



Graham Pop-Overs.—Put one half pint of Graham flour, and one even teaspoonful of salt, in a two-quart bowl. Stir in half a pint of milk, two eggs, and beat hard for three minutes, and stir in another half pint of milk. Have the gem-pans buttered and hot; then pour in the batter, and bake in a quick oven. The batter may stand fifteen minutes without harm.

Asparagus Salad.—Boil as for a vegetable, cut off the hard ends, and put the rest away to cool. Cut in pieces two inches long, and pour over it a Mayonnaise dressing. Garnish with the very small white hearts of firm heads of lettuce. Strew a few capers over the dressing.

Potato Salad.—Mix one teaspoonful of salt, half a teaspoonful of pepper, two tablespoonfuls of fine-cut parsley, two of grated onion, with a gill of vinegar and half a gill of oil. Slice cold boiled potatoes in pieces an inch across, and not very thin; pour the dressing over them, and let them stand half an hour before serving. This quantity of dressing is sufficient for two quarts of sliced potatoes.

Asparagus.—Wash it carefully and bind in bunches, making the heads even; then, with a sharp knife, cut the other end of the bunch straight; throw into boiling water, and boil from twenty to thirty minutes. Have some buttered toast on a platter, place the bunches of asparagus on it, side by side, the heads the same way; carefully clip and draw out the strings, pour over the whole drawn or melted butter with pepper and salt.

Minced Collops (an Entrée).—One pound of rump-steak, salt and pepper to taste; two ounces of butter, one onion minced, one-quarter pint of water, one tablespoonful of lemon-juice or mushroom catsup, one small bunch of savory herbs. Mince the beef and onion very small, and fry the latter in butter until of a pale brown. Put all the ingredients together in a stew-pan, and boil gently for about ten minutes. Garnish with sippets of toasted bread and serve very hot.

Salmon with Tomato Sauce.—Take two slices of salmon, one-quarter of a pound of butter, one-half teaspoonful of chopped parsley; salt, pepper, and grated nutmeg to taste. Lay the salmon in a baking dish, place pieces of butter over it, add the other ingredients, rubbing a little of the seasoning into the fish. Baste it frequently. Bake about three-quarters of an hour. When done, take it out and drain for a minute or two. Lay in a dish, pour tomato sauce over it and serve.

Cold Slaw.—Shave the cabbage on the cabbage-cutter, as fine as possible. Let it lie in ice-water an hour; then drain, and dry in a towel. It may be dressed simply with vinegar, pepper, and salt, or with COLD SLAW DRESSING. Beat two eggs in a bowl that fits in the top of a tea-kettle; add a gill of vinegar and water mixed, an ounce of butter, an even teaspoonful of salt, and one of sugar; place the bowl over the boiling water, and stir until thicker than boiled custard; strain, and leave it to cool. It must be perfectly cold when poured over the cabbage. When the dish is served a little black pepper may be sprinkled over the top.

Boiled Cauliflower.—Choose those that are close and white. Trim off the decayed leaves, and cut the stalk off flat at the bottom. Let them lie in salt and water, with their heads downward, for an hour previous to dressing, which will effectually

draw out the vermin which are usually found around the stalk; then put them into fast-boiling water, with the addition of one heaping tablespoonful of salt to one-half a gallon of water. Let them boil briskly, keeping the vessel uncovered. Skim the water well. When the cauliflowers are tender, let them drain; place upright in a dish, and serve with melted butter.

Strawberry Ice Cream.—Mash with a potato-pounder in an earthen bowl, one quart of strawberries with one pound of sugar. Rub it through the colander, add one quart of sweet cream, and freeze.

Strawberry Ice.—Crush two quarts of strawberries with two pounds of sugar. Let them stand an hour or more, squeeze them in a straining cloth, pressing out all the juice. Add to it an equal measure of water, and, when half frozen, add the whisked whites of eggs in the proportion of three to a quart.

Floating Island of Fresh Strawberries.—Crush a pint of ripe strawberries with a gill of sugar. Beat the whites of four eggs to a stiff froth and add, gradually, a gill of powdered sugar. Press the strawberries through a fine strainer to avoid the seeds, and by degrees beat in the juice with the egg and sugar so stiff that it stands in peaks.

Strawberry Jelly.—Strain a quart of "strawberry acid" and warm it over a vessel of hot water, adding to it one ounce of gelatine, which has been dissolved in as little water as possible. Mix well and pour into molds. In hot weather, take one and a half ounces of gelatine.

Strawberries Frappées.—Line a mold with vanilla ice cream, fill the center with fresh strawberries. Cover with ice cream. Cover the mold securely, and pack it in the freezer with pounded ice and salt. Let it remain from half to three-quarters of an hour, and serve. Ripe peaches, peeled and cut, are delicious served in this way.

Strawberry Acid.—Dissolve five ounces of tartaric acid in two quarts of water, and pour it upon twelve pounds of strawberries in a porcelain kettle. Let it simmer forty-eight hours. Strain it, taking care not to bruise the fruit. To every pint of the juice add one and a half pounds of sugar, and stir until dissolved; then leave it for a few days. Bottle, and cork lightly. If a slight fermentation takes place, leave the corks out for a few days. Then cork, seal, and keep the bottles in a cool place.

Strawberries.—Do not wash them unless absolutely necessary; but if it must be done, hold the shallow basket of unhusked strawberries close under the pump while you give them one good, generous *douche*, which will pass at once through the basket, taking with it the dirt and grit which would otherwise have set your teeth on edge. Let them drain and dry for a few moments undisturbed, then hull them, handling as lightly as possible. Put no sugar over them. It draws out the juice and changes the character of the fruit. If they are not to be eaten for an hour or more, hang the basket in the refrigerator and do not hull them till the last moment.

Pie-Plant Charlotte.—Peel the pie-plant and cut it into bits an inch long. Butter a baking dish, put in a layer of bread crumbs, then a layer of pie-plant, another layer of bread crumbs, and so on, until the dish is filled, having the last layer of bread crumbs dotted with small bits of butter. If preferred, the bread may be cut in thin slices and buttered. Allow a pound of sugar to a pound of pie-plant. Bake very slowly for an hour and a half. Turn it out on a dish and serve with boiled custard poured around it. Cherries, currants, raspberries, and gooseberries are excellent for charlottes. They are best lukewarm.

