

POULTRY.

Potted Chicken. (A Luncheon or Breakfast Dish.)

Strip the meat from the bones of a cold roast fowl; to every pound of meat allow $\frac{1}{2}$ pound of butter, salt and cayenne to taste; 1 teaspoonful pounded mace, $\frac{1}{4}$ small nutmeg. Cut the meat into small pieces, pound it well with the butter, sprinkle in the spices gradually, and keep pounding until reduced to a perfectly smooth paste. Put it into small jars, and cover with clarified butter, about $\frac{1}{4}$ of an inch in thickness. Two or three slices of ham, minced and pounded with the above, will be an improvement. Keep in a dry place.

 If you are pale and bloodless, use Campbell's Tonic Elixir.

Roast Goose.

Select a goose with a clean white skin, plump breast and yellow feet; if these latter are red, the bird is old. Hanging a few days improves the flavor. Pluck, singe, draw and carefully wash and wipe the goose; cut off the neck close to the back, leaving the skin long enough to turn over; cut off the feet, and beat the breast bone flat. Put a skewer through the under part of each wing, draw up the legs closely, put a skewer into the middle of each and pass it through the body. Make a stuffing of bread crumbs, onions, sage, butter, salt and pepper to taste; put it into the body of the goose and secure it firmly. Roast in a hot oven from $1\frac{1}{2}$ to 2 hours, according to size, keeping it well basted. Remove the skewers, serve with a tureen of good gravy and one of apple sauce.

Roast Ducks.

Ducks may be trussed with the feet on, which should be scalded, the skin peeled off and then turned up close to the legs. Draw the legs as closely as possible to the body, to plump up the breast, passing the skewer quite through the body. If cooking a pair, make a stuffing of sage and onion sufficient for one duck, and leave the other unseasoned, as the flavor is not liked by every one. Put them in a hot oven to roast, and baste very often. Send them to the table with a good brown gravy poured round but not over them, and a little of the same in a tureen. When in season, green peas should accompany this dish.

Turkeys.

Young cock turkeys may be known by their short spurs and black legs; if the spurs are long and the legs rough, they are old; if the eyes are dull and the feet dry, the bird has been long killed. They should never be dressed the same day they are killed; if the will admit of it they should hang from three to seven days before picking, as this will greatly improve their flavor and quality.

Roast Turkey.

Have the turkey well picked, washed and thoroughly dried. Prepare a stuffing of bread crumbs, butter, summer savory, or sweet thyme, pepper and salt to taste, and some prefer a little onion chopped very fine. Fill the breast and body with the stuffing, sew up the openings, truss it, and put it in the pan to roast. It requires frequent basting. When done, make a brown gravy and add the chopped giblets, which should be boiled tender in advance. Fried sausages make a pretty garnish for roast turkey, and some like the flavor of a little chopped sausage in the dressing.

 The lady that uses Standard Baking Powder makes no failures.

Boiled Turkey.

Prepare the fowl the same as for roasting, and make a stuffing of bread crumbs mixed with cream or butter, oysters and the yolks of eggs. Fill the bird, sew it in, truss it, and place it in sufficient boiling water to cover it well. Let it cook slowly for two hours, more or less, depending upon its size. Skim it well while boiling. Serve it with celery sauce or with drawn butter and oysters.