

FIRST WEEK. MONDAY.

VENISON PASTY. STewed TOMATOES.
KIDNEY BEANS AU MAITRE D'HOTEL.
POTATO CAKES.

APPLE JELLY.
FRUIT, NUTS, AND RAISINS.

TAPIOCA SOUP.

Pour off as much stock as will suffice for the wants of your family to-day. Strain, and heat it. Take off the scum, and add a generous handful of tapioca, soaked two hours in a little cold water. Simmer until clear.

VENISON PASTY.

Cut off the slices of the least-done part of your roast venison; divide into neat squares, season with pepper and salt. Make a gravy by cooking bits of skin and refuse pieces of meat in a little water; boiling the liquid down one-half; cooling; taking off the top and seasoning well. Cut the best parts of the tongue left from yesterday's soup very small. Put a layer of venison into a deep dish; sprinkle with butter-bits rolled in flour, and cover with the minced tongue. Upon this drop a few bits of currant-jelly. Fill the dish thus; pour on the gravy, and put a thick crust of paste (kept over from Saturday's pastry-making) above all. Bake to a pale brown; wash over with white of egg, and, when this hardens, with butter, and shut the oven-door to glaze it.

STEWED TOMATOES.

Empty a can of tomatoes into a saucepan. Cook twenty-five minutes; season with sugar, pepper, salt, and a tablespoonful of butter rolled in pounded cracker. Simmer ten minutes longer.

KIDNEY BEANS AU MAITRE D'HOTEL.

Soak the beans all night. Boil soft in water, slightly salt. Drain, and put hot into a saucepan with two tablespoonfuls of butter, a little parsley, chopped fine, pepper, salt, and a little minced onion. Shake over the fire until hissing hot, add the juice of half a lemon, and dish.

POTATO CAKES.

Make the cold mashed potato left from yesterday into flat, round cakes; flour abundantly; lay in a floured baking-pan and set in a hot oven to brown. Serve upon a hot flat dish.

APPLE JELLY.

12 fine pippings; 2 cups of powdered sugar; juice of 2 lemons; grated peel of one; 1 package Cox's gelatine soaked in 1 cup of cold water.

Pack the apples, when pared and cored, into a stoneware or glass jar with a cup of cold water; put on the top loosely to allow the escape of the steam; set in a pot of warm water, heat slowly, and boil until the apples are very soft. Have ready in a bowl the soaked gelatine, sugar, lemon-juice and grated peel. Strain and squeeze the hot apples over them; stir until the gelatine is dissolved, strain again through a flannel bag. Wet a mould and pour it in. This can be made on Saturday and kept in a cold place.

FRUIT, NUTS, AND RAISINS.

Put apples, pears, and oranges upon one dish; nuts and raisins together.

FIRST WEEK TUESDAY.

BEFSTEAK. CANNED PEA SOUP.
BAKED POTATOES. GRAHAM SAVORY PUDDING.
CREAM PARSNIPS.

SUSIE'S BREAD PUDDING.

CANNED PEA SOUP.

As your stock must be running low, add a quart of boiling water to the contents of the jar, and boil slowly at the back of the stove for an hour and a half. Strain, cool, skim, and add a can of green peas. Cook until these are tender; pulp through a colander into the soup, season with pepper and salt, also a lump of white sugar, stir in a lump of floured butter, and when it has boiled once more, pour upon dice of fried bread placed in the tureen.

BEFSTEAK.

Flatten and broil upon a greased gridiron over a clear fire. Turn as it drips. It should be done in ten or twelve minutes. Lay upon a hot-water dish; pepper, salt, and butter liberally. Cover with another hot dish, or a heated cover of block-tin.

GRAHAM SAVORY PUDDING.

2 heaping tablespoonfuls of Irish oatmeal, soaked two hours in a little cold water; 2 cups of boiling milk; handful of fine crumbs; 2 tablespoonfuls of butter; 1 tablespoonful minced onion; 1 teaspoonful mixed sweet marjoram and parsley; 3 eggs. Pour the hot milk upon the soaked oatmeal, and stir over the fire for fifteen minutes. Add the bread-crumbs, beat up well; put in the onion, herbs, butter, pepper, and salt, lastly the whipped eggs. When very light, butter a mould, pour in the pudding, set in a pan of boiling water, and this in a moderate oven. Bake one hour, turn out, and send around a boat of drawn butter with it.