Boiled Custard.—One quart of milk, five ounces of sugar, eight eggs (leaving out the whites of six), two teaspoonfuls of extract of vanilla, a pinch of salt. Select a saucepan in the top of which a two-quart basin will fit firmly. Have the saucepan two-thirds full of boiling water, adjust the basin, and put in it the milk, sugar, and salt. Beat the eggs thoroughly, and when the milk is boiling hot (this will be indicated by a froth or film over the top), pour half of it on the eggs, mix well, and pour it back into the rest of the milk in the basin which is over the boiling water, and stir constantly to prevent curdling. When thick as desired, pour it at once through a strainer in a pitcher; it curdles if allowed to remain in the hot basin. Add the vanilla, and when thoroughly cold serve either in a dish or cups and glasses.

Cherry Sweetmeats.—For ten pounds of cherries, allow five pounds of sugar. Stone the fruit, and put it in a porcelain kettle in layers with the sugar. Let it heat slowly until the juice is drawn out. Or, it may stand in a cool place several hours, even over night; when stewed until tender, take the cherries from the syrup in a little strainer, and put them in cans placed on a board in boiling water. Boil the syrup until thick, and then fill the cans and fasten the covers.

Oatmeal Porridge.—DR. ROBERT COLLYER.—One pint of oatmeal, one quart of boiling water, half a teaspoonful of salt. Throw the salt in the water, then sift in the meal with the left hand, beating rapidly with the right. Let it boil but two or three minutes and serve immediately. Mr. Collyer says, "Porridge is not *mush*. In Yorkshire, England, it is spoken of as 'they.' . . . The true way to eat porridge, is to tumble in your milk while they are in the kettle, stir well, and then pour your porridge into basins and eat 'em up." . . . Stir with a wooden spoon.

Strawberry Short-Cake.—SODA BISCUIT CRUST.—Sift one even teaspoonful of soda and three even teaspoonfuls of cream of tartar through a bit of tarlatan, or very fine sifter, into one quart of flour, and mix it well. Rub two ounces of butter very fine through the flour, stir in three gills of sweet milk; then lay the dough on the floured board; work it very lightly into shape. Roll, cut, lay in pans, and bake in a quick oven.

STRAWBERRY SHORT-CAKE.—Make the cakes round, about as large as a dinner-plate, and when baked, split open; lay one-half on a plate, crust down; butter, and put over it a thick layer of strawberries and sugar, and so on. The last half may be a cover, the crust side up, or it may be turned and covered with fruit like the others. If served hot, leave it in the oven from five to ten minutes.

Strawberry Sweetmeats.—Put two pounds of sugar in a bright tin preserving pan over a kettle of boiling water, and pour on it two gills of boiling water. When the sugar is dissolved and hot, put in two heaping pints of strawberries, and then the pan can go directly on the range. Let it boil ten minutes, or longer, if the fruit is not clear do not let it boil violently, for that would break the fruit. Put them in cans, and keep them hot while the syrup is boiled down until thick and rich. Then fill the cans, having drained off the thin syrup, and screw down the tops. If much fruit is put up during the day, and there is more syrup than is wanted, it may, while thin, be flavored with vinegar, boiled for a moment, then bottled and corked. It makes a pleasant drink with ice-water. Great care should be taken to keep the strawberries not only whole, but round as possible. Therefore, as the cans cool, turn them occasionally, to prevent the fruit lying in a flattened mass at either end. The fruit, being very delicate and

easily broken, should not be preserved in large quantities.

A Picnic Luncheon.—A picnic is not much without some kind and liberal matron to superintend the arrangements for the luncheon, and see that they are ample, well-packed, and complete. The day may be fine, the party ever so well arranged, the lovers properly paired, and the place just the one that everybody wanted; but if the always keen appetites are not satisfied by a bountiful supply of good food, the picnic will "flat" and be voted a failure. Cold baked chicken or game pies are highly appreciated on a picnic, and should be accompanied by jelly. Of sandwiches there should be an abundance, some made with Graham bread, and all well supplied with mustard. Buttered biscuit and sardines also find a welcome, with plenty of pickles and some bottles of queen olives. Do not try to have too great a variety, but let there be no lack. A basket of peaches or pears or a box of grapes is an immense addition, if these are in season, and a dozen or two of lemons should always be added. Several glasses of currant and raspberry jelly should be put in, to be eaten with cold meat or poultry, or bread and butter; and of cakes, the most palatable are light plum, jelly, and queen cakes. Cold baked plum pudding is very nice, butter being used in the making instead of suet, and well-made mince and apple pies are by no means to be despised. Add to these cheese, and plenty of materials for tea, coffee, and lemonade, and if a picnic party of, say twenty-four, is not well provided for, it must be because the cooks are not good, or the important items of salt, pepper, butter, knives, forks, spoons, and perhaps cups and napkins, have been forgotten.

Lemon Ice Cream.—Take four quarts of the richest of cream, which has in it not the slightest quantity of milk. To every quart of this cream add the essential oil of one lemon as you have it in the lumps of sugar, half a pound of finely pulverized white sugar and one perfectly fresh egg. Mix well together in a porcelain-lined icing basin. Place on the fire, stirring constantly, until the cream has reached the boiling point. Do not allow it to boil. As soon as it has reached the boiling point take off immediately; strain through a hair sieve. When it has become cool pour into the freezing can and freeze. When the cream is frozen, and before you begin the working processes of the spatula, add the juice of one lemon for every quart of cream. Observe that while the zest of the rind of the lemon is to be worked into the mixture at the outset, yet the juice of the pulp is not to be added until the cream is frozen. It is essential that you be very particular about this last. The reason is that if you add the juice before the mixture is frozen, it is apt to curdle the cream.

