

The Ladies' Column.

COOKERY NOTES.

An elaborate dinner is one of the incidents of civilization. To men who spend their day riding and hunting, a good dinner means plenty of well-cooked, solid meat; but the average man of more or less sedentary pursuits, should aim at getting as much nourishment as possible in the lightest forms. And it is in this way that the growth of cookery as a fine art has become synonymous with the advance of civilization, and the mastery of intellect over brute force. This sounds rather high-flown, but it is true, all the same. To come to the point, here is our first very enjoyable, and fairly digestible DINNER.

MENU.

Oysters on the shell.
 Croute-au-Pot.
 Salmi of Duck, with Olives.
 Mashed Potatoes. Celery, with Cream.
 Calves' Head with Bacon. Brain Sauce.
 Pineapple Pudding a la Richelieu.
 Calves' Foot Jelly. Stilton Cheese.
 Coffee and Dessert.

Oysters are served in many ways, but I think it is a sin to take them off the shell,—except, perhaps, for soup or sauce. Serve half-a-dozen on each plate, nicely arranged with half-quarters of lemon.

CROUTE-AU-POT.—Take two carrots cut in round slices, one turnip, cut the same, adding a few pieces of celery and half a quarter of chopped up cabbage; stew for 10 minutes in covered saucepan with 2 oz. butter; then add 3 pints white broth, half a table-spoonful of salt and a tea-spoonful of pepper. Boil well for 30 minutes, and serve with pieces of dry toasted rolls.

SALMI OF DUCKS WITH OLIVES.—Procure 2 fine ducks, single draw, wipe neatly, and cut off legs, wings and breasts; put the 2 carcasses in a saucepan, sprinkle with a little salt, and put in the oven to cook for 6 minutes; remove and hash them up. Put back into saucepan with one pint of white broth, and a small bouquet, and let cook on a moderate fire for fifteen minutes. Put an ounce of butter in a sautoire, lay in wings, legs and breast, season with a pinch of salt and half a pinch of pepper: cook on a very brisk fire for 3 minutes on each side, then add half a glass full of Madeira wine, half a pint of white (preferably E-pagnole) sauce and the juice of a lemon; strain the gravy of the carcasses over, and add half a pint of stoned and parboiled olives, and let all cook again for fifteen minutes. Decorate with six heart-shaped croutons of fried bread and serve.

CALF'S HEAD PLAIN.—Plunge a fine, fresh, white Calf's head into hot water for one minute, lift it up—sharply rub it all over with a course towel, so as to remove all the remaining hairs. Carefully cut the flesh, starting from the centre of the head, right down to the nostrils. Then, with a very keen knife, bone it from the top to the base on both sides. Place in a saucepan 2 table-spoons of flour, 1 gill of vinegar, 1 medium sized, well cleaned sliced carrot, one sound peeled onion, 18 whole peppers, and 2 pinches of salt, pour in very gradually 2 quarts of cold water, briskly stirring meanwhile until all is added. Cut up half the head into 6 equal pieces; add to the broth, as also the other whole half. Let all cook together on a moderate fire for 1 hour and a half. Lift up the pieces, and half head, place the pieces on a dry napkin. Have ready a folded napkin on a hot dish, neatly dress

the 6 pieces on to it, decorate with parsley, and serve with brain sauce. Place the remaining whole half in a stone jar, strain the broth over it, and keep in a cool place for any purpose required

CELERY WITH CREAM.—Pare nicely 4 heads of fine celery, and cut into pieces of two inches in length, wash thoroughly and remove from the water with the hands, and lay on a napkin. By so doing no sand will adhere to the celery. Blanch it in boiling water for 5 minutes; remove, drain, and put it in as antoire with 2 ozs. of butter and one tablespoon of fecula. Stir all well together, and moisten with half a pint of stock. Cook and reduce the whole for 20 minutes; when done thicken with 2 beaten egg yolks, diluted in 3 table-spoons of cream, and add the third of a pinch of grated nutmeg. Serve garnished with croutons.

PINE APPLE PUDDING A LA RICHELIEU.—Boil in a saucepan 2 gills of milk, adding 2 ozs. of fresh butter; let melt well. Have half a pound of flour and the spatula ready. Drop the flour in, and stir as briskly as possible for 2 minutes; remove from the fire, add 3 egg yolks, and stir again vigorously for 2 minutes more; drop in 3 ounces of powdered sugar, continue stirring for 1 minute, then pour in a gill of cold milk, mixing well. Beat to a stiff froth the whites of 3 eggs, and add gradually to the preparation, mixing slowly for 2 minutes. Butter and sugar a mould holding 3 pints; put a layer of the preparation half an inch thick at the bottom, cover with 2 ozs. of fine slices of stewed pine apple, then another layer of the preparation, again the pine apple, and repeat twice more. Place the mould in a tin pan, fill to half the height of the mould with warm water, and set in the oven to steam for 1 hour. Remove, and with a towel turn it on a hot dessert dish, and serve with a sauce bowl of sauce (preferably, Sauce au Kirsch).

Countryman (to dentist): "I wouldn't pay nothin' extra for gas. Jest pull her out, if it does hurt."

Dentist: "You are plucky, sir. Let me see the tooth."

Countryman: "Oh, 'taint me that's got the toothache; it's my wife. She'll be here in a minute."

Kind Old Lady: "What's the matter, little boy."

Little Boy (crying bitterly): "I lost a penny."

Kind Old Lady (giving him a penny):

"Well, here is a penny more for you; don't cry. How did you lose it?"

Little Boy (feeling better): "I lost it playing pitch an'toss."

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