

The day-by-day cookery book : breakfast, lunch, and dinner menus for every day of the year / by A.N. Whybrow.

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THE DAY-BY-DAY COOKERY BOOK

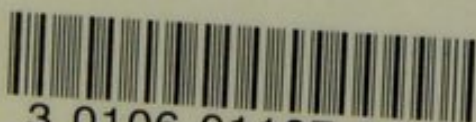
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THE
DAY-BY-DAY
COOKERY BOOK

BREAKFAST, LUNCH, AND DINNER MÈNUS
For Every Day of the Year

BY
A. N. WHYBROW

LONDON
SANDS & COMPANY
1900

DAY BY DAY
COOKERY BOOK

REVISED EDITION
BY MRS. J. H. B. B. B.

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THE DAY-BY-DAY COOKERY BOOK

JANUARY 1st.

BREAKFAST.

OATMEAL PORRIDGE.
HOT TOAST.
MARMALADE.

FILLET OF DRIED HADDOCK.
SCRAMBLED EGGS.

Put $\frac{1}{2}$ pint of water into a saucepan with a pinch of salt; when it boils, add slowly with one hand whilst stirring with the other 2 ounces of coarse oatmeal; boil for half an hour, stirring very frequently. Milk may be substituted for the water, and makes the porridge very delicious.

Carefully toast some slices of bread before a clear fire, cut off the crust and butter well; serve on a very hot plate.

Strip the flesh off a good sized dried haddock into as large pieces as possible, being careful to leave no bones behind (or rather leave all the bones behind); heat 2 ounces of butter in a frying-pan, lay the fillets in to get thoroughly hot through for two or three minutes; pepper them well, and serve in a hot dish.

Put 2 ounces of butter in a small stewpan, and whilst it is getting warm beat up 6 eggs, with pepper and salt to taste, a suspicion of minced onion and 2 table-spoonfuls of milk; stir until the mixture thickens, then turn on to rounds of buttered toast which have been spread over with a little anchovy or bloater paste.

LUNCHEON.

FILLET OF BEEF WITH OLIVES.
SURPRISE POTATOES.

STEWED FIGS.

Take 3 lbs. of fillet of beef (which is the undercut of the sirloin), bake for about an hour in a fairly hot oven, basting

frequently; have some olives ready stoned and made into their original shape, and, when the meat is dished up, mix 1 table-spoonful of flour with $\frac{1}{2}$ pint of gravy or stock, a few drops of colouring (which can be bought already made at most grocers), and a little salt; take off all the fat from the tin, put these ingredients in and stir until thick; add the olives, pour over the meat, and serve very hot.

Wash some large potatoes, but do not peel them; cut a small piece off the top and scoop out the centre; fill with sausage meat; replace the lid, and bake in rather a hot oven from one to one and a half hours; a slice should also be cut from the bottom part of the potatoes, that they may stand flat on the dish.

Stew 1 lb. of figs in $\frac{1}{2}$ pint of water with 4 ounces of loaf sugar, a small strip of lemon rind (be careful to take off all the white part), and 1 wine-glassful of port or claret, for about two hours, or until the syrup is reduced and the figs have a transparent appearance; when cold, arrange in a glass dish and serve cream with them.

DINNER.

MULLIGATAWNY SOUP.
BONED LEG OF MUTTON.
STEWED CELERY.

PLAINLY BOILED POTATOES.
BAKED LEMON PUDDING.

Place 1 ounce of butter in a frying-pan, and when hot slice into it 2 small onions and half an apple; now cut into small, neat joints the back and shoulders of a rabbit (put aside the neck, head, and legs for potting), flour and fry them a nice brown with the onion and apple; whilst these are cooking, thicken 1 quart of brown stock with 1 dessert-spoonful of flour and 2 of curry powder, season with salt and a lump or so of sugar; now put the rabbit and all the goodness from the pan into a stewpan, add a dash of ketchup or Worcester sauce, and simmer gently for half an hour. Serve plain boiled rice with the soup on a separate dish.

Take 1 breakfast-cupful of Patna rice, wash it in several waters, and put it into a saucepan of fast boiling water into which 1 tea-spoonful of salt has been added; boil quickly for fifteen minutes, drain in a colander, and put it under the hot-water tap for ten seconds; shake about, and serve in a hot vegetable-dish; every grain should then be separate.

Get your butcher to bone a leg of mutton about 8 lbs. (be sure and have the bones sent with it), and make the following seasoning,

viz. :—1 ounce of bread crumbs, 2 Spanish onions finely chopped, pepper and salt to taste, and 4 sage leaves minced; bind with an egg, and mix together; now fill the cavity, bind neatly with tape, and make the joint into a nice shape; bake in a moderate oven for three hours or a little less, if the meat is liked rather underdone; dish up, strain off the fat, add a little salt and $\frac{1}{2}$ cupful of water or weak stock, and pour over the meat.

Peel 10 or 12 potatoes, and put them into just enough warm water to cover, with 1 table-spoonful of salt; boil gently for fifteen to twenty minutes; drain and partially uncover the lid, and draw the saucepan to the side of the fire, that they may become dry and floury. It is rather difficult to state the exact time that a potato will take to cook, as different kinds require different treatment, but a careful cook will soon find out for herself.

Take just the outer leaves off 2 heads of celery, free them from grit, and cut into nice sized pieces (the heart may be reserved for cheese course); put them into fast boiling, salted water, and boil quickly for about half an hour; drain and cover with sauce made thus—Mix 1 large table-spoonful of cornflour with a little milk into a stiff paste, then pour over $\frac{1}{4}$ pint of white stock and $\frac{1}{4}$ pint of milk (these must be boiling); add 1 ounce of butter, a little salt, and stir until it thickens and is quite smooth.

Line a piedish with pastry made like this recipe—Take $\frac{1}{4}$ lb. of flour (Limmers' self-raising is good), 4 ounces of butter, 1 tea-spoonful of sifted sugar; rub all together, and make into a stiff paste with a small quantity of water; roll out two or three times; now beat the yolks of 4 eggs, and leave in the basin; add 4 ounces of castor sugar, the juice of 1 lemon and the grated rind, a small pinch of salt, and $\frac{1}{4}$ lb. of butter beaten to a cream; mix thoroughly, put the mixture in the piedish, and bake in a moderate oven for forty minutes.

JANUARY 2nd.

BREAKFAST.

HOT ROLLS.

HONEY.

BROWN AND WHITE BREAD.

POTTED RABBIT.

FRIED SCOLLOPS.

POTATO RISsoles.

Place the pieces of rabbit that were put on one side into a stewpan with just sufficient water to cover; stew until tender, then

take all the meat off the bones and put into a mortar, pound thoroughly together with 1 ounce of butter, a little cayenne and some black pepper, or crushed peppercorns and salt; when thoroughly smooth, press into ornamental pots, and cover with butter that has been melted.

Drain and dry 1 dozen scollops, flour them, and fry in a little butter for about ten minutes; garnish with parsley.

Take the remains of some cold potatoes, mash them very smoothly with a little milk and a piece of butter; add 1 teacupful of bread crumbs, pepper and salt, a little minced parsley, and 1 well beaten egg; make into balls, cover over with egg and bread crumbs, and fry in very hot fat; drain and serve on a *d'oyley*.

LUNCHEON.

COLD LEG OF MUTTON.
MASHED POTATOES.

MACARONI CHEESE.

Put a paper frill on the knuckle of the cold leg of mutton, and garnish with parsley.

Boil and mash the potatoes; add 1 ounce of butter, a little cream or milk, and serve very hot.

Put $\frac{1}{4}$ lb. of macaroni broken into pieces about an inch long (the small kind is the best for cheese) into boiling milk and water, and boil until tender, which will be in about twenty minutes; then drain and put into a piedish; sprinkle about 3 ounces of cheddar cheese amongst the macaroni, with small pieces of butter, a little cayenne pepper and salt; then cover with fine bread crumbs; put plenty of butter on top, and bake in fairly hot oven for twenty minutes.

DINNER.

COD FISH.
OYSTER SAUCE.
ROAST TURKEY STUFFED
WITH SAUSAGE MEAT.

FRIED POTATOES.
BREAD SAUCE.
BRUSSELS SPROUTS.
CHOCOLATE PUDDING.

Rub the inside of the cod fish with salt two hours before cooking, which greatly improves the flavour; then put it into just sufficient hot water to cover, with 2 handfuls of salt; boil slowly for about half an hour (of course, this must depend upon the size, but a large head and shoulders will take about that time); drain

thoroughly; spread a serviette on a hot dish, put the fish on, garnish with horse radish and cut lemon, and cover neatly with the other part of the serviette, which takes the place of a dish-cover. Be sure and see that the fishmonger sends some liver with the fish.

Take 2 ounces of butter and 1 dessert-spoonful of flour, mix to a smooth paste with a little milk, strain the liquor that flows from the oysters, and add it boiling to the paste; make quite smooth, and boil for two minutes, stirring all the time; slip in 2 dozen oysters, but on no account should they boil; then add a little cream or milk to make the sauce of the right consistency.

Stuff the breast of a turkey weighing about 8 lbs. (hen birds are the best) with 2 lbs. of sausage meat, bake rather slowly for about two hours, basting constantly; make a gravy by mixing smoothly 1 table-spoonful of flour to $\frac{3}{4}$ pint of weak stock or water; add a few drops of colouring, then strain the fat off and pour it into the pan; stir all the time, and give one boil up; pour some over the birds, and the rest send to table in a tureen.

Put 1 pint of milk into a lined saucepan with $\frac{1}{4}$ lb. of crumbs, 1 ounce of butter, a little cayenne pepper and salt, and 1 small onion peeled and sliced; simmer gently for about half an hour, stirring constantly and beating it with a fork that it may be quite smooth.

Carefully pick off all decayed leaves from the sprouts, wash and drain, and put them into fast boiling water (salted) with a very small piece of soda; boil quickly for about twelve or fifteen minutes; drain thoroughly.

Boil some potatoes until half cooked, then allow them to cool a little; cut them into slices, flour and put them into boiling fat for about ten minutes, or until they are of a bright golden colour; drain them, and serve with a little chopped parsley on top and a sprinkling of salt.

Line a piedish with pastry; mix smoothly with the yolks of 3 eggs, 1 breakfast-cupful of grated chocolate, 1 ounce of sugar, 1 ounce of butter broken in small pieces, and 1 pint of milk; beat all together and put the mixture in the dish, and bake in rather a hot oven for three-quarters of an hour. The whites of the eggs should be beaten into a stiff froth with 1 teaspoonful of icing sugar and put on the top of the pudding, which may be eaten either hot or cold.

JANUARY 3rd.**BREAKFAST.**

RUSKS AND MILK.
STRAWBERRY JAM.
HOVIS BREAD.

FISH RISsoles.
FRIED BACON.

Take the remains of the cod from the bone, pound it in a mortar with the oyster sauce that was left, add pepper and salt to taste and 1 cupful of bread crumbs; bind with 1 egg, then make into balls or into the shape of a sausage; egg and bread crumb the rissoles, and fry a golden brown; serve neatly with parsley as a garnish.

Cut some rashers of bacon as thinly as possible, taking off the rind and all the small bones, and fry quickly and lightly in a pan that has been heated; put them on a hot dish to keep warm; take some rounds of bread, and fry them in the bacon fat; now arrange both together on the same dish.

LUNCHEON.

COLD TURKEY.
BEETROOT SALAD.

PANCAKES.

Arrange the turkey on a dish and garnish with parsley. It may be cut into joints, if preferred.

Peel the beetroot and cut it in slices with a fancy cutter, and lay on a dish 3 slices of beet and 3 of cold boiled potato alternately until the dish is full; make a dressing of oil, vinegar, and salt and pepper, and pour over the salad; now sprinkle a few capers and a small quantity of finely chopped parsley on top.

Work 3 ounces of self-raising flour with 3 eggs very smoothly, gradually add 3 gills of milk and a pinch of salt, beat all together until the mixture is quite free from lumps; place two frying-pans, the same size, if possible, on the fire, with a large piece of butter in each (dripping will answer the purpose, if economy is to be studied), and when the fat is thoroughly hot pour in just sufficient batter to cover the bottom of the pan; fry on one side for four minutes, then turn very carefully, and cook the other side. Pancakes may be either rolled or sent to table in layers. Sift a little sugar over them, and serve very quickly. Send a cut lemon to table with them.

DINNER.

CARROT SOUP.
STEAK AND KIDNEY PIE.
BOILED PARSNIPS.

POTATOES.
BESSBOROUGH PUDDING.

Scrape 5 large carrots, cut them into small pieces, and put them into a stewpan with $1\frac{1}{2}$ pints of stock, a lump of sugar, a little pepper and salt, 2 onions cut into rings, and a dash of Worcester sauce; simmer until soft, then add another $\frac{1}{2}$ pint of stock, and rub all through sieve and serve; send small croûtons to table, which are prepared in the following way:—Take 1 slice or 2 of bread, cut into small dice, and toss them into a frying-pan containing 2 ounces of hot butter until of a golden brown.

Take 1 lb. of flour, 6 ounces of beef suet finely chopped, a pinch of salt; mix them with a little milk into a stiff paste, roll out, and line the pudding-basin. Now cut 2 lbs. of beef or rump steak into small pieces and $\frac{1}{2}$ lb. of kidney; chop a medium-sized onion, add plenty of pepper and salt, a good dredging of flour, and put all into the basin; nearly fill it with water, then cover with paste rolled out rather thicker than the lining, press the edges together, cover with a cloth, put the pudding into boiling water, and boil for four and a half hours; send the pudding to table in the basin with a serviette round, and a little jugful of stock to add to the gravy. To make the pudding more tasty, 2 hard boiled eggs and a few button mushrooms may be added, or 1 dozen oysters slipped in when it is cooked makes it very delicious.

Take 6 ounces of sifted sugar, 6 ounces of bread crumbs, 6 apples peeled and minced, and 6 well beaten eggs, 1 wine-glassful of brandy, half the chopped rind of a lemon, and a pinch of salt; mix thoroughly, then butter a mould, pour the mixture in, cover with a cloth, and boil for three hours; turn out, and sift fine sugar over.

JANUARY 4th.

BREAKFAST.

PORRIDGE.
HONEY.
MUFFINS.

GRILLED TURKEY.
KIPPERED HERRINGS.

Take the remains of the turkey, break them into neat joints, then rub them over with a little made mustard, cayenne pepper,

salt, and a little finely minced onion or shallot; grill over a clear fire until brown, then heap on a hot dish; put a little chopped parsley and 1 ounce of oiled butter over, and serve very hot.

Take 6 kippered herrings, cut off the heads and tails, put a small piece of butter and some pepper inside each and close them; bake in a tin in a moderate oven for fifteen minutes.

LUNCHEON.

PORK CUTLETS.
FRIED PARSNIPS.

APPLE PUDDING.

Take 3 lbs. of the best end of the neck of pork (small pork is the best), trim it into nice sized cutlets, egg and bread crumb them, sift a little finely minced sage over, and fry in hot fat for twenty minutes; whilst these are cooking, chop 2 apples and 4 onions, fry them in a little butter, and when these are soft and brown put them in the centre of a hot dish and the cutlets round.

Wash and peel 2 large parsnips, cut them into rounds about half an inch thick, making them as near as possible the same size; put them into boiling salted water, and boil for eight minutes; then allow them to cool, dredge with flour, and fry in hot fat for six minutes, or until they are soft and brown.

Make a suet crust, peel, core, and cut into quarters some apples (Wellingtons are good cookers), fill the basin, adding $\frac{1}{4}$ lb. of moist sugar, a strip of lemon peel, 1 ounce of butter, and just cover with water; put a lid of paste over, press the edges together, put a cloth over, and boil for two and a half hours; turn out carefully, and sift sugar over. Quince jam may be substituted for the lemon peel.

DINNER.

BOILED BRILL.
SHRIMP SAUCE.
ROAST DUCKS.
ARTICHOKES.

APPLE SAUCE.
CHIP POTATOES.
CRANBERRY TARTS.

Put a brill weighing about 6 lbs. into hot water into which 2 handfuls of salt have been added, and boil slowly for twenty minutes; drain and garnish with cut lemon and parsley; or a very pretty garnish may be made by cutting some slices of stale bread into the shape of a pyramid, and covering them over with the whipped white of egg; put a small sprig of parsley on top of each.

Make the sauce the same as for oyster, substituting picked shrimps for the oysters. A great improvement in the flavour can be made if the shells and heads are put into a very little water and boiled until all the goodness is extracted; then strain and add it to the sauce.

Stuff 2 ducks with 3 large chopped, parboiled onions, 2 ounces of bread crumbs, pepper, salt, and 10 minced sage leaves, bind with an egg; bake in rather a hot oven for one and a quarter hours, basting frequently; send them to table with a little brown gravy over, and the rest in a tureen. Apple sauce usually accompanies this dish, and is made by peeling 1 lb. of apples, coring and cutting them into quarters, and putting them into a stewpan with 1 teacupful of moist sugar, 1 ounce of butter, and 1 wine-glassful of water; stir until soft.

Wash and peel some Jerusalem artichokes, and lay them in cold water for a short time to preserve the colour; then put them into a stewpan of cold milk and water, add a small handful of salt, and boil gently for twenty minutes; drain and cover with melted butter made as following:—Take 1 dessert-spoonful of flour, 2 ounces of butter, and a little salt; mix smoothly with a little milk; now add $\frac{1}{2}$ pint of boiling milk, and stir until smooth and thick.

Wash and peel 6 large potatoes, cut them into blocks or chips, wash again and dry thoroughly; put them into boiling fat, and boil until they are of a golden brown; drain, sprinkle a little salt over, and send them to table on a paper *d'oyley*.

Make some pastry same as for chocolate pudding, line some fancy patty-pans with it, put 1 spoonful of cranberry jam in each, decorate with a leaf or twist of pastry, and bake in a fairly hot oven for ten minutes.

JANUARY 5th.

BREAKFAST.

HOT ROLLS.
MARMALADE.
BROWN BREAD.

FRIED BACON.
POACHED EGGS.
BRILL RISSOLES.

Whilst the bacon is cooking, have some boiling water ready in a deep frying-pan, add a dash of vinegar; break the eggs very carefully into a cup, and slip them one by one into the water; poach until set, which will be in about two minutes; then take

them up with a strainer, and put one on each piece of bacon. Stale eggs will not poach well, neither those that are quite new laid; the happy medium is the thing.

Take all the skin and bones from the brill (it is best done when hot) and a little of the sauce that was left; pound all together in a mortar with 1 teacupful of bread crumbs and some pepper and salt; when quite smooth, make into balls, egg and bread crumb them, and fry until brown. A very little of the sauce should be used, or they will not bind.

LUNCHEON.

COLD DUCKS.
MASHED POTATOES.

BAKED OMELETTE.

Cut the ducks into neat joints, and arrange on a dish; garnish with parsley and capsicums.

Boil the potatoes, and when quite soft drain off the water, and stand them by the side of the fire for a few minutes; then turn them into a hot basin, add a little cream or milk, 1 ounce of butter, and more salt if necessary; beat them with a wooden spoon until every lump has disappeared, pile up high in a vegetable-dish, and put a little chopped parsley over.

Put 1 ounce of butter in a cake tin measuring 4 inches across, and whilst it is getting hot whisk 6 eggs with 1 ounce of castor sugar and a few drops of vanilla; pour into the tin, and bake in a hot oven for eight minutes; turn out carefully, put a thin layer of apricot jam on top and a little sifted sugar over this; serve immediately.

DINNER.

FRIED SMELTS.
RIBS OF BEEF.
HORSE RADISH SAUCE.
POTATOES BAKED WITH THE
MEAT.

CAULIFLOWER.
MELTED BUTTER.
MERINGUES.

Thoroughly dry the smelts (which should be all the same size, if possible), dust a little flour over them; then egg and bread crumb them, and fry in boiling fat for about ten minutes. Fried parsley is a nice garnish prepared thus:—Put the parsley (which should

be thoroughly clean, dry, and free from stalks) into boiling fat for one or two minutes (a wire basket is sold on purpose); it should crisp almost at once; pile up in the centre of the dish, with the smelts arranged neatly round and small pieces of cut lemon on the sides.

Take about 8 lbs. of wing rib of beef, put it into a baking-tin with some peeled potatoes cut in halves and 2 ounces of dripping; cook for about two and a half hours in a moderate oven, and baste both meat and potatoes frequently; sprinkle the latter with salt, and turn them once or twice whilst they are cooking.

Scrape a stick of horse radish, and put it into a mortar with 1 table-spoonful of cream, 1 of vinegar, $\frac{1}{2}$ teaspoonful of salt, and 2 teaspoonfuls of sifted sugar; pound all together until smooth; just warm the sauce, but do not allow it to boil, or it will curdle.

Put the cauliflowers into boiling salted water, and boil slowly from twenty minutes to half an hour, according to the size; drain, and cover with plain melted butter.

Beat the whites of 4 new laid eggs to a stiff froth, and stir in quickly $\frac{1}{2}$ lb. of castor sugar; now put some white paper on a tin, and drop 1 spoonful of the mixture on the paper; make them as near as possible the same size and shape, but they must not touch one another; scatter some castor sugar over them, and bake in a moderate oven for half an hour; when they are getting slightly brown, turn them carefully on to a board, and scoop out the centre; now put some fresh, clean paper on the tin, and put them back in the oven to cook on the other side; when cold, fill with whipped cream and join together; pile up the meringues high on a dish, and serve. Before the sugar is put on, a little finely chopped almonds, pistachio nuts, or hundreds and thousands may be sprinkled on, which serve to make the meringues look pretty.

To whip the cream (double cream is the best) put $\frac{1}{2}$ pint into a basin which has in already the white of 1 well beaten egg, 1 table-spoonful of castor sugar, and either a strip of lemon peel cut very thinly or a few drops of vanilla; beat all together with a whisk until the cream is quite thick and adheres to the whisk.

JANUARY 6th.**BREAKFAST.**

HOT TOAST.
HONEY.
WATERCRESS.

BUTTERED EGGS.
SPLIT BLOATERS.

Butter a fireproof dish, sprinkle a little pepper and salt over it, and gently break 6 eggs in; stand it on the hot plate or in the oven until the whites are set; serve in the dish they are cooked in.

Split some bloaters down the back, remove the large bone, put a small piece of butter in each and some pepper, and bake in a fairly hot oven for fifteen minutes.

LUNCHEON.

COLD BEEF.
BAKED POTATOES.

MAYONNAISE SALAD.
CHEESE FONDUE.

Serve the beef with a tuft of scraped horse radish on top, and garnish with parsley.

Wash some large potatoes, and bake them with the skin on in a fairly hot oven from one and a half to two hours, or until they are soft without the skin getting crisp.

Take 2 cabbage-lettuces and 1 endive, wash them thoroughly, drain and pull them into pieces, leaving out the stalks, take the heart of 1 head of celery and 1 bunch of watercress; cut these into small pieces, and mix together with the other vegetables; lay all in a salad bowl, and pour mayonnaise over; garnish with the white of 1 hard boiled egg rubbed through a sieve and a few slices of beetroot tastefully arranged round.

For the mayonnaise, take the yolks of 2 raw eggs and beat them in a jug with $\frac{1}{2}$ teaspoonful of salt, and add very gradually (drop by drop, if possible) 2 table-spoonfuls of oil, 1 of plain vinegar, and 30 drops of garlic vinegar, a pinch of white pepper, and 1 table-spoonful of cream or good white stock; mix thoroughly, and place the jug in a saucepan of boiling water (be careful that the water does not get into the sauce); stir one way until it thickens, then take it up instantly and stir again until nearly cold.

Put 4 eggs into a basin, beat well, and add 2 ounces of butter broken into small pieces, 1 cupful of grated cheese (parmesan is

good), a little cayenne pepper and salt to taste, and beat all together again; turn into a soufflee or piedish, and bake in a hot oven for fifteen minutes. The dish should only be half filled, as the fondue should rise. Put a serviette round the dish, and serve at once.

DINNER.

OX TAIL SOUP.

BOILED FOWLS AND HAM.

BREAD SAUCE.

SPINACH.

POTATOES.

APPLE HEDGEHOG.

CHEESE STRAWS.

Cut an ox tail into very small joints, leaving out all the fat, and put the pieces into a stewpan with $\frac{1}{2}$ carrot, 1 turnip, and 1 leaf or 2 of celery (all cut into dice), 1 onion cut into rings, and 3 pints of weak stock, a few drops of colouring, pepper and salt to taste, 1 lump of sugar, a dash of port wine, 1 table-spoonful of any good sauce, and boil gently for four and a half hours; when the pieces of tail are tender, put 1 table-spoonful of flour into a basin and mix it smoothly with $\frac{1}{2}$ pint of cold stock; now pour some of the hot stock on, put all back into the stewpan, give one boil up, and serve. The foreign tails are to be procured for 8d. each, whilst, very often, the English ones are 2s. Send small pieces of toast cut into dice to table with the soup.

Put a piece of onion inside the fowls and place them in hot water or weak stock, bring them gently to the boil and simmer for one hour, or a little longer should they be large, drain and cover with white sauce. It is an improvement to tie the fowls in a cloth whilst they are cooking, which renders the flesh white.

Take 3 lbs. of spinach, wash in several waters, and drain; put 1 teaspoonful of salt at the bottom of the saucepan, then half the spinach, more salt, and the remainder of the spinach; put the lid on and shake about frequently; when soft, squeeze every drop of water from it, turn on to a board and chop, add 1 ounce of butter, some pepper, and return it to the stewpan to get thoroughly hot through; put very small sippets of toast round the vegetable-dish.

Soak a ham for twenty-four hours if it is at all dry (a York requires less time), scrape it lightly, change the water and put it into a stewpan with sufficient cold water to cover; when it comes to the boil, strain and simmer gently for three to four hours (this is for one of 10 lbs. weight), peel it carefully, cover with fine raspings, and send it to table with a paper frill round the knuckle.

Peel, core, and quarter 2 lbs. of good cooking apples, put them into a lined stewpan with $\frac{1}{2}$ lb. of loaf sugar and half the juice of a lemon; whilst these are getting soft, soak $\frac{1}{2}$ ounce of gelatine in a little water (about $\frac{1}{4}$ pint) for twenty minutes, then add this to the apples and boil up; wet a fancy mould and put the mixture in; when quite cold, turn out and stick strips of blanched almonds all over.

Mix 3 ounces of butter, 3 ounces of flour, 3 ounces of bread crumbs, 3 ounces of grated cheese, a little salt and cayenne pepper into a paste with a few drops of water, roll out about a quarter of an inch thick, and cut into narrow strips as long as a lucifer match and twice as thick, bake in a quick oven for five or six minutes; when done, put about eight or ten together, tie them with very narrow ribbon. They will have the appearance of small stacks of corn.

JANUARY 7th.

BREAKFAST.

HOMINY.
BROWN BREAD.
COLD TOAST.
HONEY.

WATERCRESS.
COLD HAM.
BOILED EGGS.

Soak the hominy in boiling water for four hours just sufficient to cover, and boil for a quarter of an hour, adding a small piece of butter and a pinch of salt.

LUNCHEON.

RECHAUFFEE OF FOWLS IN
BORDER OF MASHED
POTATOES.

BOILED BATTER PUDDING.

Cut the remains of the fowls into neat joints and put them into a stewpan with the cold sauce (make a little more if there is not sufficient), and add a few button mushrooms; pile the fowls high on a dish, pour the sauce over, and put a border of mashed potatoes round.

Beat up 4 eggs with 4 table-spoonfuls of flour very smoothly, then add a pinch of salt, 2 ounces of butter broken into small pieces, and 1 pint of milk; beat the whole together, and pour the

mixture into a greased basin; tie securely with a cloth, plunge in boiling water, and boil for one and a quarter hours; turn out and pour lemon sauce over.

Put the juice of 1 lemon, 2 ounces of loaf sugar, and 1 ounce of butter into a lined saucepan, and stir over the fire until dissolved.

DINNER.

ONION SOUP.

BEEF RISSOLES.

FRICASSEE OF OX BRAINS.

SEA KALE.

POTATOES.

HAM OMELETTE.

Peel and cut into rings 4 large Spanish onions, put them into a stewpan with 1 ounce of butter, a little pepper and salt, and 1 quart of white stock; simmer until soft, then thicken with 1 table-spoonful of flour, return all back to the stewpan, give one boil up, and rub through a hair sieve; if the soup is too thick, add more stock; serve with small fried croûtons, which are made thus:—Put 2 ounces of butter into a small frying-pan, and when quite hot throw on some dice of bread and fry until they are of a golden brown.

Take 3 ounces of cold beef, 2 ounces of ham, and 1 small onion, mince very small or put through a sausage machine, and then into a mortar, add some pepper and 1 ounce of bread crumbs, bind with the yolk of 1 egg; now put a little flour in the hands and make the rissoles into a nice shape, egg and bread crumb them, and fry in hot fat; drain and arrange the rissoles neatly on a dish, with plain boiled rice as a border, and send some good brown gravy to table in a tureen.

Take 3 sets of ox brains, wash and soak them in cold water, and then put them into boiling water into which a little salt has been added, boil slowly for ten minutes, then drain them and let them cool a little; cover over with egg and bread crumbs, and fry for eight minutes; put them on a hot dish and pour over a little nice, rich, brown gravy mixed with 2 table-spoonfuls of tomato ketchup. The gravy is very much enriched if it is made in the pan that the meat has been fried in; dish up and put little leaves of fried bread on the top of the brains. The fancy cutters in all shapes are now to be had at a very cheap rate.

Mince 2 table-spoonfuls of lean ham, bacon, or cooked tongue very finely, and fry in a little butter for two minutes; now put 2 ounces of butter into another pan (a small deep one is the best),

and when quite hot put 6 well beaten eggs, leaving out the whites of 3, and a little pepper in the pan, stir gently for thirty seconds; when the omelette is set, hold the pan in front of the fire, if a salamander is not at hand, and lightly brown the upper side; double the omelette over and send to table immediately.

JANUARY 8th.

BREAKFAST.

HOT ROLLS.
JAMS.

DISH OF COLD HAM.
KIDNEYS ON TOAST.

Cut some neat slices from the cold ham, roll them, and serve in dish garnished with parsley.

Cut the kidneys in halves lengthways, but do not quite separate them, flour and put them into a warm pan (cut side first) which has 1 ounce of butter in, cook very slowly for about twenty minutes, turn over and finish cooking; put them on small rounds of buttered toast, and lay them on a very hot dish; now have ready about 2 table-spoonfuls of good gravy, put it into the pan, with a little pepper and salt, pour this over the kidneys, and in the hollow put $\frac{1}{2}$ teaspoonful of chopped parsley; serve very hot. Kidneys must never be hurried in the cooking or they will harden.

LUNCHEON.

MUTTON CUTLETS WITH
TOMATO SAUCE.

MASHED POTATOES.
FRIED BATTER PUDDING.

Take 4 lbs. of the best end of neck of mutton, trim off most of the fat, and make the cutlets into a nice shape, egg and bread crumb them (sometimes a little chopped parsley and mixed herbs are liked mixed with the crumbs), fry for about six minutes in hot fat, mash some potatoes nicely, lay them in the centre of a dish, and arrange the cutlets round or on top. There may seem a good deal of waste with this dish, but a careful cook will make some use of every part. The fat can be chopped for suet, and the ends can be made into a stew, with plenty of vegetables, or, if the stockpot is low, they will make an excellent addition.

The tomato sauce (Gordon & Dillworth's is good) is best warmed and sent to table in a tureen when potatoes are served with the cutlets.

Cut the remains of the batter pudding into neat slices and fry in butter until brown; put some good jam on the top of each slice, then some sifted sugar, and arrange neatly on a dish.

DINNER.

BOILED SOLE.
MUSHROOM SAUCE.
ROAST HARE.
PICKLED PORK.

BROWNEED POTATOES.
BRUSSELS SPROUTS.
SPONGECAKES AND CREAM.

Put a pair of good sized soles into hot water into which a handful of salt has been added, boil slowly for quarter of an hour, drain, then put them on to a hot dish, and cover with good melted butter into which 1 dozen chopped button mushrooms have been added.

Stuff a hare with 1 ounce of bread crumbs, 1 ounce of suet, 2 table-spoonfuls of parsley, 2 table-spoonfuls of mixed herbs, a small piece of bacon or ham and the parboiled livers (these should all be chopped finely), and pepper and salt to taste; bind with 1 egg, and when the hare is stuffed sew up the opening that the seasoning may not escape, and bake in a moderate oven from one and a half to two hours, according to the size; baste very frequently with butter, and before it is quite done it should be floured and allowed to get brown; send to table very hot, covered with a good rich gravy. Currant jelly is usually served with this dish, but a much nicer way is to dissolve a pot of jelly in a small saucepan with 2 table-spoonfuls of port wine, and serve it hot in a tureen.

Put 4 lbs. of thin belly of salted pork into cold water and boil slowly for three hours.

Mash some potatoes smoothly, make them into balls, brush over with the yolk of 1 egg, and brown in the oven or before the fire.

Cut some spongecakes in halves and lay them in a glass dish, soak them in a little milk, and when they seem soft sprinkle 1 cupful of castor sugar over and pour 1 pint of cream over all; garnish with glacé cherries, angelica cut in strips, or blanched almonds. This is a most delicious sweet, although so simple.

JANUARY 9th.**BREAKFAST.**

MUFFINS.
PORRIDGE.
HONEY.

COLD PORK.
ANCHOVIES WITH HARD
BOILED EGGS.

Cut the muffins into halves, toast before a clear fire, butter well, and serve on a hot dish.

Boil some eggs hard, strip off the shells, and cut a small piece from the end of each that they may stand evenly on the dish; now cut each one in half, scoop out the yolk very carefully, and pound in a mortar with 6 boned anchovies and a little cayenne; fill each half with the mixture, put some watercress on a dish, and arrange the eggs neatly between.

LUNCHEON.

JUGGED HARE.
FRIED POTATOES.

VERMICELLI PUDDING.

Cut the remains of the hare into neat pieces, and put them in the gravy that was left, adding 1 wine-glassful of port, a dash of any good sauce, and a squeeze of lemon juice, and stew for half an hour. The stuffing can be taken from the hare, made into balls, fried, and laid in the gravy.

Boil some potatoes, let them get nearly cold, then cut them into slices $\frac{1}{4}$ inch thick, flour, and fry them brown; serve on a paper *d'oyley*. A little chopped parsley scattered over the potatoes is considered an improvement.

Put 3 ounces of vermicelli into a lined stewpan with $1\frac{1}{2}$ pints of milk, and boil until tender; then add 2 ounces of butter, 2 ounces of castor sugar, and 3 well beaten eggs; flavour with any essence that is fancied; then put the mixture into a piedish which is lined with good pastry, and bake in a moderate oven for three-quarters of an hour.

DINNER.

FRIED WHITING.
CREAM SAUCE.
FILLET OF VEAL.
BATH CHAP.

POTATOES BAKED WITH MEAT.
HARICOT BEANS.
APPLE PUDDING.

Put the whiting in a cloth some time before they are wanted that they may be quite dry, egg and bread crumb them and dust lightly with flour; then put them into frying-pan half full of very hot fat, and cook for ten minutes, turning them very carefully; drain, and serve with cut lemon and parsley as a garnish.

Put 1 teaspoonful of flour into a saucepan with 2 ounces of butter, stir for two minutes; then add a dust of cayenne pepper, a pinch of salt, and $\frac{1}{2}$ pint of cream; stir until the whole thickens, but do not allow it to boil, or the sauce will curdle; add 1 teaspoonful of lemon juice, and serve in a tureen.

Stuff the cavity of the fillet of veal (one weighing about 10 lbs.) with forcemeat the same as for hare, bind the meat with tape into a nice shape, flour well, and bake it for about four hours in rather a slow oven (veal should be thoroughly cooked), baste and dredge with flour frequently that it may have a good brown coating; a little melted butter should be added to the gravy in the pan, a few drops of colouring, and some salt; mix all together, and pour over the meat. A cut lemon should be sent to table.

Soak the Bath chap in cold water for twenty-four hours, change the water, scrape it, and boil slowly for three hours; take the skin off, and put raspings over.

Cut the potatoes in halves, and bake for about two hours with the meat; sprinkle some salt over before serving.

Soak 1 pint of haricot beans for twelve hours, put them into cold water with a large piece of onion and 1 table-spoonful of salt; boil rather slowly for two and a half hours, drain them, then put them back in the saucepan with 1 ounce of butter for three minutes; add a little pepper, some chopped parsley, and serve.

Make a suet crust, then line the basin and fill with apples that have been peeled, cored, and cut into slices; add a strip of lemon peel, 2 table-spoonfuls of the juice, 2 ounces of coarse sugar, and 1 ounce of butter; nearly fill the basin with water, put a lid of paste over, then a cloth, and boil for two and a half hours.

JANUARY 10th.**BREAKFAST.**

HOMINY.
HONEY.
HOVIS BREAD.

COLD BATH CHAP.
FILLETED PLAICE.

Dry the fish thoroughly, and cut it into neat pieces, egg and bread crumb, and put them into very hot fat for about eight minutes; garnish with parsley and cut lemon. All fish should be perfectly dry and free from grease, and should have a little salt sprinkled on before serving.

LUNCHEON.

COLD VEAL AND BACON.
SALADE D'HIVER.

BAKED CUSTARD PUDDING.

Garnish the veal with parsley and cut lemon, and put a few slices of the Bath chap round the dish.

Make a border of cold cooked potatoes cut into slices, with beetroot alternate, then cut the heart of a stick of celery into small pieces, also the best part of an endive; put these in the centre of the dish, and cover with mayonnaise.

Beat up 4 eggs with 1 pint of milk, 2 ounces of sugar, and a few small pieces of butter; turn into a piedish, and bake in rather a sharp oven for half an hour; serve either hot or cold, with a few ratafias on top.

DINNER.

THICK GRAVY SOUP.
LOIN OF MUTTON (ROLLED
AND STUFFED).

TURNIP TOPS.
POTATOES.
LEMON SPONGE.

Thicken 3 pints of brown stock with 2 table-spoonfuls of flour, add 1 large onion cut into rings, pepper and salt to taste, a dash of ketchup, and 2 sticks of macaroni broken into 1-inch pieces; simmer for three-quarters of an hour, then add either a cupful of rich gravy or a spoonful of Liebig's extract.

Have a loin of mutton boned (be sure and see that the butcher sends the bones), then take out some of the fat, which will do for

puddings, and lay the meat flat on the table, spread a forcemeat over; now roll up into a nice shape, bind securely with tape, and bake for two and a half hours in a moderate oven; dish it up with the gravy only that flows from the meat. This dish is called mock goose, and should have cranberry jam or jelly made hot and sent to table with it.

Wash and thoroughly free the turnip tops from all grit, remove any outer leaves, and put them into fast boiling water with a handful of salt and a tiny piece of soda; boil from ten to fifteen minutes as fast as possible; squeeze thoroughly dry before serving.

Boil the potatoes until they are floury, then put them quickly through an American potato squeezer, and let them fall into a hot vegetable-dish.

Put 2 ounces of gelatine into $\frac{3}{4}$ pint of cold water, and let it stand until dissolved, then put it into an enamelled saucepan with the rind of 1 lemon (carefully cut off all the white part, which is bitter), the juice of 5, and 1 lb. of loaf sugar; simmer for ten minutes, then turn it into a basin, take out the peel and let it commence to stiffen; then beat up the whites of 6 eggs, whisk all together until quite white, wet a mould and pour in the mixture; when set turn it out, and garnish with strips of red currant jelly and angelica cut into the shape of a leaf.

JANUARY 11th.

BREAKFAST.

RUSKS AND MILK.
JAM.
CRUMPETS.

BEEF MARROW ON TOAST.
FRIED HAM.

Put some rusks into a basin with loaf sugar to taste, and pour sufficient boiling milk to soak through.

Have some marrow bones sawn in halves, put some common paste on top of each to prevent the marrow escaping, and bake in rather a hot oven for two hours; have ready some slices of hot toast, spread the marrow over, dust some cayenne on top, and serve very hot.

LUNCHEON.

COLD LOIN OF MUTTON.
MACARONI WITH TOMATO SAUCE.

BAKED* POTATOES.
GOLDEN SYRUP PUDDING.

Boil $\frac{1}{2}$ lb. of macaroni in boiling water with a small piece of butter, 1 onion, and clove and salt to taste; when soft drain the macaroni and put it into a saucepan with $2\frac{1}{2}$ ounces of gruyère cheese, the same quantity of parmesan, a little black pepper, and 3 table-spoonfuls of cream; let the cheese thicken, then dish up in a pyramid and cover with thick tomato sauce.

Make a suet crust, line a buttered basin, put a layer of golden syrup in, then a paste or so on till the basin is full, finishing with paste; tie carefully over and boil for two and a half hours.

DINNER.

ARTICHOKE SOUP.
ROAST LEG OF PORK.
APPLE SAUCE.
CURRIED MUTTON.

SAVOY.
POTATOES.
DUCHESS PUDDING.

Fry 2 small onions, 1 turnip, $\frac{1}{2}$ head of celery (these must all be minced), with 1 ounce of chopped ham or lean bacon in 1 ounce of butter, until soft without getting at all brown; now peel and cut into slices 3 lbs. of artichokes, and put all into a stewpan with 3 pints of white stock, a lump of sugar, a little cayenne pepper and salt to taste; let all simmer until tender, then rub through a sieve; return all to the saucepan, and when on the point of boiling add $\frac{1}{2}$ pint of boiling cream and the same quantity of hot stock. It must not boil again or the soup will curdle.

Make an incision in a leg of pork of about 6 lbs., and fill it with sage and onion stuffing made as following:—Take 1 large parboiled onion and chop it with 6 sage leaves, mix these with 1 cupful of bread crumbs, add pepper and salt to taste, and bind with 1 egg; rub the crackling over the salad oil to preserve the crispness, and bake in a moderate oven for three and a half hours; dish it, and serve it with the gravy that comes from the meat.

Fry 1 sliced onion and 1 small chopped apple in a little butter, and whilst these are cooking take 2 table-spoonfuls of curry powder and 1 of flour, and mix with $\frac{1}{2}$ pint of good brown stock; add the mutton cut into small pieces, a lump of sugar, a little salt, and a

dash of Harvey sauce ; simmer all very gently for twenty minutes ; serve heaped up in the dish with a border of well cooked rice. Meat that has been cooked before should always be stewed the second time as slowly as possible, or it will harden and no amount of cooking will make it tender.

Trim and cut the stalk across of a good sized savoy cabbage, lay it in salt and water for one hour to free it from insects, then plunge it in boiling water with 1 handful of salt, a tiny piece of soda, and a lump of sugar ; boil as fast as possible until tender, then take it up immediately, squeeze thoroughly dry, cut it across in pieces, and serve.

Take the weight of 5 eggs, same of flour, sifted sugar, and butter ; beat all together and turn into a well buttered square cake tin (do not fill it, as it should rise), and bake in a moderate oven for three-quarters of an hour, or until when a skewer is put in it will come out dry ; turn out carefully, and when cold cut a large square out of the cake, and fill with apricots (the tinned ones are delicious), omitting most of the syrup ; spread the sides and top of the cake over with red currant jelly, on to which put some finely chopped sweet almonds or pistachio nuts, dot the border with glacé cherries round the rim of the cake, and pile whipped cream in the centre over the apricots.

JANUARY 12th.

BREAKFAST.

BREAD AND MILK.
MUFFINS.
WATERCRESS.

FRIED COD'S ROE.
SAUSAGES.

Cut some stale bread into square pieces, pour boiling milk on, and return it to the saucepan and boil up again ; sweeten to taste.

Take a dried cod's roe, cut it into slices, and grill or fry in butter for three minutes ; sprinkle a little cayenne pepper over, and serve on hot buttered toast.

Prick the sausages that they may not burst, put them into boiling water, and boil slowly for a quarter of an hour ; arrange neatly on toast.

LUNCHEON.

COLD LEG OF PORK.
POTATO AND ONION SALAD.

BAKED PLUM PUDDING.

Cut some cold boiled potatoes into rather thin slices and arrange them on a dish; pour over some good salad oil, a little tarragon vinegar, add pepper and salt, and 1 teaspoonful of minced parsley, the same quantity of onion, and a few whole capers.

Put $\frac{1}{2}$ lb. of self-raising flour, $\frac{1}{4}$ lb. of currants, $\frac{1}{4}$ lb. of stoned raisins, $\frac{1}{4}$ lb. of suet, 2 ounces of candied peel, 2 ounces of brown sugar, and a pinch of salt into a basin; beat up 2 eggs separately with a little milk, and mix all thoroughly together; bake in a well buttered dish or tin for three-quarters of an hour; turn out, and strew castor sugar on top.

DINNER.

STEWED EELS.
ROAST PHEASANT.
CHIP POTATOES.

MASHED TURNIPS.
STRAWBERRY PUDDING.

Cut the eels into pieces, flour and fry them until brown in butter; now thicken $\frac{1}{2}$ pint of good brown gravy with 1 table-spoonful of flour, add a little salt, pepper, and 1 dessert-spoonful of ketchup, the same of port wine, and a squeeze of lemon juice; add the eels, and stew all very gently for twenty minutes.

Bake the pheasant in a moderate oven for one and a quarter hours, basting frequently; when cooked lay them on a hot dish with raspings all round (your baker will gladly give you some); serve with brown gravy in a tureen, and send a cut lemon and cayenne pepper to table. Save a few of the feathers from the tail of the cock bird, and when the pheasants are dished up put three or four of them in the vent. Serve bread sauce with the pheasants.

Cut some potatoes into very thin slices crossways, wash thoroughly in cold water, drain and dry them; then plunge into boiling fat, and fry until crisp, which will be in about five to eight minutes; drain from the fat, and sprinkle salt over.

Peel the turnips, cut them into four, and boil in salted milk and water for about forty minutes; drain thoroughly and rub through a colander into a hot dish; add 2 table-spoonfuls of cream or milk,

a little white pepper and 1 ounce of butter, mix thoroughly, and put into a hot vegetable-dish.

Line a piedish thickly with butter, then put in some thin slices of bread and butter, then a layer of strawberry jam, more bread and butter, and jam until the dish is full; bake in a moderate oven for half an hour, turn out, and put beaten white of egg on top; half may be coloured with cochineal, if liked.

JANUARY 13th.

BREAKFAST.

HOT ROLLS.
HOMINY.
JAM.

FRESH HERRINGS IN VINEGAR.
PORK CHEESE.

Bone some fresh herrings and tie them round into a nice shape with a piece of tape, put them into a piedish with some pepper, salt, 1 ounce of butter, and 1 table-spoonful of vinegar, bake in a moderate oven about half an hour, basting them several times with the liquor; when cold lift them out carefully from the tin on to a dish, untie the tape, and pour the liquor over.

Take the remains of the cold leg of pork, free it from all gristle and uneatable pieces, cut it up rather small, sprinkle well with pepper, salt, and a little minced sage and $\frac{1}{2}$ teaspoonful of minced lemon peel; put it into a mould with 2 hard boiled eggs cut in halves, pour in just sufficient good gravy to come nearly up to the top, and bake in a moderate oven for half an hour; when cold turn out, and garnish with parsley or kale.

LUNCHEON.

MUTTON PIE.
BAKED POTATOES.

ROLY-POLY JAM PUDDING.

Take 3 lbs. of the middle of the neck of mutton, cut all the meat off the bone, trimming off most of the fat, which will chop up for puddings, season well with pepper and salt and 1 chopped onion, and dredge with flour and fill a piedish; cover with weak stock, put a lid of good pastry on, ornament with leaves made with a fancy

cutter, and bake for one and a half hours; when the pastry is nearly cooked brush it over with the yolk of an egg, and return it to the oven to glaze.

Make a suet crust, roll out rather thin, and spread jam over, leaving the margin free; then roll up carefully, and pinch the edges of the paste together that the jam may not escape; wring a cloth out in boiling water, flour it, and put the pudding in it, tie securely, and boil for two and a half hours.

DINNER.

PARSNIP SOUP.
CURRIED LOBSTER.
STEWED STEAK.

FRIED POTATOES.
BRUSSELS SPROUTS.
HERRING ROES ON TOAST.

Peel and boil 4 large parsnips, cut them into pieces, and put them into a stewpan with 3 pints of weak stock, 1 large onion cut into rings, 1 ounce of butter, and pepper and salt to taste; boil until tender, then rub through a sieve, and serve with croûtons.

Take a medium sized lobster (a tinned one will do), pick all the meat from the shell, and be sure to leave out the little bag of grit which will be found inside; cut it into neat sized pieces and put aside; now crush all the bones in a mortar, and put them into a stewpan with just sufficient water to cover, and stew until all the goodness is extracted; strain and mix 1 table-spoonful of curry powder and half the quantity of flour, with a little Harvey or Worcester sauce, and a few drops of colouring, with the fish stock put in the lobster; simmer very gently for twenty minutes; serve in a border of rice.

Flour and fry 2 lbs. of rump steak with 1 large sliced onion until nearly cooked; then put them into a stewpan with 1 pint of good thickened gravy, pepper and salt to taste, 1 lump of sugar, a dash of ketchup, 1 carrot, turnip, and head of celery (the vegetables must be previously boiled) cut into small pieces; simmer gently for half an hour.

Get some large soft roed bloaters (they are now in full season), take the heads and tails off, and bake them for quarter of an hour; take out the roes, twist them round, and lay them on hot buttered toast; put a stoned olive in the centre, a small piece of butter over the roes, with a dust of cayenne, and return them to the oven for one minute to get hot through. The remains of the fish can be potted.

JANUARY 14th.**BREAKFAST.**

BROWN AND WHITE BREAD.
STRAWBERRY JAM.
HOT TOAST.

BUTTERED EGGS.
GRILLED SARDINES.

Take some sardines, grill them over a clear fire, or toast them very carefully for a few minutes; put them on strips of toast, sprinkle cayenne pepper and a squeeze of lemon juice over, and serve very hot.

LUNCHEON.

IRISH STEW.
FRIED PARSNIPS.

BAKED BATTER PUDDING.

Cut off some of the fat from 3 lbs. of neck of mutton. Trim it into nice sized pieces; now put a layer of sliced potatoes, the same of onion and turnip at the bottom of a stewpan, and 1 table-spoonful of pearl barley; then lay in some of the meat, more vegetables, and so on till all is used up; put plenty of pepper and salt and 1 teacupful of white stock or water, and simmer gently for two and a half hours, shaking the pan about from time to time that the meat may not stick to the stewpan.

Peel some large parsnips and cut them into rounds about $\frac{1}{2}$ inch thick, put them into cold water with 1 table-spoonful of salt, and boil slowly until half cooked; then let them get cold, flour and fry them in boiling fat for eight minutes, or until they are soft and brown.

Rub with a wooden spoon 3 ounces of butter, 3 ounces of flour, 2 ounces of sugar, and 3 eggs until quite smooth; now add gradually 1 pint of milk and beat until light, pour into a well buttered piedish, and bake in a hot oven for half an hour.

DINNER.

HARICOT PUREE.
PIGEON PIE.

HOT BEETROOT.
POTATOES.

Soak 1 pint of haricot beans in cold rain water all night, then put them into 3 pints of white stock with a large sliced onion, 1 ounce

of butter, and pepper and salt to taste ; boil until tender, then rub through a sieve ; when the soup is in the tureen sprinkle in 1 teaspoonful of finely minced parsley.

Cut 3 or 4 pigeons into small joints, also 1 lb. of rump steak into neat sized pieces, flour and season well with pepper, salt, and half a minced shallot, add 2 hard boiled eggs and a few button mushrooms ; put these into a piedish with enough gravy to almost fill the dish, cover with pastry, and bake for two and a half hours ; ornament prettily, glaze with yolk of egg when nearly cooked, and place the feet of the pigeons in at the opening.

Wash the beet carefully that none of the fibres are broken, or it will bleed, and plunge in boiling water ; keep boiling for two hours or longer should the beet be very large, peel and put into a vegetable-dish, and cover with melted butter.

JANUARY 15th.

BREAKFAST.

PORRIDGE.
HONEY.
CRUMPETS.

KIPPERED HERRINGS.
BRAWN.

Cut the heads and tails off the herrings, and let them simmer in a frying-pan of boiling milk for three minutes, then dish up, lay a little pepper and a lump of butter over, and serve very hot.

Take a small salted pig's head or half a one if large, put it into cold water, and simmer slowly for three hours or until the meat is perfectly tender ; then take it up, put the tongue on one side, and cut all into neat sized pieces ; put a layer in a cake or brawn tin, then some pepper and 1 hard boiled egg ; lay the tongue in the centre, and fill up the tin with the remains of the head, add more pepper ; when full put a plate and some weight on top ; when cold turn out and garnish with parsley.

LUNCHEON.

MACARONI IN BROWN GRAVY
WITH PARMESAN CHEESE.

BRAWN.
SUET DUMPLINGS.

Make 1½ pint of gravy rather thick, flavour it nicely with onion,

pepper, salt, and tomato sauce, add a few drops of colouring, then break in $\frac{1}{4}$ lb. of macaroni, and simmer until soft; dish up, and sprinkle some parmesan cheese over.

Mix 2 ounces of chopped suet with 4 ounces of self-raising flour, add a pinch of salt, and mix into a very stiff paste with a little milk; make into balls about the size of an orange, and put them into boiling water; boil for half an hour; each dumpling should be tied separately in a small cloth; send jam or golden syrup to table with them.

DINNER.

FRIED COD.

EGG SAUCE.

PHEASANT PUDDING.

SEA KALE.

POTATOES.

SWEET OMELETTE.

Cut some cod fish into neat slices (be sure and have some liver sent with the fish), dry them thoroughly, egg and bread crumb them, and put them into hot fat; fry for about eight to ten minutes, cut the liver into small pieces, and fry after the other is done, as the liver makes the fish too greasy; put all in a dish, and garnish with parsley and tufts of horse radish.

Make some melted butter, and slip in at the last 3 hard boiled eggs chopped in small pieces.

Cut a pheasant into neat joints, save the neck, breast, liver, and heart, which are all delicious in a pudding; line a basin with crust, and put the pieces in together with 1 minced onion, plenty of pepper and salt, and a good sprinkling of flour; lay a few slices of bacon or salt pork between the meat, and 2 hard boiled eggs, fill nearly up with water, and cover with rather a thick paste; tie down with a cloth that has been wrung out in boiling water, and boil for four hours; send to table in the basin with a serviette tied round, and put the feet of the pheasants in the opening at the top.

Trim the sea kale, wash it thoroughly, and put it into boiling water into which 4 table-spoonfuls of salt have been added; boil for three-quarters of an hour, drain thoroughly, and cover with melted butter.

JANUARY 16th.**BREAKFAST.**

HOMINY.
HONEY.
BROWN BREAD.

FISH CAKES.
FRIED EGGS.

Pound the remains of the cod fish with a little anchovy sauce, moisten with a small quantity of stock, add a few bread crumbs and some pepper, and bind with an egg; now flour the hands and roll the mixture into balls, egg and bread crumb them, and fry in hot fat for about five minutes.

Put 2 ounces of butter or bacon fat into a frying-pan, and when it is quite hot break in carefully the eggs (about 2 can be done at the same time), fry until they are set; lift them out with a strainer, and put them either on bacon or hot toast.

LUNCHEON.

CALF'S LIVER AND BACON.
POTATOES.

APPLES IN JELLY.
RICE.

Cut some slices of bacon and fry nicely, put them on one side to keep hot, slice the liver and put it in the pan, dredge with flour, and cook slowly for half an hour; when done lay the liver on a hot dish, make some good brown gravy in the pan, give one boil up and pour over; garnish with the fried bacon.

Peel some large cooking apples, stamp out the core, and put them into a large piedish (do not let them touch one another), just cover over with water, add $\frac{1}{4}$ lb. of sifted sugar, the juice of 1 lemon, and a thin strip of peel; put an old dish over, and bake in a moderate oven; when they are soft lift them carefully into the dish they are to be served in, put $\frac{1}{2}$ ounce of soaked gelatine into the syrup and boil up, add a few drops of cochineal, strain over the apples, and leave to get cold.

DINNER.

POTATO SOUP.
SADDLE OF MUTTON.
CRANBERRY SAUCE.

SPANISH ONIONS.
POTATOES.
CARMEL PUDDING.

Take 5 large potatoes, peel them, and put them into a stewpan

with 3 pints of white stock, 2 sliced onions, 1 turnip, and 1 ounce of butter; pepper and salt to taste; simmer until soft, then rub through a sieve, and add 1 table-spoonful of tapioca that has been soaked; boil until the tapioca is transparent, then add $\frac{1}{2}$ pint of boiling cream or milk, and serve with croûtons.

A saddle of mutton about 10 lbs. will take about three hours to cook; the kidneys should be put in the tail about half an hour before the joint is done; serve very hot with the gravy that flows from the meat. The tails should have a small paper frill round each.

Make some cranberry jam hot, rub it through a small wire sieve with a little boiling water, and serve very hot.

Take off the outer skins of the onions, then put them into boiling salted water; boil for two hours, then drain and return them to the stewpan with 2 ounces of butter, some pepper, and a lump of sugar; cook slowly for half an hour, shaking the pan frequently.

Put in a small saucepan over the fire $\frac{1}{4}$ lb. of castor sugar and 1 teaspoonful of water, stir until it turns brown, add a little essence of vanilla, and about 4 table-spoonfuls of water; have ready a warm basin; now mix 1 pint of warm milk with 3 well beaten eggs, 4 ounces of loaf sugar; brush the basin with the burnt sugar all over, and pour in the mixture; put a saucer over the custard and a cloth over that, and place in a saucepan of boiling water, so that the water does not boil into the pudding; boil for thirty-five minutes, taking care to keep the water up to the top of the basin, and then leave till cold; turn out and pour on the remainder of the syrup over the pudding.

JANUARY 17th.

BREAKFAST.

BREAD AND MILK.
MUFFINS.

FRESH FILLETED HADDOCK.
PLAIN BOILED EGGS.

Have some fresh haddock filleted, dry thoroughly, egg and bread crumb them, and fry in hot fat for about eight minutes; drain from the fat and garnish with parsley.

LUNCHEON.

COLD SADDLE OF MUTTON.
MASHED POTATOES.

SALAD.
MACARONI CHEESE.

DINNER.

FRIED SKATE.
CAPER SAUCE.
BOILED LEG OF PORK.
PEASE PUDDING.

TURNIPS.
MUTTON COLLOPS.
POTATO SNOW.
FIG PUDDING.

Cut the skate into nice shaped pieces, put them into hot salted water, and boil slowly for ten minutes; drain and cover with caper sauce.

Make a good melted butter, and add 2 table-spoonfuls of chopped capers.

A leg of pork weighing about 6 lbs. is the best for boiling, and should be put into cold water (save the liquor), and boiled slowly for three and a half hours; serve parsnips round the dish.

Soak 1 pint of split peas in cold rain water for twelve hours, reject all the black ones, then tie them loosely in a cloth, and boil until tender; drain, turn them into a basin, add 2 ounces of butter, plenty of pepper and salt, 2 well beaten eggs, and mix all together; then flour the cloth, put all in, and tie tightly together; put the pudding back into the liquor, which must be boiling (it will doubtless be much reduced, so some weak stock should be added), and boil for one hour.

Peel the turnips, which should be all one size, and put them into boiling salted water; boil for one hour, drain, and return them to the stewpan with 1 ounce of butter, some salt and pepper; shake the stewpan about, and serve.

JANUARY 18th.**BREAKFAST.**

HOT TOAST.
HOVIS BREAD.
MUFFINS.

SARDINES.
OEUF SAUTÉ.

Butter some patty-pans, and then spread over a few raspings,

gently break in 1 egg, and cook on a hot plate until the whites are set; turn out on to hot buttered toast.

LUNCHEON.

COLD LEG OF PORK.
FRIED POTATOES.

STEWED RHUBARB.
CORNFLOUR PUDDING.

Mix 2 table-spoonfuls of cornflour into a smooth paste with a little cold milk, boil 1½ pints with 2 ounces of loaf sugar, and pour it on; add 1 well beaten egg and 1 ounce of butter, beat up altogether, turn into a piedish, and bake for twenty minutes.

Wash some rhubarb, but do not peel it, cut it into neat strips about 3 inches long, and put it into an old piedish with ½ lb. of brown sugar and a strip of lemon peel, cover over with a dish, and bake until tender; when cold, add a few drops of cochineal, and send to table in a glass dish.

DINNER.

PEA SOUP.
BAKED RABBITS.
POTATOES.

SPINACH.
MINCE PIES.

Put 1 pint of soaked peas into 1 quart of weak stock, or the liquor from the pork, with 1 large onion, carrot, turnip, and ½ head of celery (all cut into small pieces), a lump of sugar, 1 table-spoonful of Harvey sauce, pepper and salt to taste, and boil until peas and all are soft; rub through a sieve, and send dried mint and sippets of toast to table with the soup. If it seems too thick, more stock should be added.

Stuff the inside of the rabbits with a forcemeat as for fat veal (the liver should be parboiled, and added chopped to the forcemeat), sew up the opening, and bake for one and a quarter hours in a moderate oven, flouring and basting frequently; do not spare the basting spoon, or the rabbits will be dry and tasteless; serve with a thickened brown gravy poured over, to which a few chopped button mushrooms can be added.

Boil the potatoes in their jackets, and serve in a vegetable dish covered over with a *d'oyley*.

Make some mincemeat of the following ingredients:—1 lb. of

raisins, $1\frac{1}{2}$ lbs. of currants, 1 lb. of sultanas, $1\frac{1}{2}$ lbs. of beef suet, 1 lb. of moist sugar, $\frac{1}{2}$ lb. of mixed peel, 1 lemon boiled, 2 baked apples, and $\frac{1}{2}$ pint of brandy or whisky; stone the raisins, wash and pick the currants, cut the peel into small slices, boil, take out the pips and chop the lemon, bake the apples until soft, then take off the skins and cores and chop up; now mix all the ingredients together and add the brandy; make some good rich pastry, line a patty-pan, fill with the mincemeat, cover over with pastry, and bake for about twenty minutes in rather a hot oven; turn out of the patty-pans, sift fine sugar over, and serve hot. This quantity of mincemeat will make several dishes of pies, as it will keep a considerable time.

JANUARY 19th.

BREAKFAST.

SALLY LUNNS.
MARMALADE.

PORK RISsoles.
BOILED EGGS.

The sally lunns should be cut in halves, toasted, well buttered, and served hot.

Take the remains of the pork, free it from all gristle, and put the pieces through a sausage machine, then pound it in a mortar with a little salt, some crushed peppercorns, and 1 ounce of bread crumbs, bind with an egg, and make into balls, flour, and fry them in hot fat until brown; arrange them on a hot dish, with the potatoes fried that were left from dinner.

LUNCHEON.

CURRIED RABBIT.
RICE.

POTATOES.
LEMON DUMPLINGS.

Fry 2 sliced onions and 1 apple in a little butter, and whilst these are cooking mix 2 table-spoonfuls of curry powder and 1 of flour with $\frac{1}{2}$ pint of good brown stock; add salt to taste and a dash of Harvey sauce; cut up the remains of the rabbits into neat pieces, and put them into the stewpan with the other ingredients, simmer for quarter of an hour, serve in the centre of a dish, with an edging of boiled rice round.

Mix $\frac{1}{4}$ lb. of chopped suet, $\frac{1}{4}$ lb. of moist sugar, $\frac{1}{2}$ lb. of bread

crumbs, the juice of 1 lemon, and 2 well beaten eggs together, beat for a few seconds, and put into small buttered moulds or cups, tie each one down with a cloth, and boil for three-quarters of an hour; turn out, and sprinkle a little cochineal sugar on top. The sugar is made by dropping some cochineal on to a lump or two of sugar until it is saturated, and then left to harden; when wanted for use it can then be crushed.

DINNER.

BOILED TURBOT.
SAUCE HOLLANDAISE.
ROAST TEAL.

CHIP POTATOES.
CAULIFLOWERS.
CABINET PUDDING.

Rub the white part of a turbot weighing about 7 lbs. with lemon juice to preserve the colour, and put it into just sufficient hot water to cover, with a large handful of salt; boil gently for half an hour, drain and garnish with cut lemon and parsley, or pyramids of bread covered with the whisked white of egg with a small tuft of parsley on top and leaves of parsley.

Put 2 ounces of butter, $\frac{1}{2}$ teaspoonful of flour, 2 table-spoonfuls of water, same of vinegar, and the yolks of 2 eggs into a small saucepan; stir over the fire until it thickens, add the juice of 1 lemon, and serve.

Bake the teal in a brisk oven for a quarter of an hour, basting constantly; serve with rich brown gravy into which half the juice of an orange has been put, garnish with watercress and lemon. These birds are seldom eaten, but are very delicious; they are small, and four or six will be required for a dish.

Well butter a mould, cut out $\frac{1}{2}$ ounce of candied peel into a fancy shape, and stick all round, sprinkle some currants and sultanas between, put a few slices of savoy or spongecake at the bottom of a mould, then a few drops of melted butter, and some more currants; proceed like this until nearly full, then beat up 4 eggs with 3 table-spoonfuls of sugar and a little grated lemon peel, with 1 pint of milk; mix and beat up, then pour over the cake, tie a buttered paper over, then a cloth, and boil for one hour; serve with wine sauce.

JANUARY 20th.**BREAKFAST.**

HOMINY.
QUINCE MARMALADE.
WATERCRESS.

DEVILLED TEAL.
FRIED BACON.

Cut the remains of the teal into neat joints, well season with salt, pepper, cayenne pepper, and a little mustard; grill over a clear fire for eight minutes, lay on a hot dish, strew a little chopped shallot over, 1 ounce of oiled butter, and some chopped parsley.

LUNCHEON.

RUMP STEAK.
FRIED ONIONS.

BAKED POTATOES.
TOASTED CHEESE.

Take about 2½ lbs. of rump steak, rub it over with garlic if the flavour is liked, and grill over a clear fire for about twelve minutes, or a little longer if it is very thick; it should be turned several times, but on no account must the fork be put into the lean part of the meat, or the gravy will escape; dish up, sprinkle some pepper and salt over, a dash of ketchup, and 1 ounce of oiled butter; put the dish in the oven for one minute to get thoroughly hot, and serve with a tuft of horse radish on the top.

Put 3 ounces of butter in a large frying-pan, and whilst it is getting hot peel some Spanish onions, and cut them as thinly as possible into rings, put them in the pan, turn and shake about until they are of a nice brown and quite soft, which will be in about half an hour, sprinkle a little salt over, and serve very hot.

Melt some slices of cheddar cheese in a small saucepan with 1 table-spoonful of ale, a good seasoning of mustard and pepper, and stir until soft, then pour on buttered toast and serve immediately.

DINNER.

RECHAUFFEE OF TURBOT.
CHICKEN PUDDING.
POTATOES.

SALSIFY.
LEMON CHEESECAKES.

Take the remains of the fish off the bones in nice flakes (this should be done when hot), just warm it through in a little good

melted butter with a little cream mixed with it; put the fish in the centre of a dish, pour the sauce carefully over, and grate a little parmesan cheese on top, serve in a border of mashed potatoes; the fish may be put into scallop shells, if preferred.

Cut a chicken into small pieces, with $\frac{1}{2}$ lb. of bacon or pork, flour them well, and put them into a basin lined with suet crust, add a good seasoning of pepper and salt, and 1 minced onion, fill with water or weak stock, cover over with a paste lid well pressed in at the edges; put a cloth over, tie securely, and plunge into boiling water, boil for three and a half hours; a few button mushrooms and 2 hard boiled eggs added to the pudding are a great improvement. Almost every part of the fowl may be used; neck, heart, liver, and gizzard will be found delicious.

Wash and scrape the salsify, cut it into nice sized pieces, throw it into cold water to preserve the colour, then put it into boiling salted water, with the juice of $\frac{1}{2}$ lemon and 1 ounce of butter, and boil gently for about three-quarters of an hour; drain, and cover with melted butter.

Line some small patty-pans with rich pastry, and fill them with the cheesecake mixture as following:—Beat the yolks of 6 eggs and the whites of 2 into a jug or jar, together with 1 lb. of loaf sugar, 6 ounces of butter, the juice of 6 lemons, and the grated rind of 4; stand the jar in a saucepan of boiling water (be careful that the water does not get into the mixture), and stir until all is dissolved and about the consistency of honey. This will keep good some time if kept in a dry place, and will make several dishes of cheesecakes.

JANUARY 21st.

BREAKFAST.

BISCUITS AND MILK.
HOVIS BREAD.
JAM.

RADISHES.
SARDINES.
STEWED KIDNEYS.

Fry the kidney very slowly on both sides until half-cooked in a little butter, with a minced shallot; then put them into a stewpan with $\frac{1}{2}$ pint of good rich thickened gravy and all the goodness from the pan; steam very, very slowly for a quarter of an hour; serve with sippets of toast.

LUNCHEON.

COLD PRESSED MEAT.
FRIED POTATOES.

BEETROOT SALAD.
BREAD PUDDING.

Take about 8 lbs. of salt brisket of beef or thick flank, put it into cold water with 1 onion, turnip, carrot, and $\frac{1}{2}$ head of celery; boil very gently for four and a half hours, then put it on to a dish, take out all the bones, and put a tin with some weights on top; when cold, remove them, glaze the top, and trim the sides that it may be a nice shape; garnish with watercress and capsicums.

Put 2 ounces of butter into a basin, with 3 ounces of bread crumbs, 2 ounces of castor sugar, 3 well beaten eggs, the grated rind of 1 lemon, and 1 pint of milk; stir until mixed, and bake in a buttered dish for half an hour in a moderate oven.

DINNER.

MACARONI SOUP.
ROAST HAUNCH OF VENISON.
CRANBERRY SAUCE.

SNOW POTATOES.
SEA KALE.
APPLE FRITTERS.

Break 2 strips of macaroni into 1-inch pieces, put them into boiling water with 1 table-spoonful of salt and 1 sliced onion; when tender, drain and put it into 1 quart of thickened brown gravy, add a dash of ketchup, a squeeze of lemon juice, and serve.

A haunch of venison is a princely dish, and no care should be spared in the serving of it. It should be covered with a common crust made of flour and water, and baked for four and a half hours in a moderate oven (this is for a joint weighing 14 lbs.). Before it is quite cooked, remove the paste, and baste very frequently; only the gravy that flows from the meat, with a little salt added, should be served with the venison. The fat is much esteemed by an epicure; therefore a lean joint is not the one to choose.

Send cranberry sauce or red currant jelly made hot to table.

Rub the potatoes through a sieve or an American potato squeezer on to a hot vegetable dish.

Wash and skin the sea kale, and put it into boiling salted water and boil for about three-quarters of an hour; drain, and cover with white sauce.

Peel some large apples, stamp out the cores, make some batter,

as for pancakes, with self-raising flour, dip the apples in, and fry in very hot fat until they are of a golden brown on both sides, take them up with a slice, drain, and strew fine sugar over; arrange neatly.

JANUARY 22nd.

BREAKFAST.

PORRIDGE.
HOT BUTTERED TOAST.
JAM.

COLD PRESSED BEEF.
ANCHOVY BUTTER.

Take 3 ounces of butter and 1 table-spoonful of anchovy sauce or paste, mix thoroughly together with a little cayenne pepper, and squeeze through a very coarse cloth or muslin.

LUNCHEON.

STEWED VENISON.
BAKED POTATOES.

BAKED BATTER PUDDING.

Cut some pieces of venison into square pieces, thicken some of the gravy that was left, and put the venison in, with a dash of lemon juice and 1 wine-glassful of port, let it get thoroughly hot through; serve with croûtons.

DINNER.

FRICASSEED SOLES.
VENISON PASTRY.
STEWED CALVES' FEET.

CABBAGE.
POTATOES.
APRICOT PUDDING.

Take the roes out of 2 large soles, and fill the cavity with veal stuffing, flour, and fry the fish for about twenty minutes, or a little longer if the soles are very large; then put them on to a hot dish, make a nice thickened rich brown gravy in the pan, add 1 tea-spoonful of lemon juice, 2 table-spoonfuls of ketchup, $\frac{1}{2}$ wine-glassful of port wine, a few chopped button mushrooms, and pepper and salt to taste, pour over the fish, sprinkle a little parmesan cheese over, and serve.

Take any nice pieces that remain from the venison (save every

morsel of fat) and put them into a piedish with 1 minced onion, plenty of pepper and salt, a little port wine, and some good gravy, cover with a good crust, ornament prettily with leaves, and bake in fairly hot oven for half an hour. Venison should always be eaten hot.

Stew 2 calves' feet in milk and water with a minced onion, pepper and salt to taste, and $\frac{1}{2}$ head of celery until perfectly tender, about four hours, then slip out all the bones, cut the feet into nice sized pieces, and pile them high on a dish; now take some of the stock, thicken it with 1 table-spoonful of flour, give one boil up, add $\frac{1}{2}$ cupful of cream, 2 table-spoonfuls of parsley, and pour over the feet.

Put $\frac{3}{4}$ pint of bread crumbs into a basin with 3 ounces of pounded sugar, 1 glass of sherry, the yolks of 4 eggs, 1 pint of boiling milk, and about 1 dozen apricots (tinned ones); beat all thoroughly together, put a border of paste round a piedish, pour the mixture in, and bake in a moderate oven for half an hour.

JANUARY 23rd.

BREAKFAST.

SALLY LUNNS.
HONEY.
COLD TOAST.

COD SOUNDS.
FRIED HAM.

Put the sounds in milk and water for about eight minutes, drain them, and, when cold, flour, and fry in butter until brown, sprinkle salt over, and garnish with cut lemon.

LUNCHEON.

SAVOURY POTATO PIE.
MASHED TURNIPS.

MAB PUDDING.

Cut 1 lb. of fresh pork and 1 lb. of neck of mutton into nice pieces without any bone, season well with pepper, salt, and chopped onion, dredge over with flour, and put all into a piedish, nearly fill with weak stock, cover over with mashed potatoes, and bake till brown, then finish cooking by standing the pie on the hot plate for about one hour.

Mix $\frac{1}{4}$ lb. of flour, same of chopped suet, golden syrup, and mashed potatoes together, add a pinch of salt, and 1 well beaten egg; stir all well together, place in a buttered mould, and steam for two and a half hours; turn out, and sift sugar over.

DINNER.

PEARL BARLEY SOUP.
ROAST GOOSE.
APPLE SAUCE.

CARROTS À LA CRÈME.
POTATOES.
SWISS ROLL.

Put 1 ounce of butter, with $\frac{3}{4}$ ounce of flour into a stewpan, and stir until it melts, then add 1 onion cut in rings, pepper and salt, a pinch of sugar, 1 quart of water, and 3 ounces of pearl barley; let all boil slowly until soft, then rub through a sieve and return the soup to the stewpan; add 1 pint of white stock, give one boil up, then put the yolks of 2 well beaten eggs in the soup, together with some finely shredded carrot and turnip (these should be boiled beforehand). Serve at once with a little finely minced parsley put in the soup bowl at the last.

Stuff the inside of a goose weighing about 10 lbs. with sage and onions, bake in a brisk oven from one and a half to two hours, baste frequently; serve with good brown thickened gravy and apple sauce.

Take very small carrots, scrape and put them into boiling water with 1 table-spoonful of salt, and boil fast until tender (about one and a half hours), then drain and return them to the stewpan for one minute, with 2 table-spoonfuls of cream, a lump of sugar, 1 ounce of butter, and a dusting of pepper; serve at once.

For the Swiss roll use 5 eggs, the weight of 4 in sifted sugar, the weight of 3 in flour, and a little grated lemon peel; beat the eggs and sugar together for a quarter of an hour, then gradually dredge in the flour and $\frac{1}{2}$ teaspoonful of grated lemon peel, put the mixture into a large meat tin lightly greased with butter, and bake in a moderate oven from eight to ten minutes, then turn out carefully on to a paper which has some sifted sugar on it, spread quickly with raspberry or apricot jam (which should be made warm), roll it up, and sift icing or crystallised sugar over.

