

butter about the size of an egg and a little flour and hot water. Let it boil up once.

**TO DRESS COLD FOWL.**—Take the remains of a cold fowl, remove the skin, then the bones, leaving the flesh in as large pieces as possible; dredge with flour, and fry a light brown in butter; toss it up in a good gravy well seasoned and thickened with butter; rolled in flour; serve hot with bits of toasted bread.

**HOW TO MAKE MEAT TENDER.**  
—Cut the steaks the day before into slices about two inches thick, rub them over with a small quantity of soda; wash off next morning, cut into suitable thickness, and cook as you choose. The same process will answer for fowls, legs of mutton, etc. Try, all who love delicious, tender dishes of meat.

**A NICE SUPPER DISH.**—Grate or mince lean ham very fine; mix with it the yolk of an egg and some cream; season with a very little nutmeg. Have ready some small slices of bread half an inch thick; toast them a delicate brown; then, while hot, spread the meat over it;

break the yolk of an egg over the top and brown slightly in the oven, and send to table hot.

**COLD TONGUE ON TOAST.**—Take cold smoked tongue or ham; mince or grate fine, mix it with the beaten yolks of eggs and cream or milk, with a dash of cayenne pepper; prepare thin, small, square pieces of buttered toast; place on a heated platter, putting a spoonful of the meat on each piece; cover with dish cover, and send to table hot; for breakfast or lunch.

**DELICIOUS FLAVOR FOR LAMB.**—To give a delicious flavor to lamb which is to be eaten cold, put in the water in which it is boiled whole cloves and long sticks of cinnamon. If the lamb is to be roasted, boil the cloves and cinnamon in water, and baste the lamb with it.

**CLAM SOUP.**—Twenty-five clams, opened raw and chopped fine; add three quarts of water; boil them one-half hour, then add a pint of milk, one onion chopped fine, thicken with butter and flour, beat three eggs in the tureen, and pour your broth over them boiling hot.

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