tomators, with pepper, salt and a leaf of bay. Pass all through the sieve. Fry two or three chopped onions in some butter and add the soup to them. Boil up again for twenty minutes before serving. If you have no fresh tomatoes, the tinned ones can be used, removing the skin, at the same time that you add the fried onions. Expression of the gravy make the same time that you add the fried onions. A RAGUS A LANVERS Eathers of medium rize, chop it the same time that you add the fried onions. Expression and the same time that you add the fried onions. Expression and the same time that you add the fried onions. Expression and the same time that you add the fried onions. Expression and the same time that you add the fried onions. Expression and the same time that you add the fried onions. Expression and the same time that you add the fried onions. Expression and the soup to them. Boil up again for twenty minutes before serving. If you have no fresh tomatoes, the tinned ones can be used, removing the skin, at the same time that you add the fried onions. Expression and the soup to them. Boil up again for twenty minutes before serving. If you have no fresh tomatoes, the tinned ones can be used, removing the skin, at the same time that you add the fried onions. Expression and the soup to them. Boil up again for twenty minutes before serving. If you have no fresh tomatoes, the tinned ones can be used, removing the skin, at the same time that you add the fried onions.	parsley. [Mme. van Praet.] n COOKED LETTUCE Very often you will find that you cannot use all your lettuces, that they have begun to bolt and are	of water to six i Sti quick with the poondend when he sees that e desente the threat with the poondend when he sees the edge and but the it the ture of the grand to the region but the interior of the region of but the interior of the country to desert the sees and put them on the fire in about the peas and put them on the fire in about the peas and put them on the fire in about the peas and put them on the fire in about the peas and put them on the fire in about the peas and put them on the fire in about the peas and put them on the fire in about the peas are niested we contain and give the fire pondone now which is a source of the peas are niested we contain and give the fire pondone now which is a source of the peasant with the peasant in the p	of water, with four carrots, a slice of white crumb of bread, five potatoes, a celery and a bunch of farsley, which you must take out before passing the soup through the sieve. A few tomatoes make the soup better; if they are tinned, do not add them till after the soup has been passed through the tammy; if they are fresh, put them in with the other vegetables. Simmer for an hour, add pepper and salt before serving. (Verdent DS MUSTROOMS) There was a man in Ghent who loved mushrooms, but he could only eat them done in this fashion. Is	mushrooms, and fry them in butter. Add the yolk of an egg and bind it. This is a delicious soup. [Mme. van Marcke de Lunessen.] POMMES CHÂTEAU Take twenty potatoes, turn them with a knife into folive shape, boil them in salted water for five	and cut into all restand the pips removed. Some people band the sauce with breadcrumbs grated and provined for serve, with this dish, very thin slices of beat and but the Por English to the sale provided the sa	the problem of the proposition of the problem of th	is bre relies, the breaks reen tops cut the stems into pieces two-thirds of an indulor put into a bomilk; sheed with clasticity feil tender. Take to bomilk; sheed with clasticity feil tender. Take to both will be cooked at the same moment Strain and place on a flat it property feil graphic forms and place on a flat it property feil graphic forms and place on a flat it property feil graphic forms and place on a flat it property feil and the over; pour the melted than the constant while it is in the over; pour the melted than the first of the constant with the state of the first of the	Another very (easier) Stow the cabbages, potato and sausages all together, and dish up neatly. Make a mince of any cold white meat, such as veal pork or chicken, and add to it some minced ham;	the blanched piece of stalk; put them into boilin salted water and cook thoroughly about one houstrain and dish neatly on a fish-drainer. Have ready some hard-boiled eggs; shell them, cut in two, and place round the leeks; serve hot with melted butter, or cold with mayonnaise sauce. N. B. The water in which the leeks have been boiled makes a wholesome drink when cold, or a nourishing basis for a vegetable soup. The bold of a bold of the beauty of the bold	gignorance. Take some red tomatoes, and, if you can procure them, some golden ones also. Plunge each for a moment in boiling water, peel off the skin, but carefully, so as not to cut through the flesh with the juice. Take some raw onion cut in slices; if y do not like the strong taste, use shallot; and lay four or five flat slices on the bottom of the salar dish. Put the tomato slices over them, sprinkle with salar dish. Put the tomatoes and remove the onions boil the cabbages in salted after till render. Che altogether, Marke in a cut if e following saucchen up to prown a poil the cabbages in salted after till render. Che altogether, Marke in a cut if e following saucchen when up brown an proport in purer, and add the	Epeisaneiskens with Thom weight out in a chapter in the first better the distribution of the chapter in the first better the distribution of the chapter in the chapter is a great improvement to did a the fast minute tyelk of the chapter in the chapter is a great improvement to did a the fast minute tyelk of the chapter in the chapter	the same time the the same time the pounds of the sieve, adding a little milk to the purée with the cabbage, adding a little milk to the purée with the cabbage, adding a lump of butter the size of the ir into a mold and cook it in a doly quarter of an hour. Take it out a but the hardestrut soak for six be water. Boil them in water with co
hard-boil three eggs and chop some parsley. Lay the asparagus on a dish and sprinkle parsley over it, place round the sides the eggs cut in halves long-ways, and serve as well a sauce-boat of melted butter. THE BELGIAN MANNER so of streaky bacon, about five theat them in a pan. When the oked, take it out of the pan and in ains behind fry some very finely-lithey are brown. When the onions of put them in a large pot, large the potatoes you wish to cook, salt, and	e them. Discard any bad leaves and wash the others carefully. Boil them for twelve minutes, take them off the fire, drain them and dry them in a clean cloth so as to get rid of all the water. Mince them finely, then put them into a saucepan with a lump of butter, penper and salt. Stir till they begin to turn color, then put in The public of the put in The first the put in the salt and if the costs twelve enables the first water with the first water and place them in simmering water for three minutes. Then take them from the water and place them in a well-buttered frying-pan, dust them with salt and also with a pinch of sugar. Add the juice of half a lemon, and rather less than	down with the four or when you hard dive by placed begind this they far brown out in himposisted, sides. Some ho between edd the seato and the seato the probable bold paget benefing of the first make probable edds prigs, yourse of the probable edd to be seated by the seaton the seat of the probable edd this probable edd the probable edd to be again the probable to be added to be edded to be	butter?" he would roar out, "No—do you take me for a Prussian? Let me have them properly cooked." Melt in a pan a lump of butter the size of a tangerine orange and squeeze on it the juice of half a lemon. The way to get a great deal of juice from a lemon is to plunge it first of all for a few minutes, say five minutes, in boiling water. When the butter simmers, throw in BE GIAN CARROTS Clean well the carrots, cut them in the first had wath men to get the first of all for a few minutes, in boiling water. When the butter simmers, throw in BE GIAN CARROTS Clean well the carrots, cut them in the first had wath men to get the first had water to get the first had been to get the water well the first had been the first had been the chief difficulty of the disk is over. The the saucepan fur her on the first left it our for after minutes. Take out the much reports from with fire left to or for after minutes.	with salt and butter or dripping. Cook them in a very hot oven for thirty minutes, moving them about from time to time. Sprinkle on a little chopped parsley before serving. STUFFED TOMATOES Take ten good tomatoes and cut off the tops, erwhich are to serve as lids. Remove the insides, and fill with the following mixture: minced veal and ham, rather more veal than ham, mushrooms tossed in butter, a little breadcrumb, milk to render it moist, pepper and salt. Put on the covers and add on each one a scrap of butter. Bake them gently in a fireproof dish. The following excellent	Heat the greate pretty bot, dry the slices of potatoes with a cloth, but them into the first wing basked and of the control of	It and pepper. Pour on a distract decident with copped hard-boiled ears in the competition of the competition of the competition of cold milk; boil up harply, and serve sprinkled with watercress. EGETABLE SALAD The special point of this dish is that peas, beans, arrots in dice, are all cooked separately and when the cold they are placed in a large dish ithout being mixed. Decorate with the hearts of ttuce round the edge and with slices of tomato, and pour over it, or hand with it, a good ayonnaise.	sausages, and preferably use the small chipolata sausages. (What a delightful thing if the English would make other kinds of sausages as well as their beef and pork ones!) Fry then your sausages lightly in butter, look upon them as little beings for a few moments in purgatory before they are removed to heaven, among the apples. Keeping your sausages hot after they are fried, take This excellent vegetable can be dressed white primal being have sheep and from the first white the sausages have a few sheep and the first gently sausage for the sausages white with a respectively and the sausages white with a response of the sausages of the sausages white with the sausages as to keep their should be the sausages out them. This dish use dish, place the sausages round them. This dish use	each one round with a thread to keep them firm and boil them for ten minutes. When cooked, drain them well, open them lengthwise very carefully, and slip in a Spoon the special of the mince. Close them, keeping the leaves very neat, and, if necessary, the them round again. But them in a fire-proof dish with a lump of butter on each, sind the proof dish with a lump of butter on each, sind the proof dish with a lump of butter on each, sind the proof dish with a lump of butter on each, sind the proof dish with a lump of butter on each, sind the proof dish with a lump of butter on each, sind the proof dish with a lump of butter on each, sind the proof dish with a lump of butter on each the lump of the lump of butter of the lump of t	and stir them, when tender, into a good thick bechamel sauce. Let this get cold. Empty out the vinegar from the tomatoes and fill them with the mixture, pouring over the top some mayonnaise sauce and parsley. [Madame van Praet.] MUSHROOMS À LA SPINETTE Make some puff pastry cases, wash and chop the mushrooms and toss them in butter to which you have added a slice of lemon. Make a bechamel sauce with cream, or, failing that, with thick tinned cream, and mix with the mushrooms. Hea the cases for a few minutes in the oven and fill	of salt in [Multe. M. Semiet, Anguero] Of Salt in [Multe. M. Semiet, Anguero] Of Total of tarragon vinegar. Stir in Comping it slowly in, and a very little mustard, Simmer a cauling ower that it is tender, but you some supplied to sprink to the charge of the sold of the supplied of the	of well-washed piniach; drain it, and pass it through a sieve; or, failing a sieve, chop it very finely with butter, perper and salt. Do not add milk, but let it rema somewhat firm. Make a thick bechamel sauce, sufficient to take up a CLOSTO RRUSSELS SPROUTS of grated e Gruyera, and, if you wish, str in the y-lik of a ra (The best way to cook them) eg. Lay in I circular dish Having elemed and trinmed your sprouts let them simmer in salted water, to which you have round it the thick white sauce, and round riso added a little sodia to preserve the color. O that again the hot spinach. This makes a pretty dish, and it is not costly.	with pepper and salt and tomato in and serve with minced parsley so top. [Mme. Goffaux.] RAGOUT OF MUTTON We Fry the mutton very well. Then pan sufficient water to cover yo pepper, salt, a little nutmeg, a ce white turnips cut in pieces. When, cooked, add the meat and let all hours. [Iv Verachtert.]