JANUARY 24th.**BREAKFAST.**

CRUMPETS.
HOVIS BREAD.
MARMALADE.

WATERCRESS.
KIDNEY OMELETTE.
CAVIARE ON TOAST.

Skin and cut up in small pieces 2 kidneys, put them into a frying-pan with 1 ounce of butter, and cook slowly for a few seconds; whilst these are frying, beat up 6 eggs in a basin, omitting the whites of 3, until light, then put in 2 ounces of butter broken into small pieces, some pepper and salt, and the kidneys; now place 2 ounces of butter in an omelette pan, pour in the mixture, and cook from four to six minutes, hold the pan before the fire to lightly brown the upper side, double over, and serve at once; send gravy in a tureen to table. The kidneys must be cut in very small pieces, or minced, or the omelette will be heavy.

LUNCHEON.

HASHED GOOSE.
POTATOES.

TAPIOCA CONSERVE.

Cut the remains of the goose into neat joints, stew slowly for half an hour in the thickened gravy that was left, adding 1 table-spoonful of Harvey sauce, a dash of port wine, and a squeeze of lemon juice.

Soak 2 ounces of tapioca overnight in $1\frac{1}{2}$ pints of water, then mix with it $\frac{1}{2}$ lb. of strawberry jam and 3 ounces of castor sugar, put it into a piedish, stir frequently, and bake in rather a cool oven until the tapioca is quite clear. It will take quite three hours. Serve cold, with cream.

DINNER.

FILLETED SOLES.
SHRIMP SAUCE.
HALF A CALF'S HEAD.
BOILED TONGUE.

FRIED POTATOES.
HOT BEETROOT.
CHOCOLATE ÉCLAIRS.

Fillet 2 large soles, dry them, and roll round and tie with a piece of narrow tape, put them into boiling salted water just sufficient to cover, and boil slowly for five minutes, remove the

tape carefully, arrange the pieces neatly on a dish, and pour over shrimp sauce. A little sprig of barberry put in each fillet makes a pretty garnish, but it must not mix with the sauce.

Take the brains from the calf's head and lay them in salt and water; now put the head into a stewpan, cover with cold water, add 1 carrot, turnip, and onion, boil slowly for three and a half to four hours, remove the scum as it rises; about half an hour before it is cooked, tie 4 sage leaves and the brains in a piece of muslin and boil with the head, then take them up, chop them, and mix with some good melted butter, add 2 table-spoonfuls of chopped parsley, and pour over the head; 1 hard boiled egg, cut in half, may be put in the place where the eye was taken out. Garnish with carrots.

Wash the tongue, lay it in a saucepan of cold water, and let it boil gently for four and a half hours, then take off the skin, put a paper ruche round the root, and serve. Tongues must be thoroughly tender, or they are quite uneatable.

Put 2 ounces of butter, $\frac{1}{2}$ pint of water, and 1 dessert-spoonful of castor sugar into a small lined saucepan, and let it boil; now stir in slowly as much flour as will make it stiff enough to leave the sides of the saucepan, add 2 well beaten eggs (yolks only), beat well, and leave it till cold; then put in the whites beaten to a stiff froth, now drop the mixture into round pieces about the size of the top of a breakfast cup, and bake in a moderate oven for about twenty minutes; when quite cold, glaze the *éclairs* over with melted chocolate, which is made by putting 2 ounces of grated chocolate in a jug and standing it in a saucepan of boiling water (the chocolate should have 1 teaspoonful of water mixed with it), and stirring until dissolved. To improve the taste and appearance of the *éclairs* a small piece can be cut out of the centre of each and filled with a spoonful of raspberry jam; put a little whipped cream over that.

JANUARY 25th.

BREAKFAST.

PORRIDGE.
HOT AND COLD TOAST.

TONGUE.
SCOTCH EGGS.

Boil 10 eggs quite hard, strip them of their shells, and cover all over with forcemeat, into which some finely minced ham has been added, flour, and fry them in hot lard or butter until brown; serve on a hot dish garnished with watercress.

LUNCHEON.

CURRIED CALF'S HEAD.
COLD TONGUE.

BOILED PLUM PUDDING.

Cut some neat slices of the head, make a curry, and put the slices in, stew gently for quarter of an hour; serve in a border of rice.

Take 3 ounces of chopped suet, same of moist sugar, stoned raisins and sultanas, $\frac{1}{2}$ lb. of flour, and a pinch of salt, beat up 2 eggs in a separate basin, and mix together, put into a well floured cloth, and boil for four hours.

DINNER.

MOCK TURTLE SOUP.
ROAST WOODCOCK.
CHIP POTATOES.

SPINACH.
PINEAPPLE FRITTERS.

Mix 2 table-spoonfuls of flour with $\frac{1}{2}$ pint of the liquor from the head, flavour with onion, pepper, salt, and a little Worcester sauce; now add 2 quarts more of the stock, put some very small square pieces of the head in (the gelatinous part is the best), and simmer until the soup thickens; now add $\frac{1}{2}$ pint of boiling cream or milk, and serve.

Woodcock are considered a great delicacy; they should not be drawn, but trussed, put on toast, and baked in rather a sharp oven for twenty minutes, or a little longer if liked well done; they should be floured, and frequently basted with butter; send them to table on the toast they were cooked on, as the epicure considers even that superior to the bird itself; rich brown gravy must be sent to table in a tureen, also a cut lemon and cayenne pepper.

To vary the manner of serving spinach, it may be cooked the same as recipe already given, and then pressed into moulds and turned out carefully; the white of a hard boiled egg may be rubbed through a grater and put on top to serve as a garnish.

Take a tinned pineapple and cut it into round slices, put them in a rich batter, and fry the same as for apple fritters.

JANUARY 26th.

BREAKFAST.

HOMINY.
MILK BREAD.
RASPBERRY JAM.

WATERCRESS.
DANISH EGGS.
FRIED SAUSAGES.

Cut some rounds of bread, toast and butter them, and put a piece of tongue on the top; now lay a poached egg on the top of each round, dust a little cayenne over, and serve.

Prick the sausages, flour, and fry them in a little butter until brown (they should cook rather slowly), serve on toast or bread fried in the pan.

LUNCHEON.

TOAD IN THE HOLE.
MOULD POTATOES.

GROUND RICE PUDDING.

Take $\frac{1}{2}$ lb. of steak and $\frac{1}{2}$ lb. of ox kidney, cut into small pieces, season well with pepper, salt, and chopped onion; make a batter, then butter a piedish, and when all is well beaten together turn in and bake in rather a hot oven for one hour, or a little longer; do not fill the dish, as the batter should rise considerably.

Mash some potatoes, press them into a mould, turn out, and brown either in the oven or in front of the fire.

Mix 6 table-spoonfuls of ground rice with $\frac{1}{2}$ pint of milk; now add $1\frac{1}{2}$ pints of boiling sweetened milk, flavour with vanilla, and stir until it thickens; when nearly cold, add 4 well beaten eggs, and put all into a well buttered basin, tie down, and boil for one and a half hours; turn out carefully.

DINNER.

BOILED GURNET.
MAITRE D'HOTEL SAUCE.
HAUNCH OF MUTTON.
HOT CURRANT SAUCE.

POTATOES BAKED WITH MEAT.
FRIED PARSNIPS.
LEMON WATER PUDDING.

Cut the fins off the gurnet and put it into boiling salted water and boil for half an hour if the fish is large, drain, dish up, and garnish with parsley and cut lemon. If boiled fish is not required

for the table just when it is cooked, it should be taken out of the water and left in the strainer over the fire with a cloth over; on no account should it be left a moment longer in the water after it is cooked.

Make some melted butter, add 1 table-spoonful of chopped parsley, pepper and salt to taste, and the juice of $\frac{1}{2}$ lemon, just bring it to the boiling point, stirring all the time, then take up immediately or it will curdle.

A haunch of mutton is a favourite dish, and should be served very hot. One weighing 10 lbs. will take about three hours to bake, and should have red currant jelly served with it.

Beat 2 ounces of butter to a cream, add $\frac{1}{4}$ lb. of castor sugar, the yolks of 4 eggs, the juice and grated rind of a lemon, and 8 table-spoonfuls of water; mix all well together with the beaten whites of the eggs, and bake in a piedish in a moderate oven for half an hour.

JANUARY 27th.

BREAKFAST.

HOMINY.

HOT AND COLD TOAST.

MARMALADE.

FRESH COD'S ROE.

POTTED WOODCOCK.

Take a fresh cod's roe, put it into boiling salted water, and boil slowly for eight minutes; when cold, cut it into slices, egg and bread crumb them, and fry in hot butter for five minutes, turning them that each slice may be brown, dust a little coraline pepper over, and serve very hot.

Take the remains of the woodcock, strip the meat off the bones, and pound it in a mortar very smoothly, with 2 ounces of salt butter, plenty of black pepper, $\frac{1}{4}$ teaspoonful cayenne pepper, and a little salt; put it into fancy pots, cover over with oiled butter.

LUNCHEON.

COLD SADDLE OF MUTTON.

MASHED POTATOES.

BEETROOT SALAD.

SAGO PUDDING.

Put $1\frac{1}{2}$ pints of milk, with 2 strips of lemon peel, into a lined saucepan, with 2 ounces of sugar, 1 ounce of butter, and 3 table-

spoonfuls of sago; let it simmer for twenty minutes, then mix 2 eggs with the mixture, turn all into a piedish, and bake in a moderate oven for half an hour.

DINNER.

FISH PIE.
LOIN OF VEAL.
STEWED CELERY.

POTATOES.
STRAWBERRY PUFFS.
HERRING ROES ON TOAST.

Take all the flesh off the gurnet, mix it with 1 teaspoonful of anchovy sauce, some black pepper, a dust of cayenne, 1 dessert-spoonful of flour, and $\frac{1}{4}$ pint of good white stock; put all into a piedish, cover over with mashed potatoes, brown in the oven for twenty minutes.

Take 8 lbs. of loin of veal (kidney end is the nicest), flour and bake it in rather a slow oven for three and a half hours, make a little melted butter, pour it into the meat tin after the fat is taken off, add a few drops of colouring and a squeeze of lemon, pour over the veal, and serve.

Take the skin off some large potatoes and peel them into long thin strips, the same way in which you would peel an apple, wash and dry thoroughly, and put them into boiling fat and fry for about five minutes, or until they are crisp and brown; drain them from the fat, sprinkle a little salt over, and serve.

Make some rich flaky pastry, cut it into rounds about the size of a teacup, put either some apricot or strawberry jam in the centre of each piece, wet the edges, and double over firmly; fry in boiling lard for about ten minutes, drain, put sifted sugar over, and pile up high on a dish. The fat must quite cover the puffs whilst they are cooking.

JANUARY 28th.

BREAKFAST.

CRUMPETS.
BROWN BREAD.
HONEY.

WATERCRESS.
SAVOURY EGGS WITH ANCHOVIES.

Break 9 eggs into a basin, beat them up with pepper, salt, and a very small piece of minced onion; have ready a small lined saucepan

into which 1 ounce of butter and 2 dessert-spoonfuls of milk have been heated, put the mixture in, and stir until it thickens—it should be just thick enough, and not overdone; a skilled hand will soon learn for herself when the eggs are cooked to a turn—have ready some pieces of hot buttered toast, lay the mixture on top, and put one boned anchovy crossways on each piece.

LUNCHEON.

MINCED MUTTON WITH RED
CABBAGE.
COLD VEAL.

BAKED POTATOES.
GINGER PUDDING.

Mince the remains of the cold mutton, and flavour it nicely with chopped onion, pepper, and salt; make a little good thickened gravy, put in the meat, and let it simmer very slowly for twenty minutes; arrange in the centre of a dish, with a few sippets on top and the red cabbage round as a border. To cook the cabbage, it should be put into boiling salted water and boiled for half an hour, then drained, chopped up, and fried in a little butter until tender, and well peppered.

Mix $\frac{1}{4}$ lb. of moist sugar, $\frac{1}{2}$ lb. of flour, and $\frac{1}{4}$ lb. of chopped suet with 1 dessert-spoonful of grated ginger; put all into a buttered basin, tie a cloth over, and boil for three hours.

DINNER.

TURNIP SOUP.
VEAL COLLOPS AND TOMATOES.

FRICASSEE OF RABBIT.
BAKEWELL PUDDING.

Put 2 ounces of butter in a stewpan with 4 sliced onions, 8 turnips cut in halves, some pepper and salt, a lump of sugar, and $\frac{1}{4}$ pint of white stock; let all cook slowly for an hour, without browning, then add 2 quarts of white stock and simmer another hour; rub through a sieve, return it to the saucepan, but do not let it boil again, add 1 cupful of cream, and serve.

Cut some nice sized square pieces from the loin of veal, fry them lightly in butter, and serve tastefully on the same dish as the tomatoes, which should be plunged into boiling water, then peeled and put in a baking dish with pepper, salt, and a little chopped onion and parsley, and 1 ounce of butter, and bake for about half an hour in a moderate oven.

Cut a rabbit into nice sized joints (the Ostend rabbits are very good just now), put aside the head and neck, which will do for the stock pot, and fry the pieces until brown; now make a nice thickened brown gravy flavoured with onion, put the rabbit in, and stew very gently for half an hour; add pepper, salt, a dash of Worcester sauce, and a few chopped button mushrooms.

Line a piedish thinly with good pastry, and put a layer of raspberry jam over; then beat up the yolks of 4 eggs, $\frac{1}{4}$ lb. of butter, 3 ounces of bread crumbs, the juice of 1 lemon, and half the rind finely chopped, and 3 ounces of castor sugar; fill the piedish with this mixture, and bake in a moderate oven for three-quarters of an hour; whisk the whites of the eggs to a stiff froth, colour with a few drops of cochineal, put it on the top, and place the dish in the oven for a few minutes to set.

JANUARY 29th.

BREAKFAST.

CRUMPETS.
PORRIDGE.
HOVIS BREAD.

RADISHES.
WHITING AU GRATIN.

Put the whiting into a well buttered dish, sprinkle with pepper, salt, a little minced parsley, a few chopped button mushrooms, 1 wine-glassful of sherry, and 1 ounce of bread crumbs, then put small pieces of butter over, and bake in rather a hot oven for twenty minutes. Serve in the dish that the fish are cooked in; the fireproof ones are admirable for this purpose.

LUNCHEON.

VEAL CUTLETS AND BACON.
MASHED POTATOES.

MACARONI CHEESE.

Take about 2 lbs. of leg of veal, trim the cutlets into nice sized pieces, egg and bread crumb them, add a small quantity of minced parsley and dried herbs if the flavour is liked, and fry in hot fat slowly for about half an hour; put them on to a hot dish; make a good rich gravy in the pan, add a squeeze of lemon juice and pour over; fry some rolled bacon in another pan, and put round the dish as a garnish, together with some cut lemon.

DINNER.

COCK-A-LEEKIE SOUP.
LOIN OF PORK.
APPLE SAUCE.

POTATOES.
SEA KALE.
SEDAN PUDDING.

Wash thoroughly and cut a bunch of leeks into pieces about 1 inch in length, and boil in salted water with a fowl until tender; now thicken 3 pints of white stock with 1 table-spoonful of flour, add 1 ounce of butter and a little pepper; take the fowl out, cut it into small neat pieces, put it in a tureen, and pour the soup over. A young fowl will take about one hour to cook; an old one twice as long.

Take 7 lbs. of loin of pork, rub the crackling over with salad oil to preserve the crispness, and bake for three and a half hours in a moderate oven; just before serving sprinkle a little finely chopped sage over, and serve with the gravy that flows from the meat.

Take the weight of 1 egg in flour, castor sugar, and butter, 1 table-spoonful of strawberry jam, and $\frac{1}{2}$ teaspoonful of carbonate of soda; the butter should be beaten to a cream, then the sugar stirred in with the flour, the well beaten egg, soda, jam, and lastly $\frac{1}{2}$ teacupful of milk; beat all together, and put the mixture into a well buttered basin, and boil for one and a half hours. The basin should not be quite filled, as the pudding should rise in the cooking, and it is well to tie a buttered paper over the basin, and then the cloth, before plunging it into the boiling water.

JANUARY 30th.**BREAKFAST.**

BISCUITS AND MILK.
HOT ROLLS.
MARMALADE.

POTTED SHRIMPS.
MUSHROOMS ON TOAST.

Shell 1 pint of shrimps and put them into small fancy pots with a good dusting of cayenne, cover with butter, and put them into the oven for five minutes; when cold the butter should well cover the shrimps.

Peel the mushrooms and free them from grit (they will be now forced), lay them in a tin with 2 ounces of butter, a little pepper and salt; boil for about three-quarters of an hour in a moderate oven; serve on rounds of hot buttered toast.

LUNCHEON.

COLD LOIN OF VEAL.
FRIED PARSNIPS.

RAISIN PUDDING.

Take 1 lb. of flour, 1 lb. of stoned raisins, 1 lb. of chopped suet, $\frac{1}{4}$ teaspoonful of salt, mix thoroughly with $\frac{1}{2}$ pint of milk, put into a floured cloth, and boil for four and a half hours.

DINNER.

BAKED HADDOCK.
ROAST PARTRIDGES.
MASHED TURNIPS.

BROWN POTATOES.
CHOCOLATE CREAM.

Stuff a large fresh haddock with veal stuffing, flour it well, tie the head to the tail, and put it into a tin with 1 ounce of butter and some pepper and salt; baste frequently for half an hour in rather a sharp oven; now make a good rich brown gravy, get all the goodness from the pan, and pour over the fish, strew a little finely chopped parsley over, and serve.

Flour 4 partridges and bake them in a moderate oven for half an hour or a little longer; baste frequently, dish up, put raspings round, and send brown gravy to table in a tureen; also bread sauce.

Take $\frac{1}{4}$ lb. of chocolate, melt it in a lined saucepan with 1 pint of milk and $\frac{1}{4}$ lb. of castor sugar, then mix $3\frac{1}{2}$ ounces of cornflour gradually with another pint of milk, and when the chocolate is melted and boiling add slowly the other ingredients, and stir well all the time; pour into a wetted mould, and leave it to get cold and firm. This pudding may be enriched by adding 2 or 3 teaspoonfuls of condensed milk. When it is wanted turn out and scatter hundreds and thousands over.

JANUARY 31st.**BREAKFAST.**

HOT TOAST.
BUTTERED SCONES.
SARDINES.

WATERCRESS.
SAUSAGE CAKES.

Take 2 lbs. of sausage meat, add a small quantity of flour, and

make into cakes about the size of the top of a teacup ; fry for about quarter of an hour rather slowly, as the meat must be thoroughly cooked ; garnish with fried parsley.

LUNCHEON.

TOMATO SAUCE.
MUTTON CHOPS.

BAKED POTATOES.
LYLE PUDDING. /

Trim the chops nicely and grill over a clear fire, turning them several times, but on no account should the fork be put into the lean part or the gravy will escape ; they will take about eight or ten minutes ; when cooked put them on a very hot dish with a little salt, pepper, and a small piece of butter on each chop, and put them in the oven for one minute to melt the butter.

The tomato sauce should be made hot and served in a tureen ; if the same is made at home put 1 lb. of tomatoes into a stewpan with a lump of sugar, $\frac{1}{2}$ teaspoonful of salt, same of pepper, 1 ounce of butter, and 1 table-spoonful of minced shallot, with the same quantity of water ; simmer until quite soft, then rub through a sieve.

Mix $\frac{1}{4}$ lb. of chopped suet, same of flour and golden syrup, the grated rind and juice of 1 lemon, 2 beaten eggs, and a strip of candied peel together ; moisten with milk, and when thoroughly mixed turn into a buttered basin, tie down securely, and boil for four hours.

DINNER.

OYSTER SOUP.
RIBS OF BEEF ROLLED AND
BONED.
HORSE RADISH SAUCE.

STEWED CELERY.
FRIED POTATOES.
RHUBARB TART.
STUFFED OLIVES.

Take 3 dozen oysters (the cheaper kind will do for soup), beard and put them with their own liquor into 1 quart of good white stock ; simmer very, very slowly for ten minutes, then strain and mix 2 table-spoonfuls of flour with 1 ounce of butter and $\frac{1}{4}$ pint of stock ; add pepper and salt to taste with a dust of cayenne ; put all into a stewpan until it thickens, then slip in $\frac{1}{2}$ pint of boiling cream and 1 teaspoonful of lemon juice, but on no account must the soup boil after these are added.

Have about 8 lbs. of ribs of beef rolled and boned, bake for two and a half hours, baste frequently, and serve with horse radish sauce.

Line a piedish with pastry, cut some forced rhubarb into 1-inch pieces (do not peel it), and fill the dish, add $\frac{1}{2}$ lb. of moist sugar and a strip of lemon peel, cover over with pastry, and bake in rather a sharp oven for half an hour; brush over with the beaten white of an egg, sift a little castor sugar on top, and return the tart to the oven for two minutes to set, but it should not brown. Send cream to table with the rhubarb tart.

Stone some large olives, fill the holes with pounded anchovies mixed with a few bread crumbs and a little cayenne pepper; make the olives into a nice shape, and place three on small round fried croûtons; garnish with cut lemon and parsley.

FEBRUARY 1st.

BREAKFAST.

BROWN BREAD.
TOAST.
MARMALADE.

WATERCRESS.
CERVEILLES D'AGNEAU.
PATÉ DE FOIE GRAS.

Take the tongue and brains from a lamb's head, boil them until tender (the tongue will take about two hours; the brains a quarter of an hour); when they are cooked mince them very finely together, with pepper, salt, and a few savoury herbs, and 1 ounce of bread crumbs; fry some squares of bread in boiling fat until brown, cut out the centre, and fill with the mince. The remainder of the head will make excellent soup. Serve hot, garnished with slices of hard boiled egg and watercress.

LUNCHEON.

COLD BEEF.
HORSE RADISH SAUCE.
POTATOES.

CREAM CHEESE AND CELERY.
LEMON PUDDING.

Mix $\frac{1}{2}$ lb. of chopped beef suet with $\frac{3}{4}$ lb. of bread crumbs, 6 ounces of castor sugar, $\frac{1}{4}$ lb. of flour, the juice of 2 lemons, and the grated rind of 1; beat up 2 eggs with sufficient milk to make it

all into the consistency of a thick batter, mix well, and turn all into a buttered basin; boil for three hours.

DINNER.

BOILED HADDOCK.
SHRIMP SAUCE.
BEEF FRITTERS.
GHERKIN SAUCE.

FRICASSEED EGGS.
CHIP POTATOES.
COFFEE CUSTARD PUDDING.

Truss the fish like whiting, with the tail in the mouth, and put it into sufficient warm water to cover, with a handful of salt; boil slowly for quarter of an hour, or a little longer if the haddock is very large; drain, and cover with shrimp sauce.

Cut some square underdone pieces from the cold beef, dip them into a batter that has been seasoned with pepper and salt, and fry on both sides until the batter is set, which will be in about four minutes; arrange neatly on a dish, with gherkin sauce in the centre. The sauce is a thick brown melted butter, with a few chopped gherkins warmed in it.

Boil 10 eggs until hard, then remove the shells and cut them into thick slices; mix 1 table-spoonful of flour with 1 ounce of butter, a pinch of salt, and $\frac{1}{2}$ pint of milk very smoothly, and stir over the fire till thickened; put the eggs in an entrée-dish, sprinkle a little pepper and salt over, and cover with the sauce.

Mix $\frac{1}{2}$ pint of very strong coffee with $\frac{1}{2}$ pint of milk, then beat up 3 eggs with 3 ounces of castor sugar, a small pinch of salt, and 1 ounce of butter; beat for one minute, then turn all into a piedish which is lined with pastry, and bake in rather a sharp oven for half an hour.

FEBRUARY 2nd.

BREAKFAST.

MUFFINS.
STEWED PRUNES.
WATERCRESS.

ROLLED PICKLED PORK.
FISH RISsoles.

Soak the prunes for two hours, then put them in a stewpan with just sufficient water to cover, with $\frac{1}{4}$ lb. of loaf sugar, a thin strip of lemon peel, and 1 glassful of port wine; simmer until soft, then

reduce the syrup, add a few drops of cochineal, and pour over the prunes.

Take $4\frac{1}{2}$ lbs. of thin flank of pickled pork, bone it, lay it on a board, and pepper well; then spread over $1\frac{1}{2}$ lbs. of sausage meat, 2 hard boiled eggs cut into slices and a few pistachio nuts (these should be peeled), roll up as you would a roly-poly pudding, tie in a cloth, and boil slowly for three and a half hours; then put a tin and weight on the top and press it, and when cold remove the cloth; glaze and garnish with curled parsley.

LUNCHEON.

COLD PORK.
VEAL WITH MACARONI.

MASHED POTATOES.
WELSH RAREBIT.

Take 2 lbs. of any lean part of veal, chop finely and season well with pepper and salt; now fry 2 small onions until brown; whilst these are cooking boil 2 sticks of macaroni broken into 1-inch pieces until tender; mix all together, adding 1 table-spoonful of tomato sauce, and turn into a piedish; cover with bread crumbs, place some small pieces of butter over, and bake in a moderate oven for one hour.

Put 4 ounces of cheddar cheese into a small stewpan with 1 tea-spoonful of mustard, 2 table-spoonfuls of ale, and $\frac{1}{2}$ teaspoonful of pepper; stir until the mixture is dissolved, place on hot buttered toast, and serve very hot.

DINNER.

STUFFED MACKEREL.
SHOULDER OF MUTTON.
ONION SAUCE.

POTATOES.
SEA KALE.
SAVOURY CROÛTES.

Remove the backbone from the mackerel, wash and dry them, and rub the inside with salt and pepper; now put into a stewpan a few chopped tinned mushrooms, 2 minced shallots, and 1 table-spoonful of chopped parsley and 1 ounce of butter; stew for five minutes, then mix these with 2 ounces of bread crumbs, 1 table-spoonful of shrimp paste, 3 anchovies, and 2 table-spoonfuls of stock; fill the mackerel with the paste, wrap the fish in buttered paper, and either grill over a clear fire or bake in a brisk oven for fifteen minutes; take off the paper before serving.

A shoulder of mutton weighing about 6 lbs. will take two hours to bake; baste frequently, and send it to table with onion sauce, which should be made by making a nice melted butter, and then adding 3 large Spanish onions which have been boiled and chopped or rubbed through a sieve.

Cut some slices of bread $\frac{1}{2}$ inch thick into rounds or squares, make a hollow, and fry a golden brown in butter; when cold put a little Osborn's paté d'anchois on bottom of each, and on top of this a little cress; cover with mayonnaise, and sprinkle a little finely chopped parsley on the top; one croûte should be allowed for each person.

FEBRUARY 3rd.

BREAKFAST.

PORRIDGE.
HONEY.
RADISHES.

KEDGEREE.
FRIED HAM.

Bone a dried haddock, and cut the flesh into nice sized pieces, put them into a stewpan with 1 cupful of boiled rice, some pepper, and 1 hard boiled egg cut into slices, 1 teaspoonful of anchovy sauce, 1 ounce of butter, and 1 table-spoonful of cream or milk; stir over the fire until very hot, then turn it out in a neat heap on a very hot dish, and serve at once.

LUNCHEON.

COW HEEL WITH PARSLEY
SAUCE.
SARDINES.

FRIED POTATOES.
BAKED RICE PUDDING.

Split the cow heel and soak it one hour, then put it into a saucepan with sufficient cold water to cover, 1 onion, and pepper and salt to taste; boil slowly for four hours, or until the bones can be removed, then dish up and cover with parsley and butter sauce.

Put 1 quart of milk into a lined saucepan with 1 ounce of butter, $\frac{1}{4}$ lb. of castor sugar and a pinch of salt, and 2 ounces of Patna rice; boil until tender, then beat up 4 eggs, mix all together, turn into a piedish lined with pastry, and bake slowly for one hour.

DINNER.

BOILED TURBOT.
SHRIMP SAUCE.
ROAST FOWLS.
CUSHION OF BACON.

FRIED POTATOES.
CAULIFLOWERS.
BANANA FRITTERS.

If the fowls are large they will take about one and a half hours in a moderate oven, and should be basted frequently and sent to table with slightly thickened brown gravy and bread sauce; sometimes egg sauce is served; it should be poured over the fowls instead of the gravy.

A cushion of bacon weighing about 7 lbs. should be put into cold water, allowed to simmer for about three hours; it should then be peeled and covered with raspings.

Cut the bananas into halves lengthways, strew some castor sugar over, dip in a rich batter (cream may be substituted for the milk), and fry in very hot butter for four or five minutes; dish up, and strew a little cochineal sugar over.

FEBRUARY 4th.**BREAKFAST.**

DAMSON JAM.
SALLY LUNNS.
HOT AND COLD TOAST.

FRIED BACON.
SARDINES.

LUNCHEON.

FILLET OF BEEF WITH MAITRE
D'HOTEL BUTTER.

CHIP POTATOES.
RICE SANDWICHES.

Take about 3 lbs. of fillet of beef, cut the steaks about 2 inches thick, flatten them well, and soak in good olive oil for one hour; then broil over a very clear fire for about six or eight minutes, turning them; place them in a hot dish, and spread them with butter and chopped parsley, salt and pepper to taste, and half the juice of a lemon; serve the potatoes as a border.

Cut the remains of the cold rice pudding into neat squares about 1 inch thick, spread some apricot jam over, and make them into sandwiches; lay in a glass or silver dish, and pour a thick custard over.

DINNER.

SUSSEX SOUP.
ROAST LEG OF MUTTON.
POTATOES.

MASHED TURNIPS.
CHOCOLATE SWISS ROLL.

Take the remains of the fowls (if there is much left the legs may be put aside for grilling for breakfast), take off the skin, and cut the joints up very small; put them into a stewpan with 1 onion, carrot, turnip, 1 head of celery, and about 1 quart of weak stock; let all boil up, then add a slice of crumb of bread, and let all simmer for three or four hours; now take out the vegetables and pass through a sieve, add pepper, salt, and 1 pint of stock; bring to the boil again, put in $\frac{1}{4}$ pint of hot cream, colour the soup with spinach green, add some minced parsley, and serve.

Make a Swiss roll same as recipe previously given, only substituting chocolate for the jam. Grate about 2 ounces of chocolate, and mix with it 1 ounce of icing sugar and 1 table-spoonful of water; spread over the roll evenly and quickly.

FEBRUARY 5th.**BREAKFAST.**

HOMINY.
CRUMPETS.
STEWED RHUBARB.

GALATINE OF SHEEP'S TONGUES.
MINCED BACON.

Cut the rhubarb into 2-inch pieces, and put them into an old piedish with $\frac{1}{2}$ lb. of moist sugar and a strip of lemon peel; cover them over, and stew in the oven until tender; when cold, colour with a few drops of cochineal.

Take 8 sheep's tongues, bone them, cut the gristle off, and put them into a stewpan with just sufficient water to cover, with 1 sliced onion and 1 table-spoonful of salt; boil slowly until perfectly tender, then peel them, and lay them one on the other in a round mould until it is full, add plenty of pepper (salt if needed), and fill the crevices with slices of hard boiled egg, add about $\frac{1}{2}$ cupful of good stock into which 2 teaspoonfuls of gelatine have been dissolved and boiled; place a plate over, then a weight, and when cold turn out and garnish with parsley.

Mince some of the cold bacon very finely with a little onion, put it into a stewpan with 1 ounce of bread crumbs, a dusting of cayenne, and just enough gravy to moisten; beat it up, and serve on rounds of hot buttered toast.

LUNCHEON.

COLD MUTTON.
MASHED POTATOES.

HARICOT SALAD.
POND PUDDING.

Boil the haricot beans, drain them, and when cold pour over a little oil, vinegar, chopped onion and parsley, a few capers, and a good dusting of pepper and salt; pile these in the centre of a dish with a border of sliced beetroot.

Make a suet crust and line a basin with it; now put in 2 ounces of butter, same of moist sugar, and 1 wine-glassful of sherry or orange wine; make the cover rather thicker than usual that the juice may not escape, pinch the edges closely together, and boil for two and a half hours.

DINNER.

FRIED SOLES.
ANCHOVY SAUCE.
MUTTON RISsoles.
SWEETBREADS.

POTATOES.
CAULIFLOWERS.
PRUNE JELLY.

Thoroughly fry the soles, then egg and bread crumb them; add a little flour, and fry in very hot fat for twenty minutes, or a little longer if the soles are large; drain them, and put them on a hot dish which has a paper *d'oyley* on, and garnish with cut lemon and parsley.

Make a good rich melted butter, omitting the salt, and add 1 table-spoonful of anchovy sauce.

Mince some cold mutton very finely with a little of the bacon, should there be any left, and 1 small onion; add plenty of pepper and $\frac{1}{2}$ cupful of bread crumbs; bind together with 1 egg and a very small quantity of rich gravy; now make the rissoles into a good shape, egg and bread crumb them, and fry for about ten minutes. They can either be made into balls, cutlets, or sausage shape. Serve in a border with fried parsley.

Trim the sweetbreads, and soak them for about an hour in warm water, then lay them in a saucepan for two hours with a little salt, the squeeze of a lemon, and sufficient cold water to cover; let them just simmer for ten minutes, then lay them in cold water; when cool cut them into nice sized pieces, and toss them in a saucepan with 2 ounces of butter until they begin to colour; add a little minced shallot, a dash of tomato sauce, and $\frac{1}{2}$ pint of rich well flavoured thickened gravy; then simmer until tender, arrange in layers on a hot dish, pour the gravy over, put small croûtons cut in fanciful shapes round, and serve. A few button mushrooms may be added as an improvement.

Take 1 lb. of good prunes or French plums, put them into a stewpan with just sufficient water to cover, with $\frac{1}{4}$ lb. of loaf sugar, a strip of lemon peel, and $\frac{1}{2}$ wine-glassful of port; simmer until tender, then stone them, and put them closely together in a mould that has been wetted; now strain the syrup, and add $\frac{1}{4}$ ounce of soaked gelatine; give one boil up, stirring all the time, add a few drops of cochineal, and pour over the fruit; when quite cold turn out, and serve whipped cream round the dish.

FEBRUARY 6th.

BREAKFAST.

HOMINY.
BROWN BREAD.
APRICOT JAM.

RADISHES.
FILLET OF DRIED HADDOCK.

LUNCHEON.

KNUCKLE OF VEAL.
PARSLEY SAUCE.

MASHED POTATOES.
BREAD AND BUTTER PUDDING.

Boil rather slowly for three hours a knuckle of veal weighing about 7 lbs. with 1 carrot, onion, turnip, and a piece of celery in just sufficient cold water to cover (the liquor makes splendid soup), then at the last add 2 table-spoonfuls of salt, dish up, and cover with parsley sauce, which is melted butter with 1 teacupful of very finely minced parsley put in at the last.

Well butter a piedish, then put some very thin slices of bread and butter at the bottom (cut the crusts off), a layer of sultanas and currants, and a little moist sugar; continue to do this until the dish

is nearly full, then beat up 2 eggs with $\frac{1}{2}$ pint or a little more of milk, according to the size of the dish, and pour over, add 2 ounces of butter broken in small pieces, and bake in a moderate oven for three-quarters of an hour. It can either be served in the dish, or turned out with sifted sugar over.

DINNER.

VEAL BROTH.
BRAISED BEEF.
RABBIT CUTLETS.

ARTICHOKES.
FRIED POTATOES.
SARDINES EN CAISSE.

Thicken 3 pints of veal liquor with 2 table-spoonfuls of flour, add 1 finely chopped onion, carrot, and piece of celery, 1 teaspoonful of Liebig's extract, pepper and salt to taste, and simmer until the vegetables are soft; add $\frac{1}{2}$ pint of boiling cream, 1 ounce of cold veal cut into dice, and serve.

Take 8 lbs. of fresh silverside of beef and put it into a stewpan just large enough to hold it, with 2 ounces of butter or dripping, braise until brown, then turn it on the other side; now cover the meat with water, adding 2 table-spoonfuls of salt, some pepper, 3 onions, carrots, 2 small heads of celery, and a small bouquet of herbs (these should be taken out before serving); simmer the whole for 3 hours, then dish up; pour some of the liquor over, and serve with the vegetables round the dish.

Boil a rabbit for half an hour, then take all the meat off the bones and mince it very finely with 1 ounce of bread crumbs, a little chopped onion, pepper and salt to taste, and 1 ounce of bacon or ham; make the mixture into cutlets, egg and bread crumb them, and fry in hot fat until brown; lay them on a dish of fried parsley, and send brown gravy to table in a tureen.

Drain some sardines from the oil, put a little cayenne pepper and a squeeze of lemon on each, and roll them in a thin slice of fat ham; grill over a clear fire for two minutes, and serve at once on a very hot dish garnished with croûtons.

FEBRUARY 7th.**BREAKFAST.**

MILK ROLLS.
WATERCRESS.
STRAWBERRY JAM.

BAKED APPLES.
COLD BEEF.
BOILED EGGS.

Bake some cooking apples in a slow oven until soft ; when cold sift fine sugar over and serve.

LUNCHEON.

FRESH COD'S ROE (FRIED).
COLD BEEF.

POTATO SALAD.
MARMALADE PUDDING.

Soak 1 breakfast-cupful of bread crumbs in $\frac{1}{2}$ pint of milk for half an hour, then mix with it $\frac{1}{4}$ lb. of saltanas, 2 table-spoonfuls of marmalade, 2 ounces of sugar, and 3 well beaten eggs ; stir all thoroughly, then put into a buttered mould and boil for an hour and a half.

DINNER.

OX TAIL SOUP.
SAVOURY MUTTON CUTLETS.
SHRIMP PATTIES.

POTATOES.
SPINACH.
CRYSTAL PALACE PUDDINGS.

Trim the cutlets nicely and put them into a stewpan with just sufficient stock to cover, a little parsley, 2 turnips, 2 small onions, 2 tomatoes, and pepper and salt to taste ; let all simmer gently for one hour, then take out the cutlets, arrange them nicely on a hot dish, rub all the other ingredients through a sieve, and pour over the cutlets.

Make some rich pastry and cut it into small squares, lay some picked shrimps over, well seasoned with cayenne, fold over and bake for ten minutes ; when nearly done, brush over with the yolk of an egg, sift a little vermicelli on top, and arrange neatly on a hot dish ; garnish with cut lemon and parsley.

Soak $\frac{1}{2}$ ounce of gelatine in $\frac{1}{2}$ pint of milk ; whilst this is soaking, make a boiled custard with the yolks of 4 eggs, 2 ounces of castor sugar, and $\frac{1}{2}$ pint of milk flavoured with vanilla ; now add the

soaked gelatine, and when on the point of boiling take it up immediately and stir well, put 2 glacé cherries in each dariole cup, and fill with the mixture; when quite cold, turn out.

FEBRUARY 8th.

BREAKFAST.

PORRIDGE.

MUFFINS AND CRUMPETS.

MARMALADE.

FRIED WHITING.

LUNCHEON.

SPATCH COOK.

FRIED POTATOES.

MACARONI CHEESE.

Split a raw fowl down the back, season well with pepper, salt, a little chopped onion, and a few savoury herbs; open the fowl quite flat, and skewer it so, brush it over with warm butter, and grill over a clear fire for twenty minutes, turning it several times; mix 1 table-spoonful of French mustard with 2 table-spoonfuls of olive oil, a little salt and pepper, 1 table-spoonful of vinegar, and 1 gill of port; make hot, and serve with the fowl.

DINNER.

FRIED OYSTERS.

SADDLE OF MUTTON.

SWEDES.

SNOW POTATOES.

CAKE CROÛTES WITH CREAM.

Take 3 dozen oysters, drain them from their liquor, and dry in a cloth; make a thick rich batter, and dip the oysters in one at a time, fry in very hot butter for two minutes, dish them on a paper *d'oyley* on a very hot dish, and garnish with fried parsley and cut lemon. Send cayenne pepper to table.

Peel and cut the Swedes into quarters the same as turnips, and boil them in salted water until tender; then drain and mash smoothly with 2 ounces of butter, 1 table-spoonful of cream, and plenty of pepper.

Take a stale cake, and out of it cut neat rounds, fry a golden colour in butter, drain them. Stew $\frac{1}{2}$ lb. of elvas plums in a wine-

glass of port, 2 ounces of loaf sugar, and some lemon juice, and then reduce the syrup until it is nearly as thick as treacle; with this glaze the fruit, and serve in an entrée-dish in a circle of whipped cream, and garnish with cake croûtes.

FEBRUARY 9th.

BREAKFAST.

HOT AND COLD TOAST.
WATERCRESS.
QUINCE JAM.

FRIED HAM.
KIPPERED HERRINGS.

LUNCHEON.

COLD SADDLE OF MUTTON.
BAKED POTATOES.

QUINCE PUDDING.

Well butter a piedish, put a layer of quince jam at the bottom, fill up the dish with alternate slices of thin bread and butter and jam, having bread and butter at the top; now beat up 2 eggs with 1 ounce of castor sugar, 20 drops of vanilla essence, add 1 pint of milk, and pour into the dish over the bread and butter; let it soak for half an hour, then bake in a moderate oven for thirty-five minutes, turn out, and sift sugar over.

DINNER.

HARE SOUP.
PIGEON PIE.
CAULIFLOWERS AU GRATIN.

LEEKS.
POTATOES.
GOOSEBERRY CUSTARD.

Cut the hare up into small joints (reserving part of the back and 1 thigh, which will make a dish for another time), and put the pieces into a stewpan with 1 large onion, turnip, carrot, and small head of celery cut up small, 2 cloves, 6 peppercorns, a small bouquet of herbs, pepper and salt to taste, 1 table-spoonful of ketchup, same of port, and 2 quarts of weak stock; let all simmer until very tender, then take the meat from the bones and rub it with the vegetables, &c., all through a sieve, thicken the soup with 1 table-spoonful of flour, add a squeeze of lemon juice and a few drops of colouring, and it is ready.

Break a cauliflower into small sprigs, and boil them in salted water for about ten minutes, drain, and put some at the bottom of a buttered piedish, cover over with bread crumbs, add 1 ounce of butter broken in small pieces, a little cayenne pepper, and then another layer of cauliflower; sprinkle the whole with parmesan cheese, and another thin layer of bread crumbs and plenty of butter; brown in the oven for a quarter of an hour, or with a salamander.

Cut 3 pigeons into neat pieces with $\frac{1}{2}$ lb. of rump steak, season well with pepper, salt, and minced shallot, and dredge with flour, fill a piedish and cover with water or weak stock, put a cover of pastry on top and ornament it prettily; bake in a fairly hot oven for three-quarters of an hour, and when nearly done glaze with the yolk of 1 egg, return it to the oven for five minutes longer, and then stand the pie on the top of the hot plate for about one hour to cook the meat thoroughly. The feet of the pigeons should be put in at the opening on the top.

Soak the leeks for two hours in cold water to draw out the grit, then wash thoroughly, trim and boil fast in salted water for three-quarters of an hour; drain, and cover with melted butter.

Empty a bottle of gooseberries into a lined saucepan, with $\frac{1}{2}$ lb. of loaf sugar; stew until tender, then rub them through a sieve whilst warm; let them cool, spread them on a glass dish, make a thick custard, and lay it over the fruit. When cold, whip the whites of 3 eggs to a stiff froth with 2 table-spoonfuls of icing sugar, and pile it on the top; sprinkle chopped pistachio nuts on, and serve at once.

FEBRUARY 10th.

BREAKFAST.

HOMINY.
SALLY LUNNS.
RADISHES.

MUTTON RISsoles.
FRESH HERRING ROES.

Take the soft roes from 6 fresh herrings, put them into a small pan with 1 ounce of butter, some pepper and salt, cook for about eight minutes; then arrange them nicely on toast, put a few drops of anchovy sauce over, a dusting of pepper and cayenne, and make them thoroughly hot by putting them in the oven for one minute.

LUNCHEON.

IRISH STEW.
CARROTS À LA CRÈME.

APPLES IN TAPIOCA.

Soak 1 breakfast-cupful of tapioca overnight, then put it into a deep piedish with 1 pint of water, $\frac{1}{4}$ lb. of castor sugar, a strip of lemon peel, and 1 dessert-spoonful of the juice; peel some apples, remove the cores without breaking, and put 2 cloves in the centre, place the apples in the dish with the tapioca, and bake very slowly for four hours, or until the tapioca is perfectly clear.

DINNER.

MULLIGATAWNY SOUP.
JUGGED HARE.
CURRANT JELLY.
ROLLED RIBS OF BEEF.

YORKSHIRE PUDDING.
POTATOES.
CREAM TART.

Take the pieces of hare that were put aside, cut them into small neat pieces, flour, and fry them in a little butter until brown; whilst these are cooking, make a nice brown thickened gravy flavoured with port wine and lemon juice; put the hare in, add a dash of Worcester sauce, pepper and salt to taste, 1 onion stuck with cloves, a small bouquet of herbs, and 1 dozen very small forcemeat balls; turn all into a close-fitting earthenware jar, and bake in a fairly hot oven for two and a half hours.

Get your butcher to bone and roll about 8 lbs. of ribs of beef, bake in a moderate oven for two and a half hours, baste frequently, and garnish with scraped horse radish.

Take 3 table-spoonfuls of self-raising flour and rub it smoothly with 3 eggs and 1 pint of milk, add a pinch of salt, and beat well; grease a baking-tin, turn the mixture in, and bake in a hot oven for three-quarters of an hour or a little longer. Whilst it is cooking, it should be basted several times with the fat from the beef; sprinkle a little salt over, and cut the pudding into small square serving pieces.

Line an open tart tin with pastry, and ornament the edges prettily; now boil 1 teacupful of cream with 1 beaten egg till it curdles, remove from the fire, and stir in 1 ounce of cake crumbs, 2 ounces of butter, 2 ounces of castor sugar; beat all into a cream, whisk 2 eggs, add them gradually, and lastly flavour with

1 dessert-spoonful of brandy, pour into the tin, ornament with a few pastry leaves, and bake in a moderate oven for half an hour.

FEBRUARY 11th.

BREAKFAST.

HOT TOAST.
BROWN BREAD.
APRICOT JAM.

SARDINES.
BRAIN CROQUETTES.

Parboil the ox brains in milk and water for five minutes, then beat them up in a basin with 1 ounce of bread crumbs, 1 ounce of butter, and pepper and salt to taste; bind with 1 egg, flour the hands and make them into flat cakes or into the shape of a small sausage, egg and bread crumb them, and fry in boiling fat for five minutes, or until they are brown; dish up neatly, and garnish with watercress.

LUNCHEON.

COLD RIBS OF BEEF.
HORSE RADISH SAUCE.
MASHED POTATOES.

CORNFLOUR PUDDING.
STEWED RHUBARB.

DINNER.

RED MULLETS.
WILD DUCKS.
CHIP POTATOES.

MONTROSE PUDDING. ✕
CREAMED HERRINGS.

Cut the gills of the fish off, but leave the insides in, fold each one separately in oiled paper, and bake in a moderate oven for about twenty minutes, and baste frequently with butter; when they are cooked, take the liquor that comes from the fish and thicken it with a little flour; now add $\frac{1}{2}$ teaspoonful of anchovy sauce and a glass of sherry, cayenne pepper and salt to taste; serve the fish in the paper, garnished with parsley and cut lemon, and the sauce in a tureen. These fish are considered a great delicacy, and are called "the woodcock of the sea"; they are, however, much cheaper than they used to be, and may often be had in the summer for 6d. each.

Roast the ducks in a very sharp oven for a quarter of an hour if

liked underdone, but ten minutes longer if preferred well cooked. They should be dredged with flour and basted frequently, and sent to table very hot; the gravy should be brown, rather thick and rich, and flavoured with lemon or orange juice. Send cayenne pepper to table, and either a lemon or orange, whichever the gravy is flavoured with.

Mix 1 lb. of chopped suet with $\frac{3}{4}$ lb. of castor sugar, 1 lb. of bread crumbs, 1 lb. of apricot jam, and 4 eggs; beat for two minutes, then put the mixture in a well buttered mould and steam for three hours; turn out, and pour warm apricot jam over, and a large heap of whipped cream on the top of the pudding.

Make some oatmeal biscuits hot by putting them in the oven for two minutes; spread on each some red herrings creamed, made by freeing the fish from skin and bone and pounding the flesh in a mortar, with a little cream, fresh butter, and cayenne pepper; make hot in a small saucepan before spreading on the biscuits.

FEBRUARY 12th.

BREAKFAST.

MUFFINS AND CRUMPETS.
BROWN BREAD.
RADISHES.

BOILED SAUSAGES.
JAM.
SCRAMBLED EGGS.

LUNCHEON.

HASHED WILD DUCKS.
MASHED POTATOES.
MONTROSE PUDDING (RE-
WARMED).

CAMEMBERT CHEESE.
CELERY.

Cut the remains of the ducks into neat joints and stew them for half an hour very slowly in the gravy that remained, adding more if necessary; pile up high in a dish, pour the gravy over, and garnish with fried croûtons.

Cut the remains of the pudding into neat slices, place them in an old dish in the oven, cover over and let them get thoroughly hot through; now arrange them on another hot dish, put a little warmed apricot jam on top, and then some castor sugar.

DINNER.

CARROT SOUP.
 STEWED PIGEONS.
 VEAL CUTLETS.

SEA KALE.
 POTATOES.
 CHOCOLATE PUDDING.

Cut the pigeons into joints, using also the hearts, livers, and the necks, flour, and fry them brown; whilst these are cooking, make a rich brown thickened gravy flavoured with shallot and mushroom ketchup; put the pieces in, and all the goodness from the pan, and add 1 dozen button mushrooms; serve fried croûtons round the dish.

FEBRUARY 13th.**BREAKFAST.**

HOMINY.
 HOT AND COLD TOAST.
 WATERCRESS.

HONEY.
 BRAWN.

LUNCHEON.

HAGGIS.
 BRAWN.

BAKED POTATOES.
 CHEESE SOUFFLEE.

Haggis is a favourite Scotch dish, but is nevertheless very much liked by English people. It can be bought here already prepared in skins, and will only require to be boiled about one hour and served with brown gravy.

Take 2 ounces of grated cheese, the same of bread crumbs, salt and pepper to taste, and mix thoroughly with 1 pint of milk and 3 well beaten eggs; whisk all together for a few minutes, and pour the mixture into a piedish, break 2 ounces of butter in small pieces on the top, and bake in a hot oven for twenty minutes; serve immediately.

DINNER.

FRICASSEED SOLES.
 SADDLE OF MUTTON.
 RED CURRANT JELLY SAUCE.

TURNIP TOPS.
 BROWN POTATOES.
 COCOANUT PUDDING.

Take 2 ounces of grated cocoanut, the same of castor sugar and

butter, the yolks of 3 eggs, and 1 ounce of grated biscuit or bread crumbs; beat altogether, and turn into a piedish; bake in a moderate oven for half an hour; now whisk the whites of the eggs to a stiff froth, put these on the top of the pudding, and return it to the oven for one minute to set.

FEBRUARY 14th.

BREAKFAST.

BISCUITS AND MILK.
QUINCE JAM.
MUSTARD AND CRESS.

ANCHOVY BUTTER.
FRIED BACON AND POACHED EGGS.

LUNCHEON.

COLD SADDLE OF MUTTON. BOTTLED GREENGAGE PUDDING.
HARICOT SALAD.

Line a pudding basin with suet crust, fill with the greengages and a little of the syrup, sprinkle in $\frac{1}{4}$ lb. of moist sugar, cover with paste; put a cloth over, and boil for two and a half hours.

DINNER.

GRAVY SOUP.
MUTTON RISsoles.
LOIN OF PORK.

SPINACH.
POTATOES.
HUMBERT PUDDING.

Cut 1 round sixpenny spongecake into slices, and cover each piece with raspberry jam, then lay a few of them close together in the bottom of a glass-dish; next make a good custard, leaving out the whites of eggs, flavour with vanilla; whilst the custard is hot, pour it on the cakes, fixing them well up the sides of the dish; continue in this manner until the dish is filled; before serving, beat the whites of the eggs to a stiff froth with $\frac{1}{2}$ teaspoonful of castor sugar, then pile on the custard.

FEBRUARY 15th.**BREAKFAST.**

HOT ROLLS.
BUTTERED TOAST.
STEWED RHUBARB.

SARDINES.
STUFFED MUSHROOMS.

Peel and trim some mushrooms all to one size, chop 1 onion and a little parsley; melt $\frac{1}{2}$ ounce of salt butter in a saucepan, add the chopped ingredients and $\frac{1}{2}$ teacupful of rich gravy; add 1 table-spoonful of cream; blend with this mixture 2 table-spoonfuls of bread crumbs, pepper and salt to taste, and stir whilst all are simmering; put the mushrooms on a greased baking-tin, stuff with the above, and cook for a quarter of an hour in rather a hot oven; serve very hot.

LUNCHEON.

CURRIED PORK.
POTATOES.
APPLE PUDDING.

CREAM CHEESE.
CELERY.

Make the curry the same as for calf's head, substituting the pork, which should be cut into square pieces, for the head; serve in a border of cooked rice.

Take the outside leaves off the celery (these will do for flavouring soups), cut the hearts into quarters, and ravel out the edge with a large darning needle; then leave the celery in cold water for one hour, when it will curl up and be ready for table.

DINNER.

OYSTERS (IN THE SHELL).
LEG OF MUTTON (MARINADED).
FRIED PARSNIPS.

POTATOES.
CANTEEN CAKES.
FOIE GRAS TOAST.

About 4 oysters for each person should be arranged neatly on a plate, with $\frac{1}{4}$ cut lemon and 2 thin slices of rolled brown bread and butter. Send cayenne pepper to table.

Cut the shank bone off the mutton and lard the leg with bacon (larding needles are to be purchased at most ironmongers, and only a little practice is required to use them), then put it into a deep

pan and sprinkle it with some chopped onion, lemon, thyme, parsley, and a little pepper and salt; pour over $\frac{1}{4}$ pint of oil and the same of vinegar, and allow the mutton to remain in this marinade for three hours; turn frequently, tie it up in greased paper, and bake from two and a half to three hours; strain off the fat, slightly thicken and brown the gravy that comes from the meat, then pour over and serve.

Mix $\frac{1}{2}$ lb. of chopped suet, same of bread crumbs and of moist sugar, the juice and minced rind of 1 lemon all well together; put the mixture into buttered cups or tin dariole moulds, and bake for half an hour in a moderate oven; turn out, and serve with lemon sauce, which is made by infusing $\frac{1}{2}$ pint of cream with a strip of lemon peel and 2 ounces of loaf sugar for half an hour, then take it off the fire and stir in the juice of 1 lemon. It must not boil, or the sauce will curdle.

Make some pieces of toast about 8 inches long, spread them with foie gras, dust a little cayenne pepper over, and serve very hot.

FEBRUARY 16th.

BREAKFAST.

PORRIDGE.

HOT BUTTERED SALLY LUNNS.

DISH OF ORANGES.

MARMALADE.

BAKED WHITING.

BEEF MARROW ON TOAST.

Split the whiting down the back, take out all the bones, cut each one in strips and roll them up, tie with a piece of narrow tape, and lay them in a deep earthenware dish with 6 peppercorns, 3 cloves, 1 teaspoonful of vinegar, same of salt, and water just to cover; bake in a fairly hot oven for a quarter of an hour; let them stand in the liquor, and, when cold, lift them out carefully; take off the tapes and pour the liquor over.

LUNCHEON.

COLD LEG OF MUTTON.

TINNED SALMON.

POTATOES.

BOILED BATTER PUDDING.

Take the fish from the tin, and remove all the bones; flake in small pieces and drain; now put 1 ounce of butter in a small

stewpan, with 1 table-spoonful of flour; cook till smooth but not brown; add $\frac{1}{2}$ pint of milk, and stir till it thickens; season with salt and cayenne pepper; place the salmon in the sauce, and let it get thoroughly hot through; garnish with capers and hard boiled eggs.

DINNER.

PEARL BARLEY SOUP.
BOILED TURKEY.
OYSTER SAUCE.
HAM.

SPINACH.
CHIP POTATOES.
MONK'S PUDDING.

Take a turkey weighing about 10 lbs., put it into boiling water with 1 onion, turnip, and small head of celery; simmer for two hours, and take the scum off as it rises; when it is cooked, drain for one minute and cover with oyster sauce; garnish all down the breast with the yolk of a hard boiled egg rubbed through a small sieve or bread grater.

Soak $\frac{1}{4}$ lb. of ratafias in a little brandy or maraschino, and whilst they are getting soft beat 2 eggs thoroughly, add 2 ounces of sifted sugar and 2 table-spoonfuls of cornflour, and, by degrees, nearly 1 pint of milk; set it over a clear fire; let it thicken, and, when partially cold, pour it over the ratafias; cover the top with grated cocconut, or hundreds and thousands.

FEBRUARY 17th.

BREAKFAST.

BREAD AND MILK.
STRAWBERRY JAM.
WATERCRESS.

POTTED SHRIMPS.
EGGS ON CRUMPETS.

Cut 3 crumpets in halves, toast and butter them; now put 6 pieces of boiled ham, very thin and of the same size; lay a piece on each half crumpet; keep hot whilst 6 eggs are poached, put 1 egg on each piece, and serve at once.

LUNCHEON.

COLD HAM.
POTATO PIE.

BEETROOT SALAD.

Cut up the remains of the cold mutton into very small pieces with a little minced ham and onion; add pepper and salt to taste, and lay all in a piedish; dredge a little flour over the meat, and cover with a good gravy; mash some potatoes very smoothly, put them over, and bake in a moderate oven for about three-quarters of an hour.

DINNER.

CLEAR SOUP.
FRICASSEE OF TURKEY.
STEWED CALF'S HEART.BRUSSELS SPROUTS.
MASHED POTATOES.
CANADIAN PUDDING.

Warm 2 quarts of good stock, then skim well, and add the whites of 2 well beaten eggs, which should be whisked with $\frac{1}{2}$ pint of cold water; continue to whisk until the soup boils; draw the saucepan to the side of the fire, and let it settle until the whites of the eggs coagulate on the top; leave it thus for ten minutes, then strain through a fine cloth; add $\frac{1}{2}$ wine-glassful of sherry and some narrow strips of carrot (these should be previously boiled), and a few bottled peas. If the stock is not very good, 1 teaspoonful of Liebig's extract can be added.

Cut the remains of the turkey into neat pieces, leaving out any ugly looking joints, make a little good thick white sauce, and when it is quite thick add the turkey and let it stew for quarter of an hour; now add half the contents of a tin of button mushrooms and a little pepper; have a ring of pastry on a hot dish (this need not be rich, as it is only for ornament), pile the pieces nicely in, and pour the sauce over.

Take a calf's heart, and stew it gently in just sufficient water to cover for two hours with a little finely chopped shallot, some pepper and salt; when it is cooked cut it into neat slices, thicken some of the stock, add a few drops of colouring, 1 table-spoonful of ketchup, 1 lump of sugar, and the remainder of the peas, which should be drained; arrange the meat nicely in an entrée-dish, and pour the gravy over.

Dissolve 1 ounce of gelatine in 1 quart of milk, and boil, add the yolks of 4 eggs and 3 ounces of loaf sugar; boil again,

take off the fire, and add the whites of the eggs well beaten, with another 2 ounces of sugar and 1 teaspoonful of essence of vanilla; pour into wetted mould, and when cold turn out.

FEBRUARY 18th.

BREAKFAST.

HOMINY.
BROWN BREAD.
MARMALADE.

HAM SAUSAGE.
SARDINES AND TOMATOES.

Mince the ham very finely, both fat and lean, with one-third the quantity of fine bread crumbs, 1 onion, and plenty of pepper; add 2 eggs, mix all well together, and tie in a pudding-cloth like a roly-poly jam pudding; boil slowly for one hour, or a little longer according to size, and when cold turn out of the cloth, glaze, and garnish with parsley.

Put a large tuft of watercress in the centre of a dish, lay some sliced tomatoes neatly round, and 2 sardines crossed one over the other on the top of the dish.

LUNCHEON.

BRAIN AND TONGUE PUDDING.
POTATOES.

GROUND RICE PUDDING.
CHEESE.

Make a suet crust, line a pudding-basin and fill with calves' or sheep's tongues cut into neat pieces, and 3 sets of brains; add 1 minced onion, plenty of pepper and salt, 1 dessert-spoonful of flour, 2 hard boiled eggs cut into slices, and 1 ounce of minced bacon; nearly fill the basin with weak stock, put a lid of paste over, and then a cloth; boil for three hours.

DINNER.

FISH MACARONI.
LOIN OF MUTTON.
ROAST WIDGEON.

POTATOES.
STEWED PEARS.
BOILED CUSTARD.

Take 2 lbs. of cod fish, partially boil it, then cut it into

small pieces, and remove all the bones and skin; add 2 sticks of macaroni broken into 1-inch sized pieces (these must be previously boiled), some pepper, salt, and 2 ounces of grated cheese; mix together, and put into a china fireproof dish, smooth the top, and grate some cheese over it; put some bread crumbs over, then a few lumps of butter on the top, and brown in the oven for fifteen minutes.

Flour the widgeon, and bake them in a hot oven for a quarter of an hour, or a little longer if liked well done; baste frequently, and send to table very hot, with brown gravy flavoured either with lemon or orange juice. Cayenne pepper is always eaten with this dish, and a cut lemon or orange should be handed round.

Peel and halve 2 lbs. of stewing pears, leave on the stalk and take out all the core; put them into a stone jar with a strip of lemon peel, $\frac{1}{4}$ lb. of loaf sugar, 6 cloves, and just sufficient water to cover; let them cook in the oven (with a lid on) very slowly until they are soft and of a deep red colour; then take them out and arrange them on the dish they are to be served in; add another $\frac{1}{4}$ lb. of loaf sugar, 1 glassful of port, a few drops of cochineal to the syrup, which should be reduced considerably, and pour over the pears when nearly cold.

Put 1 pint of milk into a lined saucepan with $\frac{1}{4}$ lb. of loaf sugar; let it just come up to the boil, then take it off the fire, and beat up 5 eggs (leaving out the whites of 2), add them to the milk, and put all into a jug, which stand in a saucepan of boiling water, and stir until the custard thickens; it should be taken off the instant it is thick enough, keep stirring for a minute or so, and when cold flavour with vanilla, noyau, or any flavouring that is preferred; fill some custard cups, and grate a little nutmeg over.

FEBRUARY 19th.

BREAKFAST.

BISCUITS AND MILK.
QUINCE JAM.
WATERCRESS.

RADISHES.
ANCHOVY BUTTER.
GRILLED WIDGEON.

Cut the remains of the widgeon into joints, well season with cayenne pepper, salt, chopped onion, and mustard, and grill over a clear fire; arrange on a hot dish, put some warmed butter over, a little chopped parsley, and serve very hot.

LUNCHEON.

LIVER SAUSAGE.
IRISH STEW.

SALAD D'HIVER.
CREAM CHEESE.

Mince together $\frac{3}{4}$ lb. of fat bacon, 1 lb. of calf's liver, and $\frac{1}{2}$ lb. of bread crumbs; season with plenty of pepper and salt, a very small quantity of grated lemon peel, chopped parsley, and thyme; add 3 eggs, and pound all in a mortar until smooth; fill very closely a large sausage skin (the same as those used for German sausages), tie the ends securely, prick in several places to prevent bursting, and boil rather slowly for one hour; when cold, garnish with cut lemon and watercress.

DINNER.

LENTIL SOUP.
BONED SHOULDER OF VEAL.
TONGUE.

ARTICHOKES WITH CAULIFLOWER.
APPLE AMBER PUDDING.

Soak 1 pint of lentils overnight, then put them into a stewpan with 3 pints of boiling water or weak stock, 1 carrot cut small, 2 large onions, a little thyme, parsley, and pepper and salt to taste; let all boil until reduced to a pulp, which will be in about one hour; now rub through a sieve; add more stock if the purée is too thick, 2 ounces of butter, and 1 teaspoonful of curry powder rubbed smoothly; let it simmer again for twenty minutes, and send fried croûtons to table with it.

Have the bones removed from the shoulder of veal and fill the cavity with stuffing; bind the joint with tape into a good shape, flour well, and bake in rather a slow oven for three and a half hours; baste frequently, and make a good rich brown gravy slightly thickened, and pour over the meat. Send a cut lemon to table.

Boil the artichokes, and cover with white sauce; between each artichoke arrange a sprig of cauliflower which has been boiled and drained.

Peel, core, and slice 6 apples, put them into a saucepan with the rind of 1 lemon, and 3 ounces of moist sugar; let them stew until soft, then beat up; line a piedish with good rich pastry; now add the yolks of 3 eggs to the apples, and pour the mixture into the dish; bake in a moderate oven for about twenty minutes;

whisk the whites of the eggs with 1 table-spoonful of icing sugar to a firm froth, place this on the apples, and put it back into the oven for two minutes to set.

FEBRUARY 20th.

BREAKFAST.

PORRIDGE.

MUFFINS AND CRUMPETS.

APRICOT JAM.

COLD TONGUE.

ANCHOVY TOAST.

Cut some slices from a loaf and stamp them in a round shape; fry in butter until brown, then spread with anchovy paste; dust a little cayenne over, and serve very hot.

LUNCHEON.

COLD SHOULDER OF VEAL.

MASHED POTATOES.

SALAD D'HIVER.

SAVOURY OMELETTE.

DINNER.

COD FISH.

OYSTER SAUCE.

ROAST SUCKING PIG.

APPLE SAUCE.

POTATOES BAKED WITH MEAT.

TURNIP TOPS.

BOILED LEMON PUDDING.

A sucking pig to be eaten to perfection should be perfectly fresh and weigh about 8 lbs. Rub all over with oil, stuff the inside with sage and onion, sew up the belly, and bake in a moderate oven for four hours; baste frequently, and when it is cooked cut the pig in half, split the head in two, and lay one piece at the top, the other at the bottom of the dish. The brains should be taken out and mixed with the gravy, which should be rather thick and brown.

Mix $\frac{1}{2}$ lb. of chopped suet, $\frac{3}{4}$ lb. of bread crumbs, 6 ounces of moist sugar, $\frac{1}{4}$ lb. of flour, the juice of 2 lemons and the grated peel of 1, with 2 beaten eggs and sufficient milk to make the mixture the consistency of batter; beat well together, and put into a well buttered mould; boil for three and a half hours, turn it out, and then strew sifted sugar over. Serve wine sauce with it.

FEBRUARY 21st.

BREAKFAST.

HOT TOAST.
BROWN BREAD.
MARMALADE.

STEWED APPLES.
POTTED TONGUE.
EGGS.

Take the remains of the tongue, mince it very fine, then pound it in a mortar with 1 ounce of butter, a few whole peppercorns and some cayenne; when quite smooth put it in fancy meat pots, and cover with warmed butter.

LUNCHEON.

COD FISH RISsoles.
COLD SUCKING PIG.

HARICOT SALAD.
RECHAUFFEE OF LEMON PUDDING.

Cut the remains of the lemon pudding into thin squares, spread a little strawberry jam on one piece and cover with another like a sandwich; fry in very hot butter, turn carefully, sift sugar over, and arrange neatly on a hot dish.

DINNER.

CARROT SOUP.
CURRIED PIG.
MUTTON CUTLETS AND
TOMATO SAUCE.

BRUSSELS SPROUTS.
POTATOES.
DEVILLED BLOATERS.

Make a curry, cut the remains of the pig into neat pieces and put them in the curry; let them simmer for a quarter of an hour. Serve in a border of rice.

Pour boiling water over 4 large bloaters, remove the skin and split them down the back, cut out the fillets, dry them, and broil over a clear fire for three minutes; sprinkle them with cayenne, lemon juice, oiled butter mixed together, place on hot buttered toast, and scatter grated cheese over; make very hot in the oven, and serve.

FEBRUARY 22nd.**BREAKFAST.**

HOT TOAST.
WATERCRESS.
RADISHES.

HONEY.
GRILLED HADDOCK.
PATÉ DE FOIE GRAS.

Grease the gridiron, make it hot, then place the haddock on, and grill on one side for five minutes; turn it and cook the other side, put it on a hot dish, and add 1 ounce of butter and a good sprinkling of pepper; place it in the oven for one minute, and serve very hot.

LUNCHEON.

STEAK AND KIDNEY PIE.
POTATOES.

POND PUDDING.

DINNER.

CAULIFLOWER SOUP.
ROAST GOOSE.
FRIED PARSNIPS.

POTATOES.
CRÈME AU CONFITURE.

Boil 1 large cauliflower and 2 onions until tender; now rub it through a sieve into a basin of good white thickened soup, beat up the yolks of 2 eggs with 3 table-spoonfuls of cream, add these to the soup and stir well together, put in 1 ounce of butter and a little pepper and salt, stir again, and serve; send fried croûtons to table.

Soak $\frac{1}{4}$ ounce of isinglass in just enough milk to cover; when dissolved pour over it $\frac{1}{2}$ pint of boiling milk flavoured with vanilla or lemon, stir till dissolved; when cold add the yolk of 1 egg and pour into a glass dish over a layer of strawberry jam thickly spread; when cold, ornament with little dots of jam and strips of blanched almonds.

FEBRUARY 23rd.

BREAKFAST.

HOT TOAST.
SALLY LUNNS.

STEWED RHUBARB.
HUNTER'S BEEF.

Take about 10 lbs. of rump of beef, put it on a dish with 1 ounce of moist sugar, same of crushed cloves and saltpetre and allspice, $\frac{1}{2}$ lb. of common salt, same of bay salt, and 2 teaspoonfuls of black pepper (these ingredients should be all crushed and thoroughly mixed together); rub this mixture into the beef every day for a fortnight and turn frequently, then wash the meat, bind it with tape into a nice shape and put it in an earthenware pan with $\frac{1}{4}$ pint of water, put a little chopped suet over the beef and cover with a common paste made of flour and water, bake in rather a hot oven for three hours; when cold remove the paste, turn it over the other side, and garnish with watercress. This is a most excellent and delicious breakfast or luncheon dish. The gravy that flows from it adds greatly to the flavour of hashes, soups, or gravies, and will keep good some time.

LUNCHEON.

SARDINES.
COLD HUNTER'S BEEF.

BAKED POTATOES.
ARROWROOT BLANCMANGE.

Mix smoothly 4 large table-spoonfuls of arrowroot with $\frac{1}{2}$ pint of milk; now put 1 pint in a lined saucepan over the fire with 3 laurel leaves and $\frac{1}{4}$ lb. loaf sugar, and let it steep until the flavour is extracted; then strain the milk and add it boiling to the mixed arrowroot; stir until it thickens sufficiently to come from the saucepan, then add 1 table-spoonful of brandy, grease a mould with salad oil, pour in the blanchmange, and when quite cold turn it out on a dish and pour round a compôte of any kind of fruit, or garnish with jam.

DINNER.

FRICASSEED SOLE.
CURRIED GOOSE.
BOILED LEG OF MUTTON.
CAPER SAUCE.

POTATOES.
TINNED TOMATOES.
APPLE PUDDING.
BOILED CUSTARD.

Cut the remains of the goose into small joints, leaving out as

much bone as possible, mix 2 table-spoonfuls of curry powder, 1 chopped fried onion, same of apple, and 1 table-spoonful of ketchup with the gravy that was left; put the goose in and let it just simmer for a quarter of an hour. Serve in a border of rice.

Plunge the mutton into boiling water sufficient to cover, with 6 whole turnips; let all boil five minutes, then gently simmer for two and a half hours (this is for a leg weighing about 7 lbs.), the scum must be carefully removed when it rises; cover with caper sauce and arrange the vegetables round the dish.

Drain the liquor from the tomatoes, and put them into a stewpan with 1 ounce of butter, pepper and salt to taste, 1 lump of sugar and a little chopped onion; let all stew slowly for quarter of an hour.

FEBRUARY 24th.

BREAKFAST.

HOT ROLLS.

DISH OF ORANGES.

BISCUITS AND MILK.

JAM.

TRUFFLED EGGS.

POTTED HUNTER'S BEEF.

Cut some rounds of stale bread, dip them in clarified butter and fry until light brown, scoop out the centre and fill with foie gras, put 1 poached egg on each, sprinkle with chopped truffles or parsley, and serve.

Mince very finely the remains of the beef, using all the fat, then put into a mortar and pound until perfectly smooth, with plenty of black pepper, 1 table-spoonful of anchovy sauce and 2 ounces of butter (this is for about 2 lbs. of beef), press into fancy pots and cover with oiled butter.

LUNCHEON.

COLD LEG OF MUTTON.

MACÉDOINE SALAD.

RICE CROQUETTES.

CHEESE SOUFFLEE.

Drain the liquor from the tinned macédoines, place in a high heap on a dish, sprinkle a little salt, pepper, and finely minced onion, cover with mayonnaise, and arrange a border of alternate slices of cucumber and beetroot; put little tufts of watercress round the dish.

Well wash 1 large cupful of rice, then put it into a stewpan with sufficient water to cover; when it swells cover with milk and cook till tender, add 2 ounces of castor sugar, $\frac{1}{2}$ teaspoonful of vanilla and 2 well beaten eggs; spread it on a dish to cool, roll into balls or cakes and fry a golden brown in deep fat, place a little jam on top of each, sift sugar over, and serve.

DINNER.

KIDNEY SOUP.
SIRLOIN OF BEEF.
SCALLOPED SALSIFY.

POTATOES.
ELBA PUDDING.
CURRIED TOAST.

Thicken some good brown stock nicely flavoured with onion, fry 6 sheep's kidneys very slowly for five minutes (these should be cut up very small), add them to the stock, simmer gently for quarter of an hour; serve with fried croûtons.

Take a sirloin of beef (cut the undercut out) and bake in a moderate oven from two and a half to three hours; serve with the gravy that flows from the meat, slightly salted; garnish with a tuft of horse radish, and send horse radish sauce to table.

Cut the salsify into 2-inch pieces, boil in salted water until nearly tender, then drain; put a layer of bread crumbs at the bottom of a piedish, now a layer of salsify, some pepper and salt and small pieces of butter, and so on till the dish is full, let the top layer be bread crumbs, now add some more butter, and bake in a moderate oven for half an hour.

Take 3 eggs and their weight in butter, sugar, and flour; cream the butter, add the sugar, beat in the eggs one at a time, then lightly add the sifted flour and a few drops of vanilla; butter a mould, decorate it with split raisins and slices of citron, fill it nearly up to the top with the mixture, cover with buttered paper and steam for one hour; serve with wine sauce.

Take 1 teaspoonful of finely chopped pickled cauliflower, same of curry powder, and 2 ounces of grated chapsiger cheese, mix well together with 1 table-spoonful of good gravy, add pepper, salt, and mustard to taste; butter some squares of toast, cover with the mixture, and warm in the oven for five minutes.

FEBRUARY 25th.**BREAKFAST.**

MUFFINS.
RADISHES.
WATERCRESS.

FILLETS OF BEEF.
GRILLED SARDINES.

Cut the fillets into nice sized pieces half an inch thick, grill over a clear fire for about seven minutes, turn them once or twice, then arrange on a dish; put a little salt, pepper, and finely chopped parsley over, and serve very hot. Send French mustard to table.

LUNCHEON.

COLD BEEF.
HORSE RADISH SAUCE.
MASHED POTATOES.

APPLES AND ALMONDS.
CAMEMBERT CHEESE.
CELERY.

Peel and remove the cores from some large cooking apples, fill the holes with ground almonds, and bake in a moderate oven until they are soft; just before they are cooked sprinkle some brown sugar on the top of each, melt 1 ounce of sugar with 1 ounce of butter, and when thoroughly hot pour over the apples.

