

## Eggs as Snow. (Oeufs à la Neige.)

Set a pint of milk, or more, in a shallow stew pan. Sweeten liberally. Flavor with vanilla, orange water, or rose water. Separate the whites and the yolks of six eggs. Beat the whites to a froth with a little powdered sugar. When the milk boils, poach in it, one by one, tablespoonfuls of this froth, turning them over with a ladle, until they are equally done all round. The dish will be handsomer if you vary their size, making some twice as big as others. As they are done arrange them on a large dish, grouping the biggest in the middle.

When all the frothed whites are disposed of, set the stew pan of milk on the side of the stove. Mix a small quantity of the milk (after it has cooled a little) with the yolks and then thicken with them what remains. Pour this amongst and around (*not over*) your snowy froth. Serve cold. Sweet biscuits or sponge cakes are often eaten with this. *Extremely nice.*

## Egg Puffs.

Six eggs; one pint of milk; three tablespoonfuls flour; four ounces melted butter; one large spoonful of yeast; mix; half fill cups, and bake fifteen minutes. Eat with warm sauce, or any nice syrup.

## Omelette with Jelly.

Beat whites and yolks of five eggs separately, adding to the latter after they are thick and smooth, four tablespoonfuls of cream, and two tablespoonfuls of powdered sugar. Flavor with vanilla, and stir in the whites with a few swift strokes. Put a large spoonful of butter in the frying pan, and when it is hot pour in the omelette. When done, which will be in a very few minutes, spread upon it some nice jelly. Take the pan from the fire to do this spread quickly. Slip your knife under one half of the omelette, and double it over. Turn over on a hot platter, sift powdered sugar upon it and eat at once.

## Devilled Eggs.

Boil six or eight eggs hard. Leave them in cold water until they are cold. Cut in halves, slicing a bit off the bottoms to make them stand upright. Take out the yolks and rub to a smooth paste with a very little melted butter, some cayenne pepper, a touch of mustard, and just a dash of vinegar. Fill the hollowed whites with this and send to table upon a bed of chopped cresses, seasoned with pepper, salt, vinegar and a little sugar. The salad should be two inches thick, and an egg should be helped with a heaping tablespoonful of the salad.

## Egg and Corn Omelette.

Take half a cup of canned corn (or the same amount cut from the cob.) Chop up very fine; add the yolk of one egg well beaten, with pepper and salt to taste, and two tablespoons of cream. Beat the white of the egg to a stiff froth, and stir it in just before cooking. Have the griddle very hot and very well buttered. Pour the mixture on, and, when nicely browned, turn one half over the other, as in cooking other omelettes.

## An Excellent Way of Cooking Eggs.

Break them in boiling milk, without beating. Cook slowly, stirring now and then. When done soft, pour into a dish, and add a little pepper, salt and butter.

## Plain Omelette.

Beat to a stiff froth the whites of two eggs; then the yolks to a smooth paste. Stir in to the yolks a teaspoonful of milk, three quarters of a teaspoonful of flour or corn starch, pepper and salt to taste. Lastly stir in the whites. Fry in hot butter. Turn carefully and cook on both sides. Serve on hot plate, to be eaten at once.

## Omelette Souffle.

Break six eggs. Separate the whites from the yolks. To the latter put four dessert spoonfuls of powdered sugar, and the rind of a lemon, chopped very fine. Mix them well. Whip the whites and add them to the rest. Fry in a quarter of a pound of butter over a slow fire.

## Cheese Omelette.

Grate some rich old cheese, and, having mixed the omelette as usual, stir in the cheese with a swift turn or two of the whisk, and at the same time some chopped parsley and thyme. If you beat long the cheese will separate the milk from the eggs. Cook at once.

## Apple Omelette.

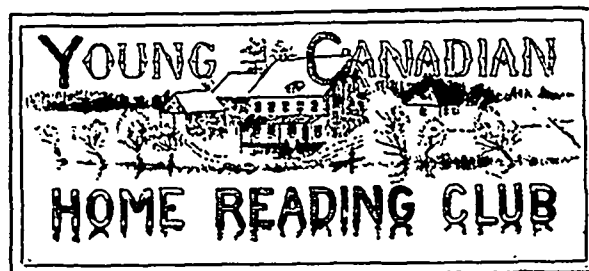
Take six large pippins. Pare, core, and stew them. Beat them very smooth while hot, adding six tablespoonfuls of sugar, one of butter, and nutmeg to taste. When cold add three eggs, which should be whipped light, yolks and whites separately. Put in the yolks first, then add a teaspoonful of rose water; lastly the whites, and pour into a deep bake dish which has been warmed and buttered. Bake in a moderate oven. Serve with cream.

## Omelette with Ham, Tongue or Chicken.

Make precisely as plain omelette, but when it is done scatter thickly over the surface some minced ham, tongue, or seasoned chicken. Slip your broad knife under one side of the omelette, and double in half, enclosing the meat. Then up-set the frying-pan upon a hot dish.

## Omelette Fritters.

Make two or three thin omelettes, cut them into several squares and roll. When cool, dip them into batter, and fry. Serve with parsley.



## ANCIENT BOOKS AND BOOK-MAKERS.

Before we dip more deeply into our subject, I should like all my young clubs to think a great deal more about a book than they have been in habit of doing.

I am taking for granted that you are well remembering my advice at the commencement of our club,—all about the way to take care of a book, how to cherish it, how to be polite to it, how to give it the very best chance of living to a good old age in health and strength and beauty.

Apart altogether from the labour of writing it, which I will tell you about some of these days, the work, and care, and taste that are expended before a book is produced ought to entitle it to our best respect. I think that when we remember how very early in our world's history people began to love books, how very much they loved them, how they prized them, fondled them, and guarded them from injury, it would help us to see