

SECOND WEEK.

FRIDAY.

OYSTER SOUP.
BOILED CHICKENS. BROWNED POTATOES.
BAKED SWEET POTATOES.
SCALLOPED SQUASH.

BAKED CUSTARDS.

OYSTER SOUP.

2 quarts of oysters; 1 quart of milk; 2 tablespoonfuls of butter; 1 teacupful hot water; pepper, salt and a blade of mace.

Strain all the liquor from the oysters; add the water, and heat. When near the boil, add the seasoning, then the oysters. Cook about five minutes from the time they begin to simmer, until they "ruffle." Stir in the butter, cook one minute and pour into the tureen. Stir in the boiling milk, and send to table.

BOILED CHICKENS.

Clean and truss the chickens, but do not stuff them. Sew up each in a piece of mosquito-netting, and boil in plenty of hot salted water. Allow about twelve minutes to the pound. Undo the netting; wipe the chickens, and rub all over with butter. Send up in a boat a cup of melted butter in which have been stirred the pounded yolks of two hard boiled eggs, and some powdered or minced parsley. Pour a few spoonfuls over the chickens.

BROWNED POTATOES.

Boil with their skins on. Throw off the water; take each potato in a clean towel, and hold it while you strip off the skin. Lay them, when peeled, in a greased baking-pan, and set this in a hot oven. Roast, with good dripping, until they are well colored.

BAKED SWEET POTATOES.

Wash, and bake soft in a moderate oven. Serve in their "jackets."

SCALLOPED SQUASH.

Pare, slice, and mash. Stir in, while it is hot, a good spoonful of butter, pepper and salt to taste, and two beaten eggs. Pour into a buttered dish; strew fine crumbs on the top, and bake, covered, half an hour—then brown slightly.

BAKED CUSTARDS.

1 quart of milk; 4 beaten eggs; 5 tablespoonfuls of sugar, beaten with the eggs; nutmeg, and 2 teaspoonfuls of flavoring extract.

Scald the milk; pour upon the other ingredients; stir together well; flavor, and pour into stone-china cups. Set these in a pan of hot water; grate nutmeg upon each, and bake until firm. Eat cold from the cups.

SECOND WEEK.

SATURDAY.

CHICKEN AND SAGO SOUP.
BEEFSTEAK PUDDING. BOILED ONIONS.
MASHED POTATOES. FRIED HOMINY.

SWEET POTATO PIE.

CHICKEN AND SAGO SOUP.

Take the top from your chicken pot-liquor; add the cracked bones of the chickens, from which you cut the meat for "breakfast, luncheon, or tea;" boil gently one hour. Strain, and season to taste; add a cup of soaked sago, and simmer until soft and clear.

BEEFSTEAK PUDDING.

3 lbs. of rump steak; 3 eggs; 2 cups of milk; 5 tablespoonfuls of prepared flour; pepper and salt; melted butter; parsley; French mustard.

Cut the steak into pieces rather more than an inch wide and long. Beat with a rolling-pin; pepper and salt, and dip each in a mixture of melted butter and minced parsley, with a little French mustard. Lay in the bottom of a greased bake-dish; pour over them a batter made of the eggs, flour, and milk, bake an hour and a quarter. Serve in the bake-dish.

BOILED ONIONS.

Cook and boil in salted water fifteen minutes; throw this off, and cover with milk and water. Cook tender; drain; pepper and salt, and pour in a cupful of drawn butter. Simmer five minutes, and turn out.

MASHED POTATOES.

Prepare in the usual manner, taking care not to get them too stiff.

FRIED HOMINY.

Boil hominy—the fine-grained—the day before you want to use it. When perfectly cold and stiff, remove the skin from the top, and cut the hominy into neat squares. Flour and salt these, and fry to a nice brown in hot lard or dripping. Drain well, and eat hot.

SWEET POTATO PIE.

Parboil; skin; cool, and slice crosswise firm sweet potatoes. Line a pie-dish with a good crust; put in a layer of sliced potatoes; sprinkle abundantly with sugar; scatter in four or five whole cloves, and cover with more slices. Fill the dish thus; put in a liberal tablespoonful of melted butter; pour in a little water and a teaspoonful of lemon-juice; cover with puff-paste, and bake. Eat cold. This is a Virginia dish, and very nice.