Balm is a native of the south of France; it has a faint aromatic taste, and a pleasant smell somewhat resembling lemon. An infusion of the leaves makes a grateful and useful drink in fevers; it should be dried for use.

Camomile grows wild in England, the double variety being that most cultivated. The flowers have a powerful aromatic bitter, and are a fine tonic. They are dried and usually taken as tea; they are also used in brewing, in the same manner as hops. Camomile flourishes in most soils, and is propagated by dividing the roots in spring.

Carraway is an English plant; the leaves and roots were formerly employed as pot-herbs; the seeds only are now used, and chiefly in cakes and confectionery. This plant has stimulating properties, and will grow in any soil; the method of propagation is by seed.

Laurel or *Bay Leaves* are employed to flavour custards, hasty-puddings, &c. They should be used sparingly, as their flavour is, owing to the presence of prussic acid, a deadly poison. The laurel of antiquity and the poets is not the common laurel, but the sweet bay. This in the south of Europe attains to the size of a tree. The leaves of both plants are used in cookery, but those of the latter are preferred; medicinally they are narcotic.

Costmary or *Alecost* is a native of Italy, and was formerly much used to put in negus or ale, hence its second name. It was introduced in 1568; a dry soil suits it best; it is propagated by slips, and when once planted will last for years.

Herbs, as a rule, occupy but little space, and require less care. All who have gardens should grow them, and know their properties. The English climate is especially suited to the growth of aromatic plants, which are said to be more fragrant here than in the south of Europe.

CHRISTMAS FARE.

CHRISTMAS-TIME has always been associated in this country with feasting and merrymaking. As far back as we have any records of the social life of our ancestors, we find accounts of the feasts they were wont to make at this season; and the family archives of many of our oldest families contain the particulars and the bills of fare of the good eating and drinking provided for the entertainment of themselves and their retainers at Christmas. It is also worthy of note that many of the dishes with which we are accustomed to supply our tables at the present time are the same as those which pleased the palates of our forefathers; while many other items of their Christmas dinners, which figure no longer in our bills of fare, are still found in some places where Christmas is kept after the good old fashion, in some old country-houses, and in the colleges of our universities. It is our intention in this paper to give a short account of Christmas fare in the olden time, which will no doubt prove as interesting to the general reader as to the antiquary; while an early paper on Cookery will be devoted to a series of recipes for the making and preparation of the dishes which still form the staple of our Christmas dinners.

Curious particulars have come down to us of the great feasts with which our sovereigns in early times kept their Christmases; and in some cases we find even their favourite dishes at these royal celebrations. Thus, cranes were the favourite dish with Henry II.; and on one occasion we are informed that Henry III. directed the Sheriff of Gloucester to buy twenty salmon, to be put into pies for his Christmas—

> "The sammon, king of fish,
> Fills with good cheer the Christmas dish;"

and the Sheriff of Sussex had to provide ten brawns, with the heads, and ten peacocks, for the same feast, in Westminster Hall. Richard II. kept his Christmas at Lichfield, in 1398, where two hundred tuns of wine and two thousand oxen were consumed! Edward III. was a right royal provider of Christmas cheer. In his time the art of cookery was well understood, and the making of blancmanges, tarts, and pies, and the preparing of rich soups of the brawn of capons, were among the cook's duties at this period. French cooks were employed by the nobility; and in the merchants' feasts we find jellies of all colours, and in all figures—flowers, trees, beasts, fish, fowl, and fruit. The wines were spiced; and cinnamon, grains of paradise, and ginger were in the dessert confections. Richard II. feasted 10,000 persons at his house-warming of Westminster Hall. This king is stated to have kept 2,000 cooks, and there is a "Roll of English Cookery," by the master cook of Richard II. In the Salters' Company's books is the following recipe to make a game pie for Christmas, in the reign of Richard II.:—Take a pheasant, a hare, a capon, two partridges, two pigeons, and two rabbits; bone them, and put them into paste the shape of a bird, with the livers and hearts, two mutton kidneys, forcemeats, sage balls, seasoning, spice, catchup, and pickled mushrooms, filled up with gravy made from the various bones. A pie was so made by the Salters' Company's cook, a few years ago, and was found to be excellent. Richard III. kept Christmas most splendidly, and paid "two hundred marks for certain new year's gifts, against the feast of Christmas." By ancient custom the city of Gloucester, as a token of their loyalty, present a lamprey pie annually at Christmas to the sovereign. This is sometimes a costly gift, as it often happens that lampreys at that season can scarcely be procured at a guinea apiece.