Green Vegetables.—A lady writes: "The first necessary point when dealing with vegetables is to boil them rapidly, as a rule—green vegetables more particularly. Take the homely cabbage, for instance. We used to have a dishful of square green slabs, hard to cut and coarse to the taste. Now our cabbage comes up soft and tender—a dish for an epicure; and this is the reason—because we do not over-boil it. It is cut up and put into *boiling* water, and plenty of it; a quick cooking, with the cover of the saucepan off, and taking care that the whole of the cabbage is covered by the water all the time. When the vegetable is found to be quite tender, take it off; practice will soon teach the proper minute. Our cook used to boil cabbage too long; I found that out, as the flavor was lost in consequence. Don't forget to add salt.

"But when I attempted the same tactics with spinach, I failed. My authority said, 'Green vegetables should be boiled quickly in abundance

of water.' 'Is not spinach a green vegetable?' asked my husband. Well, it isn't, or if it is, I made a mess of it at first. Spinach, I learned, is a vegetable containing so much water in its leaves that it should be placed in a *dry* saucepan. As it boils it will produce its own gravy. When tender, it should be taken from the saucepan, chopped finely and seasoned, but spare the salt in this case. Meanwhile, the water from the spinach will have boiled down, and then the chopped vegetable should be again put in the saucepan, and stewed in its own gravy until the excess of liquid has evaporated.

"Brussels sprouts, beans, etc. (not peas or asparagus), should be treated similarly to cabbage. Peas should only just be covered with water, and not boiled too quickly; mint and a little sugar should also be added to them. Some people eat sugar with peas when they come to table, as others will eat salt with Christmas pudding, which are entirely matters of taste."

Custard Sauce.—Two eggs, three gills of milk, one dessert-spoonful of sugar, one salt-spoon of grated nutmeg. Place the eggs in a bowl, and beat them until very light. Pour them into a quart pitcher, place the pitcher into a saucepan of boiling water, and throwing in the milk, stir it together with the eggs, until they begin to thicken. Take the pitcher from the boiling water, stir the sugar and nutmeg into its contents, and pour the sauce around the pudding with which it is to be served.

Apple Transparency.—Six large apples, one pint of water, one-half pound cut loaf sugar, rind of one lemon, six drops of cochineal, one-half ounce of gelatine, white of one egg. Put the gelatine into a bowl, and pour over it half a gill of cold water, and allow it to soak for half an hour. Pare and core the apples without breaking the forms. Put the sugar into a shallow saucepan, and with it the lemon rind. Pour over this the remainder of the cold water and stir all until boiling. Into this syrup throw the apples, cover the saucepan, and, placing it over the fire, let all cook very slowly until the apples become tender, and may easily be pierced through with a skewer or fork. Remove the apples without breaking them, and place them in a crystal dish. Throw the gelatine into the syrup that remains in the saucepan, stir all until the gelatine is melted, pour the mixture through a strainer into a bowl, add to it the cochineal, and stand the bowl in a cool, dry place until the syrup congeals. Cut the jelly so made into rough pieces, distribute it among the apples in the jelly dish, and whipping the white of an egg to a stiff froth, garnish the dish with this.

Chicken Salad.—Boil fowls tender, and pick clean, using no skin; do not cut the chickens in too small pieces—must not be hashed; to one chicken put once and a half the weight of celery cut in pieces of about one-quarter of an inch, mix thoroughly, and put the chicken and celery on the ice. Dressing:—The yolks of four eggs, with the yolks of two hard-boiled eggs. Rub these as smooth as possible before introducing the oil; a good measure of oil is a tablespoonful to each yoke of fresh egg. All the art consists in introducing the oil by degrees; you never can make a good salad against time. When the oil is well mixed put in salt—two good heaping tablespoonfuls; good, dry table salt is a necessity—and one teaspoonful of white ground pepper. Never put in salt or pepper before this stage of the process, because the salt and pepper would coagulate the albumen of the eggs, and you cannot get the dressing smooth. One tablespoonful of vinegar, added gradually, with a teaspoonful of tarragon vinegar. Make the dressing in a vegetable dish large enough to hold the whole salad; then, when you have mixed the chicken and celery in it,

turn it into your salad-bowl. Mix very thoroughly; clean the sides of your salad-bowl with a cloth or a bit of bread—a smeary salad-bowl is an abomination. Stand the whole in a cool place until ready to serve. Too much dressing is really a greater mistake than too little. The crispness of celery in a salad is very evanescent, and a chicken salad should be eaten shortly after dressing. If a great deal of salad, as for a supper, has to be made, work up your dressing a half hour beforehand, and mix when wanted. If a chicken salad stands too long, it loses all its excellence. There ought to be no red pepper in a chicken salad.

Cherry Jelly.—Stone and stem a quantity of the best of cherries. To every four pounds of cherries add one pound of the best of red currants. Put these fruits into a copper preserving-pan. Place over the fire and reduce all to a mash. Keep stirring all the while with a wooden spatula. Now strain, press through a hair sieve and filter through a jelly-bag. To each pound of fruit add three quarters of a pound of sugar. On account of the currants, you may increase the sugar to pound for pound if your taste is for a sweet jelly. Now place again on the fire and boil to a jelly. Remove the scum and fill your glasses or jars. When cold, cover the tops with paper covered with white of egg. Tie up and set away for use.

Cherry Compote.—This is a very delicious form in which to serve the cherry, and those who try it once will be certain to "try, try again." Cut off the stalks of some of the ripest and most highly-flavored cherries. Cut the stalks about half way up; wash them in cold water, and allow to drain until they are entirely dry. Make some plain sugar syrup in the usual way. Throw in the cherries and let them boil rapidly five or six times. Remove the scum, if there is any, and allow it to get cold. Now place in a deep glass dish. Take especial pains to have all the stalks point upward. Now pour in the syrup; add the juice of a lemon.

Old-fashioned Preserves.—For preserves use only the best loaf or granulated sugar, and allow a pound of sugar for every pound of fruit if you wish your preserves very sweet, three-quarters if you do not; the latter quantity is fully sufficient for ordinary preserves. Peel peaches, pears, quinces, and apples, and throw into cold water as you peel them to prevent their turning dark. Drain off the water, weigh the fruit, cover with the sugar, and let them stand for two or three hours. Set on the fire and heat slowly; then boil slowly, or rather simmer, until the preserves are clear. Take out each piece with a skimmer and lay on a flat dish to cool, or else put in the jars at once. Stew the syrup, skimming off the scum which rises, until it "ropes" from the spoon. If the preserves are already in the jar, pour the syrup over them and seal; if on dishes, return them to the syrup and boil up once before putting up.

