

## JANUARY.

## 1.—Stewed Breast of Lamb.

Cut a breast of lamb into small pieces, season, and stew until tender in enough gravy to cover the meat. Thicken the sauce, flavor with a wine-glass of wine, pile in the centre of a platter and garnish with green peas.

## 2.—Chicken Creams.

Chop and pound  $\frac{1}{2}$  a lb. of chicken and 3 ozs. of ham; pass this through a sieve, add 1 oz. of melted butter, 2 well-beaten eggs, and  $\frac{1}{2}$  a pint of cream, which must be whipped; season with pepper and salt. Mix all lightly together, put into oiled moulds and steam fifteen minutes, or if in one large mould half an hour.

## 3.—Herring's Roes on Toast.

Have rounds of toast buttered and seasoned with salt and pepper, on each piece