DINNER.

BOILED COD FISH.
EGG SAUCE.
STUFFED LARKS.
ROAST FOWLS.

CHIP POTATOES.
BOILED CHICORY.
APRICOTS AND WHIPPED
CREAM.

Get the larks boned (any small bird will do almost as well) and fill the inside with sausage meat, put each bird in a china or paper case with a small piece of butter, some pepper and salt, 1 dessert-spoonful of good gravy, a little minced parsley and 1 teaspoonful of bread crumbs, bake in a moderate oven for twenty minutes, and serve in the case.

Chicory is seldom bought, but it is a nice vegetable; it should be boiled the same as sea kale, and covered with white sauce.

Turn the apricots out of the tin very carefully and boil up the syrup with $\frac{1}{4}$ lb. of loaf sugar; when it is reduced and thick, put the fruit in and simmer slowly for a few minutes; when cold lay

them in the dish, and pile whipped cream over; garnish with either pistachio nuts, almonds in strips, coloured sugar, or dried cherries.

FEBRUARY 26th.

BREAKFAST.

PORRIDGE.
SALLY LUNNS.
WATERCRESS.

BOILED SAUSAGES.
CAVIARE ON TOAST.

Make some squares of toast, butter them well and spread over some caviare, dust a little cayenne pepper over, and put them in the oven for two minutes to get thoroughly hot through.

LUNCHEON.

COLD FOWL WITH MAYONNAISE.
STEWED RHUBARB.

CORNFLOUR BLANCMANGE.
MACARONI CHEESE.

Cut all the meat off the bones of the cold fowls, pile it high on a dish, cover with mayonnaise sauce, and garnish with watercress and hard boiled eggs.

DINNER.

MULLIGATAWNY SOUP.
SPARE RIB OF PORK.
APPLE SAUCE.

BOILED PARSNIPS.
POTATOES.
CHOCOLATE PUDDING.

Take a spare rib of pork weighing about 8 lbs., flour it well, and bake it in a moderate oven for three and a half hours; just before serving sprinkle some chopped sage over, and use only the gravy that comes from the meat. The basting spoon must not be idle whilst this joint is cooking, as the meat is generally very lean.

FEBRUARY 27th.

BREAKFAST.

HOMINY.
CRUMPETS.
RADISHES.

MUSTARD AND CRESS.
BRAIN RISsoles.
FRIED HAM.

LUNCHEON.

COLD PORK.
BAKED POTATOES.

CURRIED EGGS.
JAM TARTS.

Make $\frac{1}{2}$ pint of curry, and when it is quite hot put in the hard boiled eggs, which should be cut in halves lengthways, simmer for two minutes, then serve in a border of rice.

DINNER.

FRIED SMELTS.
HAUNCH OF MUTTON.
CRANBERRY SAUCE.
SPINACH.

POTATOES.
HAM OMELETTE.
CREAM CHEESE.
CELERY.

FEBRUARY 28th.**BREAKFAST.**

HOT TOAST.
MARMALADE.
DISH OF ORANGES.

SPLIT BLOATERS.
KIDNEYS ON TOAST.

LUNCHEON.

COLD HAUNCH OF MUTTON.
MASHED POTATOES.

POND PUDDING.
CHEESE STRAWS.

DINNER.

FRIED SKATE.
CAPER SAUCE.
POULET AU MACARONI.
GRILLED STEAK.
CHIP POTATOES.

CABINET PUDDING.
BRUSSELS SPROUTS.
SAVOURY OF SMOKED
SALMON.

Boil 6 ounces of long macaroni for twenty minutes in weak stock, drain and cut into pieces 1 inch in length, and line a pudding-basin very closely with the pieces; mince 1 lb. of minced chicken with either a little ham or tongue (a tinned chicken answers very well for this purpose), some minced onion, 1 ounce of bread crumbs, pepper and salt to taste, and a sprinkling of flour; fill the basin,

just cover with white stock, put a lid of pastry over, and bake in a moderate oven for half an hour. Turn out carefully.

Cut some very thin slices of smoked salmon and toast them before the fire for two minutes; put them on fingers of hot buttered toast, dust a little cayenne pepper over, put them in the oven for two minutes, and serve at once.

MARCH 1st.

BREAKFAST.

OATMEAL PORRIDGE.
 ANCHOVY TOAST.
 BAKED APPLES.

MARMALADE.
 FRIED WHITING.
 ROGNONS AUX FINES HERBES.

Put 1 ounce of butter into a small saucepan, and when it is quite hot add 6 minced kidneys, 2 teaspoonfuls of chopped parsley, the same of tarragon, and some pepper and salt; simmer slowly for eight minutes, then pile up high on rounds of toast.

LUNCHEON.

ROLLED STEAK.
 DELHI CHEESE.

FRIED POTATOES.
 BOILED TAPIOCA PUDDING.

Sprinkle 3 lbs. of rump steak with pepper and salt, and spread over the following forcemeat:—3 ounces of bread crumbs, 1 ounce of lean ham or bacon, 2 ounces of chopped suet, 1 teaspoonful of minced parsley, same of sweet herbs, and pepper and salt to taste; mix altogether with the yolks of 2 eggs, then roll up the steak, tie securely with tape, and bake in a moderate oven for one and a quarter hours, baste frequently; when it is cooked take off the tapes and pour brown gravy over.

Take some finely mashed potatoes, mix with them a little chopped boiled Spanish onion, 4 chopped chilies, $\frac{1}{2}$ ounce of dissolved butter, cayenne pepper and salt to taste; bind with the yolks of 2 eggs, press into shapes, sprinkle with grated parmesan, and brown in the oven or before the fire.

Boil 4 ounces of tapioca in 1 pint of milk (using a double saucepan) until soft, then mix with it 4 ounces of bread crumbs,

2 ounces of sugar, 3 well beaten eggs, and a little milk, put all into a buttered mould and boil for two and a half hours; turn out carefully, and serve with wine sauce.

DINNER.

TURTLE SOUP.
BOILED CAPON.
MUSHROOM SAUCE.
RUSSIAN OX TONGUE.

TINNED PEAS.
POTATOES.
CUPID'S CUPS.

Soak $\frac{1}{2}$ lb. of dried turtle (this can be procured at a high-class provision shop, but is rather expensive) in cold water for three days, change the water daily, then boil it very gently in 1 quart of weak stock with 1 onion, carrot, turnip, and a small bouquet of herbs, for three hours, or until it is quite tender; now take up the turtle, cut it in small serving pieces, and put it back into the stewpan, which should have the vegetables, &c., strained from it, add 1 quart of clear stock, 1 glass of sherry, a squeeze of lemon juice, cayenne and salt to taste, and serve.

Put the capon into boiling water with 1 onion, 1 head of celery, and 1 turnip, let it simmer gently for one and a quarter hours, or a little longer if it is large, skim several times, and when it is cooked put it on a hot dish and cover with mushroom sauce, which is made by putting $\frac{1}{2}$ pint of button mushrooms into $\frac{1}{2}$ pint of good melted butter, simmer for five minutes, then add 1 cupful of hot cream, a little salt, and a suspicion of mace.

The tongue should be soaked in cold water for forty-eight hours, the water changed several times and boiled very gently for five hours, or until it is perfectly tender, then take off the peel and put a paper frill round.

Put a few drops of spinach colouring into 1 pint of water with a sprig of fresh mint, a lump of sugar, and 1 table-spoonful of salt; when all boils add the peas, which should be drained, and boil rapidly for three minutes (this is, of course, if the peas have been previously cooked); drain and put them in a hot vegetable dish with 1 ounce of butter and a little pepper.

Line some plain tin moulds with short pastry, mix together 2 ounces of ground almonds, 2 ounces of butter, 1 ounce of sugar, the whisked whites of 4 eggs, and 1 table-spoonful of liqueur; three-parts fill the moulds with this mixture, and bake for half an hour, then turn out carefully and fill up with red currant jelly slightly dissolved, coating them all over; serve cold.

MARCH 2nd.

BREAKFAST.

HOMINY.
BROWN BREAD.
STEWED RHUBARB.

POTTED SHRIMPS.
COLD TONGUE.

LUNCHEON.

FRICASSEE OF CAPON.
TONGUE IN BROWN GRAVY.

GRUYÈRE CHEESE.
CELERY.

Cut the remains of the capon into neat joints and stew gently in the sauce that was left from dinner for a quarter of an hour; serve in a wall of mashed potatoes or a ring of pastry.

Cut some slices from the tongue and warm up gently for half an hour in some rich brown gravy; garnish with leaves of pastry.

DINNER.

BOILED SKATE.
BLACK BUTTER.
ROAST GOOSE.
KALE.

POTATOES.
COCOANUT PUDDING
(STEAMED).

Cut the skate into nice sized pieces and put them in salted water with 1 sliced onion and a dash of vinegar, boil for eight minutes, then drain and lay on a hot dish; cover with black butter, which is made by putting 2 ounces of butter into a frying-pan and letting it remain until it is dark brown, take the pan off the fire, and sprinkle in very carefully 1 teaspoonful of tarragon vinegar.

Take 3 ounces of grated cocoanut and mix it with 3 ounces of creamed butter, 4 table-spoonfuls of castor sugar and the beaten yolks of 4 eggs, and 3 ounces of fine flour, beat all well together, pour into a buttered mould, and steam for two hours. Turn out carefully and strew grated cocoanut over.

MARCH 3rd.**BREAKFAST.**

BREAD AND MILK.
HOT ROLLS.
BROWN BREAD.
WATERCRESS.

APRICOT JAM.
POTTED TONGUE.
KIPPERED HERRINGS.

LUNCHEON.

COW HEEL WITH PARSLEY
SAUCE.
FRIED POTATOES.

SARDINES.
BAKED RICE PUDDING.
CHEESE FONDUE.

DINNER.

CELERY SOUP.
HASHED GOOSE.
VEAL CUTLETS.

TINNED TOMATOES.
MASHED POTATOES.
STANLEY PUDDING.

Cut 3 heads of celery into small pieces, and put them into 1 quart of boiling water with 1 onion and turnip, 1 ounce of butter, and pepper and salt to taste, boil until soft, which will be in about one hour; then rub all through a sieve, add 1 pint of good white stock slightly thickened, and serve with fried croûtons. The outer leaves of the celery should be rejected, or the soup will not be a good colour.

Put 2 ounces of stale bread crumbs into a basin with 3 ounces of crushed madeira cake, and pour $\frac{1}{2}$ pint of boiling milk over; set this aside for one hour, butter a mould, decorate it with dried cherries and citron, and add 2 ounces of them to the soaked cake, beat the yolks of the eggs and stir them into the pudding, flavour with essence of vanilla and 3 ounces of castor sugar; lastly stir in lightly the whites of 3 eggs beaten to a stiff froth, pour into the mould, and steam for one hour; turn out, and serve with wine sauce.

MARCH 4th.

BREAKFAST.

BISCUITS AND MILK.
MUFFINS AND CRUMPETS.
MUSTARD AND CRESS.

HONEY.
LIVER ON TOAST.
FRIED SAUSAGES.

Make a forcemeat with 2 ounces of butter, same of bread crumbs, 1 teaspoonful of parsley, a tiny piece of minced onion, a pinch of sweet herbs, and a little pepper and salt; cook for five minutes, then spread on little croûtons of toast; roll a small piece of goose liver in a slice of fat ham; set this on the forcemeat, and bake in a moderate oven for a quarter of an hour, sprinkle with bread crumbs, and serve very hot.

LUNCHEON.

MACARONI D'ANCHOIS.
MUTTON CHOPS.

MASHED POTATOES.
ROLY-POLY JAM PUDDING.

Break 8 ounces of macaroni into 1-inch length pieces, boil until tender (which will be in about fifteen minutes), then drain; whilst this is cooking chop finely $\frac{1}{2}$ clove of garlic, 3 boned anchovies, and 3 stoned olives; put all these into a small saucepan in which you have heated 2 ounces of butter, and fry until the garlic begins to brown, then add 2 ounces of grated Dutch cheese and the macaroni, mix well without breaking the macaroni, season with pepper and salt, and serve very hot with croûtons.

DINNER.

SCALLOPED OYSTERS.
BONED LEG OF MUTTON.
SPINACH.

VIENNA POTATOES.
LEMON CREAM.

Take the beards off 2 dozen oysters (the cheap kind will do) and scald them in their own liquor; now put 1 ounce of butter in a stewpan with 1 teaspoonful of flour, 2 table-spoonfuls of white stock, the strained liquor, 2 table-spoonfuls of cream, and a pinch of cayenne; let all come up to the boil, then slip in the oysters, and warm them through without boiling; now butter some scallop shells or a fireproof china dish, lay in the oysters, &c., cover over

with bread crumbs, and put small pieces of butter on top; brown before the fire or in the oven.

Peel some small potatoes, boil them in the ordinary way, but do not let them break if possible; now cut them into small thin slices, and cover with rather thin melted butter in which a very little finely chopped parsley has been added.

Dissolve 1 ounce of gelatine in $\frac{1}{2}$ pint of water, rub well the rinds of 2 lemons with lump sugar, put this with the gelatine as well as the thin rinds of the lemons, boil all well together and stand on one side to cool; put 1 pint of home-made wine, the juice of the lemons, and sugar to taste, with 4 well beaten eggs; stir this well in with the gelatine, &c., and put it on the fire until it thickens, stirring all the time, strain it into a mould; when cold turn out, and garnish with chopped pistachio nuts.

MARCH 5th.


BREAKFAST.

BUTTERED SCONES.
DISH OF ORANGES.
SARDINES.
JAM.

FRIED HAM AND POACHED
EGGS.
COD'S ROE.

LUNCHEON.

COLD LEG OF MUTTON.
FRIED POTATOES.

SCALLOPED TOMATOES.
CARLTON PUDDING. 

Peel 6 large tomatoes by pouring boiling water over them for a few seconds, then butter a scallop or fireproof dish and lay some slices of tomato at the bottom, then a layer of bread crumbs, a good sprinkling of pepper and salt, 1 ounce of oiled butter, and 1 teaspoonful of chopped parsley, add more tomatoes and butter, and bake in a fairly hot oven for twenty minutes.

Take 3 ounces of flour, same of chopped suet, stoned raisins, and sugar, and mix all well together with $\frac{1}{4}$ pint of milk into a stiff paste, flavour with a few drops of essence of ratafia, fill a buttered basin with the mixture, tie a floured cloth over, put the pudding into boiling water, and boil for four hours; turn out, and cover with sauce made as following:—Put 1 piled table-spoonful of corn-flour into a basin, wet it with a little cold water, then pour enough

boiling milk over it to make it the thickness of cream, add $\frac{1}{2}$ ounce butter, 3 drops of ratafia flavouring, then mix thoroughly, and it is ready.

DINNER.

ARTICHOKE SOUP.
CHICKEN PIE.
SAVOY CABBAGE.

POTATOES.
CREAM CAKE.

Cut the chicken into small neat pieces, and season well with pepper, salt, and chopped onion, dredge with flour, and fill a pie-dish, add 2 hard boiled eggs cut into slices, some small rolls of bacon, and cover with weak stock or water; put a rich paste over, decorate prettily with leaves of pastry and bake in a fairly hot oven for one hour, then glaze it with the beaten yolk of 1 egg, return it to the oven for ten minutes, and then stand it on the hot plate for three-quarters of an hour.

Slice a pound cake, taking a round out of each centre with a paste-cutter, replace in its original form with layers of different jam between each slice, and then ice the outside with icing, and dry in a gentle oven; fill the centre with whipped cream flavoured with vanilla.

MARCH 6th.

BREAKFAST.

HOMINY.
HOT ROLLS.
BAKED APPLES.
HONEY.

MUTTON RISsoles WITH
POTATOES.
GRILLED HADDOCK.

LUNCHEON.

PORK CUTLETS.
CELERY SAUCE.

ONIONS AU GRATIN.
RICE PUDDING.

Trim some cutlets neatly from a loin of pork, and broil them over a clear fire for fifteen minutes, until they are brown and thoroughly cooked, then brush them over with glaze, and serve with celery sauce made as following:—Cut the white part of 2 heads of celery into dice (the outer leaves will do for the stock pot), and put them into a saucepan with 1 sliced onion, a pinch of

sugar, pepper and salt, a bunch of sweet herbs, 1 gill of white stock, and $1\frac{1}{2}$ gills of milk, let it boil up, then simmer till quite tender, pass through a sieve; now mix all well together in a saucepan with 1 ounce of butter and 1 ounce of flour, add the celery puree, and bring to the boil.

Slice some Spanish onions into a fireproof baking dish which has been well greased, then add a layer of bread crumbs, a little pepper and salt, and another layer of onions, place some butter all over, and cook in the oven for about one and a half hours, or until the onions are quite soft and brown; grate some cheese over and return to the oven, and serve very hot.

DINNER.

FILLET OF SOLE AU CRÈME.
SIRLOIN OF BEEF.
HORSE RADISH SAUCE.
POMME DE TERRE SOUFFLEE.

SPINACH.
SUSSEX WHIPS.
STEWED RHUBARB.

Fillet 2 or 3 soles, tie each piece in a knot and place them in a buttered tin, season with pepper and salt; cook in a moderate oven for about ten minutes; when done, drain off the butter, dish the fillets, and pour over the following sauce:—Beat up the yolks of 4 eggs in a small saucepan, add 1 gill of thick cream, 2 ounces of butter, and pepper and salt to taste; put the saucepan on a very gentle fire and stir until the sauce is thick; add a few drops of lemon juice, and serve.

Peel and slice potatoes, dry thoroughly in a cloth, and plunge in boiling fat; when partly cooked take them out, let them get nearly cold, then plunge again into the boiling fat; the second immersion causes them to swell out. A little practice is required to be able to take the potatoes out of the fat the first time at the right moment.

Mix well together in a basin $\frac{1}{2}$ pint of thick cream, $\frac{1}{2}$ pint of brandy, $\frac{1}{4}$ lb. of powdered sugar, a squeeze of lemon juice, and 1 lump of sugar that has been rubbed on the rind of a lemon; when mixed thoroughly whisk the whole in a large basin, and as the froth rises take it off with a spoon, and fill custard cups.

MARCH 7th.**BREAKFAST.**

PORRIDGE.
BROWN BREAD.
WATERCRESS.

PLUM JAM.
SARDINES.
SAVOURY BREADS.

Cut some slices of bread rather thin, remove the crusts, then trim them into cutlet shapes, dip them lightly in milk, strew a little pepper and salt over, brush them over with the yolk of 1 egg in which a small quantity of chopped herbs has been added; fry a golden brown; arrange on a hot dish and place 1 poached egg on each.

LUNCHEON.

BRAWN OF SHEEP'S HEAD.
COLD BEEF.

POTATOES (BAKED IN THEIR SKINS).
BANANA PUDDING.

Boil a sheep's head until quite tender with a little salt (it will take about three hours) and 1 onion, then take all the meat off the bones and cut it into neat pieces, keeping the tongue whole; now slice 3 hard boiled eggs and place them at the bottom of a wetted mould, put the pieces of meat in with the tongue in the centre, add plenty of black pepper, a few crushed peppercorns, some salt, a little chopped parsley, and a few small pieces of bacon, pour about $\frac{1}{2}$ teacupful of stock over, and when cold turn out, and garnish with parsley.

Skin and slice 4 bananas into 1 pint of milk, and when boiling add, well mixed and gradually, 2 table-spoonfuls of cornflour, 1 table-spoonful of sugar, and the beaten yolks of 2 eggs; when the mixture has thickened pour it into a pudding-dish; beat the whites of the eggs to a stiff froth with a little sugar, and pile on the top; put it into the oven for three minutes to brown slightly.

DINNER.

GIBLET SOUP.
ROAST HARE.
CURRANT JELLY.
POTATOES.

SALSIFY.
WICKHAM PEARS.
SAVOURY BISCUITS.

Peel some large cooking pears, halve them (the stalks should be

left), core them, make a hollow in the centre of each; put $\frac{3}{4}$ lb. of sugar into a stewpan with 1 pint of water and about 1 teaspoonful of cochineal, and when the syrup comes to the boil put in 2 or 3 cloves and the pieces of pear, taking care that they do not touch; simmer very gently until tender; let them get cold in the syrup; whilst these are cooking take 2 ounces glacé cherries and chop them; then put into a basin $\frac{1}{2}$ table-spoonful of cream of rice and add gradually the yolks of 3 eggs beaten up with $\frac{1}{2}$ pint of milk, sweeten to taste and flavour with vanilla; turn this into a jug and stand in a saucepan of boiling water, stir till it thickens, then take it off the fire, add the cherries, and when cold fill half the pieces of pear with the custard and cover them with the other pieces; arrange neatly on a dish (*entrée* or glass), reduce the syrup until quite thick, and when nearly cold pour over.

Butter some water biscuits, sprinkle them with cayenne pepper and salt, and grate some gruyère cheese thickly over; arrange on a *d'oyley*, and garnish with parsley.

MARCH 8th.

BREAKFAST.

HOT TOAST.

RADISHES.

BROWN BREAD.

MARMALADE.

FRIED HAM AND TOMATOES.

POTATO BEEF FRITTERS.

Cut the ham rather thin, and when cooked put it on one side to keep hot, and fry the tomatoes, which should be cut in halves, in the same fat; whilst they are cooking sprinkle with pepper and salt, and arrange them in the centre of a hot dish with the slices of ham round.

Take some thin slices from the cold beef (the undercut, if there is any left), sprinkle with pepper and salt and cover with mashed potatoes mixed with 2 yolks of eggs (the potatoes left from yesterday's dinner will do); egg and bread crumb each fritter, and fry in boiling fat for five minutes.

LUNCHEON.

TOAD IN THE HOLE.

FRIED POTATOES.

EXMOOR PUDDING.

Peel, core, and mince 3 or 4 apples, and to $\frac{1}{2}$ lb. add the same

quantity of bread crumbs and currants, $\frac{1}{4}$ lb. of moist sugar; beat up 4 eggs, and mix the whole together; put into a buttered basin and boil or steam for one and a half hours.

DINNER.

HARE SOUP.
BOILED LEG OF PORK.
PEASE PUDDING.

POTATOES.
BRUSSELS SPROUTS.
APRICOTS EN CAISSE.

Well butter an open mould, line it with rich crust and press the paste firmly round, leaving it higher than the mould; cut the edges into fancy form; fill this with dry flour and bake it until it is quite set; remove the flour and put the case back into the oven to colour; then carefully take the pastry out of the mould and fill with tinned apricots, which should have had the syrup boiled in $\frac{1}{2}$ lb. of sugar and reduced; whip some cream and put on the top.

MARCH 9th.

BREAKFAST.

SALLY LUNNS.
BROWN BREAD.
MARMALADE.

WATERCRESS.
FORCEMEAT EGGS.
FRIED MUSHROOMS.

Cover 8 hard boiled eggs all over with sausage meat, flour and fry until a nice brown; garnish with cut lemon and parsley; serve either hot or cold.

Peel the mushrooms, free them thoroughly from all grit, and put them into a frying-pan with 2 ounces of butter; fry rather slowly for about half an hour, or until the butter is nearly all absorbed; sprinkle with plenty of pepper and salt, and serve on toast.

LUNCHEON.

VIENNA STEAKS WITH MASHED
POTATOES.
REMAINS OF EXMOOR PUDDING.

GRUYÈRE CHEESE.
CELERY.

Take $1\frac{1}{2}$ lbs. each of rather lean beef or veal, trim off all the

gristle and chop very finely, add salt and pepper to taste, a little minced onion or shallot, 1 teaspoonful of mixed sweet herbs, and 2 well beaten eggs; set aside until perfectly cold; then form into steaks and fry in butter until they are thoroughly cooked (they should be slowly done); serve on a hot dish with mashed potatoes or peas in the centre, and brown gravy in a tureen.

Take the remains of the pudding, cut it into nice square pieces or rounds rather thin, put a little apple jam on each piece, then some sifted sugar, and serve neatly in a silver dish.

DINNER.

BOILED HADDOCK.	POTATOES.
SHRIMP SAUCE.	CABBAGES.
CURRIED PORK (FROM LEG).	BINSTEAD PUDDING.
BEEF OLIVES.	

Cut some thin slices of rump steak, trim them a nice shape; make a seasoning of chopped suet, bread crumbs, chopped shallot, parsley, and pepper and salt; bind with a beaten egg; spread the slices with this forcemeat, roll them and secure in shape by tying firmly; stew very gently in nicely flavoured stock; then cover with egg and bread crumbs, and fry till brown; serve with a garnish of fried parsley; colour the gravy, and send it to the table in a tureen.

Butter a piedish and line thickly with raspberry jam; mix 3 ounces of cake crumbs, 3 ounces of pounded sugar, and 3 ounces of butter with $\frac{1}{2}$ pint of boiling milk; let it get cool, then add 3 eggs well beaten; pour all over the jam, and bake in a moderate oven for half an hour; turn out, and serve either hot or cold.

MARCH 10th.

BREAKFAST.

MILK ROLLS.	BACON AND FRIED POTATOES.
DRY AND BUTTERED TOAST.	PILCHARDS.
MARMALADE.	

Fry the bacon, and put the slices on a hot dish; now fry the potatoes (which should be chopped) in the fat, pepper them well, and when brown arrange neatly on the dish with the bacon.

LUNCHEON.

VEAL BRAWN.
FRIED PARSNIPS.

APPLE FOOL.
PLAIN BOILED RICE.

Boil a knuckle of veal weighing 7 lbs. for three hours with 1 onion, turnip, and head of celery; when tender take out all the bones and cut the meat into small pieces; season well with pepper, salt, and sage, then turn them out into a cake-tin, and keep back nearly all the liquor; when cold serve whole out of the tin; the bones should be put back again with the remainder of the stock, and simmered slowly for several hours with vegetables, when an excellent stock will be ready for use.

Take about 3 lbs. of apples, peel them, and take out the cores, and boil in just sufficient water until soft; now rub through a colander; boil $\frac{1}{2}$ pint of milk with $\frac{1}{4}$ lb. of moist sugar, add 1 egg well beaten, and let it cool; then mix gradually with the pulp; turn out into a glass dish, and serve with cream.

DINNER.

OX TAIL SOUP.
BRAISED BEEF.
CAULIFLOWERS.

POTATOES.
VIOLET PUDDING.
OLIVES AU FOIE GRAS.

Butter a piedish, stick it all over at the bottom and sides with ratafias, then put a layer of macaroons, a layer of apricot jam, then a layer of ratafias; beat up 3 eggs, leaving out the white of 1, add $\frac{1}{2}$ pint of cream and 1 ounce of pounded sugar; whisk and pour by degrees over the ingredients in the piedish; bake in a slow oven for three-quarters of an hour, or until quite set; when cold turn out, and whip the white of the egg and place on top.

Shape some croûtons and spread them with paté de foie gras, put on each a blanched olive filled with foie gras; decorate the edges of the croûtons and top of the olive with maitre d'hotel butter. (Maitre d'hotel butter is made by beating together 1 ounce of butter, 2 teaspoonfuls of parsley, and 4 drops of lemon juice.) Allow it to cool before using.

MARCH 11th.**BREAKFAST.**

PORRIDGE.
MUFFINS AND CRUMPETS.
STRAWBERRY JAM.

COLD BEEF.
FRIED PLAICE.

LUNCHEON.

SAVOURY BEEF PIE.
MALLOW BONES.

GOSPORT PUDDING.

Line a dish with a layer of mashed potatoes, then mince some of the beef finely with a little chopped onion, 2 hard boiled eggs cut in slices, and pepper and salt to taste; lay this on the potatoes; now cover over with potatoes, and cook in a moderate oven for three-quarters of an hour, or until the potatoes are nice and brown.

Get the butcher to saw the bones in halves, cover the top over with a common paste, then tie a cloth over each, and boil for two hours; each bone should be set upon toast, and the dish garnished with parsley; serve very hot.

Take the weight of 3 eggs in their shells of flour, butter, currants, and sifted sugar; cream the butter, and mix it with the sugar; then stir in the eggs, which must be beaten separately to a froth; then shake in the flour a little at a time, and last of all the currants; beat until quite light, then three-parts fill some dariole moulds, and bake in rather a hot oven from ten to fifteen minutes.

DINNER.

STEWED EELS.
BROILED PIGEONS.
BOILED HAM.

TURNIP TOPS.
POTATOES.
SAFFRON PUDDING. X

Take 4 large pigeons, split the backs, and rub the birds over with butter, season well with pepper and salt, and rub a sliced garlic or shallot over; broil over a clear fire for a quarter of an hour or a little longer; serve with mushroom sauce poured over the birds.

Take $\frac{1}{2}$ lb. of fine cake crumbs, same of finely chopped suet and pounded sugar; beat the yolks and whites of 2 eggs till they are light; then mix with the cake crumbs and sugar the grated rinds of 2 lemons, and with the eggs a few drops of saffron; mix all

thoroughly together; fill a buttered mould, tie down with a paper on the top, then a pudding cloth, and boil for one and a half hours; serve with a sauce, which is made by mixing 1 table-spoonful of arrowroot with a very little cold water, 1 ounce of butter, $\frac{1}{2}$ pint of boiling water, and 3 drops of essence of almonds; give one boil up, stirring all the time, and it is ready.

MARCH 12th.

BREAKFAST.

HOT TOAST.
SCONES.
WATERCRESS.
DISH OF ORANGES.

HONEY.
COLD HAM.
BAKED SLIPS.

Dry the slips and brush over the white side with dissolved butter, then cover with bread crumbs, and lay the white side uppermost in a baking-tin in which a little butter has been dissolved; bake in a brisk oven for fifteen minutes; sprinkle a little pepper, salt, and chopped parsley over, and serve very hot; garnish with cut lemon.

LUNCHEON.

MINCED HAM WITH POACHED
EGGS AND SPINACH.
MACARONI CHEESE.

RECHAUFFEE OF SAFFRON
PUDDING.

Make a border of spinach, and fill the centre with minced ham, which should be nicely flavoured; put poached eggs on top and sippets of toast round.

Cut the remains of the pudding into thin diamond-shaped pieces, put one on top of one another like a sandwich, and fry very carefully in hot butter until they are brown; sift sugar over, and serve hot.

DINNER.

GLASTONBURY SOUP.
GUINEA FOWL (LARDED) WITH
SAUSAGES.

CHIP POTATOES.
TINNED ASPARAGUS.
APPLE PUDDING.

Take $1\frac{1}{2}$ lbs. of lean veal, cut it small, and put it into a stewpan

with 1 table-spoonful of pearl barley, $1\frac{1}{2}$ pints of white stock, a little pepper, salt, and minced onion; simmer until tender (which will be in about two hours), then rub all through a sieve; add another $\frac{1}{2}$ pint of stock and $\frac{1}{4}$ pint of boiling cream; serve with small croûtons; if any of the ham is left a little may be put in with the veal.

Lard the birds, and bake in a moderate oven for one and a quarter hours, baste frequently, and serve with brown gravy and bread sauce in tureens, and fried sausages round the dish. These birds have a very delicate flavour and are highly esteemed.

Take the asparagus carefully out of the tin, put it into boiling salted water, and boil for five minutes, or until soft; drain and serve on toast, with a tureen of melted butter.

Take 4 ounces of cake crumbs, same of sifted loaf sugar, and suet, the grated rind of a lemon, $\frac{1}{2}$ lb. of apples (weighed after being pared, cored, and chopped), 1 table-spoonful of self-raising flour, and the strained juice of 2 lemons, and 2 eggs; beat all thoroughly together, put into a buttered mould, and steam for three hours; serve with sweet sauce.

MARCH 13th.

BREAKFAST.

BREAD AND MILK.
MUFFINS.
BROWN BREAD.

DEVILLED DRUM STICKS.
CERVEILLES D'AGNEAU.

LUNCHEON.

FRICASSEED FOWL.
BRAWN.

MASHED POTATOES.
RHUBARB MOULD.

Cut the remains of the fowls into neat pieces, make a rich brown thickened gravy nicely flavoured with onion and a suspicion of lemon peel; stir the yolks of 2 eggs with $\frac{1}{4}$ pint of cream, and let all get thoroughly hot; then serve in a ring of pastry or border of mashed potatoes.

Wash the rhubarb and cut it into small pieces to fill a quart basin; boil very gently with 1 gill of water, 1 lb. of loaf sugar, and the strained juice and grated rind of $\frac{1}{2}$ lemon; stir occasion-

ally ; whilst this is cooking soak $\frac{1}{2}$ ounce of gelatine in a little water and add it to the rhubarb ; stir all briskly, and put 3 or 4 drops of cochineal and the same of almond flavouring ; turn into a wetted mould, and when perfectly cold turn out. Devonshire cream or custard may be served with this dish.

DINNER.

TOMATO SOUP.
BONED RIBS OF BEEF.
LENTILS.

SNOW POTATOES.
GREENGAGE PUDDING.
CURRY TOAST.

Mix 1 heaped table-spoonful of flour with a little Harvey sauce or mushroom ketchup ; then add the tinned tomatoes, liquor and all, 1 large sliced onion, 2 lumps of sugar, pepper and salt to taste, and $\frac{1}{4}$ quart of weak stock ; let all simmer until soft (about half an hour), then rub through a sieve ; serve with croûtons.

Soak the lentils overnight in rain water, if possible, then bring them gradually to the boil, add a little salt and chopped onion, and boil rather slowly for about two hours, then drain ; return them to the saucepan with 1 ounce of butter, pepper to taste, and more salt if necessary, shake the pan about, and serve with a little minced parsley sprinkled over.

Thicken 1 quart of milk with 3 table-spoonfuls of cornflour, simmer a few minutes, stirring all the time ; add 3 well beaten eggs, a few drops of almond flavouring, and $\frac{1}{4}$ lb. of loaf sugar ; have ready in a piedish 3 or 4 slices of bread and butter covered with greengage jam ; pour the liquid on the bread, and bake in a fairly hot oven for twenty minutes.

Make a paste of curry powder, chutney, minced olives, butter, and salt ; spread it on fried croûtons or buttered toast ; warm in the oven, and just before serving sprinkle with lemon juice and cayenne.

MARCH 14th.

BREAKFAST.

PORRIDGE.
SALLY LUNNS.
WATERCRESS.

RADISHES.
QUINCE MARMALADE.
GRILLED COD.

Cut the cod into nice steaks, dip them in flour, and then in oiled

butter, and grill over a clear fire for about eight minutes; dish up *en couronne*; season with salt, pepper, and a little butter, and garnish with watercress and chilies.

LUNCHEON.

COLD BEEF.

BAKED POTATOES.

HORSE RADISH SAUCE.

DEVONSHIRE JUNKET.

CHEESE.

CELERY.

Make 1 pint of milk just warm, then put it into a deep dish with 1 dessert-spoonful of brandy and 1 teaspoonful of rennet, stir all together, then cover over for two hours; now spread some thick or clotted cream over the top, grate a little nutmeg and some sugar, and serve at once.

DINNER.

BOILED SALMON.

LOBSTER SAUCE.

VEAL CUTLETS.

PTARMIGAN.

CHIP POTATOES.

CAULIFLOWERS.

FRUIT CUSTARD PUDDING.

Take about 4 lbs. of the middle of salmon, scale and wash, and put it into boiling water (this preserves the colour) with a handful of salt; boil slowly for thirty-five minutes; drain thoroughly and serve on a napkin covered over with the other half; garnish with cut lemon and parsley. Dressed cucumber should be sent to table with salmon.

Take the meat from a hen lobster, and cut it into small pieces; put the spawn in a mortar with 1 ounce of butter, and pound it quite smoothly; now make $\frac{1}{2}$ pint of good melted butter, put in a dash of anchovy sauce, a little cayenne pepper, and 2 table-spoonfuls of cream, stir well, and now add the lobster meat, and warm through. Sometimes the lobster shells are crushed, boiled in as little water as possible, strained and added to the sauce, which gives a richer flavour; but many cooks will not take the extra trouble.

Ptarmigan should be hung some time, when they will be found excellent. Flour the birds and put them in a moderate oven for three-quarters of an hour, baste frequently, and send them to table on hot buttered toast, with tufts of raspings here and there on the dish; send brown gravy and bread sauce to table.

Line a buttered pudding-basin with slices of bread and butter (without the crust) about a quarter of an inch thick (the pieces of bread must fit together neatly), pour on sufficient hot stewed fruit well sweetened (it will be bottled at this time of the year) to fill the basin, and cover with more slices of bread; put a plate on this and a weight, and let it stand until the next day; turn it out on a glass dish, and cover the pudding with thick custard; serve at once.

MARCH 15th.

BREAKFAST.

HOT AND COLD TOAST.
STEWED RHUBARB.

SARDINES.
GRILLED MUTTON CHOPS.

LUNCHEON.

COLD SALMON.
HASHED PTARMIGAN.

POTATOES.
CHEESE FONDUE.

The bone of the salmon should be taken out, the fish turned over, and garnished with parsley, sliced cucumber, and capsicums.

Cut the remains of the birds into small neat pieces, stew gently for half an hour in a nicely thickened brown gravy delicately flavoured with shallot and lemon juice; serve sippets of toast round the dish.

DINNER.

ARTICHOKE SOUP.
ROAST LOIN OF PORK.
APPLE SAUCE.

SEA KALE.
POTATOES.
APRICOT EGGS.

Boil the syrup from a tin of apricots in $\frac{1}{2}$ lb. of loaf sugar, and reduce it till thick; whilst this is being made, cut a sponge or madeira cake into small rounds, dip half an apricot into the syrup and place on each round of cake; arrange some Devonshire or whipped cream neatly round to resemble a poached egg, and grate a little nutmeg over to represent pepper.

MARCH 16th.**BREAKFAST.**

MUFFINS AND CRUMPETS.
MUSTARD AND CRESS.
MARMALADE.

ANCHOVY PASTE.
BACON AND FRIED EGGS.

LUNCHEON.

COLD LOIN OF PORK.
POTATOES LEFT FROM DINNER
(TO BE FRIED).

RICE MOULDS.

Simmer 1 teacupful of rice in 1 quart of milk with $\frac{1}{2}$ lb. of loaf sugar and 1 ounce of butter until soft; stir in a few drops of vanilla, put the rice into small moulds or teacups, and leave till cold; then turn out and arrange on a glass dish; place a piece of red currant jelly on each and pour thick custard round.

DINNER.

HARICOT PUREE.
ROAST DUCKS.
CRANBERRY SAUCE.
CHIP POTATOES.

TURNIP TOPS.
PINEAPPLE IN MARZIPAN.
BAKED CUSTARD PUDDING.

Take $\frac{1}{2}$ lb. of ground almonds, 6 ounces of icing sugar, 1 teacupful of orange flower water, 1 table-spoonful of brandy, and 2 whites of eggs; mix all together into a stiff paste, and form into little round cases $1\frac{1}{2}$ inches in diameter, brush round with the white of egg, and roll in finely chopped pistachio nuts or almonds; fill with a thick syrup slightly coloured and flavoured with vanilla, and some glacé pineapple cut in small pieces; decorate on top with whipped white of egg and cochineal sugar.

MARCH 17th.**BREAKFAST.**

HOMINY.
BROWN BREAD.
HOT ROLLS.
MUSTARD AND CRESS.

BAKED APPLES.
SAVOURY OMELETTE.
SARDINES.

LUNCHEON.FRICASSEED DUCKS.
POTATOES.COLD CUSTARD PUDDING.
ORANGE AND APPLE SALAD.

Peel and core some good eating apples, and cut them into slices ; now peel some oranges, slice these through, remove all pips and core, and place the fruit in a glass dish ; alternate layers of apples and oranges, and sprinkle sugar thickly over (the top layer should be oranges) ; leave for two hours, until the syrup is well mixed with the fruit ; pour over a glass of maraschino or brandy, and serve.

DINNER.CLEAR SOUP.
ROAST LEG OF MUTTON.
BRUSSELS SPROUTS.SNOW POTATOES.
DAISY PUDDING.
CHEESE STRAWS.

Put into a basin 2 ounces of butter, $\frac{1}{4}$ lb. of castor sugar, and 1 table-spoonful of milk, beat them to a cream ; now whip the whites of 3 eggs to a froth, and add them ; 6 ounces of cornflour, and $\frac{1}{2}$ teaspoonful of essence of ratafia ; beat well, pour all into a buttered tin, and bake twenty minutes in a quick oven ; when cold cut through in half, spread with jam and whipped cream, join together again, and cover with icing.

MARCH 18th.**BREAKFAST.**BISCUITS AND MILK.
HONEY.
RADISHES.DEVILLED SARDINES.
SAVOURY SCONES.

Beat 3 ounces of butter to a cream with 1 table-spoonful of anchovy sauce, season with cayenne ; now toast some scones, split them, and put the mixture in the centre ; serve very hot.

LUNCHEON.

COLD LEG OF MUTTON.
FRIED PARSNIPS.

MARMALADE PUDDING.

Mix 1 lb. of flour, $\frac{1}{4}$ lb. of bread crumbs, $\frac{1}{4}$ lb. of suet, $\frac{1}{4}$ lb. of brown sugar, $\frac{1}{4}$ lb. of marmalade, and 1 well beaten egg together; put into a buttered basin, and boil for two hours.

DINNER.

SMELTS.
BEARNAISE SAUCE.
MUTTON RISsoles.
HALF CALF'S HEAD.

POTATOES.
SEA KALE.
APRICOT PUDDING.
CHEESE STRAWS.

Take the largest smelts you can procure, split them with a very sharp knife, and take out the backbone; mix 1 table-spoonful of oil with $\frac{1}{2}$ teaspoonful of salt and a little white pepper; sprinkle the fish with this preparation, and lay them flat on an oiled gridiron; cook over a clear fire for four minutes, and cover with bearnaise sauce, which is made by mixing a finely chopped onion or shallot with 8 crushed peppercorns and 2 table-spoonfuls of butter; beat until soft and creamy; now whisk the yolks of 4 eggs thoroughly, add the butter by degrees, season with 6 drops of tarragon vinegar; turn out into a small lined saucepan, and stir until it thickens without boiling.

Soak 1 breakfast-cupful of bread crumbs in 1 pint of boiling milk for five minutes; when nearly cold add the yolks of 4 eggs well beaten, $\frac{1}{4}$ lb. of sifted sugar, 1 glassful of sherry, 1 dozen apricots (those left in the tin from the apricot eggs will do); mix all well together, and pour into a piedish, with a border of paste round the edge; bake in a moderate oven for half an hour.

MARCH 19th.**BREAKFAST.**

PORRIDGE.
HOT ROLLS.
MARMALADE.

MUSTARD AND CRESS.
MARROW TOAST.
FRIED KIDNEYS.

Take some marrow, and put it into a small stewpan with a little

salt; let it boil for one minute, then have ready 1 or 2 slices of hot toast, spread the marrow on these and put them into the oven or before the fire for about five minutes; sprinkle a little pepper, salt, and minced parsley over, and serve very hot.

LUNCHEON.

CURRIED CALF'S HEAD.
FRIED ONIONS.

BAKED PLUM PUDDING.

DINNER.

MOCK TURTLE SOUP.
VENISON PIE.

POTATOES AND TINNED
TOMATOES.
EMPIRE PUDDING.

Cut 5 ounces of spongecake into small pieces, put them into a basin with 3 ounces of crystallised cherries, 1 gill of brandy, and $\frac{1}{4}$ lb. of sifted sugar; now chop up 2 ounces of angelica, 2 ounces glacé pineapple, and add them; whip up the cream and beat the eggs well; pour both on the ingredients in the basin; put all into a buttered mould, and steam for one hour. Half this quantity makes a nice sized pudding.

MARCH 20th.

BREAKFAST.

BUTTERED SCONES.
HONEY.
BROWN BREAD.

STEWED RHUBARB.
BUTTERED EGGS.
COLD CUSHION OF BACON.

LUNCHEON.

CUSHION OF BACON.
ARTICHOKES.
POTATOES WITH CREAM.
SALSIFY FRITTERS.

RECHAUFFEE OF APRICOT
PUDDING (CUT IN NEAT
SLICES AND MADE LIKE
SANDWICHES).

Cut some slices of cold boiled artichokes, and fry them lightly in butter; fry also 1 sliced onion and some small dice of lean ham or

bacon; now butter a piedish, and lay in some of the slices of artichoke; sprinkle them well with the onion, bacon, and a little parmesan cheese; then add more artichokes, and so on till all the materials are used up; now beat up the yolks of 2 eggs with $\frac{1}{2}$ pint of cream, add pepper and salt to taste, and pour the mixture into the dish; strew the top with bread crumbs, and bake till brown.

Boil some salsify till tender, mix with it 1 table-spoonful of cream, the yolks of 2 eggs, a squeeze of lemon juice, and a little pepper and salt; make into small cakes, dip in butter, and fry a pale brown; serve on a paper *d'oyley*, garnished with watercress and cut lemon.

DINNER.

LOBSTER PATTIES.
FOREQUARTER OF LAMB.
MINT SAUCE.

NEW POTATOES.
SPINACH.
GELEE DE RIZ.

Line some patty-pans with puff paste, and fill each one with flour, cover over with paste, brush over with egg, and bake a light brown; now take a lobster (a tinned one will do), mince the meat very finely, and add 4 table-spoonfuls of white sauce, $\frac{1}{2}$ teaspoonful of anchovy sauce, a squeeze of lemon juice, and cayenne to taste, stir it over the fire for five minutes; remove the lids of the patty-pans, shake out the flour, fill with the mixture, and put on the lids again; serve hot in a silver dish, garnished with parsley.

Lamb is now just coming into season, although it can be procured as early as Christmas, and the New Zealand lamb is with us nearly all the year. A forequarter of 9 lbs. will take about three hours in a moderate oven; baste frequently, and serve with the gravy that flows from the meat. The shoulder should be lifted before the joint is sent to table, a squeeze of lemon juice, a small piece of butter, and some pepper and salt sprinkled on the top of the target; garnish the knuckle with a small paper frill.

Put $\frac{1}{4}$ pint of vinegar in a basin with 3 ounces of moist sugar; stir until dissolved, then add 2 table-spoonfuls of finely chopped mint.

Scrape the potatoes (they will, of course, be foreign ones this time of the year, and will not scrape so readily as those later on), and throw them into cold water for a few minutes to preserve the colour, then put them into fast boiling salted water, with a sprig of mint, and boil very fast for about ten minutes; drain, and serve

very hot in a vegetable-dish with $\frac{1}{2}$ ounce of salt butter and a little finely minced parsley.

Wash thoroughly 4 table-spoonfuls of rice, and place it in a lined saucepan with 1 quart of fresh milk; cook slowly without stirring until the rice is tender; drain, and set it on one side to cool; while this is cooling, soak 1 table-spoonful of gelatine in cold water (just enough to cover) for one hour, then pour over it $\frac{1}{2}$ pint of boiling water; add 1 cupful of powdered sugar; stand the basin containing the gelatine mixture in a pan of boiling water and stir until dissolved; then turn in the rice and mix thoroughly; whip 1 pint of cream to a stiff froth, and stir as lightly as possible with the other ingredients; flavour with sherry or maraschino, and pour into a well wetted mould; when quite cold turn out, and pour preserved strawberries or cherries round.

MARCH 21st.

BREAKFAST.

MARMALADE.
HOT ROLLS.
BROWN BREAD.

STEWED PEARS.
FILLETED DRIED HADDOCK.
TINNED TONGUE.

LUNCHEON.

COLD SHOULDER OF LAMB.
MINT SAUCE.
SALAD D'HIVER.

MASHED POTATOES.
BLACK DOWN PUDDING.

Take 1 teacupful of flour, chopped suet, sugar, bread crumbs, jam or marmalade, and 1 teaspoonful of carbonate of soda; mix all well together, put into a buttered basin and boil for three hours; turn out and pour a little hot jam or marmalade over. Greengage jam without the stones is very good for this pudding.

DINNER.

TURBOT.
SHRIMP SAUCE.
BRACE OF BLACKCOCK.
CHIP POTATOES.

TINNED PEAS.
ORANGE FRITTERS.
DEVILLED ALMONDS.

The blackcock is a delicious bird, and is largely imported now

from Norway, therefore we can get them here when our game is over. They should not be washed, but thoroughly wiped with a damp cloth, put into a fairly brisk oven, and well basted with butter; cook for one hour, or a little longer should the birds be very large, and serve them on toast; send brown gravy, bread sauce, and a cut lemon to table. Particular care must be paid to the basting, or they will be dry.

Peel the oranges and cut them into rounds, carefully taking out all the pips, sift some sugar over, then dip them in a batter and fry in boiling lard or butter for three minutes; drain on blotting paper, and arrange neatly on a hot dish, sift fine sugar over, and garnish with chopped dried cherries.

Blanch the almonds, dry them in a cloth and put them in a frying-pan, in which 2 ounces of butter have been made very hot slowly, till they are of a golden brown; then drain on a sieve, sprinkle with salt and a little cayenne, and serve hot on a paper *d'oyley*.

MARCH 22nd.

BREAKFAST.

PORRIDGE.
SCONES.
JAM.

WATERCRESS.
FRIED PLAICE.
OEUF SAUTÉ.

LUNCHEON.

STEWED LAMB AND PEAS.
BAKED POTATOES.

APPLE TART.

Take the remains of the brisket of lamb, cut it into nice sized pieces, removing some of the fat, and stew it gently in a little thickened gravy (not too highly coloured, but well flavoured) for a quarter of an hour; when cooked put it on a dish with sippets of toast round, warm the peas left from last night's dinner, and put them in a heap on the top of the meat.

DINNER.

RECHAUFFEE OF TURBOT WITH
ITALIAN SAUCE.
BLACKCOCK PIE.
MUTTON CUTLETS AND TOMATO
SAUCE.

POTATOES.
TURNIP TOPS.
CHERRY CUSTARD PUDDING.

Take all the bones and skin from the cold turbot, and cut the fish

into neat serving pieces, make a sauce by putting $\frac{1}{2}$ pint of white stock into a stewpan with a few chopped mushrooms, and 2 minced shallots; stew gently for fifteen minutes; then add $\frac{1}{2}$ teaspoonful of pounded sugar, the juice of $\frac{1}{2}$ lemon, and 1 teaspoonful of minced parsley; just warm the fish up to boiling point, then serve in a border of rice garnished with croûtons.

Take all the meat from the birds, and put the bones on in a little water with an onion, let them simmer until all the goodness is extracted, then strain; put the meat in a piedish closely packed together, with plenty of black pepper, 1 finely chopped shallot, a little flour, and some salt, and 2 hard boiled eggs, cover with the stock, put a good paste over, nicely decorated with leaves, and bake in a fairly brisk oven for three-quarters of an hour; glaze, and serve with a fancy paper frill round the dish.

Take 4 ounces of fine flour, mix it gradually with $\frac{1}{2}$ pint of milk in an enamelled stewpan, boil for ten minutes, stirring all the time, mix in the yolks of 5 eggs, 3 ounces of castor sugar, and a few drops of essence of almonds, allow it to cool; now whip the whites of the eggs to a stiff froth, and beat quickly and lightly into the custard; butter a pudding-basin, ornament the inside with the cherries, put in the mixture, leaving room to rise, and steam for two hours; serve with wine sauce.

MARCH 23rd.

BREAKFAST.

MUFFINS AND CRUMPETS.
RADISHES.
CRESS.
STRAWBERRY JAM.

BAKED APPLES.
BACON OLIVES.
DEVILLED SARDINES.

Cut some very thin slices of bacon, lay the pieces flat, and place a little minced meat (tongue and lamb), well seasoned, on each piece, roll up the bacon tightly; dip in batter, fry a golden brown, and garnish with fried parsley.

LUNCHEON.

SINGAPORE EGGS.
BRAWN.

MASHED POTATOES.
HAZELMOUNT PUDDING.

Poach some eggs and lay them on squares of buttered toast, have

ready some curry sauce, rather thick, and when it is very hot pour it over the eggs.

Take 4 ounces of chopped suet, same of flour, currants, and raisins, and bread crumbs, 2 table-spoonfuls of treacle, and $\frac{1}{2}$ pint of milk ; mix well, and boil in a buttered mould for four hours.

DINNER.

WHITE SOUP.

ROAST AITCH BONE OF BEEF.

POTATOES.

STEWED CELERY.

HORSE RADISH SAUCE.

PINEAPPLE PUDDING.

Take 1 quart of good white stock, add 1 ounce of tapioca, a suspicion of mace, and 1 slice of stale bread crumbled ; boil for a quarter of an hour, then add $\frac{1}{2}$ pint of hot milk or cream, season with white pepper and salt, turn all into a soup tureen, and immediately throw in 1 teaspoonful of very finely minced parsley ; serve with croûtons.

An aitch bone of beef weighing 10 lbs. will take three and a half hours to cook in a moderate oven, baste frequently and pour the gravy that flows from the meat over it. This part of beef is generally tender, and of a fine flavour, but as there is so much bone it cannot be called an economical joint.

Work 4 ounces of butter to a cream, then add 4 ounces of castor sugar, 2 eggs beaten together until light ; then stir in by degrees $\frac{1}{4}$ lb. of powdered biscuits, add $\frac{1}{3}$ of a preserved pineapple cut in dice, and fill a buttered mould with the mixture, cover with buttered paper, and steam one hour ; turn out on a hot dish and serve with pineapple sauce, which is made by taking the rest of the pineapple, cutting it in small pieces, and cooking it in a small lined saucepan with a little of the syrup and 2 ounces of loaf sugar ; reheat, and pour over the pudding.

MARCH 24th.

BREAKFAST.

RUSKS AND MILK.

HOT ROLLS.

RADISHES.

WATERCRESS.

ANCHOVY TOAST.

BRAWN.

LUNCHEON.

COLD BEEF.
HORSE RADISH SAUCE.

MASHED POTATOES.
AUNT MARTHA'S CAKES.

Melt 2 ounces of butter in a saucepan with 2 ounces of brown sugar, 1 ounce of citron cut in small pieces, and 4 ounces of sultanas; make some flaky pastry, roll out thinly, cut into rounds, put a little of the mixture on each, wet the edges, and pinch them together to form a dumpling; sprinkle with sugar, and bake for about ten minutes in a fairly hot oven.

DINNER.

FRIED FLOUNDERS.
ANCHOVY SAUCE.
BEEF RISSOLES.
LARDERD CALF'S LIVER.
POTATOES.

SPINACH.
SAVOURY SANDWICH.
STILTON CHEESE.
CELERY.

Rub the fish over with salt about two hours before they are wanted; then wipe them dry, dip them in egg and bread crumbs, fry for about ten minutes, and garnish with crisped parsley.

Lard the liver all over and put it into vinegar with 1 chopped onion and a little parsley, thyme, bay leaf, $\frac{1}{2}$ teaspoonful of salt, and the same of pepper; let it remain in the pickle for twenty-four hours; then bake it in a moderate oven for one and a half hours, basting frequently with the vinegar, &c.; glaze it, and serve a rich brown gravy round the dish.

Cut some rounds of bread and butter with a fancy cutter; chop the leaves of some watercress and mix them to a paste with a little butter, lemon juice, and a few picked shrimps or fillets of anchovy; put a layer on each round, garnish with mustard, and cress, and radishes.

MARCH 25th.**BREAKFAST.**

HOT TOAST.
WATERCRESS.
JAM.

STEWED RHUBARB.
FISH KEDGEREE.
FRIED BACON.

Wash and boil in milk 2 ounces of rice; then boil 2 eggs until

hard, chop the whites, and place the yolks on a wire sieve; now take 1 lb. of cold fish (flounders), break it into flakes, and mix it lightly with the rice and the whites of eggs, season with pepper, cayenne pepper, and a little anchovy sauce; heat over the fire, then pile lightly on a dish, place the sieve over, and with a spoon press the yolks to it; serve very hot garnished with watercress.

LUNCHEON.

SEAMAN'S PIE.

HASHED CALF'S LIVER.

MACARONI CHEESE.

Put a layer of sausage meat in a piedish, sprinkle over a seasoning of finely chopped onion, sage, pepper, and salt, and cover this with mashed potatoes, then another layer of meat and seasoning, finishing with potatoes on the top; bake in a moderate oven for about three-quarters of an hour; serve with apple sauce.

Cut the remains of the liver into neat slices, stew very gently for about ten minutes in the gravy that was left, put rolled fried bacon round the dish and small sippets of toast.

DINNER.

PEA SOUP.

LOIN OF LAMB.

MINT SAUCE.

FRIED POTATOES.

CARROTS À LA CRÈME.

CANTEEN CAKES.

Soak 1 lb. of dried green peas in cold rain water for twelve hours; then boil them for two hours in 2 quarts of white stock, add 1 finely cut onion, stick of celery, and 1 whole carrot; when the peas are tender, pass through a sieve, return it to the saucepan, thicken with peafLOUR, and boil for five minutes; season with pepper and salt, remove from the fire, and stir in gradually $\frac{1}{2}$ teaspoonful of cream or milk; serve fried croûtons with the soup.

A loin of lamb about 7 lbs. will take two and a half hours to bake; send to table very hot, as the fat soon chills.

Mix 3 well beaten eggs smoothly to a paste with 3 ounces of flour, 1 ounce of castor sugar, and 1 pint of cream; beat for two minutes, then fry as ordinary pancakes, spread a little hot raspberry jam over, roll up quickly, and sift fine sugar over; send cut lemon to table.

MARCH 26th.

BREAKFAST.

MUFFINS AND CRUMPETS.
RADISHES.
POTTED HAM.

SOLE À LA LISBON.
EGGS WITH SHRIMPS.

Take 2 good sized lemon soles, slit the fish on both sides, and pour in a little anchovy sauce; butter a fireproof dish, put a little chopped parsley in, and 2 mushrooms sliced; then place the fish in, grate a little cheese over, add a dusting of black pepper, a few pats of butter, and bake in a moderate oven for half an hour; serve in the dish that the fish are cooked in.

Poach some eggs and lay them on toast; now make a sauce with $\frac{1}{2}$ ounce of butter, same of flour, and a little milk, season with pepper and cayenne pepper, add $\frac{1}{2}$ pint of picked shrimps; give one boil up, and pour over the eggs.

LUNCHEON.

COLD LOIN OF LAMB.
MINT SAUCE.
BAKED POTATOES.

CABBAGE SALAD.
BAKED OMELETTE.

Take the outer leaves from a small hard uncooked cabbage, slice the heart in thin slices in a dish, and put a dressing of oil, tarragon vinegar, and pepper, and salt over.

DINNER.

LENTEN SOUP.
SHOULDER OF MUTTON.
ONION SAUCE.
POTATOES.

FRIED PARSNIPS.
MOULDED RHUBARB.
ANCHOVY.
BON BOUCHE.

Take about 3 lbs. of cheap white fish, put it into about 2 quarts of fish stock, 1 onion, 4 cloves, a little black pepper and salt; when the fish is tender remove some of the nicest pieces, boil the rest for three hours, then pass all through a sieve (except the pieces of fish that were put on one side), reheat, thicken with flour and butter, add $\frac{1}{2}$ pint of hot cream, a little cayenne and minced parsley, and lastly the flaked fish.

Stew 1 lb. of rhubarb with a little lemon peel and 1 lb. of castor sugar, dissolve in it 1 ounce of soaked gelatine, and pass all through a sieve, adding $1\frac{1}{2}$ pints of water; colour with cochineal, pour it into a mould to set, and when quite cold turn out on a glass dish, and place whipped cream round the dish.

Cut some slices of bread quarter of an inch thick from a tin loaf, and form into neat small rounds, dust over lightly with flour, and fry in deep fat; when a golden brown, drain and set them before the fire to dry; take a little butter and work it into 1 table-spoonful of bloater paste, arrange a little of this round the edge of the croûtons; in the centre of each croûton place a little yolk of hard boiled egg, with a dusting of finely chopped parsley on it.

MARCH 27th.

BREAKFAST.

BUTTERED SCONES.
BROWN BREAD.
APRICOT JAM.
STEWED APPLES.

SAUSAGE EGGS WITH FRIED
POTATOES.
GRILLED MUTTON CHOPS.

Boil 3 eggs until hard, then strip off the shells, and divide into halves; put a layer of sausage meat round each piece of egg, then dip them into egg, then in fine bread crumbs, and fry till of a golden brown; arrange on a dish with fried potatoes.

LUNCHEON.

TOAD IN THE HOLE.
MINCED MUTTON.

SNOW POTATOES.
SAGO BLANCMANGE.

Take the remains of the mutton chops, mince up very finely (leave out all gristly parts) with a little onion; now make a nicely flavoured thickened gravy, put the meat in, and stew very gently for ten minutes or until the onion is cooked; serve in a dish with sippets of toast round. Poached eggs may be served on the top.

Soak 5 ounces of sago for five hours in 1 pint of cold water, then stir it into $1\frac{1}{2}$ pints of boiling milk, add 3 ounces of castor sugar and 10 drops of vanilla; boil for twenty minutes (stirring all the time), then pour into a mould, and when cold turn out and pour custard round.

DINNER.

SCOTCH BROTH.
BRAISED BEEF.
CABBAGE.

POTATOES.
APPLE TART.
OYSTER OMELETTE.

Put 2 pints of water in a saucepan with 2 lbs. of scrag of mutton, $\frac{1}{2}$ teacupful of pearl barley, and a little salt; let it simmer very slowly for one hour—taking care to remove all scum as it rises—then add 2 carrots, 1 turnip, leek, and 1 onion all cut into dice, a pinch of pepper, and a bunch of herbs; simmer again for two hours more and skim again, now take out the meat and the bunch of herbs, pour the broth with the vegetables, &c., into the tureen, add a little chopped parsley, and serve.

Beard and mince some oysters, dust them with cayenne pepper, and when the omelette is made simply fold up in it the raw oysters; serve at once.

MARCH 28th.**BREAKFAST.**

HOT TOAST.
HOMINY.
HOVIS BREAD.

STRAWBERRY JAM.
COLD BEEF.
POACHED EGGS.

LUNCHEON.

BAKED RABBIT.
COLD BEEF.

FRIED CABBAGE AND POTATOES.
BEIGNET SOUFFLEE.

Chop the cold cabbage and potatoes together, add 1 onion finely minced, and season highly with pepper and salt; put a piece of dripping or butter into a frying-pan, and when it is very hot put the vegetables in, and fry until brown.

Put 3 table-spoonfuls of flour into a basin, and pour over it just sufficient boiling water to form a stiff paste, stirring and beating well; let it cool, then break into it (without beating at first) the yolks of 4 eggs and the whites of 2, stir and beat all well together;

have ready some boiling lard, drop dessert-spoonfuls of the batter in one at a time, and fry the fritters of a light brown; they ought to rise considerably; serve at once on a hot dish with a spoonful of jam dropped on each fritter.

DINNER.

FILLETS OF TURBOT.
ROAST FOWLS.
BOILED BACON.

POTATOES.
HARICOT BEANS.
CARFAX PUDDING. †

Remove the dark skin from a small turbot, bone the fish, and cut it into convenient pieces; arrange the fillets in a well buttered pan, moisten with 1 glass of sherry, season with pepper and salt, and cover with a buttered paper; cook in the oven for twelve minutes, then arrange neatly on a hot dish and keep warm; now thicken the sauce slightly (that which has flown from the fish), add 6 chopped mushrooms, half the juice of a lemon, 1 table-spoonful of Harvey sauce; allow this to get thoroughly hot, then pour over the fish; garnish with slices of lemon.

Take 2 ounces of sweet and $\frac{1}{2}$ ounce of bitter almonds, pound them to a paste, mix with 2 ounces of pounded sugar, 2 ounces of crushed biscuit, 3 ounces of warmed butter, 3 ounces of finely chopped beef suet, the yolks of 3 eggs, and the whites of 2 whipped well; mix altogether, then line a piedish with puff paste, put in all the ingredients, and bake three-quarters of an hour; serve with syrup made from apricot or plum jam.

MARCH 29th.

BREAKFAST.

PORRIDGE.
HOT ROLLS.
HONEY.

GREENGAGE JAM.
COLD BACON.
FRICASSEE OF RABBIT.

Chop up the meat from the remains of the rabbit, season it well with pepper, salt, a little lemon juice, and $\frac{1}{2}$ ounce of butter; put all into a small saucepan and heat for five minutes, then turn into a shallow dish with bread crumbs on top, lay little bits of butter over, and brown in the oven or before the fire.

LUNCHEON.

COLD FOWLS AND BACON.
EXETER POTATOES.

CARROT PUDDING.

Butter thoroughly a round baking-tin, place in this a quantity of slices of raw potatoes cut of equal thickness, season well with pepper, salt, minced onion, parsley, with pieces of butter all over the top; cover with a plate, and bake in a brisk oven for one hour or more according to the size of the tin; when done, turn out and serve immediately, sprinkled with chopped parsley.

Grate 1 large scraped carrot, then boil $\frac{1}{2}$ pint of milk and pour it on $\frac{1}{4}$ lb. of biscuit crumbs and cover for ten minutes; put the carrot into another $\frac{1}{2}$ pint of milk (cold), beat 4 eggs, mix all well together, add $\frac{1}{4}$ lb. of sultanas, 3 ounces of castor sugar, and 1 pint of milk or cream; pour into a buttered mould, and bake in a moderate oven for half an hour.

DINNER.

THORNSETT SOUP.
LAMB CUTLETS WITH FINE
D'HERBES SAUCE.
STUFFED DUCK.

POTATOES.
MASHED TURNIPS.
SARDINES EN CAISSE.

Take 1 lb. of veal and stew it for one hour, then add the remains of the fowls cut up in small pieces, a slice of bacon or ham, 1 onion, carrot, turnip, and $\frac{1}{2}$ head of celery; stew for four hours, then strain the soup, and when cold remove the fat; add a seasoning of pepper and salt, thicken with arrowroot, give one boil up and serve. A little chopped parsley may be dusted on the top.

Trim the cutlets neatly from the best end of neck of lamb, leaving a little fat on each, and fasten them into shape; brush over with beaten egg, then bread crumb and fry, dish daintily on mashed potato or spinach, and pour fine herbs sauce round them, which is made by chopping very finely 1 shallot, $\frac{1}{2}$ carrot, 6 mushrooms, and 1 teaspoonful of sweet herbs altogether; fry in a little butter until brown, then stir in $\frac{1}{2}$ pint of thickened brown sauce; boil and pour round.

Bone a duck, fill it with a forcemeat made of 3 boiled chopped onions, 2 chopped apples, 1 table-spoonful of scalded sage, 1 teaspoonful of salt, $\frac{1}{2}$ teaspoonful of pepper, and 1 teaspoonful of lemon juice; truss it firmly, and stew gently in stock for two

hours; serve with a border of mashed turnips, and pour some thickened brown sauce over.

MARCH 30th.

BREAKFAST.

MUFFINS.
BROWN BREAD.
ORANGES.

WATERCRESS.
COLD BACON.
BOUCHEES D'ANCHOIS.

Bone 6 anchovies, mix them with the yolk of 1 hard boiled egg, a little French mustard, lemon juice, chopped parsley, and pickled cucumber, pound them together and pass through a hair sieve; have ready some croûtons, cover with the mixture, and sprinkle a little of the chopped white of the egg over.

LUNCHEON.

RABBIT PUDDING.
MASHED POTATOES.

APPLES WITH RAISINS.

Make a suet crust, butter a pudding-basin and line it, fill with pieces of rabbit cut small, dredge over with flour, add a good seasoning of pepper, salt, chopped onion, and a few small pieces of bacon or pork, pour in sufficient water or stock to cover; put rather a thick crust over, tie a cloth over the basin, and boil for three and a half hours; put a napkin round the basin when it goes to table, with a small sprig of parsley on top.

DINNER.

SALMON CUTLETS.
ANCHOVY SAUCE.
SHOULDER OF VEAL.
CREAM SAUCE.

FRIED POTATOES.
SPINACH.
MEOPHAM CREAM.

Cut some slices of salmon about 1 inch thick; trim them nicely and season with pepper and salt; lay each slice on a piece of well buttered paper, twist the ends, and broil gently over a clear fire for eight minutes; they may be served either in or out of the cases; garnish with watercress and cut lemon, and send anchovy sauce to table.

Take the blade bone from the shoulder of veal and fill the cavity with a seasoning of bread crumbs, thyme, marjoram, and a little lemon peel firmly minced, 1 ounce of chopped bacon or ham, and salt and pepper to taste; sew up the opening, and press the meat into a good shape; cover with a piece of caul, and bake for three and a half hours in a moderate oven, baste frequently, pour a thickened brown gravy over; garnish with lemon slices and rashers of bacon; hand round in a sauce boat some white sauce, into which a little salt, butter, and pepper have been put.

Put $\frac{1}{4}$ lb. of sifted sugar into a saucepan with 1 table-spoonful of water, stir with a wooden spoon over the fire until it is a clear syrup, thick enough to coat a mould, then pour it in and turn slowly round and round until the mould is coated all over; now break 3 eggs into a basin, beat well; add $1\frac{1}{2}$ pints of boiling milk gradually with 4 ounces of castor sugar; put this into the mould, together with $2\frac{1}{2}$ ounces of sweet almonds, blanched and chopped; cover the top with buttered paper; stand the mould in a tin of boiling water, which reaches nearly up to the top, and cook in a sharp oven for twenty-five minutes; 1 table-spoonful of chartreuse added to the custard is a great improvement.

MARCH 31st.

BREAKFAST.

HOT TOAST.
APRICOT JAM.
STEWED APPLES.

RADISHES.
SALMON RISsoles.
GERMAN SAUSAGE.

Take all the bones and skin from the cold salmon; pound it in a mortar with a few bread crumbs, some pepper, and a little anchovy sauce; flour the hands, and make the rissoles round like balls; fry in hot lard or butter until they are of a golden brown; serve on a paper *d'oyley* garnished with parsley.

Take 1 lb. of beef steak and 1 lb. of good smoked uncooked ham; cut them into pieces and chop very finely, pass twice through a sausage machine; mix with 2 well beaten eggs, $\frac{1}{2}$ lb. of bread crumbs, 1 teaspoonful of pepper, and $\frac{1}{2}$ teaspoonful of salt; form it into a large sausage, tie it in a cloth very tightly, and boil for two hours; when cold, glaze the top, and garnish with water-cress.

LUNCHEON.

COLD VEAL.
TOMATO SALAD.

STUFFED TURKEY'S EGGS.
GROUND RICE PUDDING.

Put the tomatoes for one minute in boiling water to remove the skins, then cut them into slices, lay them in a dish, pour a little vinegar and oil over, sprinkle with pepper, salt, chopped onion, and minced parsley.

Boil 6 turkey's eggs until hard, then strip them of their shells, and cut in halves lengthways; take out the yolks, and pound them with potted bloaters, a little cayenne pepper, $\frac{1}{2}$ ounce of butter, and a very few bread crumbs; fill each half with this mixture, join together, and lay on a bed of watercress.

DINNER.

SEMOLINA SOUP.
PIGEON PIE.
MINCED VEAL.

CHIP POTATOES.
ARTICHOKES.
GUILDDOWN PUDDING.

Put 2 ounces of semolina into 2 quarts of nicely flavoured white stock, stir and boil until transparent; now beat the yolks of 4 eggs, mix them with $\frac{1}{2}$ pint of thin cream or milk in a basin; pour some of the hot stock into this mixture, then put all into the stewpan with the remainder of the stock; season with pepper and salt, and stir until it thickens; send grated cheese to table.

Into 1 pint of cream whisk 3 eggs, 6 table-spoonfuls of raspberry syrup, 6 stale crumbled spongecakes, 3 ounces of sifted sugar, and 3 ounces of ground almonds; butter an earthenware mould, pour in half the mixture, then a layer of dried cherries, afterwards fill up with the remaining half, bake in a brisk oven for about half an hour; turn out carefully; eat either hot or cold.

APRIL 1st.**BREAKFAST.**

QUAKER OATS.
HOT TOAST.
HOVIS BREAD.
STEWED RHUBARB.

ANCHOVY PASTE.
FILLETS OF BEEF ON
TOAST.

Cut a fillet of beef into slices about half an inch thick, trim them

very neatly into a round or oval shape, making them as much as possible of the same size, season with pepper and salt, and cook them in butter in a sautépan over a brisk fire for about seven minutes; then brush over each fillet with glaze, place them on croûtons the same size and previously fried in butter, then serve at once garnished with chip potatoes and watercress.

LUNCHEON.

MACARONI WITH TOMATO
SAUCE.
FRIED FILLETED PLAICE.

POTATOES.
RICE CREAM.

Boil $\frac{1}{2}$ lb. of macaroni in boiling water with 1 ounce of butter, 1 onion, and $\frac{1}{2}$ teaspoonful of salt for fifteen minutes or until tender, then drain the macaroni and put it into a saucepan with $2\frac{1}{2}$ ounces of grated gruyère cheese, the same of parmesan, a little black pepper, and 3 table-spoonfuls of cream; warm over the fire until the cheese becomes thick, then dish up and cover with thick hot tomato sauce.

Put 1 quart of milk in a saucepan with the rind of a lemon and 3 ounces of loaf sugar, let it come to the boil, then simmer for a few minutes to extract the flavour of the lemon; mix 2 heaped table-spoonfuls of ground rice with a very little cold milk, add this to the other, stir till it thickens, beat in 2 well whisked eggs and cook together for five minutes; serve cream and jam with this dish.

DINNER.

CARROT SOUP.
ROAST PIGEONS.
SWEETBREADS.
MUSHROOMS IN CASES.

NEW POTATOES.
CAULIFLOWERS.
LEMON JELLY.

Scrape and cut up small 8 carrots, put them in a stewpan with 1 ounce of butter, 2 sliced onions, 6 peppercorns, and $\frac{1}{2}$ head of celery cut in small pieces; shake all over the fire for five minutes, then add a crust of bread and 1 pint of stock; let all simmer until the vegetables are soft, then drain and rub through a sieve, put all back into the stewpan, add 1 quart of stock and stir till it boils, add a pinch of sugar, pepper and salt to taste, and a dash of Harvey sauce. This soup ought to be of a deep red colour and as thick as cream. Send fried croûtons to table.

Season the inside of 4 pigeons with pepper and salt, and put a small piece of butter in each; bake in a moderate oven for twenty minutes or a little longer, baste frequently, and garnish with fried parsley, and send either parsley and butter or bread sauce and gravy to table.

Soak the sweetbreads in warm water for an hour, then lay them in a saucepan with just enough water to cover, with a little salt and the squeeze of a lemon, bring to boil and let them simmer for about ten minutes; let them cool and then cut them into convenient serving pieces, roll them in bacon, and fry them in a sautépan with 1 ounce of butter until they begin to colour, adding a little finely minced shallot and mushrooms; moisten with well flavoured brown gravy, and let them simmer till tender, adding a little more gravy if necessary; have ready some china cases which have been oiled and made hot in the oven, fill them with the sweetbread, pour a little of the gravy over and serve at once.

Take 6 lemons, peel them, and pour $\frac{1}{2}$ pint of boiling water on the rind and let it infuse for one hour; put 1 pint of water, $\frac{3}{4}$ lb. of loaf sugar, and $1\frac{1}{4}$ ounces of soaked gelatine, and let these simmer for twenty minutes; now add the strained juice and the rind, and bring the whole to the point of boiling, skim well, add $\frac{1}{4}$ pint of sherry, and run the jelly through a bag, pour it into a mould, and set it on ice or in a very cold place; turn out carefully by dipping the mould up to the brim in hot water for half a minute. Sometimes half the jelly is coloured with cochineal, which gives it a pretty appearance, but then the one half must be quite set before the other colour is added.

APRIL 2nd.

BREAKFAST.

HOT ROLLS.
MARMALADE.
MUSTARD AND CRESS.

STEWED APPLES.
BAKED MUSHROOMS.
FRIED BACON.

Peel the mushrooms, free them from grit, and place them in a fire-proof dish with some pepper, salt, and 1 ounce of butter; let them cook in a moderate oven for about twenty minutes; send them to table in the dish they were cooked in.

