

little milk—also the milk which has not been soaked up; put in what seasoning is needed; simmer fifteen minutes, and serve.

ROAST TURKEY.

Clean, and wash out the crop and body of the turkey with soda and water, rinsing it out afterwards. Stuff with a force-meat made of crumbs, a little cooked sausage, pepper, salt, and a little butter. Truss the turkey neatly. (Salt the giblets, and set by for to-morrow's soup.) Lay it in the dripping-pan; pour boiling water over it, and roast about ten minutes to the pound, after the cooking actually commences. Cook slowly at first, or it will be dry without and raw within. Baste often and freely. Ten minutes before taking it up, dredge with flour, and baste with butter. Pour off the fat from the top of the gravy, thicken with browned flour, and season; boil once and serve in a boat.

CRANBERRY SAUCE.

Put a quart of clean cranberries into a saucepan, with a cupful of cold water. Stew slowly, stirring often, for an hour and a half. Take from the fire, and sweeten abundantly with sugar; rub through a fine colander and set to form in a wet mould. Do this on Saturday.

MASHED POTATOES—BROWNED.

Whip light with milk, butter, and salt; pile upon a greased pie-dish, and brown in a good oven. Slip to a hot dish by the aid of your cake-turner.

SWEET POTATOES.

Boil until tender; strip off the skins; lay in an oven to dry for some minutes and serve.

QUEEN'S PUDDING.

2 cups of milk; 4 eggs; $\frac{1}{2}$ package of gelatine; $\frac{1}{2}$ cup of sugar; vanilla or other essence; 1 sponge-cake; 2 glasses of wine; raspberry or other jelly.

Soak the gelatine in the milk for one hour. Put into a farina-kettle and heat to boiling, stirring until the gelatine is dissolved. Pour upon the beaten eggs and sugar; return to the fire and cook one minute. Pour half, when cold, into a wet mould. After half an hour, cover this with slices of sponge-cake with jelly spread between them. Wet these well with wine. Add the rest of the custard, and set the mould upon ice, or in a cold place. Make this pudding on Saturday.

THIRD WEEK.

MONDAY.

GIBLET SOUP.

TURKEY SCALLOP.
STEWED TOMATOES.

BOILED RICE.
BAKED POTATOES.

APPLE MERINGUE PIE.

GIBLET SOUP.

Boil the turkey-giblets in a quart of water. Take them out; add the water to the entire contents of your stock-pot, and simmer at the back of the range for one hour, adding water if it should boil down. Strain and season. Have ready the giblets—the gizzard chopped fine, the liver pounded with half a cupful of turkey-stuffing. Cook all together fifteen minutes, and pour out.

TURKEY SCALLOP.

Cut the meat from your cold turkey. Break the bones; cover them with two quarts of cold water; boil one hour, season and put into a bowl. Chop the meat and season with pepper and salt. Put a layer of buttered crumbs in the bottom of a bake-dish; cover with the mince; moisten with gravy; more crumbs buttered and wet with milk. Having filled the dish in this way, cover with cracker-crumbs, seasoned, wet with oyster-liquor (or milk) and beaten light with two eggs. Strew butter on top; bake, covered, half an hour; then brown.

BOILED RICE.

Skim the fat from the cooled broth made by boiling your turkey-bones. Put into a saucepan with a cup of soaked rice, and cook until the latter is soft, shaking the pot from time to time. Drain off the liquor, and put into your stock-pot; serve the boiled rice in a deep dish, and pass grated cheese with it.

STEWED TOMATOES.

See Thursday, Second Week in November.

BAKED TOMATOES.

Wash, and bake soft in a moderate oven. Wipe, and serve wrapped in a napkin.

APPLE MERINGUE PIE.

Beat into some good, sweet apple-sauce a little melted butter, and season to taste with nutmeg. Fill a shell of pie-paste with this; bake, and when done, spread with a meringue made of the whites of three beaten eggs and a little sugar. Shut up in the oven a few minutes, to "set." You can keep raw paste in a cold place from Saturday to Monday, and spare yourself the trouble of making it to-day.

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