At Oxford the celebration of Christmas was, before the Reformation, performed with a pageant. At Merton College he bore the title of King of Christmas; at St. John's he was styled Lord; and at Trinity he was Emperor. At Jesus College is a huge silver-gilt wassail-bowl, which will hold at least ten gallons, and the ladle half a pint. This huge vessel was formerly used in Christmas celebrations.

Of Christmas dishes the first was the boar's head, "the rarest dish in all the lande." It was pickled, boiled, or roasted, laid in a great charger, covered with a garland of bay, and served with a lemon in its mouth, and mustard. Sometimes the boar's head was given as a wrestling prize. At Queen's College, Oxford, bringing up a boar's head in great state to the table is an interesting sight to this day. It is carried on the head in a large dish, and the scholars sing an ancient carol.

Brawn is, probably, as old a Christmas dish as boar's head. We read of brawn and mustard at the coronation feasts of Katherine, queen of Henry V., and of Henry VII. At the latter was "brawne royal" for the king's table. At the royal palace, and at the revels of the Inns of Court, it was a constant dish at a Christmas breakfast. Kent has long been celebrated for its brawn; and Canterbury brawn is to this day sent to all parts of the kingdom for Christmas presents.

The peacock was the next Christmas dish. To prepare it for the table the skin was first carefully stripped off, with the plumage adhering; the bird was then roasted, and when done it was sewed up again in its feathers, its beak gilt, and so sent to table. Sometimes the whole body was covered with gold leaf, and a piece of cotton, saturated with spirits, placed in its beak, and lighted before it was carved. It was stuffed with spices and sweet-herbs, basted with yolk of egg, and served with gravy. It is related that a peacock dressed in this fashion was served in a dinner given to William IV., when Duke of Clarence, by the Governor of Grenada.

Frumenty at Christmas was another noted dish. It

consisted of boiled wheat, broth, almonds, milk, and yolks of eggs, and was sweetened with sugar.

The turkey has graced the Christmas table from the date of its introduction into England, about 1524, and we find it forming part of the farmer's Christmas dinner in 1578.

Swans were standard dishes formerly at great houses at Christmas. Chaucer's monk, no doubt a good judge—

"A fat swan loved he best of any rost."

In the Household Book of the Duke of Northumberland five swans are dished for Christmas-day, three for New Year's-day, and four for Twelfth-day. Except in the state of a cygnet, and that rarely, the bird is not now met with at table.

The bustard has almost disappeared, but within memory it might be seen in Christmas larders of large inns; now six or seven guineas are sometimes paid for a foreign bustard.

The fat capon, from seven to ten pounds, is another luxury of the season; and in some places a couple of fat capons is a corporation present.

The goose is a favourite Christmas dish with the people here, as well as in various parts of the Continent.

Roast beef has been for ages the great Christmas fare. The sirloin of beef is said to have been named from a loin of beef being knighted by King Charles II., and at Friday Hill, in Essex, is shown a table as that upon which the ceremony was performed; but it is also related, by a great historical authority, that at the abbey of Reading "a *sirloin of beef* was set before Henry VIII., so knighted." [The real meaning of this word, however, is "that which is upon the loin," and the truest spelling would be *surloin*, just as we now write *surname* and not *sirname*. —ED. H. G.] Still, the great Christmas roast is the baron of beef, *i.e.*, two sirloins not cut asunder, but joined together by the end of the backbone. Such a joint is roasted for Her Majesty's table on every Christmas-day dinner; and a baron of beef is one of the boasts of the Lord Mayor's dinner in the Guildhall.

Plum-pudding is first mentioned in a cookery book of the year 1675; but it is thought to have originated from plum-broth, boiled in a basin, whence it became solid. This plum-broth, or porridge, also called *hackin*, until the time of Charles II., was made by boiling beef and veal with sack, old hock, and sherry, lemon and orange-juice, double refined sugar, raisins, currants, and prunes, cochineal, nutmeg, cinnamon, and cloves; the whole thickened with brown bread, and served at table in a tureen. It was eaten at Christmas, at St. James's Palace, during the reign of George III., and portions of it were sent to different officers of the royal household. The Rev. Mr. Brand tells us that when he dined at the chaplain's table, at St. James's Palace, on Christmas-day, 1806, the first dish served was a tureen of this rich, luscious plum-porridge.