LUNCHEON.

BREAST OF MUTTON.
FRIED POTATOES (FROM LAST
NIGHT'S DINNER).

RHUBARB PUDDING.
CHEESE.

Take the bones from a breast of mutton, sprinkle the meat with pepper and salt, roll and tie it into a neat shape, put it into hot water with the bones, 2 carrots, 2 onions, and 1 turnip; let all simmer slowly for about two and a half hours or until tender; now place the meat on a hot dish and cover with good caper sauce, cut the vegetables into pieces, and use them for garnishing.

Make a suet crust, and line a pudding-basin; wipe and cut the rhubarb into small pieces, fill the basin quite full, add a strip of lemon peel, and $\frac{1}{4}$ lb. moist sugar; cover over with crust, and boil for two and a half hours.

DINNER.

WESTBURY SOUP.
FRICASSEE OF PIGEONS.
SILVERSIDE OF SALT BEEF
WITH NEW CARROTS AND
TURNIPS.

CHIP POTATOES.
APPLE CHARLOTTE.

Put 1 table-spoonful of vermicelli into 1 pint of well flavoured brown stock which has been slightly thickened, let it boil until dissolved, then add 2 table-spoonfuls of tomato sauce and $1\frac{1}{2}$ pints of stock, put it into a tureen with some small croûtons and 3 tea-spoonfuls of grated parmesan cheese, mix well, and serve.

Cut the remains of the pigeons into neat joints, and stew them very gently in some good rich thickened gravy nicely flavoured with onion or shallot for about twenty minutes, then add 12 small button mushrooms, and serve in a border of mashed potatoes.

A silverside of beef weighing 9 lbs. should be put into cold water with a few carrots, turnips, and onions, and boiled very slowly for three and a half hours, and skimmed as often as the scum comes to the top; the marrow from the bone should be taken out and put on toast, sprinkled with pepper, and served separately. Should the vegetables appear to be cooked before the meat they can be taken out, kept hot, and just put in the pot again at the last.

Butter a deep piedish, peel and slice 6 or 7 apples, remove the cores, and place a layer of these in the bottom of the dish, sprinkle over some moist sugar, a little grated lemon peel and juice, then a layer of thin bread and butter, after that the apples, and so on till the dish is quite full, leaving off with apples on the top; then place some of the apple peeling, sprinkle a little water over all, cover with an old dish turned upside down, and bake in a moderate oven for one hour; when cooked take the peel off, turn carefully into a hot dish, and sift fine sugar over.

APRIL 3rd.

BREAKFAST.

BROWN AND WHITE BREAD.
RUSKS AND MILK.
GREENGAGE JAM.

COLD BOILED BEEF.
POACHED EGGS ON TOAST
(ANCHOVY).

LUNCHEON.

SQUAB PIE.
COLD BEEF.

CUCUMBER SALAD.
TOMATO OMELETTE.

Put a layer of pork cut into small pieces at the bottom of a pie-dish, then one of apples peeled and chopped, then one of onions, dust with salt and pepper, then put another layer of meat, apples, and onions; when the dish is full pour in sufficient good gravy to nearly fill the dish, cover with parsley, decorate prettily with leaves of pastry, &c., and bake in a fairly hot oven for three-quarters of an hour; then finish off on the hot plate for one hour to thoroughly cook the inside of the pie.

Peel and slice a cucumber very thinly, cover over with oil, vinegar, and a good dusting of pepper and salt; lay some small thin strips of the green peel in bar fashion on top, and serve.

Peel 4 tomatoes and rub them through a sieve, make a paste with 1 gill of milk and 1 teaspoonful of flour, add to this 4 well beaten eggs, the tomatoes, and seasoning of pepper and salt; put 1 ounce of butter in an omelette pan, and when quite hot pour in the mixture; cook until set, then finish off before the fire; double over neatly, and put a little finely minced parsley over.

DINNER.

BOILED SHAD.
HOLLANDAISE SAUCE.
SADDLE OF LAMB.

POTATOES.
ASPARAGUS.
MARLOW PUDDING. ✕

Shad should not be scaled, but cleaned and washed only. One weighing about 8 lbs. should be put into boiling water with a handful of salt and boiled slowly for three-quarters of an hour; drain and serve on a napkin, garnished with cut lemon and parsley.

Take the skin off the saddle of lamb and rub it inside and out with a mixture of chopped shallot, dried herbs, and $\frac{1}{4}$ ounce of black pepper; now put the meat in an earthenware pan, pour $\frac{1}{4}$ pint of vinegar and the same of red wine over, and let it remain in this pickle for four days; turn frequently and lard it, and bake in an earthenware pan for two and a half hours; baste frequently; when cooked sprinkle some salt over; strain the gravy, pour over the meat, and serve.

Asparagus, although not cheap, will be getting more plentiful, as so much comes from Jersey. It can be had here as early as Christmas. This is a very favourite vegetable, and is frequently served as a course alone. The stalks should be carefully scraped and thrown into cold water, then tied together in neat bundles and some of the white ends cut off. Put the asparagus into boiling salted water, and boil from fifteen to twenty minutes; drain and serve on toast with either a tureen of good melted butter or clarified butter; the last named is made by melting 2 ounces of butter with 2 table-spoonfuls of salad oil and a little salt and pepper, and made hot.

Take 8 ounces of bread crumbs, put these into a bowl, and pour upon them $\frac{1}{2}$ pint of boiling milk; let them soak for ten minutes, then add 3 ounces of crushed ratafias, 4 ounces of moist sugar, $\frac{1}{4}$ lb. dried cherries, and 2 ounces of chopped suet, the grated rind of 1 lemon, a pinch of salt, and 1 teaspoonful of baking powder; mix, then add 4 eggs, one at a time, and stir the mixture well; pour into a buttered mould, lay a buttered paper over, and steam for two hours; turn it out carefully, and serve with sweet sauce, which is made by adding 3 dessert-spoonfuls of pounded sugar and $\frac{1}{2}$ teaspoonful of grated lemon rind to $\frac{1}{2}$ pint of melted butter, which has no salt in, and has been made with milk; give one boil up, and serve.

APRIL 4th.**BREAKFAST.**

BUTTERED SCONES.
HOMINY.
RADISHES AND CRESS.
MARMALADE.

POTTED BEEF (FROM COLD
BEEF).
SUSSEX FRITTERS.

Take $\frac{1}{2}$ lb. of cold boiled potatoes, and rub them through a sieve, mix into them 2 ounces of finely minced ham and 1 teaspoonful of chopped parsley, pepper and salt to taste, and the yolk of 1 egg; make into small balls or cakes, egg and bread crumb them, and fry a golden brown; serve in a dish with layers of rolled bacon.

LUNCHEON.

COLD LAMB.
BAKED POTATOES.
SEA KALE IN GRAVY.

ROLY-POLY.
GREENGAGE JAM PUDDING.

Boil the kale until tender; drain it, and put it into a saucepan with 1 pint of good thickened brown gravy, season with pepper and salt, and 1 lump of sugar, and stew for five minutes; sprinkle over with grated parmesan, and serve.

DINNER.

SHAD RISsoles.
MINCED LAMB WITH
SPINACH.
LARDED GUINEA FOWL.

BOILED BACON.
MASHED POTATOES.
COCOANUT PUDDING.

Pound the remains of the shad after all the skin and bones have been taken away with 2 anchovies, some cayenne pepper, and 1 ounce of butter; mix in 1 teacupful of bread crumbs, and blend all together with 2 eggs; flour the hands, and make the rissoles into balls, egg and bread crumb them, and fry in boiling fat until brown; garnish with cut lemon and crisp parsley.

Line a piedish with puff paste, now take $\frac{1}{2}$ lb. of desiccated cocoanut, and put it into a basin with 1 pint of milk, 1 ounce of oiled butter, 2 ounces of castor sugar, 1 grated biscuit, and 4 eggs; beat all well together, and turn into the piedish; bake in a moderate

oven for fifteen minutes, or until the paste seems cooked; ornament with leaves of pastry, which should be baked separately, and put on after the pudding is done.

APRIL 5th.

BREAKFAST.

OATMEAL PORRIDGE.
HOT ROLLS.
HONEY.
SARDINES.

DISH OF ORANGES.
LAMB'S FRY.
COLD BACON.

Boil the fry in sufficient stock to cover for five minutes, then take it out, dry it well, and brush over with the yolk of 1 egg; cover with finely grated bread crumbs mixed with 1 teaspoonful of chopped parsley, and a high seasoning of pepper and salt; fry in hot fat for five minutes, and serve very hot, garnished with fried rolls of bacon and crisp parsley.

LUNCHEON.

RUMP STEAK PUDDING.
FRIED POTATOES.

RHUBARB CUSTARD.

Stew 2 lbs. of rhubarb until quite soft with $\frac{1}{2}$ lb. of sugar, then rub through a sieve, and flavour with lemon juice; return to the pan, and when quite hot stir in 1 ounce of soaked gelatine, and thoroughly dissolve it; pour into a wetted mould, and when cold turn out, and serve with custard or whipped cream.

DINNER.

VEGETABLE SOUP.
ROAST LEG OF MUTTON.
POTATOES.

SALADE MELEE.
CHEESECAKES.
CAMEMBERT CHEESE.

Empty the contents of a tin of macédoines into a saucepan, and add 2 quarts of well flavoured white stock, together with 1 tablespoonful of tomato sauce and 1 small cupful of boiled rice, add pepper and salt to taste; bring the soup to the boiling point, and serve.

Pick 4 ounces of meat from the guinea fowl, now cut into small pieces

1 lb. of cold boiled potatoes and 4 anchovies ; mix these with a chopped apple, 1 teaspoonful of capers, and some sliced German sausage and a sliced Spanish onion ; put all into a dish, mix thoroughly with $\frac{1}{4}$ pint of mayonnaise sauce ; garnish with hard boiled eggs and beetroot.

APRIL 6th.

BREAKFAST.

MUFFINS AND CRUMPETS.
BROWN AND WHITE BREAD.
WATERCRESS.

GOOSEBERRY JAM.
BOILED RED MULLET.
LAMB CHOPS.

Wipe the fish, but leave the inside in, sprinkle over with salt and pepper, and rub in a little sweet oil ; grill over a clear fire for eight minutes ; when cooked put the fish on a hot dish, melt 1 ounce of butter, 2 dessert-spoonfuls of lemon juice and 1 of chopped parsley together until quite hot ; then pour over the fish, and garnish with cut lemon and parsley.

Trim some chops from a loin of lamb, egg and bread crumb them, and fry in hot fat rather slowly for a quarter of an hour, as they should be thoroughly well done ; dish up on a bed of fried parsley.

LUNCHEON.

COLD LEG OF MUTTON.
MASHED POTATOES.

CAULIFLOWER SALAD.
CATOR PUDDING. ✕

Boil a cauliflower in boiling salted water until it is almost done, then let it get cold and break it into branches ; arrange neatly on a dish in a heap, and cover with mayonnaise ; garnish with capers and chilies.

Take 5 large apples, skin, core, and stew ; add whilst hot 2 ounces of butter, let them get cold, and beat up 2 eggs, 2 ounces of cake crumbs, 2 ounces of sugar, and 1 table-spoonful of cream ; mix and bake in dariole moulds for about a quarter of an hour in a moderate oven ; turn out, sift sugar over, and serve with cream.

DINNER.

CURRIED OYSTERS.
GRILLED MUTTON CUTLETS
(FROM COLD LEG).

FRICANDEAU OF VEAL WITH
SPINACH.
FRIED POTATOES.
LEMON WATER PUDDING.

Melt 2 ounces of butter in a saucepan, and blend with it 1 table-spoonful of curry powder, 1 dessert-spoonful of flour, and fry until brown, stirring all the time; add the liquor from 2 dozen oysters, a squeeze of lemon juice, and 2 table-spoonfuls of cream; boil up, put in the oysters, and heat again without boiling; serve in a border of rice.

Cut some slices from the mutton rather thick, and make them of the same form and size; dip them into fine bread crumbs, then in yolk of egg in which you have added a very little finely chopped parsley and onion, and then again into the bread crumbs; grill the cutlets over a clear slow fire, and send them to table in a border of spinach.

Take a piece of leg of veal about 3½ lbs. weight, remove the skin, and trim it into a good shape; make 2 or 3 slits in the middle, and lard it with fat bacon, slice 2 carrots, 2 large onions, and put these in the middle of a stewpan with a few slices of bacon at the top; lay the fricandeau on the bacon, sprinkle a little salt over, and put in just sufficient stock to cover the bacon; let all simmer very gently for two and a half hours, baste frequently, dish up the fricandeau and keep it hot; skim off the fat from the liquor, and serve with a puree of spinach.

APRIL 7th.**BREAKFAST.**

HOVIS BREAD.
BUTTERED SCONES.
MARMALADE.

CRESS.
KIDNEY TOAST.
FRIED HAM.

Take 3 sheep's kidneys or 2 calves' kidneys, cut away all the skin, then pound in a mortar with salt, pepper, and a little anchovy paste; bind together with the beaten whites of 2 eggs and 1 ounce of butter; heap high on buttered toast, cover over with the beaten yolks of the eggs, then a few bread crumbs, and bake for fifteen minutes in a moderate oven; serve in the dish they are cooked in, and garnish with mustard and cress.

LUNCHEON.

COLD VEAL.

MASHED POTATOES.

BEETROOT AND CUCUMBER
SALAD.

ANCHOVIES AU PARMESAN.

BOILED BATTER PUDDING.

Pull 2 cabbage lettuces into pieces, and lay part of them at the bottom of a salad bowl, now slice a boiled Spanish onion, a beetroot, and a cucumber over; then put another layer of lettuce, and season with pepper, salt, oil, and vinegar, or mayonnaise; garnish with capsicums and slices of hard boiled eggs.

Warm some anchovies in butter, add pepper, and a few drops of lemon juice, take them up and keep hot in a dish in the oven; now thicken the butter with 1 dessert-spoonful of flour, same of cream and the yolk of 1 egg; cover the anchovies thickly with grated parmesan cheese, simmer the sauce until thick, and pour it very hot over the fish.

DINNER.

SORREL SOUP.

ROAST RUMP OF BEEF.

HORSE RADISH SAUCE.

FRIED TOMATOES.

POTATOES.

APPLE CUSTARD.

SAVOURY OMELETTE.

Put 1 lb. of spinach into a stewpan with 20 leaves of sorrel, and the contents of a tin of peas, 1 ounce of butter, a sprig of mint, 2 or 3 sliced onions, and pepper and salt to taste; let all stew slowly until tender without getting brown; then add smoothly 2 ounces of cornflour, and stir well; 1 quart of white stock, and $\frac{1}{2}$ pint of milk, simmer gently for half an hour, then rub through a hair sieve; rewarm, and add $\frac{1}{2}$ pint of hot cream, the beaten yolks of 3 eggs, 1 ounce of butter, and a little spinach colouring; stir until it thickens without boiling; serve with croûtons.

The rump of beef is decidedly the prime joint of the ox, but is, as a rule, cut into steaks; take about 9 lbs., bind it tightly round with a tape (be sure and have a good sized piece of fat skewered to the side), and bake for three hours in a moderate oven, baste frequently; there will be some very rich gravy at the bottom of the pan, which should be slightly salted and poured over the meat after the fat is taken off; serve very hot with a tuft of horse radish on top, and horse radish sauce.

Take 1 pint of stewed apples flavoured with lemon and nicely sweetened, and the whites of 3 eggs beaten to a stiff froth; beat all

well together until very stiff; have a rich thick custard at the bottom of a deep dish, pile the apple on top, and garnish with cochineal sugar.

APRIL 8th.

BREAKFAST.

HOT ROLLS.
HOMINY.
STEWED RHUBARB.

JAM.
COLD BEEF.
GRILLED WHITING.

Skin the fish, split them down the back, flour them lightly, dust with cayenne, and lay them on a well greased gridiron over a clear fire; cook for four minutes on one side, and the same on the other; dish up and pour a little oiled butter, a sprinkling of salt, and a little minced parsley over; garnish with watercress.

LUNCHEON.

BEEF OLIVES.
NEW POTATOES.

DRESSED CRAB.
DUNEDIN PUDDING. ✦

Cut some slices from the cold beef, lay them flat on the table, and spread a forcemeat over, then roll up and tie with tape, flour and fry in butter for five minutes; then stew gently in a nice rich brown gravy for twenty minutes; remove the tape; serve the olives neatly on a hot dish with the gravy poured over.

Pick the meat from the crab, and flake it into small shreds; add 1 teacupful of finely grated bread crumbs; and season to taste with pepper, salt, oil, and vinegar, and a little mustard; wash the shell, put in the mixture, and garnish with lobster coral sifted over, and watercress and cut lemon round the dish.

Take $\frac{1}{2}$ lb. of chopped suet, $\frac{1}{2}$ lb. of flour, 3 ounces of moist sugar, $\frac{1}{2}$ lb. of currants or raisins, a pinch of salt, 2 well beaten eggs, and 1 small cupful of milk; mix well together, and bake in a buttered piedish for one hour in a moderate oven; then turn out, and sift sugar over.

DINNER.

SALT COD FISH.
EGG SAUCE.
PARSNIPS.
BOILED LEG OF LAMB.
NEW CARROTS.

TURNIPS.
EXETER POTATOES.
CLARET JELLY.
SWISS ROLL.

Take about 3 lbs. of salted cod fish, wash well, and soak all night in cold water, with 1 table-spoonful of vinegar; then change the water, and boil very slowly (or it will harden) for a quarter of an hour; drain and garnish with boiled parsnips cut in a nice shape, hard boiled eggs cut in slices, and watercress.

Plunge the lamb into boiling water, with some new carrots, boil slowly for two and a half hours (this is for a leg weighing 6 lbs.), dish up, cover with melted butter, and serve the vegetables round the dish; put a small paper frill round the knuckle bone.

Dissolve 1 ounce of gelatine in 1 gill of claret; then stir that and the remains of the bottle of claret over the fire in an enamelled saucepan, add $\frac{1}{2}$ wine-glassful of brandy, and $\frac{1}{4}$ lb. of sugar; boil all together and strain; pour into a mould.

APRIL 9th.**BREAKFAST.**

HOVIS BREAD.
COLD TOAST.
MUSTARD AND CRESS.

BAKED APPLES.
FISH TOAST.
GRILLED MUTTON CHOPS.

Toast 6 rounds of bread, and spread them with bloater or anchovy paste; put into a saucepan the yolks of 2 eggs, 1 gill of milk, and the remains or about 2 ounces of the cold cod fish flaked small; let it just thicken, then spread it on the toast, sprinkle a little cayenne pepper, some bread crumbs, and a little butter over, and brown quickly in the oven for about eight minutes; serve very hot, garnished with watercress.

LUNCHEON.

COLD LEG OF LAMB.
NEW POTATOES.
SAVOURY BATTER.

REMAINS OF SWISS ROLL.
CHEESE.

Put $\frac{1}{2}$ lb. of sliced sausages into a buttered piedish, and pour over them 1 pint of batter as for Yorkshire pudding, bake in a hot oven for one hour.

Cut the remains of the Swiss roll into neat slices, lay them in a glass dish, spread some jam over, and then pour over a rich custard.

DINNER.

SOLE À LA BORDELAISE.
MINCED LAMB WITH MUSH-
ROOMS.
BOILED GUINEA FOWL WITH
OYSTERS.

SPINACH.
POTATOES.
REMAINS OF CLARET JELLY.
DEVILLED SHRIMPS.

Select a large sole, and put the fish into a fireproof dish (the one it is to be served in), sprinkle with a little minced parsley, pepper, salt, a few finely minced mushrooms, shallots, and 1 ounce of oiled butter, add $\frac{1}{2}$ wine-glassful of white stock, and the same quantity of sherry; bake in a brisk oven for a quarter of an hour, and baste with the liquor in the dish.

Mince the remains of the lamb, and warm it in some good rich gravy; put a little of the mince into the middle of a large cooked mushroom, put on a hot dish and serve; garnish with riband potatoes. About 10 mushrooms will be required to make a dish.

Put about 2 dozen oysters inside the guinea fowl, with 1 ounce of butter, pepper, and salt, and truss it firmly; now place the fowl in a close fitting jar, and cover with stock, stand the jar in a saucepan of boiling water, and boil fast for two hours; when the fowl is cooked drain it from the liquor, and cover with white sauce, or parsley and butter.

APRIL 10th.**BREAKFAST.**

BISCUITS AND MILK.
HOT TOAST.
HONEY.

QUINCE JAM.
BROILED FLOUNDERS.
BUTTERED EGGS.

Thoroughly dry the fish, flour them slightly, and broil either on the top of a clear fire or in front for about six minutes; put them on a hot dish, and pour a little oiled butter over, with a sprinkling of pepper and salt; garnish with parsley. The gridiron should be rubbed over with fat before the fish are put on.

LUNCHEON.

RECHAUFFEE OF GUINEA
FOWL.
MASHED POTATOES.

CHEESE CREAM.
BOSHAM CUSTARD PUDDING.

Cut the remains of the fowl into neat joints, and warm gently through in the sauce that was left; add a few more mushrooms, and serve in a border of mashed potatoes.

Grate 3 ounces of cheese into a basin, mix with it 1 teacupful of cream, and 2 well beaten eggs; put them into a small stewpan with 1 ounce of butter, then stir in the other ingredients with a little pepper and salt till the whole is mixed; serve at once on buttered toast.

Put 1 table-spoonful of flour into a stewpan with 2 ounces of butter, and stir over a gentle fire till smooth; add by degrees $\frac{1}{2}$ pint of milk, 2 ounces of sugar, and the grated rind of a lemon; stir till it becomes thick without boiling, then turn into a basin, and when nearly cold add the yolks of 3 eggs; line a piedish with rich pastry, then spread a layer of raspberry jam over; pour the custard in, and bake in a moderate oven for one hour; whip the whites of the eggs quite stiff with 1 table-spoonful of powdered sugar, put it on the top of the pudding, and place it back in the oven for four minutes to set.

DINNER.

QUEUE DE VEAU SOUP.
CURRIED EGGS.
PIGEON PIE.
FORCED FRENCH BEANS.

FRIED POTATOES.
RHUBARB TART.
WHIPPED CREAM IN
GLASSES.

Cut up 2 calves' tails into small joints, and put them into a stewpan with 1 ounce of butter, 2 carrots, 2 onions, 1 turnip, and 1 head of celery (all cut up small), a bunch of sweet herbs, and $\frac{1}{2}$ pint of water; stew slowly, stir frequently, then add 2 ounces of flour; stir it well again, and put in 2 quarts of weak stock; skim well, and simmer for about three hours, or until tender; then take the tails out of the soup, put them in a tureen, and strain the liquor through a sieve; flavour to taste with pepper, salt, the juice of a lemon, and 1 spoonful of ketchup; serve with grated parmesan cheese.

The beans will now be forced, and, if small, should be put whole into boiling salted water (in which a tiny piece of soda has been added), and boiled fast for fifteen minutes; drain, and return them to the stewpan with 1 ounce of butter and a little pepper, and they are ready.

The cream should be whipped until quite stiff with the white of 1 egg, a few drops of vanilla, and 1 dessert-spoonful of castor sugar, then piled up high in custard cups, with cochineal sugar grated over.

APRIL 11th.

BREAKFAST.

HOT BUTTERED SCONES.
LEMON MARMALADE.
DISH OF ORANGES.

JAM.
FILLETED DRIED HADDOCK.
REINDEER TONGUES.

The tongues should be soaked for forty-eight hours, and the water changed several times; they should then be put into cold water with $\frac{1}{2}$ lb. of chopped suet, and boiled very slowly until tender (about four and a half hours); then skin them, and when cold put a small paper ruche on each, and garnish with parsley. They cannot be made to look very appetising, but are most delicious, and have a flavour quite distinct of their own.

LUNCHEON.

STEAK AND KIDNEY PUDDING.
CHIP POTATOES.

TOMATO SALAD.
SALISBURY PUDDING.

Slice and butter a madeira cake, grease a basin, and lay the cake in it; sprinkle with candied peel and a few stoned raisins; proceed thus until the dish is full; now beat up 2 eggs with 1 pint of milk, $\frac{1}{2}$ teaspoonful of grated lemon peel, and 2 ounces of sugar; pour this over the pudding, tie down with a cloth, and steam for one hour; turn out, and serve with sauce made by putting 1 table-spoonful of flour and 1 ounce of butter into a saucepan; stir over the fire until of a pale brown, then add 2 ounces of dried cherries cut into halves, 1 wine-glassful of raisin wine, and $\frac{1}{2}$ pint of water; simmer gently for quarter of an hour, add 2 table-spoonfuls of lemon juice and $\frac{1}{2}$ teaspoonful of grated lemon rind; let the sauce boil for another five minutes, and serve.

DINNER.

HALIBUT STEAKS.
ROAST FOWLS.
HAM.
TINNED ASPARAGUS.

NEW POTATOES.
APRICOT PIE.
DEVONSHIRE CREAM.

Thoroughly dry the halibut, and cut into neat steaks about 1 inch thick, then dredge them with flour, dip them in the yolk of 1 beaten egg, then in fine bread crumbs, and fry in hot lard for about ten minutes; garnish with crisp parsley and chilies.

Soak $1\frac{1}{2}$ lbs. of dried apricots for twelve hours, then put them into a piedish (do not change the water) with $\frac{1}{2}$ lb. of castor sugar, cover with rich pastry, and bake for three-quarters of an hour in a fairly hot oven, then stand the pie on the hot plate for a quarter of an hour to thoroughly cook the fruit.

APRIL 12th.**BREAKFAST.**

HOT BUTTERED SCONES.
BISCUITS AND MILK.
WATERCRESS.
STEWED APPLES.

PLUM JAM.
COLD HAM.
MINCED TONGUE.

Take all the gristle and uneatable parts from the remains of the

tongue and mince very finely, add a little cayenne, 1 ounce of butter, and put on squares of hot buttered toast; place in the oven for five minutes to get thoroughly hot through in the same dish it is to be served in, and put a poached egg on top.

LUNCHEON.

MACARONI AND HAM.
MUTTON CHOPS.
MASHED POTATOES.

COLD APRICOT PIE.
CHEESE STRAWS.

Mince $\frac{1}{2}$ lb. of ham finely, season it with pepper and chopped parsley, put a layer at the bottom of a piedish, now one of cold boiled macaroni, cut in 1-inch lengths, on which sprinkle a little chopped onion, add 1 ounce of butter; now put more ham and again the macaroni, sprinkle with bread crumbs, add more butter, 1 wine-glassful of white sauce, and bake for eight minutes in a fairly hot oven.

DINNER.

HALIBUT AU GRATIN.
CURRIED FOWLS.
LAMB'S FRY.

TOMATOES.
POTATOES.
ALMOND PUDDINGS.

Take 1 lb. of the cold fish left from dinner, remove all skin and bone, and flake it into small pieces, put 1 ounce of butter in a saucepan, and when melted stir in quickly 1 heaped table-spoonful of flour, add gradually, stirring all the time, $\frac{1}{4}$ pint of milk and water, season with pepper and salt, and when smooth take it off the fire, butter some scallop shells or dishes, sprinkle them with bread crumbs, lay in each one a little of the fish, moisten it with 1 dessert-spoonful of the sauce, add some more fish, then sauce, sprinkle with bread crumbs, then put a few pieces of butter on the top, and bake in a sharp oven for five minutes.

Melt 2 ounces of butter, stir in 2 table-spoonfuls of flour, 2 ounces of castor sugar, 3 ounces of ground almonds, 4 pounded bitter almonds, and 2 well beaten eggs; mix well, and pour the mixture into small buttered moulds, and bake in a moderate oven for twenty minutes.

APRIL 13th.**BREAKFAST.**

H.O. FOOD.
MUFFINS.
MARMALADE.
WATERCRESS.

BROWN BREAD.
SAVOURY SCONES.
FRIED SOLES.

LUNCHEON.

RAGOÛT OF VEAL.
PLAIN BOILED RICE.

ARROWROOT PUDDING.

Cut some neat slices from a knuckle of veal, season with pepper and salt and dredge with flour, fry in butter until of a pale brown, then put them into a saucepan with 1 pint of hot rich white stock, and simmer very gently for two hours; now take out the meat and thicken the gravy, add 1 table-spoonful of tomato sauce, same of ketchup, the juice of half a lemon; give one boil up, put back the meat, and serve. The bones can be made use of in the stock pot.

Beat up $\frac{1}{4}$ lb. of arrowroot very smoothly with milk until it is as thick as cream, then pour on $\frac{1}{2}$ pint of boiling milk, stir well and boil for two minutes; flavour with essence of ratafia or vanilla and sweeten to taste, boil again for one minute, then turn into a buttered mould, and when quite cold turn out carefully, and cover with cream.

DINNER.

OSBORNE SOUP.
STEWED OX PALATES.
ROAST GRISKIN OF PORK.
APPLE SAUCE.

NEW POTATOES.
SPINACH.
HERRING ROE SAVOURY.

Skin $1\frac{1}{2}$ lbs. of chestnuts, and put them into a saucepan and cover with stock; when it boils drain the chestnuts, remove quickly the inner skins, and put them into a saucepan with 1 quart of milk, and the same quantity of white stock, 2 onions and carrot cut in slices, a sprig of parsley, a little salt and 6 peppercorns, simmer slowly for two hours; then pass through a sieve, return it to the saucepan, let it boil up, add 1 gill of cream, and serve with croûtons.

Put 3 ox palates into a saucepan of cold water, let them boil

slowly for ten minutes; then skin and put them into another saucepan, with just sufficient stock to cover, add 1 turnip, carrot, onion, six a sprig of parsley, pepper and salt to taste, and simmer for hours; strain off the liquor into a basin, press the palates between two dishes with a weight on top, and let them get perfectly cold; now cut them into serving squares, and make the following sauce:—Chop up 2 onions, dredge with flour, and fry in butter till brown, add $\frac{1}{2}$ pint of the liquor that the palates were cooked in, season with pepper and salt, and let the sauce boil for two minutes; then put in the meat, let them simmer for ten minutes, and just before serving add 1 table-spoonful of ketchup and the same of tomato sauce; serve very hot.

Pork will soon be going out of season, but is still good if the weather is not warm. A griskin weighing 6 lbs. will take two and a half hours to bake, and should be basted frequently as the joint is not very fat, flour when half done, and about ten minutes before serving sprinkle over some powdered sage; only the gravy that flows from the meat should be poured over the joint.

Mix 1 ounce of butter, 1 table-spoonful of anchovy paste, a little cayenne and a squeeze of lemon juice together, spread this thickly over some pieces of buttered toast, on each piece lay a portion of the soft roe of a cooked bloater, put a little more cayenne over a tiny piece of butter, and make thoroughly hot in the oven.

APRIL 14th.

BREAKFAST.

HONEY.
WATERCRESS.
HOVIS BREAD.
SALLY LUNNS.

RADISHES.
FILLETS OF VEAL FISH.
FRIED KIDNEYS.

This fish deserves to be more widely known, as it has a delicate flavour, and when fried like cod fish is very delicious. The fillets should be about half an inch thick.

LUNCHEON.

MINCED VEAL WITH POACHED
EGGS.
COLD PORK.

MASHED POTATOES.
BOILED BATTER PUDDING.

DINNER.

BAKED STURGEON.
CURRIED PORK.
LOIN OF LAMB.
MINT SAUCE.

NEW POTATOES.
MUSHROOMS STEWED IN
MILK.
SPONGECAKES WITH CREAM.

Take about 5 lbs. of the tail end of a sturgeon, skin it, take out the bone and fill it with veal stuffing, roll it in buttered paper and bind it like a fillet of veal; bake in a moderate oven for one and a quarter hours; baste frequently with butter, and cover with good brown gravy.

Peel 1 lb. of mushrooms, put them in a stewpan with just sufficient milk to cover with a seasoning of salt and pepper, stew slowly for half an hour, then put them into a hot vegetable dish; thicken the milk with flour, add 1 ounce of butter; give one boil up, and pour over.

APRIL 15th.**BREAKFAST.**

MARMALADE.
STEWED RHUBARB.
HOT TOAST.
CRUMPETS.

APRICOT JAM.
RISsoles OF STURGEON.
SCRAMBLED EGGS.

Mince about 2 ounces of the cold sturgeon very finely, add 1 ounce of bread crumbs, pepper and salt to taste, and 1 ounce of butter; bind with the yolk of 1 egg, then make the rissoles into a nice shape; egg and bread crumb them, and fry in hot fat for ten minutes; garnish with cut lemon and parsley.

LUNCHEON.

COLD LOIN OF LAMB.
NEW POTATOES FROM DINNER
(TO BE FRIED).

MACÉDOINE SALAD.
APPLE FRITTERS.

DINNER.

ARTICHOKE SOUP.
SIRLOIN OF BEEF.
HORSE RADISH SAUCE.
STEWED ENDIVE.

POTATOES.
RASPBERRY PUDDING WITH
CREAM.

Remove the undercut from a sirloin of beef (this will make a nice

dish of fillets for to-morrow), saw the bone off to make it lie straight on the dish, and bake in a moderate oven for two hours; baste frequently, and serve very hot, with a tuft of horse radish on top.

Take some of the outer leaves off 4 large heads of endive, and put them into boiling water slightly salted, let them boil for ten minutes, then drain and chop very fine; now put them back into a stewpan, with $\frac{1}{2}$ pint of broth, 1 lump of sugar, a little more salt, and a dusting of pepper; boil until tender, then thicken the broth, add 1 ounce of butter and 1 table-spoonful of lemon juice; give one boil up, and serve.

Butter a pint basin, then line it with slices of thin bread and butter, spread a layer of raspberry jam over the bottom and then bread and butter, and so on until the basin is full; now beat up 1 egg with $\frac{1}{2}$ pint of milk, pour it over the pudding, tie down with a cloth, and steam for three-quarters of an hour; turn out carefully, and serve with cream.

APRIL 16th.

BREAKFAST.

HOMINY.
QUINCE JAM.
MUSTARD AND CRESS.

FRIED BACON.
KIPPERED HERRINGS.

LUNCHEON.

COLD BEEF.
CHIP POTATOES.
TOMATO SALAD.

DAMSON PUDDING (BOTTLED
FRUIT).

DINNER.

BROILED TROUT.
FILLETS OF BEEF WITH
OLIVES.

COLNOR LOBSTER.
CAMEL CUSTARD PUDDING.

Take 2 small trout and lay them in $\frac{1}{2}$ pint of oil and a bouquet of crushed herbs for one hour, turn them once or twice; now take them out, dip some pieces of kitchen paper in the oil, wrap round the fish, and broil over a clear fire for ten minutes or a little longer, according to the size of the fish.

Mince finely the meat from a good sized lobster, and put the coral on one side, mix with it 2 ounces of butter, 1 ounce of fine bread crumbs, $\frac{1}{4}$ teaspoonful of cayenne, and 3 well beaten eggs, 1 spoonful of anchovy sauce; beat up all together, and bake in tail shells for quarter of an hour; sprinkle with crushed coral; garnish with tufts of parsley.

APRIL 17th.

BREAKFAST.

HOT SCONES.

JAM.

STEWED APPLES.

BROILED BEEF BONES.

DISH OF PRAWNS.

Break the bones of the cold beef asunder, sprinkle well with pepper, salt, and cayenne, and broil over a clear fire for ten minutes; arrange on a hot dish, and pour a little oiled butter and chopped parsley over.

The prawns can be either stuck in a lemon and garnished with parsley, or heaped up high in the centre of a dish on a paper *d'oyley*.

LUNCHEON.

TROUT PIE.

FRIED SAUSAGES ON TOAST.

TAPIOCA PUDDING.

Take all the skin and bones from the remains of the fish, and flake into a basin with 2 ounces of bread crumbs, 1 ounce of butter, pepper and salt to taste, and $\frac{1}{4}$ pint of good white stock; mix well, and then turn into a piedish; cover with mashed potatoes, and bake in a moderate oven for half an hour.

DINNER.

FILLETED HADDOCK.

VEAL CUTLETS.

TOMATO SAUCE.

POTATOES.

ROAST PTARMIGAN.

PRAWN PATTIES.

Fillet the fish and cut it into nice serving pieces, wash and dry them, now chop 2 cloves of garlic very finely, and fry in a little

butter; when beginning to brown add 2 table-spoonfuls of flour and let this also colour a little, now stir in $\frac{1}{2}$ pint of fish stock (made from the bones of the haddock) and let it boil, then slip in the fish and stew it for five minutes; arrange on a dish, and pour the sauce over.

Shell 3 dozen prawns and pound them in a mortar till smooth, add by degrees $\frac{1}{2}$ ounce of butter, 1 table-spoonful of cream, 1 dessert-spoonful of anchovy paste, and the yolk of 1 egg, season with cayenne and mix thoroughly; now roll some good paste out rather thinly, stamp out some rounds with a 2-inch cutter, put about 1 teaspoonful of the mixture in the centre of half the rounds, wet the edges, place the other piece of paste on the top of each, press down the edges, then brush over with egg, crumb them, and fry in hot fat a golden colour, drain, dish up in a circle on a hot dish, and garnish with fried parsley.

APRIL 18th.

BREAKFAST.

BREAD AND MILK.
HOT ROLLS.
RADISHES.

MARMALADE.
ANCHOVY TOAST.
LAMB CHOPS.

LUNCHEON.

HASHED PTARMIGAN.
FORCED EGGS.

ROLY-POLY JAM PUDDING.

Cut a small slice from each end of some hard boiled eggs, and divide them into halves so that each half will stand, pound the yolks in a mortar and mix with them 2 ounces of butter and 1 dessert-spoonful of paté d'anchois; divide this mixture into as many parts as there are cups and fill them with it, arrange the eggs on a dish with water-cress, and border with rolled brown bread and butter.

DINNER.

WHITEBAIT.
BOILED LEG OF MUTTON.
CAPER SAUCE.

BROCCOLI.
NEW POTATOES.
SANDOWN PUDDING. X

These delicate fish should be eaten perfectly fresh, and should be

drained in a colander, and laid on a cloth which has 2 handfuls of flour over it; shake gently that they do not stick together, put a few at a time in a wire basket, and plunge into boiling fat for fifteen seconds, turn out on paper, and when all are cooked heap the fish up on a very hot dish with a paper *d'oyley* under, sprinkle with salt, garnish with cut lemon and parsley, and send thin rolled brown bread and butter to table.

Wash and trim the broccoli and leave it in salt and water to free it from all insects; put the head downwards into boiling water into which a handful of salt has been added, and boil gently from fifteen to twenty minutes according to the size; drain and cover with melted butter.

Take 3 ounces of flour, bread crumbs, currants, raisins, moist sugar, and grated cocoanut, 4 ounces of finely chopped suet, 2 well beaten eggs, and $\frac{1}{2}$ cupful of milk; beat for ten minutes, then put all into a buttered mould and boil for three hours; turn out, and serve with currant sauce, which is made by putting 2 ounces of butter in a stew-pan, and when it melts stir in 2 table-spoonfuls of flour and let it get a pale brown, then add 1 wine-glassful of water (stirring gradually all the time) and 1 glassful of port; now put 2 ounces of sultanas in the sauce, rub a few lumps of sugar on some lemon rind, and add it to half the juice of a lemon and $\frac{1}{4}$ teaspoonful of grated nutmeg; let it simmer for ten minutes, and serve very hot.

APRIL 19th.

BREAKFAST.

HOT BUTTERED TOAST.
BROWN BREAD.
BISCUITS AND MILK.
MARMALADE.

GOLDEN SQUARES.
GALANTINE OF SHEEP'S
TONGUES.

LUNCHEON.

MUTTON FRITTERS WITH
TOMATO SAUCE.
POTATO MOULD.

MACARONI IN BROWN
GRAVY.
PANCAKES.

Cut some neat slices from the mutton (underdone, if possible), dip them in thick batter, and fry in boiling fat for three minutes; dish up and pour tomato sauce round the dish.

Mash 2 lbs. of hot boiled potatoes quite smoothly, mix with these

1 ounce of butter, a seasoning of salt, and enough milk to make them moist but not pappy; butter a mould well and put in the mixture, then turn out, brush over with the yolk of 1 egg, and brown either in the oven or before the fire.

DINNER.

GIBLET SOUP.
VEAL CUTLETS À LA
PRINCESS.

CURRIED MUTTON.
KIDNEY OMELETTE.
CHEESE SALAD.

Make a mound of mashed potatoes in the centre of a dish, flatten the top, and lay on quickly and neatly some Brussels sprouts; now put alternate cutlets and halves of tomatoes (fried) all round the potatoes, sprinkle with pepper and salt, and garnish with small rolls of fried bacon and cut lemon. This is a very pretty and tasty dish if arranged carefully; brown gravy can be sent to table in a tureen.

Pull a lettuce into pieces, and mix it with some watercress, and mustard, and cress, add a little chopped onion, and season with oil, vinegar, pepper, and salt; grate some cheddar cheese over, and serve.

APRIL 20th.

BREAKFAST.

H.O. FOOD.
HOT BUTTERED SCONES.
STEWED PLUMS (BOTTLED).

QUINCE JAM.
TOMATOES WITH EGGS.

Cut 3 large tomatoes in halves, scoop out a little from the centre, place them in a tin and cook in the oven for fifteen minutes; whilst these are cooking put 1 ounce of butter into a small saucepan, the soft parts scooped out of the tomatoes, 2 eggs, and pepper and salt to taste; whisk the mixture over the fire till thick and creamy; place the tomatoes carefully on a hot dish; pile the mixture in each, and decorate with parsley.

LUNCHEON.

GRILLED STEAK WITH
VEGETABLES.

MANOR PUDDING.

Grill the steak over a clear fire; lay it on a hot dish and cover

with vegetables which have been prepared thus:—Peel 1 onion, slice and fry it in butter, then stew it in $\frac{1}{4}$ pint broth till tender; have some carrots, turnips, and celery boiled and cut into neat pieces; put them to the onion with salt, pepper, and 1 teaspoonful of French mustard; simmer till hot.

Cut 4 spongecakes into slices, spread raspberry jam over, place them in a piedish, pour 1 wine-glassful of sherry over, and let them soak until all the wine is absorbed; then fill up to nearly the top of the piedish with custard; bake in rather a slow oven; serve with sugar and cream.

DINNER.

SKATE SOUP.
FILLET OF VEAL.
BOILED HAM.

NEW CARROTS.
POTATOES.
SWISS PUDDING.

Cut a small skate into fillets 2 inches square and put them on one side; now boil the head and all the trimmings with 2 onions and 3 sprigs of parsley in 2 quarts of water, and reduce to 1 quart; skim and strain; then thicken the soup with 1 table-spoonful of flour mixed with 2 ounces of butter; put in the fillets, boil for ten minutes, add pepper, salt, 1 wine-glassful of sherry, and the same of mushroom ketchup; serve with grated parmesan.

Make a good sweetened batter, and pour one-third of it in a buttered piedish; put it in a sharp oven, and let it bake until of a nice brown; spread apricot jam quickly over the surface, pour in another one-third of the batter, bake, spread strawberry jam over that; pour in the remaining batter and bake; serve immediately it is taken from the oven with cream.

APRIL 21st.

BREAKFAST.

HOT TOAST.
BROWN BREAD.
HONEY.

COLD HAM.
FOIE GRAS ON TOAST.

LUNCHEON.

COLD FILLET OF VEAL WITH
HAM.
POTATOES.

LETTUCE AND SHRIMP SALAD.
RHUBARB PUDDING.

Take all the outer leaves from 2 heads of lettuce, break it in nice

sized pieces, wash and dry thoroughly, place them in a salad bowl that has been rubbed with garlic ; now mix 2 table-spoonfuls of oil, 1 of vinegar, a little pepper and salt, and 1 dessert-spoonful of French mustard ; put 1 pint of picked shrimps in this mixture for half an hour, then pour it all over the lettuce ; garnish with chilies and capers.

Fill a deep piedish with alternate layers of cooked rhubarb (very much sweetened and flavoured with lemon) and slices of stale sponge-cake, bake twenty minutes ; now whisk the whites of 3 eggs, add 3 table-spoonfuls of sifted sugar, spread this evenly over the top ; return to the oven for ten minutes to brown.

DINNER.

FRICASSEED SOLES.
MINCED VEAL WITH POACHED
EGGS AND SPINACH.

BOILED RABBIT WITH
SOUBISE SAUCE.
CHIP POTATOES.
CANADIAN PUDDING.

Cut the rabbit into neat joints (keep back the head and the neck for the stock pot) and put them into sufficient milk and water to cover, with 1 dessert-spoonful of salt ; boil slowly for three-quarters of an hour ; then dish up and cover with soubise sauce, which is made by putting 3 large onions into a stewpan with 2 ounces of butter and a sprinkling of pepper and salt ; allow this to stew until the onions are soft, but not brown ; now add 3 ounces of flour and 1 pint of milk ; stir over the fire for a quarter of an hour, then rub through a sieve and pour over the rabbit ; garnish with croûtons and a little heap of boiled chopped carrots.

APRIL 22nd.

BREAKFAST.

HOT BUTTERED SCONES.
HOVIS BREAD.
DISH OF BANANAS.
RADISHES AND CRESS.

JAM.
TOMATO TOAST.
FRIED KIDNEYS AND BACON.

Fry 1 slice or 2 of onion in a little butter, then add 3 chopped tomatoes, and season highly with pepper and salt ; beat up 3 eggs with a little minced ham, stir into the other ingredients till it thickens, then pour on squares of buttered toast, and serve at once.

LUNCHEON.

GRILLED MUTTON CHOPS.
MUSHROOM PIE.

BAKED PLUM PUDDING.
CHEESE.

Butter a piedish, put a layer of mushrooms at the bottom, sprinkle some pepper and salt over and a few pieces of butter, then a layer of boiled potatoes; put more mushrooms, pepper, salt, and butter on top until the dish is heaped up, then cover with a short crust, decorate nicely with leaves, &c., and bake in a moderate oven for three-quarters of an hour.

DINNER.

PUREE OF TURNIP.
SHOULDER OF LAMB
(STUFFED).
NEW POTATOES.

ASPARAGUS.
FRUIT CREAM.
CHEESE PATTIES.

Cut 3 large turnips and onions into slices, and put them into a saucepan with 1 ounce of butter and a rasher of bacon cut in tiny pieces; let all cook slowly for half an hour, then melt 2 ounces of butter in a saucepan, mix with it the same quantity of flour, and add by degrees 1 pint of milk to the turnips; stir all together, then pass through a sieve, return to the saucepan, and add about 1 quart of white stock; stir till the soup boils, flavour to taste with pepper and salt, and mix in it at the last 1 egg beaten up with 2 table-spoonfuls of cream; serve with croûtons.

Take the blade bone out of the lamb and fill it with forcemeat, sew it up securely with coarse thread; then put a few slices of bacon at the bottom of a pan, put the meat in, add a few more pieces of bacon, 2 onions, $\frac{1}{2}$ head of celery or a little celery seed, a bunch of sweet herbs, and 1 quart of stock; stew gently for two and a half hours, strain the gravy, take the fat off and reduce it, pour over the lamb, and serve with peas or asparagus.

Rub 1 lb. of tinned peaches through a hair sieve, sweeten with castor sugar, and add 6 drops of essence of bitter almonds; now dissolve 1 ounce of gelatine in a little milk, whip $\frac{1}{2}$ pint of cream to a stiff froth, mix it with the peaches, then add the gelatine, colour lightly with cochineal, and pour into a wet mould; when cold turn out, and ornament with geranium flowers and maidenhair fern.

Rub 1 ounce of butter and 1 ounce of flour together, stir over the fire with $\frac{3}{4}$ pint of milk till it boils, then take the pan off the

fire and stir in the yolks of 4 eggs one by one, next $\frac{1}{4}$ lb. of grated cheese, and lastly the whites of the eggs well beaten; salt and cayenne to taste; line some patty pans with pastry, pour in the mixture, and bake for ten minutes in a quick oven.

APRIL 23rd.

BREAKFAST.

BUTTERED SCONES.
RADISHES.
CRESS.

LEMON MARMALADE.
BOILED EGGS.
BLOATER ROES.

Lay some squares of buttered toast at the bottom of a fireproof piedish, now take the soft roes from some bloaters, roll them up and lay about 2 on each piece of toast, season with cayenne, and on the top of each put 1 spoonful of cream; cook in rather a hot oven for eight minutes, then pour $\frac{1}{2}$ teaspoonful of anchovy sauce over each round, and garnish with a little finely minced parsley; send them to table in the dish they were cooked in.

LUNCHEON.

COLD SHOULDER OF LAMB.
MINT SAUCE.
MASHED POTATOES.

FRIED PETTITOEBS.
STEWED PEARS.

Split the feet and boil them in stock for about three and a half hours, or until they are perfectly tender; add salt and pepper to taste, then remove the bones and allow them to get cold; egg and bread crumb them, and fry in butter until of a golden brown; arrange on a dish, and pour thick tomato sauce in the centre.

DINNER.

BAKED SHAD.
LAMB PATTIES.
ROGNON AU FINS HERBES.

ASPARAGUS.
CHEESECAKES.
ORANGE SALAD.

Take a shad weighing about 4 lbs., and fill it with the following mixture:—Mix 2 ounces of bread crumbs with 2 ounces of chopped shrimps, 1 ounce of butter, 1 teaspoonful of minced parsley, pepper

and salt to taste; sew the fish up, dredge a little flour over it, and bake for three-quarters of an hour in a fairly hot oven; then take out the fish, keep it hot, add a little more pepper and salt, 1 ounce of butter, 1 wine-glassful of port, and the same quantity of hot water into the tin; stir well, and when it boils pour round the dish; garnish with parsley.

Mince some of the lamb very finely (remove all skin and gristle) with a small piece of onion; add pepper and salt to taste, and a few bread crumbs; now make some rounds of pastry, put a little of the mince over one side, moisten with good gravy, pinch the edges together, and plunge in boiling fat, fry for ten minutes, then drain; dish up on a *d'oyley*, and garnish with crisp parsley.

Mince the fat of the ox kidney very finely, and put it into a frying-pan; now slice the kidney, and cover it over with minced parsley and very finely chopped shallot, season with pepper and salt, and fry very slowly until brown; when cooked dredge in a little flour, and pour in the pan $\frac{1}{4}$ pint of rich gravy; stir till it thickens without boiling; serve garnished with croûtons.

Take all the white skin from 4 oranges, then cut them into slices about a quarter of an inch thick, remove the pips and pith, and put them in a dish, sift white sugar and desiccated cocoanut plentifully over, cover over for two hours; now add 1 wine-glassful of brandy, and serve.

APRIL 24th.

BREAKFAST.

BISCUITS AND MILK.
HOT BUTTERED TOAST.
HONEY.

POTTED BLOATER (MADE
FROM REMAINS).
PRESSED BRISKET OF BEEF.

LUNCHEON.

COLD BEEF.
TOMATO SALAD.
NEW POTATOES.

SHAD RISSOLES.
BREAD AND BUTTER
PUDDING.

DINNER.

CLEAR SOUP.
OYSTER FRITTERS.
HAUNCH OF MUTTON.
RED CURRANT JELLY.

POTATOES.
SEA KALE.
MALTA PUDDING.
CHEESE STRAWS.

Make a rich batter, now drop in the oysters one by one, then slip them into a pan of very hot fat, and cook for two minutes; arrange on a paper *d'oyley*; garnish with fried parsley and cut lemon.

Stone and chop 1 lb. of sultana raisins very finely, and mix them with 1 lb. of finely chopped suet, 1 lb. of cake crumbs, $\frac{1}{4}$ lb. of sliced candied peel, 6 cloves, and $\frac{1}{2}$ lb. of moist sugar; when all are thoroughly mixed, add 8 well beaten eggs, 10 drops of essence of almonds, same of lemon, and 1 wine-glassful of chartreuse. Tie the pudding firmly in a cloth or into a well buttered mould, and boil for seven hours; serve with liquid red currant jelly.

APRIL 25th.

BREAKFAST.

QUAKER OATS.
HOT TOAST.
BROWN BREAD.
MARMALADE.

COLD BEEF.
FRICASSEED CALVES'
TONGUES.

Boil 2 calves' tongues in stock until quite tender (about three hours), skin them, and let them get cold, remove the root, and slice thinly lengthways; well butter a small fireproof dish, sprinkle it with bread crumbs, and arrange alternate slices of tongue and finely sliced ham or bacon; season with pepper and a small squeeze of lemon juice; pour 1 table-spoonful of good gravy in the dish, cover and bake for twenty minutes in a moderate oven; garnish with crisp parsley.

LUNCHEON.

COLD MUTTON.
HARICOT SALAD.
TOMATOES WITH GREEN
CORN.

RECHAUFFEE OF MALTA
PUDDING.

Sprinkle a fireproof dish with crumbs, put in $\frac{1}{2}$ tin of American green corn (cooked), season well with pepper and salt; now take 6 tomatoes, split them in halves, and rub well with oiled butter, season with pepper and salt and finely chopped parsley; arrange them on the corn, sprinkle with bread crumbs, and stand the dish in a tin containing boiling water, cover the top, and place in a moderate

oven for twenty minutes; serve with the following sauce:—1 ounce of butter, to be put into a stewpan, with 1 dessert-spoonful of French mustard and same of vinegar; make thoroughly hot, and send to table in a tureen.

DINNER.

FILLETED MACKEREL WITH
SHRIMP SAUCE.
MUTTON OLIVES.

LAMB'S FRY WITH SPINACH.
NEW POTATOES.
STEWED FIGS AND CUSTARD.

Fillet the mackerel into nice-sized pieces, put the bones on in just sufficient water to cover, and stew for half an hour; strain and put in 2 table-spoonfuls of salt, and when boiling add the fillets; boil for five minutes, then drain, and cover with shrimp sauce.

Cut some slices from the mutton, and spread them over with a mixture made with 1 ounce of bread crumbs, 1 slice of finely chopped ham or bacon, 1 dozen chopped button mushrooms, pepper and salt to taste, and a squeeze of lemon juice; bind with 1 egg, then roll up the mutton and tie firmly; put them into a fireproof dish, pour $\frac{1}{2}$ pint of good gravy in, sprinkle with bread crumbs and small pieces of butter; cover with an old dish, and bake in a moderate oven for half an hour; when cooked arrange the rolls neatly in the centre of a dish, and pile some cooked rice that has been mixed with tomato sauce in the centre; grate a little cheese over, and serve.

Take 1 lb. of figs, and stew them slowly in just sufficient water to cover for one hour, with a strip of lemon peel, 2 ounces of sugar, and 1 glassful of sherry; the juice should then be rich and rather thick. Serve the custard in cups, with 1 spoonful of whipped white of egg on top.

APRIL 26th.

BREAKFAST.

HOT ROLLS.
COLD TOAST.
CRESS.

MARMALADE.
SAVOURY OMELETTE.
POTTED SALMON.

Take $1\frac{1}{2}$ lbs. of salmon, wipe dry, cut it into square pieces, rub it with salt, and lay in a piedish with 2 bay leaves, $\frac{1}{4}$ lb. of butter, and a pinch of cayenne; bake for fifteen minutes in a moderate oven;

when cooked drain the pieces from the gravy and pound in a mortar, add a little of the liquor from time to time; put it into fancy pots, and cover with clarified butter.

LUNCHEON.

STEWED STEAK.
MASHED POTATOES.

DEVONSHIRE JUNKET.
CHEESE.

Take about 2 lbs. of rump steak, flour it and put it into a frying-pan with 2 ounces of butter and 1 sliced onion (the butter should be hot before the steak is put in), fry on both sides until brown, now make a rich thickened gravy in a stewpan, put the steak and all the goodness from the pan in together with 1 sliced carrot, onion, and stew for three-quarters of an hour; then put in 6 chopped olives, and serve.

Make 1 quart of milk lukewarm, add a few drops of essence of lemon and 4 teaspoonfuls of essence of rennet; mix well, and put it into a glass dish, stand it in a cool place until set; serve with sifted sugar and clotted cream.

DINNER.

PLAICE À LA RICHMOND.
ROAST LEG OF LAMB.
MINT SAUCE.
NEW POTATOES.

HARICOT BEANS.
GENEVA PUDDING.
DEVILLED BISCUITS.

Take a large plaice, fillet and cut it into strips the size and shape of a whitebait, if possible, dry well in a floured cloth, season with pepper and salt, and plunge into boiling fat (in a wire basket) for one minute; pile high on a dish, and send a cut lemon and thin brown bread and butter to table.

Mix 1 pint of bread crumbs with 1 quart of milk, 1 teacupful of moist sugar, the yolks of 4 well beaten eggs, the grated rind of 1 lemon, and 1 ounce of butter; bake in a piedish for twenty-five minutes in a moderate oven, and when cold spread a layer of strawberry jam over, and the beaten whites of the eggs in which the juice of the lemon and 2 table-spoonfuls of sifted sugar have been added; return to the oven until the eggs are of a light brown colour; eat cold.

APRIL 27th.**BREAKFAST.**

H.O. FOOD.
BROWN BREAD.
HOT AND COLD TOAST.
STEWED APPLES.

HONEY.
RADISHES.
DANISH EGGS.
KEDGEREE.

LUNCHEON.

COLD LAMB.
MINT SAUCE.
FRIED POTATOES (FROM LAST
NIGHT'S DINNER).

EGGS À LA MAITRE D'HOTEL.
COLLEGE PUDDING.

Cut up 6 hard boiled eggs into quarters, put them into a small saucepan which has already melted in it 1 ounce of butter; toss about gently, then add some finely chopped parsley, onion, the juice of $\frac{1}{2}$ lemon, and pepper and salt to taste; serve hot in a ring of pastry or in a border of rice.

Mix together 4 ounces of suet, same of moist sugar and currants, $\frac{1}{2}$ lb. of flour, 2 ounces of bread crumbs, the grated rind of 1 lemon, 2 beaten eggs, and 2 table-spoonfuls of milk; turn into a well buttered mould, and steam for two hours.

DINNER.

VEGETABLE SOUP.
VEAL CUTLETS AND TOMATO
SAUCE.
PIGEON PUDDING.

POTATOES.
SPINACH.
LEMON CREAMS.
APPLE TART.

Slice 2 carrots, $\frac{1}{2}$ onion, 1 small cabbage lettuce, 1 turnip, and 1 leek very finely; cut them into small dice, then put them into a stewpan with $1\frac{1}{2}$ ounces of butter, and braise for five minutes, now add 2 quarts of stock slightly brown; let it boil up, then skim, and simmer for half an hour; season with pepper and salt and a dash of mushroom ketchup; when in the tureen add 1 large tea-spoonful of finely chopped parsley, and serve with fried croûtons.

Make a suet crust and line a pudding-basin with it; now cut up 4 pigeons and $\frac{1}{2}$ lb. of steak, flour and season well with pepper, salt, and minced onion, add 2 hard boiled eggs cut in halves, and fill the basin with water or weak stock; cover over securely with paste,

and then with a cloth, and boil for three and a half hours; serve in the basin with a napkin round, and stand 4 of the feet of the pigeons in a hole in the middle of the pudding.

Peel 4 lemons very thinly into $\frac{1}{2}$ pint of hot water; now squeeze the juice on 7 lumps of powdered sugar, beat the yolks of 8 eggs well, add the juice and water, and beat well together for five minutes, then strain it into a jug which stands in a saucepan of boiling water; stir until it thickens, and when cold pour into custard cups.

APRIL 28th.

BREAKFAST.

PORRIDGE.
HOT BUTTERED SCONES.
STEWED RHUBARB.
WATERCRESS.

JAM.
KIDNEYS AND BACON WITH
FRIED POTATOES.
DEVILLED SARDINES.

LUNCHEON.

COLD TONGUE.
TOMATO SAVOURY.

CURRIED RICE.
CHEESE.

Skin and scoop out some of the insides of some large tomatoes, fill the centre with finely shredded lettuce which has been mixed with oil, vinegar, pepper, and salt; then stone some olives; put 1 in the centre of each tomato on the top of the lettuce, sprinkle with chopped capers and parsley and a little minced onion.

Fry 1 minced onion and 1 apple in a little butter, then stir in 1 table-spoonful of curry powder, a little water, and mix well; then put in 1 teacupful of rice, with 1 pint of boiling brown stock; let all boil up once, then draw the pan to the side, and simmer until the rice is tender.

DINNER.

JULIENNE SOUP.
LOBSTER PATTIES.
BONED VEAL.

TIPSY CAKE.
CHEESE FONDUE.

Take the bone from a fillet of veal weighing about 4 lbs., tie it up very tightly, and put it into a stewpan with 2 ounces of butter,

4 sliced onions, a rasher of bacon cut into dice, and some pepper and salt; let the veal stew very gently for half an hour, then turn over, add 2 chopped carrots and a little parsley; let all simmer for one hour; when cooked put the meat in the centre of the dish and place the vegetables all round it; thicken the gravy with 1 teaspoonful of arrowroot; let it boil up once, and pour over the meat.

Line some patty-pans with puff paste, and put into each a small piece of bread, cover with paste, brush over with egg, and bake a light colour; now mince some lobster very finely (a tinned one will do), add 4 table-spoonfuls of white sauce, 1 teaspoonful of anchovy sauce, and a little cayenne, stir on the fire for five minutes; remove the lids of the patty cases, take out the bread, fill with the mixture, and replace the cover; arrange neatly in a silver dish, and garnish with parsley.

Take a spongecake (one that has been baked in a mould), scoop a piece out of the centre of it from the bottom about half-way up, soak the cake in a little sherry or brandy in which has been dissolved 2 ounces of castor sugar; when thoroughly soaked fill the hole with raspberry or apricot jam, and put a piece of cake over it to keep it in form; place the cake in a glass or silver dish, stick strips of blanched almonds all over, and pour a rich thick custard over, and over that a pile of whipped cream; decorate with dried cherries, strips of angelica, cochineal sugar, or hundreds and thousands.

APRIL 29th.

BREAKFAST.

HOMINY.
HOT TOAST.
MUSTARD AND CRESS.
MARMALADE.

COLD TONGUE.
STUFFED MUSHROOMS.
SARDINES.

Take some large mushrooms, peel, remove the stalk, and fill with a little very finely minced tongue and veal, bread crumbs, and pepper and salt, moisten with gravy, put small pieces of butter over, and bake in a fireproof dish for half an hour in a fairly hot oven.

LUNCHEON.

MINCED VEAL WITH POACHED
EGGS.
DRESSED CRAB.

POTATO SALAD.
BAKED CUSTARD PUDDING.

DINNER.

SALMON WITH CAPER SAUCE.
FILLET OF RABBIT.
PTARMIGAN.

CHIP POTATOES.
BOILED CUCUMBER.
CHOCOLATE PUDDING.

Lay 3 slices of salmon about 1 inch thick in a baking-dish, put $\frac{1}{4}$ lb. of butter, $\frac{1}{2}$ teaspoonful of chopped parsley, same of minced shallot, and a dusting of pepper and salt; baste frequently, and bake in a moderate oven for about half an hour; dish up, and pour caper sauce over.

Bake a rabbit for one hour, baste frequently; then cut it into neat joints, and put them into a stewpan with 2 dessert-spoonfuls of thickened brown gravy, $\frac{1}{2}$ ounce of butter, 1 small lump of sugar, 1 teaspoonful of chopped parsley, 2 table-spoonfuls of mushroom ketchup, and pepper and salt to taste; put in all the goodness from the pan it was baked in, and simmer for five minutes; arrange in a pyramid on a hot dish, and pour the sauce over.

Peel a cucumber, but do not take out the seeds, cut it into serving pieces, and put it into boiling water with a little salt; boil for twenty minutes, then drain, and cover with white sauce. This vegetable is seldom eaten in any way but in a raw state, but will be found very delicious when cooked, and should be made generally known.

APRIL 30th.

BREAKFAST.

PORRIDGE.
HOT BUTTERED TOAST.
HONEY.

STEWED RHUBARB.
GRILLED SARDINES.
LAMB CHOPS.

LUNCHEON.

HASHED PTARMIGAN.
MASHED POTATOES.
CURRIED EGGS.

BREAD AND BUTTER
PUDDING.

Make a good curry (as for rabbit), and when thoroughly hot

put in 6 hard boiled eggs cut into halves lengthways, and serve in a border of rice.

DINNER.

ARTICHOKE SOUP.
BRAISED FOWL.
LAMB'S SWEETBREADS.
POTATO STRIPS.

NEW CARROTS.
COUNTESS PUDDING.
CHEESE.
TOMATO SALAD.

Put a few slices of bacon, 1 sliced onion, carrot, and a little celery seed in a stewpan with 1 pint of weak stock; now add the fowl, which should be trussed for roasting, and have some slices of bacon tied over the breast; season with a small bouquet of herbs, 1 teaspoonful of salt, and cover very closely; simmer for two hours, then place it in a baking-dish for a quarter of an hour, baste with butter, strain the gravy, colour it, and pour over the fowl; garnish with sausages or rashers of bacon.

The foreign lamb's sweetbreads can be bought for 10d. per lb. and make a very delicious little dish, costing so much less than calves' sweetbreads; they should be neatly trimmed and freed from all skin and gristle, and put into boiling stock, and simmered slowly for five minutes; then take them out, dry them, and egg and bread crumb them, and fry in hot butter for eight minutes; serve with small fried croûtons piled up high in the centre of a dish; dust a little finely minced parsley over at the moment of serving.

Wash and peel 6 large potatoes, cut them into shreds about 2 inches long, and thick as a cedar pencil, wash well and dry, then put them into a frying-basket and plunge in boiling clear fat; take them out the instant they are crisp, drain, sprinkle lightly with fine salt; serve on a paper *d'oyley* in a hot dish.

MAY 1st.

BREAKFAST.

SALLY LUNNS.
WATERCRESS.
DISH OF ORANGES.

CURRIED KEDGEREE.
GRILLED HAM.

Fry 1 sliced onion in 2 ounces of butter, add $\frac{1}{2}$ ounce of sweet pounded almonds, $\frac{1}{2}$ pint of stock, 1 teaspoonful of salt, a little cayenne pepper, 1 teaspoonful of curry; when all is hot through

put 2 lbs. of filleted plaice, whiting, or any white fish (there must be no bone); cut into neat pieces, and simmer gently for ten minutes; serve in a border of rice.

Cut some slices of ham about half an inch thick, grill for five minutes on a delicately clean gridiron; serve very hot.

LUNCHEON.

FRICASSEED CRAB.

REMAINS OF BRAISED FOWL.

POTATOES.

FRIED COUNTESS PUDDING.

Take all the meat from the crab, and flake it in small pieces; now make a mixture of 1 table-spoonful of vinegar, same of oil, 1 teaspoonful of salt, and the same of mustard, add this to the crab, and mix thoroughly; just heat through, and then put it into the shell; cover with fried bread crumbs, place 2 ounces of oiled butter on top, and make thoroughly hot in the oven; garnish with the claws, cut lemon, and parsley.

Cut the remains of the fowl into neat joints, and warm through in the gravy that was left; serve in a border of mashed potatoes.

Cut the remains of the pudding into rounds with a cutter, and fry in butter for five minutes; sift sugar over, and arrange neatly on a hot dish and serve.

DINNER.

KIDNEY SOUP.

LAPIN SAUCE POIVRADE.

LOIN OF LAMB.

NEW POTATOES.

SPINACH.

VENNER PUDDING.

Cut a rabbit into small joints and fry it in butter for ten minutes, then put it into a baking-dish with all the goodness from the pan, 2 chopped shallots, 1 clove of garlic, pepper and salt to taste, and $1\frac{1}{2}$ pints of poivrade sauce; bake for three-quarters of an hour in a moderate oven; the sauce is made by frying 6 ounces of minced ham with 4 small onions, 1 clove of garlic, bay leaf, thyme, and 2 cloves; then add cayenne to taste, a little celery seed, salt and pepper to taste, 1 wine-glassful of tarragon vinegar, and $1\frac{1}{2}$ pints of thickened brown gravy; let all simmer until tender, then strain.

Mix $\frac{3}{4}$ lb. of chopped suet, same of bread crumbs, $\frac{1}{2}$ lb. of dried cherries, 2 ounces of blanched and chopped almonds, 6 beaten eggs, and 1 wine-glassful of cream; turn into a buttered mould, and steam for three hours.

MAY 2nd.

BREAKFAST.

HOVIS BREAD.
HOT TOAST.
JAM.
MARMALADE.

WATERCRESS.
DRIED HADDOCK.
SUSSEX FRITTERS.

LUNCHEON.

STUFFED EGGS.
TOAD IN THE HOLE.

APPLE SALAD.

Boil 4 eggs until hard, remove the shells and cut them into halves, take out the yolks, and pound them with 1 teaspoonful of chopped sorrel, and 1 ounce of butter; fill the whites with this mixture, arrange on a dish with watercress round and beet-root cut in fanciful shapes.

Peel and cut into thin slices 3 oranges and 3 apples, take out the pips, and put a layer in a dish; then sprinkle over some chopped almonds and sifted sugar, then oranges again, and finish with chopped almonds and sugar; pour 1 wine-glassful of brandy over, and serve.

DINNER.

TURBOT.
SHRIMP SAUCE.
CURRIED LAMB.

STEWED PIGEONS.
BREAKSPEAR PUDDING.

Take away most of the fat from the cold lamb, mince the lean part; then make a curry the same as for rabbit; put the mince in, and simmer for quarter of an hour; serve in a border of rice, and garnish with small croûtons.

Take 4 pigeons, mince the livers, and mix them with 2 table-spoonfuls of minced parsley and 2 ounces of butter; put the mixture inside the birds, and truss them; then put them into a

stewpan with some slices of bacon under and over them, add $\frac{1}{2}$ pint of thickened stock, and stir gently for three-quarters of an hour; then add 1 wine-glassful of port and 1 table-spoonful of ketchup; give one boil up, and serve.

Butter a mould thoroughly and line it with sultanas or raisins, then thin slices of French roll, put a few macaroons, ratafias, and some dried cherries over, and repeat till the mould is full; beat up 2 wine-glassfuls of brandy with 3 eggs, 1 cupful of milk, and 1 ounce of sifted sugar; put this in, and when it is quite soaked up put a buttered paper over, then an old plate, and bake for three-quarters of an hour; serve with sweet sauce.

MAY 3rd.

BREAKFAST.

HOT AND COLD TOAST.
SALLY LUNNS.
STRAWBERRY JAM.

DISH OF APPLES.
FONDUES DES OEUFS.
GRILLED WHITING.

Well butter some fireproof china fondue cases, and sprinkle them with very finely chopped parsley and minced ham; break 1 egg carefully into each cup, stand them up to the middle of the cups in boiling water, and cook for ten minutes; when done turn out carefully on to rounds of fried bread.

LUNCHEON.

RECHAUFFEE OF PIGEONS IN
BORDER OF MASHED
POTATOES.

LIVER AND BACON.
BOILED BATTER PUDDING.
SWEET SAUCE.

DINNER.

TURBOT AU GRATIN.
FILLET OF VEAL.
POTATOES.

ASPARAGUS.
PEACH FRITTERS.
DEVILLED HAM.

Divide the remains of the turbot into square pieces of an equal size, after having taken away all skin and bone, sprinkle with

bread crumbs mixed with a little minced parsley and seasoning; lay the fish in a baking-dish with 2 ounces of butter, and bake for a quarter of an hour; baste frequently; put a squeeze of lemon juice and 2 spoonfuls of anchovy paste to the cold shrimp sauce, and make it hot; arrange the fish neatly on a dish, and pour the sauce over; garnish with parsley and cut lemon.

Take some peaches carefully from the tin, drain them, and lay them in any good liquor with 1 ounce of sifted sugar for one hour, then dip them into a batter made of cream instead of milk, and fry in fat for four minutes; dust some finely sifted sugar over, and arrange neatly on a hot dish.

The ham can be procured all ready for use in a tin at any large provision dealer's, and should be spread on rounds of hot buttered toast, and just put in the oven to get thoroughly hot through.

MAY 4th.

BREAKFAST.

HOT TOAST.
BROWN BREAD.
STEWED GREENGAGES
(BOTTLED).

WATERCRESS.
RADISHES.
LAMB'S SWEETBREADS.
BUTTERED EGGS.

LUNCHEON.

SAVOURY SAUSAGES.
COLD VEAL.

MASHED POTATOES.
PINNED TART.

Skin 1 lb. of pork sausages, cut them in halves, sprinkle with sage, and put them into a piedish with 1 pint of batter highly seasoned with pepper and salt; bake in a fairly hot oven for three-quarters of an hour.

Line an open tart-tin with short crust, and fill it with the following mixture:—2 ounces of fine cake crumbs, 4 ounces of golden syrup, the finely grated rind of 1 lemon, with half the juice; stir well, and put the mixture on the pastry; bake in a quick oven for a quarter of an hour, and just before serving put leaves of baked pastry on as a garnish.

DINNER.

CRAB SOUP.
 FILLET OF VEAL WITH
 BÉCHAMEL SAUCE.
 NEW POTATOES.

SPINACH.
 APPLE CHARLOTTE.
 CREAM CHEESE.
 SALAD.

Pick the meat from a large crab, reserving 1 claw; beat the shells in a mortar, and put all in a stewpan with the crumbs of a French roll, 2 anchovies, 1 onion, bunch of sweet herbs, pepper and salt to taste, and 2 quarts of water; simmer for two hours, and strain off; now mix 1 ounce of butter with 1 table-spoonful of flour, and add it gradually to 1 pint of cream; give the soup one boil up; add some flakes from the claw that was put aside, and make the remainder of the meat into tiny forcemeat balls browned in the oven; then put them into the bowl after the soup is in.

Cut the meat out of the middle of the cold fillet of veal rather deep, and mince finely with a little of the forcemeat 3 ounces of bacon, add pepper and salt to taste, and mix sufficient white sauce to make it rather thick; put the mince back again in the cavity, cover with bread crumbs; put 2 ounces of oiled butter over, and bake in a moderate oven for three-quarters of an hour; baste very often, and send baked onions round the dish with the meat, and rich brown gravy in a tureen.

MAY 5th.**BREAKFAST.**

BUTTERED SCONES.
 DISH OF ORANGES.
 WATERCRESS.

MARMALADE.
 MARROW BONES.
 STEWED OX KIDNEY.

LUNCHEON.

VEAL BEIGNETS.
 TOMATOES.
 POTATOES.

MACARONI CHEESE.
 BREAD AND BUTTER
 PUDDING.

Cut some nice slices about 2 inches square from the cold veal, season well with pepper and salt, and dip the pieces into batter; fry a golden brown in plenty of boiling fat for two or three minutes; have ready a hot dish with baked tomatoes

arranged neatly round, lay the beignets in the centre, and serve immediately.

DINNER.

SOUP À LA BONNE FEMME.
ROAST FOWLS.
BOILED HAM.
CHIP POTATOES.

CAULIFLOWER.
BAKED APRICOT PUDDING.
BOILED CUSTARD.

Slice 1 onion thinly and put it into a stewpan with $\frac{1}{4}$ lb. of butter; let it remain until soft, but not brown, then add 1 small minced lettuce, 3 handfuls of sorrel, 1 of chervil, a little pepper and salt; stir until the vegetables are nearly cooked, then pour in 1 quart of white stock and 1 table-spoonful of castor sugar; let it boil up, and when cold take off the fat; make it quite boiling, and pour it on 3 well beaten yolks of eggs which have been whisked with $\frac{1}{4}$ pint of milk; serve with croûtons.

Boil 1 pint of milk, then pour it on to $\frac{3}{4}$ pint of bread crumbs; when nearly cold add 3 ounces of castor sugar, 1 wine-glassful of sherry, and the yolks of 4 eggs; now mix all these ingredients thoroughly with a tin of preserved apricots; put a border of rich pastry round the dish, fill with the mixture, and bake from half to three-quarters of an hour.