which mengland replace the expension of salt in the management of the expension of salt in t	eggine did roff in a mysture of breadcrimbs, which they have been cooked. They have been cooked they have been cooked they have been to be they have been to be they have the slices have booked they have the slices have booked they have the slices have booked to be the fire, by having a small piece of butter added to it. The above recipe can be used for chicory as well as for endive. [J. Kirckaert.] CALF'S LIVER À LA BOURGEOISE Take a calf's liver, lard it with fat bacon, braise it	shrimps and sauce, and nour the rest of the sauce over the top of the cauliflower. The dish is to be served very cold. "The dish is to be served very cold." "The dish is to be served very cold. "The dish is to be served very cold." "The dish is to be served	Take COLO of the egg and also a little of hour and, when you serve the system le over the first the lemon furce that remains. While you are doing this you must get each first person to cut and toast the system of the system of the system of the system of the greatest saints to est on Fridays), and serve them very hot Take COLO of the rump of beeput it into a pretty deep pan upon one onion, one sliced carriot, some thyme, and a bay-leaf, three COLO of the system of the syste	sauce is poured over them five minutes before taking them out of the oven: Use any stock that you have, preferably veal, adding the insides of the tomatoes, pepper and salt; pass this through ROASTED THAT OF BEEF The Wire store. Make a row—that is, melt some butter is a ben, adding flour little by little and stirring urfill t goes a brown color. Add to it then About towardes, that have been through the sieve, and simply note fried mushrooms. Pour this sauce were the whole and serve very hot. For fillet of beer to be rather underdone. Take three turnips, four good-sized carrots, cut them into jardinière slices. Cook them separately in salted water, drain them and add salt, pepper, I tiny pinch of sugar and CONCO	or noist sugar. Let it signmer for four hours, drain it and serve cold. [Mme. Segers.] BEEF À LA BOURGUIGNONNE OR OF beef upon twenty of title onions, ten mushrooms, and two glasses of red wine, salt, pepper, thyme and bay-leaf; cook for one and one-half hours with not too hot a fire. After that, place the beef on an oval dish; keep it hot; stir OR	X-TONGUE À LA BOURGEOISE raise a tongue with two glasses of Madeira, one arrot, one onion, thyme, bay-leaf, for two hours. Aske seven tomatoes cut in pieces, four carrots it in two and three in four, about one-half inching, ten smallish onions, and braise them all gether; then add the following them are the manual of the following the same salt and peopler. Serve all very hot on it oval dish.	anything else for frying. BEEF À LA MODE Take the raw beef, either rump-steak or fillet, and brown it in the pan in some butter. Then add a little boiling water. Add then six or eight chopped shallots, the hearts of two celeries chopped, a few small and whole carrots, pepper, salt, two cloves. Before serving, bind the sauce with a little flour and pour all over the meat. [V. Verachtert.] VEAL À LA MILANAISE Egg and breadcrumb some thick slices of veal; fry and carries with boiled measurement.	it. [Mme. van Praet.] BOEUF À LA FLAMANDE For this national dish that part of the animal called the "spiering" is used, which is cut from near the neck. What is called fresh silverside in England answers very well. Cut the beef into slices about half-an-inch thick and divide the slices into four pieces. This you can do with a piece of Court S. For a piece of Cou	CARETAKER'S BEEF The real name of this dish is Miroton de la Concierge, and it is currently held that only concierges can do it to perfection. Put A DANCTUL of minc onion to fry in butter; when it is nearly cooked, but not quit, add A COSSOTT of flour, and stiral tâller tâller for hegististe, sand put is little gravy, or meat-juice of some kind, and let it liakmenpford en usandweis able from hegististe, sand put in the province of the cold.	once made, it can be kept hot for hours without spoiling. Make a purée of lentils or peas, and season it with pepper and salt. Mince your beef dwith an equal quantity of peeled chestnuts, add chopped parsley, a dust of nutmeg or a few clove. If you have any cheap red wine pour it over the mince till it is well moistened. If you have no re wine, use gravy. If you have no gravy, use milk. I all heat up in the oven for ten minutes, then sprinkle in some currants or sultanas. Take the dish you wish to serve it in, put the stew in the hitter, and place the procedure of the fire till required, the dish can be kept by the fire till required, the	with a good lump of butter or fat; stir, so as to I the butter melt at once, and sprinkle in pepper vic.ali wiff in every fat; stir, so as to I the butter melt at once, and sprinkle in pepper vic.ali wiff in every fat. ali wiff in experience. [Malle. Germaine Verstraete.] Grill some slices of fat veal; cook some sliced tomatoes with butter, pepper and salt, on a flat dish in a pretty quick oven. Garnish the veal with the tomatoes laid on top of each slice, and pour maître-d'hôtel butter over, made with butter, salt, chopped parsley, and lemon-juice.	FRICANDEAU OF VEAL A fillet of yeal, larded with fat the COTE of
salt, pepper and butter. Dish up, and rinse the pot with a little stock, and pour it on the meat ready to serve. E SAUCE BORDELAISE Two shallots, ten tarragon leaves all chopped, are put into a very small saucepan. Add a large glass of the stirring, add pepper and salt two eggs. You may add the yolks eggs if you wish for a rich sauce. the juice of a lemon to your taste. left if all reduce together. Add salt, pepper,	After it is cooked and dished, stir some demi-glaze into the sauce, pour it on to the meat and garnish with potatoes château. POOR MAN'S SAUCE Even a piece of meat of poor quality is much liked fif it has the following sauce poured over it when served. Put a little milk say	BOW and then and pouring the private of the first of your care to take the frits of your care to take the trouble you will improve it by farding the lake the trouble you will improve it by farding the meet have and there but it to reast in front of a good fire. Yith your light on which serves to baste it with, in a pan beneath if you cannot arrange to glaze and heart by the same public of the might be a served to the more and the property of the more and the property of the more and the property of the pr	bepguatelydd a little water when putting it into the pan; salt, pepper and a little nutmeg, and let it simmer for two hours. When tender, stir in the juice of half a lemon, and then bind the sauce with the yolk of an egg, or, in default of that, with a little flour. Serve immediately. You will find that when you wish to bind a sauce at the last minute, egg powder will serve very well. [V. Verachtert.] CREAM SAUCE Roll a lump of butter in flour, put it in a pan on the fire, and as it melts add pepper and salt. Stir it, and as it thickens add a little milk; let it simmer and keep on stirring it. You will never ge a good white sauce unless you season it well and let it simmer for a quarter of an hour. Strain it,	pations or keek derwates such faired with butter, talls with a care eggsted sing is alward purposheadish is weigh do be a lattiched and other part is love; the stiller the meat into the form of a loaf and put it in a dish, with a large slice of butter above and below it. Cook it for about half-an-hour. [Mme. Gabrielle Janssens.] SAUCE MAÎTRE D'HÔTEL Every one likes this sauce for either meat or fish. In a double saucepan melt a lump of butter, flavor it with salt, pepper, some minced parsley that you thad first rubbed on a raw slice of onion, and some lemon-juice. Use vinegar instead of the lemon if you wish, but do not forget that it does not requires o much vinegar. Mix it with a fork and serve it	Cook the breast of veal in stock or in a little meat extract and water, with sliced carrots and onions, thyme, pepper, salt, three bay-leaves and three cloves. Let it stew for one hour in this, and then take it out. Take out also the vegetables, and strain the liquor. Make a bechamel sauce and add it to the liquor, giving it all a sharp taste with the juice of half a lemon. Put back the breast of veal in this take a period of the liquor. Spinette.] [Mulle. Spinette.] [For cold meats) Take a shallot or two, according to quantity of	at sprinkle into it some chopped sultanas. Take the tongue out of the stock and skin it, cut it in eat pieces if you wish, and let it heat in your uce. Addle. Spinette.] RICASSEE OF PIGEONS at your pieces of pigeon into a stew-pan in utter, and let it cook with the pigeons. Then add the carrot, two onions, two sprigs of parsley, a af of sage, five juniper berries, and a very little utmeg. Stir it all for a few minutes, and then, and the then add the the then add	pieces, with ham, mushrooms, truffles, all cut in Julienne strips, pepper, salt, and a little tomato sauce. Mix all these well together, and serve very hot. HUNTER'S HARE Cut the hare in pieces and cook it in the oven in butter, pepper and salt, turning it now and then so that it does not get dry. Then prepare Hunter's Sauce. Melt a bit of butter the size of an egg and dadd flour, letting it brown, fry in it plenty of chopped onions and shallots, adding tarragon vinegar, cavenne and pepper-corns; spice it highly	about sently. Take the meat out and place it on requented before the war by the inglisic it on requented before the war by the inglisic it on treducing and stocking the war by the inglisic in the requent of the war by the inglisic in the read this and stocking the defendance of the stocking and to the stock of the interest of the war of the stock of the property of the stock of the property of the stock of the property of the stock of the stock of the property of the stock of the s	Rich shift iwistin abilishin epiptipur vanhies altin with he fetwer sticks for enquartions of an ideal and when a mily kinnite ising, at finished by the three chiefs in the constitution of the constitution	of flour, dry it in the oven on a tray till it is the color of cocoa; pass it through a sieve into a saucepan, moisten it with stock, mixing very carefully. Boil it up two or three times during forty-eight hours, adding two carrots, two onion thyme, bay, all cut up, which you have colored in the frying-pan, also some salt and peppercorns. When it is all cooked, pass it through a cloth or BANEWHEN TELEPROPERS OF THE LIBERT OF THE STOCK OF THE S	the yolks of these eggs; melt ONG of DOUNG of DOUNG of butter and beat it gently into your first mixture add salt, the juice of half a lemon and a pinch of grated nutmeg. Keep the sauce very hot in a bain of the contract of the sauce pan. If you have neith keep it in a large cup placed in a saucepan of he contract posme cold chicken into small squares, in the Entrick Jurist sauce, and let it heat. Put it can hot dish and cover with fried onions. Put chipped potatoes at the ends of the dish and a boiled chicory at either side. This excellent dish as received distinction also from its name, that	water; when they are half done, and throw in a little thyme and bay; let it cook for one hour and a sieve. Melt some butter in a pawith flour; put your vinegar to i if you think it necessary; stir in and the yolks of two eggs or mother. The MERTING MATTER WATER WA
