

farina-kettle until the rice is soft and dry; stir in, then, a tablespoonful of butter, and turn upon a flat dish, to cool. Meanwhile, put the minced chicken into a saucepan with a little of yesterday's soup; season, and stir over the fire until very hot. Beat a raw egg into the cold rice; flour your hands, and make into oblong flat cakes. Put a great spoonful of mince in the hollowed centre of each; enclose by folding the rice upon it; roll each in flour; then in raw egg; lastly in pounded cracker, and fry to a fine yellow brown.

POTATOES A L'ITALIENNE.

Whip the boiled potatoes to a dry meal with a fork; still using the fork, beat in butter, salt, pepper, and two tablespoonfuls of cream. Pile, rock-work, upon a stone-china dish, or within a pudding-dish that has a silver stand for the table, and brown delicately and quickly upon the upper grating of the oven.

CANNED CORN PUDDING.

Drain and chop the corn; add a cupful of milk, 2 tablespoonfuls of melted butter, and 1 of sugar; pepper, salt, and 2 beaten eggs. Beat all light; pour in a greased bake-dish; bake, covered, half an hour; then brown.

BOILED CUSTARDS AND CAKE.

1 quart of milk; yolks of 5 eggs and the whites of 2, reserving 3 for the *meringue*; 6 tablespoonfuls of sugar; flavoring extract, 1 teaspoonful to the pint.

Heat the milk to scalding; pour gradually, upon the beaten yolks and two whites, whipped light with the sugar. Return to the custard-kettle, and stir until it begins to thicken. When cold, flavor; pour into glass or china cups; whip the whites to a froth with a little sugar, and pile upon the top. Lay a preserved berry, or a bit of bright jelly, upon the top of each snowy heap. Eat with cake.

THIRD WEEK.

SATURDAY.

GOOD BEEF SOUP.

BREADED LAMB CHOPS.

SCALLOPED TOMATOES.

SUET DUMPLINGS.

GOOD BEEF SOUP.

6 lbs. of shin beef, cut in strips; 2 lbs. of bones, cracked; 4 stalks of celery; 1 onion; 3 carrots; 2 turnips; bunch of sweet herbs; pepper and salt; 7 quarts of water.

Put on the meat and bones in the water, and cook slowly, skimming often, for two hours. Add the herbs and all the sliced vegetables except one carrot, and cook two

two hours more. Strain off the liquor; put bones and meat, well seasoned, into your stock-pot; add the soup (there should be at least five quarts in all) except what is needed for to-day, and put away for future use. Pulp the vegetables into to-day's soup; cool, take off the fat; season; put back over the fire; add the reserved carrot, which should have been cut into dice and cooked by itself in a little water; simmer ten minutes, and pour out.

BREADED LAMB CHOPS.

Trim neatly; flatten with the side of a batchet; pepper and salt; dip into beaten egg, then in cracker-dust, and fry in good dripping, turning when the lower side is done. Drain off the fat, and lay upon a dish, overlapping each other, with a wall of fried potatoes around them.

FRIED POTATOES.

Pare; slice thin; lay in cold water half an hour; dry between two towels, and fry to a light brown in nice dripping or salted lard. Shake off all the fat in a hot colander, and pile around the chops.

SCALLOPED TOMATOES.

Drain off most of the liquid from a can of tomatoes into the boiling soup-kettle. Put a layer of crumbs in the bottom of a buttered bake-dish; butter them, and lay in the tomatoes, seasoned with pepper, salt, and sugar. Cover with buttered crumbs, and bake, covered, half an hour—then brown.

BAKED ONIONS.

Cook in two waters—the second, salted and boiling. When tender, drain; set closely together in a bake-dish. Pepper, salt, and butter liberally; pour over them a little of your soup-stock, strained through a cloth; brown in a good oven; lay in a deep dish; and pour over them the gravy thickened with browned flour, and cooked one minute.

SUET DUMPLINGS.

2 cups fine crumbs soaked in a cup of hot milk; 1 cup powdered suet; 4 beaten eggs; 1 tablespoonful of sugar; 1 teaspoonful cream-tartar mixed with 1 tablespoonful of flour; $\frac{1}{2}$ teaspoonful of soda dissolved in the milk; a little salt.

Beat the eggs into the soaked crumbs; add salt, suet, sugar, lastly, the flour. Beat and knead hard; make into balls; put into floured cloths; leave room to swell; tie tightly, and boil one hour. Eat hot, with sauce.