MAY 6th.

BREAKFAST.

BISCUITS AND MILK.
HOT BUTTERED TOAST.
STEWED APPLES.
JAM.

MUSTARD AND CRESS.
COLD HAM.
FRIED DABS.

Dry the fish well, cover with flour, and fry in boiling fat for about eight minutes or a little less, according to the size; drain thoroughly, and garnish with parsley.

LUNCHEON.

MAYONNAISE OF FOWLS.
COLD HAM.
POTATO SALAD.

BREAD AND BUTTER
FRITTERS.

Cut some of the cold fowl into neat joints (the legs can be

reserved for grilling for to-morrow's breakfast), pile them high in the centre of a dish, and cover with mayonnaise; garnish with chilies and hard boiled eggs.

Make a batter with cream instead of milk; then cut some slices of bread and butter rather thin, spread half of them with strawberry jam, and cover with the other slices, press together like a sandwich and cut into squares or rounds; dip in batter and fry in hot butter for five minutes; drain, then arrange neatly, sprinkle sugar over, and serve at once.

DINNER.

SOLES WITH CREAM SAUCE.
PIGEON PIE.
SEA KALE.

NEW POTATOES.
LEMON WHIP.
STEWED FIGS.

Fillet the soles, and divide each fillet into 2 pieces, then put them into fish stock, and bring them to the boil; take out the fish, lay them in a stewpan, and cover with $\frac{1}{2}$ pint of cream, add a little cayenne and salt, and gently simmer for five minutes; squeeze in a little lemon juice, and serve.

Mix 2 ounces of sugar with the juice of 1 lemon, pour into a glass dish; now mix the white of 1 egg beaten to a froth with 1 pint of cream and 2 ounces of castor sugar; whisk it well, then pour on the sugar and lemon juice.

MAY 7th.

BREAKFAST.

SALLY LUNNS.
MILK BREAD.
WATERCRESS.
GOLDEN SYRUP.
SARDINES.

APPLE MARMALADE.
GRILLED DRUMSTICKS.
FRIED BACON AND
POACHED EGGS.

LUNCHEON.

IRISH STEW.
MINCED HAM.

CAMEMBERT CHEESE.
SALAD.

Mince very finely some of the remains of the ham, add black pepper and cayenne to taste, and moisten with a little stock;

let it simmer for about ten minutes, then cover rounds of toast, and garnish with mustard and cress.

DINNER.

SCOTCH SOUP.
LOBSTER AU GRATIN.
LEG OF LAMB.

STEWED DANDELIONS.
NORMANDY PIPPINS.
CREAM.

Boil a sheep's head very slowly in 3 quarts of water for three hours with 1 teacupful of pearl barley, 6 small onions, 1 turnip, carrot, a bunch of sweet herbs, and 2 cloves; then remove the head; strain and rub the vegetables through a sieve; when cold remove the fat, cut the meat into small pieces, and return them to the soup; season with pepper and salt; add 1 wine-glassful of sherry, 1 table-spoonful of mushroom ketchup; thicken with a little flour and butter, and serve.

Take all the meat out of 3 small or 2 larger sized lobsters (put aside the coral and spawn, which can be dried for garnishing), mince it very finely, then braise in a mortar with 1 wine-glassful of cream, 2 ounces of butter, cayenne pepper and salt to taste; when thoroughly smooth, fill the head and tail shells with the mixture, cover over with fine bread crumbs, then small pieces of butter, and heat in the oven for quarter of an hour (the oven should not be fierce); add a little butter from time to time; then arrange artistically on a serviette on a silver dish, sprinkle over with a little crushed coral, and garnish with parsley.

Dandelions are really not unpalatable if nicely prepared, and in the springtime are most beneficial to health; they should be carefully washed, and put into a saucepan of boiling salted water, and boiled until soft; then add 2 handfuls of sorrel leaves, and boil again for five minutes; drain and squeeze quite dry, and mash with a wooden spoon; stir in a lump of butter, a dusting of pepper, and serve like spinach; garnish with small sippets.

Soak the pippins overnight in just enough water to cover; then stew them in the same water very slowly with $\frac{1}{2}$ lb. of loaf sugar, a strip of lemon peel, 3 cloves, and 1 wine-glassful of port until very soft; arrange them on a glass dish; reduce the syrup, strain, and pour over the pippins. If properly cooked, they should have turned into a deep claret colour and be transparent looking. Serve cold with plain or whipped cream.

MAY 8th.**BREAKFAST.**

HOT AND COLD TOAST.
BROWN BREAD.
STEWED APPLES.

MUSTARD AND CRESS.
SAVOURY OMELETTE.
GRILLED HADDOCK.

LUNCHEON.

COLD LAMB.
MINT SAUCE.
CUCUMBER SALAD.

MASHED POTATOES.
CHEESE TOAST.
SAVOURY DUMPLINGS.

Melt some cheese; when cooked and hot mix it up with 1 ounce of butter, pepper and salt to taste, and spread it over some rounds of hot buttered toast; over this put 1 poached egg or a layer of buttered eggs, and serve very hot.

DINNER.

BOILED SALMON.
DUTCH SAUCE.
SLICED CUCUMBER.
MOCK VENISON.
CURRANT JELLY.

POTATOES.
KROMESKIES OF LAMB WITH
FRIED TOMATOES.
CANADIAN PUDDING.

Remove the skin and some of the fat from a leg of mutton of 9 lbs., put it into a pan with 1 pint of milk, and turn it each day for a week; then take it out, wipe it, and bake in a moderate oven for three hours; baste frequently with butter, and just before serving add 1 teacupful of cream, a little pepper and salt, $\frac{1}{4}$ pint of good gravy, and serve very hot with currant jelly.

Cut some neat slices from the lamb, dip them in batter, and fry in hot fat a golden colour (about four minutes is sufficient); serve in a dish with fried or stuffed tomatoes.

MAY 9th.**BREAKFAST.**

BUTTERED SCONES.
HOVIS BREAD.
HONEY.

WATERCRESS.
PATÉ DE FOIE GRAS.
FRIED HAM AND EGGS.

LUNCHEON.

MAYONNAISE OF SALMON.
STEWED MOCK VENISON.

CHEESE SALAD.

Take the bones from the remains of the salmon and turn the fish over the other side, cover with mayonnaise sauce, which is made thus:—Break the yolks of 3 eggs into a jug, season to taste with pepper and salt, and mix well; now stir in very, very gradually (drop by drop, if possible) 6 table-spoonfuls of salad oil, 3 table-spoonfuls of plain vinegar, and 1 table-spoonful of garlic vinegar; stir and rub with a wooden spoon until perfectly smooth; add 1 table-spoonful of white stock and the same of cream, then stir again; place the jug nearly up to the rim in a saucepan of boiling water, and stir until the mixture thickens; then take it up immediately, and stir until almost cold; when quite cold pour over the salmon, and garnish with a row of thinly cut cucumber down the centre, little tufts of parsley at each end of the dish, with 2 chilies or capsicums on the top, and a slice of lemon each side.

Cut some neat slices from the venison, thicken some of the gravy that was left, put the meat in, add 1 wine-glassful of port, a few drops of lemon juice, and simmer for quarter of an hour; serve very hot with currant jelly.

DINNER.

CLEAR SOUP WITH CUSTARD
DICE.
FILLET OF BEEF STEWED WITH
MUSHROOMS.

BOILED FOWL.
NEW POTATOES.
ASPARAGUS.
RASPBERRY SYRUP CREAM.

Mix the yolks of 3 eggs with a pinch of salt into $\frac{1}{4}$ pint of good clear soup; divide the mixture, colour one half with spinach greening and leave the other plain; pour into 2 well buttered cups or moulds, and stand them nearly up to the top of the

moulds in a pan of hot water; steam until they are set, then let them get cold; turn out, and cut them into dice or any pretty shape with a vegetable-cutter; add them to the soup just before serving.

Take a fillet of beef whole, and after trimming it into shape make an incision in it lengthways, and insert a long strip of bacon, previously rolled in finely chopped shallot and parsley, and a good dusting of pepper; tie up the fillet carefully with tape; now take a large slice of bacon, mince it very small with savoury herbs, a clove of garlic, and 1 onion; place this mixture in a little butter at the bottom of a stewpan, and when it melts put the fillets upon it, and let it brown; now pour in 1 pint of tomato sauce and a little rich gravy, and simmer for two hours; strain off the sauce, place the meat upon a very hot dish; remove the tape; garnish with button mushrooms and fried parsley, and pour some of the sauce over.

Make $\frac{1}{2}$ pint of white stock boiling, then put in 50 heads of asparagus about 2 inches long, add salt and pepper to taste, and stew until soft; add $\frac{1}{2}$ cupful of thin cream, the yolk of 1 egg, and a pinch of sugar; just simmer up, and serve.

Sweeten to taste 1 pint of thick cream, whisk it to a froth, and add $\frac{1}{2}$ pint of sweetened raspberry juice; dissolve $1\frac{1}{2}$ ounces of gelatine in as little water as possible, and while warm pour it on the cream; whisk the whole together, and put it into a mould; when cold turn out, and pour some hot raspberry syrup over.

MAY 10th.

BREAKFAST.

HOT AND COLD TOAST.
BAKED APPLES.
QUINCE MARMALADE.

PILCHARDS.
FOIE GRAS TOAST.
MUTTON CHOPS.

LUNCHEON.

STEWED HADDOCK.
MACARONI AND TOMATO
SAUCE.

CORNFLOUR BLANCMANGE
WITH STRAWBERRY JAM.

Get a large fresh haddock, cut off the head, fins, and tail (obtain also a few fish bones from the fishmonger), and put all

into a pan with just sufficient water to cover, with 1 dessert-spoonful of salt, $\frac{1}{2}$ teaspoonful of pepper, 2 table-spoonfuls of ketchup, juice of $\frac{1}{2}$ lemon, and 2 sliced onions; stew about one hour, then strain; pour the liquid back in the pan with the haddock cut into square pieces, and simmer for eight minutes; then thicken the gravy, and serve very hot.

Take the remains of the tomato sauce and gravy left from the fillet of beef, bring it to boiling point, then slip in 2 ounces of macaroni cut in 1-inch strips (this must be previously boiled), simmer for two minutes, and serve.

DINNER.

OX TAIL SOUP.
RECHAUFFEE OF BOILED FOWL
WITH SOUBISE SAUCE.
POTATOES.

VEAL CUTLETS AND PEAS.
DEVILLED SHRIMPS.
CREAM CHEESE.

MAY 11th.

BREAKFAST.

SALLY LUNNS.
HOT TOAST.
MUSTARD AND CRESS.
RADISHES.

ORANGES.
OX HEAD BRAWN.
LAMB'S SWEETBREADS.

Put $\frac{1}{2}$ ox head into a pan with sufficient water to cover with 2 onions, carrots, turnips, and a little celery seed; let it stew until quite tender, say about four and a half hours; then take all the meat from the cheek, well season with pepper and salt, and cut it into small neat pieces; fill a brawn mould or cake-tin; add the brains and a good sprinkling of minced ham or bacon, and more salt and pepper if necessary; when the mould is full add about 1 teacupful of the stock, put a plate over, and then a weight, and turn out when quite cold; garnish with watercress. The remainder of the liquor will make excellent soup, and the palate can be served for luncheon to-morrow.

LUNCHEON.

OX PALATE WITH TOMATO
SAUCE.

RICE SAVOURY.
ROLY-POLY JAM PUDDING.

Cut the palate into neat serving pieces (this will have been previously cooked, please note), and stew them in $\frac{1}{2}$ pint of the thickened stock; then add 1 cupful of tomato sauce and a high seasoning of pepper and salt, and serve when quite tender, garnished with croûtons.

Rub a saucepan with a piece of garlic; then shred 1 onion into it with 1 ounce of butter, and let it get quite soft and of a golden colour; now stir in 2 breakfast-cupfuls of well boiled rice and 2 heaped-up table-spoonfuls of grated parmesan or gruyère cheese; turn out on to a hot dish piled up in the centre, and garnish with strips of anchovies and stoned olives.

DINNER.

BOILED SOLES.
LOBSTER SAUCE.
LARDED GUINEA FOWLS.

CHIP POTATOES.
SPRING CABBAGE.
CHOCOLATE PUDDING.

Lay the fish in a kettle of warm water, just sufficient to cover, with 1 handful of salt; boil slowly from seven to fifteen minutes, according to size; drain and send to table white side uppermost, garnished with cut lemon and parsley.

Spring cabbage will now be coming into the market, and are very delicious when small and carefully cooked. They should be put into fast boiling water with plenty of salt, 1 lump of sugar, a tiny piece of soda, and boiled from ten to twenty minutes; squeeze dry, and send to table hot.

Boil 4 dessert-spoonfuls of grated chocolate in 1 pint of milk with 6 dessert-spoonfuls of sugar and 1 small teaspoonful of essence of vanilla; then pour it on to 8 ounces of cake crumbs, and mix well together; beat up 3 ounces of butter to a cream; add to it the yolks of 4 eggs, and mix it in gradually with the chocolate and cake crumbs, &c.; lastly, add the whites of 4 eggs whisked to a froth, stir together very gently, and pour the whole into a buttered mould; fasten a piece of oiled paper over the top, and let it steam gently for one and a half hours; turn out carefully, and serve with custard sauce flavoured with vanilla.

MAY 12th.**BREAKFAST.**

HOT ROLLS.
WATERCRESS.
MARMALADE.

DISH OF TASMANIAN APPLES.
CURRIED BRAWN.
SOLE RISsoles.

Make a curry gravy in a saucepan; then put in the remains of the ox brawn, and stew slowly for ten minutes; serve with fried croûtons instead of rice.

Take all the remains of the fish and free it from skin and bones, and braise it finely in a mortar; add a few bread crumbs, a little of the lobster sauce, and salt and cayenne to taste; when all is well blended and a smooth paste make it into nice sized cutlets or round balls; egg and bread crumb them, and fry in hot fat a golden brown; garnish with watercress.

LUNCHEON.

COLD GUINEA FOWLS.
POTATOES.
SCALLOPED SALSIFY.

RECHAUFFEE OF CHOCOLATE
PUDDING.

Cut some salsify in slices and boil in salted water until tender; drain, and then mash; season with pepper, and moisten with cream and butter; now line a piedish with bread crumbs, place the salsify in, and cover again with crumbs; put plenty of butter over, and bake till of a golden brown.

Stamp the remains of the pudding into neat rounds rather thin; spread a little cream over half the pieces, and then arrange the other halves as sandwiches; sift sugar over, and serve cold.

DINNER.

TOMATO SOUP.
VEAL CUTLETS WITH PEAS.
SALMI OF QUAIL.

FRIED POTATOES.
GUINEA FOWL SALAD.
CHEESE STRAWS.

Quails, now in season, should be trussed as for roasting, then a small roll of bacon put inside each one; now put 2 ounces of

butter in a frying-pan, and when it melts put the quails in and let them colour nicely; next turn them into a stewpan, cover with a rich gravy, and stew until tender; take them out, thicken and colour the gravy; add $\frac{1}{2}$ glassful of madeira, the pounded livers of the birds, 1 teaspoonful of chutney sauce, a dash of tarragon vinegar, and a few finely minced mushrooms; heat the birds up in this sauce, and serve with chicken salad.

Cut the white meat from the remains of the guinea fowl into delicate slices, and allow them to remain for three hours in a marinade composed of oil, pepper, salt, a dash of vinegar, a little chopped parsley and shallot; arrange a little watercress, lettuce, endive, and small cress at the bottom of a bowl; then place the meat on the salad; cover with mayonnaise, and garnish with hard boiled eggs, capers, and beetroot.

MAY 13th.

BREAKFAST.

HOVIS BREAD.
DRY TOAST.
HONEY.
SARDINES.

ORANGES.
CRESS.
KIDNEYS ON TOAST.
PLAIN BOILED EGGS.

LUNCHEON.

EGGS WITH TOMATO SAUCE.
HASHED QUAIL.

MASHED POTATOES.
RICE PUDDING.

Take the shells from 6 hard boiled eggs, and cover them over with sausage meat, egg and bread crumb them, and fry a light brown; cut them into halves; lay them on a hot dish, and cover with hot tomato sauce.

Cut the remains of the quail into neat joints, and warm them up in the gravy that was left; add a little minced shallot and a few chopped button mushrooms, and serve in the centre of a dish with a border of plain boiled rice round.

DINNER.

VERMICELLI SOUP.
FRICASSEE OF LAMB'S
HEARTS.
NEW CARROTS.

MASHED POTATOES.
ROOK PIE.
SWISS ROLL.
DEVONSHIRE CREAM.

Take 2 lambs' hearts, lay them in cold water, fill the cavity with veal stuffing, flour them well, and bake in a moderate oven for three-quarters of an hour; then cut them into neat slices; thicken and brown the gravy, and lay the pieces in a pan, and stew gently for quarter of an hour; arrange neatly on a dish with a few chopped mushrooms and fried tomato.

When the carrots are quite young they need not be scraped, but washed, trimmed, and put into a saucepan of boiling salted water, and boiled rapidly for half an hour; drain, and serve hot.

The rooks should be skinned, and the backbones thrown away, as they are bitter, and then laid in salt and water for ten minutes; now cut the breasts and wings into joints, lay them in a piedish with plenty of pepper, a little salt, 1 minced onion, a dredging of flour, 1½ lbs. of rump steak cut into small pieces, and 3 hard boiled eggs cut in rings; when the dish is full, cover with stock or water; put a paste over, ornament it prettily, and bake in rather a hot oven until the pie has coloured nicely; then brush it over with the yolk of an egg, return it to the oven to set the glaze, and then finish off the cooking on the hot plate for an hour or longer, according to the size of the pie. These delicious birds must be killed when quite young and just out of the nest; they are only in the market for a very few days, but are well worth a trial, being of a delightful flavour.

MAY 14th.**BREAKFAST.**

BUTTERED SCONES.
DRY TOAST.
DEVILLED SARDINES.

RADISHES.
DISH OF APPLES.
COLD CUSHION OF BACON.

LUNCHEON.

COLD ROOK PIE.
MASHED POTATOES.
CUSHION OF BACON.

SALAD.
CHEESE.

DINNER.

POTAGE D'HARICOT.
LAMB CUTLETS WITH
ASPARAGUS.

CHICKEN PIE.
NEAPOLITAN CREAM.

Boil 1 teacupful of rice until tender, rub it through a sieve, and mix it with 3 pints of good white stock; add 1 ounce of butter and a handful of French beans that have been boiled and cut into small pieces, and 1 cupful of milk which has the yolk of 1 egg well mixed in it; season with pepper and salt, bring it to boiling point, add a little cream, and serve with croûtons.

Trim the cutlets and cook the same as mutton; arrange neatly in a dish with a heap of asparagus heads in the centre; put a little oiled butter, pepper, and salt over the asparagus, and serve.

Make a rich custard with 1 pint of cream, 1 pint of milk, 1½ ounces of gelatine, 4 ounces of loaf sugar, and the yolks of 8 eggs; flavour with vanilla; divide it into 3 portions, colour the first red with carmine, the second with spinach juice, and leave the third its original colour; whip each separately to a froth; whilst the custard is still warm, pour about 1 inch of the red cream in it; let it set, then pour in a little of the plain cream, and when this is set, pour in a layer of the green; go on pouring in layers in the same way until the mould is filled; when the cream is quite cold turn it out carefully; sprinkle over a few chopped almonds, and serve.

MAY 15th.**BREAKFAST.**

BROWN BREAD.
HOT TOAST.
APPLES.
STRAWBERRY JAM.

MINCED BACON WITH POACHED
EGGS.
RISSOLES OF CALVES' BRAINS.

Make some rounds of buttered toast hot, and on each one spread over some of the bacon, which should be minced finely and nicely flavoured with black and cayenne pepper, and mixed with a few bread crumbs (these should be just warmed before putting on the toast); then put 1 poached egg in the centre of each, and serve at once.

Wash the brains thoroughly, remove the skin, then pound them till smooth in a mortar ; season with pepper and salt ; add 2 ounces of milk panada (this is made from crumbs of bread with as much boiling stock poured over it as it will absorb, then beat it with a fork, season to taste, and put the mixture into a saucepan with 1 ounce of butter, and stir it over a gentle fire till it is smooth and leaves the saucepan with the spoon), 1 beaten egg, and 1 teaspoonful of flour ; when cold, roll the mixture into balls, then dip in beaten egg and bread crumbs, and fry a pale colour ; garnish with sippets of toast.

LUNCHEON.

COLD CHICKEN PIE.
POTATOES.

VEGETABLE CURRY.
FIG PUDDING.

Fry 1 sliced onion and 1 apple in butter until soft and brown ; now add 2 table-spoonfuls of curry powder, 1 teaspoonful of salt, and the same of chutney ; boil all together for five minutes ; have ready $\frac{1}{2}$ pint of green peas, 2 carrots, 2 turnips, 2 potatoes, and 1 head of celery cut in small pieces and boiled separately ; put these vegetables into the curry, and warm through.

DINNER.

FRICASSEED MACKEREL.
ROAST DUCKLINGS.
PEAS.

APPLE SAUCE.
POTATOES.
CHOCOLATE CONES.

Fillet 2 mackerel into neat pieces, pound 1 teaspoonful each of chopped parsley with a very small quantity of shallot, 1 ounce of butter, 1 table-spoonful of anchovy essence, 2 table-spoonfuls of ketchup, and 1 ounce of flour ; gradually stir this into 1 pint of good brown gravy, stirring it till it almost boils ; then add 1 glassful of port, lay the fillets in, and stew for fifteen minutes ; lift them out of the stewpan and lay them on a dish ; add 1 teaspoonful of French mustard and 1 dessert-spoonful of ketchup to the gravy, and when on boiling point pour over the fillets ; sprinkle with grated parmesan, and serve.

Ducklings are now coming into season, and will be hailed with delight by the epicure ; they should be stuffed and baked in a

sharp oven for one hour; baste frequently, and send them to table with slightly thickened brown gravy and apple sauce.

Take the yolks of 3 eggs in castor sugar and the weight of 2 in flour; beat the eggs and sugar together for five minutes, then sprinkle in the flour, mix thoroughly, and spread the paste as thinly as possible on a very large flat baking-tin previously buttered, and bake in rather a slow oven for fifteen minutes; then cut it quickly and neatly into rounds about 4 inches in diameter; as each piece is cut, roll it up into the shape of a cone; mix 1 ounce of powdered chocolate with the whites of 2 eggs and 1 ounce of icing sugar; when thoroughly mixed coat the cones, and put them in the oven for two minutes to set (this should be done before the cream is put in); when cold fill with whipped cream, one-half being white and the other coloured with cochineal. The operation must be performed very quickly, or the paste will not roll.

MAY 16th.

BREAKFAST.

HOMINY.
HOT TOAST.
MARMALADE.

ROGNONS AUX FINES HERBES.
KIPPERED HERRINGS.

LUNCHEON.

COLD DUCKLINGS.
MASHED POTATOES.
HAM SALAD.

RECHAUFFEE OF FIG
PUDDING.

Slice up very finely 2 small mild onions, some lettuce, and endive into a salad bowl, then shave some lean cooked ham on the top, sprinkle with lemon juice; dredge over with salt, cayenne, black pepper, a little sifted sugar, and a suspicion of garlic; add a little vinegar and oil, sprinkle powdered hard boiled yolk of egg over, and serve.

DINNER.

GREEN PEA SOUP.
ROAST ROLLED SIRLOIN OF
BEEF.
HORSE RADISH SAUCE.

YORKSHIRE PUDDING.
SPINACH.
NEW POTATOES.
LEMON SOUFFLEE PUDDING.

Put 1 pint of shelled peas into a stewpan with 1 quart of boiling stock, 2 large sliced onions, 1 ounce of butter, pepper and salt to taste, 2 sprigs of mint, and 1 ounce of butter; boil rapidly until tender, then rub through a sieve; add another pint of stock, 1 lump of sugar, a little spinach greening, and serve with fried croûtons.

Cut the meat neatly from the top part of a 12 lb. joint of sirloin of beef (the undercut can be put on one side), roll it tightly from the thick part to the flank, bind it with broad tape, and bake in a moderate oven for two and a half hours; baste frequently, and serve with the gravy that flows from the meat; garnish with scraped horse radish.

Put 1 teacupful of bread crumbs into a basin and pour over 1 pint of hot milk; then add 1 ounce of butter beaten to a cream, $\frac{1}{2}$ teacupful of castor sugar, the yolks of 2 eggs, the juice of 1 lemon, and the grated rind of half; mix well, then turn into a buttered china soufflee dish, and bake in a moderate oven for half an hour; then cover lightly with a meringue made with the whites of the 2 eggs whisked with 3 table-spoonfuls of castor sugar and a little lemon juice; bake till a golden brown, and serve either hot or cold.

MAY 17th.**BREAKFAST.**

BROWN AND WHITE BREAD.
BUTTERED SCONES.
WATERCRESS.
RADISHES.

DISH OF ORANGES.
HONEY.
DEVILLED BEEF BONES.
FRIED FILLETED PLAICE.

Saw the bones of the sirloin of beef into convenient sized pieces, dust over with cayenne pepper and salt, and grill over a clear fire for ten minutes; turn frequently, and when they are done pile up high on a dish, dab them over with French mustard, a little oiled butter, and chopped parsley, and serve very hot,

garnished with capsicums. This is not an elegant dish, but one which, nevertheless, will please many palates.

LUNCHEON.

COLD BEEF.
MASHED POTATOES.
HORSE RADISH SAUCE.

STUFFED CUCUMBER.
GROUND RICE PUDDING.

Cut some cucumbers into half-inch rings, soak them in oil, vinegar, pepper, and salt for an hour, then scoop out the centres, and fill them with potted meat pounded with hard boiled yolk of egg, cayenne and salt moistened with cream; serve in a silver dish, and garnish with the chopped white of eggs, watercress, and sliced tomato.

DINNER.

BOILED SALMON.
CAPER SAUCE.
FILLET OF BEEF
(MARINADED).
BROILED PIGEONS.

PEAS.
NEW POTATOES.
CREAMED HERRING.
CHEESE STRAWS.

Lard the fillet with bacon, let it remain in vinegar with 1 sliced onion, some parsley and herbs, 3 cloves, and 12 peppercorns for an hour; then bake in a moderate oven for one and a half hours; pour some rich slightly thickened gravy over, in which a good dash of tomato ketchup has been added; garnish with baked tomatoes.

MAY 18th.

BREAKFAST.

HOT TOAST.
CRESS.
HONEY.
PILCHARDS.

BEEF RISSOLES WITH FRIED
POTATOES.
POACHED EGGS ON SHRIMP
TOAST.

LUNCHEON.

MAYONNAISE OF SALMON.
HASHED FILLET OF BEEF.

CHEESE.
POTATO SALAD.

Take the remains of the fillet of beef, cut it into nice slices, and

warm through in the gravy that was left; add a few chopped tinned mushrooms, and serve in a border of mashed potatoes; sprinkle a little finely minced parsley over the meat when it is dished up.

DINNER.

POTAGE A LA BOUILLABAISSE.

HARICOT MUTTON.

NEW POTATOES.

ASPARAGUS.

FOWL IN BATTER.

CAVIARE SAVOURY.

Thicken slightly $1\frac{1}{2}$ pints of fish broth (this can be made from the liquor that the salmon was boiled in with the addition of 2 cods' heads boiled down until all the goodness is extracted); add $1\frac{1}{2}$ ounces of butter, and stir in 4 ounces of cooked whiting, the yolks of 2 hard boiled eggs, 2 fillets of anchovy, and 1 table-spoonful of cream; season with salt and pepper, boil, rub through a sieve, beat up, and add 1 table-spoonful of picked shrimps.

Trim off some of the fat from 3 lbs. of the best end of the neck of mutton, and cut the meat into rather thin chops, fry a pale brown for four minutes; now cut 1 large carrot and turnip in dice and 1 onion into slices, and fry these in the same fat, but they should not get brown; then lay the mutton at the bottom of a stewpan, then the vegetables, and pour over them just sufficient boiling stock to cover the whole; give one boil up, skim well, and simmer for one hour; add a little ketchup, pepper and salt to taste, and serve. This dish should be made the day before it is wanted, as every particle of fat must be taken off.

Stuff the breast of a fowl with veal stuffing, bake for half an hour, basting frequently; now pour 1 pint of rather thick batter over, and bake again for another half-hour in rather a sharp oven; then dish up, pour some good rich gravy round the dish, and garnish with crisp parsley and chilies.

Well butter some rounds of toast, then cover them with thinly sliced hard boiled egg, and over all spread caviare, season with cayenne pepper and salt, and serve.

MAY 19th.

BREAKFAST.

HOT ROLLS.
SALLY LUNNS.
WATERCRESS.
RADISHES.

APRICOT JAM.
DEVILLED PILCHARDS.
CERVEILLES D'AGNEAU.

LUNCHEON.

HAGGIS.
FRIED POTATOES.

CURRIED EGGS.
TREAACLE TART.

Line an open tart-dish with pastry, letting the paste hang 1 inch over the brim; spread the inside with treacle, scatter over a few bread crumbs, the squeeze of 1 lemon, and cover with a thin sheet of pastry; wet the edges, and fold the under one well over the upper to keep in the treacle, and bake in a moderate oven for half an hour; turn out carefully, sift sugar over, and serve.

DINNER.

WHITEBAIT.
HALF CALF'S HEAD.
BOILED TONGUE.
NEW POTATOES.

PEAS.
STEWED GOOSEBERRIES.
WHIPPED CREAM.
CAMEMBERT CHEESE.

When gooseberries first make their appearance in the market they are decidedly very delicious, having a very superior flavour than to those full grown; they should be put into a lined saucepan with plenty of castor sugar, 1 wine-glassful of water to keep them from burning, and stewed very slowly for half an hour; when cold heap some whipped cream on top.

MAY 20th.

BREAKFAST.

H.O. FOOD.
HOVIS BREAD.
COLD TOAST.
HONEY.

STEWED RHUBARB.
COLD TONGUE.
LAMB'S SWEETBREADS.

LUNCHEON.

CURRIED CALF'S HEAD.
POTATO FRITTERS.

RICE BLANCMANGE.

Mash 3 ounces of cooked potatoes very smoothly, add 2 ounces of chopped lean of tongue and 1 onion parboiled and chopped, pepper and salt to taste, and $\frac{1}{2}$ teaspoonful of mixed herbs; mix the yolks of 2 eggs with them, then the beaten whites of 4; drop the mixture in by dessert-spoonfuls into hot fat, and fry till brown; drain on paper, and serve piled high on a paper *d'oyley*.

Boil $\frac{1}{4}$ lb. of Carolina rice in $\frac{1}{2}$ pint of water until it is absorbed; then add 2 ounces of butter, 1 quart of milk, and 1 bay leaf; simmer till the rice is a thick paste; sweeten to taste, press into a buttered mould till cold, then turn out, and serve with jam or stewed fruit.

DINNER.

SORREL SOUP.
CALF'S HEAD PIE.
MUTTON CUTLETS AND
TOMATO SAUCE.

FRIED POTATOES.
CYLINDER PUDDING.

Take 1 lb. of sorrel, boil it in salted water, and rub through a sieve; now melt 2 ounces of butter in a saucepan, add the puree, stir well; then add $1\frac{1}{2}$ teaspoonfuls of flour, stir again, and when the flour is cooked add gradually 3 pints of white stock, and pepper and salt to taste; now put in 2 table-spoonfuls of hot cream, and serve with small croûtons. If the soup is not a very good colour a few drops of spinach colouring may be added.

Take the remains of a calf's head, cut it into small pieces, and season highly with pepper and salt; put some at the bottom of a piedish, then a little chopped parsley; now add 3 hard boiled eggs cut into rings, a few small slices of ham (either cooked or uncooked), and 1 dozen small forcemeat balls; fill the dish with a good gravy, put a paste over, ornament nicely, and bake in a fairly hot oven for half an hour.

Slice a pyramid spongecake roundways, and moisten each piece with a little brandy and sugar; then build up again and put a little strawberry jam between each layer, pour over $\frac{1}{2}$ pint of

thick double cream, then a little strawberry syrup and brandy, and serve.

MAY 21st.

BREAKFAST.

BREAD AND MILK.
HOT TOAST.
GOLDEN SYRUP.

WATERCRESS.
BROILED WHITING.
MUTTON CHOPS.

LUNCHEON.

BAKED SHEEP'S HEARTS.
MINCED MUTTON (FROM
CHOPS).

POTATOES.
BAKED PLUM PUDDING.

Make a stuffing of bread crumbs, minced parsley, pepper and salt, then press it into the hearts, and bake in a moderate oven for half an hour or a little longer; baste frequently; then make a thickened brown gravy in the pan, and pour over the hearts; send currant jelly to table.

DINNER.

BOILED MACKEREL.
GOOSEBERRY SAUCE.
GREEN GOSLING.
CHIP POTATOES.

SPINACH.
APPLE SAUCE.
VANILLA PUDDING.

Lay the mackerel in just sufficient warm water to cover with 3 ounces of salt, and let them simmer from ten to fifteen minutes, according to the size; dish up, and garnish with fennel and cut lemon. These fish should never be allowed to boil fast, as the skin is apt to crack, and thus spoil the appearance of the fish.

Boil 1 lb. of gooseberries in $\frac{1}{2}$ pint of water until soft, then rub them through a sieve, and mix the pulp with 2 ounces of butter, pepper and salt to taste, and 3 lumps of loaf sugar; let the sauce get thoroughly hot through, and serve at once.

Season the inside of the gosling with pepper and salt and 2 ounces of butter; then flour the bird, and bake in a fairly sharp

oven for an hour and a quarter; baste frequently, and serve with brown gravy.

Beat 1 lb. of butter and the same of castor sugar to a cream; now add by degrees $\frac{1}{2}$ lb. of flour, 4 well beaten eggs, $\frac{1}{4}$ lb. of sultanas, 2 ounces of candied peel, and 20 drops of essence of vanilla; beat well, turn into a buttered mould, put a round of buttered paper over, then the cloth, and boil for two and a half hours.

MAY 22nd.

BREAKFAST.

VERMICELLI PORRIDGE.
HOVIS BREAD.
HONEY.
RADISHES.

FRIED HAM WITH POACHED
EGGS.
DISH OF PRAWNS.

Boil 1 quart of milk, then shake in $2\frac{1}{2}$ ounces of vermicelli, stirring till well mixed; let it cook slowly for half an hour, stirring frequently; add 1 pinch of salt, and serve the same as oatmeal porridge, with cream and castor sugar.

LUNCHEON.

CURRIED PRAWNS.
HASHED GOSLING.
MASHED POTATOES.

RECHAUFFEE OF VANILLA
PUDDING.

Cut the gosling into neat serving pieces, and stew gently for twenty minutes in the gravy that was left; serve in a border of mashed potatoes.

Stamp the remains of the pudding into rather thin rounds, spread a little jam over (without stones), and cover sandwich fashion; fry in butter until brown, and arrange neatly on a hot dish, sift sugar over, and serve.

DINNER.

TAPIOCA SOUP.
ROAST LEG OF MUTTON.
NEW POTATOES.

ASPARAGUS.
BAKED APRICOT PUDDING.
DEVILLED HAM.

Bring to boiling point 3 pints of well flavoured stock, add 2 ounces tapioca, and pepper and salt to taste; let it simmer for fifteen minutes; beat up the yolks of 4 eggs with 1 dessert-spoonful of lemon juice and 1 table-spoonful of grated parmesan cheese; pour this into the soup, and stir until the eggs are well mixed (it should not boil); add 2 table-spoonfuls of cream, 1 pinch of cayenne pepper, and serve.

MAY 23rd.

BREAKFAST.

HOT AND COLD TOAST.
WATERCRESS.
DISH OF ORANGES.

FILLETED PLAICE.
BACON WITH FRIED
TOMATOES.

LUNCHEON.

MOUTON AU MARINADE.
ANCHOVY ON TOAST.

DEVONSHIRE JUNKET.

Cut some very thin neat slices from the mutton, season with pepper and salt, and lay them in the centre of a dish; mix 1 table-spoonful of vinegar with 3 of oil together, and pour over the meat; cut the cold potatoes into rounds, and put them in a basin, season with pepper, salt, a little chopped onion, and a dash of garlic vinegar; mix lightly, and garnish the mutton with them; arrange a small tuft of watercress at each end with some sliced pickled cauliflower, and serve.

Fry some rounds of bread in butter till of a golden brown, and curl 2 fillets of anchovies upon each round; fill the centre with finely chopped white of hard boiled egg, and the yellow rubbed through a sieve; garnish with small cress.

DINNER.RED MULLET WITH TARTARE
SAUCE.CURRIED MUTTON WITH RICE
AND CRANBERRY SAUCE.BAKED SWEETBREADS.
NEW POTATOES.PEAS.
APPLE CHARLOTTE.

Clean the fish, and season the inside well with pepper, salt, and a few bread crumbs, 1 table-spoonful of chopped parsley, and 1 ounce of butter; then grill over a clear fire for eight minutes; sprinkle a little cayenne pepper over, and arrange neatly on a hot dish garnished with cut lemon; serve tartare sauce in a tureen.

Pound 3 table-spoonfuls of cranberry jam in a mortar until quite smooth, add 2 table-spoonfuls of stock and 1 teaspoonful of flour, and rub through a sieve; make hot, and serve in a tureen as an accompaniment to the curried mutton.

Soak 2 calves' sweetbreads in warm water, then put them into boiling stock, and simmer for ten minutes; drain them dry, brush over with egg and bread crumbs, drop a little oiled butter over, and bake for three-quarters of an hour in a moderate oven; lay the breads on buttered toast; pour round them a good brown gravy flavoured with tomato sauce.

MAY 24th.**BREAKFAST.**SALLY LUNNS.
BROWN BREAD.
MUSTARD AND CRESS.STRAWBERRY JAM.
KIDNEY AND EGG TOAST.
KIPPERED HERRINGS.

Mince a calf's kidney, and fry it slowly in butter; then mix with it $\frac{1}{4}$ pint of nicely flavoured thickened gravy, just simmer, then spread the mixture on rounds of toast (buttered), and place 1 poached egg on the top.

LUNCHEON.NECK OF VEAL WITH RICE.
FRIED POTATOES.

GOOSEBERRY PUDDING.

Take about 3 lbs. of the best end of the neck of veal, place

some slices of fat bacon on it, and bake for one and a half hours in a moderate oven; then turn it into a stewpan with the gravy that flows from it (take off the fat, please), 2 minced onions, a bunch of herbs and parsley, a few button mushrooms, 3 ounces of rice, plenty of pepper and salt, and $1\frac{1}{2}$ pints of stock; stew gently for half an hour, then place the veal on a dish, the rice round it, and strain some of the gravy over.

Line a pudding-basin with suet crust, fill it with gooseberries, add $\frac{1}{2}$ cupful of water and 1 lb. of moist sugar, cover over with a crust, tie a cloth over, plunge in boiling water, and boil for one and a half hours.

DINNER.

FRICASSEED SOLES.
ROAST FOWLS.
BOILED TONGUE.

SPRING CABBAGE.
POTATOES.
CHEESECAKES.

MAY 25th.

BREAKFAST.

HOT ROLLS.
BROWN AND WHITE BREAD.
HONEY.

RADISHES.
COLD TONGUE.
BEEF MARROW ON TOAST.

LUNCHEON.

EGGS À LA FOIE GRAS.
MUTTON CHOPS.

MASHED POTATOES.
CHEESE.

Cut 6 hard boiled eggs in halves and take out the yolks, fill the cavity with paté de foie gras, season with pepper and salt, and dish each piece on a thin slice of brown bread and butter; pass the yolks through a sieve, and sprinkle over all.

DINNER.

CLEAR SOUP.
RECHAUFFEE OF FOWLS WITH
TOMATO SAUCE.
STUFFED PIGEON.

SPINACH.
POTATOES.
PINEAPPLE SALAD.

Fry 4 ounces of chopped carrots and the same quantity of

onions in butter until soft and brown, then cut the remains of the fowls into neat joints (save one leg), season with pepper and salt, and sauté for ten minutes in the pan; now add 2 table-spoonfuls of flour, $\frac{1}{2}$ pint of stock, a pinch of sweet herbs, and 2 sliced tomatoes; add this to the chicken, and simmer again for ten minutes; dish up in a pyramid, and pour the sauce and vegetables over.

Fry $\frac{1}{4}$ lb. of minced ham with $\frac{1}{2}$ lb. of chickens' livers cut in small pieces; boil up 1 Spanish onion in 1 pint of stock until tender, with pepper and salt to taste, add to the ham and liver, and pound in a mortar; then stuff 2 pigeons with this forcemeat, place them in a stewpan with the contents of a tin of mushrooms and 1 ounce of butter, and let them stew for one hour, basting them with their own liquor; serve with tomato sauce poured over, and garnish with small croûtons.

Take the contents of a tin of pineapple, slice the pine, and lay it on a dish; boil the syrup with $\frac{1}{2}$ lb. of loaf sugar; when cold pour it over; add 3 sliced bananas and 1 glassful of maraschino; strew some chopped almonds and pistachios over, and serve.

MAY 26th.

BREAKFAST.

BREAD AND MILK.
HOT BUTTERED SCONES.
HOVIS BREAD.

STEWED RHUBARB.
FRIED WHITING.
GRILLED HAM.

LUNCHEON.

STUFFED CUCUMBER.
FRIED RUMP STEAK.

POTATOES.
BAKED BATTER PUDDING.

Peel 2 small cucumbers, cut off the bitter ends, and then scoop out the seeds; mix the minced meat from the leg of the fowl with 1 ounce of bread crumbs, same of minced tongue, a little chopped parsley, and pepper and salt to taste; insert this mince in the cucumbers, then place them in some good brown gravy, and bake for three-quarters of an hour in a moderate oven, basting frequently.

DINNER.

PUREE OF LETTUCE.
BOILED LEG OF LAMB.
NEW TURNIPS AND CARROTS.

CHIP POTATOES.
SALMI OF PIGEON.
SPONGECAKES WITH CREAM.

Make 3 pints of stock quite boiling, then add 4 lettuces, 1 large Spanish onion, 1 carrot (sliced), and 2 ounces of bacon; let it boil until the vegetables are soft, then rub through a sieve, thicken with 1 table-spoonful of flour, 1 gill of cream, and 1 ounce of butter; season with pepper and salt, and serve with croûtons.

Make a sauce with $\frac{1}{2}$ pint of stock, 1 wine-glassful of claret, 1 dessert-spoonful of flour, a sprig of thyme, 1 minced onion, the rind of $\frac{1}{2}$ lemon, and pepper and salt to taste; when it thickens and is quite smooth add the remains of the pigeons cut into neat pieces, and just warm through for ten minutes; then arrange them on a dish, strain the sauce, and pour it over; garnish with sippets of bread and slices of lemon; if there is any tomato sauce left from yesterday's dinner it can be added to the gravy.

MAY 27th.**BREAKFAST.**

HOT TOAST.
WATERCRESS.
JAM.

ORANGES.
FRIED MULLET.
EGGS.

Take some small mullet and lay them in a pickle, for one hour, composed of claret, 1 shallot, a bunch of sweet herbs, all finely chopped, with pepper and salt to taste; then put them in oiled papers, and fry in boiling fat for seven minutes; serve them in the paper cases, and garnish with fried parsley and cut lemon.

LUNCHEON.

COLD LEG OF LAMB.
CUCUMBER.
SALAD.

SAVOURY OMELETTE.
NEW POTATOES.
PINNER TART.

DINNER.

FISH SOUP.
LAMB COLLOPS WITH
MUSHROOMS.

SWEETBREAD CUTLETS WITH
TOMATOES.
NORTHBRIDGE PUDDING.
PRAWN TOAST.

Take 1 plaice, 1 whiting, and 1 sole, fillet them, and put them on one side; now put all the bones and trimmings together with a few heads of fish, which your fishmonger will gladly give you, into a stewpan with 3 pints of water, 1 large sliced onion, sprig of parsley, sprig of thyme, 1 small garlic, 2 shallots, 1 sliced carrot, pepper and salt to taste, and $\frac{1}{2}$ teaspoonful of saffron; let all simmer gently for two hours; then strain the soup, add the fillets of fish, which must be cut small, and simmer again for eight minutes; then turn into the soup bowl, and throw in $\frac{1}{2}$ pint of picked shrimps.

Mince some of the lamb finely with a suspicion of onion, and let it warm through in some very good well-seasoned gravy; have ready some mushrooms all the same size that have been cooked in the oven, put a little of the mince in the centre of each mushroom, and serve garnished with stoned olives.

Soak 2 sweetbreads in salt and water for half an hour, then put them into boiling stock, and let them boil very slowly for twenty minutes; when cold trim off all gristle and fat, and mince them with 3 slices of cooked ham; now mix these with 2 small onions chopped fine, the yolks of 2 well beaten eggs, and pepper and salt to taste; form into cutlets, egg and bread crumb them, and fry in hot butter for five minutes; dish up covered with tomato sauce.

Put 4 ounces of bread crumbs into a basin with 3 ounces of sugar, 2 table-spoonfuls of flour, 4 ounces of finely chopped suet, and $\frac{1}{2}$ lb. of minced French plums; mix well; then add 3 well beaten eggs and 1 wine-glassful of milk, and mix thoroughly; put the mixture into a well buttered pudding-tin, tie over with a buttered paper, and place it in a saucepan containing boiling water to reach half-way up the mould; keep the pan covered, and boil for two hours; turn out, and serve with custard or clotted cream.

Cut some slices of bread about half an inch thick into rounds, slightly hollow out the centre, and fry a golden brown; when cold put a little cress in the hollow, and 2 or 3 shelled prawns on top; sprinkle with cayenne; cover with mayonnaise sauce.

MAY 28th.

BREAKFAST.

RUSKS AND MILK.
COLD TOAST.
HONEY.
MUSTARD AND CRESS.

RADISHES.
HADDOCK ON TOAST.
GRILLED CHICKEN.

Plunge 1 dried haddock into boiling water, strip off all the meat, mince it finely; then put it into a stewpan with 1 ounce of butter and plenty of pepper; let it get thoroughly hot, then spread on rounds of hot buttered toast.

LUNCHEON.

SELSEA CRAB.
VEAL CUTLETS AND TOMATO
SAUCE.

GROUND RICE PUDDING.

Pound $\frac{1}{2}$ lb. of cheddar cheese in a mortar with 1 table-spoonful of made mustard, same of oil and vinegar, a good sprinkling of pepper and salt, and a little cayenne; when quite smooth add 1 pint of picked shrimps; serve in a china dish.

Cut a slice about three-quarters inch thick off a fillet of veal, shape into round cutlets, flour and fry them in butter for fifteen minutes; now stew some vermicelli till tender; drain it well, and put it on a hot dish; lay the cutlets on it; sprinkle a little pepper, salt, and chopped parsley over, and send to table with hot tomato sauce.

DINNER.

OX TAIL SOUP.
MOCK GOOSE.
PEAS HURLINGHAM.

NEW POTATOES.
ALMOND PUDDING.
DANDELION SALAD.

Melt 2 ounces of butter in a stewpan with $\frac{1}{4}$ lb. lean bacon minced,

1 chopped shallot, pepper and salt to taste, 1 lump of sugar, 1 bunch of mint, and 1 pint of peas; cook for about twenty minutes, and serve.

Mix $\frac{1}{2}$ lb. of ground almonds with 8 well beaten eggs, 2 drops of essence of lemon, and $\frac{1}{4}$ lb. of sifted sugar; beat well, turn into a buttered piedish, and bake in a fairly hot oven for twenty minutes.

Thoroughly wash and trim some dandelion leaves, put them into a bowl, and season with salt, pepper, and sugar; cut 2 ounces of bacon into dice, and fry a golden brown; add 2 table-spoonfuls of vinegar, and when cold pour over the salad; mix well; sprinkle over 1 tea-spoonful of chives, and garnish with hard boiled eggs cut in rings and the flowers of the dandelions.

MAY 29th.

BREAKFAST.

HOT TOAST.

SALLY LUNNS.

CRESS.

DISH OF STEWED GOOSE-
BERRIES.

BUTTERED EGGS WITH
TOMATOES.

LAMB CHOPS.

Mince 1 shallot, and fry it in a little butter; when nearly cooked put in the pan with it 6 sliced peeled tomatoes, $\frac{1}{2}$ teaspoonful of black pepper and some salt; stir all over the fire for ten minutes; then turn out on a hot dish, and spread buttered eggs over.

LUNCHEON.

STEAK PIE.

SALADE D'ANCHOIS.

MASHED POTATOES.

MACARONI PUDDING.

Mix the contents of a tin of macédoines (without the liquor) with some mayonnaise; pile it high on a dish, and garnish with water-cress, stoned olives, yolks and whites of hard boiled eggs rubbed through a sieve, and a few fillets of anchovies.

DINNER.

BAKED STURGEON.
LAMB CUTLETS WITH FRENCH
BEANS.
NEW POTATOES.

FILLET OF BEEF WITH
OLIVES.
RASPBERRY PUDDING.

Cut about 2 lbs. of fillet of beef into nice sized slices, leaving a little fat to each piece; grill over a clear fire for five minutes; then arrange *en couronne* in a dish; put a small, thin edging of French mustard round each fillet; sprinkle a little pepper, salt, and minced parsley over, and pour a little rich brown gravy round (not over), into which 2 dozen stoned olives have been put; serve very hot.

Beat $\frac{1}{4}$ lb. of butter and 3 eggs separately; then add $\frac{1}{4}$ lb. of sifted sugar and 1 lb. of raspberry jam; butter a shape well, and put a layer of bread crumbs and a layer of the mixture alternately till the shape is full; bake one hour in a moderate oven; turn out, and cover with some hot raspberry jam.

MAY 30th.

BREAKFAST.

COLD TOAST.
BROWN BREAD.
GOLDEN SYRUP.
CRESS.

MARMALADE.
FILLETED PLAICE.
STEWED OX KIDNEY.

LUNCHEON.

IRISH STEW.
RECHAUFFEE OF RASPBERRY
PUDDING.

GRUYÈRE CHEESE.
WATERCRESS.

Cut the remains of the pudding into small round pieces, and fry in butter a golden brown; then arrange neatly on a dish, spread a little raspberry jam over each piece, then a few chopped almonds, and serve.

DINNER.

ASPARAGUS SOUP.
ROAST DUCKLINGS.
APPLE SAUCE.
POTATOES.

SPINACH.
CHOCOLATE PUDDING.
SAVOURY OMELETTE.

Take about 100 heads of asparagus, cut off the heads, and boil

until tender, then drain and put aside; boil the stalks in 3 pints of good white stock with 2 sliced onions and the crumb of 1 French roll until tender, add pepper, salt, and 1 lump of sugar; rub through a sieve, make hot, add 1 cupful of cream and the heads that were put aside, and serve.

MAY 31st.

BREAKFAST.

BROWN AND WHITE BREAD.
 ANCHOVY TOAST.
 RADISHES.

GREENGAGE JAM.
 SCOTCH EGGS.
 DEVILLED BEEF BONES.

LUNCHEON.

COLD DUCK.
 MUTTON CHOPS AND
 TOMATO SAUCE.

POTATOES.
 MACARONI CHEESE.

DINNER.

WHITEBAIT.
 LOBSTER CUTLETS.
 VEAL AND HAM PIE.
 POTATOES.

SPRING CABBAGE.
 STONE CREAM.
 FOIE GRAS TOAST.

Boil 1 ounce of rice in 1 pint of milk with 2 ounces of castor sugar and a few drops of vanilla; when soft pound it in a mortar until smooth, add $\frac{1}{4}$ pint of cream during the process; now whip up $\frac{1}{2}$ pint of cream, mix with it the rice and add $\frac{1}{4}$ ounce of dissolved isinglass, pile the mixture in a deep glass dish, and leave till cold, then pour over the contents of a pot of dissolved red currant jelly, and serve; garnish with pistachio nuts and almonds.

JUNE 1st.

BREAKFAST.

BUTTERED SCONES.
HOVIS BREAD.
RADISHES AND CRESS.

DISH OF STRAWBERRIES.
OEUFS SAUTÉ.
GRILLED MACKEREL.

Split 4 small mackerel down the back, clean and wipe them dry, sprinkle with pepper and salt, and broil over a clear fire from eight to ten minutes; lay them on a hot dish, put small pieces of butter over and a little minced parsley, and serve very hot; garnish with cut lemon and sprigs of parsley.

LUNCHEON.

COLD VEAL AND HAM PIE.
CURRIED EGGS.

POTATO FRITTERS.
SPONGE CIRCLES.

Fry 1 sliced apple and onion in butter until soft and brown, then add gradually 2 dessert-spoonfuls of curry powder, and $\frac{1}{4}$ pint of white stock; thicken $\frac{1}{4}$ pint of cream or milk with a little arrowroot, stir it in, and simmer for five minutes; now add 8 hard boiled eggs cut in halves, just warm through, and arrange on a hot dish with the sauce over, and rice all round.

Make a batter with 2 teacupfuls of flour, $\frac{1}{2}$ pint of milk, the yolks of 2 eggs, and a pinch of salt; beat well, and add 6 cold boiled potatoes; then add the well beaten whites of the eggs, drop 1 spoonful at a time in boiling fat, and when they have become of a golden colour serve immediately.

Beat $1\frac{1}{2}$ ounces of butter to a cream, then add 2 eggs (yolks and whites beaten separately), sift in 2 ounces of flour gradually with 2 ounces of castor sugar, then $\frac{1}{2}$ pint of milk; beat well for five minutes, then put layers in small saucers, and bake in a quick oven for about eight minutes; turn each cake on to a hot dish, spread half of it with jam and fold the other half lightly over; arrange piled up in a heap with sifted sugar over.

DINNER.

VEGETARIAN SOUP.
SADDLE OF MUTTON.
NEW POTATOES.
FRENCH BEANS.

FRIED BANANAS.
STRAWBERRY CUSTARD
PUDDING.

Mince very finely 1 carrot, turnip, onion or shallot; put them into a stewpan with 2 ounces of butter, a pinch of celery seed, pepper and salt to taste, and 2 lumps of sugar; braise lightly until soft; then add 1 dessert-spoonful of chopped tarragon and chervil and the leaves of 2 lettuces, 3 pints of slightly thickened white stock, and boil gently for three-quarters of an hour; add 1 wine-glassful of cream, and serve with fried croûtons and cayenne.

Peel the bananas and cut them in two; make 2 ounces of butter very hot in an enamelled frying-pan, and plunge in the bananas; fry brown on both sides, then drain; sprinkle with powdered cochineal sugar, and serve.

Rub 1½ lbs. of strawberries through a sieve, then put them into a stewpan with 4 ounces of powdered sugar and 1 pint of milk; stir over a slow fire, and let the mixture boil for five minutes; arrange some spongecakes on a dish and pour the custard over.

JUNE 2nd.**BREAKFAST.**

HOT ROLLS.
TOAST.
STEWED GOOSEBERRIES.

FRIED PERCH.
GRILLED HAM WITH
POACHED EGGS.

Scale and clean the fish, brush them over with egg, and cover with bread crumbs; fry in boiling lard for eight minutes; garnish with crisp parsley.

LUNCHEON.

COLD SADDLE OF MUTTON.
BRAISED PEAS.

WILTSHIRE PUDDING.

Melt 2 ounces of butter in a stewpan, then add 1 chopped onion and 2 lettuces cut in small pieces, let all stew for five minutes; then

add 1 pint of shelled peas, pepper and salt to taste, stew again for twenty minutes ; serve in an entrée dish.

Well butter a pudding-basin and lay a slice of bread and butter at the bottom, then a layer of plum jam (without the stones), and so on till the basin is nearly full ; beat up 4 eggs with $\frac{1}{2}$ pint of warm milk, pour over the pudding, tie securely, and boil for half an hour.

DINNER.

BAKED SHAD.
RAGOÛT OF CALVES' TAILS.
LAMB'S FRY.
ASPARAGUS.

POTATOES.
SPONGE FRITTERS.
STEWED RHUBARB AND
CREAM.

Split the fish down about 4 inches, fill with a stuffing of bread crumbs, chopped parsley, pepper and salt, and 1 ounce of butter ; sew up the opening, dredge with flour, and bake in a moderately hot oven for one hour ; baste frequently with butter, and when done lay the fish on a hot dish ; pour 1 wine-glassful of port and the same quantity of water, a little pepper and salt in the tin, make hot, and pour over.

Cut 3 tails into joints, and fry in butter for ten minutes ; then put them into a stewpan with 1 pint of thickened brown stock, 1 turnip, carrot, onion, pepper and salt to taste, cook slowly for three hours ; then take out the vegetables, and garnish with croûtons.

Cut 3 spongecakes in slices, and fry them in butter for five minutes ; whilst these are cooking boil $\frac{1}{4}$ lb. of apricot jam in 1 wine-glassful of sherry, and when boiling pour over the fritters ; sprinkle with chopped almonds and sifted sugar.

JUNE 3rd.

BREAKFAST.

SALLY LUNNS.
APRICOT JAM.
DISH OF ORANGES.
WATERCRESS.

KIPPERED HERRINGS.
MUTTON RISsoles WITH
FRIED POTATOES.

LUNCHEON.

FISH PIE (FROM SHAD).
GRILLED STEAK.
HORSE RADISH SAUCE.

CHIP POTATOES.
RHUBARB SYLLABUB.

Take all the flesh from the shad, removing every particle of skin and bone, flake it and put it into a piedish, add plenty of pepper and salt, a dredging of flour, 1 ounce of butter broken in small pieces, 1 cupful of fish stock, and 1 dessert-spoonful of anchovy sauce; cover with mashed potato, and bake for half an hour in a moderate oven.

Whip the remains of the rhubarb and cream, left from dinner, together, add 6 drops of carmine and more sugar, if necessary; then fill some custard cups, and heap up some well whisked white of egg which has a little icing sugar mixed with it on top, and serve; send sponge fingers to table with the syllabub.

DINNER.

SORREL SOUP.
CHICKEN PIE.
SPRING CABBAGE.

POTATOES.
LOBSTER CUTLETS.
RUSTEAD PUDDING.

Take all the meat from 1 large lobster, cut it small, then pound it in a mortar with the coral and spawn, 1 ounce of butter, the same of flour, cayenne, black pepper, and salt to taste; moisten with a little cream, and when quite smooth and cold shape the mixture into cutlets, egg and bread crumb them, and fry in hot fat until of a golden colour; when cooked put a small piece of the whisker of the lobster in the thin end of the cutlet; arrange neatly on a dish with crisp parsley all round.

Pare and stew 2 lbs. of bananas; cook them in a lined saucepan with $\frac{1}{4}$ pint of water, $\frac{1}{4}$ lb. of loaf sugar, and the juice of 1 lemon until soft; whilst these are cooking mix 3 dessert-spoonfuls of arrowroot with 1 table-spoonful of milk, then pour on 1 pint of boiling sweetened milk, give one boil up; when cool add 3 well beaten eggs, put a layer of the bananas in a well buttered piedish, and pour on the arrowroot, put small pieces of butter on the top and add a good sprinkling of castor sugar; bake in a brisk oven for twenty minutes, and when cooked dot a few ratafias all over and chopped almonds.

JUNE 4th.

BREAKFAST.

HOMINY.
BROWN BREAD.
MARMALADE.

STEWED GOOSEBERRIES.
DANISH EGGS.
STEWED OX KIDNEY.

LUNCHEON.

RUMP STEAK, WITH BEANS
AND FRIED POTATOES.

ROLY-POLY JAM PUDDING.

Grill the steak and lay it on a hot dish ; sprinkle a little pepper and salt over, and put $\frac{1}{2}$ ounce of oiled butter on top ; on each side pile some French beans, whilst at the other ends put some fried potatoes ; sprinkle a little minced parsley over, and serve very hot.

DINNER.

SALMON.
SHRIMP SAUCE.
HAUNCH OF VENISON.
POTATOES.

FRIED TOMATOES.
SPONGECAKES AND CREAM.
FOIE GRAS AND LETTUCE.

Pull each leaf separately from 1 lettuce and arrange them in a salad bowl ; on each leaf lay a piece of paté de foie gras ; garnish with hard boiled eggs and capsicums.

JUNE 5th.

BREAKFAST.

HOT AND COLD TOAST.
BROWN BREAD.
JAM.

DISH OF CHERRIES.
FRIED BACON AND EGGS.
SALMON RISsoles.

Take some of the remains of the cold salmon, pound it in a mortar with 1 table-spoonful of anchovy sauce, a few bread crumbs, and a little cayenne ; bind with 1 egg, and form into round balls or sausage-like shape ; egg and bread crumb them, and fry in boiling fat until of a golden brown.

LUNCHEON.

HASHED VENISON.
 STEWED LETTUCES.
 FRIED POTATOES.

RICE SOUFFLEE.
 CREAM CHEESE.

Put 3 lettuces closely into a stewpan, with 2 ounces of butter (half at the bottom and the other half at the top), 1 wine-glassful of stock, pepper and salt to taste, and 1 lump of sugar; stew for three-quarters of an hour; strain the lettuces, thicken the liquid with a little flour, add a good squeeze of lemon juice; give one boil up, and serve.

Boil 1 teacupful of rice and 1 quart of milk until tender; remove from the fire and stir in the yolks of 3 well beaten eggs, 4 ounces of sugar, the grated rind of 1 lemon, and a little of the juice; turn them into a buttered pudding-dish; make a meringue of the whites of the eggs by beating them stiff, and add to them 4 table-spoonfuls of sugar and the remaining juice of the lemon; put this over the rice, and brown lightly in the oven; serve either hot or cold.

DINNER.

KIDNEY SOUP.
 VENISON PIE (FROM COLD
 VENISON).
 FILLET OF BEEF À LA
 REPUBLIC.

NEW CARROTS À LA CRÈME.
 SAUTÉ POTATOES.
 STRAWBERRY CREAM.

Cut and shape 8 or 9 small fillets from the undercut of a sirloin, season with pepper, and grill over a clear fire for five or six minutes; then arrange them neatly on a hot dish with a croûton under each, and put 1 large table-spoonful of the following mixture on each fillet, viz. :—Chop 8 mushrooms rather finely, 1 ounce of ham and a small shallot, fry all together in butter until soft, add pepper and salt to fancy; send rich brown gravy flavoured with tomato sauce to table with the fillets.

Cut some potatoes into slices, put them into cold water, and just bring them to the boil, then strain and wipe dry on a cloth; now put 2 ounces of butter into a saucepan, and toss the potatoes in it for about fifteen minutes; strain off the butter, sprinkle some salt over and a little minced parsley, and serve at once.

Soak 1 ounce of gelatine in 1½ wine-glassfuls of milk, and dissolve it slowly over the fire; now put 2 lbs. of strawberries in a basin with ½ lb. of castor sugar; mix well, let them remain for one hour,

then pass through a sieve; add the purée gradually to 1 pint of whipped cream, and also the gelatine; mix, then pour into a wet mould, and turn out carefully when cold.

JUNE 6th.

BREAKFAST.

QUAKER OATS.
HOT AND COLD TOAST.
STEWED RHUBARB.
MARMALADE.

RADISHES.
CRESS.
CERVEILLES D'AGNEAU.
SARDINES AND TOMATOES.

LUNCHEON.

RAGOÛT OF VEAL.
POTATOES.

BREAD AND BUTTER
PUDDING.

Put a boned breast of veal into a stewpan (add all the bones) with 3 ounces of butter; simmer for twenty minutes, then add a handful of parsley and 6 onions, and $\frac{1}{2}$ pint of good stock; let it braise very gently for one hour; now put in 6 small carrots, 1 teaspoonful of sugar, 1 table-spoonful of salt, and braise again until the vegetables are soft; remove the fat from the top, reduce the liquor, and pour over the veal; garnish round with the vegetables.

DINNER.

WHITEBAIT.
HALF CALF'S HEAD.
BOILED HAM.
SPINACH.
POTATOES.

MUTTON CUTLETS AND
TOMATO SAUCE.
BANANA PUDDING.
CHEESE STRAWS.

Place a layer of spongecake in a glass dish and over these some sliced bananas, squeeze some lemon juice over, a little sifted sugar and a good thick custard; garnish with pistachio nuts and cochineal sugar.

JUNE 7th.**BREAKFAST.**

RUSKS AND MILK.
HOT TOAST.
CRESS.
GOLDEN SYRUP.

DISH OF STRAWBERRIES.
COLD HAM.
DEVILLED SARDINES.

LUNCHEON.

DEVILLED STEAK.
JULIENNE POTATOES.

MINCED HAM ON TOAST.
VERMICELLI PUDDING.

Flour a steak and place it in a tin; on the top place 2 sliced onions, and pepper and salt to taste; cover with a buttered paper; then put an old plate over this, and cook in a fairly hot oven for twenty minutes; whilst this is cooking mix 1 teaspoonful of curry powder, and the same of rich gravy; add this to the beef; put the cover on again, and cook very gently for one and a half hours. X

DINNER.

MOCK TURTLE SOUP.
FILLET OF CHICKEN WITH
GERMAN SAUCE.

GRILLED MUSHROOMS.
STUFFED APPLES.
CHEESE MOULDS.

Cut 2 fowls into neat joints; place them in a stewpan with 2 ounces of clarified butter, pepper and salt to taste, and simmer very gently for one hour, or until they are thoroughly cooked without having become brown; lay these on a hot dish, and cover with the following sauce, viz.:—Peel and cut 1 vegetable marrow into pieces; take out the seeds and place the marrow in a stewpan with 1 ounce of butter, 1 wine-glassful of vinegar, 1 dessert-spoonful of sugar, pepper and salt to fancy; let all simmer until the marrow is soft; then add 1 wine-glassful of cream, stir well and it is ready; garnish with small potato balls and grilled mushrooms.

Core, skin, and stew 6 large apples in a little water with 2 ounces of sugar until they are soft; then dip them in clarified butter and cover with castor sugar; fill the place where the core was taken out with stoned chopped raisins; bake in a slow oven for twenty minutes.

Beat the yolks of 4 eggs and the whites of 2 with 2 table-spoonfuls of cream; add 2 ounces of parmesan cheese, 1 table-spoonful

of bread crumbs soaked in a little ale, and a sprinkling of cayenne; mix well; pour into a saucepan, and stir over the fire until thick; take up and cool; now scatter a little minced anchovies at the bottom of some well buttered dariole moulds; fill with the cheese mixture, and steam for one hour; arrange a border of watercress round a dish; turn the cheese moulds out on it, slice 4 hard boiled eggs and place in the centre; pour over white sauce, and sprinkle with grated cheese; serve very hot.

JUNE 8th.

BREAKFAST.

HOT ROLLS.
HONEY.
RADISHES.

STEWED GOOSEBERRIES.
SPLIT BLOATERS.
KIDNEYS ON TOAST.

LUNCHEON.

NORMANDY CUTLETS.
CHIP POTATOES.

DEVILLED HAM.
MACARONI CHEESE.

Stew $\frac{1}{2}$ pint of haricots and 4 sliced onions with 2 ounces of butter until soft; season with pepper and salt, and rub through a sieve; place this sauce in a dish, and arrange some mutton cutlets round the edge; garnish with croûtons.

DINNER.

STEWED SALMON.
ROAST DUCKLINGS AND
OLIVES.

SAVOURY OF CARROTS.
CHESTER PUDDING.

Fillet 3 lbs. of salmon and place the trimmings in a stewpan with 2 sliced carrots, a little celery salt, a bunch of savoury herbs, 1 sprig of parsley, 2 shallots, 1 quart of stock, $\frac{1}{2}$ pint of hock, pepper and salt to taste; simmer for three-quarters of an hour, then strain; now place the fish in a stewpan with 1 ounce of butter and fry for eight minutes; add the stock, let all boil slowly for five minutes; then add a little cayenne pepper, and the juice of half a lemon; arrange the fillets on a dish, thicken the stock, pour over, and serve.

Melt 1 ounce of butter in a stewpan, then add 1 table-spoonful each of chopped carrot and onion, and when they are browned stir in 1 table-spoonful of flour, then add gradually $\frac{1}{2}$ pint of stock; pepper and salt to taste; let the sauce simmer for twenty minutes; add about 18 stoned olives, and pour over the ducks.

Boil some small carrots in stock until tender; season with black pepper, salt, and a bunch of savoury herbs; dish up; thicken the sauce with flour and a little butter, and pour over the carrots.

Grate $\frac{1}{4}$ lb. of ratafias and mix them with $\frac{1}{4}$ lb. of bread crumbs, 2 ounces of chopped citron, 3 ounces of sugar, 4 yolks of eggs, $\frac{1}{2}$ pint of milk and a few drops of vanilla; turn into a piedish, cover with the well whisked whites of the eggs, and bake for quarter of an hour in a moderate oven.

JUNE 9th.

BREAKFAST.

RUSKS AND MILK.
WATERCRESS.
DISH OF ORANGES.
JAM.

FISH CUTLETS (FROM
SALMON).
KIDNEY OMELETTE.

Take about 1 pound of the cold salmon, pound it in a mortar with cayenne pepper and salt to taste; 2 ounces of butter and the yolks of 2 eggs, stir well, then turn it on to a flat dish and spread it to thickness of about half an inch; when quite cold obtain from it as many cutlets as possible with a shaped cutter, egg and bread crumb them, and fry in boiling fat until of a golden brown; drain, and serve round the dish with fried potatoes in the centre.

LUNCHEON.

HASHED DUCKLINGS.
POTATOES.

CHEESE PATTIES.
BAKED RICE PUDDING.

Line some small patty-pans with pastry and fill with the following mixture:—Put the yolks of 2 eggs, 2 ounces of grated parmesan cheese, and cayenne and salt to taste, into a basin; mix well, then whip the whites of the eggs to a stiff froth, and stir these in very lightly; bake in a fairly hot oven for twenty minutes; garnish with parsley.

DINNER.

SPRING SOUP.
SADDLE OF LAMB.
NEW POTATOES.

PEAS.
CREAM AU CONFITURE.
CHEESE STRAWS.

Put 2 ounces of butter into a stewpan, and when it is hot add 1 handful of chopped dandelion leaves, same of chervil, 2 sliced onions, and 2 cabbage lettuces; stir well, then add 3 pints of chicken broth or clear stock; simmer gently for half an hour, then mix in gently $\frac{1}{2}$ pint of boiling cream, 1 dessert-spoonful of sugar, and pepper and salt to taste, and 3 well beaten yolks of eggs; make thoroughly hot, but do not let the soup boil after the eggs are added or it will curdle.

Melt $\frac{3}{4}$ ounce of gelatine in 1 wine-glassful of water, then add 2 ounces of castor sugar, 1 glass of sherry, and the grated rind of 1 lemon; stir all in a saucepan over the fire until dissolved, then add $\frac{1}{2}$ pint of thick cream whipped to a stiff froth, and pour into a mould to set; decorate with chopped almonds and dried cherries.

JUNE 10th.**BREAKFAST.**

HOT BUTTERED TOAST.
BROWN BREAD.
DISH OF STRAWBERRIES.

DANISH EGGS.
COATED CUTLETS.

Trim all the fat from some mutton cutlets, pepper and salt them well, and wrap each in buttered paper; fold the paper neatly together, and fry or grill over a clear fire for six minutes; serve in the paper cases with fried parsley or potatoes in the centre of the dish.

LUNCHEON.

COLD SADDLE OF LAMB.
MINT SAUCE.
MASHED POTATOES.

DRESSED CRAB.
STRAWBERRY PUDDING.

Beat 4 ounces of butter and 4 ounces of pounded sugar together in a basin until creamy, add 3 eggs, then 2 table-spoonfuls of strawberry jam, and 4 ounces of bread crumbs; mix well, and turn into a well

buttered plain mould ; steam for two hours, then turn out, and cover with hot strawberry jam.

DINNER.

FRICASSEED SOLES.
VEAL CUTLETS.
TOMATO SAUCE.
ROAST QUAILS.

RIBAND POTATOES.
FRENCH BEANS.
BRENTWOOD PUDDING.

Cut some rounds about $2\frac{1}{2}$ inches in diameter from a piece of fillet of veal ; egg them, add a little pepper, salt, and finely minced parsley to the bread crumbs, and fry them in hot lard until quite brown and thoroughly cooked ; then dish them in a circle on a bed of spinach alternately with slices of fried bacon ; garnish with cut lemon, and send brown gravy to table in a tureen.

Line a piedish with puff paste, cover the bottom with strawberry or apricot jam, and fill with the following mixture:—Beat 2 ounces of butter to a cream and stir in 2 eggs, the weight of same in sugar and flour, add the grated rind and the juice of 1 lemon ; mix well, bake in a moderate oven for half an hour ; serve with cream.

JUNE 11th.

BREAKFAST.

H.O. TOAST.
STEWED GOOSEBERRIES.
HONEY.

GALANTINE OF EELS.
FRIED HAM AND EGGS.

Take out the backbone from 1 large eel and lay it flat on the table ; now chop up 1 large boiled onion, add this to 1 table-spoonful of minced parsley, a few sweet herbs, 1 ounce of bread crumbs, and pepper and salt to taste ; spread this mixture over the eel and roll it up, beginning at the head, tie the fish up in a cloth, and boil it in fish stock for about three-quarters of an hour if the eel is large ; when done drain the fish, press it between two plates, and leave till cold ; then take off the cloth, and decorate with chilies and tufts of parsley.

LUNCHEON.

HAM STEAKS.
POTATOES.

CHEESE FONDUE.
VERMICELLI PUDDING.

Cut some rather thick slices from a York ham, dredge with flour, and put them into a frying-pan with $\frac{1}{4}$ pint of water, and cook slowly, turning them once or twice till the steaks are of a light brown; then lay them on a hot dish and pour over a little tomato sauce, sprinkle with cayenne pepper, and serve.

DINNER.

TURTLE SOUP.
RECHAUFFEE OF QUAIL.
FILLETS OF MUTTON
WITH SPINACH.

NEW POTATOES.
ASPARAGUS.
EMPRESS TOASTS.

Cut the remains of the quail into neat joints, and warm up in the gravy that was left; add 1 table-spoonful of tomato sauce, and serve garnished with croûtons cut in fancy shapes.

Fry some small rounds of bread in hot lard until of a golden colour, and spread with the following mixture:—Pound the meat from the claw of 1 large lobster, with 2 boned anchovies, 1 ounce of butter, and 1 teaspoonful of lemon juice till quite smooth, and neatly arrange on the croûtons; sprinkle a little cayenne pepper over, and make quite hot in the oven.

JUNE 12th.**BREAKFAST.**

HOT TOAST.
SALLY LUNNS.
MARMALADE.

DISH OF ORANGES.
CAVIARE ON TOAST.
COLD VEAL AND HAM PIE.

LUNCHEON.

EGGS WITH SHRIMP SAUCE.
TINNED OX TONGUE.

FRIED POTATOES.
CREAM RICE.

Poach 8 eggs, and lay them on slices of fried bread; then cover

with white sauce, stir in 2 table-spoonfuls of picked shrimps or shrimp paste, season with cayenne and black pepper.

DINNER.

HALIBUT STEAKS.
PIGEON PIE.
POTATOES.
CAULIFLOWERS.

ROAST LEVERET.
CURRANT JELLY SAUCE.
RASPBERRY SYRUP CREAM.

The leveret should be trussed and cooked the same as hare, but should not be stuffed; serve forcemeat balls round the dish, with alternate rashers of bacon.

JUNE 13th.

BREAKFAST.

HOVIS BREAD.
HOT TOAST.
HONEY.
DISH OF STRAWBERRIES.

MUSTARD AND CRESS.
REMAINS OF OX TONGUE.
FILLETED DRIED HADDOCK.

LUNCHEON.

HASHED LEVERET.
GRILLED MUTTON CHOPS.

POTATOES.
TAPIOCA WITH APPLES.