Of fat bacon, sliced, in a when it has melted, take out any APPLE FRITTERS and add to the melted bacon a bit	To be put in a pan in the oven: sauce, butter, and a gluarter of a gluarter of a gluarter of a gluar to of cream, pepper, salt and sonie flour to thicken the sauce. Before the hare is put in the oven, cover it with a thin piece of bacon, which must be taken away before the hare is brought to table. [Mdlle. Breakers.]	of vinegar; then chop the whites of egg, with a scrap of onion, and if you have them, some and series of onion, and if you have them, some and series of onion, and if you have them, some and series of the cold break five eggs in a basin, sweeten them with castor sugar, pour in OF O	sweeten it with nearly DGL of sugar, and flavor with vanilla. Let it get cold. Beat up six eggs, both yolks and whites, mix them with the milk, put it all in a fireproof dish and cook very gently. Cover the top before you serve it with ratafia biscuits.	eggs Mix these with the open of flour. Add the put it on the fire, stirring always one way. Let it cook for a quarter of an hour, stirring with one hand, while with the other sprinkle in powdered sugar and ground almonds. Turn out to get cold, and cut no smarres.	APRICOL SOUFHLIN of vinegar to start in the start of six leggs stiffly. Take of oil, till the start of a six leggs stiffly. Take of oil, till the start of a six leggs stiffly. The start of a six leggs stiffly is a six leggs stiffly in the start of a six leggs stiffly.	of water and Liebig, yo rusks or dry biscuits in pieces, the juice of lemon. Put it all on the side of the fire, cover the property of the fire of the fire, cover the property of the fire of the fire, cover the property of the fire of the fire, cover the fire of the fire, cover the fire of the	all together. Whites of six eggs and beat them stiff, take the Whites of six eggs and beat them stiff, take the Whites and then another, adding to them the Spoot of the Spoot of powdered sugar and three sticks of chocolate that you have grated. If you have powdered chocolate by you, use that, and taste the mixture to judge when it is well flavored. Mix it all well in a cool place. To do this dish successfully, make it just before you wish to serve it.	gravy and the same quantity of Bovril and water. Place of the fire till it boils, then draw it to the side and list it cook there conflictly three quarters of an hour lists when it is nearly done and list it took there conflictly three quarters of an hour lists when it is nearly done and list it took there conflictly the first and well-drained potatoes. If the sauge is not tilck enough, add to it and the flour which has been first mixed with some cold water. [Lasorees kerskelft] Semplina, and let it boil for fifteen minutes, while you stir it. Take it from the fire, and add to it the yolks of two persons the fire, and add to it the yolks of two persons the tilt in the oven for a quarter of	of vinegar, for two hours. Then bring the lighor the boil and just before it is boiling pour it over and over the meat. Do this pouring over of hot liguor, for two days. Then put the meat in the own with butter, pepper, and salt, till it is cooked. Baute: Brown come chisks and butter and nour in your liquor, but without the carrot fail for a single first without the carrot fail single first his single first in the own with the property of the single first in the own of the symbols of the single first in the own of the symbols of the single first in the own of the symbols of the single first in the liquor butter a fifter rine and so you have from the meat, then the liquor you have from the meat, then the liquor you have from the meat, then the liquor of the symbols of meat extract and two lumps of sugar. This sauce ough	Put three soup of Carglina rice to swell in a little water, with a pa of butter. When the rice has absorbed all the water, add the water, a few paisins, some chopped orange peel, and some crystallized cherries, or any other preserved fruit. Put all on the fire, and when the mixture is cooked the rice ought to be creamy. Add the yolk of an egg, string well, and pour all	RUM CREAM	marmalade and stew till tender two hours. When ready, strain o thicken nicely with flour, dish the control of t
of learns together on a marble between the state of the same consistency. As by as walkings, flattening one parting them into flatten with the paste so that each one is well covered with put in your marinaded pieces of ar and salt and cook till each red on each side. When they are then the bunch of thyme, the half the vinegar that you used for a lemon some good apples, cut them into rounds, put them in the paste so that each one is well covered with it. Have a pan of boiling fat and throw in the appl slices for two minutes. They ought to be golden by them, if that fat has been hot enough. Serve them dusted with powdered sugar and the juice of half a lemon some good apples. When they are the paste so that each one is well covered with it. Have a pan of boiling fat and throw in the appl slices for two minutes. They ought to be golden by them, if that fat has been hot enough. Serve them dusted with powdered sugar and the juice of half a lemon some good apples. When they are the paste will ill there are no lumps left. Make into a paste that is not very liquid. Peel and core into a paste that is not very liquid. Peel and core into a paste that is not very liquid. Peel and core into a paste that is not very liquid. Peel and core into a paste that is not very liquid. Peel and core into a paste that is not very liquid. Peel and core into a paste that is not very liquid. Peel and core into a paste that is not very liquid. Peel and core into a paste that is not very liquid. Peel and core into a paste that is not very liquid. Peel and core into a paste that is not very liquid. Peel and core into a paste that is not very liquid. Peel and core into a paste that is not very liquid. Peel and core into a paste that is not very liquid. Peel and core into a paste that is not very liquid. Peel and core into a paste that is not very liquid. Peel and core into a paste that is not very liquid. Peel and core into a paste that is not very liquid. Peel and core into a paste that is not very liquid. Peel and core into a paste that is	fine sugar, and fresh butter, each one of these it items being of the same weight of the eggs—hence the name: Four Quarters. With a wooden spoon, work these four ingredients, then let them rest for five minutes. Turn it all into a buttered mold e and let it cook for five quarters of an hour in ya gentle oven or in a double saucepan. Turn it out, and eat it either cold or hot and with fruit. [Georges Kerckaert.] A NEW DISH OF APPLES Take DIM of apple purée and add to it three well-beaten eggs, a taste of cinnan on if liked, GUUNT CT COLONG.	water and adma dust of salt flavor some milk (enough to cover the rice) with variina main pair it payer the receive the inst esception of the rice of the variety of the receive the inst esception of the rice of the control of the rice of the r	One and a control of the milk, and, as soon as it is boiling, drop the semolina in, in a shower. Let it boil for a few minutes, stirring continually. Then add hay placed the minutes, stirring continually. Then add hay placed the minutes, which you have already beaten stiff. Pour all on builtake and beath and the segretable placed the first which is the stiffing the segretable placed the first minutes in the stiffing and the segretable placed the first segretable them with sugar Squarze the jurisd of anostring mid tiff half adouting a poment whether the segretable and poments and the segretable and control the segretable and the segr	Pound down Day Glour, Tour Struck of the Pound of the Pou	MEXAMINIAL AND CONTROL OF THE AN	ARBURG THE MAINE CHARE SIED WHO WIND POSICES OF REBURGS. Let it thicken a little, and stir in pieces in pieces in the pieces of pineapple. Pour it into a mold, and let it cool. I man it out when it has well set, and decorate with ystallized fruits. Pour round it a thin apricot trup. Ame. Spinette.] IDNEY SOUFFLÉ ince finely a vea kidney and add	h Make a mixture of milk and raw eggs, enough to soak up in six rusks. Flavor it with a little mace or cinnamon. Put some butter in a pan and put the rusks in it to fry. Let them color a good brown, and serve them hot with sugar dusted over them. [Mme. Spinette.] BAKED SOUFFLE Three egg! two transfer of the color	[Mme. Spinette.] PEASANTS' EGGS For six people put on the fire two of sorrel, preduce it to a puree, and add two of sorrel.	powdered sugar, and work them well together. When they are well mixed, add the yolks of four eggs, each one separately, and the whites of two. When the mixture is thoroughly well done, add, drop by drop, some boiling coffee essence to you take Butters read and the it with alternate layers of the tracers and fill it with alternate layers of the tracers and fill it with alternate layers of the tracers and gobies what but, it don't have been and fill it with alternate layers of the tracers and gobies what but, it don't have been got the fall and the fill and th	of milk and flavor it we wantle put it to boil. Mix of milk and flavor it we wantle put it to boil. Mix of milk shifts of of fall leggs without the conflour. When the milk boils, pour it very slowly over the eggs, mixing it welk. Recurred all to the year and let it get thick without bringing it of the boil. Add some chopped amonds, and then the mixture into a final milk, let it boil while stirring it for a few minut lacely from the riggs share. Some when cold the put it on the riggs share some when cold fall boil to riggs share. Some when cold the put if on the riggs share, some when cold cooking from the riggs share some when cold the put it on the riggs share some when cold cooking it of the put is share some when they have been in boiling water for ten minutes. Pile them e on the crouton, and have ready a tomato sauce to pour over.	Then pour over them, or into the middle of the biscuits, a vanilla cream like the foregoing reciput let it be nearly cold before you use it. Decorate the top with the whites of four eggs sweetened and beaten, or use fresh cream in the same way. [Mme. Spinette.] S. MUSHROOM OMELETTE Toss the sliced mushrooms in butter, adding, if a you wish, a little mushroom ketchup. Break the eggs in a pan and beat them lightly together, an cook for three minutes over a good fire. Slip the	that has been rimed out in each that has been rimed out in each that has been rimed out in each prime his his been rimed out in each prime his his been maraschino, to be warmed. Cut some slices of plain thickness, and glaze them. This sprinkling sugar over the slices in a gentle oven. The sugar melt slices glaces. Arrange the slices alternating pineapple and cake, latter an aprico marmalade, this of the right of the r