Minced or *shred* pies are said to be in imitation of the paste images and sweetmeats given away at Rome on Christmas-eve. Two centuries ago a traveller in England described every family making a Christmas pie, "the composition of the pastry being a most learned mixture of meats, tongues, chicken, eggs, sugar, currants, lemon and orange-peel, with various spices." The paste case should be oblong, in imitation of the manger wherein our Saviour was laid, the ingredients themselves having been said to refer, especially the spices, to the offerings of the Wise Men. By some the paste case was called "the coffin." There is a superstition that as many houses as you eat mince-pies in during Christmas, so many happy months will you have in the ensuing year. Mince-pies are served at the Lord Mayor's dinner, at Guildhall, on the 9th of November. In various parts of the country a substitute is made of the lights, &c., of a pig, chopped fine, with apples, currants, sugar, and spice. It is often sent by farmers as a present, with a pork-pie, on killing a pig.

The bakers at this season used to present their customers with the yule dough, paste images, as the chandlers gave Christmas candles in our time.

The Christmas-tree is commonly thought to be an addition of late years to our celebration of the season; but it was seen in our metropolis more than four centuries since, when helm, holly, ivy, and bay were made into a standard tree in Cornhill; and in a pageant before Henry VIII., at Richmond, was "a tree of gold, with branches and boughs fringed with gold, spreading on every side, with roses and pomegranates; when it was drawn back the wassail, or bauket, was brought in, and so brake up Christmas." However, these ancient sights have been comparatively little read of, and our present Christmas-trees are traceable to a German in the household of Caroline, queen of George IV., having made a Christmas-tree for a juvenile party in London. This tree was a branch of evergreen, fastened on a board, and hung with gilt oranges, almonds, &c., and beneath it were a model of a farmhouse, figures of animals, &c. The making of Christmas-trees was then described as a common custom in Germany, and as a relic of the pageants got up in ancient days. In the Berlin market there are provided for Christmas monster boxes of toys, tons of gingerbread, and acres of marchpane—a sort of sweet biscuit of sugar and almonds baked together. It is curious to find that in Prussia, where the Christmas-tree is common, holly is only known in the gardens of scientific horticulturists.

Christmas-boxes is a term now applied to *gifts of money* at Christmas, whereas anciently it signified the boxes in which such gifts were deposited. The Romans used these boxes to collect contributions at rural festivals, the money being slipped through an aperture in the box. One has been found filled with Roman coins. Their general name was "thrift boxes;" but being much employed at Christmas, they were called "Christmas-boxes," and thus gave name to the money itself.

In the songs of various periods the custom of keeping Christmas is best preserved. A ballad of the time of the Restoration gives this picture:—

"All you that to feasting and mirth are inclin'd,
Come, here is good news for to pleasure your mind;
Old Christmas is come for to keep open house;
He scorns to be guilty of starving a mouse:
Then come, boys, and welcome, for diet the chief,
Plum-pudding, goose, capon, minc'd pies, and roast beef.

"A long time together he hath been forgot:
They scarce could afford to hang on the pot:
Such miserly sneaking in England hath been,
As, by our forefathers, ne'er was to be seen:
But now he's returned you shall have, in brief,
Plum-pudding, goose, capon, minc'd pies, and roast beef."

About three centuries ago a dinner of the Christmas season—a moderate dinner, too—consisted of this profusion:—The first course of "sixteen full dishes; that is, dishes of meat that are of substance, and not empty, or for show; as thus, for example: first, a shield of brawn, with mustard; secondly, a boyl'd capon; thirdly, a boyl'd piece of beef; fourthly, a chine of beef, rosted; fifthly, a neat's tongue, rosted; sixthly, a pig, rosted; seventhly, chewets, baked; eighthly, a goose, rosted; ninthly, a swan, rosted; tenthly, a turkey, rosted; the eleventh, a haunch of venison, rosted; the twelfth, a pasty of venison; the thirteenth, a kid, with a pudding in the belly; the fourteenth, an olive-pye; the fifteenth, a couple of capons; the sixteenth, a custard, or dowset. Now, to these full dishes may be added sallets, fricasses, *quelques choses*, and devised paste, as many dishes more, which make the full service no less than two-and-thirty dishes, which is as much as conveniently can stand on one table, and in one mess. And after this manner you may proportion both your second and third courses, holding fulness on one half of the dishes, and show in the other, which will be both frugal in the splendour, contentment to the guest, and much pleasure and delight to the beholder."

Lobster Mayonnaise is prepared exactly in the same way as directed for mayonnaise of eels.