Soak 1 breakfast-cupful of tapioca all night, then let it simmer in about 1 pint of boiling water until transparent; have 1 quart of well-flavoured stewed apples ready, stir these into the tapioca and mix well, let them cool a little, then turn into a silver or glass dish, and serve with cream and sugar.

DINNER.

CLEAR SOUP.
ROAST RIBS OF BEEF.
HORSE RADISH SAUCE.
FRENCH BEANS.

POTATOES.
APRICOT CUSTARD.
HAM OMELETTE.

Line a piedish with pastry, then pour in a nicely flavoured rich

custard, and cook slowly ; when it is beginning to set, stir in carefully some tinned apricots, well sweetened, cut in rather small pieces, and cook until the custard is quite firm.

JUNE 14th.

BREAKFAST.

HOT TOAST.
FANCY MILK LOAVES.
WATERCRESS.
MARMALADE.

SARDINES.
FRIED LEMON SOLE.
EGGS.

Fillet the sole and fry as an ordinary sole ; garnish with watercress.

LUNCHEON.

COLD BEEF.
SALADE MELÉE.

CURATE'S PUDDING.

Mix the weight of 3 eggs in butter, flour, and sugar well together ; then add the eggs, which should be well beaten, and a little lemon juice ; beat for three minutes, turn into well buttered cups or dariole moulds, and bake in a fairly hot oven for about twelve minutes ; turn out, sprinkle with powdered sugar, and serve with sweet sauce.

DINNER.

HADDOCK (STUFFED AND
BAKED).
LOBSTER AU GRATIN.
BEEF RISSOLES.

STUFFED TOMATOES.
POTATOES.
BREAKSPEAR PUDDING.

Bone 1 large fresh haddock ; stuff it with veal stuffing, to which 1 pint of picked shrimps have been added ; place the fish in a buttered baking-dish, sprinkle some finely chopped parsley and shallot on top, and bake in rather a sharp oven for twenty-five minutes ; baste frequently with butter, and when done place the fish upon a hot dish, and cover with shrimp sauce.

Cut 5 large tomatoes in halves, scoop out the centre, and put

this into a basin; add some pepper, salt, a little finely minced onion, 3 chopped mushrooms, and 1 ounce of oiled butter; mix well, and fill the tomatoes with the mixture; bake in a moderate oven for half an hour, then put a little butter over, and some finely minced parsley, and serve.

JUNE 15th.

BREAKFAST.

HOVIS BREAD.
RADISHES.
CRESS.
COLD TOAST.

DISH OF CHERRIES.
MARROW BONES.
POTTED SHRIMPS.

LUNCHEON.

RECHAUFFEE OF HADDOCK.
GRILLED STEAK.
SPINACH.

SAGO PUDDING.
APRICOT SAUCE.

Shred about 1 lb. of the remains of the haddock into small pieces; put 1 table-spoonful of butter into a stewpan with the same quantity of flour; mix till smooth, then add 1 teacupful of milk, and stir until boiling; put in the fish with a little salt, pepper, chopped parsley, 1 beaten yolk of egg, and warm through; then turn the mixture into the centre of a hot dish, and put a ring of mashed potatoes round; garnish with slices of hard boiled egg, and serve very hot.

Put $\frac{1}{2}$ pint of milk into a saucepan, and when it boils scatter in 1 ounce of sago; stir for five minutes, and stand by the side of the fire to cook; then add 3 table-spoonfuls of castor sugar, 1 ounce of butter, 6 drops of vanilla, and the yolks of 3 eggs; whip the whites to a stiff froth, and stir lightly into the mixture; butter a pudding-basin, and ornament the sides of it with strips of candied peel, and pour in the mixture; steam for one hour. To make the sauce, dissolve $\frac{1}{2}$ lb. of apricot jam in 1 wine-glassful of hot water, and the same quantity of sherry; then rub through a sieve, and pour over the pudding.

DINNER.

BONNE FEMME SOUP.
LAMBS' SWEETBREADS AND
PEAS WITH POIVRADE
SAUCE.

ROAST ORTOLANS.
CHIP POTATOES.
STRAWBERRY TARTLETS.

Take 2 dozen lambs' sweetbreads; scald and trim them, then put them into a small stewpan with 1 wine-glassful of stock, and braise for twenty minutes; then take them out, drain, and let them cool. Make a sauce by chopping 4 ounces of ham, and frying it in butter with 1 clove of garlic, 3 sprigs of parsley, and 4 young onions; when quite cooked, add $\frac{1}{2}$ pint of good stock, pepper, salt, and cayenne to taste, and a pinch of celery salt; let all simmer gently for half an hour, then strain through a sieve; add the sweetbreads, and gently warm through; pile in the centre of a dish; garnish round with a border of peas previously cooked; pour over the remainder of the sauce, and serve at once.

Ortolans should not be drawn, but wiped carefully, and baked in a moderate oven for twenty minutes; then place them on toast to catch the trail, and serve very hot with rich gravy; they must be basted frequently with butter.

Make some small rich tartlets, and whilst these are baking place 6 ounces of castor sugar, 1 gill of rose water, and the same quantity of brandy in a small saucepan; let it boil until it syrups, then add $1\frac{1}{2}$ lbs. of strawberries, with $\frac{1}{2}$ wine-glassful of brandy; boil for six minutes; lift out the fruit, and fill the tartlets; pour a little of the syrup into each, and place in a quick oven for two minutes; when the tartlets are cold, put 1 large spoonful of thick cream on top of each, and serve.

JUNE 16th.**BREAKFAST.**

HOVIS BREAD.
HOT ROLLS.
MARMALADE.
WATERCRESS.

DISH OF ORANGES.
FRIED BACON WITH POACHED
EGGS.
SARDINES.

LUNCHEON.

STEAK AND KIDNEY PIE.
POTATOES.

STEWED GOOSEBERRIES.
PLAIN BOILED RICE.

DINNER.

FRIED PERCH.
ROAST CHICKENS.
BOILED TONGUE.
BROAD BEANS.

POTATOES.
FRUIT SALAD.
CREAM CHEESE.
SALAD.

See that the perch are nicely cleaned and scaled, then egg and bread crumb them, and plunge in boiling lard, and fry for ten minutes, or a little less if the fish are small; drain thoroughly, garnish with cut lemon and parsley, and send anchovy sauce to table with them.

Broad or Windsor beans should be put into boiling salted water, and boiled from ten to fifteen minutes according to the size; they should then be drained, and covered with parsley and butter sauce.

Take $\frac{1}{2}$ lb. of grapes, 2 bananas, 1 lb. of cherries, some of strawberries and oranges; peel and slice the bananas and oranges, stone the cherries, and pick the strawberries; place all in a glass or china bowl, and sprinkle over them 2 ounces of castor sugar; add 1 wine-glassful of brandy and 1 table-spoonful of curaçoa; serve with whipped cream.

JUNE 17th.**BREAKFAST.**

MILK BREAD.
COLD TOAST.
DISH OF CHERRIES.

MUSTARD AND CRESS.
COLD TONGUE.
GRILLED SARDINES.

LUNCHEON.

COLD FOWL AND TONGUE.
SALADE MELÉE.

GROUND RICE PUDDING.

DINNER.

VERMICELLI SOUP.
 FORE-QUARTER OF LAMB.
 MINT SAUCE.
 POTATOES.

PEAS.
 CHOCOLATE PUDDING.
 SAVOURY OMELETTE.

JUNE 18th.**BREAKFAST.**

HOT TOAST.
 BROWN BREAD.
 DISH OF STRAWBERRIES.
 HONEY.

RADISHES.
 CHICKEN RISsoles.
 EGGS.

LUNCHEON.

COLD LAMB.
 PEA AND TOMATO SALAD.

MEAT ROLLS.
 TAPIOCA PUDDING.

Take the remains of the peas left from dinner ; put them in a dish, sprinkle with pepper, salt, and a little finely minced onion ; pour a mixture of oil and vinegar over, and lay slices of peeled tomato round the dish ; garnish with tufts of watercress.

Cut some pastry into 3-inch squares ; spread with cold chopped chicken and tongue nicely seasoned ; moisten with a little rich gravy, and roll up, pressing the ends tightly together ; bake in a fairly hot oven for ten minutes, then glaze and scatter a little vermicelli over, and return the rolls to the oven for three minutes.

DINNER.

TROUT WITH ANCHOVY
 SAUCE.
 CURRIED LAMB.
 BRAISED LEVERET.

ASPARAGUS.
 POTATOES.
 CUPID'S CUPS.

Lay 2 trout in a dish, and pour over $\frac{1}{2}$ pint of oil ; sprinkle with mixed herbs, and let them lie in this for one hour ; then take them out, sprinkle with pepper and salt, and wrap some oiled paper round each fish ; broil over a clear fire for about ten minutes, take off the papers carefully, and serve very hot garnished with slices of lemon, capers, and fried parsley ; send anchovy sauce to table with the fish.

Cut $\frac{1}{2}$ lb. of bacon into strips, and braise it in a stewpan; add 1 leveret cut up into small joints, and let it stew for ten minutes, then add $\frac{1}{2}$ pint of claret or port, 1 bouquet of herbs; let this simmer for one hour, then add $\frac{1}{2}$ pint of brown sauce and 2 table-spoonfuls of tomato sauce; remove the herbs, and serve garnished with croûtons.

JUNE 19th.

BREAKFAST.

HOVIS BREAD.
HOT TOAST.
STRAWBERRIES.
CRESS.

BACON WITH FRIED
TOMATOES.
POTTED TONGUE.

LUNCHEON.

RECHAUFFEE OF LEVERET.
EGGS WITH CHEESE.

PANCAKES.

Melt 1 ounce of butter in a saucepan, then slip in carefully some eggs (do not let them touch), sprinkle a little pepper and salt, and when they are set firm lift them up carefully and lay them on a hot dish; put very thin slices of cheddar cheese upon them; then place the dish in the oven till the cheese is melted; serve at once with oatmeal biscuits.

DINNER.

TOMATO SOUP.
MOCK GOOSE.
PEAS.
POTATOES.

MINCE OF LOBSTERS.
GOOSEBERRY TART.
DEVONSHIRE CREAM.

Mince the meat from the tail of a lobster, mix 2 table-spoonfuls of chutney, 2 chopped pickled gherkins, 1 dessert-spoonful of Worcester sauce, salt and cayenne to taste; lay this on a plate, and add the minced fish to the mixture; make 2 ounces of butter hot in the frying-pan, put in the lobster, warm thoroughly, then lay the mixture on hot croûtons, and serve at once garnished with cut lemon.

JUNE 20th.

BREAKFAST.

HOT BUTTERED SCONES.
COLD TOAST.
MARMALADE.

RADISHES.
KIPPERED HERRINGS.
MUTTON CHOPS.

LUNCHEON.

COLD MOCK GOOSE.
FRIED POTATOES.

HEIDELBERG SALAD.
CORNFLOUR PUDDING.

Shred 1 lettuce and endive into a bowl, and mix with it 6 filleted anchovies, 1 slice of the cold trout torn into flakes, a few slices of cold boiled potato, and 1 finely minced apple; mix lightly together, add vinegar, oil, pepper and salt to taste, then sprinkle 1 spoonful of lobster coral on the top; garnish with hard boiled eggs.

Smooth 2 table-spoonfuls of cornflour in a little cold milk, then boil nearly $1\frac{1}{2}$ pints of milk, and when nearly at boiling point stir in the cornflour, 1 ounce of butter, 1 ounce of sugar, a few drops essence of ratafia, and boil for six minutes, stirring all the time; then pour into a buttered dish, adding 2 well whisked eggs; bake in a moderate oven for half an hour.

DINNER.

SOLES WITH MUSHROOM
SAUCE.
ROLLED RIBS OF BEEF.
HORSE RADISH SAUCE.

FRENCH BEANS.
POTATOES.
ANNIE'S PUDDING.
STUFFED OLIVES.

Put a pair of soles in a buttered dish with 2 ounces of butter, 1 ounce of salt, and a squeeze of lemon juice; cover with paper, and bake in a fairly hot oven for fifteen minutes; put them on a hot dish, now chop up about 1 dozen mushrooms, add these to the liquor, which should be slightly thickened with cornflour, and pour over the fish.

Put $1\frac{1}{2}$ pints of fine bread crumbs into a basin, pour over them 1 pint of boiling milk, add the grated rind of a lemon, 3 table-spoonfuls of sifted sugar, 1 ounce of butter, and the beaten yolks of 3 eggs. Line a small pudding-dish with pastry, put a layer of raspberry jam at the

bottom, then pour in the mixture, and bake in a fairly hot oven for twenty minutes, or until it is set and brown; whisk the 2 whites of the eggs to a stiff froth, with 1 table-spoonful of castor sugar, and place it in lumps on top of the pudding; put it in the oven till lightly brown, then serve.

JUNE 21st.

BREAKFAST.

MILK ROLLS.
DISH OF STRAWBERRIES.
HOVIS BREAD.

BATH CHAP.
GRILLED MACKEREL.

LUNCHEON.

COLD BEEF.
SALAD WITH MAYONNAISE.

RASPBERRY AND CURRANT
PUDDING.
CHEESE.

Line a basin with suet crust; then fill with raspberries and currants; add $\frac{1}{2}$ lb. of moist sugar and 1 wine-glassful of water; cover over securely with a crust, and boil for two and a half hours; send cream to table.

DINNER.

LOBSTER SOUP.
BOILED LEG OF LAMB.
FRENCH BEANS.

POTATOES.
SWISS PUDDING.
DEVILLED ALMONDS.

Pick all the meat from 2 small lobsters, or 1 large one, and put on one side; now beat all the shells in a mortar (be careful to remove the bag inside, which is full of grit), and put them into a stewpan with 1 small slice of stale bread, 3 anchovies, 2 sliced onions, 1 strip of lemon peel, and 2 quarts of water, simmer for two hours, then strain off; pound the spawn with 1 ounce of butter, 1 tea-spoonful of flour, and $\frac{1}{2}$ pint of cream; add this to the stock, stirring all the time, and then the tails cut into small pieces; make some very small forcemeat balls with the remainder of the lobster nicely seasoned with cayenne pepper, salt, and a few bread crumbs and the yolk of 1 egg; just heat in the soup, and serve.

Slice the beans thinly, and boil them in salted boiling water for X

about fifteen minutes; then drain and put them into a stewpan with 4 ounces of butter, the juice of 1 lemon, a little pepper and salt, and 2 table-spoonfuls of rich gravy; shake the pan until hot, and serve.

JUNE 22nd.

Jubilee Day.

BREAKFAST.

HOT AND COLD TOAST.
BUTTERED TEA CAKES.
STEWED GOOSEBERRIES.
RADISHES.

HONEY.
ANCHOVY TOAST.
KEDGEREE.

LUNCHEON.

SAVOURY BEEF PIE.
FRIED POTATOES.

GINGERBREAD PUDDING.

Lay some slices of beef at the bottom of a piedish, then a little minced Bath chap; add pepper and salt to taste, a little chopped onion and $\frac{1}{4}$ pint of good gravy; put a layer of tomatoes over, and over these some sliced potatoes and 2 ounces of butter; bake in a moderate oven for one hour, or until the potatoes are soft and brown.

Rub 6 ounces of stale bread crumbs through a sieve, then mix them with 3 ounces of flour, 6 ounces of finely chopped suet, 1 tea-spoonful of powdered ginger; dissolve 2 table-spoonfuls of treacle in 1 wine-glassful of milk, add 3 drops of almond flavouring, and make a smooth paste by stirring the liquid into the dry ingredients; turn into a buttered mould, lay a well greased paper over, and steam the pudding for three hours.

DINNER.

POTAGE BALMORAL.
ROYAL STURGEON CUTLETS.
FRICASSEE OF FOWL WITH
PUREE OF PEAS.

BEATRICE PUDDING.
MAIDS OF HONOUR.
JUBILEE BONNES BOUCHES.

Boil 1 fowl gently in good veal stock until tender with 2 sliced onions; then pull the meat from the bones, and pound it in a mortar until very fine; return it to the stock with the crumbs of 1 French roll, and let it simmer for one hour; rub through a sieve; add

1 lump of sugar, $\frac{1}{2}$ pint of boiling cream, and pepper and salt to taste; serve with fried croûtons.

Trim 2 lbs. of sturgeon into neat round cutlets, egg and bread crumb them, and fry in hot butter until brown and thoroughly cooked; sprinkle pepper and salt over, and lay them in a dish; pour over $\frac{1}{4}$ pint of hot tomato sauce; garnish with hard boiled eggs and fried potatoes.

Put 1 quart of stock on the fire, and when it boils throw in 1 pint of shelled peas, 1 bunch of mint, and 3 dozen spring onions; when all are cooked drain and pound them well together, return the puree to the stewpan with its own liquor, warm up, then rub through a sieve; add 1 ounce of butter, a little sugar and pepper and salt to taste; now cut up into neat joints 1 large fowl previously baked, lay them on a dish, and pour the puree over; garnish with fried mushrooms.

Line some small patty-pans with rich pastry, and half-fill with the following mixture, and bake in a moderate oven for about ten minutes:—Beat 2 ounces of butter until perfectly smooth, then add 2 ounces of castor sugar, and beat well; mix in 2 yolks of eggs and beat again, then 1 table-spoonful of cream, put in a few currants and finely chopped citron; beat all the ingredients well together before putting in the patty-pans.

Shell 1 pint of shrimps, chop and pound them in a mortar with 2 soft roes of bloaters (previously cooked); add 1 ounce of butter, cayenne pepper to taste, and when thoroughly blended put a little heap on some round hot croûtons; place in the oven for two minutes to get thoroughly hot, then put a little finely minced parsley on some, hard boiled yolk of eggs that has been rubbed through a sieve on others, grated lobster coral on the rest, and serve at once.

JUNE 23rd.

BREAKFAST.

BUTTERED TEA CAKES.
HOVIS BREAD.
CRESS.
HONEY.

DISH OF RASPBERRIES.
VEAL MOULD.
PLAIN BOILED EGGS.

Take 1 lb. of veal cutlet and the same quantity of ham or lean bacon cut into dice; now butter a piedish, and arrange at the

bottom a layer of the meat, then a layer of hard boiled eggs (sliced), sprinkle with pepper and salt and lemon juice; repeat these layers until the dish is full, then pour over a little good stock; cover the top with buttered paper, and bake in a moderate oven for one and a half hours; when quite cold turn out, and garnish with parsley and hard boiled eggs cut into quarters.

LUNCHEON.

DRESSED CRAB.
LIVER CUTLETS.
POTATOES.

RECHAUFFEE OF BEATRICE
PUDDING.

Fry in a little butter $\frac{1}{4}$ lb. of lean ham or bacon, then $\frac{1}{2}$ lb. of calf's liver; cut it into thick slices, then mince all very finely, adding 2 ounces of fowl left from yesterday's dinner, 1 ounce of fine bread crumbs, 1 table-spoonful of dried herbs, pepper and salt to taste, a pinch of mushroom powder, and 1 teacupful of good brown gravy; shape the mixture into small cutlets, brush over with egg and crumbs, and fry in boiling fat; drain, and place a tiny piece of macaroni at the end of each to imitate a bone, and serve very hot with salad.

DINNER.

SOLE À LA BORDELAISE.
SADDLE OF MUTTON.
POTATOES.
CURRANT JELLY.

BROAD BEANS.
CLARET JELLY.
CHEESE SALAD.

Pepper well 1 ounce of cheese, add 2 table-spoonfuls of cream, and mix together; then form into balls; arrange some lettuce, pour over it a little salad dressing, place the balls on it, and serve.

JUNE 24th.

BREAKFAST.

SALLY LUNNS.
COLD TOAST.
MARMALADE.
DISH OF RASPBERRIES AND
CURRANTS.

RISsoles FROM BORDELAISE
SOLE.
KIDNEYS ON TOAST.

LUNCHEON.

COLD SADDLE OF MUTTON.
SALADE MELÉE.

RICE SAVOURY.
BATTER PUDDING.

Chop 1 good sized onion and fry it in butter until brown, then add 1 cupful of rice and 6 minced mushrooms and 1 quart of boiling stock; stir lightly and boil for twenty-five minutes; season with pepper and salt and $\frac{1}{2}$ teacupful of grated cheese, and serve very hot.

DINNER.

CALEDONIAN SOUP.
MUTTON RISsoles WITH
FRIED POTATOES.
STEWED DUCK AND TURNIPS.

RASPBERRY AND CURRANT
TART.
DEVONSHIRE CREAM.
DEVILLED ALMONDS.

Fry in a stewpan, with 2 ounces of butter, 2 large onions until brown; add 1 finely shredded cabbage and fry for ten minutes; then add gradually 3 pints of slightly thickened stock, season with pepper, salt, and 1 lump of sugar; let the soup simmer for one hour, taking care to skim off all the fat; now add a squeeze of lemon juice and 1 dessert-spoonful of finely chopped parsley; place the soup in a tureen and add in 2 dozen small forcemeat balls, which are made by taking $\frac{1}{2}$ lb. of minced ham, $\frac{1}{4}$ ounce of bread crumbs, a pinch of mixed herbs, 1 teaspoonful of chopped parsley, and a little lemon juice; mix well, bind with the yolk of 1 egg, then roll into tiny balls, and cook in the oven for ten minutes.

Bake 1 large duck, cut it into joints and put it into a stewpan with $\frac{1}{2}$ pint of good thickened gravy, 4 fried shallots, 1 sliced carrot, and 1 small bunch of savoury herbs, and pepper and salt to taste; stew gently for one hour; now cut up 1 pound of turnips into $\frac{1}{2}$ -inch squares, and stew them in butter till tender; serve these in the centre of a dish with the duck, &c., laid round; garnish with croûtons.

JUNE 25th.**BREAKFAST.**

HOT TOAST.
BROWN AND WHITE BREAD.
CRESS.

DISH OF RASPBERRIES.
FRIED HAM AND EGGS.
SARDINES.

LUNCHEON.

VEAL CUTLETS À LA
ALLEMANDE.

FRIED POTATOES.
GOOSEBERRY PUDDING.

Cut 1 small cabbage into thin slices, put it into a stewpan with 1 ounce of minced ham, 1 pint of stock, and simmer gently for about three-quarters of an hour; then stir in 1 ounce of sugar, pepper and salt to taste, and continue stirring until most of the liquor is absorbed; arrange this on a hot dish, and put some fried veal cutlets and rolls of bacon round; garnish with croûtons and cut lemon.

DINNER.

CRAB SOUP.
WHITE FRICASSEE OF
RABBIT.
HALF CALF'S HEAD.

BOILED BACON.
POTATOES.
TURNIPS AU BEURRE.
CHOCOLATE PUDDING.

Pick all the white meat from the claws of a good sized crab, shred it finely and put it on one side; now take all the pulp of the crab, together with the white meat in the shell, and pound it all well in a mortar with 1 small teacupful of bread crumbs; put this into a saucepan with 1 quart of strong clear stock, and let it simmer gently for five minutes; then rub it through a sieve and return it to the saucepan, add a pinch of cayenne pepper, and when quite hot (it must not boil) add $\frac{1}{2}$ pint of boiling cream and stir in the shreds of the claw; serve with croûtons or pickled shrimps.

Put some young turnips into a stewpan with $\frac{1}{4}$ lb. of salt butter and 1 lump of sugar; simmer gently until soft, add a little pepper, and serve in the sauce they were cooked in with a little chopped parsley over.

JUNE 26th.**BREAKFAST.**

HOT ROLLS.
COLD TOAST.
HONEY.
RADISHES.

DISH OF STEWED GOOSE-
BERRIES.
KIPPERED HERRINGS.
COLD BACON.

LUNCHEON.

CURRIED CALF'S HEAD.
EGGS IN BREAD SAUCE.

CHESTER CHEESECAKES.

Make about $\frac{1}{2}$ pint of good bread sauce nicely flavoured with onion, turn it into a fireproof baking-dish, then slip 6 eggs carefully on the top, and bake in a hot oven for about five minutes, or until the eggs are set.

Line some patty-pans with rich short pastry, and nearly fill with the following mixture:—Mix $\frac{1}{4}$ lb. of flour with 2 ounces of sifted sugar, add by degrees 2 ounces of butter beaten to a cream, and 3 well beaten eggs, flavour with vanilla, bake in a fairly hot oven for ten minutes.

DINNER.

STEWED EELS.
ROAST HAUNCH OF
VENISON.
PEAS.

POTATOES.
CURRANT JELLY SAUCE.
BECKHAM'S PUDDING.
SAVOURY SCALLOPS.

Cut the top off a high spongecake, and scoop out the centre of the cake; dissolve $\frac{1}{2}$ ounce of sheet gelatine in cold water, add 1 ounce of castor sugar, and 1 dessert-spoonful of lemon juice; whip $\frac{1}{2}$ pint of cream to a stiff froth, then stir in the gelatine, sugar, and lemon, and pour into the centre of the cake; mix in some preserved strawberries or raspberries, replace the top, pour over some cream, grate a little cochineal sugar over, and serve.

Take the remains of the kippered herrings, free them from bone and skin, and pound in a mortar with 1 ounce of butter and a little cayenne; mix well with some bread crumbs, then fill some small scallop shells, and put a little butter on top; bake in a hot oven for ten minutes.

JUNE 27th.**BREAKFAST.**

BUTTERED SCONES.
HOVIS BREAD.
WATERCRESS.

MARMALADE.
DEVILLED SARDINES.
LAMB'S FRY AND BACON.

LUNCHEON.HASHED VENISON.
POTATOES.CHIDHAM PUDDING.
CHEESE STRAWS.

Mix $\frac{1}{2}$ teacupful of flour and 2 ounces of sugar with a little cold milk until smooth; then stir in 1 pint boiling milk, cook until thick; then add 2 ounces of butter and the well beaten yolks of 5 eggs, whip the whites well and add; now put a layer of jam at the bottom of a dish, pour in the mixture, and bake in a fairly hot oven from half to three-quarters of an hour; serve with sweet sauce.

DINNER.SOUP À LA BONNE FEMME.
VENISON PIE.
STEWED PIGEONS.
STUFFED TOMATOES.POTATOES.
HASLEMERE PUDDING.
CREAM CHEESE.

Break up 2 ounces of good chocolate into a small saucepan with 3 table-spoonfuls of hot water, and stir over a slow fire until smooth; add a custard made with $\frac{1}{2}$ pint of sweetened milk, 2 eggs, and flavoured with vanilla, and 1 ounce of soaked gelatine; now add to all $\frac{1}{2}$ pint of whipped cream, and, when the ingredients are thoroughly mixed, pour them into a wetted mould; when cold turn out, and garnish with whipped cream and hundreds and thousands.

JUNE 28th.**BREAKFAST.**RUSKS AND MILK.
HOT AND COLD TOAST.
DISH OF RIPE GOOSE-
BERRIES.HONEY.
POTTED VENISON.
GRILLED MACKEREL.**LUNCHEON.**POACHED EGGS AND
FOIE GRAS.
PEAS.POTATOES.
CAULIFLOWER SALAD.
GROUND RICE PUDDING.

Cut some slices of bread about one inch thick and into circles with a small cutter; pierce half-way through the bread and remove the

centre, forming a patty case; fry them in deep fat till a golden brown, then fill the centres with thick paté de foie gras, and on each place a poached egg; garnish with watercress.

Take 10 sprigs of cooked cauliflower and put them on a dish with the same quantity of watercress, raw tomatoes (sliced), season well with pepper, salt, oil, and vinegar, and a little chopped onion; now cut into thin slices $\frac{1}{2}$ lb. of crumbled cheese, and season that in the same way. In a salad bowl arrange the vegetables neatly, garnish with hard boiled eggs cut into quarters, and a border of watercress round the salad.

DINNER.

MULLET.
SCALLOPED SWEETBREADS.
LOBSTER PATTIES.

CHOCOLATE SWISS ROLL.
CHEESE STRAWS.

Season the mullet well with pepper and salt and lay them into a well buttered stewpan with 6 finely chopped button mushrooms, a tiny piece of minced shallot, and 2 glassfuls of white wine; bake for a quarter of an hour and baste frequently; when cooked, add 1 table-spoonful of anchovy sauce, a squeeze of lemon juice, 1 wine-glassful of well flavoured brown gravy, and 1 ounce of butter; make very hot, lay the fish on a dish and pour the sauce round; garnish with leaves of pastry.

Soak the sweetbreads in cold water, then boil them slowly in stock until tender (about twenty minutes), cut them into dice, season well with pepper, salt, and lemon juice; dredge them with flour, and mix with them a little good white sauce; butter some scallop shells or a fireproof dish, put the mixture in, cover with bread crumbs, lay some pieces of butter all over, and bake in a moderate oven for twenty minutes; garnish with parsley and chilies.

JUNE 29th.

BREAKFAST.

HOT ROLLS.
HOVIS.
MARMALADE.
DISH OF STRAWBERRIES.

MUSTARD AND CRESS.
FRIED HAM.
EGGS AND HADDOCK.

Cook lightly a haddock, then take the flesh off the bones, and

nearly fill a fireproof dish ; dust over with black pepper, and put some tiny pieces of butter over ; just ~~but~~ get thoroughly hot in the oven, then put a layer of scrambled eggs on the top, and serve.

LUNCHEON.

MACARONI WITH MIXED
VEGETABLES.

LAMB CHOPS.
RICE SANDWICHES.

Put a border of mashed potatoes and slices of hard boiled egg alternately round a dish, inside that a layer of macaroni cut into 1-inch pieces and mixed with some cream ; pile up peas, beans, neatly cut carrots and tomatoes ; sprinkle these with chopped parsley, pepper, and salt ; add 1 ounce of oiled butter, and serve very hot.

Take 1 ounce of ground rice and 1 ounce each of flour, butter, and castor sugar, 1 teaspoonful of baking powder, and 1 egg ; beat well for five minutes, then spread thinly on to a well buttered tin, and bake in a quick oven for five minutes ; turn out on to a sugared paper ; spread half with strawberry jam, press the other lightly on it, and cut into pieces as sandwiches ; arrange neatly, and scatter sugar over.

DINNER.

PUREE OF PIGEONS.
ROAST TURKEY POULT.
BREAD SAUCE.
CAULIFLOWERS.

POTATOES.
BANANAS WITH CREAM.
SALMON SAVOURY.

Take 2 or 3 pigeons, cut them into halves, and fry them in butter with some onion and a little minced ham ; then turn all into a stew-pan with 2 quarts of good stock, 1 ounce of sugar, pepper and salt to taste, and stew until tender ; strain and pound the meat and vegetables in a mortar ; thicken the soup slightly, add the flesh, and just before serving squeeze in half the juice of 1 lemon, and a little cayenne, and serve with croûtons.

Stuff the breast of the turkey with chopped ham or lean bacon, bread crumbs, pepper and salt, and bake as an ordinary bird for one and a quarter hours, taking care to baste frequently ; garnish with watercress, and send good brown gravy to table in a tureen.

Put a layer of sliced bananas in a glass dish, then some strawberry jam ; over this a rich custard, and then some clotted or whipped cream ; garnish with dried cherries and slices of citron.

Fry some small rounds of bread in butter until brown; then put them on a hot dish, and pile some scraped smoked salmon over (uncooked); sprinkle with cayenne, add a little butter, then put the rounds in the oven just to get thoroughly hot through

JUNE 30th.

BREAKFAST.

RUSKS AND MILK.
HOT BUTTERED SCONES.
MUSTARD AND CRESS.
HONEY.

DISH OF RASPBERRIES.
FRICASSEE OF BRAINS.
FRIED KIDNEYS.

Boil 2 sets of sheep's brains in slightly salted water for ten minutes; when cold slice each piece, sprinkle with chopped ham, and parsley, and flour; season with pepper and salt, and dip in beaten egg; cover over with fine crumbs, and fry in hot fat for eight minutes; then lay the brains on a round croûton, and garnish with fried bacon.

LUNCHEON.

HASHED TURKEY.
BOILED TURNIP.
RADISHES.

POTATOES.
MERINGUE OF RED
CURRANTS.

Strip 1½ lbs. of red currants, and put them into a syrup made of 1 lb. of loaf sugar, 1 small cupful of water, and 2 table-spoonfuls of lemon juice; simmer gently for ten minutes, then turn them into a dish, and when cold whisk the whites of 4 eggs with 2 ounces of castor sugar; pile this upon the currants, put it into a quick oven for three minutes or until set, and slightly brown.

DINNER.

TROUT WITH SAUCE
HOLLANDAISE.
COLNOR LOBSTERS.
SIRLOIN OF BEEF.
POTATOES.

CAULIFLOWERS.
CHICKEN FRICASSEE.
RASPBERRY CUSTARD.
CARAMEL PUDDING (COLD).

Boil the trout in a little fish stock for ten minutes; remove the skins, and cover thickly with sauce hollandaise, which is made by

mixing the yolks of 3 eggs, 1 teaspoonful of flour, 2 table-spoonfuls of vinegar, and the same of water; stir well over the fire until it thickens, then add 1 teaspoonful of lemon juice, and serve; garnish the fish with cut lemon and croûtons.

Cut 1 chicken into neat joints; then put them into a stewpan with 6 ounces of butter and let them brown; add 6 small mushrooms, 1 wine-glassful of tomato sauce, and the same quantity of brown gravy, 6 minced onions, and a few mushrooms; simmer slowly for half an hour; garnish with leaves of pastry.

Raspberry custard is made in the same way as strawberry custard, substituting raspberries, which are now in full season.

JULY 1st.

BREAKFAST.

MILK TWISTS.

GUAVA JELLY.

DISH OF RIPE GOOSEBERRIES.

SAVOURY PUFFS.

REINDEER TONGUE.

Put $1\frac{1}{2}$ lbs. of self-raising flour in a basin, add $\frac{1}{2}$ teaspoonful of salt, and mix with milk to rather a stiff paste; roll out, and make the bread into twists or plaits; bake in a brisk oven for ten minutes, then brush over with a little milk.

Take all the meat from the remains of the chicken, pound it, and with a little bacon or ham season to taste with pepper, salt, a little minced parsley or shallot; add a little good gravy and mix well; stamp out some pastry into rounds, place a little of the mixture on each, wet the edges of the paste and double over, pinch them securely; fry in boiling fat for about five minutes; drain, and serve neatly garnished with mustard and cress.

LUNCHEON.

GRILLED RUMP STEAK.

POTATO OMELETTE.

HORSE RADISH SAUCE.

CHEESE AND BISCUITS.

Mash smoothly 1 lb. of hot boiled potatoes, add salt and pepper to taste, and $\frac{1}{4}$ pint of hot milk, and a little finely minced onion; beat for five minutes; now make hot in a small frying-pan 1 ounce of

butter, turn in the potatoes and spread out smoothly over the pan, and let them remain for about eight minutes, then double over and slip the omelette on to a dish; sprinkle with minced parsley and serve immediately.

DINNER.

WHITEBAIT.
SADDLE OF LAMB.
MINT SAUCE.

PEAS.
NEW POTATOES.
APPLE CREAM.

Rub 10 large baked apples through a wire sieve, then mix them with $\frac{1}{2}$ pint of sweetened cream and leave till cold; add 4 well beaten yolks of eggs, $\frac{1}{2}$ ounce soaked gelatine, a glass of curaçoa (or any nice liqueur), and then the whites of the eggs thoroughly whipped; whisk the mixture well, then put it into a buttered mould, tie down with buttered paper, and steam for two hours; turn out carefully and serve with almond sauce, which is made by blanching and pounding 1 ounce of almonds in a mortar with 1 table-spoonful of orange flower water; place the paste in a stewpan with 4 ounces of sifted sugar and 1 table-spoonful of brandy, mix well, then add $\frac{1}{4}$ pint of cream and 2 well beaten eggs (yolks); place the stewpan on a slow fire, beating well until the sauce becomes frothy.

JULY 2nd.

BREAKFAST.

BUTTERED TOAST.
STEWED RASPBERRIES AND
CURRANTS.

SMOKED SARDINES.
COLD TONGUE.

LUNCHEON.

COLD SADDLE OF LAMB.
SUSSEX SALAD.

GOOSEBERRY MOULD.

Lay the remains of the cold peas in a dish, slice the potatoes, and arrange them neatly round; pour over a little oil and vinegar, add pepper and salt to taste; now bone and fillet 6 anchovies, and arrange these neatly on the vegetables; dust a little cayenne over, and serve.

Put 1 quart of gooseberries with 1 gill of water in a stewpan, and simmer until soft; then rub through a sieve and put back the pulp in

the pan ; add $\frac{1}{2}$ ounce of gelatine (previously soaked), $\frac{1}{4}$ lb. of loaf sugar, and $\frac{1}{2}$ ounce of ground almonds ; when thoroughly dissolved pour into a wet mould ; when cold turn out, and decorate with blanched almonds cut in strips ; serve with custard.

DINNER.

JULIENNE SOUP.
GRILLED CHICKENS AND
TOMATOES.

POTATOES.
BOILED HAM.
BOSHAM DELIGHT PUDDING.

Split 2 chickens and grill over a clear fire, turning them several times during the process ; salt and pepper well just before serving, and when dished up cover with hot tomato sauce ; garnish with tufts of cauliflower. The chickens will take about half an hour over a rather slow fire.

Soak 8 spongecakes with a little brandy and sherry ; add 3 ounces of sifted sugar, and pour over a large pot of red currant jelly ; when set cover with a thick custard, and over that cream ; garnish with small prettily cut pieces of preserved pineapple and chinois (the latter is a dried green orange).

JULY 3rd.

BREAKFAST.

SALLY LUNNS.
COLD TOAST.
MUSTARD AND CRESS.

BLOATERS.
COLD HAM.

Cut the heads and tails off 6 bloaters, then divide them in half, dip in butter and fry in boiling fat for five minutes ; dish up nicely with crisp parsley round the dish, and serve.

LUNCHEON.

LAMB AND TOMATO PIE.
NEW POTATOES.

CREAM CHEESE.
RADISHES.

Place some small slices of the cold lamb in a piedish, then a little chopped ham on the top ; sprinkle 1 handful of bread crumbs over, a

little minced onion, and pepper and salt to taste ; pour over the tomato sauce left from the chickens ; then place more bread crumbs over with pieces of butter, and bake in a moderate oven for three-quarters of an hour ; sprinkle a little minced parsley over, and serve.

DINNER.

BOILED SALMON.	POTATOES.
LOBSTER SAUCE.	CHERRY AND CURRANT
CURRIED CHICKEN.	TART.
MUTTON CUTLETS AU CERISE.	DEVONSHIRE CLOTTED
FRENCH BEANS.	CREAM.

Grill the cutlets over a clear fire ; put a small paper frill over each bone ; arrange neatly on a dish, and pour a little gravy round in which 2 ounces of dried cherries have been heated.

JULY 4th.

BREAKFAST.

HOT TOAST.	DEVILLED HAM ON TOAST.
MARMALADE.	FRIED KIDNEYS.
DISH OF RIPE GOOSE- BERRIES.	

LUNCHEON.

MAYONNAISE OF SALMON.	COLD CHERRY TART.
CUCUMBER.	GORGONZOLA CHEESE.

DINNER.

SOLE AU GRATIN.	NEW CARROTS.
SIRLOIN OF BEEF.	POTATOES.
HORSE RADISH SAUCE.	STRAWBERRY MERINGUE.

Put 2 soles in a fireproof baking-dish (they should be scored across each side in four places), then sprinkle over a little chopped parsley, mushrooms and truffles ; season to taste with pepper and salt, add a squeeze of lemon juice and 1 ounce of butter, cover over with bread crumbs, add more butter, and bake in a moderate oven for half an hour ; serve in the dish the fish is cooked in.

Fill the meringue cases with strawberry jam that has been rubbed through a sieve and mixed with a little thick cream ; pile high on a dish, and garnish with ratafias.

JULY 5th.

BREAKFAST.

BUTTERED SCONES.
HONEY IN THE COMB.
DISH OF CHERRIES.

BRAIN RISsoles.
POACHED EGGS.
POTTED HAM.

Soak 1 cupful of bread crumbs in a little milk, mix with a set of calf's brains which have been parboiled, season with pepper and salt, add a little chopped parsley, and spread the mixture on a large plate ; when cold shape into balls, egg and bread crumb, and fry a golden brown ; garnish with crisp parsley.

LUNCHEON.

COLD SIRLOIN OF BEEF.
MASHED POTATOES.

HORSE RADISH SAUCE.
SWEET OMELETTE.

DINNER.

LOBSTER SOUP.
FILLET OF BEEF.
SAUCE PERIGUEUX.
VEAL PIE.

POTATOES.
BROAD BEANS.
GOOSEBERRY MERINGUE.

The fillet from the sirloin of beef of the previous day should have been cut out and hung up till wanted. Cut into neat slices, and grill over a clear fire ; lay them neatly on a dish of peas which have had a little butter and chopped parsley sprinkled over, with perigueux sauce, which is made by chopping 6 truffles very finely, and frying them in butter for two minutes ; then add 2 ounces of minced ham, a pinch of sweet herbs, and 2 glasses of hock ; boil for two minutes, add 1 gill of brown sauce and 1 table-spoonful of gravy ; boil again, then strain, and pour over the fillets.

JULY 6th.**BREAKFAST.**

HOMINY.
STRAWBERRY JAM.
HOT TOAST.

COLD VEAL PIE.
POTTED SHRIMPS.

LUNCHEON.

BEEF FRITTERS.
MASHED POTATOES.

STEWED CHERRIES AND
RASPBERRIES.
SEMOLINA PUDDING.

Shred 1 lb. of the cold beef very finely; season with pepper and salt and minced onion; mix this in a rich thick batter, drop spoonfuls in boiling lard, fry till of a golden brown; drain, and garnish with sprigs of cauliflower. Self-raising flour should be used for the batter.

DINNER.

BONNE FEMME SOUP.
DUCKLINGS AND PEAS.

NEW POTATOES.
RASPBERRY CREAM.

Rub 2 lbs. of raspberries through a hair sieve, add $\frac{1}{2}$ pint of whipped cream and 3 ounces of castor sugar; put $\frac{3}{4}$ ounce of gelatine into a pan with 2 table-spoonfuls of warm water and the juice of half a lemon; stir till melted, then strain the fruit into the gelatine; mix thoroughly, and pour into a mould. If a brighter pink is desired a few drops of carmine may be added. *N.B.*—Mrs. Marshall's colourings are excellent: far superior to the ordinary ones sold by most grocers.

JULY 7th.**BREAKFAST.**

COLD TOAST.
BROWN BREAD.

SMOKED DEVILLED SALMON.
BUTTERED EGGS.

Soak $\frac{1}{2}$ lb. of smoked salmon for two minutes, then cut it into thin slices and lay on hot buttered toast, sprinkle a little cayenne pepper over, and serve at once.

LUNCHEON.

COLD DUCKLINGS.
CHIP POTATOES.

TOMATO SALAD.
CHEESE BISCUITS.

Butter some thin toast biscuits and warm in the oven, then put on a layer of grated cheese, season with pepper and salt and return to the oven until the cheese is cooked (say, eight minutes); serve at once.

DINNER.

JOHN DORY.
SAUCE HOLLANDAISE.
BRAISED LEG OF MUTTON
WITH NEW CARROTS
AND PEAS.

POTATOES.
CARDOON ARTICHOKEES.
MAIDS OF HONOUR.

Put 3 ounces of butter into a braising-pan, and when it melts put in the mutton; cover closely and braise gently for three hours, more or less, according to the size; lay the meat on a hot dish, drain off the fat from the gravy, sprinkle a little salt in the gravy, and pour over the meat; cover with peas and carrots cut into a fanciful shape.

Thoroughly wash the artichokes, trim them and plunge into boiling salted water, boil for twenty-five minutes, then drain, and serve on a napkin; serve melted butter with this dish. Cardoons seem to acquire a more delicate flavour when they have been gathered a day or so.

JULY 8th.

BREAKFAST.

BUTTERED SCONES.
MARMALADE.
KIDNEY RISsoles WITH
FRIED POTATOES.

POACHED EGGS ON ANCHOVY
TOAST.

Parboil and chop 2 calves' kidneys with a little cold bacon, season well with pepper and salt; add 1 table-spoonful of bread crumbs, and the same quantity of milk and a little minced shallot and parsley; bind with the yolk of 1 egg, shape into balls, and fry in deep fat; drain, and serve immediately on a dish with fried potatoes. *N.B.*—Those left from last night's dinner will do very well.

LUNCHEON

MINCED MUTTON WITH
SPINACH.
RICE MERINGUE.

CREAM CHEESE.
CHEESE SALAD.

Spread a piedish thickly with apricot jam, now beat up 2 breakfast-cupfuls of boiled rice with 1 ounce of castor sugar, a few drops of vanilla, 2 raw eggs, and a little cold milk, add the beaten whites last of all, and turn into a dish; bake for fifteen minutes in a quick oven, then beat up the whites of 3 more eggs with 1 ounce of sugar and a few drops of vanilla to a stiff froth and heap up on the top; put it back in a cool oven for ten minutes, and serve at once.

DINNER.

FRIED WHITING.
CREAM SAUCE.
MUTTON RISsoles AND PEAS.
HALF CALF'S HEAD WITH
CARROTS (NEW).

BOILED BACON.
CHIP POTATOES.
COFFEE PUDDING.

Bring 1 quart of milk and 3 ounces of castor sugar gently to the boil, then add it to 10 well beaten yolks of eggs and 1 teacupful of very strong coffee, whisk, then strain and pour into a mould, tie down with buttered paper, then a cloth over that, and steam for one and a quarter hours; serve with jelly sauce, which is made by heating (it must not boil) $\frac{1}{4}$ pint of cream, adding a small pot of red currant jelly and 1 dessert-spoonful of brandy, stir until near boiling point, and serve quickly.

JULY 9th.**BREAKFAST.**

HOT TOAST.
BROWN BREAD.
WATERCRESS.

HONEY.
VEAL CAKE.
FILLETED DRIED HADDOCK.

Rinse out a small cake mould with cold water, then decorate the bottom with slices of hard boiled egg, sprinkle a little parsley and grated lemon peel over; now cut up 1 lb. of lean veal into small pieces, also $\frac{1}{2}$ lb. of fat bacon, fill the mould with this, add pepper

and salt to taste and more egg on top, pour in $\frac{1}{4}$ pint of strong white stock ; cover the top over with a piece of greased paper, and bake in a slow oven for four hours ; when quite cold turn out, and garnish with capsicums and parsley.

LUNCHEON.

HASHED CALF'S HEAD.
EXETER POTATOES.

STEWED GOOSEBERRIES.
SYLLABUBS.

Mix 1 pint of cream with $\frac{1}{2}$ pint of wine or brandy, the juice and peel of 1 lemon, and 3 ounces of sugar ; stir thoroughly, and serve in custard cups.

DINNER.

MOCK TURTLE SOUP.
ROAST GOSLING.
PEAS.
POTATOES.

APPLE SAUCE.
ORANGE SALAD.
QUINCE TOAST.

Shred some lettuce into a bowl, add vinegar, oil, salt, pepper, and sifted sugar to taste ; mix, then slice some peeled oranges round as a border, squeeze some orange juice over, and serve.

Fry some neat squares of bread in butter until brown, put some quince jam into a saucepan with 4 table-spoonfuls of brandy, 4 wine-glassfuls of sherry, and 2 ounces of sifted sugar ; let it boil (say, five minutes), then place some of the puree on the toast ; arrange neatly on a dish, and pour the sauce round ; garnish with small heaps of whipped cream.

JULY 10th.

BREAKFAST.

HOVIS BREAD.
MILK SCONES.
JAM.

BLOATERS ON TOAST.
REMAINS OF VEAL CAKE.

Remove the skin and bones from the bloaters, and cut the flesh into neat pieces, dip these in liquid butter, sprinkle with pepper and finely minced parsley, and cook these in the oven for about eight minutes, then place them on small rounds of buttered toast, garnish

with parsley, and serve at once. Bloaters with full roes should be chosen, and just now they are in prime condition.

Heat up the remains of the veal cake, put it into small dariole moulds, and turn out when cold ; garnish with cress.

LUNCHEON.

HASHED GOSLING.
MASHED POTATOES.

POTTED CHEESE.
BEETROOT SALAD.

Grate some cheddar cheese, and to every ounce put 1 teaspoonful of dry mustard, $\frac{1}{2}$ ounce of butter, a little salt and coraline pepper ; mix well with a wooden spoon ; put the mixture into a fancy jar, press down, and stand the jar on a small dish ; garnish with parsley.

DINNER.

TOMATO SOUP.
FRIED CROÛTONS.
ROAST HAUNCH OF MUTTON.
CURRANT JELLY SAUCE.

FRENCH BEANS.
STRAW POTATOES.
CHICHESTER PUDDING.
BON BOUCHES OF SOFT ROES.

Pour 1 cupful of boiling milk over 6 ounces of cake crumbs ; add the same quantity of castor sugar, 4 table-spoonfuls of grated chocolate, and 1 teaspoonful of vanilla essence ; add 2 well beaten yolks of eggs and the whites of 2 stiffly beaten ; butter a plain mould, sift sugar over, pour the mixture in, cover with a buttered paper, and steam for one hour ; serve with hot custard flavoured with vanilla.

Dust a little cayenne pepper over the roes (they should have been saved from the fish of this morning's breakfast), dip them in rich batter, and fry until of a golden brown ; garnish with watercress.

JULY 11th.

BREAKFAST.

HOT TOAST.
BROWN AND WHITE BREAD.
MUSTARD AND CRESS.

POTTED CALF'S LIVER.
MUTTON RISSOLES.
FRIED POTATOES.

Boil slowly in stock $1\frac{1}{2}$ lbs. of calf's liver with 1 onion and a

bouquet of herbs, put the meat through a sausage machine, add pepper and salt to taste, and 2 drops of garlic vinegar; pound all in a mortar with 2 ounces of butter and a little minced cooked ham, or lean bacon; place in a fancy jar, pour liquid butter over, and when cold garnish with small sprigs of parsley.

LUNCHEON.

COLD HAUNCH OF MUTTON.
CHIP POTATOES.

CAULIFLOWER WITH CHEESE.

Boil 1 cauliflower, drain and stand it in an entrée dish, then cover with good white sauce, in which 2 table-spoonfuls of grated cheese, a little cayenne and salt have been added; sprinkle thickly with grated cheese, then bread crumbs and oiled butter, and brown quickly in the oven, or under a salamander.

DINNER.

SALMON CUTLETS AND PEAS.
CURRIED MUTTON (FROM
HAUNCH).
STUFFED TOMATOES.

POTATOES.
BEIGNETS SOUFFLEES.
SARDINES EN CAISSE.

Put 1 pint of milk, 2 ounces of castor sugar, $\frac{1}{4}$ lb. of butter, and 3 table-spoonfuls of flour into a saucepan, and stir until a smooth paste; when quite cold add 4 eggs; mix thoroughly, and drop the fritters with a spoon into boiling lard as quickly as possible; they will take about three minutes to cook.

JULY 12th.

BREAKFAST.

MILK TWISTS.
COLD TOAST.
STEWED RASPBERRIES.

RISsoles OF SALMON.
SCRAMBLED EGGS WITH
ANCHOVIES.

When the eggs have been scrambled and laid on a hot dish, place some boned anchovies round; dust a little cayenne over, and serve at once.

LUNCHEON.

DRESSED CRAB.
POTATO SALAD.

TAPIOCA PUDDING.

DINNER.

FRICASSEED SOLES.
LOIN OF VEAL (STUFFED
AND BONED).
PEAS.
POTATOES.

CHEERRY AND CURRANT TART.
DEVONSHIRE CREAM.
GORGONZOLA CHEESE.
RADISHES.

Get your butcher to bone about 7 lbs. of veal; lay it flat on the table, and spread some stuffing (as for fillet); bind neatly with tape, and bake in a moderate oven for three hours; thicken and brown the gravy, and garnish with cut lemon.

JULY 13th.**BREAKFAST.**

BUTTERED SCONES.
COLD TOAST.
MARMALADE.

FISH RISSOLES (FROM
FRICASSEED SOLES).
FRIED POTATOES.
GRILLED HAM.

LUNCHEON.

BREAST OF MUTTON GRILLED
WITH CAPER SAUCE.

POTATOES.
COLD CHERRY TART.

Take a breast of mutton sprinkled with pepper and minced parsley, and bake for about two hours, basting frequently; when it is dished up, cover with caper sauce; garnish with gherkins.

DINNER.

KIDNEY SOUP.
VEAL COLLOPS AND
TOMATOES.
BOILED CHICKENS.

TONGUE.
NEW POTATOES.
SPINACH.
EMSWORTH PUDDING.

Melt 1 ounce of butter in a stewpan, then mix in thoroughly

1 table-spoonful of flour, and stir well; add $\frac{1}{4}$ pint of milk, and stir again until it boils; then add 2 ounces of castor sugar, and when cold the yolks of 3 eggs; stir in the whites, which should be well beaten, then butter a mould, and cover the bottom thickly with stoned raisins; pour in the batter, and steam for twenty minutes; serve with wine sauce.

JULY 14th.

BREAKFAST.

HOT ROLLS.
RADISHES.
COLD TONGUE.

FILLETS OF WHITING
(ROLLED).

Fillet the whiting, roll up neatly, and tie with narrow tape; egg and bread crumb them, and plunge in boiling fat until of a golden hue; drain, and garnish with watercress.

LUNCHEON.

SMOKED SARDINES.
SCREENED EGGS.

BAKED CUSTARD PUDDING.

Boil the eggs until hard, then cover them with finely minced tongue which has been mixed with a few bread crumbs blended with 1 egg and seasoned with minced onion and pepper; fry carefully for five minutes; garnish with fried tomatoes.

DINNER.

OSBORNE SOUP.
CHICKEN AND TONGUE
MINCE.
ROAST GOSLING.

POTATOES.
ASPARAGUS WITH PARMESAN.
LEMON SPONGE.

Put 1 quart of peas into 3 pints of boiling stock, with 1 tea-spoonful of salt, a sprig of mint, 3 sliced onions, a little pepper, and 1 lump of sugar; boil until soft, and then rub through a taminy, and serve with a little finely minced mint added at the moment of serving. If the colour is not very good, a few drops of Marshall's spinach juice will greatly improve it.

Take the meat from the remains of one of the boiled chickens, and mince it with a little of the cold tongue; season with pepper and salt and a little chopped onion, and stew in about $\frac{1}{2}$ pint of rich white thickened stock for twenty minutes; serve garnished with croutons.

Boil the asparagus in the ordinary way; then allow it to get cold, and dip the edible end in yolks of eggs; now roll in grated parmesan cheese, then in egg and bread crumbs, and fry in hot fat; serve with white sauce.

JULY 15th.

BREAKFAST.

SALLY LUNNS.
RADISHES.
STRAWBERRY JAM.

FONDUE DES OEUFS.
POTTED CHICKEN.

Take all the meat from the bones of the cold chicken; put it through a sausage machine, and then pound it in a mortar with $\frac{1}{4}$ lb. of butter, a little cayenne, and 3 anchovies; when quite smooth fill a fancy pot, press down, and cover with liquid butter.

LUNCHEON.

GRILLED GOSLING WITH
MUSHROOMS.

FRIED POTATOES.
REMAINS OF LEMON SPONGE.

Cut the gosling into neat pieces, season well with cayenne pepper, and grill over a clear fire for eight minutes; then lay them on a hot dish, sprinkle a little finely minced parsley over, and lay baked mushrooms round the dish; a rich brown gravy may be served separately in a tureen.

DINNER.

STEWED EELS.
RIBS OF BEEF (BONED AND
ROLLED).
HORSE RADISH SAUCE.
YORKSHIRE PUDDING.

POTATOES.
CAULIFLOWER.
PEACH SALAD.
CREAM CHEESE.
RADISHES.

Arrange some tinned peaches neatly on a dish, and sift a little

sugar over ; now take some of the syrup, flavour it with chartreuse, and pour it over the fruit ; garnish with citron and dried cherries.

JULY 16th.

BREAKFAST.

HOT ROLLS AND TOAST.
MUSTARD AND CRESS.
JAM.

MACKEREL AND TOMATO
SAUCE.
SCRAMBLED EGGS.

Chop up finely 2 eschalots, and mix these with 1 ounce of bread crumbs, 1 ounce of butter, a squeeze of lemon juice, and pepper and salt to taste ; now take the bones from some small mackerel and fill with veal stuffing ; then wrap in a sheet of buttered paper, bind with tape, and broil for fifteen minutes ; before serving remove the paper, and serve with tomato sauce.

LUNCHEON.

COLD BEEF GARNISHED
WITH HORSE RADISH.
MASHED POTATOES.

CHERRY AND CURRANT
PUDDING.

DINNER.

CARROT SOUP.
BEEF COLLOPS WITH BEANS.
PIGEON PIE.

POTATOES.
SPONGECAKES AND CREAM.

Mince the beef and warm through in a little thick gravy, lay it in the centre of an entrée dish, and surround it with small French beans cooked in the following fashion :—Boil the beans whole till soft ; then cover with a little melted butter which has been seasoned with chopped onion, parsley, pepper and salt ; simmer very slowly for three minutes, then add a squeeze of lemon juice, and serve.

JULY 17th.

BREAKFAST.

RUSKS AND MILK.
HONEY.
DISH OF RIPE GOOSEBERRIES.

KIPPERED HERRINGS.
COLD PIGEON PIE.

LUNCHEON.

BEEF RISsoles.
MASHED POTATOES.
CHEESE FONDUE.

CHEESE.
TOMATO SALAD.

Mix together 2 table-spoonfuls of bread crumbs with a little minced parsley, grated cheese, and a dust of cayenne and salt; half fill some buttered paper cases with this mixture, then carefully break in 1 egg, cover with cream, scatter a little grated cheese on the top, and bake in a moderate oven for eight minutes; serve in the cases garnished with parsley.

DINNER.

BOILED TURBOT.
SAUCE HOLLANDAISE.
FORE-QUARTER OF LAMB.

SPINACH POTATOES.
CHOCOLATE CREAM.

Boil 1 pint of cream, let it cool a little; then grate in 6 ounces of chocolate, 6 ounces of castor sugar, and the well beaten yolks of 8 eggs; whisk all together; then place the saucepan on a slow fire, and stir well until as thick as cream, add 2 ounces of gelatine (previously melted), mix again, and fill the mould; when cold turn out, and decorate with hundreds and thousands.

JULY 18th.**BREAKFAST.**

MARMALADE.
RADISHES.
BUTTERED SCONES.

POACHED EGGS WITH
MADEIRA SAUCE.
POTTED SHRIMPS.

Poach the eggs and lay them on slices of fried ham, garnish round with very small forcemeat balls, and pour over $\frac{1}{4}$ pint of sauce, which is made as follows:—Mince 1 onion very finely, then place these in a stewpan with a pinch of celery seed (celery will hardly be in the market now), 2 ounces of butter, 2 ounces of ham or lean bacon, a few savoury herbs and a sprig of parsley; braise until light brown, then add 1 teaspoonful of lemon juice and 2 glasses of madeira; boil till reduced, then add a little brown gravy, 1 lump of sugar, and strain.

LUNCHEON.

COLD LAMB.
MINT SAUCE.
STRAW POTATOES.

SHRIMP PATTIES.
DANDELION SALAD.

DINNER.

RISsoles OF TURBOT.
ANCHOVY SAUCE.
STEWED LAMB WITH
TOMATOES.

CURRIED RABBIT.
RED GOOSEBERRY WHIP.

Stew a nice sized piece of the target of lamb in good gravy for half an hour; skim off all fat and lay it on a hot dish; then cover over with tomato sauce, and garnish round with fried tomatoes and croûtons; a little of the gravy that the meat was stewed in may be put over as well if much gravy is liked.

Gooseberries now are ripening fast, so I venture to give one more dish, which is very delicious. Take 1 quart of the fruit and stew in an enamelled saucepan with $\frac{1}{2}$ lb. of sugar and 1 gill of water; when soft rub through a sieve, and add the beaten yolks of 4 eggs; cook slowly, stirring all the time for eight minutes (it should not boil) or until it thickens, then leave till cold; serve in small custard cups with a tiny heap of whipped cream on top.

JULY 19th.**BREAKFAST.**

SALLY LUNNS.
WATERCRESS.
DISH OF RASPBERRIES.

CROUSTADE OF EGG.
PRESSED BEEF.

Stamp out some rounds of bread and hollow out the centre as carefully as possible, well butter them, and fill with the mixture as follows:—Melt 2 ounces of butter in a stewpan with 2 teaspoonfuls of finely chopped onion, 1 teacupful of bread crumbs, pepper and salt to taste, and 2 hard boiled eggs very finely minced, and a very small quantity of good gravy; stew for five minutes; squeeze a little lemon juice over, and put them in the oven for five minutes; garnish with mustard and cress.

LUNCHEON.

COLD PRESSED BEEF.
CAULIFLOWER SALAD.

POTATOES.
JAM FRITTERS.

Cut some stale madeira cakes in rounds, spread a little strawberry jam on one half, place the other on top and press firmly; dip the pieces carefully in good batter, and plunge in boiling fat until of a golden brown; arrange in a pile on a hot dish, dust castor sugar, and serve at once.

DINNER.

BEAN SOUP.
FILLET OF VEAL.
VEGETABLE MARROW.

NEW POTATOES.
BOILED HAM.
VANILLA CREAM.

Put 1 quart of shelled broad beans into 1 quart of thin stock with 2 sliced onions, 1 sprig of parsley, 1 ounce of butter, pepper and salt to taste, and a little minced ham; boil until soft (about half an hour), then rub all through a sieve, return the puree to the stewpan; add $\frac{1}{4}$ pint of cream, and serve with finely chopped parsley put on top of the soup at the last moment.

Vegetable marrows should not be peeled when they first come into season, later on the skin is tougher and they will require it; cut the marrow into neat serving pieces, take out the seeds and plunge into boiling salted water, boil until tender, then drain, and cover with white sauce.

Put 1 pint of milk and $\frac{1}{4}$ lb. of loaf sugar into a saucepan and let it get hot; add gradually the beaten yolks of 8 eggs and $\frac{1}{4}$ teaspoonful of vanilla; turn the mixture into a jug, and place this jug in a saucepan of boiling water, stir until thick without curdling; now add 1 ounce of dissolved gelatine, simmer for a few minutes, turn into a mould, and when set turn out carefully; garnish with slices of citron and dried cherries.

JULY 20th.**BREAKFAST.**

HOVIS BREAD.
RUSKS AND MILK.
MARMALADE.

COLD HAM.
POACHED EGGS ON
ANCHOVY TOAST.

LUNCHEON.

COLD VEAL GARNISHED WITH
SLICES OF HAM AND CUT
LEMON.
HAM SALAD.

CORNFLOUR BLANCMANGE.
STEWED CHERRIES AND
CURRANTS.

Pull 1 lettuce into small pieces, and put it in a bowl with a few slices of cucumber, beetroot, a soupçon of onion, a little finely minced ham, 2 anchovies, and a few olives; sprinkle over 1 teaspoonful of chopped sorrel; cover with mayonnaise sauce; garnish with cut gherkins, the hard boiled yolk of 1 egg which has been rubbed through a wire sieve, and small slices of rolled ham.

DINNER.

SALMON FILLETS WITH
CUCUMBER.
MINCED VEAL AND POACHED
EGGS.
HAUNCH OF VENISON.

CURRENT JELLY SAUCE.
POTATOES.
FRENCH BEANS.
COCOANUT PUDDING.

Put $\frac{1}{4}$ lb. of butter in a deep pan, then lay in some slices of salmon about one and a half inches thick, the juice of a lemon, pepper and salt to taste, and 2 table-spoonfuls of fish stock; cook gently for fifteen minutes; then lay the fillets on a hot dish, strain over the gravy, put a little finely chopped parsley over, and serve with cut cucumber.

JULY 21st.**BREAKFAST.**

HOT AND COLD TOAST.
APRICOT JAM.
STUFFED EGGS.

COLD HAM.
FRIED POTATOES.

Cut 4 hard boiled eggs in halves lengthways; take out the yolks and pound them with 2 ounces of butter, 1 ounce of chopped ham, 1 teaspoonful of chopped parsley, a little pepper and salt; refill the egg cases, sprinkle over a few bread crumbs and a little butter, and brown in a quick oven; serve hot on a fancy paper.

LUNCHEON.

HASHED VENISON.
POTATOES.
CRANBERRY SAUCE.

RICE MOULD.
GRUYÈRE CHEESE.

Boil $\frac{1}{2}$ lb. of rice in 1 pint of milk and a little lemon peel until soft ; leave till cold, then stir in 5 ounces of castor sugar, 4 yolks of eggs, and a pinch of salt ; beat well, then add the beaten whites of the eggs, and whisk again ; sprinkle a buttered mould with cake crumbs, fill the mould with the mixture, and bake for half an hour in a fairly hot oven ; turn out, and serve with jam or stewed fruit.

DINNER.

CLEAR SOUP WITH FRENCH
BEANS.
VENISON PASTIES.
BRAISED DUCK WITH
TURNIPS.

EXETER POTATOES.
CHEESECAKES.
HERRING ROES ON TOAST.

When the clear soup is ready to pour out into the tureen add a few French beans that have been boiled, and cut into small, slanting pieces.

Cut 1 duck into neat serving pieces, and put it into a braising-pan with 6 turnips cut into thick slices, $\frac{1}{4}$ lb. of butter, 2 sliced onions, carrots, a little minced parsley, and pepper and salt to taste ; cook slowly for three hours, then dish up the duck neatly, and smother with the turnips, &c. ; garnish with croûtons.

JULY 22nd.**BREAKFAST.**

HOT ROLLS.
HOMINY.
JAM.

BUTTERED EGGS.
GRILLED MACKEREL.

LUNCHEON.

REMAINS OF BRAISED DUCK.
POTATOES.

DISH OF MUTTON CHOPS.
MOSCOW PUDDING.

Break some pieces of macaroni into one and a half inches long,

and boil in sweetened milk until soft; put a layer of jam or stewed fruit at the bottom of a dish and lay the macaroni on top; over this put a thick custard (cold), and decorate with whites of eggs beaten to a stiff froth, and hundreds and thousands.

DINNER.

SAGO SOUP.
FRIED CROÛTONS.
LEG OF LAMB.
MINT SAUCE.

PEAS.
POTATOES.
ALMOND CUSTARD.

Bring 2 quarts of nicely flavoured stock to the boil, then add gradually 4 ounces of sago; simmer until dissolved; put in a little finely minced parsley and 1 table-spoonful of minced onion; simmer for ten minutes, and serve.

Pound 3 ounces of almonds to a smooth paste with 3 or 4 bitter ones; stir in 1 pint of boiling cream, strain through a sieve, and add 3 ounces of castor sugar, 3 yolks of eggs, and a few drops of vanilla; stand this in a jug, and then put the jug in boiling water; stir this until it thickens, then pour into a glass dish and garnish with chopped pistachio; serve cold.

JULY 23rd.

BREAKFAST.

QUAKER OATS.
BUTTERED SCONES.

KIPPERED HERRINGS.
KIDNEY OMELETTE.

LUNCHEON.

BOILED NECK OF MUTTON.
CAPER SAUCE.
POTATO CAKES.

CHERRY AND CURRANT
PUDDING.

Rub 2 lbs. of cooked potatoes through a sieve, add 2 ounces of butter, the same of grated cheese, pepper and salt to taste, a little cayenne, and 2 yolks of eggs; stir well, and shape the mixture into little cakes of a nice size; brush over with egg, and bake in a fairly hot oven for twenty minutes; pour over a little oiled butter, 1 teaspoonful of minced parsley, and serve at once.

DINNER.

FRICASSEED SOLE.
LAMB RISsoles WITH PEAS.
POTATOES.

PORTER-HOUSE STEAK.
HORSE RADISH SAUCE.
MERINGUES.

Take the roe out from a very large sole, parboil it and put it on one side, now fill the cavity with the following mixture:—1 pint of shrimps and 6 boned anchovies and pound them with the roe, add $\frac{1}{2}$ cupful of bread crumbs, pepper and salt to taste, a little cayenne, and 2 table-spoonfuls of cream; mix thoroughly; lay the fish in a baking-dish, baste with butter and bake for about half an hour or a little longer, according to the size; dish up, and pour the liquor over that comes from the fish, adding a little minced parsley on top, and $\frac{1}{4}$ pint of white sauce. Just at this present season very large soles may be obtained as cheaply as 10d. per lb.

Porter-house steak is from the top of a sirloin of beef; being very thick, it will take some time to cook properly, say, twenty-five minutes or more, according to the size. Rub the steak all over with a cut shallot or garlic, and grill over a clear fire; it should be turned many times, always putting the fork in the fat to prevent the juices escaping; when cooked lay on a very hot dish, and garnish with tufts of horse radish and fried mushrooms; season to taste with pepper and salt.

JULY 24th.**BREAKFAST.**

HOT TOAST.
HOVIS BREAD.
MARMALADE.

SUSSEX FRITTERS.
LAMB'S SWEETBREADS.

LUNCHEON.

MINCED BEEF (FROM PORTER-
HOUSE STEAK) WITH
FRIED MUSHROOMS.

GENOA EGGS.
TOMATO SALAD.

Lay some slices of cheese on a fireproof baking-tin which has been well buttered, sprinkle over a little pepper and salt, then break in 4 eggs, cover over with bread crumbs, 1 ounce of oiled butter, and bake in a hot oven for twelve to fifteen minutes; serve very hot with a little minced parsley over.

DINNER.

VEGETABLE MARROW SOUP.
 HAUNCH OF MUTTON.
 RED CURRANT JELLY SAUCE.
 POTATOES.

BEANS.
 RASPBERRY AND CURRANT TART.
 DEVONSHIRE CREAM.

Melt 2 ounces of butter in a stewpan, then put in a marrow cut in thin slices, 2 onions, a little celery seed, a slice of ham or lean bacon, and cook slowly until soft; add 3 pints of white stock, boil until soft, then rub through a sieve; return the puree to the saucepan, season with pepper and salt, and serve with grated parmesan cheese and fried croûtons.

JULY 25th.**BREAKFAST.**

SALLY LUNNS.
 BROWN BREAD.
 GUAVA JELLY.

DISH OF RIPE GOOSEBERRIES.
 DRIED HADDOCK.
 BUTTERED EGGS WITH SHRIMPS.

Put 2 ounces of butter into a small saucepan, and when it is melted add 6 eggs, a pinch of pepper and salt, 1 table-spoonful of milk, and $\frac{1}{4}$ pint of picked shrimps; stir until the mixture thickens, then spread on buttered toast; garnish with little heaps of shrimps round the dish and parsley.

LUNCHEON.

FISH PATTIES.
 MASHED POTATOES.

COLD HAUNCH OF MUTTON.
 REMAINS OF CHERRY TART.

Rub 6 ounces of flour with 4 ounces of butter, roll out thinly, and line some deep patty-pans with this; fill the centre with bread, and bake for ten minutes in a fairly hot oven; then carefully remove the inside, and fill with the remains of the haddock which should be flaked nicely, season with pepper, and mix with a little cream and a few bread crumbs, and anchovy sauce; return the patties to the oven for five minutes, and serve very hot.

DINNER.

COCKLE SOUP.
LAMB CUTLETS WITH
CUCUMBER.

BRAIN FRITTERS.
PARSLOES PUDDING.

Get sixpence worth of any cheap fish (white), and a few extra trimmings from filleted fish, put them all into a stewpan with 3 pints of water, 2 onions and a little pepper, stew for one and a half hours, then rub through a sieve, return the soup to the saucepan, then add 2 dozen cockles, a little minced parsley and garlic; simmer gently for quarter of an hour, and serve.

Parboil some calf's or ox brains in salted water, chop them up finely, add pepper and salt to taste, 1 teacupful of bread crumbs, and bind with 1 egg; make the mixture into small round cakes, dip them in a good batter and fry until of a golden brown; garnish with crisp parsley.

Put a layer of raspberry jam at the bottom of a glass dish, then over that some nicely cooked tapioca, sweetened and flavoured with vanilla; when it has cooled pour over a thick rich custard, and garnish with the whites of eggs whisked to a stiff froth; serve with Devonshire cream.

JULY 26th.**BREAKFAST.**

MILK TWISTS.
BROWN BREAD.
DISH OF RIPE PEARS.

FRIED PLAICE.
FRIED HAM.

Fillet the fish, and after drying and brushing over with yolk of egg cover the pieces with quaker oats; fry in the ordinary way; garnish with fried parsley.

LUNCHEON.

RISsoles (FROM HAUNCH OF
MUTTON) WITH BEANS.

TOMATO OMELETTE.
MACARONI PUDDING.

Peel the tomatoes and cut them into small dice; now put into a stewpan 2 teaspoonfuls of finely minced onion, and fry in butter till of a nice brown; season with salt and pepper, and mix in 1 tea-

spoonful of chopped parsley ; make a mixture as for plain omelette, and when it is just set add the tomatoes ; when cooked fold the omelette over, and serve very hot.

DINNER.

CRIMPED SKATE.
SAUCE HOLLANDAISE.
VEAL OLIVES AND PEAS.
STRAW POTATOES.

BOILED CAPON.
CUSHION OF BACON.
WHIPPED STRAWBERRIES
AND CREAM.

Have the fish nicely filleted and crimped, then rub over a little lemon juice to preserve the colour, roll them up, and tie with narrow tape, and boil in fish stock (the bones should have been saved for that purpose), for five minutes ; drain carefully, take off the tape, stand the fish upright in a dish, and cover with sauce hollandaise.

Cut some long thin slices from 1½ lbs. of uncooked veal (the leg is the best), flatten them, and lay on each a piece of thin bacon just the same size, spread some forcemeat over, then roll up tightly, skewer the slices firmly, egg and bread crumb them, and fry a nice brown for fifteen minutes ; then make a nice gravy in the pan, adding a squeeze of lemon juice, and a little cayenne, and pour over ; garnish with cut lemon.

Whip 1 pint of cream with 2 ounces of castor sugar, and the whites of 2 eggs to a very stiff froth, then add the strawberries which should have had the stalks taken from them, mix in gradually, pile high on a silver or glass dish, and serve at once. A little cochineal grated sugar may be put over at the moment of serving.

JULY 27th.

BREAKFAST.

WATERCRESS.
HOT ROLLS.
SALLY LUNNS.

DISH OF APPLES.
GRILLED CAPON.
PATÉ DE FOIE GRAS.

LUNCHEON.

COLD BACON.
PEAS.
MINCED VEAL (FROM COLLOP).

SALAD D'HIVER.
DISH OF FRUIT.

DINNER.

OX TAIL SOUP.	GLAZED CARROTS.
LOIN OF MUTTON (STUFFED AND ROLLED).	POTATOES.
CURRANT JELLY.	MAITRE D'HOTEL BEANS.
	CHOCOLATE SWISS ROLL.

Scrape some young carrots all the same size, blanch them, then put them into a stewpan with 1 lump of sugar, 2 ounces of butter, and sufficient stock to cover; boil until tender, then add pepper and salt to taste, and reduce to a glaze. Care must be taken that the carrots do not burn.

String and cut across about 2 lbs. of small French beans, boil them until soft, then drain, and set them in a stewpan with 1 ounce of butter, 1 table-spoonful of minced parsley, pepper and salt to taste, and a squeeze of lemon juice, stir until thoroughly hot; then turn into a vegetable or entrée dish, and garnish with fried croûtons.

JULY 28th.**BREAKFAST.**

BUTTERED SCONES.	PATÉ DE FOIE GRAS AND
RADISHES AND CRESS.	HAM.
BROWN BREAD.	FRIED KIDNEYS.
DISH OF APRICOTS.	

Stamp out some rounds of bread, toast and well butter them, now spread over some finely minced ham, and on that some foie gras; dust a little cayenne over, and serve garnished with tufts of watercress.

LUNCHEON.