the following way: Take for five or six persons the following way: Take for five or six persons the following way: Take for five or six persons the following way: Take for five or six persons the following way: Take for five or six persons the following way: Take for five or six persons the following way: Take for five or six persons the following way: Take for five or six persons the following way: Take for five or six persons the following way: Take for five or six persons the following way: Take for five or six persons the following way: Take for five or six persons the following way: Take for five or six persons the following way: Take for five or six persons the following way: Take for five or six persons the following way: Take for five or six persons the following way: Take for five or six persons the following way: Take for five or six persons the following way: Take for five or six persons the following way: Take for five or six persons the following way: Take for five or six persons the following way: Take for five or six persons the following way: Take for five or six persons the following way: Take for five or six persons the following way: Take for five or six persons the following way: Take for five or six persons the following way: Take for five or six persons the following way: Take for five or six persons the following way: Take for five or six persons the following way: Take for five or six persons the following way: Take for five or six persons the following way: Take for five or six persons the following way: Take for five or six persons the following way: Take for five or six persons the following way: Take for five or six persons the following way: Take for five or will water. In the following way: Take for five or will water. In the following way: Take for five or will water. In the following way: Take for five or will water. In the following way: Take for five or will water. In the following way: Take for five or will water. In the following way: Take for five water. In the follow	melt d butter and the same quantity of white powdered sugar. Mix all together and, taking a fireproof dish, put a little water in the bottom of it and then some fine breadcrumbs, sufficient to cover the bottom. Pour in your compôte, then, above that, I layer of ing breadcrumbs, and here and there aleans of fear butter, which will prevent the bread rumbs from b trning. Cook for halfan-ther. Out of mushrooms, cut then in small pieces like dice, and put them to stew in the oven with plenty of butter, pepper, and osalt. Make a thick white sauce, and you may add to lit the juice from the mushrooms when they are cooked; then stir in the mushrooms. Take three hard-boiled eggs, and separate yolks from whites. gPut into a shallow vegetable-dish the whites cut up in small pieces, our over them the bechamel with the mushrooms, and finish up by sprinkling	of saffron, stirring it in evenly. This is excellent, eaten cold with stewed quinces and cream. [V. Verachtert.] BELGIAN EGGS Make some scrambled eggs, and place them on a very hot dish, and pour round them a thick tomato sauce. Decorate the dish quickly with thick rounds of tomato.	[Minal deglers) inflour or of ground rice may be eaten with this. [Mme. Gabrielle Janssens.] EGGS À LA RIBEAUCOURT Butter some little paper cases, and let them dry it the oven. Put into each one a pat of butter and let it melt lightly. Break an egg into each case, taking care not to break the yolk, and put a bit of butter on each yolk. Place in a quick oven till the whites are half set. At the moment of serving take them out, and have ready some minced tongue or ham, to sprinkle on them, and decorate with a big bit o truffle. SCRAPS OF MEAT	cath time diamonds or different shapes, and cook them in the of any bittered crays. I believe welf a societal backup to time that it believe welf a societal backup to time the level welf and and vanila; strain the whole. Add TOUSE UP REMAINS OF MEAT In this inject the remains of any cold meat, such as york, beef, well hardone below which endings in a big plasses by yelletthe size below which endings in that an point is in the limit of the control hardone below which endings is not an point is in the limit of the control hardone below the top. Pour the juice over all the limit of flour; add to it the onion and butter, and add enough water to prevent the sauce from getting very thick. Add, if the Allel LE.	sugar. But to render this recipe absolutely successful, the correct implement is necessary. VEAL WITH ONIONS Take a lump of butter the size of an egg, and let it the color in a saucepan. Slice some onions and fry them in another pan. When fried, add them to the butter with some sliced carrots, a few small onions, and your pieces of veal, salt, and pepper. Add a small quantity of water, and close the lid on the saucepan. When the meat is tender, you can thicken the sauce with a little flour. This is a good way to use veal that is hard, or parts that are not the best cuts. [Paquerette.] CHICORY AND HAM WITH CHEESE SAUCE	rasped Gruyère. Butter a mold, and sprinkle the side with breadcrumbs, and fill it with the ince. Leave it for three quarters of an hour in e oven, or for an ioul and that is he double incepan of inciling water. Turn it cut of the mold deserve with other a small or a mushroom use. Out to fine the mold of park it is better to this at home than to have it done at the atcher's. Put two slices of bread to soak in milk, ld two yolks of eggs and the whites, pepper and the woods of the mold the story of the same of the minutes. Then the parking if for ten minutes. Then the parking if for ten minutes. Then the parking if for ten minutes.	of bornflour or feculina flour. The original recipe egives also one packet of vanilla sugar, but as this may be difficultions in infingland it will be easier to add a few drops of vanilla essence when mixing think the magnet from the the gricuit seal we need the original from the the gricuit seal we need the original from the properties and in as possible as main in a deem time to disconside the white the samuch air as possible as main in a deem time to the disconsideration of the properties from the think the the samuch and the most in the first that the most in the first that the white recipies that a distribution of the possible, to avoid the browstown of the possible, to avoid the browstown of the properties from the properties on each half and cook it in the oven, laid flat in a fireproof dish. In this case put a good lump of butter of each postion of which the fact to the other of the fact to post on which the fact the fact to the fact to the fact the fact to the fact the fact to the fact to the fact the fact to the fact to the fact to the fact the fact to the fac	of cream, a lump of butter the size of a pigeon's egg, pepper, salt. Take six hard-boiled eggs and, crumbling out the yolks, add them to the sorrel parent p	half horizontally. Take out the pulp, so that you have two half-cases from each tomato. Break an egg into each tomato and sprinkle it well with cheese. Place them all in the oven, till the eggs as set, and decorate with sprigs of parsley. [MHS.A. Demonthementally] ON Cut the mutton into neat pieces, take away all fa and skin. Fry in butter and add all sorts of vegetables in dice, with thyme, bay-leaves, and parsley. Let all this stew very gently for two hours; you must add more stock or water to prevent it getting dry. Keep the lid of the pan or and, half-an-hour before serving, put in peeled potatoes. This dish is served very liquid. [Mme. Spinette.]	Tomato Sauce: Gently stev DOUNCS of tomatoes and repass them through a sieve, return them to the pa and stirith CARBONADES Takel OUT Of mustard, of beef—there is return the neck that is suitable for this recip of threate self number plane is estumely and righten this phicken is the whare place is estumely and righten this phicken is the whare place is estumely and righten this phicken is the whare place is estumely and righten this phicken is the whare place is estumely and eat of the mean the meat, sprinkling in also pepper, salt, mixed herbs. Cover all with water, and let it coo for an hour, with the lid on. After an hour's BOICHE ALA RINE. After an hour's BOICHE and all a glass of beer, a slice of cruml	When there remains any cold fish, take away all skin and bones, mixing the flesh with salt, butte pepper, and one or two raw eggs as you wish. To force small fireproof cases and place in each so the same properties with a little melted butter and grated materials. Bake the cases till the top of the yellow fish is of a golden color. HOCHE POT OF GHENT	thick sauce; this will take anoth fold up the omelette and slip it dish. [Mme. van Praet.] REMAINS OF FISH Make a good white sauce, add port, a little nutmeg and juice of a letter emains of fish and a few pickle me some shells with it and sprinkled a good powdering of grated Gruapatof butter in the middle of them in the oven. When they are golden brown, serve them decort [Mme. Lekent.] CARBONADE OF FLANDERS
