

## SELECTED RECIPES.

**WHITE SAUCE.**—The proportions for this sauce are, two ounces of butter, one table-spoonful of flour, a yolk of egg, salt, and white pepper. It is made in this way: When the flour is cooked, as directed, with the butter, and as soon as it turns yellowish, pour into the pan about a pint of boiling water, little by little, stirring briskly the while with a wooden spoon; take from the fire when it is getting thick; beat a yolk of egg with half a table-spoonful of cold water, put it into the pan with salt and white pepper, mix it well with the rest, and you have an excellent sauce. A little grated nutmeg and vinegar, or lemon juice, if liked. Lemon juice is better than vinegar when the sauce is used with fish. The cooking of the flour is done on a rather sharp fire, which is had by removing the cover of the stove or range; and by putting the cover back to its place a good or moderate fire is obtained, and by placing the pan on the corner of the range you have a slow fire.

**POTATO PUFF.**—Take cold roast meat—beef or mutton, or veal and ham together—clear from gristle, cut small, and season with pepper and salt, and cut pickles, if liked; boil and mash some potatoes, make them into a paste with an egg, and roll out, dredging with flour. Cut round with a saucer, put some of the seasoned meat with one half, and fold it over like a puff; pinch or nick it neatly round, and fry it a light brown. This is a good method of cooking meat which has been cooked before.

**SALLY LUNN CAKES.**—One pint of boiling milk, half a tumbler of yeast, sufficient flour to form a stiff batter, two eggs, two ounces of powdered sugar, a quarter of a pound of butter. Put a pint of boiling milk into a pan, and when it has become lukewarm, pour half a tumbler of yeast upon it, stir it well, and add as much flour as will form a stiff batter. Cover the pan with a cloth, and place it before the fire for two hours; beat up the eggs with the powdered sugar. After the dough has stood to rise the time specified, mix the butter with the sugar and eggs; add it to the dough, knead it, and let it remain in the pan for half an hour; then divide it into cakes, put them on a baking-tin, and bake them twenty minutes in a well-heated oven.

**MUFFINS.**—Mix a quart of wheat flour smoothly with a pint and a half of lukewarm milk, half a tea-cup of yeast, a couple of beaten eggs, a heaping teaspoonful of salt, and a couple of tablespoonfuls of lukewarm melted butter. Set the batter in a warm place to rise; when light, butter your muffin rings or cups, turn in the mixture and bake the muffins to a light brown.

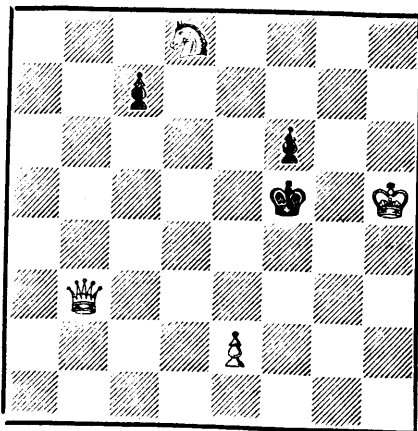
**FRIED OYSTERS.**—Select fine, large oysters, dry them out of their own liquor. Have ready a plate of egg and a plate of bread-crumbs. Let them lie in the egg a few minutes and then roll them in the bread-crumbs, allowing them to remain in these also for a minute or two. This will make them adhere, and not come off as a skin in the pan, Fry in half butter and half lard, in order to give them a rich brown. Make it very hot before putting the oysters in.

**ORANGE JELLY.**—Peel of two Seville and two China oranges, two lemons, the juice of three of each, a quarter of a pound of loaf sugar, a quarter of a pint of water and two ounces of isinglass. Grate the rinds of the oranges and lemons, squeeze the juice of three of each; strain it, add the juice to the sugar and the water, and boil until it almost candies. Have ready a quart of isinglass jelly made with two ounces of isinglass, put it to the syrup, and boil it once up. Strain off the jelly, and let it stand to settle before it is put into the mould.

## CHESS.

PROBLEM NO. 7.

Black.



White.

White to play and mate in two moves.

White.—K. at K. R. 5th. Q. at Q. Kt. 3rd. Kt. at Q. 8th. P. at K. 2nd.

Black. K. at K. B. 4th. Ps. at K. B. 3rd. and Q. B. 2nd.

## SOLUTION OF PROBLEM NO. 6.

White.

1. R. to K. 4th.

2. B. mates accordingly.

Black.

1. Any move.