

half gone. Dish
upon the gravy.
upon the meat.

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th milk, butter
pon a hot dish.
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s in December.

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TUESDAY.

SPINACH.
WED CORN.

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and spread

the upper side with a force-meat made of the ingredients above enumerated; roll each up closely; bind in shape with soft string, and lay in a dripping-pan. Pour over them two cupfuls of boiling water, in which have been mixed two tablespoonfuls of butter, and the surplus tomato-juice saved from yesterday's can of tomatoes. Cover with another pan of the same size—inverted—and set in a steady oven. Bake a little over an hour—half an hour more, should the "pigeons" be large. Take them up when tender, and brown, clip, and withdraw the strings, and keep hot while you strain, season, and thicken the gravy. Boil one minute, and pour into a boat.

SPINACH.

See Tuesday, Second Week in December.

POTATO PUFFS.

See Thursday, Second Week in Dec.

STEWED CORN.

Empty a can of corn into a saucepan; cover with boiling salted water, and stew half an hour. Drain off the water, and cover the corn with a cupful of drawn butter, well seasoned. Simmer, stirring often, fifteen minutes, and pour out.

ARROWROOT PUDDING—HOT.

3 even tablespoonfuls arrowroot; 1 quart fresh milk; 1 tablespoonful of butter; 4 tablespoonfuls of sugar; 4 eggs, beaten light; nutmeg and vanilla flavoring.

Scald the milk; wet the arrowroot with cold water, and stir into the hot milk, until the latter is well thickened. Cream the butter and sugar; beat up very light with the eggs, and stir into the thickened milk. Flavor; pour into a buttered mould; set in a pot of boiling water—not deep enough to float it—and boil steadily for one hour. Set in cold water one minute, and turn out upon a hot dish. Eat with brandy or wine sauce. It is very nice.

FOURTH WEEK. WEDNESDAY.

SWEETBREAD BALL SOUP.

CHICKEN AND HAM PIE.

RICE CROQUETTES.

STEWED SALSIFY.

CREAMED POTATOES.

CUP PUDDINGS.

SWEETBREAD BALL SOUP.

Boil, blanch, cool, and chop very fine two sweetbreads; mix with them one-third their bulk of fine crumbs, previously soaked, and rubbed smooth with a little cream. Beat up the yolk of a raw egg, and work all with pepper and salt to a paste. Make into

small balls with floured hands, and set by for half an hour in a cold place. Strain off two quarts of soup from your stock-jar, when you have skimmed it. Heat and boil slowly five minutes, skimming it well. Drop in the balls very carefully—not to break them; simmer ten minutes very gently, to avoid the same catastrophe, and pour into the tureen.

CHICKEN AND HAM PIE.

1 chicken; 1 lb. of lean veal; 1 lb. corned ham; yolks of 3 hard-boiled eggs; 1 cup of gravy or stock; 1 can of mushrooms; pepper and salt; good paste for cover.

Joint the chicken; cut the veal and ham into dice; slice the mushrooms and yolks; place in alternate layers, seasoned with pepper and salt, in a large pudding-dish; pour in the gravy, and cover with a thick crust of good pastry. Ornament the edges, and make a slit in the middle. Bake in a steady oven, and when almost done, wash over with beaten egg.

RICE CROQUETTES.

2 cups of cold boiled rice; 2 tablespoonfuls of melted butter; 3 beaten eggs; a little flour; 2 tablespoonfuls of sugar; a large pinch of grated lemon-peel, and salt to taste; raw egg and pounded cracker.

Beat eggs and sugar together, and work the butter into the rice. Stir all together; season; make into croquettes; roll in egg and cracker-crums, and fry, a few at a time, in sweet lard. Drain, by rolling them on soft white paper, and eat hot.

STEWED SALSIFY.

Scrape, dropping into cold water as you do it; cook tender in boiling salted water; drain this off; pour on a cupful of drawn butter, and stew five minutes. Serve in a hot, deep dish.

CREAMED POTATOES.

Boil, and, while hot, slice the potatoes. Make a sauce by heating a cup of milk, stirring into it a great spoonful of butter, a scant teaspoonful of corn-starch, wet in cold water, a little chopped parsley, and boiling until thickened. Beat in the frothed white of an egg, and pour upon the potatoes, which should first have been put into a deep dish and sprinkled with pepper and salt.

CUP PUDDINGS.

3 eggs; the weight of the eggs in flour, prepared; half their weight in sugar, one-quarter of their weight in butter; 2 tablespoonfuls of milk; a little nutmeg.

Rub butter and sugar together; add the beaten yolks, the milk; at last, the whisked whites and flour, alternately. Bake in small buttered tins, or cups. Eat warm, without or with sauce, according to your preference.