mixture, only filling up half of the dish. Cook in the bound of it the power for titteen minutes in a gentle fleat, and serve in the power for titteen minutes in a gentle fleat, and serve in the power for titteen minutes in a gentle fleat, and serve in the serve your approval. I have been don't fitteen minutes in a gentle fleat, and serve in the power for titteen minutes in a gentle fleat, and serve in the power for titteen minutes and put it into a thick white sauce well spiced with pepper, salt, and nutmeg, and let it remain for two hours. Then prepare your croquettes by rolling the mixture in white of egg and fine breadcrumbs. Put a piece of white of egg and fine breadcrumbs. Put a piece of white of egg and fine breadcrumbs. Put a piece of white of egg and fine breadcrumbs. Put a piece of white in the saucepan, sufficient to take all the croquettes, and let them brown in it for about ten minutes. A white sauce served with them is a good addition. Milled A. Demendencester.] Take O S of mutton, the prevent of the inferior parts will do as well for the dish. Cook in the power for titteen minutes in a gentle fleat, and serve in the sauce will be a prevent of the peper. It will be a prevent of the pre	everthe foothe barde oiled well-en which we have it the barde of the well-barde of t	beef, or, better still, ham, and put them on top; spread the meat with a good layer of grated cheese, and over that place another piece of buttered toast of corresponding shape. Melt some butter in a small saucepan and fry the rounds till they are golden-brown. [Mme. E. Maes.] CHINESE CORKS Make a thick white sauce, and when it has grown a little cold, add the yolk of one egg, and a few drops of lemon-juice. Sprinkle in a slice of stale bread, and enough grated cheese to flavor it strongly, and leave it to cool for two hours. Then shape into small pieces like corks, dip them into	a quarter as much, and a slice of white crumb bread that you have dipped in water or milk, and well drained. If eggs are not too dear, add two eggs, mixing them with the meat. Place the dish is the oven for half-an-hour—but it must be a slow oven—and take care that the meat does not become dry. [V. Verachtert.] LIMPENS CHEESE Take a roll and, cutting it in slices, remove the crusts so that a round of crumbs remain. Butter each slice, and cover it well with grated cheese, building up the slices one on the top of the other. Boil A CUDTUL of milk,	some mashed potatoes, the let hem be very light place the slices of first fine trep of dight hour miniced port fake the state of potatoes, and in the slices of first fine the harbed potatoes, and in the size in the over, ill well heated through. This is called in Bodgiuss tup plilosophe." [Inquired of miniced veal; cut three slices of white bread the thickness of nearly an inch, and crumble them up; two raw eggs, pepper and salt. Mix it all well, and place it in the over for harbed prophal for plays. If you eat this hot, serve it with a gravy sauce. If you wish for a supper-dish, put salt a puncture mear. Take SOUD Of flour.	cook the chicories gently in butter till they are done. Then take each one, and roll it in a slice of ham, and put them in a fireproof dish. Then make a very good white sauce of flour and butter and milk, adding cheese to flavor it strongly, and the yolk of an egg. Pour this sauce over the chicory, and place the dish in the oven. Let it turn brownish, and then serve it directly. [Mme. Vandervalle.] CHEESE CROQUETTES Make a thick bechamel sauce, and be sure that you cook it for ten minutes, constantly stirring. Add, till well flavored, some Gruyère and Parmesan cheese, mixed and grated. Let it all get cold. Then roll this mixture into the shape of carrots; roll them in finely-grated breadcrumbs, and fry them	ake the stoft a limber of thick what is save of flour pice and base end subjective a limber of the subject of t	glass. Butter all the rounds and sprinkle them with grated cheese—for preference with Gruyère. On half the number of rounds place a bit of ham cut to the same size. Put a lump of butter the weight of egg into a pan, and fry with the rounds in it, till they become golden. When they are a nice color, place one round dressed with cheese on a round dressed with ham, so as to have the golden bread both above and below. Serve them very hot, and garnished with fried parsley. Grate Grat	BUTOR & JITTEM PROPERTY NEW THE STUDY OF THE	fresh pork, OTG rump (flank) of beef, OTG pound rump (flank) of beef, OTG pound rump (flank) of beef, or three turnips, according to the size, a few Brussels sprouts, five or six postree asyonates for the purplet of the flank of the vegetables in cubes of the same size, like rubas of the weetables in cubes of the same size, like rubas of the weetable water that the rubas of the same size, like rubas of the same size, l	EP Don't with a light with the "pistry dook of put pasts, which are to be filled with sweetbread cut in dice. It is a good plan to heat the cases before filling them. The filling mixture. Gook the sweetbreads in where them mixture. Gook the sweetbreads in where the management of the filling mixture. Gook the sweetbreads in where them gharters a flatch preparation of the sweetbread in the sauce and fit the cases with it. Put them back in the oven to g quite hot. HAM WITH MADEIRA SAUCE Cook some macaroni or spaghetti, with salt and it pepper. Make a brown sauce, using plenty of butter, for this dish requires a great deal of sauc and add to your "roux" some tomatoes in purée (stewed and run through a sieve), a little meat h extract, some fried mushrooms, a few drops of	f Clean two big carrots and cut them into small pieces, the same for two turnips, four leeks, two celeries, and a good green cabbage, only using the yale leaves. Wash all these vegetables well in turning water, two or three times, and put then on the fire in the content of th	onions finely, and for five or six add two bay-leaves, two cloves, y simmer gently for three hours is end of that time bind the sauce of Some people like the sauce to be instead with mustard. [V. Verachtert.] T. Of COUNTRY EGGS White a white sauce thickly mixe such as you would eat in England mutton, but do not forget a little the mace. Make a high mold of mash work then scoop it out from the top, I gg and high sides of the vegetable.
slices, with about of water have been and only the dish and pass over nander, or the shovel, red hot, and have seen this dish with the two both beat each of this dish with the two both beat each of this dish with the two both beat each of this dish with the two both beat each of the shovel, red hot, and have seen this dish with the two both beat each of the shovel, red hot, and have seen this dish with the two both beat each of the shovel.	salt pork, and OTTE DOWN mutton; cut into pieces provided the pound mutton; cut into pieces are the trivial and salm. Take two or three carrots, one large turnip, one have two or three carrots, one large turnip, one have two or three carrots, one large turnip, one have two or three carrots, one large turnip, one have two or three carrots, one large turnip, one have two or three carrots are the carrots and the piece have have the carrots and the carrots are t	[Mme. Limpens.] FLEMISH CARROTS Take some young carrots, wash and brush them as tenderly as you would an infant, then simmer them till tender in with pepper and salt. When cooked, draw them to the side of the fire and pour in some cream to make a good sauce. If you cannot use cream, take milk instead and stir with it the yolk of an egg. To thicken for use, add a pinch of sugar and some chopped parsley. HERRING AND MAYONNAISE	pour it over the bread till it is well soaked. Put them in the oven, for quarter of an hour, according to the heat of the oven and the quantity you have. You must pour its juice over it every now and then, and when the top is turning into a crust, serve it. "Must have been that is, like the tomato, always cooked as a vegetable. It is like the brinjal of the East. It is hardly necessary to give special recipes for the dressing of aubergines, for you can see their possibilities at a glance. They can be stuffed with white mince in a white sauce, when you would cut the fruit in half, remove some of the interior, fill up with mince and sauce, replace the top, and bake for twenty minutes, or simply cut ir halves and stewed in stock, with pepper and salt they are good, or you can simmer them gently in water and when ready to serve, pour over them	and mix it with the size of a filbert, and edge that a lump of butter, the size of a filbert, and edge that the polks of four eggs. Add at the last washitte full the working geologic heavy sinding perfect and is that a configurate brue sign and weap sinding perfect build will be sind suarah putting out it has south be and the find suarah putting out it has south be and edge are wearth natural that the configuration consists. The south bearing order has a south the middle of the optime of the south bearing order has a south bearing o	[Mme. van Marcke de Lunessen.] POTATO CROQUETTES Cook your potatoes, rub them through the sieve, add pepper and salt, two or three eggs, lightly beaten, mixing both yolks and whites, and according to the quantity you are making a little butter and milk. Work all well and let it get cold. the Roll into croquettes, roll each in beaten egg, then in finely grated breadcrumbs, and let them cook in a boiling fat or lard. [Madame Emelie Jones.]	we end the juice of half a lemon, and a dust of yenne. Let it all grow cold. Then make little ills with this paste and roll them in breadcrumbing new them in a pan of boiling fat, where they ust remain till they are a good golden color. It is a support of the part of them for any serve quickly. It is a support of them till noter, then put them in another pan with cold ater in it and replace them on the fire. Peel tem one by one as you take them out, and rube mem through a sieve, pounding them first to make serier add salt a good lump of butter and	Spoon the of flour; beat s. four whole eggs, and add first the cheese, and then the flour and milk mixture. Season with pepper and season with pepper and season of boiling water for an hour and a half. The natrabete and self-by birth past dinther exerces or half and each of the characteristic distribution and fish first water for an hour and a half. The natrabete water of the characteristic distribution and fish first water for an hour and a half. The natrabete was should self-be ginning of a meal, and therefore what we should call hors d'oeuvres.	For a medium pie dish you will find that half an hour will be sufficient to cook the potatoes. [Modume Emelic Jones.] POTATO DICE Boil your potatoes and let them be of the firm, soapy kind, not the floury kind. When cooked, and cold, cut them into dice, and toss them in the following sauce: Take equal quantities of salad oil and cream, a quarter of that amount of tarragon vinegar, a pinch of salt, and a few chopped capers. Mix very well, and pour it on the dice. You may vary this by using cream only, in which case omit the vinegar. Season with pepper, salt, celery seed, and instead of the capers take some pickled nasturtium seed, and let that, finely mincad, remain in the sauce	butter and when brown, add them and the liquor your saver mish a good glass of madeira or sherr Place your ham in the middle of the dish, surrou it mets cheresee breads and pewerker all she Masketh fourtes for look very nice. Be sure you use glood a hondoves for served in salt, and well wash and soaked to take away the greater part of the saltness; or, if you can make some toast butter it when cold, cut it into thin strips, and lay a fillet the center. Fill up the sides of the toast with	ANCHO VY SANDWICHES and Cut some bread and butter, very thin, and in fingers. Chop some water-cress, lay it on a finge d sprinkle a little Tarragon vinegar and water (equal quantities) over it, and then lay on a fille of anchovy, cover with more cress and a finger of in bread and butter. Put them in a pile under a plat	grikhed frastipounte theepson Wiston countrit, and a plast test in east time be of these condash person to the whole the spots of the conditions of the work the spots of the conditions of the condition of the c	ge for two minutes, shell them, and whites just set and no more. Pou into the potato, and drop in the vert serve very hot. ANCHOVY BISCUITS Made as you would make cheese anchovy sauce instead to flavor