COLD LOIN OF MUTTON.	STUFFED VEGETABLE MARROW.
POTATOES.	GRUYÈRE CHEESE.
GERMAN SALAD.	WATERCRESS.

Shred some of the white leaves of endive very finely, sprinkle over with pepper and salt and 1 table-spoonful of vinegar, and allow it to stand about half an hour; now put 1 ounce of butter in a pan, with 4 ounces of ham cut into dice, and fry until crisp; pour this hot over the salad; mix quickly, and heap up on a large sippet of toasted bread; garnish with sliced tomato.

Cut the top off 1 vegetable marrow, and scoop out carefully all the seeds; fill with a nicely flavoured veal stuffing; secure the ends with tape, and boil until tender; then take it out and pour over a good brown sauce.

DINNER.

BOILED SALMON.

LOBSTER SAUCE.

BRAISED KNUCKLE OF VEAL.

BROAD BEANS IN CREAM.

FRIED POTATOES.

APRICOTS EN CAISSE.

Braise a knuckle of veal about 7 lbs. for two and a half hours, then cut it down in thick slices without separating the bone; now between each slice spread a little of the following stuffing:—Mix together 2 ounces of bread crumbs, 2 ounces of butter, 1 teaspoonful of minced parsley, shallot, pepper and salt to taste, and bind with 1 egg; then return the meat to the braising-pan, and finish cooking for another half-hour; dish up, remove the fat, squeeze the juice of half a lemon in the pan, and pour all over the meat.

Boil the beans in the ordinary way, then drain and put them into a stewpan with $\frac{1}{4}$ pint of stock, bouquet of savoury herbs, 1 lump of sugar, the yolk of 1 egg, pepper and salt to taste, and $\frac{1}{4}$ pint of cream; let the beans get quite hot, then serve.

JULY 29th.

BREAKFAST.

HOT TOAST.

HONEY IN THE COMB.

MUTTON RISsoles (FROM LOIN).

FRIED POTATOES.

GALANTINE OF VEAL.

LUNCHEON.

COLD GALANTINE OF VEAL.

TOMATO SALAD.

STEWED RASPBERRIES AND
CURRANTS.

CUSTARD.

DINNER.

MAYONNAISE OF SALMON.
 CUCUMBER.
 CURRIED VEAL.
 RICE.

SPINACH.
 BAKED SWEETBREADS.
 ORANGE SPONGE.

Lay the sweetbreads in warm water for one hour, then put them into boiling stock and simmer for ten minutes; drain, brush over with egg and bread crumbs, then bake for three-quarters of an hour; put them on hot buttered toast, and send a good brown gravy to table with them.

Put the thin rind of 2 oranges in a stewpan with $\frac{1}{2}$ ounce of gelatine (this should have been soaked in $\frac{1}{2}$ pint of cold water) and 3 ounces of castor sugar; stir until dissolved, then strain into a basin and add the juice of 2 oranges; when a little cool put in the whites of 3 eggs, and beat to a stiff froth; heap up high in a glass dish, and garnish with ratafias.

JULY 30th.**BREAKFAST.**

PORRIDGE WITH CREAM.
 BROWN BREAD.
 DISH OF CHERRIES.

WATERCRESS.
 FRIED DABS.
 POACHED EGGS ON TOAST.

LUNCHEON.

MINCED VEAL.
 SPINACH MOULD.

RICE CUSTARD PUDDING.

Take the remains of the spinach and mix thoroughly together with 2 chopped boiled Spanish onions, then turn them into a stewpan with 2 ounces of butter, 1 table-spoonful of stock, and pepper and salt to taste; when quite hot, mix again, and press tightly into a buttered basin or mould, heat in the oven for about ten minutes, then turn out carefully, and garnish neatly with rounds of hard boiled egg.

Make a rice pudding, bake, and when cold turn out carefully, then melt a little apricot jam and pour on; sprinkle a little chopped pistachio nuts over, and serve with custard.

DINNER.

POTAGE À LA BONNE FEMME.
SIRLOIN OF BEEF.
HORSE RADISH SAUCE.
CARDOON ARTICHOKEs.

POTATOES.
MERINGUES.
JUBILEE BONNE BOUCHES.

JULY 31st.

BREAKFAST.

SALLY LUNNS.
COLD TOAST.
RADISHES.

DISH OF PEARS.
FILLETED DRIED HADDOCK.
POTTED CALF'S LIVER.

LUNCHEON.

FILLET OF BEEF (FROM
SIRLOIN).
FRIED POTATOES.

POTATO SALAD.
GRUYÈRE CHEESE.
WATERCRESS.

Mash some boiled potatoes, and mix with it a little hot white sauce, and season with pepper and salt; lay this in a border on a dish, and heap up in the centre different kinds of vegetables (peas, beans, and very small carrots), the more variety the nicer the salad; round the edge put a circle of sliced beetroot and hard boiled eggs cut into rings.

DINNER.

FRICASSEED SOLES.
VEAL CUTLETS AND PEAS.
POTATOES.
HALF CALF'S HEAD.

BOILED TONGUE.
PINEAPPLE IN MARZIPAN.
CREAM CHEESE.

AUGUST 1st.

BREAKFAST.

HOT ROLLS.
HOVIS BREAD.
HONEY.

DISH OF APRICOTS.
FISH RISsoles (FROM SOLES).
COLD TONGUE.

LUNCHEON.

HASHED CALF'S HEAD WITH
NEW CARROTS.

CHIP POTATOES.
GREENGAGE SPONGE.

Put a layer of greengages that have been stoned and stewed at the bottom of a piedish, and on that some cake crumbs; now take 2 eggs and beat them with $\frac{1}{2}$ pint of cream, 2 ounces of castor sugar, and a few drops of vanilla; pour this on the cake and bake in a rather slow oven for one hour, then decorate with the white of 1 egg beaten to a stiff froth; put the dish in the oven for two minutes, then serve.

DINNER.

WHITING WITH CAPER SAUCE.
HAUNCH OF LAMB.
MINT SAUCE.
SCARLET RUNNERS.

POTATOES.
PLUM TART.
SUSSEX WHIPS.

Fillet the whiting and tie each piece in a loose knot; egg and bread crumb them, and fry for five minutes; garnish with fried parsley and serve with caper sauce, which is made as follows:—Put $\frac{1}{2}$ pint of good sauce into a stewpan, with 1 teaspoonful of anchovy sauce; boil up, then add 2 dessert-spoonfuls of chopped capers, and a dash of cream.

Head and tail and string the beans, then cut them into as thin strips as possible; plunge in boiling salted water, with a very tiny piece of soda, and boil for about fifteen minutes; drain thoroughly, and serve very hot.

AUGUST 2nd.**BREAKFAST.**

HOT ROLLS.
QUAKER OATS WITH CREAM.
DISH OF PLUMS.

HUNTER'S BEEF.
POTTED TONGUE.

Bone about 8 lbs. of ribs of beef, then lard it and season well with powdered herbs, salt, a little sugar, and a pinch of saltpetre; rub the beef with these ingredients each day for a week, then wash and place it in a braising-pan with 2 sliced carrots, 1 head of celery, and a

sprig of parsley; add enough strong stock to cover the meat, and a few crushed peppercorns; simmer slowly for four hours, then leave in the braising-pan till cold; then trim, glaze, and decorate with parsley or chillies.

LUNCHEON.

COLD HAUNCH OF LAMB.
MINT SAUCE.
PEA AND TOMATO SALAD.

STEWED GREENGAGES.
CUSTARD PUDDING.

DINNER.

MULLIGATAWNY SOUP (FROM
CALF'S HEAD).
MINCED LAMB WITH FRIED
TOMATOES AND POACHED
EGGS.

ROAST DUCKLINGS.
PEAS.
POTATOES.
APPLE SAUCE.
SHRIMP PATTIES.

Line some patty-pans with puff paste about half an inch thick, then bake in a quick oven until brown, and fill with the following mixture:—Shell and chop 1 pint of shrimps, put them into a stewpan with 1 ounce of flour, 2 ounces of butter, and $\frac{1}{4}$ pint of cream, season with cayenne pepper and a few drops of lemon juice; when on boiling point, take up and fill the pans, then put a small lid on each, re-heat, and serve garnished with small sprigs of parsley.

AUGUST 3rd.

BREAKFAST.

BROWN BREAD.
HOMINY WITH CREAM.
STRAWBERRY JAM.

DISH OF PEARS.
FOIE GRAS.
FRIED BACON AND EGGS.

Put 6 ounces of butter into a stewpan; when it is melted add 1 lb. of raw bacon, $1\frac{1}{2}$ lbs. of calf's liver (this should be whole), pepper and salt to taste, 6 cloves, and 10 crushed peppercorns; simmer very slowly for two and a half hours, then let it get cold and pound in a mortar; now rub all through a sieve, and mix with it the liquor; press into fancy jars or pots, and cover with liquid butter; garnish with parsley.

LUNCHEON.

COLD HUNTER'S BEEF.
CUCUMBER SALAD.
OEUF S SAUTÉ.

DEVONSHIRE JUNKET.
STEWED PLUMS.

DINNER.

CLEAR SOUP.
HASHED DUCKLINGS.
FRIED VEGETABLE MARROW.
EXETER POTATOES.

MUTTON CUTLETS WITH
TOMATO SAUCE.
PEACH FRITTERS.

Peel and cut into halves some very small vegetable marrows, take out the seeds, and shape into nice pieces about two inches square; boil in salted water until tender without breaking, then drain; sprinkle a little pepper and salt over, then egg and bread crumbs, and fry in boiling fat until brown; serve daintily, garnished with parsley.

Skin, halve, and stone some peaches carefully, then dip them in a batter; plunge in boiling lard for four or five minutes, drain, then dish them on a *d'oyley*, and strew pounded sugar over.

AUGUST 4th.**BREAKFAST.**

QUAKER OATS WITH CREAM.
HOT AND COLD TOAST.
CRESS.
DISH OF APPLES.

COD'S ROE CUTLETS.
GRILLED SHEEP'S KIDNEYS
ON TOAST.

Put 1 fresh cod's roe into boiling salted water, and cook for twelve minutes, then drain, and cut it into slices about half an inch thick, trim to a nice shape, then brush over with a little anchovy sauce; now egg and bread crumb them, and fry brown; garnish with water-cress and lemon.

LUNCHEON.

RUMP STEAK PIE.
FRIED POTATOES.

STUFFED CABBAGE.
BOILED PLUM PUDDING.

Remove some of the centre leaves from 2 small cabbages, fill with forcemeat; then tie the cabbages round with tape, and put

them into a stewpan with 2 slices of ham or bacon, 2 sliced carrots, onions, and 1 small bunch of savoury herbs; moisten with stock, and stew for about one hour, or until the vegetables are soft.

DINNER.

FRIED CRIMPED SKATE WITH
CAPER SAUCE.
BOILED CAPON.
CREAM SAUCE.

BOILED BACON.
FRIED POTATOES.
BEANS.
RUSSIAN CREAM.

For the cream sauce put 2 ounces of butter in a saucepan, dredge in 1 teaspoonful of flour, and shake till the butter is melted; then add $\frac{1}{2}$ pint of cream, and salt and pepper to taste, stir till the whole boils, then let it just simmer for five minutes; add a dash of lemon juice, and pour over the capon.

Line a small cake tin with savoy biscuits, cut in half, and fill with the following mixture:—Beat $\frac{1}{4}$ lb. of fresh butter to a cream, then add slowly 3 ounces of castor sugar, and 1 table-spoonful of extract of coffee (Brandon's), mix well, then let it remain for twelve hours; turn out carefully. This is a most delicious sweet.

AUGUST 5th.

BREAKFAST.

RUSKS AND MILK.
BUTTERED TEA CAKES.
DISH OF STEWED GREENGAGES.

COLD BACON.
FILLETS OF BEEF ON TOAST.

LUNCHEON.

LOBSTER PATTIES.
FRIED BACON (FROM COLD
BOILED) WITH GRILLED
MUSHROOMS.

GOOSEBERRIES IN BATTER.

Line some patty-pans with good pastry, and bake; whilst these are cooking mince 2 small lobsters, and lay them in a little thick white sauce or thickened cream nicely seasoned; add a squeeze of lemon juice, and a little minced parsley, let all get quite hot without boiling; then fill the patty-pans, place a lid on top (these should

have been previously cooked), and put back in oven for three minutes ; serve daintily on a *d'oyley* garnished with parsley.

Mix 1 pint of ripe gooseberries with 1 pint of good batter, add 3 ounces of castor sugar, beat lightly after the fruit is added, and bake in a brisk oven for three-quarters of an hour.

DINNER.

SORREL SOUP.
CAPON CREAM.
ROAST PIGEONS.
POTATOES.

FRENCH BEANS WITH
MELTED BUTTER.
CURRANT AND RASPBERRY
FOOL.

Take all the meat from the remains of the capon, pound it in a mortar, season with pepper and salt, add 1 beaten egg, and rub all through a sieve ; then add $\frac{1}{2}$ gill of cream, and the white of 1 egg, and mix ; put the mixture into small well buttered moulds, cover over with buttered paper, and steam gently for twenty minutes ; turn out carefully, and pour over each a little good white sauce.

Put 1 lb. of ripe currants and the same of raspberries into a stewpan with 6 ounces of loaf sugar, and 2 table-spoonfuls of water, simmer until soft, then rub through a sieve ; now add $\frac{1}{2}$ pint of well sweetened rich custard, pour in a glass dish, and when cold heap $\frac{1}{2}$ pint of well whipped cream over.

AUGUST 6th.

BREAKFAST.

HOT ROLLS.
WATERCRESS.
HONEY.

DISH OF APRICOTS.
SAVOURY OMELETTE.
BEEF MARROWS ON TOAST.

LUNCHEON.

BEEF RISsoles.
FRIED POTATOES.

RAGOUT OF PIGEON.
BATH PUDDING.

Chop 1 lb. of lean beef with 2 ounces of bacon, and 2 ounces of suet finely, then add 1 minced onion, a little chopped parsley, 1 beaten egg, salt and pepper to taste, mix, form into little balls, and fry in boiling fat ; garnish with tufts of cauliflower.

Put 3 ounces of cake crumbs in a basin, and pour over $\frac{1}{2}$ pint of boiling milk which has been sweetened and flavoured with almond or vanilla essence, and leave till cold; then mix in 2 ounces of finely chopped suet, the same of sultanas and currants, add 2 well beaten eggs, mix thoroughly, and pour into a well buttered mould or basin, cover with oiled paper, and steam for two hours; turn out, and serve cold with custard. A few preserved cherries put at the bottom of the mould will improve the appearance.

DINNER.

FRICASSEED EELS.
PINTAIL DUCKS.
PEAS AND CHIP POTATOES.

BLACK CURRANT AND
WHORTLEBERRY TART.
GRUYÈRE CHEESE.
WATERCRESS.

These ducks by many are considered a very great delicacy. They should be cooked in the same way as wild duck, and served with lemon, brown bread and butter, and cayenne.

Take 1 pint of black currants and the same quantity of whortleberries (or bilberry herbs), mix them together and put them in a piedish with 4 ounces of castor sugar; cover over with rich flaky pastry, and bake in a fairly hot oven for half an hour or until the paste is cooked; then stand the pie on the hot plate for half an hour to cook the fruit thoroughly. The whortleberry is a fruit not very generally known in London, but will be found very delicious when mixed with black currants either in a pudding or tart.

AUGUST 7th.

BREAKFAST.

MILK TWISTS.
HOT TOAST.
HOVIS BREAD.
MUSTARD AND CRESS.

DISH OF PLUMS.
BROILED FLOUNDERS.
FRIED HAM AND TOMATOES.

LUNCHEON.

GALANTINE OF VEAL.
MASHED POTATOES.
ENDIVE AND SHRIMP SALAD.

REMAINS OF TART.
CHEESE.

DINNER.

TURTLE SOUP.
 RAGOUT OF DUCK.
 LOIN OF MUTTON (STUFFED
 AND RIBBED).

SPINACH.
 SNOW POTATOES.
 COFFEE CREAM.
 CHEESE SOUFFLEE.

Mix thoroughly the yolks of 12 eggs, 3 ounces of sugar, $\frac{1}{2}$ pint of very strong coffee (just warm), and $\frac{1}{4}$ pint of double cream, then strain the mixture and pour into china cases; bake for twenty minutes, then allow them to get cold; place on ice if possible; serve with ice wafers or sponge fingers.

AUGUST 8th.**BREAKFAST.**

BISCUITS AND MILK.
 CRESS.
 DISH OF BANANAS.

ANCHOVY PASTE.
 COLD GALANTINE OF VEAL.

LUNCHEON.

MINCED VEAL (FROM
 GALANTINE) WITH
 STUFFED TOMATOES.

MASHED POTATOES.
 OAT CAKE.

Boil 4 ounces of crushed oats in 1 pint of milk for twelve minutes; then add 2 ounces of butter, 4 ounces of sugar, and stir well; then mix in the yolks of 3 eggs, a little vanilla essence, and the whites of the eggs well whisked; butter a mould and fill with the above mixture; steam for half an hour; when cold turn out, and serve with stewed fruit.

DINNER.

RABBIT SOUP.
 FOREQUARTER OF LAMB.
 MINT SAUCE.

POTATOES.
 FRIED AUBERGINES.
 STRAWBERRY PUDDING.

Cut 1 rabbit into as small joints as possible, then put it into a stewpan with 2 sliced onions, carrots, turnips, a little celery seed, pepper and salt to taste, and 2 quarts of water or weak stock;

simmer for two hours ; then take all the meat from the back of the rabbit and put this on one side ; let the rest simmer again for four hours, then strain and slightly thicken the stock, add $\frac{1}{2}$ pint of cream and the pieces of meat cut into dice (those that were put on one side), and serve with minced parsley sprinkled over at the moment of serving.

Cut the aubergines into $\frac{1}{2}$ -inch slices and boil in salted water for five minutes, take up carefully and drain, then fry very slowly in butter for quarter of an hour ; sprinkle a little pepper and salt over, and serve. This delicious vegetable should be more generally known, being of a most delightful flavour.

AUGUST 9th.

BREAKFAST.

HOT AND COLD TOAST.
BROWN BREAD.
WATERCRESS.

GRILLED KIPPERED SALMON.
LAMB CHOPS.

Cut some kippered salmon into long thin slices and boil them for four minutes ; then sprinkle with cayenne and lemon juice, and serve very hot on buttered toast.

LUNCHEON.

COLD SHOULDER OF LAMB.
MINT SAUCE.
FRIED POTATOES.

TOMATO SALAD.
DEVILLED CHEESE ON TOAST.

Butter some square pieces of toast, then spread them with anchovy paste, and over that grate some cheese thickly, season with butter, cayenne and salt, and bake in a sharp oven for eight minutes.

DINNER.

HOT LOBSTER.
SMALL BOILED LEG OF
WELSH MUTTON.

BEANS AND POTATOES.
PINEAPPLE SPONGECAKE.
ANCHOVY TOAST.

Pick all the meat from 1 very large lobster or 2 smaller ones, pound very smoothly in a mortar, then add 2 ounces of bread crumbs,

pepper and salt to taste, $\frac{1}{4}$ pint of cream, a little cayenne, 2 ounces of oiled butter, and 2 eggs well beaten; mix well, then put the mixture into a fireproof dish, cover over with bread crumbs and butter, and bake in a fairly hot oven for twenty minutes; garnish with crisp parsley.

Cut some slices from a stale spongecake and soak them with wine, lay them in a silver dish, then pile some pieces of pineapple on top; boil the syrup with 3 ounces of loaf sugar and 1 teaspoonful of gelatine, then as it thickens cover the cake with it.

AUGUST 10th.

BREAKFAST.

RUSKS AND MILK.
WATERCRESS.
HONEY.
HOVIS BREAD.

RISsoles FROM LAMB.
FRIED POTATOES.
HERRINGS IN VINEGAR.

LUNCHEON.

MINCED MUTTON (FROM LEG)
WITH TOMATOES.

STUFFED EGGS.
CREAM CHEESE.

Cut some hard boiled eggs in halves; take out the yolks, and pound them in a mortar with 2 ounces of butter and 3 of grated chapsiger cheese; season with pepper and salt, and fill the whites; arrange on a dish with lettuce.

DINNER.

PUREE OF TURNIPS.
PIGEON CUTLETS.
CURRIED MUTTON.

VEGETABLE MARROW.
STRAW POTATOES.
FRICANDEAU OF PRAWNS.

Cut 4 pigeons into halves, then put them into a stewpan with just sufficient stock to cover, pepper and salt to taste, 2 onions, and 2 ounces of ham, then simmer for two hours; remove all the meat, and pound it with a few bread crumbs, season to taste, add $\frac{1}{2}$ wine-glassful of cream, bind with 1 egg, and shape into cutlets; egg and bread crumb them, and fry in boiling fat till brown; dish up neatly, and fill the centre of the dish with fried tomatoes.

AUGUST 11th.

BREAKFAST.

DISH OF APRICOTS.
HONEY IN THE COMB.

FRIED KIDNEYS AND POTATO
CHIPS.
BOILED EGGS.

LUNCHEON.

BATH CHAP.
FRENCH SALAD.

CHERRY TARTLETS.

Pull 1 lettuce and endive to pieces, and put it into a salad bowl with 3 sliced tomatoes and a few dandelion leaves; add a little chopped parsley, mint, and thyme, then pour over a dressing and a little chopped onion; garnish with hard boiled egg and beetroot.

Boil $\frac{3}{4}$ pint of milk with 3 ounces of castor sugar and 1 strip of lemon peel; strain, add $1\frac{1}{2}$ ounces of ground rice, and boil slowly for ten minutes; then turn into a basin, add 2 beaten eggs, 1 ounce of butter, and 6 chopped cherries; line some patty-pans with paste, fill with the custard, and bake for twenty minutes in a fairly hot oven.

DINNER.

FRICASSEED SKATE.
RAGOUT OF RABBIT.
BAKED SWEETBREADS.

SPINACH.
POTATOES.
CHOCOLATE ÉCLAIRS.

Cut 3 lbs. of skate in neat pieces, lay them in a stewpan with just sufficient fish stock, with a few herbs; pepper and salt, let the whole simmer for quarter of an hour, then arrange the fish neatly on a dish; take out the herbs, thicken the stock, add a dash of cream, pour over the fish, and serve.

Cut 1 rabbit into joints, and fry them in a pan with $\frac{1}{2}$ lb. of bacon cut into small pieces; when brown add 1 pint of thickened brown gravy nicely flavoured with onion and carrot; simmer gently for one hour, and serve with small sippets cut into a fanciful shape.

AUGUST 12th.**BREAKFAST.**

OATMEAL PORRIDGE WITH CREAM.	MARMALADE.
DISH OF PEACHES.	COLD BATH CHAP. SCOTCH EGGS.

LUNCHEON.

STEAK AND KIDNEY PIE.	MARMALADE PUDDING.
MASHED POTATOES.	

Put $\frac{1}{4}$ lb. of bread crumbs into a basin with 2 ounces of suet, 2 ounces of citron, the juice and peel of 1 lemon, 1 beaten egg, and 3 table-spoonfuls of marmalade; mix well, then grease a basin, turn in the mixture, cover with buttered paper, and steam for two hours.

DINNER.

FRESH HADDOCK (STUFFED AND BAKED).	FRENCH BEANS.
SHOULDER OF LAMB.	CREAM PATTIES.
MINT SAUCE.	GRUYÈRE CHEESE.
POTATOES.	RADISHES.

Line some patty-pans with rich pastry, and bake in a fairly hot oven until brown; then put in a little strawberry jam, and when cold fill with whipped cream; arrange artistically on a dish, and decorate with maidenhair fern.

AUGUST 13th.**BREAKFAST.**

BROWN BREAD.	FILLETED PLAICE.
HONEY.	EGGS AND BACON.
RADISHES.	

LUNCHEON.

COLD SHOULDER OF LAMB.	PEA AND POTATO SALAD.
MINT SAUCE.	RHUBARB PUDDING.

DINNER.

SALMON CUTLETS.
 CUCUMBER.
 FRICASSEE OF CHICKEN.
 MINCED LAMB.

STUFFED TOMATOES.
 SNOW POTATOES.
 APRICOT FRITTERS.

Cut 1 chicken into neat joints, leaving out the neck and backbone, which will do for making the gravy; then put these joints into a stewpan with 1 onion, 1 head of celery, 1 turnip, and $\frac{1}{2}$ pint of water, pepper and salt to taste; simmer for half an hour, then strain; thicken the gravy; put the joints of chicken back to the stewpan; add $\frac{1}{2}$ pint of cream, and serve; garnish with fried croûtons and tufts of cauliflower.

Take the stones from some large apricots without breaking the fruit, then dip in rich batter; fry in boiling lard for about four minutes; sift sugar over, and arrange neatly on a dish; a little cream added to the batter will be found a great improvement.

AUGUST 14th.
BREAKFAST.

HOMINY.
 HONEY.
 WATERCRESS.

COLD PRESSED BEEF.
 GRILLED MACKEREL.

LUNCHEON.

DEVILLED EGGS.
 COLD PRESSED BEEF.
 TOMATO SALAD.

CORNFLOUR BLANCMANGE
 WITH JAM.

Fry 8 eggs for two minutes, then trim and arrange in a hot dish, and pour over the following sauce:—Melt 2 ounces of butter in a saucepan, add a little salt, cayenne, and 2 table-spoonfuls of cream; let this boil, then add 1 spoonful of made mustard and 1 well beaten egg, stir till thick; then add 2 ounces of minced ham (or bacon from the remains of the Bath chap), pour over the eggs, and serve at once.

DINNER.

MULLIGATAWNY SOUP.
LOIN OF VEAL.
CHIP POTATOES.

MASHED TURNIPS.
RASPBERRY SPONGE.

Dissolve 1 ounce of gelatine in $\frac{1}{2}$ pint of water, then strain; now beat 1 pint of cream with 4 ounces of castor sugar and the grated rind of half a lemon; $\frac{3}{4}$ lb. raspberry jam in $\frac{1}{2}$ pint of milk; mix all well together, and continue whisking until stiff; heap up high on a silver dish, and garnish with white flowers.

AUGUST 15th.**BREAKFAST.**

DISH OF PEARS.
HOT TOAST.
MUSTARD AND CRESS.

KIPPERED HERRINGS.
LAMB'S SWEETBREADS.

LUNCHEON.

HARICOT MUTTON.
BRUSSELS SPROUTS.

CUSTARD PUDDING.
CHEESE.

Cut 4 lbs. of best end of neck of mutton into thin chops, and fry for three or four minutes; then lay them in a stewpan just covered with water or weak stock; add 1 table-spoonful of relish, and pepper and salt to taste; whilst these are stewing cut some carrots and turnips into dice, and 2 onions into slices, and fry in the fat the cutlets were cooked in; when brown add them to the meat, and simmer until they are soft; thicken the gravy, add a little colouring, and serve.

DINNER.

BUCKINGHAM SOUP.
MINCED VEAL WITH POACHED
EGGS AND SPINACH.
GROUSE.
CHIP POTATOES.

BREAD SAUCE.
FANCY TARTS.
WATERCRESS.
CAMEMBERT CHEESE.

Put $\frac{1}{4}$ lb. of pearl barley (it should be soaked all night in a little

milk) in 3 pints of veal stock with 2 sliced onions and turnips, and let them all stew together for about two hours, then rub through a sieve; add $\frac{1}{2}$ pint of cream, a little cayenne, and pepper and salt to taste; serve with croûtons.

The game season will be hailed with delight by the housewife; and grouse, which is the first to come to us, will always find a welcome place at the table. They should be hung, if possible, a few days, and trussed the same way as fowl; put them into a fairly hot oven, and baste frequently with butter; just before they are done (which will be in about three-quarters of an hour), put a piece of toast in the pan and let the gravy soak in; now lay the toast on a hot dish, put the birds on and surround them in fried bread crumbs; send cayenne, cut lemon, brown gravy, and bread sauce to table with them.

Cut some squares of pastry and turn the corners to centre, press down lightly, and bake; when cold decorate with two different coloured jams, and place a small heap of whipped cream on top.

AUGUST 16th.

BREAKFAST.

BUTTERED SCONES.
RADISHES.
DISH OF GREENGAGES.

DANISH EGGS.
SARDINES.

LUNCHEON.

DEVILLED SARDINES.
GIBLET PIE.

POTATOES.
BLACKBERRY PUDDING.

Make a suet crust, butter and line a pudding basin, fill with blackberries, mix in 2 ounces of castor sugar, cover with paste, tie over a pudding cloth, and boil for three hours.

DINNER.

POTAGE DE CONCOMBRE.
LEG OF LAMB.
PEAS.
MINT SAUCE.

POTATOES.
CRYSTAL PALACE PUDDINGS.
GROUSE SALAD.

Peel and cut 2 cucumbers into pieces, then put them into a

stewpan with 2 quarts of white stock, 2 sliced onions, a little celery seed, 2 turnips, 1 sprig of parsley, and pepper and salt to taste; stew until soft, then rub through a sieve; thicken the soup, then add the yolk of 1 egg beaten up with 2 table-spoonfuls of cream; turn into a tureen, and add some thin slices of cucumber which have been previously boiled; serve with croûtons.

Take all the meat from the remains of the grouse, and cut it into neat shreds; put some pulled lettuce in a bowl, and add pepper, salt, oil, and vinegar to taste; mix well, then put in the grouse, and mix again; decorate with chilies and the hard boiled yolk of 1 egg rubbed through a sieve.

AUGUST 17th.

BREAKFAST.

HOT TOAST.
BROWN BREAD.
MARMALADE.

BLOATERS.
GOOSE LIVER TOAST.

Boil the livers of 4 geese for ten minutes in a little good stock, then chop them up finely, and mix them to a paste with a little salt butter; add $\frac{1}{4}$ pint of cream, a little pepper, 1 table-spoonful of anchovy sauce, the beaten yolk of 1 egg, and a pinch of cayenne; stir till thick, then spread on croûtons, and garnish with hard boiled egg.

LUNCHEON.

COLD LAMB.
MINT SAUCE.
PEA AND POTATO SALAD.

MASHED POTATOES.
PETERBOROUGH PUDDING.

Make a batter with $\frac{1}{4}$ lb. of flour, $\frac{1}{4}$ pint of milk, 2 eggs, and 2 table-spoonfuls of castor sugar; beat all thoroughly, then add $\frac{1}{2}$ lb. of cherries and raspberries and 2 ounces of butter broken into small pieces, and beat again; butter a basin, fill with the mixture, and steam for one hour.

DINNER.

BAKED SALMON.
LAMB RISsoles WITH PEAS.
MUSHROOMS AND KIDNEYS.

CHIP POTATOES.
CAKE CROûTE WITH CREAM.

Mix together 1 table-spoonful of butter, 1 teaspoonful of minced parsley, same of shallot and chopped capers, pepper and salt to taste; now dip a large slice of salmon in this mixture, and lay it in a fireproof baking-dish; bake in a fairly hot oven for twenty minutes or longer according to the size; serve in the dish the fish was cooked in.

Split the kidneys, egg and bread crumb them, and fry gently in butter for quarter of an hour; put these on one side, and fry some mushrooms (the same size, if possible) in the pan that the kidneys were cooked in; add pepper and salt to taste, and lay the mushrooms on a hot dish; place on each one half a kidney, and serve garnished with shaw potatoes.

AUGUST 18th.**BREAKFAST.**

RUSKS AND MILK.
BROWN BREAD.
DISH OF PLUMS.

SALMON RISsoles.
EGGS ON CRUMPETS.

LUNCHEON.

COLD GALANTINE OF VEAL.
TOMATO AND APPLE SALAD.

CHERRY AND CURRANT
PUDDING.

Peel and slice 2 large tomatoes, and lay them in a dish; cut up 1 large apple (peeled and cored); add this to the tomatoes, and mix lightly; season with pepper and salt, oil and vinegar, or mayonnaise, and scatter a little finely minced parsley and onion over at the moment of serving.

DINNER.

DEVILLED WHITEBAIT.
 BROWN BREAD AND BUTTER.
 CUT LEMON.
 ROAST FOWLS.
 BOILED TONGUE.

BREAD SAUCE.
 STUFFED MARROWS.
 FRIED POTATOES.
 SAGO PUDDING.
 CREAM SAUCE.

Peel 1 vegetable marrow, boil it in salted water for twenty minutes, then cut it into 2-inch lengths, and remove the seeds; drain and arrange upright on a china baking-dish, and fill with a little minced galantine of veal nicely flavoured and mixed with 1 table-spoonful of cream; scatter a few bread crumbs and a little oiled butter over, and bake for quarter of an hour in a moderate oven; serve with white sauce.

Boil 1 ounce of sago in $\frac{1}{2}$ pint of milk for twenty minutes, add 2 ounces of castor sugar, a few drops of vanilla, and the yolks of 2 eggs; whip the whites, and add these lightly into the mixture; butter a pudding-basin, ornament the sides with strips of candied peel and split raisins, then pour in the sago, &c.; tie over a buttered paper, and steam for one hour; serve with cream sauce.

AUGUST 19th.**BREAKFAST.**

HOT AND COLD TOAST.
 DISH OF APRICOTS.
 MUSTARD AND CRESS.

SMOKED SARDINES.
 FRIED HAM AND EGGS.

LUNCHEON.

STEAK AND KIDNEY PIE
 (COLD).

CUCUMBER SALAD.
 CHEESE SOUFFLEE.

DINNER.

TOMATO SOUP.
 FRICASSEED FOWLS.
 TONGUE RECHAUFFEE.

BROAD BEANS.
 SNOW POTATOES.
 CARAMEL PUDDING.

Cut some slices from the cold tongue, and warm them gently

through in a rich brown gravy, highly seasoned ; dish up in a border of spinach, and garnish with slices of hard boiled eggs cut into fanciful shapes.

AUGUST 20th.

BREAKFAST.

COLD TOAST.
BROWN BREAD.
RADISHES.

POTTED LOBSTER.
SAVOURY OMELETTE.

Take all the meat from 1 lobster (hen) and pound it in a mortar with the coral and spawn until smooth ; add a little cayenne pepper, 2 boned anchovies, $\frac{1}{2}$ pint of picked shrimps, and 4 ounces of butter ; when quite smooth press into china pots, and cover with oiled butter.

LUNCHEON.

BAKED STUFFED COD'S HEAD.
MASHED POTATOES.

MACARONI PUDDING.

Press about 1 lb. of veal stuffing into the head, then put it into a baking-tin ; spread over a little chopped parsley, pepper and salt, and the juice of half a lemon ; pour in $\frac{1}{2}$ pint of stock, a dash of mushroom ketchup, and 2 ounces of butter ; bake for fifteen minutes, basting the fish well, then sprinkle over some crumbs ; mix a little anchovy sauce in the gravy, which should be slightly thickened, and pour round the fish ; garnish with cut lemon and horse radish.

DINNER.

PIGEON PUREE.
COLLOPS OF VEAL AND
CHICKEN.
MUTTON CUTLETS AND PEAS.

POTATOES À LA MAITRE
D'HOTEL.
MERINGUES.
CREAM CHEESE.

Cut 3 pigeons into the smallest joints, and put them into a pan with 3 pints of stock, 2 onions, carrot, turnip, and head of celery, $\frac{1}{4}$ lb. of ham, pepper and salt to taste, and simmer for two hours, then take the meat off the breast and put this on one side ; let the bones, &c., stew again for another hour, then strain ; cut the meat that was taken from the breast into very small shreds, and return

it to the stock (which should be slightly thickened and coloured); add a dash of cream and a squeeze of lemon juice; serve.

Slice some potatoes, boil in salted water with a sprig of mint five minutes, then drain and return them to the pan with 2 ounces of butter, a little minced parsley, and a squeeze of lemon juice; toss about gently for a few minutes, and serve.

Take 1 lb. each of cooked veal (from the galantine) and the same quantity of chicken, and cut the meat into $\frac{1}{2}$ -inch squares; now make some nice white sauce, slip in the collops, and simmer for ten minutes; season with pepper and salt, then take the pan off the fire and stir in the yolks of 2 eggs; serve garnished with little heaps of fried bacon cut in small squares and slices of cut lemon.

AUGUST 21st.

BREAKFAST.

SALLY LUNNS.
DISH OF PEARS.
HOVIS BREAD.

POTTED SHRIMPS.
GRILLED HAM WITH
POACHED EGGS.

LUNCHEON.

STEAK PIE.
EXETER POTATOES.
SWISS SANDWICHES.

GORGONZOLA CHEESE.
WATERCRESS.

DINNER.

BOILED BRILL.
SHRIMP SAUCE.
GREEN GOSLING.
CAULIFLOWER.

POTATOES.
BAKED SWEETBREADS.
FRUIT IN JELLY.

Put 1 lb. of castor sugar, 3 whipped whites of eggs, the juice of 1 lemon, 1 pint of water, and 2 ounces of gelatine into a stewpan until it boils; then pass through a cloth, and add $\frac{1}{2}$ bottle of light wine; line a mould with pieces of glacé cherries, apricots, plums, then pour in the gelatine, &c., a little at a time, add more fruit, and so on, until the mould is full (the last layer should be jelly); place on ice, then turn out and decorate with maidenhair fern.

AUGUST 22nd.**BREAKFAST.**

HOT AND COLD TOAST.
HONEY.
CRESS.
DISH OF APPLES.

FRIED SOLES.
RECHAUFFEE OF SWEET-
BREADS.

Take the remains of the baked sweetbreads with 1 spoonful or 2 of the gravy that was left, mince finely, then pound in a mortar until smooth, make warm, then spread the mixture on rounds of hot buttered toast; put 1 poached egg on top and serve; garnish with cress.

LUNCHEON.

BEEF PALATES WITH WHITE
SAUCE.

FRIED POTATOES.
COMPÔTE OF PLUMS.

Stew very gently in stock 4 ox palates for four and a half hours, then cut them into square pieces, and cover with sauce which is made thus:—Put 1 pint of white stock into a stewpan with 1 bunch of savoury herbs, 6 small onions, pepper and salt to taste; stew for half an hour, thicken the stock, give one boil up, and it is ready; garnish with forcemeat balls.

DINNER.

MAYONNAISE OF LOBSTER
(COLD).
SHOULDER OF LAMB.
MINT SAUCE.

SPINACH (FRENCH FASHION).
POTATOES.
SWISS ROLL.

Take the meat as carefully as possible from some lobsters, lay a nice serving piece in a china fluted plate, dust a little cayenne over, and cover with mayonnaise; garnish with chilies and cut cucumber.

Put 4 lbs. of spinach into a stewpan with 1 teaspoonful of salt and 1 lump of sugar, let it cook slowly until quite soft, then drain and chop finely; rub it through a sieve, put it back into the stewpan, add 4 ounces of butter, and 1 wine-glassful of cream; when quite hot stir in quickly the yolks (beaten) of 2 eggs, and 1 teaspoonful of minced onion; then pile up high in a dish, and garnish with tufts of boiled cauliflower and hard boiled egg.

AUGUST 23rd.**BREAKFAST.**

SALLY LUNNS.
HOVIS BREAD.
MARMALADE.

LAMB RISSOLES.
FRIED BACON AND EGGS.

LUNCHEON.

COLD PRESSED BEEF.
TOMATO SALAD.

PRUNE ROLY-POLY
PUDDING.

Stew some prunes until soft in $\frac{1}{2}$ pint of water, 2 ounces of sugar, a strip of lemon peel, and 1 glass of port or madeira wine; then remove the stones; roll out some short crust, spread with the mixture, roll round and boil like a roly-poly jam pudding; serve cream with the pudding and cream sauce.

DINNER.

CLEAR SOUP.
CALVES' BRAINS.
MUSHROOM SAUCE.
RIBS OF BEEF (BONED AND
ROLLED).

HORSE RADISH SAUCE.
CHIP POTATOES.
FRIED AUBERGINES.
PEAR FRITTERS.

Wash 2 sets of brains, then simmer slowly in stock for half an hour with 1 onion; drain, and cut into neat pieces; make some bread croûtes hot, put the pieces of brain on and keep warm, thicken and boil up the sauce they were cooked in, add 6 chopped mushrooms, 1 table-spoonful of Harvey sauce, and pepper and salt to taste, and let it reduce; pour it over the brains, and serve at once; garnish with crisp parsley.

Peel and cut some ripe pears into halves, take out the cores, and dip them into rich batter in which a little cream has been added, fry in boiling fat for three or four minutes, then drain; arrange neatly on a dish, sift castor sugar, and garnish with geraniums.

AUGUST 24th.**BREAKFAST.**

SALLY LUNNS.
HOT TOAST.
RADISHES.

COLD PRESSED BEEF.
FRIED PLAICE.

LUNCHEON.

VEAL AND HAM PIE.
PEAS.

RAISIN CHEESE.

Stone 1 lb. of raisins, then stew them with $\frac{1}{2}$ lb. of loaf sugar, a small piece of lemon peel, and 6 cloves for one hour; when cool pour into a glass dish or any fancy pot.

DINNER.

FRICASSEED HADDOCK.
ROAST LEVERET.
JELLY SAUCE.
CHIP POTATOES.

MUTTON CUTLETS AND
TOMATO SAUCE.
CHEESE FRITTERS.

Split a fresh haddock open, bone it, and season the inside with pepper and salt and the juice of 1 lemon, put it in a fireproof baking-dish with a few small lumps of butter on top, then cover with a greased paper; bake in a moderate oven for twenty minutes, lay it on a dish, thicken the liquor that flowed from it, then stir in 1 table-spoonful of essence of anchovy, and pour over the dish; garnish with little heaps of picked shrimps and chopped hard boiled white of egg

Bring $\frac{1}{4}$ pint of water and 1 ounce of butter to the boil in a small saucepan, then dredge in slowly 3 ounces of flour; stir and cook until the mixture leaves the sides of the saucepan; then add (off the fire) 2 eggs, 2 ounces of grated cheese, and a little salt and cayenne; mix well, then drop 1 dessert-spoonful of the mixture into boiling fat, and fry for about eight minutes; drain, sprinkle with parmesan, and serve quickly.

AUGUST 25th.**BREAKFAST.**

MILK TWISTS.
JAM.
DISH OF PEARS.

CURRIED KEDGEREE.
GRILLED WHITING.

LUNCHEON.

RAGOUT OF LEVERET.
MASHED POTATOES.

CAULIFLOWER.
BAKED RICE PUDDING.

DINNER.

LETTUCE PUREE.
SHOULDER OF VEAL.
STUFFED TOMATOES.
BATH CHAP.

BLACKBERRY AND APPLE
TART.
CUSTARDS.

Put 3 or 4 lettuces into 1 quart of weak stock with 2 onions, carrots, and 2 ounces of lean bacon cut small, boil for one hour, then rub all through a sieve; now thicken with a little flour and butter, season to taste with pepper and salt, add 1 teaspoonful of Liebig's extract, stir well, and serve with small bread croûtons.

AUGUST 26th.**BREAKFAST.**

HOT AND COLD TOAST.
HONEY.
DISH OF APPLES.

COLD BATH CHAP.
FRIED DABS.

LUNCHEON.

COLD VEAL.
POTATO SALAD.
DAMSON PUDDING.

CREAM CHEESE.
CRESS.

DINNER.

FRIED CRIMPED SKATE.
STOCK SAUCE.
MINCED VEAL AND PEAS.

FILLET OF BEEF WITH
OLIVES.
BAKED APRICOT PUDDING.

Put $\frac{1}{4}$ pint of port wine, the same of walnut ketchup, $\frac{1}{2}$ pint of

mushroom ketchup, 6 chopped anchovies, the same of shallots, and garlic, 2 table-spoonfuls of soy, and a soupçon of cayenne into a small saucepan; simmer for fifteen minutes, then strain. This is a very delicious fish sauce.

AUGUST 27th.

BREAKFAST.

QUAKER OATS.
BUTTERED TOAST.
QUINCE MARMALADE.

SPLIT BLOATERS.
KIDNEY OMELETTE.

LUNCHEON.

FISH RISSOLES (FROM
SKATE).

MASHED POTATOES.
CURATE'S PUDDING.

DINNER.

CARROT SOUP.
ROAST LEG OF MUTTON.
BROCCOLI.

SNOW POTATOES.
RATAFIA PUDDING.
CHEESE FRITTERS.

Butter and decorate a mould with citron and dried cherries, then put 4 ounces of ratafias into a basin and mix in 3 ounces of ground almonds, pour over $\frac{1}{2}$ pint of cream (hot), and mix well; let it cool; in another basin mix 2 ounces of butter, with 2 ounces of castor sugar, then stir in the yolks of 3 eggs; beat well, then add $1\frac{1}{2}$ ounces of cornflour, 1 glassful of maraschino, and the mixture of cream, &c.; add the whites (well whisked) of the eggs, fill up the mould about three-parts full, spread a layer of strawberry jam over, then fill the basin, and steam for one and a half hours; turn out carefully, pour round some hot strawberry jam, and serve.

Pound together in a mortar 1 ounce of finely minced cooked ham or lean bacon, 3 ounces of grated parmesan cheese, 1 ounce of bread crumbs, 2 ounces of butter, and the beaten yolk of 1 egg; when quite smooth divide into balls, and plunge into boiling fat for three minutes; serve at once.

AUGUST 28th.**BREAKFAST.**

BUTTERED SCONES.
DISH OF PLUMS.
WATERCRESS.

MARMALADE.
SAVOURY OMELETTE.
FILLETED DRIED HADDOCK.

LUNCHEON.

MINCED MUTTON.
FRIED TOMATOES.

CHIP POTATOES.
RASPBERRY PUDDING.

Put 4 ounces of creamed butter in a basin with the same quantity of castor sugar, then add one by one 3 ounces or 4 ounces of cake crumbs; beat well, then shake a few crumbs at the bottom of a well buttered mould, put in a layer of the mixture, then a layer of raspberry jam, and so on till the mould is full; bake in a moderate oven for one hour, then turn out carefully, and serve with hot strained raspberry juice.

DINNER.

BOILED SALMON.
PARSLEY SAUCE.
CURRIED MUTTON (FROM LEG).
RICE.

FRENCH BEANS.
POTATOES.
DEVILLED STEAKS.
PALMERSTON JELLY.

Cut some round steaks from the rump about two-thirds of an inch thick, trim neatly, sprinkle a little cayenne pepper and salt over, then grill over a clear fire six minutes; arrange the meat in a circle on a dish, fill up the centre with tufts of cauliflower, and cover the steaks with the following sauce:—Put 1 ounce of butter in a small stewpan with 1 table-spoonful of French mustard and 1 teaspoonful of minced parsley; stir till quite hot.

Take 1 quart of lemon jelly, colour one-half with cochineal and let the other remain its original colour; whisk each portion till thick and frothy, then fill a jelly mould with alternate layers of the two colours; turn out carefully, and serve with cream.

AUGUST 29th.

BREAKFAST.

HOT ROLLS.
COLD TOAST.
JAM.

DISH OF APRICOTS.
CERVEILLES D'AGNEAU.
SARDINES AND TOMATOES.

LUNCHEON.

COLD FOWL WITH MAYON-
NAISE.

PEA AND POTATO SALAD.
DAMSON TART.

DINNER.

POTAGE BISQUE.
HALF CALF'S HEAD.
GROUSE.
BREAD SAUCE.

CHIP POTATOES.
MASHED TURNIPS.
BAKED ALMOND PUDDING.

Put 1 lb. of crayfish into a stewpan with 3 pints of fish stock, 2 onions, carrots, bunch of parsley, and pepper and salt to taste; simmer for one hour, then strain, thicken with flour and butter, add 1 teacupful of cream, 1 teaspoonful of anchovy sauce, and serve. The meat from 1 dozen of the tails can be chopped finely and added when the soup is in the tureen. Garnish with croûtons.

Pound 8 ounces of blanched almonds with 1 table-spoonful of cream, 3 ounces of grated spongecake, and 2 ounces of castor sugar; mix well, then add the yolks of 2 eggs, 2 ounces of oiled butter, and a little more cream; beat, then pour into a buttered dish, and bake for half an hour; when cooked scatter a thick layer of desiccated cocoanut over.

AUGUST 30th.

BREAKFAST.

HOT TOAST.
SALLY LUNNS.
RADISHES.

PATÉ DE FOIE GRAS.
VEAL AND MUSHROOMS.

Cut 1 lb. of veal cutlets in pieces about 2 inches square, and

sprinkle with minced parsley, then dip in beaten eggs and finely chopped mushrooms, and fry slowly for ten minutes; serve piled up high on a dish, and covered with brown gravy; garnish with little rolls of bacon.

LUNCHEON.

HASHED CALF'S HEAD.
MASHED POTATOES.
VERMICELLI PUDDING.

CREAM CHEESE.
RADISHES.

DINNER.

MOCK TURTLE SOUP.
RAGOUT OF GROUSE.
FRIED POTATOES.

VEGETABLE MARROW.
DEVILLED KIDNEYS.
MARLOW PUDDING.

Split 8 kidneys, and put a little melted butter in the hollow of each; now mix 1 teaspoonful of made mustard with 1 table-spoonful of minced parsley, and a little pepper and salt; spread the mixture over the kidneys, then a layer of bread crumbs, and bake in a moderate oven for fifteen minutes; baste with a little butter during the process of cooking; dish up on round croûtons, and garnish with parsley.

Put 8 ounces of cake crumbs in a basin with 7 ounces of chopped suet, same of castor sugar, 1 wine-glassful of brandy, and 4 well beaten eggs; mix well; add 3 more eggs, 1 wine-glassful of cream, and beat again; butter a mould, strew a few cake crumbs over, and cover the bottom with macaroons; next put in a layer of the mixture, then a layer of sliced spongecake, and so on till the mould is full (the mixture should be last of all); bake in a moderate oven for one hour, turn out, and serve with the following sauce:—Put 3 table-spoonfuls of raspberry syrup in a stewpan with 2 glasses of sherry; make quite hot, and it is ready.

AUGUST 31st.

BREAKFAST.

PORRIDGE WITH CREAM.
APRICOT JAM.
DISH OF APPLES.

WATERCRESS.
BRAIN RISSOLES.
STUFFED MUSHROOMS

LUNCHEON.

COLD PRESSED BEEF.
FOIE GRAS ON TOAST.

COMPÔTE OF PLUMS.

DINNER.

BAKED CARP.
ROAST TURKEY POULT.
BOILED HAM.

SPINACH.
APRICOT CREAMS.
CHEESE SOUFFLEE.

Stuff the fish with a good forcemeat, then cover with egg and bread crumbs, and lay it in a baking-dish; add $\frac{1}{4}$ lb. of butter in small pieces, $\frac{1}{2}$ pint of good stock, a squeeze of lemon juice, $\frac{1}{2}$ pint of port, pepper and salt to taste, a little cayenne, and 4 pounded anchovies; bake in a moderate oven for one hour, or a little longer if the fish is very large; then thicken and strain the gravy and pour over; garnish with cut lemon.

Put a round of madeira cake about $\frac{1}{2}$ inch thick at the bottom of a custard glass, then 1 teaspoonful of apricot jam; beat up 1 pint of cream until thick in a basin with 2 table-spoonfuls of castor sugar and the same quantity of brandy or vanilla; mix carefully, and fill the glasses; put chopped pistachio on the top of each.

SEPTEMBER 1st.**BREAKFAST.**

HOMINY.
HONEY.
DISH OF PEARS.

GRILLED LEGS OF TURKEY.
COLD PRESSED BEEF.

The legs of the turkey can be sawn into 3 joints, making 6 in all; rub a little made mustard, pepper, salt, and cayenne all over, and grill over a clear fire for ten minutes; lay them on a very hot dish, sprinke a little minced parsley over, and serve very hot.

LUNCHEON.

COLD HAM.
MASHED POTATOES.

CURRIED TOAST.
BOSCOMBE PUDDING.

Pour $\frac{1}{2}$ pint of milk over $\frac{1}{4}$ lb. of bread crumbs and 2 ounces

of ground almonds; then add 3 ounces of the small stoneless raisins, the same of sugar, 1 ounce of flour, and 2 well beaten eggs; mix thoroughly, pour into a buttered mould, cover with buttered paper, and steam for one hour.

DINNER.

CHEESE SOUP.	SPINACH.
CUTLETS AU CHAMPIGNON.	POTATOES.
LOIN OF PORK.	GREENGAGE TART.
APPLE SAUCE.	

Put 1 quart of good brown stock into a stewpan with 1 onion that has been sliced and fried in butter; add pepper and salt to taste, and 2 table-spoonfuls of grated cheese; give one boil, and serve with small croûtons.

Trim neatly about 4 lbs. of neck of mutton into cutlets, then dip them in egg and bread crumbs and a mixture of minced mushrooms, parsley, and bread crumbs; season to taste, and fry for five minutes in hot fat; serve in a border of mashed potatoes or peas.

SEPTEMBER 2nd.

BREAKFAST.

PORRIDGE.	COLD TOAST.
CRESS.	DISH OF COLD HAM.
JAM.	STEWED KIDNEYS.

LUNCHEON.

RABBIT PIE.	GROUND RICE PUDDING.
MASHED POTATOES.	COMPÔTE OF PLUMS.
TURNIPS.	

Cut 1 rabbit into neat joints, and lay it in a piedish; season highly with pepper, salt, and minced onions; then scatter some finely chopped ham over and a layer of bread crumbs; now fill the dish with good gravy, cover over with paste, ornament the top prettily, and bake in a fairly hot oven for three-quarters of an hour; then let the pie remain on the hot plate for one hour to cook the meat.

DINNER.

BAKED MULLET WITH TOMATOES.
 RISsoles.
 VEAL CUTLETS.

PEAS.
 POTATOES.
 SPONGECAKES AND CREAM.

Lay $\frac{1}{2}$ dozen mullet in a fireproof baking-dish, scatter over some parsley (minced), 2 ounces of butter and pepper, and salt to taste; cook in the oven for half an hour; pour over some hot tomato sauce, and serve in the dish they were cooked in.

Take about $\frac{1}{2}$ lb. of any cold meat that remains in the larder, a little ham, scrap of pork and rabbit (the more variety the better the mince will be), chop very finely, season to taste, and add 1 gill of cream, 2 teaspoonfuls of minced parsley, and a suspicion of onion; shape into rissoles, and fry a golden brown; garnish with crisp parsley.

SEPTEMBER 3rd.**BREAKFAST.**

HOT TOAST.
 BUTTERED SCONES.
 DISH OF APPLES.
 MARMALADE.

POTTED HAM.
 FISH RISsoles (FROM
 MULLET).

LUNCHEON.

CURRIED PORK.
 RICE.
 POTATOES.

APPLE PUDDING.
 CHEESE.

DINNER.

GREEN PEA SOUP.
 KROMESKIES OF HAM.
 LEG OF LAMB.
 MINT SAUCE.

BRUSSELS SPROUTS.
 CHIP POTATOES.
 CHOCOLATE CREAM.

Put $\frac{1}{2}$ lb. of ox kidney through a mincing machine, and mix with it 3 ounces of bacon that has been cut in dice and fried, 1 chopped onion, carrot, bunch of savoury herbs, and pepper and salt; turn these into a stewpan with $\frac{1}{4}$ pint of stock, and boil slowly for ten minutes, stirring constantly; then rub it through

a sieve; now cut some raw ham into slices about $2\frac{1}{2}$ inches square, and very thin; put 1 dessert-spoonful of the mixture on these, and wrap it up in the ham, close the end firmly, dip in batter, and fry; drain, and garnish with crisp parsley.

SEPTEMBER 4th.

BREAKFAST.

RUSKS AND MILK.
HONEY.
JAM.

DISH OF PEARS.
VEAL ROLLS.
GRILLED KIDNEYS ON TOAST.

Mince very finely $\frac{1}{4}$ lb. of lamb and the same of veal (from the cutlets); add 1 dessert-spoonful of minced onion, parsley, and a little pepper and salt, also 2 ounces of cold mashed potatoes; mix all well together with the yolk of 1 egg and a dash of cream or milk; smooth the mixture on to a dish, and shape like small sausages, fry in boiling fat for five minutes, drain, and dish up daintily garnished with cut lemon and watercress.

LUNCHEON.

COLD LAMB.
MINT SAUCE.
FRIED POTATOES.

POACHED EGGS WITH WHITE
SAUCE.
REMAINS OF CHOCOLATE
CREAM.

Poach the eggs; lay them on a silver dish, and pour around them a well seasoned white sauce; dust a little chopped parsley over, and serve.

DINNER.

WHITING WITH SHRIMP SAUCE.
ROLLED LOIN OF MUTTON.
SPINACH.

EXETER POTATOES.
APRICOTS AND WHIPPED CREAM.
CHEESE SANDWICHES.

The fish should be skinned and trussed for frying, dipped in flour, and sprinkled with a little minced parsley and grated lemon peel, then covered thickly with bread crumbs, and put into a fireproof china dish; season with pepper and salt; add 2 ounces

of butter, and bake in a moderate oven for twenty minutes; serve with shrimp sauce.

Put 2 ounces of butter into a saucepan, the same of grated cheese, 1 well beaten egg, 2 boned anchovies, and a seasoning of cayenne pepper; mix well; now have some strips of pastry ready; spread one-half over thinly with the mixture, and lay the other half on top like a sandwich; press firmly together, and bake for eight minutes in a brisk oven; serve quickly.

SEPTEMBER 5th.

BREAKFAST.

HOT AND COLD TOAST.
HOVIS BREAD.
GOLDEN SYRUP.

DISH OF PEACHES.
CREAMED HADDOCK.
PLAIN BOILED EGGS.

Pour $\frac{1}{2}$ pint of boiling milk over a dried haddock, cover it up, and let it remain for five minutes; skin and bone it, and put it into a small stewpan with 2 gills of cream or milk and a pinch of cayenne pepper; let it get quite hot again, then thicken with flour and butter, and serve garnished with hard boiled eggs cut into slices.

LUNCHEON.

BROILED LAMB CHOPS.
STUFFED TOMATOES.

VERMICELLI PUDDING.

Trim the chops (which should be from the loin), brush them over with a little warmed butter, then roll them in bread crumbs, and grill over a clear fire for ten minutes; serve with stuffed tomatoes.

DINNER.

LOBSTER SCALLOP.
BRAISED SHOULDER OF
VENISON.
CURRANT JELLY.

CAULIFLOWER.
CHIP POTATOES.
BAKED LEMON PUDDING.

Cut a lobster into very small pieces, and put it into a basin with $\frac{1}{2}$ ounce of flour, 2 ounces of butter, 1 gill of milk, a pinch

of cayenne, 1 teaspoonful of anchovy sauce, and a little minced parsley; then squeeze a dash of lemon juice over, fill some buttered scallop shells, sprinkle with bread crumbs, add a little butter, and bake for ten minutes.

Bone the shoulder of venison, and lay the meat in $\frac{1}{4}$ pint of vinegar, and 1 bunch of savoury herbs; let it remain for three or four days, then lay some slices of fat bacon and 1 minced onion in a pan; put in the meat, season well with pepper and salt; add 2 cloves, 1 slice or 2 of lemon, and 2 ounces of butter; bake in a moderate oven for two and a half hours, basting frequently; strain the liquor; add 1 wine-glassful of cream; serve very hot with red currant jelly.

SEPTEMBER 6th.

BREAKFAST.

HOT ROLLS.
RADISHES.
DISH OF GREEN FIGS.

TOMATO EGGS.
KIPPERED HERRINGS.

Cut 4 hard boiled eggs into halves, and cover the top with a little anchovy sauce; put them into a fireproof china dish on rounds of buttered toast; pour over thick tomato sauce, and heat in the oven for seven minutes; dust a little cayenne over, and serve.

LUNCHEON.

HASHED VENISON.
FRIED POTATOES.

NURSERY PUDDING.

Boil 2 ounces of rice, 2 ounces of butter, same of sugar, and a few drops of vanilla in 1 pint of milk till it is soft; mix in 2 well whisked eggs; butter a piedish, line it with pastry; put in a thin layer of the rice, then one of stewed fruit or jam, and so on till the dish is full; bake in a moderate oven for half an hour, and serve with boiled custard.

DINNER.

PUREE OF PEAS.
 VENISON PASTIES.
 KIDNEY PATTIES.
 FRIED MUSHROOMS.

POTATOES.
 TOMATOES AND CREAM.
 CHEESE.
 CELERY.

Put 1 quart of peas into a saucepan with 3 pints of weak stock, 1 slice or 2 of bacon, 1 onion, carrot, handful of spinach, sprig of parsley and mint; season to taste with pepper and salt, and when soft pass the peas, &c., through a hair sieve; give the puree one boil up, and serve with fried croûtons.

Put one veal kidney into a stewpan with 1 ounce of butter, a little chopped parsley, and pepper and salt to taste; stir for four minutes; then add 1 wine-glassful of thick brown sauce; simmer slowly; fill some patty-pans that have already been lined with pastry and cooked; put a lid of paste over each patty-pan; warm up again in the oven, and serve.

Cut some tomatoes into halves, and put them into a stewpan with 1 lb. of castor sugar, a little lemon juice, and 1 gill of water; stew gently for half an hour, or until the tomatoes are quite soft; then when cold turn out on a glass dish, and heap whipped cream all over.

SEPTEMBER 7th.**BREAKFAST.**

HOMINY WITH CREAM.
 HONEY.
 BROWN AND WHITE BREAD.

DISH OF PLUMS.
 CERVELLES D'AGNEAU.
 ROLLED PICKLED PORK.

LUNCHEON.

KNUCKLE OF VEAL WITH
 TURNIPS.
 MASHED POTATOES.

RECHAUFFEE OF LEMON
 PUDDING.
 CHEESE.
 WATERCRESS.

Cut the remains of the lemon pudding into neat squares or rounds, and fry carefully in batter for five minutes; then put them on a hot dish; dust a little grated lemon peel over, and cover with sweet sauce.

DINNER.

FRIED SOLES.
 ANCHOVY SAUCE.
 SADDLE OF MUTTON.
 CAULIFLOWER.

BROWNEO POTATOES.
 CREAM SOUFFLEE.
 CHEESECAKES.

Put $\frac{1}{2}$ pint of cream into a saucepan with 2 ounces of castor sugar, and when it boils mix in slowly 1 teaspoonful of cornflour (this should have been previously mixed with a little cream); bring it to the boil again, stirring all the time; now let it cool a little; then mix in the yolks of 3 well beaten eggs, and stir again, but do not let the mixture boil or it will curdle; flavour with vanilla, then pour into a fireproof soufflee dish, and bake in a sharp oven for five minutes, or the top may be browned with a salamander instead of in the oven.

SEPTEMBER 8th.**BREAKFAST.**

WHEATMEAL PORRIDGE.
 MUSTARD AND CRESS.
 JAM.

DISH OF ORANGES.
 COLD ROLLED PORK.
 FILLETED FRIED HADDOCK.

LUNCHEON.

TOMATOES AND VEAL (FROM
 KNUCKLE).

CAULIFLOWER.
 COMPÔTE OF GREENGAGES.

Cut some neat rounds from the knuckle of veal about one-eighth inch thick, and lay them in a mixture of minced onion; then dust with salt and pepper, brush them over with 1 egg, cover with bread crumbs, and fry for five minutes; drain; arrange a layer of cooked sliced tomatoes in the centre, and pour round brown sauce.

DINNER.

LETTUCE SOUP.
 CURRIED MUTTON (FROM
 SADDLE).
 RICE.
 ROAST GOOSE.

POTATOES.
 BEANS.
 APPLE SAUCE.
 OLIVE CROÛTONS.

Put 2 ounces of butter into a stewpan with 2 sliced onions,

1 bunch of herbs, and 2 lbs. of shredded lettuce; add 3 pints of milk, and thicken; simmer for half an hour; skim well, then rub through a sieve; put it back into the stewpan to get hot; add now the yolks of 3 eggs, the juice of $\frac{1}{2}$ lemon, and pepper and salt to taste; let the soup boil up, then serve.

Cut some neat rounds of bread, and fry them in butter; then spread a layer of Italian sausage, and pile on the top some chopped olives; ornament with butter through a forcing bag; eat cold.

SEPTEMBER 9th.

BREAKFAST.

RUSKS AND MILK.
HOVIS BREAD.
HONEY.

JAM.
BAKED EGGS.
ANCHOVY TOAST.

Cut 6 hard boiled eggs into halves, and take a small slice from underneath, so that they can stand easily; take out the yolks, and mash them with 2 ounces of cooked veal, 3 anchovies, a little minced parsley, 2 chopped mushrooms, and pepper and salt to fancy; fill in the whites with the mixture; brush the top over with egg, and bake in a moderate oven for twenty minutes.

LUNCHEON.

RAGOUT OF GOOSE.
APPLE SAUCE.
MASHED POTATOES.

BAKED CABBAGE.
MACARONI CHEESE.

Boil 1 cabbage until tender; then drain and chop; mix with it 2 eggs, 1 ounce of butter, 2 table-spoonfuls of milk, and salt and pepper to taste; stir well; turn into a greased pudding-basin, and bake in a quick oven for half an hour.

DINNER.

OYSTER PATTIES.
MUTTON CUTLETS AND PEAS.
ROAST PARTRIDGES.

BREAD SAUCE.
CHIP POTATOES.
APPLE CHARLOTTE.

Line some patty-pans with rich pastry; place a small piece of bread in the centre; brush over with beaten egg, and bake in

a quick oven for ten minutes; then take out the bread carefully, and fill with the following mixture:—Mix 2 ounces of butter with 1 table-spoonful of flour and the liquor that flows from 1 dozen oysters; let it boil; then add a little cayenne pepper and the oysters which should have been cut in halves (the beards must, of course, have been taken off), a squeeze of lemon juice, and 1 gill of cream; heat through without boiling, and when cool fill the pastry, and arrange prettily on a silver dish.

SEPTEMBER 10th.

BREAKFAST.

SALLY LUNNS.

RADISHES.

HONEY.

DISH OF NECTARINES.

HADDOCK WITH POACHED

EGGS.

COLD PARTRIDGES.

Grill 1 haddock, lay it on a hot dish, put a little butter and pepper over, and arrange some nicely poached eggs on the fish; surround them with finely minced parsley.

LUNCHEON.

MACARONI AND MEAT SHAPE.

VEGETABLE MARROW.

SEMOLINA PUDDING.

Butter a pudding-basin, and line it with strips of cooked macaroni in long lengths; now mince up any cold scraps from the larder, partridge, veal, and goose; fill the basin with this mince; add some slices of hard boiled egg, a few bread crumbs, 1 chopped onion, pepper and salt to taste, and a little good gravy; cover over with macaroni; then put a round of buttered paper over, and steam for one and a half hours; turn out carefully, and serve with brown gravy.

DINNER.

FILLETED JOHN DORY.

SADDLE OF LAMB.

MINT SAUCE.

POTATOES.

FRIED AUBERGINES.

CAVIARE TOAST.

Fillet a John Dory, cut it into neat sized serving pieces, and

dry thoroughly; now put 1 teaspoonful of minced parsley in a pan with 1 gill of oil, and fry for five minutes; add 2 table-spoonfuls of flour, a little pepper and salt, and 1 pint of good fish stock; when smooth put in the fish, simmer for eight minutes, then arrange tastefully on a dish; garnish with cut lemon.

Butter some rounds of toast; lay a little heap of caviare on top; put a ring of minced parsley round; make hot, and serve.

SEPTEMBER 11th.

BREAKFAST.

HOMINY.
HOT TOAST.
WATERCRESS.

STEWED GREENGAGES.
KIPPER TOAST.
FRIED HAM.

Take the meat from 2 cooked kippered herrings, pound the flesh in a mortar with 2 ounces of butter and a little cayenne; when smooth add a little cream, and mix well; spread on squares or rounds of buttered toast (hot), and serve.

LUNCHEON.

COLD SADDLE OF LAMB.
MINT SAUCE.
POTATO SALAD.

SCALLOPED SALSIFY.
SEMOLINA CUSTARD.

Cut the remains of the pudding into neat slices; arrange in the centre of a glass dish; pour over a layer of jam, then $\frac{1}{2}$ pint of good custard.

DINNER.

DRESSED CRAB.
ROAST GUINEA FOWLS.
BREAD SAUCE.
CAULIFLOWER.

POTATOES À LA MAITRE D'HOTEL.
WHORTLEBERRY AND APPLE
TART.
CREAM.

SEPTEMBER 12th.**BREAKFAST.**

RUSKS AND MILK.
BUTTERED SCONES.
DISH OF APPLES.

BROILED BEEF BONES.
GALANTINE OF SHEEP'S
TONGUES.

LUNCHEON.

MINCED LAMB WITH FRIED
TOMATOES.
MASHED POTATOES.

RICE CREAM.
CHEESE.

Boil 2 ounces of sugar and 1 ounce of rice in 1 pint of milk till creamy; then strain, and add the yolks of 3 well beaten eggs and a little vanilla; when nearly cold pour into a glass dish; serve with stewed plums or greengages.

DINNER.

WESTBURY SOUP.
RAGOUT OF GUINEA FOWL.
REINDEER TONGUE.

BRUSSELS SPROUTS.
POTATO CHIPS.
PINEAPPLE PUDDING.

Cut the remains of the guinea fowls into neat pieces, then warm them through in highly seasoned brown stock; add a dash of mushroom ketchup and tomato sauce; now dip the joints in egg; cover with bread crumbs, and fry; dish up neatly; pour the gravy round, and garnish with potato chips and fried tomatoes.

Grease and line a round cake tin thickly with butter; now put alternate rows of sliced pineapple and bananas round the tin; press firmly; then fill the inside with pieces of madeira cake; pour in a rich custard, cover the top over with buttered paper, and stand the tin in a saucepan of boiling water, which should come half-way up; steam for one hour; then turn out carefully, take off the paper, and sprinkle with chopped pistachio nuts or desiccated cocoanut.

SEPTEMBER 13th.

BREAKFAST.

BREAD AND MILK.
HONEY.
RADISHES.

PEARS.
COLD TONGUE.
FILLETED KIPPERED HERRINGS.

Cut some fillets from kippered herrings, free them from skin and bone, and cook in a little butter in the oven for eight minutes; then sprinkle over with cayenne, and serve on strips of hot buttered toast; put a little hard boiled yolk of egg over that has been rubbed through a sieve, and serve.

LUNCHEON.

DINNER.

CLEAR SOUP.
LEG OF MUTTON.
FRENCH BEANS.

POTATO MARBLES.
ANCHOVY SALAD.
CHEESE STRAWS.

Have 3 pints of nicely flavoured clear soup ready in the tureen, then slip in the garnish, which is made as following:—Take the yolks of 2 or 3 eggs beaten up with a very little clear stock (not more than 1 table-spoonful), season with salt and pepper, and divide it into 2 equal parts, one of which is coloured green, while the other is left yellow; pour the custard into buttered tins, and set in a pan of boiling water over the fire till the custard becomes firm; when cold turn out, and cut in the shape of dice, hearts, or diamonds.

Peel 1 lb. of potatoes, cut them into little balls, and put them into a pan with 3 ounces of butter; cover the pan, and let them cook gently; shake the pan at intervals, then take off the lid, and toss them about till brown; garnish with chopped parsley; sprinkle a little salt over, and serve.

Rub a salad bowl all over with garlic; then lay some thin slices of boiled beetroot at the bottom, 3 finely minced onions, a sprinkle

of sifted sugar and powdered parsley, pepper and salt to taste, and 3 hard boiled eggs cut into slices; then add half the contents of a tin of smoked sardines and 6 boned anchovies; mix well; then add 2 apples peeled and sliced, and the inside best part of 1 endive pulled into pieces; pour 3 table-spoonfuls of oil and 1 of vinegar over; mix well, and garnish the salad with stoned olives and watercress.

SEPTEMBER 14th.

BREAKFAST.

HOMINY.
HOT ROLLS.
MARMALADE.

MINCED TONGUE AND
POACHED EGGS.
FRIED MUSHROOMS.
APPLE FOOL.

Put 2 lbs. of apples, peeled and cored, into a stewpan with 1 lb. of loaf sugar and $\frac{1}{2}$ pint of water; cook until soft, then rub through a sieve into a basin; when cool flavour with lemon juice, and add gradually $\frac{1}{2}$ pint of either milk or cream, mix, and serve in a china dish.

LUNCHEON.

MUTTON AND TOMATO PIE.
HARICOT BEANS.

GREENGAGE PUDDING.

DINNER.

FRIED SOLES.
ANCHOVY SAUCE.
ROAST DUCKS.
APPLE SAUCE.

PEAS.
CHIP POTATOES.
LEMON SPONGE.

SEPTEMBER 15th.

BREAKFAST.

PORRIDGE WITH CREAM.
MARMALADE.
STEWED PLUMS.

BRAWN.
RISSOLES FROM SOLES.

LUNCHEON.

BAKED OX HEART.
CURRANT JELLY.
MASHED POTATOES.

BROAD BEANS WITH PARSLEY
AND BUTTER.
BREAD AND BUTTER PUDDING.

Soak the ox heart for ten minutes in salt and water to draw out the blood, dry, and fill the cavity with good veal stuffing, press firmly in, then flour the heart, and put it into a moderate oven for three hours, basting frequently; make a rich brown thickened gravy in the pan, pour over, and serve as hot as possible, as it soon chills. If you have hot water plates they should be used especially with this dish.

DINNER.

CARROT SOUP.
FRIED CROÛTONS.
RAGOUT OF DUCKS.
APPLE SAUCE.

EXETER POTATOES.
BAKED SWEETBREADS AND PEAS.
CHEESE PUFFS.

Grate 2 ounces of rich cheese, and mix it with 1 table-spoonful of cream, 1 ounce of bread crumbs, 1 ounce of butter, and a pinch of cayenne pepper; now make some rounds of pastry about the size of the top of a teacup, put 1 table-spoonful of the mixture in the centre, fold over, pinch the edges; bake in a brisk oven for five minutes or a little longer; serve hot, garnished with water-cress.

SEPTEMBER 16th.**BREAKFAST.**

RUSKS AND MILK.
BUTTERED SCONES.
PEARS.

BRAISED BEEF.
FRIED FILLETED PLAICE.

Take about 4 lbs. of the undercut of the sirloin, put it into a braising-pan with $\frac{1}{2}$ pint of stock, 1 sliced onion, pepper and salt to fancy; cook slowly until tender (about three hours), then press; when cold glaze and garnish with parsley and capsicums. The liquor that flows from the meat will be found very tasty and delicious.

LUNCHEON.

HASHED OX HEART.
BAKED POTATOES.
CURRANT JELLY SAUCE.

BOILED BATTER PUDDING.
DAMSON SAUCE.

Cut the remains of the heart into neat serving pieces, make thoroughly hot in some of the gravy that was left, add 1 wine-glassful of port, a squeeze of lemon juice, and serve very hot in a border of spinach.

DINNER.

TURBOT.
SAUCE HOLLANDAISE.
LARDED HARE.
BEANS.
POTATOES.

CURRANT JELLY.
MEOPHAM CREAM.
GRUYÈRE CHEESE.
NASTURTIUM SALAD.

Mix a salad dressing of oil, vinegar (tarragon), pepper, salt, and sugar, put it into a bowl with 2 sliced onions and 1 pulled lettuce; now add about 20 leaves of nasturtiums and 2 table-spoonfuls of the young seeds; mix well, and decorate with chilies, hard boiled eggs, and the different coloured flowers.

SEPTEMBER 17th.**BREAKFAST.**

MILK TWISTS.
COLD TOAST.
BROWN BREAD.

DISH OF APPLES.
FRIED HAM AND EGGS.
COLD BRAISED BEEF.

LUNCHEON.

FISH PIE (FROM TURBOT).
CURRIED KIDNEYS.

MASHED POTATOES.
MACARONI CHEESE.

Fry the kidneys in the ordinary way very slowly for eight minutes; then turn them into $\frac{1}{2}$ pint of rich brown curry sauce, simmer for two minutes; serve in a border of rice.

