

BREAD SAUCE

One-third cup bread dice, two-thirds cup milk, onion with clove stuck in it; stand for half an hour; remove the onion and cloves when it comes to a boil and beat until smooth, having first seasoned with pepper and salt, and add a teaspoonful of butter.

CORN OMELET

One pint of cold boiled corn, four eggs, half a cupful of milk, one teaspoonful and a half of salt, a little pepper, three tablespoonfuls of butter. Beat the eggs, and add to them the salt, pepper, milk and corn.

TOMATO PRESERVE

Four pounds green tomatoes, three pounds sugar, three lemons sliced, ginger root to taste.

Cook slowly till juice is thick.

CREAMED CHICKEN

Joint the chicken; place in a pan and season with salt and pepper, and if it be not too fat a few small lumps of butter. Cover with rich milk and set in a moderate oven and bake. Uncover the pan, when the milk has cooked away, the chicken will be done.

BROILED SWEETBREADS

Split the sweetbread after being boiled. Season with salt and pepper, rub thickly with butter and sprinkle with flour. Broil over a rather quick fire, turning constantly. Cook about ten minutes, and serve with cream sauce.

TOMATO MUSTARD

One peck tomatoes, one teacup salt; boil in preserving pan half hour; pulp through a colander and return to kettle with the following: one dessertspoon cloves (ground), one of allspice, one of black pepper, one of ginger, one of cayenne, a little garlic, some onions, and a little curry powder. Let it boil down considerably, strain through sieve and add flour of mustard until proper thickness is obtained, and simmer for short time; then bottle.

STUFFED EGGS

Cut six hard boiled eggs in two. Take out the yolks and mash them fine. Add two teaspoonfuls of butter, one of cream, a few drops of vinegar, and salt, pepper and mustard to taste. Mix all thoroughly. Fill the eggs from the mixture, and serve on lettuce with mayonnaise dressing.

BEEF CROQUETTES

Chop the bits of cold beef very fine; to one cupful of chopped meat add one-half cup of cracker crumbs, one egg, mustard, ground celery seed, pepper and salt, and mix together; a little hot water or meat gravy may be needed to make the crumbs stick together. Make into little cakes and fry in a hot buttered pan.

CAULIFLOWER SALAD

Boil one large cauliflower with two quarts of water and one tablespoon of salt, for half an hour. Take up and drain. When cold, divide into small tufts. Arrange on the centre of a dish and garnish with a border of strips of pickled beet. Pour cream dressing over the cauliflower. Arrange a star of the pickled beet in the centre.

FRENCH MUSTARD

Grate an onion and cover it with vinegar. After it has stood for an hour pour off the vinegar, add a little cayenne pepper, and salt and a spoonful of sugar, and mustard enough to thicken; mix and set on the stove and stir until it boils.

CHOCOLATE CREAM

Melt one tablespoon of butter in a granite saucepan, add one-half cup milk and one and a half cups sugar and two and one half squares of unsweetened chocolate. Stir constantly until the chocolate is melted, then let it boil twelve minutes, stirring only occasionally. Remove from the fire and beat till creamy, then pour into buttered tin.