Cherry Sweetmeat.—To make this delightful confection, select some of the best and ripest cherries; extract both the stalks and stones; put them into a copper preserving-pan, always remembering—never under any circumstances to use any tin in connection with red fruits.

Now mash the pulp; place the pan over the fire and boil until the fruit is soft; keep stirring the pulp constantly while it is over the fire; pass and press through a hair sieve. For every pound of fruit add three-quarters of a pound of best finely-pulverized sugar. Place again over the fire. Allow to simmer only, and keep constantly in motion by stirring until the pulp is reduced to the consistency of a thick marmalade. Now remove from the fire and spread the fruit on sheets of paper. Place in the hot closet to dry. After the fruit has become thoroughly dried it may be formed into knots or rings, and cut up into various shapes, plain or fanciful, and then crystallized.



Calves' Liver.—Cut the liver and heart in thin slices, and put them in a pie-dish or jar with layers of sliced potato and onion, chopped sage and herbs, pepper and salt. A few slices of bacon may be added. Cover with a thin layer of potatoes, and bake one and a half hours, slowly.

Brown Fricassee.—Stew the chickens until tender. With a sharp knife remove the largest bones; flour the pieces and fry them a light brown color, and pour into a frying-pan a tumblerful of the broth they were stewed in. Dredge in an even tablespoonful of flour, cover the pan with a lid, and stew until the gravy is thick enough. Pour this over the fowl, and serve hot. Onion shred fine may be used if the flavor is relished, and parsley chopped into powder.

Rice Griddle Cakes.—One pint and a half of cold boiled rice; mash the rice well and make a batter with one quart of sour milk, one light quart of flour, salt to taste, and two eggs well beaten. The batter should be moderately thick. Stir in a teaspoonful of soda just before frying. Fine batter cakes may be made of stale, light bread; trim off the crust, soak the bread, and make it by the above recipe. Sour bread may be used to advantage this way.

Huckleberry Pudding.—Make a batter of one pint of milk, two eggs, one quart of flour, one gill of baker's yeast, one salt-spoon of salt, one teaspoon of soda dissolved in boiling water. Set this to rise in a warm place for about four hours; when ready to boil, stir in a quart of berries well dredged with flour. Boil in a buttered mould for two hours. Eat hot with sauce.

Lemon Sauce.—One large cup sugar, butter size of an egg, one egg, one lemon—all the juice and half the grated peel—one teaspoonful grated nutmeg, three tablespoonfuls water. Cream the butter and sugar, and put in the egg whipped light, the lemon and nutmeg. Beat hard ten minutes and add boiling water. Put in a tin pail and set in the uncovered top of a teakettle.

Pêche à la Crème.—Take a quart of peaches cooked in sugar, and put in the bottom of a pudding dish. Take a quart of milk and make a blanc-mange of corn-starch. After it is boiled pour hot over the peaches. Make a meringue with the whites of two eggs. Pour over the top and place in the oven just long enough to set the meringue. Eat cold. (A favorite dish with "Helen's Babies.")

Canned Peaches or Plums.—Take fair, well-ripened fruit, lay in a preserve kettle, add in the proportion of one quarter of a pound of granulated sugar and a cupful of water to a pound of fruit. Boil slowly until the fruit is tender enough to be pierced by a straw. Remove the fruit with a ladle carefully, put into jars; boil the syrup until quite rich, and pour over the fruit while hot. Immediately screw down the covers of Mason's jars. When cool, screw as tight as possible.

Soup à la Reine.—Take all the white meat from a roast chicken, and pound it with half a teacupful of rice which has been slightly cooked. When well pounded together, add one quart of stock, salt and pepper to taste. This soup should be neither too clear nor too thick.

Broiled Hare. (Luncheon dish).—Leg and shoulders of a roast hare, cayenne pepper and salt to taste, and a little butter are used. Cut the leg and shoulders from a roast hare, season them highly with salt and cayenne, and broil them over a very clear fire for five minutes. Serve hot, rubbed over with a little cold butter.

Broiled Pigeons.—Take care that the pigeons are quite fresh, and carefully pluck, draw, and wash them. Split the backs, rub the birds over with butter, season them with pepper and salt, and broil them over a moderate fire for one quarter of an hour or twenty minutes. Serve them very hot, with either mushroom sauce or a good gravy.

Broiled Mushrooms.—Cleanse the mushrooms by wiping them with a piece of flannel and a little salt; cut off a portion of the stalk and peel the tops. Broil them over a clear fire, turning them once, and arrange them on a very hot dish. Put a small piece of butter on each mushroom, season with pepper and salt, and squeeze over them a few drops of lemon juice. Serve hot and quickly.

Bill of Fare. (Family dinner for September).—

BOULLON.	
PIGEON PIE.	RIBS OF BEEF.
CURRENT JELLY.	
FRENCH BEANS.	POTATOES.
CUCUMBERS STEWED WITH ONIONS.	
PLUM PUDDING.	PEACH FRITTERS.
FRESH FRUIT IN SEASON.	
COFFEE.	

Bouillon.—Take three pounds five ounces of meat, twelve ounces of bones, five and a half quarts of water, two ounces of salt, ten ounces of carrots, ten ounces of onions, one ounce of celery, nine ounces of turnips, one and three-fourths ounces of parsnips, and two cloves.

Keep the fire at a gentle, regular heat, and if well made at first, will not require re-making during the process. Bone the meat, and tie it up with a string. Break the bones with a chopper, place them at the bottom of the stew-pan and put the meat on them; add the water and salt and make it boil. Care should be taken in putting on the cover of the stew-pan to leave an opening about the width of an inch. The soup or broth deteriorates through being confined in a vessel tightly closed. As soon as the scum rises, add one half a pint of cold water, and take off the scum with a skimmer. Let the broth boil up three times and skim three times. After this it ought to be perfectly clear. Wipe the edges of the stew-pan carefully, and add the vegetables. This will stop the boiling. As soon as the broth boils up again, place the stew-pan at the side of the fire, when cooking it on an open range. Subdue the heat of the fire, and keep the soup over it for five hours. If more salt is required, add it when the soup is in the tureen. Remove the meat from the soup and take the fat off the broth. Do this while gently boiling on the fire.

