



THE following genuine bills of fare may be interesting to plain housekeepers who are puzzled in regard to their menu for a Christmas dinner.

A Christmas dinner for a large party, all belonging to one family, included the following list of good things :

OYSTER SOUP.  
OYSTERS RAW IN THE HALF SHELL.  
CELERY.  
ROAST BEEF—ROAST TURKEY.  
GRATED HORSE-RADISH—CRANBERRY JELLY.  
MASHED POTATOES—SPINACH.  
OLIVES—PICKLES.  
WILD DUCKS ROASTED—PRAIRIE HENS BROILED.  
CURRANT JELLY—CELERY—CHEESE.  
BREAD—BUTTER.  
PLUM PUDDING—MINCE PIES.  
ORANGES—APPLES—NUTS—ETC.

#### A PLAIN CHRISTMAS DINNER.

BOILED HAM  
ROAST GOOSE WITH POTATO STUFFING.  
APPLE SAUCE.  
BOILED CABBAGE—MASHED POTATOES.  
PUMPKIN PIE—CHEESE.  
APPLES—NUTS—COFFEE.

A CHRISTMAS DINNER on a limited purse is the rule in large cities, and the following genuine bill of fare provided by a careful housewife was satisfactory to the hungry family of boys and girls who had long looked forward to their meeting on the day around the home table. The joint was a leg of fresh pork, stuffed. The stuffing was made of bread, seasoned with pepper, salt, onions, and sage. There were boiled white potatoes, boiled onions, boiled turnips, and apple sauce to make the first course. The pudding, which was voted delicious, was a rowley-powley, made of rolled paste covered with prunes, over which ground spices were shaken. It was served with butter and brown sugar. Ground cinnamon, ginger, and cloves, when boiled with either raisins or prunes, give a fine flavor to a pudding. Apples and hickory-nuts carefully cracked completed the bill of fare.

The two following Christmas dinners are from English sources :

#### CHRISTMAS DINNER—EIGHT PERSONS.

##### FIRST COURSE.

OXTAIL SOUP.  
CRIMPED COD AND OYSTER SAUCE.  
*Entrées.*  
SAVORY KISSOLES—FOWL—SCOLLOPS A LA BECHAMEL.

##### SECOND COURSE.

SADDLE OF MUTTON—BOILED CHICKENS.  
CELERY SAUCE.  
BACON CHEEK, GARNISHED WITH BRUSSELS SPROUTS.  
VEGETABLES.

##### THIRD COURSE.

QUAILS—SALAD.  
ORANGE JELLY—APPLES A LA PORTUGAISE.  
MINCE PIES—APRICOT JAM—TARTLETS.  
SOUFFLE OF RICE.

*Dessert.*

#### CHRISTMAS DINNER—TEN PERSONS.

##### FIRST COURSE.

MULLIGATAWNEY SOUP.  
BOILED CODFISH—LOBSTER SAUCE.  
WHITEFISH A LA CREME.

##### *Entrées.*

CROQUETTES OF FOWL—CUTLETS AND TOMATO SAUCE.

##### SECOND COURSE.

ROAST RIBS OF BEEF—BOILED TURKEY AND CELERY SAUCE—TONGUE, GARNISHED.  
VEGETABLES.

##### THIRD COURSE.

GROUSE—SALAD.  
PLUM PUDDING—MINCE PIES.  
CHARLOTTE A LA PARISIENNE—CHEESE-CAKES.  
APPLE TART—NESSERLODE PUDDING.

##### *Dessert and Ices.*

Here are two from the famous *chef de cuisine*, Francatelli

#### DINNER—SIX PERSONS.

##### FIRST COURSE.

JULLIENNE SOUP.  
FRIED SOLES—ANCHOVY SAUCE.  
FOWL AND RICE—ROAST LEG OF WELSH MUTTON.

##### *Entrées.*

SALMIS OF PARTRIDGES A L'ANCIENNE.  
FRICANDEAU WITH PUREE OF SORREL.

##### SECOND COURSE.

ROAST SNIPES.  
THREE EXTREMETS.  
SPINACH WITH CREAM—BLANC-MANGE.  
APPLES A LA PORTUGAISE.

#### DINNER—TWELVE PERSONS.

##### FIRST COURSE.

BISQUE OF LOBSTER SOUP.  
CRIMPED COD WITH OYSTER SAUCE, GARNISHED WITH FRIED SMELTS.

PATTIES A LA MOUGLAS.  
ROAST TURKEY A LA PERIGORD.  
BRAIZED HAM WITH SPINACH.

##### *Two Entrées.*

FAT LIVERS A LA FIANCIESE.  
FILLETTS DE PARTRIDGES A LA LUCULLUS.

##### SECOND COURSE.

ROAST BLACK COCK—ROAST TEAL.  
SOUFFLE OF APPLES A LA VENITIENNE.  
FOUR EXTREMETS.

MECCA LOAVES, WITH APRICOTS.  
BRAIZED CELERY.

ITALIAN CREAM—MACARONI AU GRATIN.

#### PUDDINGS AND PIES FOR CHRISTMAS.

Cup-Puddings for the Old and Young.—1. Soak stale bread in hot water till soft, drain it off, mash it, and add some cream, nutmeg, and currants, sugar to taste, pour in a dish and bake, lay a small piece of butter on the top.

2. Pour boiling milk over the crusts of bread, and let them remain till soft; beat them smooth and add three eggs well beaten, the grated rind of a lemon, and sugar to taste; also a little cream. Pour this in small buttered cups, and bake a light brown; turn them out, and strew sifted sugar over.

Scotch Pudding.—Butter a mold and put cut raisins to ornament; mix quarter pound suet very fine, quarter pound breadcrumbs, one and a half ounce ground rice, pinch salt, three ounces marmalade, three ounces white sugar, three eggs, rind of lemon grated; beat well, pour in mold, boil one hour; sauce.