

	PAGE		PAGE
POULTRY, Choice of	28	PUDDINGS (<i>continued</i>)	
POULTRY, Directions for Carving (see		Lemon	96
Game)	38-37	Plum	96, 97
Ducks	86	Potato	98
Fowls	84, 85	Pumpkin	94, 95
Geese	88	Rhubarb	94
Pigeons	86	Rice	97
Turkeys	84	Suet	96
POULTRY, Directions for Cooking (see		PUFF-PASTE FOR FRUIT PIES AND	
Game)	72-77	TARTS	98
Chicken Currie	75	PUMPKIN PIE	94, 95
—— Fricassee	74, 75	PUMPKINS, to preserve	107
—— Fricassee, with Green Corn	76	QUEEN CAKE	117, 120
—— Pie	75	QUINCE JELLY	104
Chickens, roasted	74	QUINCES, to preserve	106
Ducks, roasted	74	RABBIT, to roast a	87, 76, 77
—— (Sea), potted	74	RABBITS, to carve	87
—— stewed, with Green Peas	74	RABBITS, to prepare for Cooking	87
Fowl, boiled	84, 85, 75	RABBITS, to stew	77
—— boiled, with Oysters	75	RASPBERRY CREAM	101
—— broiled	75	RASPBERRY JAM	105
—— cold, to dress	75	RASPBERRY JELLY	104
—— roasted	85	RASPBERRIES, to preserve whole	106
Goose, roasted	78	RHUBARB JAM	104
—— stewed	78	RHUBARB PIE	94
Green-Goose Pie	76	RICE BLANC MANGE	102
Partridges, roasted	86	RICE CAKES	114
Pigeon Pie	86	RICE DUMPLINGS	98
Pigeons, boiled	86, 76	RICE JELLY	102
—— in Jelly	86	RICE PUDDING, plain	97
—— roasted	86	ROASTING MEAT, remarks on	55
—— stewed	86, 76	ROCK FISH, baked	48, 49
Snipes, roasted	76	ROCK-FISH, boiled	49
Turkey, boiled	84, 72, 73	ROCK-FISH, soured	49
—— Patties	78	ROCK FISH, stewed	49
—— pulled	78	RUEK, to make	112
—— roasted	84, 72	SAIAD, to prepare	86
Woodcocks, roasted	76	SALAD, LOBSTER	52, 53
POUND CAKE	118	SALMON, baked	46
POUNDED CAKE	118	SALMON, boiled	45
PRESERVING FRUIT, General Directions	108	SALMON, broiled	46
for (see <i>Fruit</i>)	108	SALMON, dried	46
PUDDINGS, Directions for Making (see	92-93	SALMON, pickled	46
Pies)	92-93	SALMON, potted	46, 47
Apple	96	SALMON, roasted	46
Apricot	97	SALMON, Directions respecting	78-81
Batter	97	Apple Sauce	80
Bread	96	Bread Sauce	79
Bread and Butter	97	Celery Sauce	80
Currant	97		
Custard	96		
Indian	96		