

BAKED POTATOES.

Bake in a steady oven until soft; wipe, and send to table without peeling them.

CREAMED PARSNIPS.

Boil tender, scrape and slice lengthwise. Put over the fire with two tablespoonfuls of butter, pepper, and salt, and a little minced parsley. Shake until the mixture boils. Dish the parsnips, add to the sauce three tablespoonfuls of cream in which has been stirred a quarter-spoonful of flour. Boil once, and pour over the parsnips.

SUSIE'S BREAD PUDDING.

1 quart of milk; 4 eggs; the whites of three more for *meringue*; 2 cups fine dry crumbs; 1 tablespoonful melted butter; 1 cup of sugar; juice and half the grated peel of 1 lemon.

Beat the eggs, sugar, and butter light. Soak the crumbs in the milk, and mix well, beating long and hard. When nearly done spread with a *meringue* made of the whipped whites of three eggs and a little powdered sugar. Eat cold.

FIRST WEEK. WEDNESDAY.

A PLAIN SOUP.

JUGGED RABBITS.
CAULIFLOWER

MACARONI WITH CHEESE.

BEETS.

RUSK FRITTERS.

A PLAIN SOUP.

5 lbs. shin of beef—meat sliced and bones cracked; 4 turnips; 4 carrots; 3 stalks of celery; 1 large onion stuck with 6 cloves; bunch of herbs; pepper and salt; 6 quarts of water.

Put meat, bones and sliced vegetables on with the water, and cook slowly four hours. At the end of two hours take out a cupful of the meat, and spread out to cool. When the four hours are up, strain the soup, rubbing the vegetables through a colander; cool skim, and season; add the cooled meat cut into dice, heat to boiling, and serve. Put the meat and bones left in the colander into the stock-jar, with all the soup not used today.

JUGGED RABBITS.

Skin, clean with care, and joint the rabbits as for fricassee. Lay thin slices of fat salt pork in the bottom of a stoneware jar; lay upon them pieces of rabbit; strew with minced onion and parsley; put in more pork and more rabbit, etc. Add a cup of your soup or other gravy. When all are in put on the cover of the jar, fitting closely, and set in a pot of warm water. Tie a piece of thick paper over the top of the jar to

keep in the steam. Cook steadily two hours—longer should you find, upon opening the jar, that the meat is not tender. When it is done, dish the meat, strain the gravy into a saucepan, and set in cold water to throw up the fat. Take this off; add a little currant jelly, browned flour, wet with water, and a glass of claret. Boil one minute and pour over the meat.

MACARONI WITH CHEESE.

Break half a pound of macaroni into short pieces, and cook tender in hot salted water. When nearly done, stir in a tablespoonful of butter. When tender, drain; stir in two great spoonfuls of grated cheese, salt to taste, and a little cayenne. Stir over the fire until the cheese is melted; put in a spoonful of butter, and dish.

CAULIFLOWER.

Boil the cauliflower in plenty of hot salted water. When done, which should be in about twenty minutes, drain and dish, the flower upward. Pour over it a cup of drawn butter, season with pepper, salt, and the juice of half a lemon.

BEETS.

Boil more than an hour, scrape and slice round. Dish, and pour upon them a little butter heated with a like quantity of vinegar, and season with pepper and salt.

RUSK FRITTERS.

12 stale rusks; 5 eggs; 4 tablespoonfuls of white sugar; 2 glasses of sherry.

Cut all the crust from the rusks and divide each into two or three pieces of equal size. The slices should be an inch thick. Pour the wine over them; let them lie in it five minutes, then drain upon a sieve. Beat eggs and sugar together. Lay the soaked rusks in these for a minute, turning over and over, so as to coat them well. Fry in boiling lard to a golden brown. Drain well and sprinkle with powdered sugar mixed with cinnamon, and serve hot, with or without sauce.

FIRST WEEK. THURSDAY.

CELERY SOUP.

BOILED BEEF TONGUE WITH SAUCE PIQUANTE.

BAKED BEANS.

CHOPPED POTATOES.

LEMON PUDDING.

CELERY SOUP.

12 stalks of celery; 3 pints of soup-stock; 1 cup of milk; pepper and salt; 1 teaspoonful of sugar; 1 onion; 1 teaspoonful of flour wet up in cold milk.