

two dozen young carrots and put them in a saucepan with an ounce of butter, a teaspoonful of sugar, two saltspoonfuls of white pepper, and half a teaspoonful of salt. Moisten with three gills of water; cover the pan; let it cook on top of the stove for five minutes, and then in the oven for fully forty minutes. Drain and serve.

Noisette—French for nut. Also, a small slice of meat cut in this fashion; cut a piece of meat, so that when beaten lightly, it will flatten to three-eighths of an inch in thickness, and trim in round shape until each piece weighs just three ounces.

Noix de muscade—French for nutmeg.

Noix de veau—The term noix is used several times by the French in the division of veal; the large part of the leg is called the noix; the flat part under it, the sous noix; the side part, contra noix, while the sides of the shoulder are the petites noix.

Nonpareil Sauce—Put half a teacupful of ham and the same quantity of breast of chicken in a chopping-bowl with a cucumber pickle, a skinned and boned anchovy, the yolk of one hard-boiled egg, a head of shallot, and a few springs of parsley. Chop fine, and put in a saucepan with a coffee-cupful of tomato catsup. Boil slowly for five minutes, and serve with meat or fish.

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