and roll if our thinly. Take urning it upside down stamp out in the cup the right way again, and. Then you will see an edge of all round. Turn this up with the ch makes a pretty little edge. Do fill the shallow cases then made maise sauce in which you have y and potato, and a small edg perkins. Lay three fillets of ch other to form a six-pointed ighly with cayenne pepper. The state of the fish of the pepper with the fillets of the percentage of the percentag	eFill the cases to the level of the cress leaves, and Take a cucumber and cut it in pieces two inches decorate with a Belgian riag made as follows: jong, then peel away the dark green is in for one high, some apply leftly with general the total peel of the peel away the dark green is in for one high, some apply leftly with general the total peel of the	Take some salt herring, a half for each person, and soak them for a day in water. Skin them, cut them open lengthwise, take out the backbone, and put them to soak in vinegar. Then before serving them let them lie for a few minutes in milk, and putting them on a dish pour over them a good mayonnaise sauce. [Mlle. Oclbaye.] FILLETED SOLES AU FROMAGE Boil the fillete soles in water. Make a sauce with butter. DOON U of flour—milk, pepper and salt, pgwdered cheese (Cheddar).	cheap in England the following entrée would be inexpensive and would bot rice Blanch first or all interpretations of the control of sweet almonds and COCCS of bitter, turn them into cold water for a few minutes; then you must pound them very fine in a stone mortar, if you have a marble one so much the better, and do it in a fforth place in the place of state of the place of the p	When the hawthorn is in full bloom, pick a background of the blooms. Take them home, and put the white petals into a large glass bottle, taking care that you put in no leaves or stalks. When the bottle is filled to the top do not press it down, but pour in gently as much good French Brandy as it will hold Cork and let it stand for three months, then you can strain it off. This is good as a cordial, and if you find it too strong, add water, or sweeten it with sugar. THE MILLER'S COD (Cabillaud meunier) Cut your cod in slices, and roll them in flour. Put them to fry in a good piece of butter, adding	that you have freshly pounded, two ounces of the put of the put of boiling milk. Fill your jars with this cover it close and put it in Take some Dutch, or some salted herrings and a passage or had, where some salted herrings and a passage or had, where see the skin, backbones, etc. Lay the isin in Salted the skin, where see the skin salted herrings and a passage or had, where see the skin was covered to the skin salted herrings and a passage or had, where see the skin salted herrings and a passage or had been salted herrings.	ine, one essence of ambergris, twopennyworth o usk, and three drachms of oil of lavender. ork it tightly, put in a dark place, and shake it very day for a month. This is really lavender oriti, as no water is used. EMAINS OF COD LS ake your fish, and remove all bones and skin. Put me butter to brown in a saucepan, and when it i	Take of good Burgundy wine, put it to boil with two cloves, and a dust of mixed spice, sweeten to taste with some powdered sugar. If you like add of a quarter of the quantity of water to the wine before boiling. HORS D'OEUVRE (Herring and Mayonnaise) t Take some salt herrings, one for each person, and s soak them for a day in water. Skin them, cut them	Take a fresh raw whiting fillet it, and pass the flesh through a wire sigve. For a small dish take OUT OUT CES of the fish, mix them lightly with OUT CES of the fish, mix them lightly with cream, adding pepper and salt, fill are walking myself, and seam gently for twenty minutes, under buttered paper. Have some marine crayfish toked, shell the take when the mide. Shell the same of the control of the lightly with the same of the control of the lightly with the same of the control of the lightly of the li	pepper and salt. Strain it and add the yolks of eg till you get a good custard. Pour the custard into a mold, and lay in it your fish, which must alread be parboiled. If you have cold fish, flake it, and mix it with the custard. Put the mold in a double saucepan. Steam it for three quarters of an hour Turn it out, and garnish with strips of lemon per and fit you have it, sprigs of fennel. SORREL SOUP Take Ta	y sauce: A GUAT of milk to which you have added A GESSETTSDC. 1. of any of the good English sauces; thicken it wit a knob of butter rolled in flour, which stir in till all is smooth. When it boils take off the fire, and put in your pieces of hake, set it back by the side of the fire to the fire the fire to the fire the fire the fire to the fire the fire the fire to the fire the fi	make into fillets, dry them well, and sprinkle or each fillet, pepper, salt, a dust of mixed spice, a chopped parsley. Roll each fillet up tightly, and pack them fightly into a dish, so that they will reported losse. Take vinegar and beer in equal quantities on it you do not like to use beer, you must add to the vinegar some whole black peppeand a good sprinkle of dried and mixed herbs we salt. Pour over the fish, tie a piece of buttered paper over the top, and bake for an hour and a quarter (for a medium pie dish) in a moderate over the fish. The RORREL SOUP	and kept for some weeks by this and warm equal quantities of vinega you think sufficient to cover you to for wastage; and stir in for every the control of mixed spice, four bay leaves, a small bunch of bruised thyme, a half lemon, salt and pepper; if tarragon vinegar so much the besprats, remive will and bendy a good shift lake for refined and half line, it is a large paper over all and it is a cool of engart, we of three largest water. In the line water, there will not you water. In the water, there will not you water. In the water, there will not you water.
Then frown TOULO of to cool. Lay your mackerel restricting and aprinkle on each administed thyme. It may be an tichokes in salted water till like use tail being and aprinkle on each tichokes in salted water till like use tail being a factively into this difference of an nour will suffice to prepare and each of the first of the f	Fill up the dish with water or milk, adding the simmered and strained liquor from the trimmings. Bake gently for an hour, and when brown on top add more breadcrumbs, and pats of butter. VEGETABLE SALADS Sometimes one has a few leek, a half cauliflower, One of peas and beans. Instead of currying these a vegetables (which removes all distinctive flavor from them) cook them gently, and toss them when cold in a good salad dressing. If you can give the yolk of an egg to it, so much the better. Any cold meat is improved by a side dish of this sort. The vegetables that one can curry with advantage are large marrows cut into cubes, turnips, potatoes,	Boil It, adding some washed and chopped mushrooms and a little cream. Put the filets on a dish and pour them over the sauce. Leave it about a quarter of an hour in the oven, so that it becomes slightly browned. I OMATOESA LA SIR EDWARD GREY HOMMAGE Take some fine firm tomatoes, not very ripe. Turn them with the stalk side up and cut a slice off the top with a sharp knife. Take out the inside with a teaspoon. Break into each tomato a pullet's egg, sprinkle with pepper and salt. The inside of the tomato you will pass through a fine wire sieve and it will be a thick liquor; mix it with bread-crumbs, salt, pepper, and some grated cheese till quite thick. Put this mixture on the top of each egg and place all in the oven for three or four minutes, so	it through finest multin and then add two good glasses of hyansy. Bothe and keep in a dark place. Let this simmer for half an hour, and they pass it STUFFED CARROTS through the tammy. Then fry Take some good sizes carrots, and after wishing them well and outling off the green this headenshaden advises on the thereas his good sizes carrots, and after wishing them well and outling off the green this headenshaden the thereas his good sizes carrots, and after wishing them well and outling off the green this headenshaden the there with the thereas his good proper souther that good in the seed on the seed on the condition of the properties of the thereas the thereas the thereas the seed of the seed	one lemon. This is very good, if served in the dish that it is cooked in. TO COOK ASPARAGUS One should not let the tips of this vegetable touch the water. Take your bundle, dip the stalks in warm water to remove any dust, and the tips also, if it is necessary. Then tie the bundle round with tape, keeping the ends of stalks even so that it will stand upright. Place them in boiling water with the heads just sticking out, and keep them like that. In this way the heads, which are very tender, will be cooked in the steam and will not drop off. [Pour la Patrie.]	TOMATOES IN HASTE Butter a pie-dish, preferably a fireproof china dish. Open a tin of tomatoes and remove as much skin as you can if they are the unpeled kind. Put of crumbled brown bread in the dish with lumps of butter, then pour on that some tomatoes, dust with pepper and salt, then more bread, and so on, finishing at the last with lumps of butter, and a thick sprinkling of grated cheese. Bake for twenty minutes. [Rour La Patriel]	is all heat gently by the fire and turn it into uper cases, with chopped parsley on the top. IDNEYS AND LETTUCE The above recipe can be followed for making fish at some water to boil. Take your lettuce, and some water to boil. Take your the ture, and some water to boil. Take your the fire of	them to soak for a day in vinegar. Then before serving them, let them lie for a few minutes in milk, and, putting them on a dish, pour over them a good mayonnaise sauce. [Mme. Delhaye.] TOMATO RICE Put on your rice to boil. Make a tomato sauce by stewing them gently, and then rubbing them ll through a sieve; this makes a purée, which you must put back to heat with pepper and salt and a small quantity of made mustard. Then grate some parmesan, or failing that, some Gruyère cheese. Take off the rice, drain it, keeping it hot, put it on a dish and pour over it your purée. Then e.sprinkle the grated cheese thickly on top of all. [Pour la Patric.]	selficientwhen past it chrough a sieve. Put in a pan a funn of tutter the size of an egg, with a choppe test and a sprig of chervil Let it sook gently for chicas regent inaget elivism use the lowest of beil-overhandiae treatments to describe so beil-overhandiae treatments to describe so beil-overhandiae treatments to describe so bet salving disciplions. This dish and that on page 86-87, has been boil some fice this it will press to solv together. For possed by a possed, lady in shore the tree with of the beilgians, but every cook can manage, the down; then leave a hole in the middle and pour fream but the proportions are exact and so is the line tea-cups to cook in the oven, and when the eggs are just set and no more, press on them some more rice. Turn them out of the teacups, and if you have rubbed the inside of the cups with	of castor sugar. Put your soup to it and set on the fire. Let it simmer for twenty minutes, add any seasoning you wish and a little more water, and it simmer for another half hour. Then shred a bit of basil of marjoram with the fire of the marjoram with the point shelled being, very young and tender. The weben the boiling water for a minuteyelle pushelle water them for cook for five minutes, skin in a pluristing a soup tureen, and let the cook of the minutes of beans of the same of	for onions or shallot. A simple variety is made we figur and milk instead of cream, the liquor of the control o	shriftee medium potation of well washed sorrel, and a sprig or two of chervil, a lump of butter, pepper, and salt. Bring to the boil, simming the guarter of announce pass through a tammy, he again for ten minutes and serve burning hot. Wish well some globe artichokes, and boil them salted water. Meanwhile make a good mushroom filling, highly seasoned, of cooked mushroom, hipped into butter, pepper, salt, a few breadcrumbs, and shreds of ham. Remove the center leaves from the vegetable and as much of the choke as you can. Fill up with the mushroom force and stew gently in brown sauce flavored with a bunch of herbs. [F. R.]	it boil for a quarter of an hour, we sait. Take the tureen and put the it with a bit of butter the same ser with a fork and pour in the said of the sa