Lobster Curry.—We hardly recommend you to devote a lobster to this—unless you like it—and it is really good, as well as easy to prepare; but Christmas and other festive occasions produce enormous lobsters, which cannot be consumed at one repast. Leave the remnants in their shell till wanted; then pick out the flesh, the contents of the head, &c.; cut them into pieces, not larger than you would help with a spoon, and put them into a saucepan with a little bit of butter at the bottom. Incorporate smoothly a dessert-spoonful of curry-powder with a teacupful of milk or broth. Chop two or three middle-sized onions; fry them in butter till quite tender, but as little browned as may be. Stir in a teaspoonful of flour; dilute with milk or broth; then stir in the mixed milk and curry-powder. When smooth, pour it over the lobster in the saucepan. Let it warm through slowly, shaking now and then, and giving time both for the heat and the curry sauce to penetrate the fish. When you judge that this has been effected, arrange the lobster neatly on a dish, give the sauce a boil-up, pour it over, and serve accompanied by boiled rice in a separate dish, instead of placing the rice round it, which latter mode is contrary to Indian practice.

Lobster Salad.—We almost hesitate to give a recipe for this, because everybody thinks he knows how to make it best; and, indeed, with good materials, it is not easy to go far wrong. Not a bad plan is this: Pick the shells clean; arrange them, empty, handsomely, on a dish, and garnish them with parsley, nasturtium flowers, &c. Put the contents of the shells, properly divided and mixed, into the bottom of a salad bowl; pour over them a liberal quantity of not too piquant sauce, or approved salad mixture. Then hide them under a coverlid of choicest salad hearts, picked leaf by leaf, and augmented with whatever suits your taste. When the soup is removed, announce the lobster salad as the bouquet of the feast; everybody will keep a corner for it. When its turn comes, and the salad-bowl and the dish of shells are placed on the table, you indignantly exclaim, "What a pity! what a shame! what an irremediable misfortune! The cats have eaten the lobster, and left us the shells! I could eat the cats, if caught, out of very spite. As it is, we must eat the salad, and smell of the shells, as canny folk do with their bread and cheese. Brown, will you have the goodness to mix the salad? The dressing, I suppose, is at the bottom. *I* haven't the heart to do it!" Whereupon, to the general comfort, Brown discovers that the lobster salad is *nearly* as good as if he had compounded it himself.

Gratin of Lobsters.—There are several ways of roasting lobsters; but almost all of them are troublesome, expensive, and uncertain, in inexperienced hands. The following mode, which we must premise is not our own but borrowed, will be found as savoury, and far more practicable:—Split the lobster (cold, boiled) down the whole of its length, without detaching, if possible, the shell of the head from that of the tail. Pick out all the white meat of the body (not of the tail) and the claws; mix it with the green curd and the coral (if any) minced fine. Put these in a saucepan with a bit of butter, a dust of flour, pepper, pounded mace, a glass of good red wine, and a teaspoonful of essence of anchovies. Slice the two halves of the tail, add them to the above, and warm all together over the fire, stirring carefully. With this ragoût fill the two entire half-shells of your lobster. Dust bread-crumbs or biscuit-raspings over all, and brown in a tolerably brisk oven, or under a salamander. N.B.—Cookery-books, in general, make more of lobster spawn than it is worth. It is almost always full of sand or grit, which spoils every combination into which it enters; and to get rid of which it is obliged to be so thoroughly and repeatedly washed that the little flavour it has is washed out of it too. It is then good only to please the eye, plague the teeth, and defy the digestion.

CHRISTMAS FARE.

We now propose to give recipes and directions for the making and preparing of some of the dishes which usually form the staple of an English dinner at Christmas time.

Roast Beef.—For roasting, the sirloin of beef is considered the prime joint. Before it is put upon the spit, the meat must be washed, then dried with a clean cloth; cover the fat with a piece of white paper fastened on with string. Make up a good strong fire, with plenty of coals put on at the back. When the joint is first put down, it should be about ten inches from the fire, and then gradually drawn nearer. Baste it continually all the time it is roasting, at first with a little butter or fresh dripping, afterwards its own fat will be sufficient. About ten minutes before it is to be taken up, sprinkle over it a little salt, dredge it with flour, and baste it until it is nicely frothed. The time it will take in roasting depends upon the thickness of the piece; a piece of sirloin weighing about fifteen pounds should be roasted for three hours and a half, while a thinner piece, though of the same weight, may be done in three hours. It must also be remembered that it takes longer to roast when newly killed than when it has been kept, and longer in cold weather than in warm.