Roast Ribs of Beef.—Put the meat down to a nice, clear fire; put some clean dripping into the pan, dredge the joint with a little flour, and keep continually basting. Sprinkle some fine salt over the joint (when dished), pour the dripping from the pan, put in a little boiling water slightly salted, and strain the gravy over the meat. A Yorkshire pudding should accompany this dish.

Yorkshire Pudding.—Put six large tablespoonfuls of flour into a basin with a salt spoon of salt, and stir gradually into this enough milk to make it into a stiff batter. When this is perfectly smooth add about a pint of milk and three eggs, which should be well beaten. Beat the mixture for a few minutes and pour it into a shallow tin which has been previously rubbed with beef dripping. Put into the oven and bake for an hour. Then for half an hour place it under the meat to catch the gravy. Cut the pudding into small square pieces, and serve with the meat.

A Quickly Made Gravy.—Cut up one half pound thin of beef into very small slices; slice one half onion and a quarter of a carrot, and put them into a small saucepan, with a little butter. Stir over a

sharp fire till they have taken a little color, then add parsley, savory, and three-quarters of a pint of water. Simmer for half an hour; skim, strain and flavor with cayenne and mace to taste, and use.

Pigeon Pie.—Cut one and a half pounds of rump-steak into pieces about three inches square, and with it line the bottom of a pie-dish, seasoning it well with pepper and salt. Clean some pigeons; rub them with pepper and salt, inside and out, and put a small lump of butter in the body of each. Lay them on the steak, with a piece of ham on each pigeon. Add the yolks of four eggs, and half fill the dish with good stock. Place a border of puff round the edge of the dish; put on the cover in any way preferred. Place three of the feet, well cleaned, in a hole in the crust at the top. Glaze the crust with the white of an egg, and bake about an hour and a half.

To Boil Potatoes.—Take ten or twelve potatoes, pare them, take out their eyes and specks, and as they are peeled throw them into cold water. Put them in a saucepan with sufficient cold water to cover them; and to each half gallon of water allow a heaping tablespoonful of salt. Let them boil gently until tender. Find out when done by thrusting a fork in them; taking them up the moment they feel soft through. Drain away the water; let the potatoes get thoroughly dry, but not burnt, by putting the saucepan by the side of the fire, with the lid half covered, to allow the steam to escape. Send to the table quickly and very hot.

Stewed Cucumbers with Onions.—Pare and slice about half a dozen cucumbers; take out the seeds; and cut three good-sized onions into thin slices. Put both these into a stew-pan, with not quite a pint of white stock, and let them boil for fifteen or twenty minutes. Beat up the yolks of two eggs; stir these into the sauce. Add cayenne and salt to taste, and a little grated nutmeg. Bring these to the boiling point, and serve. Don't let the sauce boil, or it will curdle. This is a favorite dish with chops and steak.

Beef à la Mode.—Remove the bone from a round, weighing ten or twelve pounds; keep it until tender. The day before it is to be cooked spread over it a mixture of two teaspoonfuls of salt, two of fine black pepper, one of pulverized saltpetre. Beat together one teaspoonful of cinnamon, the same of ginger, mace, allspice, cloves, and coriander seed, all beat together and sifted, then moistened with vinegar. At ten o'clock next morning fill the space from which the bone was taken with a rich stuffing, seasoned highly with thyme, parsley and onion. Roll the piece a good circular shape, and bind tight with a broad tape; lard it well with narrow strips of fat bacon. Put a small trivet in the bottom of a pot or deep oven; pour in a pint of warm water; place the meat upon the trivet; cover tight; put it to bake, and, as soon as it is heated, begin to baste with good sweet butter. Continue the basting with the gravy. Half an hour before the meat is done, baste and dredge with flour; bake a light brown color. Thicken the gravy a very little with brown flour; pour in a teacup of boiling water; let it boil up once, and pour into the gravy boat. If too greasy, remove the superfluous fat. This is excellent cold, and will keep well. It will require at least four hours' bakiag.

Peach Fritters.—Make a nice smooth batter of half a pound of flour, half an ounce of butter, one half salt-spoon of salt, two eggs, and sufficient warm milk to make it of proper consistency. Skin, halve and stone the peaches, dip them in the batter, and fry in hot lard or clarified dripping, which should be brought to the boiling point before the peaches are put in. Fry from eight to ten minutes. Drain.

ception, the homeliest, most ungraceful, and worst-dressed set of women that has ever been my misfortune to behold. Sometimes, like a hideous nightmare, they haunt me in my dreams. They use good materials in some of their suits, but the meanest-fitting garments, hanging in every imaginable way but the right way! folds always in front instead of behind! no drapery allowed, unless arranged across the front or on the hips! the back looking like it had been 'sot upon' for the last two seasons! hair arranged flat, behind both ears, giving each an equal chance to hear! bonnets round and flat! sleeves long, reaching the wrist! two or *one*-button gloves! every conceivable color in one costume, without the slightest regard to harmony of tints! bent forward from the shoulders, something in the shape of 'Richard the Third'! head moving in jerks with each stride!—and this is the New York lady on the streets. Perfect guys!!

What could this most astonishing writer expect? She prefaces all this with the somewhat *naïve* remark that she is acquainted with no one there, and no one appears to crave that honor! In the scorching heat of this summer she walks down Fifth Avenue, and wonders that the women she meets are not blessed with "good taste." Why, I might with equal sense begin to pour out the vials of my wrath and "sarcasmness" on the personal appearances of the few ladies I found in town on my arrival in June. Not knowing any one, she had access to no residences, and so based her opinion of the fashions of the metropolis on what she saw parading the street under the hot July sun! I remember when I visited Chicago I found the ladies there, as a rule, fully one year behind the then reigning fashions in New York. According to the same law I expected to find the San Francisco belles at least five years behind the times. But, on the contrary, I find them right "up to the top notch." Of course, as I have said, they wear clothing which to me seems rather out of season, but that, perhaps, is more the fault of the climate than anything else.

