

PORK STEAKS.

Cook precisely as you do beefsteak, only for a much longer time, and turn oftener. When you have laid them upon a hot dish, anoint on both sides with butter mixed and heated with pepper, salt, powdered sage, and a little minced onion. Cover, and let them stand for a few minutes before serving.

APPLE SAUCE.

See Wednesday, Second Week in November.

MASHED TURNIPS.

See Wednesday of this week.

POTATOES SCALLOPED WITH EGGS.

2 cups of mashed potatoes; 3 tablespoonfuls of milk, and 2 of butter; yolks of 4 hard-boiled eggs; 1 beaten raw egg; handful fine crumbs; salt and pepper.

Beat the hot potatoes smooth with milk, butter, and raw egg, and season well. Put a layer in the bottom of a buttered baking-dish; then one of sliced yolks, peppered and salted. Fill the dish in this order, having potatoes on top. Strew with crumbs; cover; bake half an hour, and brown.

APPLE PIE AND CREAM.

Pare, core, and slice juicy, well-flavored apples; line pie-dishes with a good crust; put in a layer of fruit; strew well with sugar; scatter half a dozen whole cloves upon these; lay on more apples, and so on, until the dish is full. Cover with crust, and bake. Sift powdered sugar upon the top and eat, just warm, with—or without—cream.

DECEMBER.

FIRST WEEK.

SUNDAY.

SOUP A LA LANGUE.

ROAST HAUNCH OF VENISON.

SWEET POTATOES.

MOULDED POTATOES.

STEWED CELERY.

CURRANT JELLY.

MARTHA'S CAKE.

BARLEY CUSTARD.

SOUP A LA LANGUE.

Take fat from your soup-stock. Pour out two quarts into the soup-kettle; heat slowly and skim carefully. Meanwhile, take out the beef's tongue from the jar; skin, and cut up the best parts of it into small dice. There should be a large cupful of these. Drop into the soup, add a tablespoonful of catsup, and nearly a teaspoonful of French mustard. When the soup begins to boil again, pour it out.

Return the refuse parts of the tongue to the stock-jar.

ROAST HAUNCH OF VENISON.

Wash well in lukewarm water; then, rub all over with butter. Cover on all sides with a stiff paste of flour and water, and put down to roast, pouring a little water into the baking-pan. Now and then, wet the paste to keep it from cracking. Roast from three to four hours. Half an hour before taking it up, remove the paste, and test with a skewer to see if it is done. Set down again to roast, and baste every five minutes, with claret and melted butter. At the last, dredge with flour, baste with butter, and brown. For gravy, add to the liquid in the dripping-pan a thickening of browned flour, a teaspoonful of currant jelly, a glass of claret, pepper and salt to taste. Boil up, and serve in a boat.

SWEET POTATOES.

Boil in hot water until a fork will enter the largest easily; peel; lay in a dripping-pan, and set in a good oven a few minutes to dry out.

MOULDED POTATOES.

Mash boiled potatoes with milk, butter, and salt—not too soft; press hard into a greased mould, and turn out upon a hot dish.

STEWED CELERY.

Scrape and cut into equal lengths the best stalks of a bunch of celery. Cook tender in boiling water, a little salt; drain, pepper and salt, and when dishd pour on a cupful of drawn butter in which has been stirred the juice of half a lemon.

BARLEY CUSTARD.

$\frac{1}{2}$ cup of pearl barley; 1 quart of milk; 5 eggs; 1 dessertspoonful of corn starch wet up in a little cold milk; nearly a cupful of sugar; a pinch of salt; vanilla, or other flavoring.

Boil the barley tender in just enough water to cover it, with a pinch of salt. Drain, and put into a custard-kettle with the milk. Heat slowly, and when it fairly boils, pour upon the beaten eggs and sugar. Return to the fire; stir until thick; turn into a bowl, and, when cold, flavor. On Sunday, pour into custard cups, with, if you like, a spoonful of whipped cream upon the top of each.

MARTHA'S CAKE.

Please consult "COMMON SENSE IN THE HOUSEHOLD," Series No. 1, General Receipts, page 314.

Y
s
h
c
d
a
t
s
d
f
U
P
S
to
ep
an

Co
su
bu
ter

wa
into
but
salt
the
half

M
yest
dant
in a
flat

12
sugar
one;
cup o