Roast Turkey.—For preparing a turkey for cooking, be careful to remove all the plugs, and singe off the hairs. Put into the breast a stuffing made of sausage-meat, with the addition of bread-crumbs mixed together with the yolks of two eggs beaten up; rub the whole bird with flour and set it down to roast. It should be continually basted with butter, and when nearly done, which may be known by seeing the steam drawing towards the fire, it must be dredged with flour, and again basted. Serve in a dish with gravy, garnished with sausage or forcemeat balls. Bread sauce, which is served in a sauce tureen, is eaten with it.

Plum Pudding without Eggs.—Take a table-spoonful of flour, a quarter of a pound of suet finely minced, half a pound of grated bread, about a couple of ounces of brown sugar, and half a pound of currants cleaned and dried; a glass of brandy may, if you choose, be added. Mix the ingredients with sufficient milk to make them into a stiff batter, and boil in a cloth for four hours. With the addition of half a pound of stoned raisins and a little candied peel, the same pudding will be very niced baked.

Plum Pudding.—Take one pound of currants carefully cleaned and dried, one pound of raisins stoned and chopped, one pound of flour, one pound of beef suet finely minced, six eggs well beaten up, one ounce of candied orange-peel, half an ounce of candied lemon-peel chopped small, half a pound of brown sugar, and a teacupful of cream, the grated peel of one lemon, and half a large nutmeg grated; one glass of brandy may also be added. Mix the solid ingredients well together in the flour, adding the liquids afterwards. Tie the pudding in a cloth or mould, put it into a copper of boiling water, and keep it boiling for seven hours. When it is taken out, strew grated loaf sugar over the top, and serve. If a mould is used, it should be as deep and narrow as possible.

Another Recipe.—Half a pound of currants, half a pound of raisins stoned, three table-spoonfuls of flour, three table-spoonfuls of bread grated fine, six ounces of beef suet minced, eight eggs beaten up, five ounces of brown sugar, a small grated nutmeg, a pinch of salt, three cloves pounded, and half a teaspoonful of ground allspice; a glass of brandy may be added, if it be liked; mix all the ingredients carefully together, and boil for three or four hours.

Two triangular pieces, as at F F in the section, are also screwed in to prevent any lateral weakness. The groove and tenon edges of the match-boards (see Fig. 3) admit of the top being rapidly and strongly put together. The corners have to be cut off, and a good stout piece of black oil-cloth stretched over and secured with tacks on the under side. Some little care is required in straining this, in order to make it perfectly tight and without crease. Since there are many persons who object to oil-cloth, we may mention that green baize, or any similar material will, if preferred, answer the purpose equally well. Lastly, strips of half-inch board, an inch wide, have to be screwed round the edges; the longer strips on the sides should first be fixed in their places, and then the shorter pieces on the corners, overlapping the former, as shown in the illustration (see Fig. 1). The corner strips, being each fastened by two screws, will keep the others firmly in their places, and the whole of the edges can then be trimmed, and smoothed down with sand-paper. With the exception of staining or varnishing —of which we shall speak in a future article—the table will now be completed. If the upper edges of the strips are kept a trifle, say the twentieth part of an inch, above the level of the table, it will be well, as they will then prevent small articles, such as pencils or reels of cotton, from rolling off. It may be remarked that as these strips are merely screwed on, they can at any time be removed, and a new oil-cloth covering fixed to the table when the first becomes worn. All screws which are not concealed, used in this table, as in the other articles to be described, are "round-headed," like that shown in the cut (Fig. 4), and covered with black lacquer; they project above the wood-work, and assist in making it decorative. The whole of the materials for the table would cost some six or seven shillings, and the labour of three or four evenings would be amply sufficient to complete it.

COOKERY.—XLIII.

CHRISTMAS FARE (*continued from p.* 304).

A Plum Pudding (*economical*).—Take one pound of raisins opened and stoned, six eggs, a claret-glass of rum or brandy, a quarter of a pound of minced beef suet, a pound of flour, half a pound of sugar, a teaspoonful of salt, the peel of a lemon shred fine or chopped, and a quarter of a pound of bread-crumbs. Half a pound of well-washed currants will make your pudding still better. Stir in with these as much new milk as will bring the paste to the proper consistency. Then lay a pudding-cloth in a basin, dust the inside well with flour, pour the pudding into it, tie it up with string, not too tight, leaving a little room for it to swell; throw it into a large boiler, or small copper full of boiling water, let it boil galloping not less than four hours, though five are better. Do not turn it out of the napkin on to the dish until immediately before it is wanted, in order that it may go to table *light*. If sauce be required, make some melted butter, and stir into it a table-spoonful of sugar and a glass of brandy, if you like the flavour. This quantity made into two puddings, will cook more speedily and thoroughly.

