

m. Cook in tin or
hour, gently; add
ful of sugar, and
ul of dry bread-
y stewed corn left
instead of bread.
and turn out.

AND.

beaten separately.
(ones) of sugar.
bitter almonds or
acts are the best in
within a few days
as the manner of

g, but not boiling.
em the sugar, and
and mixing well.
Return to the
begins to thicken.
akfast is cooking,
e-boiler goes on.
into a glass dish.
gus of the whites
it, into which you
teaspoonful at a

tea" never comes
e, be it served at
inner. The best
—that is, that it
—is to have your
the table, with a
t. Scald the tea-
ver with boiling
a thick napkin
ve minutes before
water. Wait a
it.

TUESDAY.

A TAPION
BEEFSTEAK
INAISE.
WITH CHEESE.

UDDING.

A TAPIOA.

tion. The scrag
a little.
pounded.

If you have any

tomatoes left from yesterday, add them.

4. tablespoonfuls of pearl or granulated
tapioca (not heaping spoonfuls).

4 quarts water.

Put on the meat, cut in small pieces, with
the bones, in two quarts of cold water. Heat
very slowly, and when it boils pour in two
quarts of hot water from the kettle. Chop
the vegetables; cover with cold water. So
soon as they begin to simmer, throw off the
first water, replenishing with hot, and stew
until they are boiled to pieces. The meat
should cook steadily, never fast, five hours,
keeping the pot-lid on. Strain into a great
bowl; let it cool to throw the fat to the sur-
face; skim and return to the fire. Season
with pepper and salt, boil up, take off the
scum; add the vegetables with their liquor.
Heat together ten minutes, strain again, and
bring to a slow boil before the tapioca goes
in. This should have been soaked one hour
in cold water, then cooked in the same
within another vessel of boiling water until
each grain is clear. It is necessary to stir
up often from the bottom while cooking.
Stir gradually into the soup until the tapioca
is dissolved.

Send around grated cheese with this soup.

SALMON PUDDING.

1 can preserved salmon.

3 eggs.

4 tablespoonfuls melted butter.

1 cup fine bread-crumbs.

Pepper, salt, and minced parsley.

Mince the fish, draining off the liquor for
the sauce. Rub in the butter until thorough-
ly incorporated. Work in the crumbs, the
seasoning, at last the beaten eggs. Put into
a buttered pudding-mould, set in a dripping-
pan full of hot water. Cover the mould,
and steam in the oven, keeping the water in
the pan at a fast boil, filling up as it evapo-
rates, for one hour. Set it in cold water one
minute when you have taken it from the
oven. This will make it shrink from the
sides and turn out easily upon a flat dish.

SAUCE FOR THE ABOVE.

1 cupful of milk heated to a boil and
thickened with a tablespoonful of corn-
starch, previously wet up with cold water.

The liquor from the salmon.

1 great spoonful of butter.

1 raw egg, beaten light.

Juice of half a lemon.

Mace and cayenne pepper to taste.

Put the egg into the thickened milk when
you have stirred in the butter and liquor;
take from the fire, season, and let it stand
in hot water three minutes, covered. Last-
ly, put in the lemon-juice and turn out im-
mediately. Pour it all over and about the
pudding. Cut the latter into slices when
helping it out.

BEEFSTEAK.

First of all, let me recommend the plan
of broiling a steak under. Instead of over,
the grate. I have found so many and mani-
fest advantages in the former method that
I have had a gridiron made to fit beneath
my range.

Wipe the steak dry, and broil upon a
buttered gridiron, turning frequently when-
ever it begins to drip. When done, which
should be in twelve minutes if your fire is
clear and strong, lay upon a hot dish—a
chafing-dish is best—season with pepper
and salt (not until then), and butter very
liberally. Put over it a hot cover, and wait
five minutes before sending to table, to draw
the juices to the surface and allow the sea-
soning to penetrate the steak.

POTATOES A LA LYONNAISE.

Parboil a dozen potatoes at breakfast-
time, and set aside, when you have peeled
them, as they should get perfectly cold.
When you are ready to cook them, heat
some butter, or good dripping, in a frying-
pan; fry in it one small onion, chopped fine,
until it begins to change color—say about
one minute. Then put in the potatoes, cut
into dice, not too thick or broad. Stir well
and cook five minutes, taking care the pota-
toes do not break to pieces. *They must not
brown.* Put in some minced parsley just
before taking them up. Drain dry by shak-
ing in a heated colander. Serve very hot.

MACARONI WITH CHEESE.

Cook half a pound of pipe macaroni, bro-
ken into inch lengths, in boiling water until
tender. Drain this off, and substitute a
cupful of cold milk. When the macaroni
has again come to a boil, season with pepper
and salt and stir in a great spoonful of but-
ter; lastly, two tablespoonfuls of dry, grated
cheese. Turn into a deep dish, strew more
cheese thickly over it, and it is ready for
use.

SUSIE'S BREAD PUDDING.

1 quart of milk.

4 eggs.

3 cups very fine dry bread-crumbs.

1 tablespoonful of melted butter.

1 teacupful white sugar.

Juice and half the grated peel of a lemon.

Rub butter and sugar together. Beat the
yolks of the four eggs and the white of one
very light; mix the butter and sugar with
these. Soak the crumbs in the milk, and
beat in with the other ingredients, hard and
fast. Add the lemon last. Bake in a but-
tered dish. When nearly done and fully
"set," even in the middle, spread with a
meringue made of the reserved whites, beat
en stiff with a little sugar. It is good eaten