

APPLE SAUCE.

See Wednesday, Second Week in November.

BATTER PUDDING.

1 liberal pint of milk; 4 eggs; 2 even cups of flour—*prepared*; 1 teaspoonful of salt.

Beat the yolks; add milk and salt; then the flour; lastly, the whites. Bake at once in a buttered dish forty-five minutes. Eat hot, with a good sauce.

THIRD WEEK. THURSDAY.

CHICKEN CREAM SOUP.

RAGOUT OF RABBITS. PARSNIP FRITTERS. STEWED CELERY. GLAZED SWEET POTATOES.

ORANGE TARTLETS.

CHICKEN CREAM SOUP.

Boil an old fowl, with an onion, in four quarts of cold water, until there remain but two quarts. Take it out, and let it get cold. Cut off the whole of the breast, and chop very fine. Mix with the pounded yolks of two hard-boiled eggs, and rub through a colander. Cool, skim, and strain the soup into a soup-pot. Season; add the chicken-and-egg mixture; simmer ten minutes, and pour into the tureen. Then add a small cup of boiling milk.

RAGOUT OF RABBITS.

Pair of rabbits; $\frac{1}{2}$ lb. of fat salt pork; 1 large onion; 1 tablespoonful of butter, and same of browned flour; pepper and salt; $\frac{1}{2}$ lemon, peeled and sliced *thin*; glass of sherry; $\frac{1}{2}$ cup of gravy.

Slice the onion; dredge with flour, and fry brown in the butter. Add half a cupful of gravy, and, when well mixed, turn all into a saucepan. Put in the rabbits, jointed as for fricassee, the sliced bacon, and lemon. Season; cover closely, and stew an hour, or until the meat is tender. Thicken with browned flour; boil once, and pour out.

PARSNIP FRITTERS.

Scrape and halve the parsnips. Boil tender in hot salted water. Mash smooth, picking out the woody bits. Add a beaten egg to every four parsnips, a teaspoonful of flour—pepper and salt at your discretion, and enough milk to make into a thick batter. Drop, by the spoonful, into hot lard, and fry brown. Drain in a hot colander, and dish.

STEWED CELERY.

Scrape, and cut into short bits. Cook tender in hot salted water. Pour this off; add enough cold milk to cover the celery.

Heat to a boil; stir in a good spoonful of butter rolled in flour, pepper and salt. Stew fifteen minutes longer.

GLAZED SWEET POTATOES.

Boil soft, peel carefully, and lay in a greased dripping-pan in a good oven. As they begin to crust over, baste with a little butter, repeating this several times, as they brown. When glossy, and of a golden russet, dish.

ORANGE TARTLETS.

2 fine oranges, juice of both, and grated peel of one; $\frac{1}{2}$ cup of sugar; 2 tablespoonfuls of butter; $\frac{1}{2}$ a lemon; 1 teaspoonful of corn-starch, wet up with lemon-juice and a little cold water.

Beat all to a smooth cream, and bake in small paste shells.

THIRD WEEK. FRIDAY.

EGG SOUP.

FANNED OYSTERS.

FOWL AND RICE CROQUETTES.

POTATOES A L'ITALIENNE.

CANNED CORN PUDDING.

BOILED CUSTARDS AND CAKE.

EGG SOUP.

Heat all your soup-stock, adding hot water, should there not be two quarts. Cook gently half an hour; strain, pressing all the strength out of the meat; cool, skim off the fat; season; return to the fire, and when it boils, pour upon six beaten raw eggs. Put back into the soup-kettle, and stir until it begins to thicken. It must not boil. Put strips of crisp toast into the tureen, and pour on the soup.

FANNED OYSTERS.

Butter a number of small tins with upright sides, like those of muffin-rings. Cut rounds of bread to fit the bottoms; toast these, butter well, and fit each into its place. Wet with oyster-liquor; then lay in as many oysters as the tins will hold; dust with pepper and salt; put a bit of butter upon each, arrange the tins in a large dripping-pan; cover with another to keep in steam, and flavor, and cook eight minutes, or until the oysters "ruffle." Send up in the tins—"hot and hot."

FOWL AND RICE CROQUETTES.

Cut the meat from the skeleton of your cold chicken. Break up the bones, and cover with a quart of cold water, adding skin and gristle. Boil down to a pint, cool, take off the fat; return to the fire; salt, and put in half a cupful of raw rice. Cook in a