A smaller Plum Pudding (*reasonable*).—Mix together three eggs beaten well, one teaspoonful of salt, half a pint of new milk, a quarter of a pound of chopped beef suet half a pound of raisins stoned and chopped, two ounces of well-washed currants, two ounces of powdered sugar, half a nutmeg, grated, and ten cloves, an ounce and a half of candied citron-peel; one wine-glass of brandy is an optional addition. The quantity of flour and bread-crumbs added will depend upon the richness required in the pudding.

Family Plum-Pudding (*very palatable*)—from "Wholesome Fare."—Beat up four eggs well, add to them, first, half a pint of new milk and a teaspoonful of salt; then mix in half a pound of beef suet chopped very fine, a pound of raisins stoned and chopped, a quarter of a pound of currants, a quarter of a pound of brown sugar, one nutmeg grated, one ounce of candied peel cut into thin small strips. Stir all well together, and add another half-pint of new milk; then beat in sufficient flour to make it a stiff paste. You may add a glass of brandy and a glass of white wine. Tie it up and boil it—if in a mould or basin, five hours, if in a cloth, four; but the pudding is better, as well as more shapely, when boiled in a mould or basin. It may be enriched by blanched almonds, and a larger proportion of currants and candied peel; but *too* rich a pudding will hardly hold together, and is apt to fall to pieces when turned out on the dish. For sauce, make some good melted butter; put in some loaf sugar, and, for those who are fond of it, a glass each of white wine and brandy, and a dessert-spoonful of noyeau or any other favourite liqueur at hand. Let it just boil up after mixing, then pour half of it over the pudding, and serve the rest in a hot sauce-boat. This pudding may be made with the grated crumb of household bread, as well as with flour. It is better so, if to be eaten cold. Plum-puddings may be made a fortnight, or even longer, before they are wanted, and, indeed, will be all the mellower for the keeping, if they be hung up in a dry place where they will not mould.

Plum Pudding with Apples.—Stone and chop fine two ounces of raisins, take four ounces of apples minced very small, four ounces of currants cleaned and dried, four ounces of grated bread, two of loaf sugar pounded, half a nutmeg grated, and a small quantity of candied orange and lemon-peel. Mix all these well together with four eggs, beaten up, and an ounce and a half of melted butter just warm.

Sauce for Plum Pudding.—Warm about two or three table-spoonfuls of sweet cream, and mix it with the yolks of two eggs, add a table-spoonful of sugar, season with grated nutmeg and stir over the fire till it is quite hot, but take care not to let it boil. For those who like it, wine, brandy, or rum, about three table-spoonfuls of either may be added.

Mince-meat for Mince Pies.—Mix well together half a pound of raisins, stoned and chopped small; half a pound of currants washed; half a pound of chopped beef suet; ten or a dozen apples peeled, cored, and chopped; a quarter of a pound of lean beef without skin or fat, boiled and chopped; one nutmeg grated, and a teaspoonful of allspice; a quarter or half a pound of candied peel, according to the richness desired, chopped. Put them into an earthen jar with a close-fitting cover, and pour a pint of brandy over them. Stir up these ingredients from time to time. Mince-meat is best made a fortnight or three weeks before it is wanted.

Mince Pies.—Of suet, chopped very fine and sifted, two pounds; currants, two pounds; raisins, one pound; apples, two pounds; bread, half a pound; moist sugar, one and a quarter pounds; red and white wine, mixed, three-quarters of a pint; a glass of brandy (these two last according to taste); the peel of two small lemons, and the juice of one; four ounces of candied orange-peel, cut. Mix, with cinnamon, mace, nutmeg, and salt to the taste. If preferred, omit the bread, substituting two biscuits.

Old-fashioned Mince-meat.—Take a pound of beef, a pound of apples, two pounds of suet, two pounds of sugar, two pounds of currants, one pound of candied lemon or orange-peel, a quarter of a pound of citron, and an ounce of fine spices; mix all these together, with half an ounce of salt, and the rinds of six lemons shred fine. See that the ingredients are thoroughly incoporated, and add brandy or wine according to your taste.