

MACARONI AND HAM.

Break the macaroni into inch lengths, and stew ten minutes in boiling water. Meanwhile, cut two slices of corned (not smoked) ham into dice, wash well and put on to boil in a cup of cold water. Drain the macaroni, and when the ham has cooked for ten minutes after coming to a boil, pour it, with the liquor, over the macaroni. Season with pepper, simmer in a closed farina-kettle for fifteen minutes; add a little chopped parsley, cover, and let it stand a minute more, and serve in a deep dish. The fatter the ham the better for this dish. Always pass grated cheese with stewed macaroni.

STUFFED POTATOES.

Wash and wipe large, fair potatoes, and bake soft. Cut a round piece from the top of each, and carefully preserve it. Scrape out the inside with a spoon without breaking the skin, and set aside the empty cases with the covers. Mash the potato which you have taken out, smoothly, working into it butter, a raw egg, a little cream, pepper, and salt. When soft, heat in a saucepan set over the fire in boiling water. Stir until smoking hot, fill the skins with the mixture, put on the caps, set in the oven for three minutes, and send to table wrapped in a heated napkin.

TURNIPS.

Boil, sliced or quartered, until soft all through; drain well and mash in a colander with a wooden spoon or beetle, very quickly, lest they should cool. Cold turnips are detestable. Work in a little salt and a good lump of butter; serve in a hot dish, smoothly rounded on top, with a pat of pepper here and there.

FIG PUDDING.

$\frac{1}{2}$ lb. good dried figs, washed, wiped, and minced.

2 cts. fine, dry bread-crumbs.

3 eggs.

$\frac{1}{2}$ cup beef suet, powdered.

2 scant cups of milk.

$\frac{1}{2}$ cup of white sugar.

A little salt.

A pinch of soda, dissolved in hot water and stirred into the milk.

Soak the crumbs in the milk. Add the eggs, beaten light, with the sugar, salt, suet, and figs. Beat three minutes, put in a buttered mould with a tight top; set in boiling water with a weight on the cover, to prevent the mould from upsetting, and boil three hours.

Eat hot, with hard sauce, or butter and powdered sugar, mixed with nutmeg. It is very good.

THIRD WEEK.

THURSDAY.

VEAL AND RICE BROTH.

STEWED MUTTON A LA JARDINIERE.

POTATO PUFF.

PORK AND BEANS.

GRAPE JELLY.

MINCED PUDDING.

APPLES, NUTS, AND RAISINS.

VEAL AND RICE BROTH.

4 lbs. knuckle of veal, well broken up.

1 onion.

2 stalks of celery.

$\frac{1}{2}$ cup of rice, washed and picked over.

Chopped parsley, pepper, and salt.

1 cup of milk.

4 qts. of cold water.

1 tablespoonful corn-starch.

Put on the veal and bones, with the onion and celery minced, in four quarts of cold water. Boil gently after it begins to bubble, four hours, keeping the pot-lid on. Soak the rice in lukewarm water, enough to cover it well—adding warmer as it swells—for one hour. Cook in the same water, never touching with a spoon, but *shaking* up from the bottom, now and then. Strain and press the soup into a bowl; cool to throw up the fat for the skimmer, and return to the pot. Salt and pepper; boil up and skim, and stir in the corn-starch wet up in the milk. Simmer three minutes; put in the rice with the water in which it was boiled, and the parsley. Simmer very gently five minutes, and pour out.

MUTTON A LA JARDINIERE.

5 lbs. of mutton, breast or neck, all in one piece.

2 onions,

1 carrot,

2 turnips,

} peeled.

1 pint canned tomatoes.

A few sprigs of cauliflower.

2 stalks of blanched celery.

Pepper and salt.

2 tablespoonfuls of butter.

1 tablespoonful of corn-starch.

Dripping for frying.

Fry the mutton (whole) in a large frying-pan, until it is lightly browned on both sides. Put into a deep, broad saucepan with all the vegetables (also whole) except the tomatoes; cover with cold water, and stew, closely covered, for an hour after they begin to boil. Take out the vegetables, and set aside; add boiling water to the meat, if it is not covered, and simmer steadily, never fast, two hours longer. The meat should be tender throughout, even the fibres. Turn off all the gravy, except about half a cupful; fit the pot-lid on very tightly, and leave the meat where it will