Make the same property of the same and meat extract to make sufficient to season with pepper, salt and at the carrots in this till hen id the yolk of an egg and to see the pan just off the fire with the yhole eggs, taking care that they fall apart from the pan just off the fire with they hole eggs, taking care that they fall apart from the sustinguished by the part of the pan just off the fire with they hole eggs, taking care that they fall apart from the sustinguished by the part of the pan just off the fire with they hole eggs, taking care that they fall apart from the sustinguished by the part of the pan just off the fire with they hole eggs, taking care that they fall apart from will go on cooking in the hot sauce after you then from the pan just off the fire with they hole eggs, taking care that they fall apart from will go on cooking in the hot sauce after you then from the pan just off the fire with they hole eggs, taking care that they fall apart from will go on cooking in the hot sauce after you then from the pan just off the fire with they hole eggs, taking care that they fall apart from will go on cooking in the hot sauce after you then from the pan just off the fire with they hole eggs, taking care that they fall apart from will go on cooking in the hot sauce after you then from the pan just off the fire with they hole eggs, taking care that they fall apart from will go on cooking in the hot sauce after you then from the pan just off the fire with they hole eggs, taking care that they fall apart from will go on cooking in the hot sauce after you then from the pan just off the fire with they have the pan just off the fire with they have the pan just of the pan just off the fire with they have the pan just off the fire with they have the pan just of the pan just off the fire with they have the pan just off the form they have the pan just off the fire with they have the pan just off the fire with they have the pan just of the pan just off the fire with they have the pan just off the fire with they have	effact two earthenware pots and put some tomatoes to stew in one, in water, pepper, and salt. Peel a circimber, open it, remove the seeds and stuff it with any forcemeat that you have; but a white one is best. Let it cook gently in some brown stock, we will covered over. When tender put the cucumber a along the dish and tomatoes on each side. A puree of potatoes can surround them. [A. Fanderverde.] BEEF SQUARES If you have a small piece of very good beef, such as rump steak or fillet of beef, it is more economical to cut it into squares, and grill it lightly at a clear fire. Have ready some squares of toast, buttered and hot, lay these on a hot dish	Amie incomnic.] Soak some white haricot-beans over night, or stew them till tender in some weak stock. Make a tomato sauce in a saucepan, and flavor it rather strongly with made mustard, stirring well, so that it is well incorporated. When the beans are tender, drain them from the liquor (keeping them hot) and reduce that to half its quantity. Put back the beans and add the tomato sauce, heat for a couple of minutes, and serve with three-cornered pieces of toast. [Elise et Jean.] IMITATION CUTLETS A dish that I have done for those who like curry flavoring is the following. Take any cold cooked vegetables, and cutting them in small pieces, roll them in a thick white sauce which you have strongly flavored with curry. Put it aside to get	Hawaring potatoes, rub them through a sieve, add [Four la Patric.] pepper, salt, and TOOLO OF COMMENT OF COMM	Cook some young peas and some carrots (scraped and shaped into cones) in separate pans. Then put then together in an earthenware close covered than to simmer together in butter and gravy, the first water having been well drained from them. Season with pepper and salt and let them cook gently for ten or twelve minutes; do not uncover the pot to stir it, but shake it every now and then to prevent the contents from burning. [Amie inconnuc.] PIESTROTTERS IN BLANQUETTE Any part of pork or veal is good done in this way. Take your pieces of meat and fry them in butter y till they are a good golden brown color. Put them in a pan, covering them with water, and adding a sliced onion, a bay leaf, a whole carrot, a leek,	Take as many white September cabbages as you wish, trim them, cut in halves, remove the stalks, wash them very thoroughly and shred them pretty finely. Procure an earthenware crock and put in a layer of cabbage, sprinkle it with coarse salt, whole pepper, and juniper berries. Fill up the crock in this way, put on the lid, and keep it down closely with weights. It will be ready in about six weeks' time, when the fermentation has taken place. It is good with pork or bacon. LOIN OF MUTTON IN THE POT Put in an earthenware pot three shallots, finely minced; take a bit of garlic, cut it close and rub it round the side of the pot; put in as well a lump of butter, pepper and salt, and some rather fat gravy. Divide the loin and put six chops in to simmer for	restricted in the proof dish and sprinkle eadcrumbs over it. Bake for fifteen minutes, or the any cold points spring. It fough people in the any cold points spring and a fittle proof of the cold points o	Shred some red cabbage, to the add two medium sized apples, minced finely without core or skin, a bit of fat bacon, season with pepper, salt vinegar, which should be tarragon vinegar, and pursit to simmer in some gravy or milk and water. It should cook for an hour over a gentle fire. Cook separately some green cabbage, cleaned, boiled tilt tender in salted water, chopped, then put back on a gentle fire with salt, pepper, a dust of nutmeg, and some fat or butter. Let it heat and mix well, fire with salt, pepper, a dust of nutmeg, and some fat or butter. Let it heat and mix well, fire the fire salter for the salter fire with salter for salter fire with salter for the salter fire fire salter for salter fire fire fire fire for salter fire fire fire fire fire fire for salter fire fire fire fire fire fire fire fi	Put a couple of eggs on to boil hard, while you make a thick mayonnaise sauce. Cut some beetroot, some cucumber, some cold potato, some tomato into slices. Peel your eggs, and slice them, and build up little piles of the different things, til about two inches high. Between each slice you will sprinkle grated breadcrumbs, pepper, salt, a tiny scrap of chopped raw shallot, parsley, all mixed in a cup. Finish with the rounded ends of white of egg on the top, put lettuce round and pour the dressing over it. STEWED BEEF If you are obliged to make a hot dish in a hurry and have only a piece of inferior meat, there is no better way of using it than by dressing it in the Brabant way, which is rather expensive. Clean and cook some mushrooms, and when fried lightly, add	Alak but texter of a list dees hopped dues by risal thru pepper, Edurated as the child danil abuyou hem give. Richars this texter boothers Witters they have been sent from the best with for the most been that of the most been that they are the most being the seasoned. Cold possible of will be fiftley at cone with mustald, vinegar, of a strong boiled of time and of the most be mustald, vinegar, of a strong boiled of time and of the most be most being the most be a treated in the same way, but they must first be skinned. AMULTON SALAD Cut some slices of cold mutton or lamb, removin every bit of fat and skin that you can, unless that destroys the firmness of the slice. Prepare a sale of lettuce, and if you cannot give a mayonnaise sauce, add to the lettuce plenty of sliced	ay a thick tomato sauce, highly seasoned, colored e with cochineal if need be, and as thick as a good of chard. Lay the fillets when cooked one each on the plate put some of the white sauce round it, and e along the top put the tomato sauce which must run down. A sprig of chervil is to be placed at each each of the fillet. [Seulette.] SAUSAGE PATTIES A DOUND of sausage me of any kind that you like. Make some rounds of	Put the fins, skin, trimmings of skate into water enough to cook them, with pepper and salt and simmer for half an hour. Strain it through a finsieve. Make a brown sauce of butter and flour pepper, salt, adding a little milk, about a little milk, about the mil	Any fish is good if dressed in the a brown sauce, well flouring it wand dried herbs. Mince and fry a then a large glass of red wine, a lemon juice. Cook some fish roe, it into the sauce. Take your fish milk and water till cooked, then in the sauce to serve. [F. R.] RAGOUT OF COLD MEAT Take any cold meat that you have he and skin and cut it in rounds lik lip jece. If you have some lean bace of that should be added. I should all to put some rice on to boil in
