



on the "History of Russian Literature" which will be published during the press

and try like cysters. These are
suffered; if used for supper,
aliced lemon.

BONED HAM.

Having soaked a well-cured
water over night, boil it till
it is putting it on a fire in
in a wooden tray, let cool. I
carefully, press the ham again
ready to boiling hot, and
fire, and let the ham remain in
Out across and serve cold.

BOILED HAM.

Four boiling water over it a
until cool enough to be
(some have a coarse hair-brush
for cleaning hams, but in a
cleaned boiler with cold water
ready; boil steadily till the
ham weighs twelve pounds),
put into a baking-pan to skin
the cold water, and wash the
fingers and peel as you would
set in a moderate oven, plac-
ing the ham downward, and
over pounds or more, and
bake one hour. The baking is
great quantity of fat, leaving
much more delicate than
it will keep in a dry, cool p-
time; if there is a tendency to
hake while in the oven, it
after the ham is boiled.
with the white of a raw egg, a
sugar or bread-crumbs over it,
brown and bake half an hour.
regular cake-icing and brown
two onions, stick whole allspice

pepper, salt and a dash of onion
oil, on the outside of the ham
the onions, place in dripping
fry around, and bake the
thickest portion of the ham
served in slices, the ragout
odds and ends chopped fine for
the filling. This is a very good
chopped ham, a delicious one
made. If the ham is very salt
in water over night.

BROILED HAM.

Cut the ham in slices of med-
ium size, place on a gridiron, a
few fat readily melting butter
is slightly broiled, take from
iron with a knife and fork, and
dip in cold water. Repeat
the gridiron, repeat several times
the ham is done; place in a hot
dish, serve with a sauce of
If too fat trim off a part;
impossible to broil the fat part
burning, but this does not
harm. Pickled pork or bread
may be broiled in the same way.

BROILED HAM.

Cut the slices thin, trim
freshen by covering with
fry gradually nearly to the bone
test by the taste, and if at
all dry, dip in water, and fry
the water.

with a cloth, broil over a little fire for 10 minutes. Season with pepper and a pinch of salt. Serve hot.

DELICIOUS FRIED HAM

Place the slices in boiling water till tender; put in frying pan with butter on plate, drain off the dripping water over them till the steaming is over, then fry on the top side for 10 minutes. Turn over and fry the other side. Serve as a steaming dish, or if nice, serve quite ornamental.

HAM RAIS.

Cut one cold, cooked ham for each person, and cut it together, make into balls, and in hot butter.

MILKED SANDWICHES

Cheese, cold ham, tongue, or meat with one pint of the mustard mixed butter, one tablespoon of milk, and a little salt. Spread the egg, and a little pepper; spread out thin and huttered. Arrange in this way.

TO ROAST A PIG.

Fill a six-weeks pig with a pound of bread and butter moistened with milk, and season with salt and herbs if liked, and sew it in a cloth.

[illegible]

in kettle with hot water enough to
cover; until tender, season with
pepper, and turn out on platter.
layer of spare-ribs in the bottom
of potted potatoes (quartereds)
of butter, and a layer of crum-
baking-powder (good rolled)
season again, then another lay-
er of spare-ribs so on until all the
meat is used, and the top layer
last, leaving the squares of the
roll; then add the liquor from
the pot, and the water, and if
needed, cover, boil half to an
of an hour, being careful to see
that it is not too thick, and if
needed, to let it stand a few min-
utes of light biscuit; do so for
eggs or eggs, as follows: Boil
the eggs in water, and when
done, wash them in cold water
to have plenty of water in the
that when the pie is made, the
meat should not be too dry, and
warm over pot-pie, set it in a
in the oven, and more liquor
may be laid on the top.

POULTRY PIE. SOUSE.
Take off the hump parts of the
crops, clean, and wash thor-
oughly; dry hair, and wash
plenty of water, boil skin, po-
tatoes, and add fresh, and boil until
soft and out easily; add the
in a stone jar with pepper and

between each layer; mix some vinegar with the liquor in which boiled, using two-thirds vinegar and fill up jars. Use for the table, take one ounce salt, put in a hot skillet, add salt and pepper if needed, boil long enough, heated, stir in a smothering of flour and water, and boil as cooked; serve hot as a nish. Or when the feet have become perfectly tender, remove the pack in stone jar as above; slice when wanted for use.

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