiling water, add the juice of three lemons and one and a half cupfuls of sugar. Strain. When beginning to stiffen, put a layer of jelly in a dish, then a layer of sliced bananas, another layer of jelly, one of sliced oranges, one of jelly and one of grated cocoanut, and finish with jelly.

For coffee jelly take half a box of gelatine, one pint of strong coffee and three-fourths of a pound of sugar. Pour the coffee over the gelatine and when dissolved, stir in the sugar, add half a pint of boiling water, strain into moulds and serve with whipped cream.

L. A.—Potatoes are good with all meats. Carrots, parsnips, turnips, greens and cabbage are eaten with boiled meat: and beets, peas and beans are appropriate to either boiled or roasted meat. Mashed turnips, onion and apple sauces are good with roast pork. Tomatoes are good with every kind of meat, but especially so with roasts. Cranberry sauce and currant jelly with fowls, veal, ham and game. Capers or nasturtiums with boiled mutton, and mint sauce with roast lamb.

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