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yolks and whites

er's prepared flour,
to the sugar; add
salt, then whipped
ately. Bake in a
you can bring out
from the middle of
n a dish. Cut in
wanted.

ed it can hardly be-
receipt which may
novice in cookery.
gant pudding just

as toothsome.

GE PUDDING.

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o taste.
he sugar; add hot
spice and wine.
the strength of the
minutes in a sauc-
ir up and send to

THURSDAY.

SOUP.
YSTERS.
H POTATO FRILL.
CELERY.

FILE.
NUTS.

SOUP.

from the broth in
cooked yesterday,
to two-thirds of the
o pieces, in another
one small onion, a
sweet herbs—all cut
if you have it, or a
ham, will be an im-
Strain the soup;
igh a fine colander
a they were boiled;
double handful of
ort pieces; boil for
respoonful of butter
and serve.

Send around a saucer of grated cheese
with vermicelli and macaroni soups. It is a
great improvement to the flavor and consis-
tency. Each person may take as much or
as little as he likes.

SCALLOPED OYSTERS.

- 1 quart of fine oysters.
- 1 coffee-cupful of pounded cracker.
- 2 great spoonfuls of butter.
- $\frac{1}{2}$ cupful of cream or rich milk.

Pepper and salt to taste.

Butter a baking-dish and cover the bot-
tom pretty thickly with pounded cracker.
Wet with oyster liquor and a few spoon-
fuls of cream. Next, lay oysters, one deep,
closely over these. Pepper and salt, and
stick a bit of butter upon each. Another
layer of crumbs, wet as before; more
oysters, and proceed in like order until
your dish is full, making the top layer
of crumbs with butter dotted over it.
Set in the oven, invert a plate or tin pan
over the dish, and bake until the juice
bubbles up to the top. Uncover; set upon
the upper grating of the oven to brown, and
send to table in the bake-dish. Pass around
sliced lemon with it.

Oysters, like fish, follow immediately
after soup, and are a course by themselves.

MINCE OF MUTTON WITH POTATO FRILL.

The remains of yesterday's mutton,
minced, but not very fine.

- 1 cupful of drawn butter.
- 2 tablespoonfuls of cream, or rich milk.

Pepper, salt, and mace to taste, also
chopped parsley.

- 1 button onion.

- 2 eggs, well beaten.

Heat the sauce to a boil, add the season-
ing and the onion, chopped very fine; then
the meat. Draw the saucepan to the side
of the range, and let it stand, closely
covered, in boiling water for ten minutes.
Set again over the fire and bring to boiling
point. Add the eggs and milk and set back
at the side for five minutes, still covered.
The mince should never really boil after the
meat goes in.

POTATO FRILL

Boil and mash some potatoes; working
in a little milk and butter, but not so much as
to make the paste very soft. Season with
salt, and, while still hot, knead in a beaten
egg. Shape this paste into a fence, on the
inside round of a shallow dish; fluting it
regularly with the round handle of a knife.
Set for one minute in a hot oven, but not
long enough to cause the fence to crack.
Glaze quickly with butter, and pour the
meat carefully within the wall. The mince
should not be so thin as to wash away the
"frill." If well managed this is a pretty
and a savory dish.

BAKED TOMATOES.

- 1 can of tomatoes.

Stale bread, crumbed fine.

- 1 tablespoonful of butter.

Pepper, salt, a little chopped parsley, and
white sugar.

Drain off two-thirds of the liquor from
the tomatoes; salt it and set aside for
another day's soup. One has no excuse for
waste whose "stock-pot" is always near at
hand. Little comes amiss to it. Cover the
bottom of a bake-dish with crumbs; lay the
tomatoes evenly upon this bed; season with
pepper, salt, sugar, and parsley, with bits of
butter here and there. Strew bread-crumbs
over all, a thicker layer than at the bottom;
put tiny pieces of butter upon this, and
bake, covered, about thirty-five minutes.
Take off the cover and brown upon the
upper shelf of the oven. Do not let it stay
there long enough to get dry.

CELERY—RAW.

Wash, trim, and scrape the stalks, select-
ing those that are white and tender.
Crisp by leaving them in very cold water
until they are wanted for the table. Ar-
range neatly in a celery-stand. Pass be-
tween the oysters and meat.

TIPSY TRIFLE.

- 1 quart of milk.

- 3 eggs, whites and yolks beaten separately.

- 1 stale sponge-cake.

- 1 cup of sugar.

Flavoring of Vanilla.

- 1 cup of sherry wine.

A few spoonfuls of currant jelly.

Make a custard of the milk, sugar, the
yolks of the eggs and the whites of two.
Put in the latter ingredients when the milk
almost boils, and stir until it begins to
thicken. Flavor when cold. Put a layer of
sliced cake in the bottom of a glass bowl.
Wet with the wine, and a few spoonfuls of
custard, and when it is quite soaked, put on
more cake. Proceed in this manner
until the cake and wine are used up,
when pour on, a little at a time, the
remainder of the custard; holding down the
cake with a broad spoon as you do this to
keep it from floating. Lay a heavy plate
upon it, for the same purpose, while you pre-
pare a meringue by whipping stiff the rest of
the whites, and then beating in the currant
jelly. Cover the trifle with this just before
dinner-time.

APPLES AND NUTS.

Polish the apples, and crack the nuts, un-
less you have plenty of nut-crackers. Give
a knife to each apple-plate, and teach the
children to pare them neatly for themselves,
instead of "munching" like rabbits at family
dinners, and being awkwardly ill at ease
when "company" is present. Silver or ivory
knives are better for fruit than steel.