The prevailing fault of the ladies out here, in dressing, seems to me to be that of going to the extremes. I have seen some rather light dresses on very nice people, and in places where the shades did not seem at all appropriate, judging them by our Eastern standard. The Californians are quick to catch at anything novel, both in the way of pleasure and business. If a man has a "Patent Combination Clothes-Wringer and Tooth-Pick," California is the place to bring it; if Mme. Demarest desires to bring out something startlingly new in fashions, California is the place to introduce it. All the houses have "the modern improvements; most of the ladies have the latest styles. Speaking of houses, I have lately been visiting some very fine residences that are magnificent enough to make even a Manhattaner open his eyes. There is too much "ginger-bread" about their architecture and decorations, but, barring that, they are well-nigh perfect. The suburban residences of D. O. Mills, Senator Sharon, and Flood, of Flood & O'Brien, are palaces which have no equals East, with, perhaps, the single exception of "Uncle Sammy" Tilden's "Grey-stone," on the Hudson.

The other day we slipped over the bay to Santa Cruz, a watering place about the size of this, but not quite so "swell," owing mainly, I suppose, to the lack of a hotel such as this. I liked the beach much more than the one here, and the day, for a wonder, was warm enough to enjoy a bath in the surf. I went up to 'Frisko on the "Narrow Gauge," and so much turning and twisting, tunneling and bridging, never was done before on so short a space! The scenery was very fine, but, after the "Yosemite" and the Columbia, I have become quite particular, and will not be content with a second-class article in that line. All over the State the reapers are busy, and in a short time nothing will be left in the agricultural districts but dried up stubble and drier hillsides, where once grass grew, to weary the eye, for miles and miles along the line of the railroad. California now appears at its very worst, for everything is dried up to a cinder. Oh! for a good, hard, honest rain! I hope to see one soon, for we start for the East in a few days. Will drop you a line from Colorado. To tell the truth, I'm getting tired, we have been "doing" so many places. But our friends have done all in their power to make our stay as pleasant as possible, and have succeeded to such a degree that we are becoming weary.

Your homesick

DEMI.



NOTICE TO HOUSE-KEEPERS.

Will some of our subscribers who are house-keepers, favor us by sending, as soon as possible, a Bill of Fare of their own choosing for a Thanksgiving Dinner, with receipts for its preparation? We want also some tried Christmas receipts, and pretty New Year's dishes. The Thanksgiving Dinner is first in order, however, and will some of our lady subscribers oblige us with their old and tried bills of fare, and methods. Modern ones not objected to [ED. KITCHEN].

To Preserve Eggs for Winter Use.—Add four gallons of boiling water to half a peck of new lime, stirring it some little time; when cold remove lumps by passing it through a coarse sieve, add 10 oz. salt and 3 oz. cream of tartar, and mix all well. In a fortnight it is ready for use; keep the pan covered.

Orange Snow.—Peel some sweet oranges, slice them, and lay them in a glass dish with alternate layers of grated cocoanut, and sugar to taste, putting a layer of cocoanut on the top, and pouring over the whole a glass of lemon and orange juice mixed. Place on ice till needed, and serve.

Stuffed Eggs.—Chop fine a dozen oysters; mix with them the beaten yolk of one egg, and thicken with bread crumbs, a tablespoonful of thick cream, salt and pepper to taste. Fill the shells, and bake in a covered pan half an hour.

Sultana Cake.—Rub one quarter of a pound of butter into one pound of flour, add one pound of sultanas, one quarter of a pound of moist sugar, one quarter of a pound of candied peel, finely sliced, one teaspoonful carbonate of soda, half a pint of new milk, one egg. When these ingredients are well beaten up and mixed, pour them into the mould and bake immediately.

Hashed Mutton.—Fry in a saucepan three small onions and three small slices of bacon or ham until they are brown; then a little more than a half a pint of water, and thicken it with flour; then strain it, and add it to the meat, with a little Harvey sauce; pepper and salt to taste. It will take about an hour to hash.

To Broil Oysters.—Drain off all the liquor, dry on a napkin, dip them in cream, roll in bread crumbs or grated cracker, seasoned with pepper, salt, and nutmeg; lay on a wire gridiron; brown on both sides. Serve on a plate first covered with a twice-folded napkin.

Scrambled Eggs.—Allow one egg for each person, and one cup of cold milk, and a lump of butter the size of a walnut, for each egg. Break the eggs into a basin, beat a minute with a fork, then pour them into a saucepan, adding the milk, butter, salt, and pepper, and stir until sufficiently thick. Serve on toast.

Cake to be Eaten Warm for Tea.—Mix two teaspoonfuls of baking powder in one pound of fine flour. Rub in a quarter of a pound of butter, lard, or clarified dripping, mix in a quarter of a pound granulated sugar, a teaspoonful of ground caraway seed, grated lemon peel, or any other flavoring. When ready to bake, stir in as quickly as possible two well-beaten eggs mixed with a gill and a half of milk, or, if convenient, cream. Put into a well-buttered tin, and bake in a hot oven.

Oyster Soup.—Separate the oysters from the liquor; rinse the oysters well, in order to free them from any bits of shell that may adhere to them. Strain the liquor, and to each quart of it add a pint of milk or water. Boil it, and thicken

with a little flour, and water mixed smoothly together. Season with pepper, and put in the oysters, letting them remain, just long enough to get scalded through, otherwise they will be hard and unfit to eat. Add salt after taking up the soup; if added before it will skrink the oysters. Serve with crackers.

Scotch Potato Scones.—Rub one pound of cold boiled potatoes through a sieve, put them on the pastry board, and scatter over them seven ounces of flour. Work first with the rolling-pin into a paste, then a little with the hand until smooth; strew flour heavily on the board and over the paste, which roll out about the thickness of half a crown, and cut it into shapes. Lay the scones on a hot stove; when a little brown on one side, turn them and finish on the other. Serve hot in a folded napkin.

Everton Taffee.—Take two pounds of New Orleans sugar and five ounces of good butter. Put half a gill of water into a brass pan, let it boil, then put in your sugar, and simmer gently for one hour. Stir it a little from the bottom. To try when cooked enough, put a spoonful into a cupful of cold water. Flavor to taste with oil of mint or essence of lemon. Rub large dishes with butter, and pour on as thick as you wish it.

