

SATURDAY.

SOUP.
BOILED ONIONS.
FRIED HOMINY.

PIE.

SOUP.

our chicken pot-
bones of the
ut the meat for
"boil gently one
to taste; add a
immer until soft

DINO.

eggs; 2 cups of
prepared flour;
utter; parsley;

ther more than
t with a rolling-
dip each in a l
minced pars-
stard. Lay in
ake-dish; pour
the eggs, flour,
and a quarter.

er fifteen min-
over with milk
drain; pepper
pful of drawn
es, and turn

ts.
er, taking care

hed—the day
then perfectly
from the top.
eat squares.
y to a nice
Drain well,

ce crosswise
e-dish with a
ed potatoes;
r; scatter in
cover with
as; put in a
utter; pour
ful of lemon-
bake. Eat
d very nice.

THIRD WEEK.

SUNDAY.

OX-TAIL SOUP.
DUCKS A LA MODE. CANNED GREEN PEAS.
MASHED TURNIPS. SCALLOPED CAULIFLOWER.

SPONGE CAKE SOUFFLE PUDDING.

OX-TAIL SOUP.

2 ox-tails; 1 onion; 2 turnips; 2 carrots;
bunch of sweet herbs; 6 whole cloves; 2
tablespoonfuls of catsup; 1 glass of wine;
pepper and salt; $\frac{1}{2}$ lb. of lean ham; butter;
water.

Joint the tails, and slice the vegetables
and ham. Put two tablespoonfuls of butter
into the soup-kettle, with the tails, ham, veg-
etables, herbs, and a pint of water. Cover
closely, and simmer half an hour after they
begin to smoke. Add, then, six quarts of
water, if the tails are of a fair size, and sim-
mer four hours, or until the vegetables are
boiled to pieces and the tails very tender.
Do this on Saturday; season the soup, and
turn all into the stock-jar. On Sunday take
off the fat and strain the soup, pulping the
vegetables, and taking out the pieces of tail.
Put these into the stock-jar, with all the
soup you do not need for to-day; also the
bits of ham. Heat the portion left out for
to-day; stir in a good spoonful of browned
flour wet in water, the catsup and wine, and
boil up fairly before serving.

DUCKS A LA MODE.

Joint the ducks; pepper, salt, and flour
them. Fry to a light brown in a little but-
ter. Put into a saucepan with a cup of
your soup-stock—strained off before pulping
the vegetables—a tablespoonful of minced
onion, pepper and salt to taste. Cover, and
stew tender; say about forty minutes from
the commencement of the boil. Keep hot
over boiling water while you strain the gravy;
add a glass of wine, and thicken with brown-
ed flour. Boil thick, and pour over the ducks.

CANNED GREEN PEAS.

Drain, cover with boiling water, and cook
tender. Pour off the water; dish, and stir
in a little hot butter, mixed with pepper,
salt, and a dust of powdered sugar. Toss
and mix well, and serve hot.

MASHED TURNIPS.

See Sunday, Second Week in December.

SCALLOPED CAULIFLOWER.

Boil twenty minutes—tied up in netting—
in hot salted water. Cut into small clusters,
rejecting the main stalk altogether. Set
these closely together in a buttered bake-
dish; pour drawn butter over them, and sift
fine crumbs thickly upon the top. Bake in
a good oven until browned.

SPONGE-CAKE SOUFFLE PUDDING.

12 square (penny) stale sponge-cakes; 5
eggs; 1 cup of milk; 2 glasses of sherry; $\frac{1}{2}$
cup of sugar.

Lay the cakes in a buttered pudding-dish;
pour the wine over them, and cover for half
an hour. Heat the milk; pour upon the
beaten yolks and half the sugar. Stir over
the fire until quite thick. Pour, gradually,
upon the cakes, letting it soak in well before
adding more. Put into the oven, and, when
very hot, cover with the whites, whisked
stiff with the rest of the sugar, and shut the
oven-door until the meringue is colored.
Make on Saturday, and eat cold on Sun-
day.

THIRD WEEK.

MONDAY.

SECOND EDITION SOUP.
BOILED CORNED BEEF. ROAST POTATOES.
SCALLOPED CABBAGE.
HORSERADISH SAUCE.

FARINA PUDDING.

SECOND EDITION SOUP.

Strain off the soup from the meat in your
stock-jar; heat slowly to a boil; put in a
cupful of the best parts of the meat, cut
neatly from the joints, and divided into
square bits. Boil one minute, and pour out.

BOILED CORNED BEEF.

Put a piece of brisket, weighing six or eight
pounds, in plenty of cold water. Set at the
back of the range out of everybody's way,
and cook slowly, allowing eighteen minutes
per pound. Take up; wipe carefully; rub
all over with butter, and dish. Serve horse-
radish sauce with it. Pour the pot-liquor
into the stock-jar.

ROAST POTATOES.

Select those of uniform size, and roast in
a moderate oven until soft. Wipe, and
wrap in a napkin, spread upon a flat dish.

SCALLOPED CABBAGE.

When your beef has begun to boil fairly,
put in a firm white cabbage, from which you
have stripped the outer leaves. Cook in the
boiling pot-liquor until tender. Take out,
quarter, and let it cool rapidly. When quite
cold, chop; stir in pepper and salt, and put
into a greased bake-dish. Pour over it half
a cupful of soup-stock; sift crumbs thickly
on the top, and bake, covered, half an
hour, or until very hot throughout; then
brown.

HORSERADISH SAUCE.

Stir two tablespoonfuls of grated horse-
radish and a tablespoonful of vinegar into