

The Ladies' Column.

COOKERY.

There doesn't seem to be much demand for dinners, but the last cold supper was voted a success, so we are giving another this week. There are so few things to be had at this time of the year, that it is really difficult to put on anything like an inviting spread, but we think the following will be found useful:—

SUPPER MENU.

Oyster Soup.
Roast Chicken with Bacon.
Sirloin of Beef. Beefsteak and Oyster Pie.
Horseradish Sauce. Celery Salad.
Lemon Cream Pie, Meringué.
Topsy Cake. Stewed Prunes.
Whipped Cream à la Vanille.

OYSTER SOUP.—Put 30 oysters in their own water, with half-a pint of water added, in a saucepan, with a tablespoon of salt and half a teaspoon of pepper, and 1 oz good butter. Let it boil once only, and add half a pint of cold milk.

CELERY SALAD.—Take 2 heads of celery, pare off the stalks, trim the roots, and cut into short shreds. Wash in cold water and drain in a cloth. Place the celery in a salad bowl, season with a pinch of salt, half pinch pepper, and 1½ wooden salad-spoonfuls of vinegar, also the same quantity of oil, mix well and serve.

LEMON CREAM PIE, MERINGUE.—Boil 1 pint of water in a saucepan, put in another vessel 4 oz powdered sugar, mix in 1 oz corn starch, grate in the rind of a lemon, squeezing in the juice and mix well together. Break in 2 eggs, beat all together for 1 minute, and add it to the boiling water in the saucepan, stirring sharply till it boils, then take off the fire. Have ready a pie-plate, lined with puff-paste, put it in the oven, and let it bake for 10 minutes, so that the crust gets a good golden colour; pour the preparation into it, and let it get thoroughly cold. Beat in a copper basin 3 egg-whites to a stiff froth, mix in 3 oz powdered sugar, and lay half of it over the pie. Sprinkle plenty of sugar over, place in a slow oven for 10 minutes, to let it get a pale brown colour; then remove and put away to cool.

STEWED PRUNES A LA GENERAL DUFOUR.—Take 10 oz of prunes, and soak in a quart of cold water for 4 hours; thoroughly drain them, put in a saucepan with half a pint of cold water, the zest of a lemon, a 2 inch length piece of cinnamon, 2 oz fresh butter, and 4 oz powdered sugar. Place the pan on a slow fire, and stir gently once in a while to avoid breaking. Cook slowly for 2 hours, and add a pint of Bordeaux wine; replace it on the stove to heat thoroughly, but do not allow it to boil again. Take from off the fire, let it get cold, and serve.

A woman recently went into a bookseller's shop to purchase a present for her husband. She hovered around and manifested the usual indecision, whereupon the assistant in charge, to help her out of the difficulty, suggested a set of Shakespeare's works. The would-be purchaser, evidently having heard the author's name before, met this proposal with the prompt remark, "Oh, he read that when it first came out!"

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