cer, substituting cold cooked artichokes, beans, with the fish. cel CE STEW GRENADINES OF VEAL Take a fireproof dish, and after sprinkling it with breadcrumbs put in it a layer of roast veal in street a fayer of mashed potatoes, a layer of veal kidney pately cooked, and cut into pieces and ly, and if you have it some good eat, preferably underdone, and red for fifteen minutes take with it the bottom of the dish to use. Take a good glass of red it with pepper and salt; the sauce is to be served undy and mix it with the yolk of with the grenadine.	with a bit of steak on the top, and on the top of that a slice of tomato much peppered and salted and a small pile of horse-radish. This makes a pretty dish and can be varied by using capers or chopped gherkins instead of horse-radish. It is a great saving to cut meat, bread, etc., in squares instead of rounds. [The date of rounds.] [The date of rounds.] Slice an onion and fry it in butter till it is brown; add pieces of pork and of mutton freed from fat and skin; cover them with water and throw into it any kinds of vegetables that you may have; but particularly sliced carrots and turnips and green cabbages; put it in the oven to cook. In another saucepan boil some white haricot beans, salt, and pepper, until they are tender, when they must be added to the stew with a small quantity of the liquor that they have been boiled in.	firm. If you are in a hurry you can bind with the yolk of an egg in the flour and make a thick batter in that way. Form into cutlets and fry as you would a real cutlet. The same thing can be done with macaroni or spaghetti that is already cooked, with cold fish or anything that is insipid to the taste. (the amic are convent) PIGEON AND CABBAGE ROLLS Take two pigeons, two cabbages, four slices of fried bacon, AND CABBAGE TOLLS of butter, A COUNCE of butter, A COUNCE of butter, A COUNCE of butter, A COUNCE of butter, The council of sherry, and some grovy. Truss your pigeons and cook them in butter for ten minutes in a fireproof dish. Then take them out, cut them into neat pieces. Meanwhile have the cabbages boiled in	initiates (Take them out and keep them hot for a minute while you add to the butter they were cooked in SOUDSDOOM of Madeira wine, a good dust of chopped parsley, a little cayenne pepper and salt. Mix it well, and it too thick add a little grave. Pour the sauce over the country of the sauce of the sauce over the country of the sauce of the sauce of the sauce over the country of the sauce of the	pepper, salt,—let it all simmer gently over a slow fire till the meat is cooked but not boiled. Take the pieces from the liquor and pass it through a sleve Mix a little rice flour in a cup of cold water streing well. Drop in the juice of half a lemon and the beaten yolk of an egg, which stir fround quickly. Put in the meat again for a moment and serve it with boiled potatoes. LCE. Braise your shoulder of lamb; that is, put it in a closely covered stewpan, in a good brown sauce or gravy with the vegetables, to be served with it. in the lid being closed that makes the meat take some flavor from the vegetables. To do it in the Belgian way, take some good white turnips, wash them and scrape them, put small ones in whole, large ones cut in half. Take some small cabbages, trim off without leaves, cut them in half, remove the stalk, make a hollow in the center and fill it with forcemeat of any kind; but sausage meat is good, Place the stuffed cabbages round the meat to	three quarters of an hour on a moderate fire, covering the pot with the lid. Before you serve it, mit in a little lemon juice and stir up the sauce. To be served with Cauliflower à la Aerschot as follows: Cut your cauliflower into medium pieces, seeing that it is very clean, while you have some salted water boiling up. Put in the pieces, boil till tender, then drain them on a steve? Put leaves and trimming of the vegetable into the pot to simmer late a whole fillet of beet, trim it neatly and set and serve as basis for a vegetable soup. Make it is a britished pan is donne the yolk of an source of a vegetable soup. Have a few moments by the fire before it is eaten. Serve the sauce boats and turnips and some balls made of the sauce boats a puree of Brussels sprouts and a puree of onions. These are prepared by cooking the vegetables in water, then chopping fine, and rubbing through a sieve with cream, or with	eltit and mix it with the trop of the liquor, pepper, and it, stir well, so that it makes a good cream; drop the liquor, pepper, and it it is stir well, so that it makes a good cream; drop the light of the light o	an egg and dip the slices and potato into it, lay then in fine breadcrumbs and fry them till a good solder cotor in plenty of fat. Send them to table under a jot cover. d[Par la Patrie.] BEEF AND APRICOTS T Stew your beef, say TDTEE hDOUNGS of steak, in some gravy, adding to TDUT of liquor TECOS of white Lugar. Throw in	them and their liquor to your beef, cut up in small pieces, but not minced. Add pepper, salt, a dust of spices, or an onion with three or four cloves in it, and a half bottle of good red wine. Stew all together for at least twenty minutes, take out the onion and cloves, and serve in the dish it was cooked in which should be an earthenware pot. Four attack. This must be begun at least three hours before it will be required. Take three hours before it will be required. Take three hours before it for an hour. Take the four of good steak, shred it in small pieces, and put it in an enameled	cucumber, for that keeps the mutton moist. Put the salad on each slice and roll the meat over as tightly as you can. Lay the rolls closely together a dish and sprinkle a very little salad dressing over them. This way of doing meat is very usefu for taking to picnics, or for taking on a long journey. Four tarbatric. Cut out some rounds of bread a good deal larger than a poached egg would be. While these are frying, make a puree of Brussels sprouts. Boil them till tender, squeeze in a cloth. Rub them through a sieve and make into a very thick pure with cream, pepper and salt. Poach a fresh egg fe each crouton, and slip it on, very quickly, put sor of the green puree round, and serve under a hot cover.	over. Steam for quarter of an hour, or stew in inplenty of gravy. [Pour la Patrie.] A SWEET FOR THE CHILDREN If you have some little breads over, cut each one in four, soak the pieces in milk sweetened and flavored with vanilla, for three hours. When the are well soaked roll them for a moment in grate and dried breadcrumbs, and dip them for a moment in boiling fat, just as you would do ne croquettes. Sift some white sugar over them and serve very hot. [Madame M.]	When you have quince preserves by you this is a quickly prepared dish. Make a good custard with the proof of rich milk, four eggs and a little essence of almonds and the put your quince preserve at the bottom of a fireproof circular dish and fill up with custare. Put it to bake for half or hour or till set. When	and cover he are evited he are the property of the company of the
DELICIOUS SAUCE FOR PUDDINGS TO LOGGE A DINT (say a glass for champaene wine) of new Madeira add the yolks only of two eggs. Put in a very clear enamel saucepan over the fire and stir in powdered sugar to your taste. Whisk it over the fire till it froths, but do not allow it even to simmer. Use for Genoese cakes and puddings. (Madame Groubet.] O O O O O O O O O O O O O O O O O O O	FRUIT JELLIES Lellies that are very well flavored can be made with fresh fruit, raspberries, strawberries, apricots, or even rhubarb, using the proportions of ONE OUNCE of a gelatine (in cold weather) to every pound of fruit puree. In hot weather use a little less gelatine. As the fruit generally gives a bad color, you must use cochineal for the red jellies and a little green coloring for gooseberry jellies. The gelatine is of course melted in the fruit puree and all turned into a mold. You can make your own green coloring in this way. Pick	Salved Water, Reain them. Cut them in small pieces and roll some up in each slice of bacon; lay the runes of the same up in each slice of bacon; lay the runes of the same up in each slice of bacon; lay the runes of the same up in each slice of bacon; lay the runes of the same up in the same	This sweet is liked by children who are tired of rice pudding. Boil your rice and when tender mix in with it the juice of a boiled beetroot to which some sugar has been added. Turn it into a mold and when cold remove it and serve it with	good, place the stuffed cabbages round the meat to cook gently at the same time. Madame restricts best French preserved prunes, and remove the stones. Soak them in orange curaçoa for as long a time as you have at your disposal. Then replace each stone by a blanched almond, and place the prunes in small crystal dishes. [Pour la Patrie.]	The little good milk pepper, and salt. To serve the fifter, tay it on a dish with the carrots and turnip. The same of the fifter is a dish with the carrots and turnip. The same of the sa	often happens that you have among the rawberries a quantity that are not quite good lough to be sent to table as dessert, and yet not nough to make jam of. Put these strawberries on heat, with some brown sugar, and use them to ill small pastry tartlets. Pastry cases can be ought for very little at the confectioner's. Cover	MADEIRALGES OR OF UTS A LA GRAND'MERT! dried apricots, but be sure you wash them well break this dish or senengely accompanied by theks, first therebed for s. for the worlding a then but in boordowed flager, with thek, properly the plenting to the the tempon which the properly the standard and them with the tempon which the properly the standard and the properly the standard for sore throats. [Pour la Patrie.]	lake is smarrer fon by thou the liber step in refsithe, higher end ground that not not the they increase the sink that each an in the pap pittle is ingsme the property beach. It is the pap pittle is ingsme thou the pap pittle is ingsme to hearh. It is the pap pittle is ingsme to hearh. It is property and no hearn due twis harrent or side is that for moon and stick by that of the lower piece of cake, a little to one side. Do the same with the second half moon, so that they both stick up, not unlike wings. Fill the space between with a thick mixture of chopped almonds rolled in honey, and place two strips of angelica poking forward to suggest antennae. A good nougat will answer instead of the honey.	Take DALT A PINT of rich cream and hix with if a SMG4U of Madeira win or of good brandy. Pick over some fine cherries and strawberries, stoning the cherries, and takir out the little center piece of each strawberry th is attached to the stalk. Lay your fruit in a shall dish and cover it with the liquor and serve with the long sponge biscuits known as "langues de	a little cream add that also. Then grate down sor of the best chocolate, as finely as you can, rub it through coarse muslin so that it is a fine powder Stir this with your custard, always stirring one g way so that no bubbles of air get in. When you that have got a thick consistency like rich cream, poughther with emixture into paper or china cases, sprinkle over the tops with chopped almonds. There is no	Edospherit suire Art and noth to with some chopped almonds and serve hot. The same this goule dose with and serve hot. The same this goule dose with the same this goule dose had risted and rist as a same charles and the same that the same with the same them through a fine sieve at least twice. Flavor with a few drops of lemon juice, and add sugar i required. Then beat up a fresh egg in milk and a samuch arrowroot or cornflour as will lie flat i a salt spoon. Mix the custard with the	yellow plums, skin and stone the in half a bottle of light white with the stone of

_