Caraway Luncheon Cake.—Break three eggs into a bowl, which place in another containing boiling water, whisk with them a quarter of a pound of castor sugar for fifteen minutes, or until they become very thick. Keep the batter whilst beating at an equal temperature, by adding boiling water to that in the outer bowl. When the batter is thick mix in six ounces of fine flour, sifted with a teaspoonful of baking powder and two ounces of butter dissolved, but not oiled. Add half a teaspoonful of caraway seeds, carefully picked and cleansed. Put the cake into a buttered tin, and bake from thirty to forty minutes.

Old-Fashioned Tapioca Pudding.—Two eggs, one quart milk, one cup of tapioca, spices of nutmeg and cinnamon to taste; also sugar and bit of salt and small teaspoonful butter, melted. Wash and soak the tapioca in very little water till rather tender, then put it in the milk and place on back of the stove and soak one hour; then melt butter in dish and pour in the beaten eggs, milk well sweetened and spice; bake one hour quite slowly.

Apple Sponge Pudding.—One half pound each of butter, moist sugar, and fine breadcrumbs, eight apples, six eggs, one lemon, tablespoonful orange water, three wine glasses water. Place the butter in a large basin with the sugar, and mix them well together until they present a smooth appearance, then add the breadcrumbs, grated lemon peel and apples chopped fine, then the eggs, which should be well beaten. Mix all thoroughly together, put it into a mould, and boil or steam it for one hour and a quarter. For sauce make a thick syrup with the juice of a lemon, water, and six ounces of loaf sugar. Boil altogether, stir in a cup of marmalade, and pour the sauce over the pudding.

Scalloped Oysters.—A quart of grated breadcrumbs for a quart of oysters. Dry bakers' is the best. Take a deep baking dish, cover the bottom with a layer of the crumbs, then a layer of oysters, sprinkle with salt and pepper, and add a few lumps of butter; continue in this way till the dish is even full, adding last the crumbs, and several lumps of butter, and a small cupful of oyster liquor. A quart of oysters scalloped requires a quart of a pound of butter. Bake in a quick oven twenty minutes.

Angel Cake.—The whites of ten eggs. One cup of flour after sifting, one teaspoonful of cream tartar and half of soda. Sift the flour and cream tartar four times. Beat the eggs to a stiff froth, and then beat in one and one-half cups of sugar,

and a teaspoonful of vanilla. Add powdered flour and beat lightly but thoroughly. Bake in a greased pan, slowly, forty minutes. The pan should have a tin strip projecting above each corner, in order that when it is turned over to cool the air may circulate freely under it. Cut it out when cool.

Dripping.—To form a good substitute for butter in making pastry, the meat must be roasted with water in the pan to prevent the fat from burning; when the meat is cooked, pour the dripping in a basin and let it stand till cold, pouring off the gravy at the bottom, then place the dripping in the oven to melt, and the next day it will be quite fit for use, and will make excellent short pastry.

Tea Cakes.—Mix two teaspoonfuls of baking powder with a pound of flour and two ounces of powdered loaf sugar. Rub in two ounces of butter, and when ready to bake make into a dough with a gill and a half of skim milk, and one egg beaten up in it. Have ready three pound cake tins brushed over with butter, half fill each with the cake, and put into a quick oven the moment after mixing. Bake for half an hour.

German Pudding.—Put a thick layer of apples, which have been stewed with sugar and a little lemon peel, at the bottom of a well-buttered pie dish. Boil three dessert spoonfuls of arrowroot in a pint of new milk, and a few spoonfuls of water. Beat three eggs well, and when the arrowroot is cool enough, stir them to it, adding a little moist sugar. Pour the mixture upon the stewed apples, put some butter on the top with a good sprinkling of powdered sugar to make it brown and crackling when baked. Twenty minutes in a brisk oven will bake it.

Home-made Yeast.—Boil two ounces of hops in four quarts of water for about half an hour, strain it, and let the liquor cool to new-milk warmth, then put in a handful of salt and a half pound of brown sugar; beat up one pound of flour with some of the liquor, then mix all well together. Let it stand two days; then add three pounds of boiled and mashed potatoes, mix as before, and allow it to stand another day; then strain and put into bottles, when it is ready for use. This yeast must be frequently stirred while making, and kept near the fire, so that it may never be quite cold. It should ferment spontaneously in the pan in which it is made.

Round Steak Stewed.—Take a piece of rump steak an inch thick, fry it in butter on both sides; add enough hot stock just to cover the steak, a bundle of sweet herbs, pepper and salt to taste, two carrots sliced, and a dozen very small onions. Cover the saucepan, and let the contents simmer very gently for about two hours. Mix a piece of butter and some flour in a saucepan on the fire, add the best part of the liquor in which the steak has been stewing, put in a little Worcester sauce and mushroom ketchup. Lay the steak on a dish, the carrots and onions round it, and pour the sauce over.

Plum Cake.—This is a good school cake, and, if covered with sugar icing, is rich enough for children's birthday parties. Make two pounds of flour into dough, with two ounces of German yeast and three gills of tepid water. Let it rise for an hour, then work in a pound of dissolved butter, six eggs, well beaten, the rind of a lemon, half a small grated nutmeg, a pound of stoned raisins, a pound of currants, and half a pound of candied peel, shred finely. When all the ingredients are mixed, beat the cake up well, and let it rise in a hot place for an hour. Then put it into a greased tin, and bake in a good oven for two hours. If made into more than one cake, it will not take so long to bake.

Beefsteak Pickled.—Lay a steak in a pudding dish with slices of onions, a few cloves, whole,

pepper, salt, a bay leaf, a sprig of thyme, one of marjoram, and some parsley; add oil and tarragon vinegar in equal parts, just to come up to the steak, and let it steep in this for about twelve hours, turning it occasionally; then take it out of the pickle, and fry it slightly on both sides in butter; add the whole of the marinade, a little common stock, and let the steak stew gently till thoroughly done. Strain some of the liquor, free it absolutely from fat, reduce it a little on the fire, pour over the steak, and serve with.

