


POULTRY.

Force-meat for Veal, Turkeys, Fowls, etc.

Take 2 ounces of ham or lean bacon, $\frac{1}{2}$ pound suet, and the rind of $\frac{1}{2}$ a lemon, 1 tablespoonful each of minced parsley and sweet herbs; salt, cayenne and pounded mace to taste; 6 ounces of bread crumbs, 2 eggs. Shred the ham or bacon, chop the suet, lemon peel and herbs, taking great care that all be finely minced; add a seasoning to taste of salt, cayenne and mace, and blend all thoroughly together with the bread crumbs before wetting. Beat the eggs, and work them up with the other ingredients, and the force-meat will be ready for use. Either fry the balls in hot lard, or put them on a tin and bake $\frac{1}{2}$ an hour in a moderate oven.

 A Family Medicine—Perry Davis' Pain Killer.

GAME.

Game, as woodcock, partridge, snipe, etc., should not be plucked until a day or two after they are killed; and, if the weather will allow, they are better flavored for hanging 3 or 4 days in a cool place before cooking. The tastes of the guests vary as to the time of keeping; and what would be delicious to some, would be wholly unpalatable to others.

Roast Snipe.

Pluck and wipe the birds on the outside. They are said to be best without drawing; but one's taste must govern in the matter. Skin the head and neck, truss them with the head under the wing. Twist the legs at the first joint, press the feet upon the thighs, and pass a skewer through these and the body. Roast in a quick oven. Serve on toast, and pour around them a little good brown gravy. They should be sent to the table very hot.


For small birds, dress them nicely, split them down the back, cleaning out well, and drying on a napkin. Lay them out flat on a hot gridiron over a clear fire. Turn frequently, and when done, sprinkle salt and pepper over them. Lay each bird on a slice of buttered toast. Spread butter over the birds, and set in the oven for a few minutes; serve while very hot.

Roast Partridge.

Let the birds hang as long as possible, then pluck and draw them; wipe but do not wash them, inside and out, and truss them without the head, the same as for roast fowl. Put them into a hot oven, keep them well basted while cooking; and serve them on buttered toast, soaked in the dripping-pan, with a little butter poured over them, or with bread sauce and gravy.

Woodcock.

Woodcocks should not be drawn, as their trails are considered a great delicacy. Pluck and wipe them well, truss them with the legs close to the body, skin the neck and head, and bring the beak round under the wing. Place a piece of toast in the dripping-pan under each bird to catch the trails. Baste frequently. Roast 20 to 25 minutes. When done, serve the pieces of toast with the birds upon them. Pour a little gravy over them, and send some to the table in a tureen.

 Most delicious desserts made with Wyeth's Liquid Rennet.

To Broil Quail or Woodcock.

After dressing, split down the back, sprinkle with salt and pepper, and lay them on a gridiron, the inside down; broil slowly at first; serve with cream gravy.

Roasted Quail.

These are cooked like woodcock, without drawing them, and are served on toast in the same manner.