



CONDUCTED BY LAURA LATHROP.

HOME COOKERY.

AS the days of chill November creep along, the busy housewife, ever on the alert, thinks of the coming anniversary, our national Thanksgiving; and recognizing all the causes for thankfulness enumerated in the presidential proclamation — her own heart, meanwhile, glowing with gratitude and pleasure as she thinks of the coming re-union of dear friends, remote and near — bestirs herself to provide betimes the necessary good cheer, which shall form one means of expressing that gratitude.

Allowing her the traditional bill of fare, as established by our New England ancestors, and without which no Thanksgiving feast would be deemed worthy the name, we give one containing all the regulation requisites, but formulated with more latitude than would have accorded with the rigorous customs of our Puritan forefathers.

THANKSGIVING DAY MENU.

Raw Oysters on the Half Shell.

Cream Soup.

Boiled Fish, Egg Sauce. Boiled Potatoes.

Roast Turkey, Brown Sauce.

Cranberry Jelly.

Baked Sweet Potatoes.

Whipped White Potatoes.

Mashed Turnips. Beets.

Scalloped Chicken.

Celery. Cheese.

Mince Pie. Pumpkin Pie.

Orange Pudding. Almond Cake.

Fruit. Nuts. Raisins.

Coffee.

RAW OYSTERS. — Raw oysters are nice served on the half shell, previously cleaned to a nicety, or on little shell-shaped majolica plates for the purpose. These brighten the table wonderfully.

CREAM SOUP. — Take a quart of either good mutton or veal stock, cut an onion in quarters, slice three potatoes very thin, and put them into the stock with a small piece of mace. Boil gently for an hour, then pass through the strainer. Add a pint of rich milk (half milk and half cream) with enough corn starch added to make the soup almost as thick as cream. Add a piece of nice, fresh butter, and just before serving, a little finely chopped parsley.

EGG SAUCE. — Egg sauce is simply drawn butter (butter, flour, water, salt, and pepper, boiled together) with a few hard-boiled eggs cut up and added, after removing from the fire.

BOILED POTATOES. — Small boiled potatoes, peeled, dropped into hot lard to brown quickly, and drained.

BROWN SAUCE. — The gravy should be strained, returned to the fire, and thickened with nicely browned flour. Add finely chopped giblets, previously boiled tender in salted water.

BAKED SWEET POTATOES. — Sweet potatoes are much nicer to be steamed until they can be penetrated with a silver fork, then browned for fifteen minutes in a quick oven.

WHIPPED POTATOES. — Peel, quarter, and boil, until tender, in salted water. Beat until light and creamy; then, with a heavy fork, whip in a large spoonful of melted butter and enough hot milk to soften to the desired consistency. Pile lightly on a dish, and place in oven to keep hot. If lightly browned, it makes a very pretty dish.

BEETS. — Boil nice red beets until tender; scrape off the skins, chop quite fine, and pour over them a tablespoonful of melted butter. Add vinegar, salt and pepper to the taste, and serve hot.

SCALLOPED CHICKEN. — For one cold boiled chicken, use one egg, beaten light, one cup cracker crumbs, half a cup drawn butter, pepper and salt. Mince the chicken fine, re-

moving all bits of bone; stir in the egg and seasoning, and then beat the chicken into the hot drawn butter. Fill an earthen baking dish with this mixture, cover with the cracker crumbs; pour half a cup of cream or very rich milk over the top; dot with bits of butter, and brown lightly in the oven.

CELERY AND CHEESE. — Celery is now passed with dishes of grated cheese, into which the celery is dipped while being eaten. In England, this forms the last course at dinner.

ORANGE PUDDING. — One pint of milk, nine eggs, nine oranges, half a cupful of nice butter, one large cupful of granulated sugar, three heaping tablespoonfuls of powdered sugar, and a tablespoonful of ground rice. Mix the ground rice with a little of the cold milk, heat the remainder to the boiling point, stir in the moistened rice, and continue stirring for five minutes; add the butter, stirring it in well, and set aside to cool. Beat together the granulated sugar, the yolks of nine eggs and whites of five; squeeze the juice of the oranges into this, add the cooked mixture, and pour the whole into a pudding dish holding about three quarts, and previously lined with a nice paste. Bake forty minutes in a moderate oven. Beat the whites of the four eggs to a stiff froth, and then beat in, slowly, the powdered sugar. Cover the pudding with this, place in the oven for about ten minutes to cook, being careful to leave the oven door open. It should be very cold when served.

ALMOND CAKE. — Two cups sugar, three-fourths of a cup of butter, one cup of sweet milk, two cups of flour and one cup of corn starch mixed together, whites of six eggs, two teaspoonfuls of cream tartar in the flour, one teaspoonful of soda dissolved and added to the milk. Cream the butter and sugar by beating well together, add the milk gradually, then the stiffly beaten whites of eggs, and gradually the mixture of flour, corn starch and cream tartar, all having been passed through a sieve together. Bake in jelly tins. *Filling.* — Take two pounds of almonds, blanch and pound fine in a mortar, or beat fine in a stout cloth; beat whites and yolks of two eggs together lightly, add a cup and a half of powdered sugar, then the almonds with one teaspoonful of vanilla. This is a delicious cake. Shelled almonds are more

economical for use in cakes. One pound of unshelled almonds makes only six and one-half ounces, or one coffee-cupful when shelled, while the shelled are generally only double the price per pound, and sometimes not that.

GARNISH. Before using parsley as a garnish for meats, place in ice water for a while, then dip quickly in and out of very hot lard, when it will be found

“As crisp as glass,
And green as grass.”

Seasonable Hints.

BEFORE the ground is frozen for the winter, everything about the home, both inside and out, should have most careful attention. Whatever repairing needs to be done, should be done at once; all rubbish of every description should be cleared away, so that untidiness may not be added to the bleakness of winter. Now is the time to cover with coarse litter or straw the beautiful pansy beds, which are still green in spite of frost and straying snowflakes. Let the half hardy roses and other plants of the same class be well cared for.

In the general clearing up the cellar must not be forgotten. Whatever collects dirt or breeds offensive odors, should be removed, for the air of the cellar penetrates the whole house, sometimes quite noticeably, as one may perceive in the shaking of draperies, the removal of carpets, etc.

Let the little ones at this season be warmly clad, their little feet enveloped in good, warm hose to prevent frost-bitten toes, and sent out into the bracing November air to grow rosy and strong with healthful exercise, and to become gradually accustomed to the now rapidly changing atmosphere.

In looking over the supply of warm and comfortable clothing, that which is outgrown or a trifle overworn should not be left as food for the moths, but given to some less favored creature than yourself, some poor, pinched child of adversity. For “the poor have we always with us.” Amid all our busy cares, let us not forget to be charitable.

This department is open to contributions, requests, etc. All correspondence must be plainly written on one side of the paper only.

Address: INGALLS' HOME MAGAZINE,
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