Painted Ladies.—Remove the eyes and stalks from some nice, round-looking apples that will cook well, and peel them very evenly to preserve their shape. Place them in a shallow stewpan large enough to hold them in one layer. Dissolve loaf sugar in sufficient water to completely cover the apples, allowing four ounces of sugar to each pint of water; add a few cloves, a little lemon peel, and stick cinnamon. Cover the stewpan, and simmer the apples very gently, or they will break before being cooked thoroughly. When done, and they are cool enough, lift them carefully to a glass dish, and with a small brush tint them delicately on one side with a little liquid cochineal or melted red currant jelly; strain the syrup, return it to the stewpan, and boil it rapidly until reduced to one-third of a pint. When cold stir to it the juice of a lemon, and pour it round, but not over, the apples. Florida oranges do well for this dish.

Crisp Oatmeal Cake.—Rub a quarter of a pound of dripping or lard into half a pound of oatmeal into which you have mixed a large pinch of carbonate of soda and of salt. Make into a dough with a gill of cold water, shake meal plentifully on the board, turn your dough on to it, and, having sprinkled this also with meal, work it with the backs of your fingers as little as possible. Roll the dough out to the thickness of a crown piece, cut in shapes—the lid of a saucepan or a glass answers well for this purpose—put the cakes on a hot stove, and, when a little brown on the under side, take them off and place on a hanger before the fire in order to brown the upper side; this done, the cakes will be ready for use. If to be kept, put them away in a tin box in a dry place, and when required for table put them in the oven for five minutes to warm them through and re-crisp them.

Croquettes of Chicken.—Take of the breast of a roast fowl two parts, of boiled tongue one part, and of truffles one part. Mince all these very finely, and mix them together. Melt a piece of butter in a saucepan, stir a little flour into it, then put in the above mixture, and moisten with a small quantity of stock; add some finely minced parsley, pepper, salt, and nutmeg to taste. Stir it on the fire for a few minutes, then stir in, off the fire, the yolks of one or two eggs beaten up with the juice of a lemon and strained. Spread out this mince (which should be pretty stiff) on a marble slab, and when it is nearly cold, fashion it into small portions in the shape of balls or corks. Dip each in a beaten-up egg, and then roll it in very fine baked bread crumbs; after the lapse of an hour, fry the croquettes, in hot lard, to a golden color. Serve on a napkin with plenty of fried parsley.

Fillets of Beef with Mushrooms.—Take a piece of rump steak, cut it in slices three-eighths of an inch thick, and trim them to a uniform shape the size of a mutton cutlet; melt plenty of butter in a baking tin, lay the fillets in this, and let them stand in a warm place for an hour or two; then take them out, sprinkle them with pepper and salt, and fry them in some very hot butter, turning them to let both sides take color. Melt an ounce of butter, and mix it with a tablespoonful

of flour, moisten with some good stock, free from fat, in sufficient quantity to make as much sauce as is wanted; add a little *suc colorant*, or a little glaze, and about twenty button mushrooms (either whole or cut in half) neatly trimmed and washed. Let the sauce boil till the mushrooms are quite done; add the juice of half a lemon, pour the sauce on a dish, heap the mushrooms in the center, and dispose the beef fillets round them.

Rissoles of Chicken.—Mince very finely some remnants of fowl, free from skin, etc.; add an equal quantity of ham or tongue, as well as a small quantity of truffles, all finely minced; toss them in a saucepan with a good-sized piece of butter, mixed with a large pinch of flour; add white pepper, salt, and nutmeg to taste; stir in, off the fire, one or two yolks of eggs, beaten up, with a squeeze of lemon, and lay the mixture on a plate to get cool. Make a paste with some flour, a little water, two eggs, a pinch of salt, and two or three of sugar; roll it out to the thickness of a penny-piece; stamp it out in round pieces three inches in diameter, put a piece of the above mince on each, then fold it up; fasten the edges by moistening them with water, and trim neatly with a fluted cutter. Dip each rissole in a beaten-up egg, and fry a nice color in hot lard.

Isle of Wight Doughnuts.—Work smoothly together with the fingers four ounces of good lard and four pounds of flour; add half a pound of fine brown sugar, two tablespoonfuls of allspice, one drachm of powdered cinnamon, half as much of cloves, to large blades of mace beaten to powder, two tablespoonfuls of fresh yeast which has been watered for one night, and which should be solid, and as much new milk as will make the whole into a rather firm dough; let this stand from an hour to an hour and a half near the fire, then knead it well, and make it into balls about the size of a small apple; hollow them with the thumb, and enclose a few currants in the middle; gather the paste well over them, and throw the doughnuts into a saucepan half filled with boiling lard; when they are equally colored to a fine brown, lift them out and dry them before the fire on the back of a sieve. When made in large quantities, as they are at certain seasons on the island, they are drained upon very clean straw. The lard should boil only just before they are dropped into it, or the outsides will be scorched before the insides are sufficiently done.

California Apricots in Lemon Jelly.—One ounce isinglass, one pint cold water, two large lemons, six ounces loaf sugar, the whites and shells of two eggs, tinned apricots. Let the isinglass soak in the cold water for twenty minutes, put them into an enameled saucepan that will hold them nicely, add the juice and peel of the lemons, the sugar, beaten whites and crushed shells of the eggs, and stir until the jelly boils; put the lid on the saucepan, and let it boil without stirring for fifteen minutes. Take it from the fire and let it stand for a few minutes, then strain it through a hair sieve, in which you have placed a fine napkin. It should be very bright and clear, and if not so at first strain it a second time, with the scum still in the napkin, and take care to pour it very gently. While straining, the sieve should be put near the fire. Well oil your mold, and arrange in the bottom of it, according to taste, some apricots, halves, with a few of the kernels, which will be found in the tin. Pour to these sufficient jelly (which should be nearly cold) to set them; when set, fill up the mould lightly with the fruit, and pour in as much jelly as the mould will take. When cold turn the jelly out, mix the juice from the apricots with some thick cream and powdered sugar, and serve it round the jelly. The juice must be thoroughly drained from the fruit before it is used, or it will thin the jelly.