

the cover ten minutes before it is done to let it brown.

BEEFSTEAK PIE.—Cut a pound and a half of beefsteak into small pieces and put with it half a cup of water, three tablespoonfuls of catsup, three hard-boiled eggs cut in pieces, a pint of oysters, salt, pepper and nutmeg. Butter a baking-dish fill it with this, cover with a rather rich biscuit dough, and bake to a good brown.

CHICKEN-FRIED.—Cut some cold chicken into pieces and rub each with yolks of eggs; mix together some bread crumb, pepper, salt, nutmeg, grated lemon-peel and parsley; cover the pieces of chicken with this and fry them. Thicken some good gravy by adding flour and put into it cayenne pepper, mushroom powder or catsup, and a little lemon juice, and serve this with the chicken as sauce.

CHICKEN FRITTERS.—Cut into neat pieces some tender cold chicken and let them stand awhile in a mixture of lemon juice, salt and pepper. Make a batter of milk, egg, flour and salt, stir the chicken into it and then fry in boiling lard, putting one bit of chicken in each spoonful of batter. Serve very hot,

taking care to drain the fat off well. Garnish with parsley.

NEW WAY OF COOKING CHICKENS.—A new way of cooking chickens is to parboil them and then drop them into hot lard, a la doughnuts, and fry a few minutes. This will serve to make variety in the bill of fare, but will not wholly take the place of the favorite method of browning in butter. Nice gravy may be made by adding milk and flour to the butter in which chickens have been fried.

FRENCH CHICKEN PIE.—A tender chicken cut in joints, half pound salt pork cut in small pieces, boil the two together till nearly tender in a little water; line a deep dish with pie-paste put in the meat, season with salt, pepper and chopped parsley, put in a little water and cover over with the pie-paste, which should be rich; bake forty minutes.

ROAST PARTRIDGE.—Lard them well with fat pork; tie the legs down to the rump, leaving the feet on; while cooking, baste them well with butter. They require twenty-five or thirty minutes to cook. To make a gravy, put the drippings into a sauce-pan with a piece of

Salary Increased 50 Per Cent. -

When I entered the Chemistry Course of the International Correspondence Schools, I was a drug clerk with my hands tied. I have now almost completed my Course and have been made much stronger in my work, and *my salary has been increased 50 per cent.* I have been more than pleased with the thoroughness of the instruction and consider the textbooks the best I have ever seen. In a short time I intend to go into the drug business for myself, and will then get the full benefit of my Course by *doing special analytical work in connection with the business.* I regret that I did not know of this wonderful School earlier. You have my heartiest commendation.

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