

milk, one cup of brown sugar, one-half cup of lard, two eggs, three teaspoonfuls of baking powder. Salt and nutmeg. Use flour enough to roll out a soft dough. Cut out and fry in hot lard. Sift powdered sugar over them while hot.

Stuffed Eggs.—Halve ten hard-boiled eggs; take out the yolks and season, adding minced meat of any kind preferred; fill the eggs, join and put in a dish. Use bread crumbs and milk with the remainder of the mixture, pour over all and bake.

Custard Toast.—Bring a quart of milk to the boiling point, season and add two eggs well-beaten. Boil one minute and pour over six slices of buttered toast. Put in the oven until the custard is set.

Potato Griddle Cakes.—Four raw potatoes grated, two eggs, yolk and white beaten separately, one-half teaspoonful of salt, one-half saltspoonful of pepper; flour enough to hold it together, about one tablespoonful. Fry in hot butter.

Westphalian Croquettes.—Mix a little grated ham with some mashed potatoes, two hard-boiled eggs, chopped fine, butter, pepper and salt, and make into croquettes.

Ham Toast.—Chop some lean ham fine, put it in a pan with a little pepper, a lump of butter and two eggs beaten; when well-warmed, spread on hot buttered toast and serve.

SOUPS.

Bisque of Lobster.—A soup made with fish is always called a bisque. It is made either with crabs or lobsters. Remove a portion from either side of the head and use the rest. To boil a lobster, put it in a fish-kettle and cover it with cold water, cooking it on a quick fire. Two lobsters will make soup for six or eight persons, and also salad. All the under shell and small claws are pounded in a mortar to make the bisque. When it is pounded, put it in a pan and set it on the fire with broth or water. The meat is cut in small pieces to be added afterward. The bisque is left on the fire to boil gently for half an hour. Then pour it into a sieve, and press it with a masher to extract the juice. To make it thicker a small piece of parsnip can be added and

mashed with the rest into a pan, so that all the essence is extracted in that way from the lobster. When you have strained it, put a little butter with it, and add as much broth as is required. Put some of the meat in the soup tureen, and pour the soup over it.

Asparagus Soup.—Three pounds of knuckle of veal will make a good strong stock. Put the veal to boil with one and a half bunches of asparagus, a gallon of water, and let it boil rapidly for three hours. Strain and return to the pot, adding another bunch of asparagus, chopped fine, and boil twenty minutes. Take a cup of milk, add a tablespoonful of flour; let it all just come to a boil and serve. Season well with pepper and salt.

Potato Soup.—Mash to a smooth paste one pound of good mealy potatoes, which have been steamed or boiled very dry; mix them by degrees in two quarts of boiling water, in which two ounces of the extract of meat have been previously dissolved, pass the soup through a strainer, set it again on the fire, add pepper and salt; let it boil for five minutes, and be served with fried or toasted bread. Where the flavor is approved, two ounces of onions, minced and fried a light brown, may be added to the soup, and stewed in it for ten minutes before it is sent to the table.

Green Pea Soup.—Put two quarts of green peas into four quarts of water, boil for two hours, keeping the steam waste supplied by fresh boiling water—then strain them from the liquor, return that to the pot, rub the peas through a sieve, chop an onion fine, and a small sprig of mint, let it boil ten minutes, then stir a tablespoonful of flour into two of butter, and pepper and salt to taste; stir it smoothly into the boiling soup. Serve with well-buttered sippets of toasted bread.

Cream-of-Rice Soup.—Two quarts of chicken stock (the water in which the fowl has been boiled will answer), one teacup of rice, a quart of cream or milk, a small onion, a stalk of celery, and salt and pepper to taste. Wash the rice carefully, and add to the chicken stock onion and celery. Cook slowly two hours (it should hardly bubble). Put through a sieve; add seasoning and the milk or cream, which has been allowed to come just to a boil. If milk, use also a tablespoonful of butter.