

all over the chickens; put back in the oven, baste well, and, when tender and nicely browned, take out of the dripping-pan; mix with the gravy in the pan one cup of thickened milk with a little flour; put on the stove and let it scald up well and pour over the chickens; parsley, chopped fine, it is a nice addition to the gravy.

VEAL CUTLETS WITH TOMATOES.—Wash two or three pounds of cutlets, and season them with salt and pepper. Have some lard and butter hot in a pan; put them in and fry brown on both sides. When done, take it up on a plate. Have a quarter-peck of tomatoes ready; drain and season them with pepper and salt. Pour the tomatoes into the pan with the gravy, and stir them well together. Pour them over the cutlets, and serve.

SWEETBREADS—Scald them in salt and water, and take out the stringy parts. Then put them in cold water for a few moments. Dry them in a towel, dip in egg and crumbs, and fry brown in butter. When they are done, take them on a dish, pour into the fryingpan a large cup of sweet cream, a little pepper and salt, and a little green parsley, chopped fine. Dust in a very little flour, and, when it boils

up, pour it over the breads, and send to the table hot.

GRAVY FOR ROAST MEATS.—Save all the nice bits of roast in a jar for the purpose—then you are never at a loss for gravies; take some of these pieces and cut them very small, and put them into a saucepan; pour over them one pint of boiling water; let it simmer very slowly, tightly covered for an hour; strain through a sieve, and add this to melted or drawn butter. Send to table in a sauce-boat. A careful cook will always save all the meat gravies left, and have a vessel for keeping them.

VIRGINIA FRIED CHICKEN.—Dice and fry one-half pound of salt pork until it is well rendered. Cut up a young chicken, soak for half an hour in salt and water, wipe dry, season with pepper, roll in flour, and fry in hot fat until each piece is of a rich brown color. Take up and set aside in a warming closet. Pour into the gravy one cup of milk—half cream is better, thicken with a spoonful of flour, and add a spoonful of butter and chopped parsley; boil up and pour over the hot chicken, or if preferred, serve without the cream gravy, with bunches of fried parsley. Plain boiled rice should accompany this.

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