

good as those of the hen, and that of the goose is about as preferable for culinary purposes. Ducks' eggs have a richer flavor, but are not as desirable to eat alone; they are, however, as good for all purposes of cookery, and for puddings and custards superior to any. The eggs of the guinea hen are also good for all culinary purposes.

CHICKENS AND FOWLS; SOME WAYS OF COOKING THEM.

Curried Chicken.—Lay the pieces of a dressed chicken into a stewpan with a sliced onion fried brown, a clove of garlic and some good white gravy; simmer till the chicken is tender; add a spoonful of curry powder, flour rubbed smooth with a lump of butter; a quarter of a pint of cream, with a little salt, may be added twenty minutes before serving; squeeze a little lemon into it, and put an edging of rice around the dish.

Fricassee Chicken.—Having cut up your chickens, dry them in a towel, season them with pepper and salt and dredge them with flour; fry them with lard and butter; they should be of a fine brown on both sides; when they are quite done take them out of the frying-pan, cover them up and set them by the fire to keep warm; skim the gravy in the frying pan and skim into it a half a pint of cream, season with nutmeg, mace and cayenne, and thicken it with a small bit of butter rolled in flour; give it a boil and pour around the chicken, which must be hot; put some lard in the pan and fry some parsley in it to lay on the pieces of chicken; it must be done green and crisp.

Chetney of Chicken.—Ingredients: One large or two small chickens, one quart can of tomatoes, butter the size of a pigeon's egg, one table spoonful of flour, one teaspoonful of minced onion, one teaspoonful of minced pork, one small bottle of chetney (one gill). Press the tomatoes through a sieve. Put the butter (1½ ounces) into a stewpan; when hot throw in a minced onion, cook in a few minutes; then add the flour, which cook thoroughly; now pour

in the tomato pulp, seasoned with pepper, salt, and the minced pork and stir it thoroughly with an egg whisk until quite smooth, and then mix well into it the chetney, and next the cooked chicken cut into pieces. The chicken may be sauted (if young) in a little hot fat, or it may be roasted or broiled as for a fricassee. The chicken is neatly arranged on a hot patter, with the sauce poured over. Slices of beef (the fillet preferable) may be served in the same way with the chetney sauce.

Chicken pie with oysters.—Boil the chicken—a year old is best—until tender; line a dish with a nice crust, put in chicken, season with salt, pepper and butter, add the liquor, which should be about a pint, in which chicken was boiled, cover loosely with a crust having a slit cut each way in the middle. Drain off the liquor from a quart of oysters, boil, skim; season with butter, pepper salt, and a thickening of flour and water, add oysters, boil up once and (about twenty minutes before the pie is done) lift the crust and put them in it.

Chicken broth.—Boil an ordinary sized chicken in two quarts unsalted water, cracking the bones well before putting in the fowl. Cover it closely, and boil until the meat all falls to pieces. The water must be cold when the chicken is put in. When done strain the broth, to which add one tablespoonful of rice or pearl barley, soaked in a little warm water, and simmer half an hour; then add two tablespoons of milk some salt and pepper and a little chopped parsley, and simmer five minutes. Be careful not to oversalt, but carry up a small salt-cellar on the waiter with the broth. Serve with dry toast.

Chicken fried with Hominy.—This is a favorite dish at the South, and one of the nicest ways in which to cook a young chicken. Cut in joints as for fricassee, and in a large frying pan heat enough dripping to cover the bottom to the depth of an inch. Dip the

pieces of chicken, one at a time, in cold water, roll in flour, season with salt and pepper, and when the fat is smoking hot lay them in. As the pieces brown crowd them together more closely to make room for others. When all are done, place on a dish and fry in the same fat, little squares or cakes of cold boiled hominy. When these are brown lay them on the same dish with the chicken. Into the fat remaining in the pan, stir a tablespoonful of flour wet with cold milk, and a cupful of hot milk or cream. If you use milk add to it the beaten yolk of an egg. Remove at once from the fire or the egg may curdle, and serve in a boat.

Turkey scallop.—This savory dish was cooked by a venerable "Auntie," once the famous *chef* in the house of a wealthy Southern family. Make a pint of gravy from the bones and skin; chop the bits of meat picked from the bones very fine. Have ready a buttered pudding dish with a layer of dried and rolled bread or cracker crumbs; add a layer of mince turkey, and dot with bits of butter, seasoning with salt and pepper. Moisten each layer with some of the gravy with either milk or oyster liquor added, and so continue until the dish is full. Let the top layer be of crumbs, seasoned and dotted with butter and moistened with the gravy, or make a crust with crumbs wet with gravy, milk or oyster liquor, or all three mixed beaten up with two eggs. Spread it smoothly over the top about a quarter of an inch thick: invert a pie dish over it and bake in a moderate oven until it begins to bubble at the sides; remove the cover and brown. After you have partaken of this dish you will think the second state of that bird better than the first.

Chicken salad.—One head of celery, one small chicken boiled until very tender the day before required; chop very fine, when all the skin, bones and fat are taken from it. Chop the celery fine and mix well together, adding half