

# TIME FOR COOKING.



## ROASTING MEAT.

Beef,	15 minutes to each pound, and 15 minutes over.
Veal,	25 " " " "
Lamb,	20 " " " "
Mutton,	25 " " " "
Pork,	25 minutes to half an hour.
Steak,	broiled from 8 to 10 minutes, according to the thickness.
A Chop 1 inch thick	will broil in 7 minutes, if the pan is hot enough at first.

## POULTRY.

- Turkey, 15 minutes per pound for a young one, and longer for an old one.
- Chicken, ordinary size, 1½ to 2 hours.
- Duck, 2 hours.
- Goose, 2½ hours.

## FISH.

- To boil fish, allow one-half hour for 4 pounds of Salmon or White Fish. To steam a fish of the same size allow three-quarters of an hour.
- To bake Stuffed Fish, from 25 to 30 minutes in a moderate oven.

## VEGETABLES.

- To boil Potatoes (new ones), 20 minutes; (old ones), one-half hour.
- To bake " three-quarters of an hour to 1 hour.
- Turnips (boiled), three-quarters of an hour to 1 hour, if old.
- Onions " one-half hour to 1 hour, if old.
- Cabbage " three-quarters of an hour to 1 hour, if old.
- Carrots " " " " " "
- Cauliflower " " " " " "
- Tomatoes (stewed), 20 minutes.
- " (baked slowly), three-quarters of an hour to 1 hour.
- To boil Green Corn, 10 to 15 minutes.
- " Green Peas, 20 minutes.
- " Green Beans, one-half hour.
- " Beets, from 1 hour to 3 hours, for old ones.
- " Asparagus, 20 minutes.
- " Spinach, 30 minutes.
- " Vegetable Marrow, three-quarters of an hour.
- To steam Squash, three-quarters of an hour.
- To bake " about 1 hour.
- To boil Salsify (or Vegetable Oyster), 35 minutes; out into thin, round pieces.