DINNER.HARE SOUP (MADE FROM REMAINS
OF ROAST HARE).

PORK FRITTERS.

CRANBERRY SAUCE.

BONED SHOULDER OF LAMB.

MINT SAUCE.

CHIP POTATOES.

VEGETABLE MARROW.

DEVILLED SHRIMPS.

Mince very finely $1\frac{1}{2}$ lbs. of lean pork; then mix it with 2 ounces of bread crumbs, 1 finely chopped apple, and a little powdered sage, pepper and salt; bind with 1 egg, make the mixture into balls, and fry in boiling fat for ten minutes, then serve in a border of fried parsley; serve with brown gravy and tomato sauce.

Take the bone from the lamb and lay the meat flat on the table, sprinkle plentifully with chopped mint, parsley and thyme, and pepper; then roll up and tie firmly, bake in a moderate oven for three hours; serve with brown gravy.

SEPTEMBER 18th.**BREAKFAST.**

MUFFINS AND CRUMPETS.

COLD TOAST.

JAM.

HONEY.

FISH SAUSAGE.

COLD BATH CHAP.

These sausages can be purchased either smoked or fresh in parcels of 4 lbs. for 3s. 4d., and will be found an agreeable change for the breakfast table; they can be fried whole or split and grilled.

LUNCHEON.

MINCED LAMB WITH TOMATOES.

CAULIFLOWER WITH PARSLEY
SAUCE.

BAKED LEMON PUDDING.

Pull the cauliflower into sprigs and boil it in salted water until soft without being broken; now drain, arrange in the centre of a dish, pour parsley sauce over, and garnish round with peas.

Line a piedish with pastry, and pour in the following mixture:—Grate the rind of 1 lemon, and add the juice of 2

to $\frac{1}{2}$ lb. of stale madeira cake, 4 ounces of castor sugar, 1 gill of cream, and the yolks of 3 eggs, mix well, and bake in a moderate oven for half an hour; then put the whisked whites of the eggs on the top, and just set them in the oven.

DINNER.

CALF'S TAIL SOUP.

CROUTONS.

ROAST TURKEY STUFFED WITH
CHESTNUTS.

BREAD SAUCE.

BRUSSELS SPROUTS IN GRAVY.

SNOW POTATOES.

MERINGUES.

Parboil 2 lbs. of chestnuts, then take off their outer skins and pound them in a mortar with 2 ounces of butter, 2 table-spoonfuls of cream, and pepper and salt to taste; when quite smooth fill the crop of the turkey, and bake in the ordinary way.

Choose some large Brussels sprouts and boil them in salted water until tender, without breaking; when cooked drain and turn them out into a stewpan with 2 ounces of butter, a little pepper, and 1 teacupful of rich brown gravy; shake the saucepan gently for a minute or so, and serve.

SEPTEMBER 19th.

BREAKFAST.

RUSKS AND MILK.

DISH OF MULBERRIES.

MILK SCONES (TOASTED).

JAM.

GRILLED MACKEREL.

MINCED BATH CHAP WITH

FRIED EGGS.

Make some rounds of hot buttered toast, lay 1 fried egg on each, and surround it with finely minced Bath chap, which has been seasoned with cayenne pepper, and made hot; serve at once garnished with watercress.

LUNCHEON.

RABBIT PIE.

STUFFED VEGETABLE MARROW.

POND PUDDING.

DINNER.

FRESH HADDOCK STUFFED
AND BAKED.
LARK PUDDING.
TURKEY RISsoles.

CABBAGE.
POTATOES.
CHOCOLATE ECLAIRS.

Line a pudding-basin with suet crust, put in 2 dozen larks that have been stuffed with veal forcemeat and rolled in bacon, 1 lb. of rump steak cut into small pieces, 1 sliced onion, pepper and salt to taste; then dredge over with flour, and fill the basin with stock, cover over with paste, put a cloth over that, and plunge the basin into boiling water; boil for four hours, and send it to table in the basin it was cooked in with a napkin round. The feet of the lark may be cut off before being put into the pudding, and neatly stuck in a small hole at the top at the moment of serving.

SEPTEMBER 20th.**BREAKFAST.**

VERMICELLI PORRIDGE.
HOT BUTTERED SCONES.

FRIED WHITING.
GRILLED LAMB CHOPS.

LUNCHEON.

CURRIED MUSHROOMS.
POACHED EGGS ON ANCHOVY
TOAST.

GRUYÈRE CHEESE.
BEAN SALAD.

Make $\frac{1}{2}$ pint of good curry sauce, and when quite hot slip in carefully 1 dozen mushrooms that have been previously cooked in the oven; give one boil up, and serve in a border of rice.

Boil 1 lb. of French beans (all the same size if possible) in boiling salted water for twelve minutes, then drain, and when cold lay them on a dish; put a little oil, vinegar, pepper, and salt over and a sprinkling of minced onion and parsley; serve garnished with slices of hard boiled eggs.

DINNER.

LOBSTER SOUP.
BLACKCOCK AND GREYHEN.
CUSHION OF BACON.

SPINACH.
POTATOES.
APPLE PUREE.

These birds (blackcock and greyhen) should be trussed and cooked the same as ordinary fowl, only being larger will take longer; the basting spoon, too, should be constantly at work or the flesh will be dry; serve with brown gravy, bread sauce, and cayenne, and garnish the birds with cut lemon and fried bread crumbs.

Stew 2 lbs. of apples with $\frac{1}{2}$ lb. of castor sugar and the grated rind and juice of 1 lemon until soft; then beat them up and rub through a sieve; add 2 ounces of butter, and put them in a china dish; mix 4 ounces of ground almonds, 3 ounces of sugar, the whisked yolks of 3 eggs, and a dash of rose water; add the whisked whites, mix again, and spread over the apples; bake in a fairly hot oven for fifteen minutes.

SEPTEMBER 21st.**BREAKFAST.**

HOT ROLLS.
RADISHES.
HONEY.
DISH OF PEACHES.

COLD CUSHION OF BACON.
DISH OF PRAWNS.
MUSTARD AND CRESS.

LUNCHEON.

BLACKCOCK PIE.
STEWED TOMATOES.

POTATOES.
BOILED CHOCOLATE PUDDING.

Take all the meat from the remains of the blackcock and lay it in a piedish with 1 dozen button mushrooms, pepper and salt to taste, 1 minced onion, and 3 hard boiled eggs cut into rings; dredge with flour, and cover with stock (made from the bones of the bird); put a rich paste over, decorate with leaves of pastry, and bake in a fairly hot oven for half an hour, or until the pastry is nice and brown.

Mix 3 ounces of butter with $\frac{1}{4}$ lb. of castor sugar, then stir in 2 well beaten eggs and $\frac{1}{2}$ lb. of fine bread crumbs; pour over

$\frac{1}{4}$ pint of milk, a few drops of vanilla, 2 ounces of oiled butter, and $\frac{1}{4}$ lb. of grated chocolate, blend together, and pour into a buttered mould; steam for one hour.

DINNER.

POTATO SOUP.
HAUNCH OF WELSH MUTTON.
CURRANT JELLY SAUCE.
SCARLET RUNNERS.

POTATOES.
MAITRE D'HOTEL SAUCE.
CUSTARD TARTLETS.

Put 1 lb. of peeled and sliced potatoes into a saucepan with 3 pints of white stock, 2 large sliced onions, 1 stick of celery, and 2 turnips; when the vegetables are tender, rub through a sieve, thicken the puree with 1 teaspoonful of cornflour and 1 ounce of butter; put it back into the stewpan, season with pepper and salt; add a dash of cream, and serve.

Line some patty-pans with pastry, and bake; when cold add 1 spoonful of raspberry jam, then put 1 spoonful of nicely flavoured thick custard on top, beat the white of 1 egg with a little sugar to a stiff froth, and put some roughly over the top, sprinkle over with castor sugar, and bake for three minutes in a fairly hot oven; garnish with real flowers.

SEPTEMBER 22nd.

BREAKFAST.

HOT ROLLS.
HOVIS BREAD.
DISH OF ORANGES.

JAM.
FRIED FILLETS OF HAKE.
GRILLED KIDNEYS.

Cut the fillets of fish into nice sized serving pieces, dry them thoroughly, then dip them in oiled butter, egg, and bread crumbs, and fry in boiling fat for five minutes; arrange *en couronne*, and garnish with picked shrimps and parsley.

LUNCHEON.

COLD HAUNCH OF MUTTON.
FRIED VEGETABLE MARROW.

LETTUCE SALAD.
RICE AND APPLE PUDDING.

Pare, take out the seeds, and cut the vegetable marrow into

serving pieces, boil in salted water until tender without breaking, drain, then dip in egg, cover with crumbs, and plunge in boiling fat; fry until brown, then dish up daintily.

Boil 3 ounces of rice in 1 pint of milk and 2 ounces of sugar until soft, then let it get a little cool, and add a few drops of lemon juice and 1 beaten egg; line a buttered piedish with the rice, then cover over with nicely flavoured apple pulp, sprinkle a little castor sugar over, add 2 ounces of butter broken into small pieces, and bake in a moderate oven for half an hour.

DINNER.

SHRIMPS SAUTÉ.
CURRIED MUTTON.
RICE.

LAMB'S SWEETBREADS.
STUFFED AUBERGINES.
DAMSON TART AND CREAM.

Take some shelled shrimps, dip them into boiling water for a second, dry in a cloth, and plunge into boiling fat (butter if possible) in a frying-basket for one minute; drain, and serve immediately on a very hot dish; garnish with crisp parsley, and send cut lemon, brown bread and butter, and cayenne to table with this dish.

Cut the aubergines into halves lengthways, and scoop out carefully all the seeds and pulp; put these into a basin, and mix them with 1 ounce of bread crumbs, same of minced ham, 1 teaspoonful of mixed herbs, and pepper and salt to taste; blend with 1 egg, fill the aubergines with this mixture, put little pieces of butter here and there, and bake in a moderate oven for three-quarters of an hour. These delicious vegetables require rather slow cooking.

SEPTEMBER 23rd.

BREAKFAST.

HOT BUTTERED TOAST.
OATMEAL PORRIDGE.
RADISHES.

DISH OF PEARS.
GRILLED MACKEREL.
MUTTON CHOPS.

LUNCHEON.

COLD BRISKET OF BEEF.
CUCUMBER SALAD.

BLACKBERRY AND APPLE FOOL.

Put 1 lb. of blackberries, the same of apples, the juice and rind of 1 lemon, and $\frac{1}{2}$ lb. of loaf sugar into a saucepan; stew until the fruit is soft (about an hour), then rub through a sieve, and add $\frac{1}{2}$ pint of good custard, mix together, fill some custard cups, and put little heaps of whipped cream on top.

DINNER.

BOILED STURGEON.
SAUCE HOLLANDAISE.
JUGGED RABBIT.
BOILED LEG OF LAMB.

CARROTS.
POTATOES.
KENLEY PUDDING.

Put about $4\frac{1}{2}$ lbs. of the middle of the back of a sturgeon into warm water with a small handful of salt; simmer slowly for three-quarters of an hour (skim now and then); drain, and garnish with cut lemon and parsley, and serve with sauce hollandaise. This fish requires more cooking than most fish.

Cut 1 rabbit into neat joints, and fry it till brown with 1 minced onion; then put it into a stewpan with 1 pint of thickened brown gravy and the onion, season to taste with pepper and salt, add 1 glass of port, a squeeze of lemon juice, and a little red currant jelly; simmer for half an hour, then dish up, and garnish with forcemeat balls.

Well butter a mould, ornament it with stoned raisins and slices of citron and dried cherries, put some sliced spongecake on the top, a few soaked ratafias, and so on till the mould is nearly full; then pour in $\frac{1}{2}$ pint of custard well sweetened, cover the pudding with buttered paper, and steam for one hour; turn out carefully, and serve with wine sauce.

SEPTEMBER 24th.**BREAKFAST.**

BREAD AND MILK.
HOT ROLLS.
JAM.

MUSTARD AND CRESS.
COLD BRISKET OF BEEF.
FRIED SOLES.

LUNCHEON.

MUTTON STEAK.
MASHED POTATOES.

FRIED BEETROOT.
GREENGAGE PUDDING.

Cut a large steak from the middle of a leg of mutton, put it on a dish, and pour over $\frac{1}{4}$ pint of vinegar, the juice of half a lemon, 6 crushed peppercorns, and 1 table-spoonful of mushroom ketchup; let it remain in this for twenty-four hours; then lay the meat in a stewpan with $\frac{1}{4}$ pint of good brown gravy, 1 dozen chopped button mushrooms, and pepper and salt to taste; simmer for one and a half hours, then thicken the gravy, and serve with cranberry sauce.

DINNER.

OX TAIL SOUP.
LAMB RISsoles WITH PEAS
(FROM COLD LAMB).

PORK CUTLETS AND TOMATO
SAUCE.
BAKED APPLES WITH CREAM.
CHEESE STRAWS.

Take out the cores from some large apples, fill the centre with strawberry jam, and bake slowly until soft; when cold put a small heap of whipped cream on the top, and decorate with chopped almonds and citron cut in fanciful shapes.

SEPTEMBER 25th.**BREAKFAST.**

BROWN BREAD.
HOT TOAST.
JAM.

GRILLED KIPPERED SALMON.
PLAIN BOILED EGGS.

LUNCHEON.

MEAT PATTIES.
ROE TOAST.

BREAD AND BUTTER PUDDING.

Line some patty-pans with pastry; now take any cold meat that may be left in the larder, mince it finely, add a little chopped onion, pepper and salt to taste, and 1 gill of good gravy; fill the patty-pans, put a crust over, press the edges, and bake for twenty minutes; when half done they should have a little crushed vermicelli sprinkled over, and then glazed.

DINNER.

GREEN PEA SOUP.
HALF CALF'S HEAD.
POTATOES (CHIP).

WILD DUCK.
ORANGE SALAD.
BANANA TRIFLE.

Butter a piedish and line it with slices of spongecake, put 1 layer of sliced bananas on top, then some apricot jam, squeeze a little lemon juice over, then another layer of spongecake, cover with pieces of butter, and bake in a moderate oven for half an hour; when cold serve with whipped cream.

SEPTEMBER 26th.

BREAKFAST.

QUAKER OATS.
HONEY.
HOT ROLLS.

FOIE GRAS.
ROLLED TONGUE.

Boil 1 tongue in the ordinary way, then skin and roll it tightly, commencing at the top, and tie round with tape; when cooked glaze and decorate in the usual way.

LUNCHEON.

TONGUE FRITTERS.
MACARONI CHEESE.

COMPÔTE OF GREENGAGES.

Stamp out some thin slices of tongue and cover with foie gras, press down, dust a little cayenne over, and smooth some fine bread crumbs on top, pour over some oiled butter, bake in a sharp oven for ten minutes, sprinkle a little minced parsley over, and serve very hot; hand round tomato sauce.

DINNER.

TOMATO SOUP.
CURRIED CALF'S HEAD.
ROAST SNIPE.

STRAW POTATOES.
SPINACH.
STRAWBERRY WHIPS.

These delicate little birds (snipe) should not be drawn, but

trussed with the heads on; they should be laid on toast, and baked for about twenty minutes in a moderate oven, basting frequently with butter; send them to table on the toast with rich brown gravy, cut lemon, and cayenne as accompaniments; garnish with crisp parsley.

Whip 1 pint of cream till thick, then add a few drops of cochineal, and mix in 1 lb. of strawberry jam that has been rubbed through a sieve, heap up the mixture in custard cups, grate a little cochineal sugar over, and serve.

SEPTEMBER 27th.

BREAKFAST.

WHEAT MEAL PORRIDGE.
BUTTERED SCONES.
RADISHES.

POTTED TONGUE.
FRIED SLIPS.

LUNCHEON.

MINCED TONGUE IN
MACARONI.
GRILLED STEAK.
HORSE RADISH SAUCE.

MASHED POTATOES.
CHEESE.
CELERY.

Butter a piedish, then put 1 layer of cooked macaroni at the bottom, $\frac{1}{2}$ pint of thick white sauce, then 1 layer of minced tongue or ham; now break over carefully 6 eggs, season with pepper and salt, cover with bread crumbs, and pour a little oiled butter over all; bake in a fairly hot oven for fifteen minutes, then sprinkle some minced parsley over, and serve.

DINNER.

MOCK TURTLE SOUP.
SIRLOIN OF BEEF.
CAULIFLOWER.
MASHED POTATOES.

ROAST PARTRIDGE.
BREAD SAUCE.
LAX ON TOAST (NORWEGIAN
SALMON).

Lax, which is rather an expensive luxury, can be procured in tins, and will be found very delicious; small slices should be laid on hot buttered toast, dusted with cayenne, and made hot in the oven for two minutes; garnish with stoned olives.

SEPTEMBER 28th.

BREAKFAST.

HOT ROLLS.
HOVIS BREAD.
WATERCRESS.

RISSOLES FROM GRILLED STEAK.
FRIED POTATOES.
ANCHOVY TOAST.

LUNCHEON.

COLD BEEF.
HORSE RADISH SAUCE.
STUFFED TOMATOES.

CORNFLOUR BLANCMANGE.
COMPÔTE OF GREENGAGES.

DINNER.

THICK VEGETABLE SOUP.
RAGOÛT OF PARTRIDGES.
LOIN OF MUTTON (STUFFED
AND ROLLED).

JELLY SAUCE.
STEWED CELERY.
SNOW POTATOES.
CHEESECAKES.

Mix the beaten yolks of 3 eggs with 1 ounce of flour and 1 wine-glassful of cream; then add it gradually to 3 pints of good white stock, let the soup cool a little, and put in a few cooked carrots, turnips, cucumber, celery, and onion, all of which should be cut into small fanciful shapes, and be already cooked; now add 1 teaspoonful of sifted sugar and a few cooked peas, make the soup hot without boiling, and serve with minced parsley on top.

Cut the remains of the partridges into neat serving pieces, warm them up in rich brown thickened gravy, pile up high on a dish, grate a little gruyère cheese over, and serve with stuffed tomatoes.

SEPTEMBER 29th.

BREAKFAST.

DISH OF NECTARINES.
HONEY IN THE COMB.

FRIED SAUSAGES ON TOAST.
SAVOURY OMELETTE.

LUNCHEON.

HUSBAND'S PIE.
MASHED POTATOES.

CHEESECAKES.
CREAM CHEESE.

Take most of the fat from the cold loin of mutton, and cut the

meat into square pieces, lay them in a dish with a small piece of bacon the same size on top, then 1 layer of baked mushrooms, season to taste with pepper and salt, put $\frac{1}{2}$ pint of good gravy in, cover with bread crumbs, then with mashed potatoes, and bake for half an hour in a fairly hot oven.

DINNER.

FILLETS OF TURBOT.
 ITALIAN SAUCE.
 LARDED GUINEA FOWL.
 BAKED HAM.

CAULIFLOWER.
 POTATOES.
 FRUIT SALAD.

Fillet 1 small turbot into neat serving pieces, then lay them in a baking-dish with $\frac{1}{4}$ lb. of butter, squeeze a little lemon juice, pepper and salt over, and bake for fifteen minutes in a moderate oven; then dish up neatly, and cover with Italian sauce.

Lard the guinea fowl, and cook in the usual way; then dish up, garnish with cut lemon and watercress, and serve with a sauce which is made as follows:—Put 2 slices of ham and the same of veal (cut into small pieces) in a stewpan with 1 pint of brown stock, 1 bunch of savoury herbs, 1 minced shallot and onion, simmer for one hour, strain, thicken, add a dust of cayenne pepper, 1 glass of madeira, and serve.

Soak the ham for twelve hours, then wipe dry, and cover with a common crust made of flour and water rather thick; bake for four hours (this is for a ham weighing about 12 lbs.) in a moderate oven; then take off the crust, cover with raspings, and garnish with tufts of Brussels sprouts.

SEPTEMBER 30th.

BREAKFAST.

MUFFINS AND CRUMPETS.
 DISH OF ORANGES.
 MARMALADE.

COLD HAM.
 OEUF SAUTÉ.

LUNCHEON.

RAGOÛT OF LARDED GUINEA
 FOWL IN BORDER OF
 SPINACH.

BAKED CUSTARD PUDDING.
 CHEESE.
 CELERY.

DINNER.

TURNIP SOUP.
BONED LARKS IN CASES.
RABBIT PIE.

CARDOON ARTICHOKEES.
POTATOES.
CARAMEL CUSTARD.

Have the larks boned, fill them with a nicely prepared force-meat, wrap a small slice of cold ham round each, and put them into small china cases (1 in each case), dust a little pepper and salt over, a few chopped mushrooms, 1 table-spoonful of good gravy, and cover with fine bread crumbs; now put a little butter on the top, and bake for twenty minutes in a moderate oven; arrange nicely on a silver dish over which a napkin has been ruffled up, and garnish with parsley.

OCTOBER 1st.**BREAKFAST.**

HOT ROLLS.
MARMALADE.
MUSTARD AND CRESS.

COLD HAM.
KIDNEY TOAST.

LUNCHEON.

COLD RABBIT PIE.
CURRIED EGGS.

STEWED PEAS.
HOWARD PUDDING.

Put 1 pint of peas into a stewpan with 1 sprig of parsley, 3 minced onions, 1 lettuce, 2 ounces of butter, pepper and salt to taste, let it stew until tender; then take out the lettuce, &c., mix the yolk of 1 egg with 1 gill of cream, add it to the peas, then 1 teaspoonful of lemon juice, stir till thick, and serve.

Line a tart tin with paste, ornament prettily all round the edges, and fill it with the following mixture:—Boil 1 beaten egg with 1 gill of cream till thick, then take it off the fire and stir in 1 ounce of cake crumbs, 2 ounces of castor sugar, same of butter and currants (which should be washed and dried), whisk all to a cream, then add gradually the beaten yolks of 2 eggs, flavour with brandy; bake in a moderate oven for twenty minutes, or until brown.

DINNER.

SOUFFLEE OF TURBOT.
BRAISED VENISON WITH
CHERRY SAUCE.
BRUSSELS SPROUTS.

POTATOES.
GREENGAGE TART.
DEVILLED HAM.

Take away all the black skin from the turbot, and chop up the flesh; then rub it through a sieve, season with pepper and salt, add 1 ounce of butter, 1 teacupful of mashed potatoes, 2 hard boiled eggs cut into neat pieces, a squeeze of lemon juice, any sauce that may be left, and a dash of anchovy sauce; mix all these ingredients together; then add the yolks of 2 eggs which have been mixed with a little milk (about 2 dessert-spoonfuls), blend all together, and turn into a well buttered mould; steam for two hours, turn out carefully, and serve with anchovy or shrimp sauce.

Bone 1 shoulder of venison, fill the cavity with a mixture composed of chopped parsley, bread crumbs, pepper and salt to taste, and 1 whisked egg, put it into a stewpan with 1 onion, carrot, and turnip cut into fanciful shapes, and enough nicely seasoned stock to cover; braise slowly for three hours, then take the meat up, lay it on a dish, strain, thicken and brown the gravy, add 2 ounces of glacé cherries cut in halves, and pour over the lamb.

OCTOBER 2nd.
BREAKFAST.

VERMICELLI PORRIDGE.
BROWN BREAD.
MILK TWISTS.

BUTTERED SHRIMPS.
DISH OF HAM.

Put 6 ounces of butter in a small stewpan with a pinch of castor sugar, a few crushed peppercorns, and 1 table-spoonful of good gravy, boil for five minutes; then add 1 pint of pickled shrimps, dish up neatly on a hot dish, and garnish round with fried eggs.

LUNCHEON.

COLD BRAISED VENISON.
MINT SAUCE.
BAKED TOMATOES.

APPLE SALAD.
DEVONPORT PUDDING.

Peel and core 4 apples, cut them into thin slices, and lay them on a dish with a little minced onion, season to taste with oil and vinegar, pepper, and salt, then sprinkle a little minced tarragon over; garnish with tufts of boiled cauliflower and capers.

Boil 1 pint of milk with 2 ounces of loaf sugar and a few drops of essence of lemon, then pour 3 well beaten eggs into the milk, &c.; boil and stir for five minutes; put some apricot jam at the bottom of a piedish, pour the mixture over, and bake in a moderate oven for twenty minutes; eat cold.

DINNER.

FILLETED SOLE WITH MAYON-
NAISE (COLD).
ROAST TURKEY POULT WITH
SAUSAGE FRITTERS.

BOILED CUCUMBER WITH
WHITE SAUCE.
CREAM PANCAKES.

Fillet the soles, and roll and fasten them, season with pepper, salt, and lemon juice; bake in rather a hot oven for eight minutes, basting with butter once or twice during the process of cooking; when cold put a few drops of anchovy sauce over each fillet, and cover with thick mayonnaise sauce; garnish with chilies and watercress.

Mince finely $1\frac{1}{2}$ lbs. of pork, season with pepper and salt, add a few bread crumbs, and blend together with 1 egg; make the mixture into little flat cakes, egg and bread crumb them, and fry for eight minutes.

OCTOBER 3rd.**BREAKFAST.**

SALLY LUNNS.
MUSTARD AND CRESS.
DISH OF PEACHES.

ANCHOVY TOAST.
FRIED FILLETED PLAICE.

LUNCHEON.

COLD TURKEY.
FRIED POTATOES.

BRAISED BEANS.
BLACKBERRY PUDDING.

Boil some small beans, drain well, and put them back into the saucepan with a pinch of salt, 1 lump of sugar, a sprinkling of pepper, 2 ounces of butter, and 1 gill of stock; let them cook for five minutes; then add a squeeze of lemon juice, 1 teaspoonful of finely minced herbs, the same of parsley, and the yolks of 2 eggs; let the beans come to boiling point, and serve.

DINNER.

MULLIGATAWNY SOUP.
RICE.
STEAK AND MUSHROOM PIE.
POTATOES.

ROAST PHEASANT.
BREAD SAUCE.
BRUSSELS SPROUTS.
SALTED ALMONDS.

Cut 2 lbs. of rump steak into small pieces, lay them in a piedish, season highly with pepper and salt and minced onion, then dredge over with flour; put 1 layer of mushrooms on the top, a little more seasoning if necessary, and fill the dish with water or weak stock; put a paste over, and bake for three-quarters of an hour in a fairly hot oven, then put the pie on the hot plate to finish cooking the meat for one and a half hours.

OCTOBER 4th.**BREAKFAST.**

HOT ROLLS.
DISH OF PLUMS.
WATERCRESS.

GRILLED KIDNEYS AND
TOMATOES.
DEVILLED TURKEY.

Split 8 kidneys, put them on a skewer, and grill over a clear fire for five minutes; then lay them on a hot dish, sprinkle over with a mixture of minced bacon or ham, and a seasoning of pepper; partly close them, put a little butter over each, and bake in a moderate oven for ten minutes; fry some tomatoes, make a border of them, and put the kidneys inside.

LUNCHEON.

BOILED TRIPE.
ONION SAUCE.

FRIED POTATOES.
BAKED BATTER PUDDING.

Tripe is sold already dressed and partially cooked, but will require additional stewing; cut the meat into neat square pieces (take away all fat), and put it into a stewpan with sufficient water to cover; add 1 dessert-spoonful of salt and a good sprinkling of pepper, simmer gently for three and a half hours; then drain, dish up, and cover with onion sauce.

DINNER.

GRILLED RED MULLET.
PORTER-HOUSE STEAK.
RAGOÛT OF PHEASANTS.

FRIED SALSIFY.
POTATOES.
POACHED EGG PEACHES.

Split the mullet, pepper them well, and grill over a clear fire for eight minutes, or a little longer if large; dish up, and put a little piece of butter, chopped parsley, and a squeeze of lemon juice over, and serve very hot garnished with leaves of pastry; send hollandaise sauce to table in a tureen with the fish.

Scrape the salsify, and lay it in cold water, with a squeeze of lemon juice in to preserve the colour, then cut in pieces about 4 inches long, and plunge in boiling salted water; boil until nearly soft, drain, cover with egg and bread crumbs, and fry in boiling fat; put a little butter, pepper, and a squeeze of lemon juice over, pile high on a dish, and garnish with watercress.

Cut some rounds from a madeira or sponge cake, moisten slightly with sherry, and put half a tinned peach on top (skin side upwards), then heap up some cream round each piece of cake, dust a little cochineal sugar over, and serve.

OCTOBER 5th.**BREAKFAST.**

WHEAT MEAL PORRIDGE.
BUTTERED SCONES.
MARMALADE.

RISsoles FROM PORTER-
HOUSE STEAK.
FRIED FINNAN HADDOCK.

Skin 1 haddock, cut it into nice sized pieces, then dip in flour,

and fry in a good batter; heap up high on a dish, and garnish with fried parsley.

LUNCHEON.

LAMB CHOPS AND PEAS.
RAMAKINS.

OATMEAL BISCUITS.
WATERCRESS.

Grate 4 ounces of cheddar cheese, then mix it with 1 ounce of butter, the same of bread crumbs, a little cayenne, 1 gill of cream, a pinch of salt, and 3 well beaten eggs; beat thoroughly; turn into a china baking-dish, and bake in a fairly hot oven for twenty minutes.

DINNER.

FRIED SMELTS.
SHRIMP SAUCE.
LARDED SWEETBREADS.
ROAST QUAIL.
CHIP POTATOES.

BREAD SAUCE.
LEMON WATER PUDDING.
CHEESE.
CELERY.

Lay 1 sweetbread in salt and water for ten minutes, plunge it in sufficient boiling stock to cover, and boil slowly for half an hour; squeeze a little lemon juice over, and lard, bake in a quick oven for ten minutes; then lay it on a dish, pour a little glaze over, and garnish with button mushrooms and stoned olives. Brown gravy should be sent separately in a tureen to table.

These birds (quail), to be eaten in perfection, should hang for a few days, and should not be drawn; truss the same as woodcock, and bake in a fairly hot oven for twenty minutes; they should be basted frequently, and sent to table on the toast they were cooked on; garnish with cut lemon; send brown gravy to table.

OCTOBER 6th.

BREAKFAST.

MUFFINS AND CRUMPETS.
BROWN BREAD.
CRESS.

HONEY IN THE COMB.
BRAWN.
FRIED WHITING.

LUNCHEON.

SALMI OF QUAIL.
BRAWN.SALAD D'HIVER.
COMPÔTE OF DAMSONS.

Cut the remains of the quail into neat pieces, and warm them up in the gravy that was left, adding a squeeze of lemon juice and a dash of port; serve in a border of spinach.

DINNER.

FRIED HALIBUT.
PIQUANTE SAUCE.
HAUNCH OF MUTTON.
POTATOES.CAULIFLOWER.
CURRANT JELLY.
APRICOT FRITTERS.
CAMEMBERT CHEESE.

Cut some nice sized fillets from the halibut, dry thoroughly, then egg and bread crumb them, and fry for five minutes, or a little longer; dish up *en couronne* with crisp parsley in the centre; garnish with 1 cut lemon and capsicums.

Put 1 minced shallot into a stewpan with 1 bunch of savoury herbs, a little pepper, and 1 wine-glassful of vinegar; let it boil until reduced; then add $\frac{1}{2}$ pint of brown sauce, 1 lump of sugar, and a piece of glaze; boil for ten minutes, then rub through a sieve, and add a little chopped parsley and minced pickled cucumber.

OCTOBER 7th.

BREAKFAST.

MILK ROLLS.
PORRIDGE.
JAM.BROWN BREAD.
GERMAN SAUSAGE.
BLOATERS ON TOAST.

LUNCHEON.

COLD HAUNCH OF MUTTON.
RED CURRANT JELLY.FRIED POTATOES.
COMPÔTE OF APPLE CHIPS.

Put $\frac{1}{2}$ lb. of American apple chips in just sufficient water to cover for twelve hours, then stew gently in the same water they

were soaked in with $\frac{1}{2}$ lb. of sugar, the juice of half a lemon, and a strip of peel; when soft, and they have acquired a rich maroon colour, lay them in a silver dish, reduce the syrup, strain, and pour over.

DINNER.

GIBLET SOUP.
CURRIED MUTTON.
RICE.
FRIED AUBERGINES.
LOIN OF PORK.

APPLE SAUCE.
POTATOES.
SAVOURY OF GERMAN
SAUSAGE.

Mince up about $\frac{1}{4}$ lb. of the German sausage, then put it into a small saucepan with a good seasoning of cayenne pepper and 1 ounce of butter; make hot, then lay 1 spoonful of the mixture on some rounds of buttered toast; sprinkle some hard boiled yolk of egg over that has been rubbed through a sieve, and serve.

OCTOBER 8th.

BREAKFAST.

MUFFINS AND CRUMPETS.
HOMINY.
JAM.

WATERCRESS.
SMOKED SARDINES.
FRIED HAM AND EGGS.

LUNCHEON.

RECHAUFFEE OF PORK
(A LA FRANCAISE).
BAKED TOMATOES.

MASHED POTATOES.
APPLE PUDDING.

Cut the crackling and most of the fat off the remains of the loin of pork, then cover over it a mixture composed of minced herbs, bread crumbs, pepper, and salt, finely chopped onions and apples; blend with 2 eggs, press firmly over the meat, and bake in rather a brisk oven for twenty minutes; serve with tomato sauce.

DINNER.

PUREE OF CELERY A L'OGNION.
 MOCK GOOSE.
 BRUSSELS SPROUTS.

POTATOES.
 APPLE AND BLACKBERRY TART.
 CREAM.

Cut up 2 heads of celery, put them into a stewpan with 2 large sliced onions, 3 pints of water, the crumb of a roll, pepper and salt to taste, and 2 sliced turnips; boil until the vegetables are soft, then rub through a sieve; add 1 gill of cream, and serve with grated cheese.

OCTOBER 9th.**BREAKFAST.**

MILK TWISTS.
 MARMALADE.
 SCOLLOPS.

HOT AND COLD TOAST.
 SAVOURY OMELETTE.

LUNCHEON.

COLD MOCK GOOSE.
 VEGETABLE SALAD.

TOMATOES WITH MAYONNAISE.
 PEAR TART.

Rub 2 lbs. of ripe pears through a sieve, then add 3 ounces of butter broken into small pieces, the juice and grated rind of half a lemon, and 4 ounces of castor sugar; mix well; line a plate or tin with paste, put in the mixture, ornament with leaves of pastry, and bake in a fairly hot oven for twenty minutes.

DINNER.

COD'S HEAD AND SHOULDERS.
 OYSTER SAUCE.
 MINCED MUTTON (FROM MOCK
 GOOSE) WITH FRIED EGGS.

ROAST TEAL.
 SPONGECAKES AND CREAM.

Teal should be trussed the same as wild duck, and baked or roasted before a sharp fire for fifteen minutes; garnish with cut orange, and send a tureen of brown gravy to table, in which the juice of half an orange has been added.

OCTOBER 10th.**BREAKFAST.**

VERMICELLI PORRIDGE.
JAM.
DISH OF APPLES.

HOT TOAST.
FRIED BACON AND MUSHROOMS.
EGG SAUSAGES.

Boil 6 eggs hard, then pound the yolks in a mortar with 2 ounces of butter, same of ham or bacon, 1 minced onion, 1 teaspoonful of chopped parsley, a dash of white sauce, and a few bread crumbs; mix well, then form into sausages, roll in egg and bread crumbs, and fry for five minutes; garnish with cress and the chopped whites of the eggs.

LUNCHEON.

RABBIT PUDDING.
BRUSSELS SPROUTS.

SPONGECAKE WHIPS.
CREAM.

Beat 2 eggs to a stiff froth, then put the remains of the spongecakes and cream in a basin, and mix all well together; put 1 spoonful of strawberry jam at the bottom of a custard cup, nearly fill up with the cake mixture; then lay 1 spoonful of very thick boiled custard on the top.

DINNER.

RISsoles OF COD.
SALMI OF TEAL.
ORANGE SALAD.
BRAISED CHICKEN.

SPINACH.
STRAW POTATOES.
DAMSON TART.
DEVONSHIRE CREAM.

Cut the remains of the teal into joints, then heat up in the gravy that was left from yesterday; serve in a border of spinach, and garnish with small sippets. Teal makes a very delicious stew.

Put 2 ounces of butter into a braising-pan; when it is melted add 1 fowl, with $\frac{1}{2}$ lb. of bacon cut into square pieces, and 3 shallots; braise for one hour, or until the fowl is browned, then add 4 finely minced onions, 1 glassful of madeira, pepper and salt to taste, 1 lump of sugar, and 1 gill of tomato

sauce; cook gently for three-quarters of an hour, shaking the pan about frequently, then dish up, pour the gravy, &c., over, and serve in a border of peas.

OCTOBER 11th.

BREAKFAST.

BUTTERED SCONES.
HOVIS BREAD.
DISH OF ORANGES.

WATERCRESS.
KIPPERED HERRINGS.
DANISH EGGS.

LUNCHEON.

REMAINS OF CHICKEN
(HASHED).

CHEESE FONDUE.
TREACLE PUDDING.

Put 5 ounces of cake or bread crumbs into a basin with 3 ounces of Vienna flour, 4 ounces of minced suet, 2 ounces of currants, the same of stoneless raisins and chopped lemon; mix well; then add 1 gill of milk, 1 table-spoonful of golden syrup, and 2 beaten eggs; mix thoroughly; then pour into a buttered mould, put a greased paper on top, and steam for two and a half hours; serve with golden syrup (Lyle's) made hot.

DINNER.

GIBLET SOUP.
PARMESAN AND CAULIFLOWER.
LARDED VEAL CHOPS.

SNOW POTATOES.
FRIED PARSNIPS.
ALMOND CHEESECAKES.

Bone 7 lamb chops (kidney loin), roll the meat and tie securely; then lard, and place them in a stewpan with $\frac{1}{2}$ pint of gravy, 1 sliced onion, pepper and salt to taste, a small piece of glaze, and 1 bunch of savoury herbs; let all stew for three-quarters of an hour; then arrange nicely on a dish, pour the gravy over, and garnish with little heaps of carrots and turnips cut into fanciful shapes and already cooked, also small tinned button mushrooms.

Pound 5 ounces of sweet almonds and $\frac{1}{2}$ dozen bitter ones together with a little orange flower water; then beat up 3 eggs, and add them with 4 ounces of butter, the juice and rind of

1 lemon and 4 ounces of sugar; stir and mix well; line some patty-pans, put 1 spoonful of the mixture in, and bake twelve minutes; when cooked sprinkle with grated cocoanut or chopped pistachio nuts.

OCTOBER 12th.

BREAKFAST.

HOT TOAST.
OATMEAL PORRIDGE.
APRICOT JAM.

VEAL CAKE (FROM REMAINS
OF VEAL CHOPS).
FILLETED DRIED HADDOCK.

The veal cake can be made the same as by the recipe already given, only that the veal from the chops having already been cooked it will take one hour in the oven, instead of four previously stated.

LUNCHEON.

CORNED BEEF.
CUCUMBER SALAD.

MASHED POTATOES.
MELANGE DE FRUITS PUDDING.

Line a baking-dish with pastry, then put in 1 layer of shedded pineapple, thinly chopped glacé cherries, and bananas, sprinkle over with sugar and a little syrup from the pineapple, cover with paste, and bake in a fairly hot oven for twenty-five minutes, or until the pastry is brown; sprinkle castor sugar over, and serve hot or cold.

DINNER.

FRICASSEED SOLES.
RIBS OF BEEF BONED AND
ROLLED.
YORKSHIRE PUDDING.

HORSE RADISH SAUCE.
STEWED CELERY.
POTATOES.
CABINET PUDDING.

Butter a mould, and stick it round with glacé cherries and slices of citron; then put in 4 ounces of ratafias, 5 spongecakes, 4 ounces of macaroons (these should be previously soaked in 1 pint of boiling milk), 2 ounces of castor sugar, the yolks of 4 eggs, and 1 gill of brandy or maraschino, cover over with a buttered paper, and steam for one hour; serve with sweet sauce.

OCTOBER 13th.**BREAKFAST.**

HOT BUTTERED TOAST.
HOMINY.
MARMALADE.

POTTED BEEF.
FRIED WHITING.

LUNCHEON.

POTATO PIE (FROM CORNED
BEEF).
CURRIED EGGS.

RICE.
BOILED BATTER PUDDING.

Slice the remains of the corned beef, then put it into a piedish in a layer; add a little minced onion, pepper and salt to taste, 2 sliced tomatoes, and a little minced bacon or ham; add 1 cupful of good gravy, cover with mashed potatoes, and bake in a fairly hot oven for half an hour.

DINNER.

OX TAIL SOUP.
CALVES' TONGUES WITH
TOMATO SAUCE.

RUMP STEAK AND KIDNEY PIE.
SNOW POTATOES.
APPLE PORCUPINE.

Trim the tongues (calves'), then put them into a stewpan with 1 onion, 1 stick of celery, 1 carrot, 1 turnip, and 1 bunch of herbs, and enough water or weak stock to cover; season to taste, and simmer gently until tender (about three and a half hours); then skin, lay them on a hot dish, strain the liquor, add $\frac{1}{4}$ pint of thick tomato sauce, and pour over; garnish with small forcemeat balls.

Make a thick sweet apple pulp flavoured with lemon; when cold add the beaten whites of 6 eggs and $\frac{1}{4}$ pint of cream, whisk together till stiff; then form into the shape of a hedgehog if possible, stick all over with strips of blanched almonds; bake in a moderate oven until of a light brown; garnish with candied fruit.

OCTOBER 14th.**BREAKFAST.**

HOMINY.
HONEY.
RADISHES.
APPLES.

KIDNEYS ON TOAST.
COLD ROAST BEEF.
FRIED POTATOES.

LUNCHEON.

MINCED TONGUE WITH
POACHED EGGS IN BORDER
OF SPINACH.

CHEESE SOUFFLEE.
DISH OF GREEN FIGS.
BISCUITS.

Take the remains of the tongues and mince them with a little ham or bacon and 1 gill of the gravy that was left; make quite hot; then put the mixture on rounds of buttered toast, lay 1 poached or fried egg on top, and serve in a border of spinach, with small sippets of toast as a garniture.

DINNER.

OYSTERS IN THE SHELL.
ROAST TURKEY.
BREAD SAUCE.
BOILED RUSSIAN OX TONGUE.

MASHED TURNIPS.
STRAW POTATOES.
PEACH CREAMS.
GRUYERE CHEESE.

Soak the tongue in cold water from twenty-four to thirty-six hours if very dry, then boil and garnish in the ordinary way. These dried tongues have a very delicious flavour, and are preferred by many to the ordinary salted one; they are, however, a little dearer.

Rub the contents of a tin of peaches through a sieve, then add $\frac{1}{4}$ ounce of gelatine that has been melted and heated in a little of the peach syrup, the juice of $\frac{1}{4}$ a lemon, and 3 ounces of castor sugar; whip $\frac{1}{2}$ pint of cream, add this to the other ingredients with 3 drops of cochineal, stir until it commences to set, then decorate a mould with chopped cherries, angelica, or candied pears cut into small pieces, put in the mixture, and when quite cold turn out carefully; garnish with little heaps of whipped cream, some pink, and the others left white.

OCTOBER 15th.**BREAKFAST.**

HOT AND COLD TOAST.
 PLUM JAM.
 WATERCRESS.

COLD TONGUE.
 TIN OF PILCHARDS.

LUNCHEON.

COLD TURKEY.
 POACHED EGGS ON TOAST.

FRIED POTATOES.
 PANCAKES.

DINNER.

FRICASSEED EELS.
 VEAL CUTLETS AND PEAS.
 POTATOES.

PTARMIGAN.
 CLARET PUDDING.

Put 1 pint of claret into a lined saucepan with 4 ounces of loaf sugar, 1 breakfast-cupful of damson jam (without the stones), the juice and grated rind of 2 lemons, and 1 ounce of gelatine previously soaked in $\frac{1}{2}$ pint of water; mix together, and boil for five minutes, stirring all the time; then strain into a wetted mould; when cold turn out, and serve with a very rich thick custard round the dish.

OCTOBER 16th.**BREAKFAST.**

MUFFINS AND CRUMPETS.
 MILK TWISTS.
 JAM.

DISH OF APPLES.
 BAKED HERRINGS.
 PLAIN BOILED EGGS.

Take the heads off 6 herrings, then bone them, and put them in a piedish with a good sprinkling of pepper and salt, a few crushed peppercorns, 1 teaspoonful of mixed spice, and 4 bay leaves; just cover with brown vinegar (Champion's is excellent), and cook in the oven for twenty minutes, or a little longer if the herrings are large; eat cold.

LUNCHEON.

DEVILLED DRUMSTICKS (FROM
TURKEY).
SALMI OF PTARMIGAN.

FRIED POTATOES.
BOILED CHOCOLATE PUDDING.

Put 2 ounces of fresh butter into a basin with the same quantity of castor sugar, the yolks of 2 eggs, 2 ounces of Vienna flour, the same of grated chocolate, and 1 table-spoonful of maraschino or parfait amour; mix well; then add gradually the whisked whites of the eggs, and put all into a buttered basin, cover over with a greased paper, and steam the pudding for two hours; turn out carefully, and cover with a sauce made as follows:—Boil 2 ounces of icing sugar, 2 ounces of grated chocolate, and 1 gill of water together; stir until it thickens.

DINNER.

GRAVY SOUP.

BOILED SILVERSIDE OF BEEF
GARNISHED WITH CARROTS
AND TURNIPS.

ROAST WIDGEON.

SAVOURY OF RED HERRING.

These birds (widgeon) should be eaten as fresh as possible, trussed the same as wild duck, and baked in a brisk oven for fifteen minutes; the basting spoon should not be idle or the birds will be dry; serve with brown gravy, cut lemon or orange, cayenne pepper, and thin brown bread and butter.

Soak the herrings in cold water for four hours, then wipe them, take off the skin, bone them, and pound the flesh in a mortar till smooth with a little cayenne, 1 ounce of butter, and a dash of cream; spread the mixture on sippets of hot fried toast, and sprinkle a little hard boiled yolk of egg over that has been rubbed through a sieve; serve very hot garnished with watercress.

OCTOBER 17th.**BREAKFAST.**

BUTTERED SCONES.
HONEY.
CRESS.

DISH OF ORANGES.
COLD BOILED BEEF.
POTTED TONGUE.

LUNCHEON.

BUBBLE AND SQUEAK.
 FRIED POTATOES.
 REMAINS OF CHOCOLATE
 PUDDING.

CHEESE.
 BISCUITS.
 TOMATO SALAD.

Chop 1 cooked cabbage, and fry together with any of the carrots or turnips left from last night's dinner; pepper well, and when brown put some slices of the cold beef in the same pan, and make thoroughly hot; then heap up the vegetables in the centre of a hot dish, lay the meat daintily on the top, and garnish round with fried mushrooms.

DINNER.

BAKED GURNET.
 SADDLE OF MUTTON.
 CRANBERRY SAUCE.
 POTATOES WITH MAITRE
 D'HOTEL SAUCE.

LEMON SPONGE.
 CREAM CHEESE.
 CELERY.

Fill the inside of the fish with veal stuffing, cover with egg and bread crumbs, and bake in a brisk oven for half an hour; baste frequently with butter, and when cooked put the fish on a hot dish, thicken the liquor that is in the tin, add 1 dessert-spoonful of anchovy sauce, a little cayenne pepper, and pour over.

OCTOBER 18th.**BREAKFAST.**

RUSKS AND MILK.
 MUSTARD AND CRESS.
 HONEY.
 DISH OF ORANGES.

RISsoles (FROM GURNET).
 POACHED EGGS ON ANCHOVY
 TOAST.

LUNCHEON.

COLD SADDLE OF MUTTON.
 HARICOT SALAD.
 BAKED POTATOES.

REMAINS OF LEMON SPONGE.
 WELSH RAREBIT.

Put the remains of the lemon sponge in a basin, beat it up

with a large fork, then heap it up roughly in some custard cups, put a piece of red currant jelly on top, and serve.

DINNER.

PEA SOUP.
MINCED MUTTON WITH
POACHED EGGS.
ROAST PHEASANTS.

CHIP POTATOES.
FRIED PARSNIPS.
APPLE PUREE.

OCTOBER 19th.

BREAKFAST.

WHEAT MEAL PORRIDGE.
COLD TOAST.
JAM.

DISH OF PEARS.
FRIED MUSHROOMS ON TOAST.
SPLIT BLOATERS.

LUNCHEON.

GRILLED STEAK.
OYSTER SAUCE.

MASHED POTATOES.
BREAD AND BUTTER PUDDING.

DINNER.

PHEASANT SOUP.
LEG OF LAMB.
MINT SAUCE.

ARTICHOKES.
DAMSON TART.
CREAM.

Cut the remains of the pheasants (bones and all) into small pieces, and put them into a stewpan, with 3 pints of water and all the gravy that was left, with 2 large sliced onions, 1 stick of celery, 1 turnip, 1 bunch of savoury herbs, cayenne and salt to taste, and 1 slice of crumbs of bread, or the inside of a stale roll; stew until all the goodness is extracted, say, two hours, then rub through a sieve, make hot again, and serve with small croûtons.

OCTOBER 20th.**BREAKFAST.**

HOT AND COLD TOAST.
BROWN BREAD.
JAM.
DISH OF PEARS.

FILLETED DRIED HADDOCK.
TOMATOES STUFFED WITH
SAUSAGE MEAT.

Cut some large tomatoes into halves, scoop out some of the pulp, and fill with highly seasoned sausage meat, cover with bread crumbs, put some small pieces of butter on top, and bake in a moderate oven for twenty minutes.

LUNCHEON.

COLD LAMB.
MINT SAUCE.
CELERY SALAD.

MACARONI IN BROWN GRAVY.
SURPRISE PUDDING.

Cut the best parts of 2 heads of celery into neat pieces, lay them on a dish, sprinkle 1 minced onion and a little parsley over, then cover with mayonnaise; garnish round with tufts of water-cress, hard boiled eggs, and capsicums.

Make a good batter, and pour half of it into a buttered pie-dish; bake in a brisk oven until it has risen well and is half cooked, then lay over this quickly some hot jam; pour the rest of the batter over, and finish baking; turn out, sift over with sugar, and serve with apple jelly.

DINNER.

TURBOT.
SHRIMP SAUCE.
CURRIED LAMB.
RICE.
BEANS.

POTATOES.
ROAST PARTRIDGES.
BREAD SAUCE.
CALIFORNIAN PUDDING.

Arrange some slices of stale cake at the bottom of a china dish, then spread some strawberry jam over, squeeze the juice of 1 lemon on this, sprinkle in the grated rind, then pour over a rich custard flavoured with vanilla; whisk the whites of 3 eggs to a stiff froth with 1 table-spoonful of icing sugar and a few drops of

cochineal, spread this over, put the dish in the oven for two minutes, and serve.

OCTOBER 21st.

BREAKFAST.

MILK ROLLS.
HOT TOAST.
JAM.

MUSTARD AND CRESS.
TOASTED BACON.
BAKED SLIPS.

Thoroughly dry the slips, then egg and crumb them, and lay them in a buttered baking-tin, sprinkle a little pepper and salt over, and bake in a quick oven for ten minutes, basting several times with the liquor that flows from them; when cooked lay them on a hot dish (white side up), pour over the butter from the tin, and strew a little minced parsley over; garnish with slices of hard boiled egg.

LUNCHEON.

STEAK WITH ONIONS.
MASHED POTATOES.

APPLE PUDDING.

Fry 3 large sliced onions until brown and soft; lay these in a border round a dish, and keep hot; now take 2 lbs. of rump steak, flour, and fry it in the same pan the onions were cooked in, with 2 ounces of butter, for twenty minutes; lay it in the centre of the dish, cover with brown gravy, in which the contents of a tin of macédoines have been emptied (these should have been drained from the liquor and made hot); garnish with tufts of cauliflower.

DINNER.

SCALLOPED TURBOT.
LOIN OF PORK BONED AND
ROLLED.
SALMI OF PARTRIDGES.
MASHED TURNIPS.

POTATOES.
DAMSON TART.
CREAM CHEESE.
CELERY.

Take all the skin and bones from the turbot, and pound the flesh in a mortar with the remains of the shrimp sauce, a dash

of cream and anchovy sauce, 2 ounces of butter, same of bread crumbs, and a pinch of cayenne; mix well; then fill some scallop shells, put some nicely mashed potatoes on top, and bake in a fairly brisk oven for twenty minutes.

Bone the pork, lay it flat on the table, and spread a seasoning composed of minced apples and onions, sage, and bread crumbs, sprinkle some pepper and salt over, and roll the meat up tightly, bind with tape, and bake in a moderate oven for three and a half hours; cover with thickened brown gravy, and send apple sauce to table with this dish.

OCTOBER 22nd.

BREAKFAST.

BUTTERED SCONES.
HOVIS BREAD.
GOLDEN SYRUP.

SARDINE TOAST.
GRILLED KIDNEYS.

Bone 8 smoked sardines, then pound them in a mortar with 2 ounces of fresh butter, a little cayenne pepper, and 4 peppercorns; make hot in a small pan, lay the mixture on rounds or squares of hot buttered toast; squeeze a little lemon juice over them, and serve.

LUNCHEON.

GRILLED MUTTON CHOPS.
BRUSSELS SPROUTS.

MASHED POTATOES.
LENTON WHIP PUDDING.

Put $\frac{1}{2}$ ounce of gelatine, which has been dissolved in $\frac{1}{2}$ pint of water, into a saucepan, and stir until it is dissolved; then turn it into a basin with $\frac{1}{2}$ lb. of loaf sugar, the juice of 2 lemons, and the whites of 2 eggs; whisk until stiff; pour the mixture into a wetted mould, and when cold turn out, and pour a thick custard over; garnish with slices of citron.

DINNER.

FILET DE SOLE A L'HOMARD.	CHIP POTATOES.
CHICKEN PUDDING.	RASPBERRY SPONGE.
BEANS.	CHEESE STRAWS.

Mince and pound 1 large hen lobster together with the spawn and 1 dessert-spoonful of cream, 1 teacupful of bread crumbs, and a little cayenne, and 1 dessert-spoonful of paté d'anchois; when quite smooth spread it thinly and firmly over some pieces of filleted soles, brush over with egg, cover with crumbs, and fry in boiling fat for five minutes; drain, then sprinkle a little of the dried lobster coral over, and then arrange *en couronne* on a hot dish garnished with tufts of watercress and cut lemon; serve béchamel sauce with this dish.

OCTOBER 23rd.**BREAKFAST.**

HOMINY.	WATERCRESS.
COLD TOAST.	PORK CHEESE (FROM COLD PORK).
MARMALADE.	FILLETED DRIED HADDOCK.

LUNCHEON.

MACARONI WITH MACÉDOINES.	RICE.
CURRIED CHICKEN (FROM REMAINS OF CHICKEN PUDDING).	CHEESE.
	CELERY.
	BISCUITS.

Boil 4 ounces of macaroni (broken into 2-inch pieces) in salted water until tender, then mix with it a little oiled butter, and lay round a hot dish; drain, season, and make hot the contents of a tin of macédoines, turn these into the centre of the dish, sprinkle over a little minced parsley, capers, or pickled gherkins, and serve.

DINNER.

SCOTCH BROTH.	STEWED CELERY.
SIRLOIN OF BEEF.	POTATOES.
HORSE RADISH SAUCE.	BREAKSPEAR PUDDING.

Cut 2 carrots, turnips, onions, leeks, and 1 head of celery into

small pieces, then put these into a stewpan with 3 pints of water and 1 teacupful of pearl barley, boil until soft; add 8 mutton cutlets, pepper and salt to taste, and 1 teaspoonful of extract of meat (Liebig's); simmer until the meat is tender; then pour all into tureen over 2 or 3 small boiled potatoes, scatter a little minced parsley over, and serve.

OCTOBER 24th.

BREAKFAST.

RUSKS AND MILK.
HOT TOAST.
DISH OF RIPE PEARS.

SAVOURY PIG'S FEET.
FRIED HAM AND EGGS.

Boil the feet (they should be salted) until perfectly tender, which will be in about four hours; then bone them and fill with a nicely flavoured forcemeat, cover over with egg, then bread crumbs, and fry in boiling fat until brown; garnish with grilled or fried tomatoes.

LUNCHEON.

COLD BEEF.
FRIED POTATOES.
HORSE RADISH SAUCE.

SALAD D'HIVER.
COMPÔTE OF DAMSONS WITH
ARROWROOT CREAM.

Make a compôte of damsons, lay them on a glass dish, and cover over with arrowroot cream, which is made as follows:— Mix $\frac{1}{2}$ ounce of arrowroot flour with 1 table-spoonful of cold milk, then add gradually 1 pint of boiling milk, which has been sweetened and flavoured to taste; boil for five minutes, stirring all the time; serve cold.

DINNER.

ARTICHOKE SOUP.
CROÛTONS.
LOIN OF VEAL.
BATH CHAP.

BRUSSELS SPROUTS.
POTATOES.
APPLE CHARLOTTE.
CHEESE FONDUE.

OCTOBER 25th.**BREAKFAST.**

MUFFINS.
HOMINY.
MARMALADE.

HOT TOAST.
COLD BATH CHAP.
DRIED LEMON SOLES.

This fish (lemon sole) is considered by many people very inferior to the Dover sole, but when in full season is really very good, although not so firm. If the fish is large fillet it, dry thoroughly, cover with egg and bread crumbs, and fry in the ordinary way; drain thoroughly, and garnish round the dish with fillets of anchovies curled round and tufts of parsley.

LUNCHEON.

MINCED VEAL AND POACHED
EGGS IN BORDER OF RICE.

STUFFED ONIONS.
PRESTON PUDDING.

Boil some large onions until three-parts cooked, then remove the centre, and fill with forcemeat, roll round a slice of the fattest part of the cushion of bacon, then put the onions into a baking-dish, season to taste with pepper and salt, 1 pinch of sugar, lay 2 ounces of butter over, and add 1 gill of stock; bake in a moderate oven for three-quarters of an hour, thicken the liquor in the tin, and pour over the onions at the moment of serving.

Mix together $\frac{1}{4}$ lb. of flour, same of bread crumbs, 2 ounces of sultanas, the same of chopped almonds, with 3 ounces of golden syrup (Lyle's), and a pinch of salt; when thoroughly blended turn into a buttered basin and steam the pudding for two hours; make a sauce with 1 gill of golden syrup, 1 ounce of butter, the juice of half a lemon, and when hot pour over the pudding.

DINNER.

HADDOCK À LA CRÈME.
LARDED GUINEA FOWL.
BAKED HAM.

SPINACH.
POTATOES.
PALACE CREAM.

Mix well together the yolks of 4 eggs, $\frac{1}{2}$ pint of cream, 1 gill of brandy, and 3 ounces of castor sugar, pour the mixture into

a jug and stand it in a saucepan of boiling water, stir until it thickens; then add a few drops of vanilla and $\frac{1}{2}$ ounce of soaked gelatine; stir well over the fire, turn into a wet mould; when cold and set turn out of the mould, and decorate with candied fruit or angelica cut into fanciful shapes.

OCTOBER 26th.

BREAKFAST.

OATMEAL PORRIDGE.
HOT AND COLD TOAST.
BAKED APPLES.
MARMALADE.

SCALLOPED FRITTERS.
TOASTED BACON.
PLAIN BOILED EGGS.

Cut some large scallops into halves, put them into hot milk for a quarter of an hour; dry and dip them in a nice batter, fry till brown, then drain, and serve very hot, garnished with watercress and little heaps of pickled shrimps.

LUNCHEON.

RAGOÛT OF GUINEA FOWL IN
BORDER OF SPINACH.
VERMICELLI PUDDING.

CHEESE.
CELERY.

DINNER.

CLEAR SOUP.
HAUNCH OF VENISON.
CURRANT JELLY.

SNOW POTATOES.
CAULIFLOWER.
GINGER PUDDING.

Put 6 ounces of cake crumbs into a basin with 4 ounces of butter, 6 ounces of sugar, 3 ounces of chopped suet, 2 ounces of glacé cherries, the same of preserved ginger, 1 wine-glassful of brandy, and 4 beaten eggs; when well mixed line a mould with preserved ginger, put in the mixture, and steam for two and a half hours; turn out, and sprinkle with chopped almonds.

OCTOBER 27th.**BREAKFAST.**

BUTTERED SCONES.
WATERCRESS.
DISH OF MEDLARS.
STRAWBERRY JAM.

GRILLED KIDNEYS AND
TOMATOES.
COLD HAM.

LUNCHEON.

HASHED VENISON.
CURRANT JELLY SAUCE.
POTATOES.

RECHAUFFEE OF GINGER
PUDDING.
CREAM CHEESE.
RADISHES.

Cut the remains of the pudding into rather thin round pieces, spread one-half with damson jam without the stones, then press the other firmly on top; dip in a rich batter, and fry for three minutes.

DINNER.

OX TAIL SOUP.
VENISON OLIVES.
STEWED PIGEONS.

ARTICHOKES.
BAKED APRICOT PUDDING.

Cut some slices of ham, lay them on a board or table, and spread over some very finely minced venison, which has been nicely seasoned and moistened with a little red currant jelly sauce; strew a few bread crumbs over, then roll up securely, and stew in brown gravy for twenty minutes; arrange neatly on a dish with little heaps of green peas.

OCTOBER 28th.**BREAKFAST.**

BISCUITS AND MILK.
BROWN BREAD.
WATERCRESS.

GOLDEN SYRUP.
BUTTERED EGGS.
FRIED DABS.

LUNCHEON.

GRILLED RUMP STEAK.
FRIED POTATOES.

TOMATOES WITH MACARONI.
POND PUDDING.

Cook 4 tomatoes until soft, then mash them and lay them in the bottom of a baking dish, sprinkle a little cayenne and minced onion over, then a layer of cooked macaroni, a little grated cheese and some bread crumbs over that; put some small pieces of butter on top, and bake in a moderate oven for half an hour.

DINNER.

SHRIMPS SAUTÉ.
MUTTON CUTLETS.
TOMATO SAUCE.
BOILED PHEASANTS.

OYSTER SAUCE.
SCALLOPED SALSIFY.
POTATOES.
DEVILLED HAM.

Truss the pheasants as for roasting, sprinkle some lemon juice over the breasts, and tie the birds separately in a cloth; plunge into boiling water, in which some onions, turnips, and celery have been placed, and boil slowly for one hour; when cooked undo the cloth, drain from the liquor, and garnish with yolk of hard boiled egg rubbed through a sieve, chilies, and tufts of parsley. The lemon juice should make the flesh of the birds firm and white, and the cloth prevents the scum from settling on them. Send oyster sauce in a tureen to table.

OCTOBER 29th.

BREAKFAST.

BREAKFAST ROLLS.
HOVIS BREAD.
JAM.

DISH OF APPLES.
MARROW BONES.
MUTTON CHOPS.

LUNCHEON.

CURRIED PHEASANTS.
RICE.

CHIP POTATOES.
SEBASTOPOL PUDDING.

Cut the remains of the pheasants into nice sized pieces, and

stew them gently in $\frac{1}{2}$ pint of good curry sauce; add 1 table-spoonful of mango chutney and the same of desiccated cocoanut, and serve in a border of boiled rice.

Butter and line a piedish with pastry, then pour in a layer of golden syrup or treacle, now put on top of this some pastry, and so on till the dish is full, pastry being the top layer of all; bake in a fairly hot oven for half an hour, then turn out carefully and sift sugar over.

DINNER.

BOILED TURBOT.

SHRIMP SAUCE.

ROAST PINTAIL DUCKS.

FRIED POTATOES.

ORANGE SALAD.

BANANA CREAM.

Put $\frac{1}{4}$ ounce of soaked gelatine, with 1 gill of double cream, and whisk till stiff; then mix it with 1 pint of sweetened thick custard, 4 bananas cut into slices about quarter of an inch thick, the juice of half a lemon; mix well, and when just beginning to set, pour the mixture into a wetted mould; when cold turn out and decorate with little heaps of whipped cream of different colours.

OCTOBER 30th.

BREAKFAST.

CRUMPETS.

COLD TOAST.

JAM.

HONEY.

FRIED SAUSAGES ON TOAST.

SMOKED SARDINES.

LUNCHEON.

RICE PILLAU.

HOT CUSHION OF BACON

GARNISHED WITH

CAULIFLOWER.

GORGONZOLA CHEESE.

CELERY.

BISCUITS.

Put 1 pint of stock into a saucepan, with 1 sliced onion, 6 ounces of Patna rice, 1 table-spoonful of curry powder (mixed with a little stock), salt to taste, and 2 ounces of butter; simmer very slowly until the rice is soft and has taken up all the

liquid, then arrange piled up high on a dish; garnish round with hard boiled eggs cut in halves, and little tufts of Brussels sprouts.

DINNER.

TURBOT AU GRATIN.	TOMATO SAUCE.
RAGOÛT OF PINTAIL DUCK.	SAVOURY OF SMOKED SARDINES.
BAKED SWEETBREADS.	

Pound the remains of the sardines in a mortar with a high seasoning of cayenne, 1 table-spoonful of bread crumbs, 2 ounces of butter, a dash of cream, and the flesh of a red herring that has been soaked and lightly cooked; when thoroughly smooth make hot in a small saucepan, and then spread the mixture on hot buttered toast, sprinkle over a few picked shrimps, and serve.

OCTOBER 31st.

BREAKFAST.

RUSKS AND MILK.	DISH OF PEARS.
HOT BUTTERED SCONES.	COLD CUSHION OF BACON.
HOVIS BREAD.	SAVOURY OMELETTE.

LUNCHEON.

BREAST OF MUTTON (ROLLED AND STUFFED).	FRIED PARSNIPS.
ONION SAUCE.	CHEESE.
	SALAD.

Bone the mutton, lay it flat on the table; pepper well, and spread over some fine bread crumbs and minced onion; roll up tightly, and stew in sufficient water to cover for two and a half hours with 1 carrot, onion, stick of celery, and 1 turnip; when cooked remove the tape, and cover with onion sauce.

DINNER.

CALF'S TAIL SOUP.	FRIED POTATOES.
STEWED OX PALATES.	STEWED CELERY.
LARK PUDDING.	FIG FRITTERS.

Cut some good moist figs into halves, put 2 chopped cherries

in each, and close them up again; dip in batter (made with cream), and fry in boiling fat for three minutes, or until brown; serve with almond sauce, which is made by pounding $\frac{1}{4}$ lb. of sweet almonds to a paste with 4 ounces of castor sugar, the yolks of 3 eggs, and $\frac{1}{2}$ pint of thick cream; stir over the fire till it thickens, then add 1 gill of curaçoa or chartreuse; rub all through a sieve, make hot, and serve.

NOVEMBER 1st.

BREAKFAST.

VERMICELLI PORRIDGE.
BUTTERED TOAST.
JAM.

ROE SAVOURY.
FRIED FILLETS OF WHITING.

Take the soft roes from 4 bloaters (put the other part aside for potting), cook in the oven; then pound them in a mortar with 2 ounces of butter, a little cayenne, and 3 peppercorns; spread the mixture on rounds of hot toast, lay 1 fried egg on top, sprinkle a little minced parsley over, and serve.

LUNCHEON.

CURRIED OX PALATES.
RICE.
POTATOES.

MINCED MUTTON AND SPINACH
(FROM BREAST OF MUTTON).
DERBY PUDDING.

Make $\frac{1}{2}$ pint of curry sauce, then put in the remains of the palates, stew gently for ten minutes; strew a little grated cocoanut over, and serve in a border of rice.

Put 1 large breakfast-cupful of bread crumbs into a basin with 3 table-spoonfuls of flour, 3 ounces of chopped suet, same of raisins, 1 teacupful of golden syrup, and 1 gill of milk; mix well, then add 2 well whisked eggs, a few drops of almond flavouring, a pinch of salt, and 1 teaspoonful of carbonate of soda; when all these ingredients are thoroughly blended put them into a well buttered basin, and steam for two hours.

DINNER.

OYSTER FRITTERS.
FILLET OF VEAL WITH TOASTED
BACON.
FRIED PARSNIPS.

MASHED POTATOES.
PISTACHIO CREAMS.
SAVOURY OF PARMESAN.

Get 2 dozen large cooking oysters, take off the beards and dry them; sprinkle a little lemon juice and cayenne over, dip them into a thick rich batter, immerse in boiling fat, and fry for three minutes; lay them quickly and neatly on a dish in a ring of pastry, and garnish with cut lemon and crisp parsley.

Put $\frac{1}{2}$ ounce of gelatine, which has been soaked in 1 pint of milk, into a saucepan, and stir over the fire till dissolved; then add 4 ounces of castor sugar, 1 teaspoonful of vanilla essence, and the whisked yolks of 3 eggs; let it cool a little, then add the whites well beaten, and pour into wetted dariole moulds; when cold turn out, scatter a few pistachio nuts over, and serve.

Butter about 8 small water biscuits; make hot in the oven; then spread them over with anchovy paste (Osborn's "Paté d'anchois" and the "Gentleman's relish" are most delicious), dust with cayenne, sprinkle a little parmesan cheese over, make hot in the oven for two minutes, and serve.

NOVEMBER 2nd.

BREAKFAST.

BREAD AND MILK.
HOT TOAST.
MARMALADE.

FRIED HAM AND POACHED EGGS.
POTTED BLOATERS.
DISH OF PEARS.

LUNCHEON.

COLD VEAL.
FRIED POTATOES.

TOMATO SALAD.
RICE PUDDING.

Put 3 ounces of rice into a saucepan with 1 pint of milk and 3 ounces of castor sugar; let it boil slowly till all the milk is absorbed, then add $\frac{1}{4}$ lb. of stoneless raisins, the same of citron (sliced), 3 ounces of chopped suet, and a pinch of salt; now add

2 well beaten eggs and mix again; pour into a greased basin, cover with paper, and steam for two hours.

DINNER.

CARROT SOUP.

VEAL OLIVES AND MUSHROOMS.

ROAST HARE.

JELLY.

TURNIPS IN WHITE SAUCE.

POTATOES.

MAIDS OF HONOUR.

Cut some slices from the cold veal, about 3 inches square, spread over some veal stuffing, pepper well, roll up and bind with narrow tape; stew slowly in the thickened gravy that was left; add $\frac{1}{4}$ pint of chopped button mushrooms, a squeeze of lemon juice, and serve; garnish with croûtons cut in a triangle.

Peel some small turnips, all the same size if possible, boil them in milk and water till tender; drain and cover with white sauce, in which 1 table-spoonful of grated cheese has been mixed in; sprinkle a little minced parsley over, and serve.

NOVEMBER 3rd.

BREAKFAST.

HOT ROLLS.

MILK TWISTS.

JAM.

WATERCRESS.

GRILLED MACKEREL.

ROLLED PICKLED PORK.

LUNCHEON.

JUGGED HARE.

CRANBERRY SAUCE.

MASHED POTATOES.

CHEESE PANCAKES.

BISCUITS.

Cut some slices of gruyère cheese, about half an inch thick and about the size of the top of a wine-glass, sprinkle with cayenne, dip in batter and fry for three minutes; serve at once on a very hot dish.

DINNER.

KIDNEY SOUP.
MINCED VEAL WITH PEAS
(TINNED).
PORK CUTLETS.

TOMATO SAUCE.
CHIP POTATOES.
CABINET PUDDING.
ANCHOVY TOAST.

Cut and trim some cutlets from a small loin of pork, flatten them to a nice shape, then grill over a clear fire from eight to ten minutes; brush over with glaze, and serve on a mound of mashed potatoes with thick tomato sauce round the dish.

Melt 1 ounce of butter in a saucepan, then add the same quantity of flour, castor sugar, and 1 wine-glassful of cream; stir until the mixture thickens, stir in the yolks of 3 well whisked eggs, then the whipped whites, flavour to taste with a few drops of essence of almonds, and add 1 ounce each of the following dried fruits cut into small pieces:—Glacé cherries, pineapples, chinois, and greengages; turn the mixture into a buttered plain mould, cover with greased paper, steam for one hour, then turn out carefully, and serve with wine sauce.

NOVEMBER 4th.

BREAKFAST.

BROWN AND WHITE BREAD.
SALLY LUNNS.
WATERCRESS.

CALF'S LIVER SAUSAGE.
FRIED EGGS AND BACON.

Mince 1 lb. of calf's liver with $\frac{1}{2}$ lb. of fat bacon, and the same of bread crumbs, season highly with pepper and salt, and a little minced parsley and thyme; bind with 3 beaten eggs, fill some sausage skins, and fry for twenty minutes.

LUNCHEON.

AUNT MARY'S PIE.
BRUSSELS SPROUTS.
STEWED FIGS AND CREAM.

CHEESE.
LETTUCE SALAD.

Line a buttered piedish with cooked macaroni, then take any cold meat you may have, pork from cutlets, mince of veal, &c.,

and chop them up all together; season highly with pepper, then lay them on the macaroni, put a large minced onion and more minced parsley on top, a little more macaroni, and $\frac{1}{4}$ pint of good gravy, cover with paste, and bake in a fairly hot oven for half an hour.

DINNER.

FRIED SOLES.
MILANESE SAUCE.
PARTRIDGE PIE.
CALF'S HEAD.

BRAISED CARROTS.
ALMOND APPLES.
LEMON SPONGE.

For the sauce pound the spawn of a lobster with 2 ounces of butter, then rub through a sieve; mix these with $\frac{1}{2}$ pint of white sauce, a seasoning of cayenne pepper, and a good squeeze of lemon juice, make quite hot without boiling, and just at the last add 1 teaspoonful of anchovy paste.

Cut 3 or 4 partridges into neat pieces, dredge with flour, and put them into a piedish with a little minced onion, pepper and salt to taste, a few button mushrooms, 1 lb. of rump steak cut into small pieces, 2 hard boiled eggs, and $\frac{1}{2}$ dozen small rolls of bacon or ham; cover with weak stock or water, put a paste over, and cook for three-quarters of an hour in a fairly hot oven, then stand the pie on the hot plate for an hour to finish cooking the meat.

Cut the carrots into rounds about half an inch thick all the same size, boil them until nearly cooked, then put them into a stewpan with 2 ounces of butter, a little cayenne and salt; cook for half an hour carefully, shaking the pan several times; put the carrots in a hot vegetable dish, reduce the liquor, pour over, sprinkle a little parsley in the dish, and serve.

Peel and take the cores from some large cooking apples, pound 2 ounces of almonds to a paste with 2 ounces of butter, the same of sugar, 2 eggs, and a few drops of essence of almonds; when quite smooth, fill the cavity where the core was taken out, bake slowly until soft; let them get cold, then heap up a little whipped cream on the top, and serve.

NOVEMBER 5th.

BREAKFAST.

WHEATMEAL PORRIDGE.
MARMALADE.
JAM.

SAVOURY OF SOLE.
KIDNEYS ON TOAST.

Take the remains of the filleted soles, chop them up rather finely, then mix them with 3 boned anchovies or 1 table-spoonful of anchovy sauce, a little cayenne pepper, and 1 ounce of butter; simmer for five minutes, then put the mixture on squares or rounds of hot buttered toast, sprinkle a few picked shrimps over, and garnish with rings of hard boiled eggs.

LUNCHEON.

CURRIED CALF'S HEAD.
RICE.

REMAINS OF PARTRIDGE PIE.
PRUNE PUDDING.

Soak for six hours, then stew $\frac{1}{2}$ lb. of prunes or French plums in enough cold water to cover with $\frac{1}{4}$ lb. of sugar, a strip of lemon peel, and a little juice; strain and stone the fruit, and lay it in a buttered piedish, cover with a batter, and bake in a brisk oven for three-quarters of an hour, sift sugar over, and serve at once.

DINNER.

MOCK TURTLE SOUP (FROM CALF'S
HEAD).
SADDLE OF MUTTON.
CURRANT JELLY.

FRIED JERUSALEM ARTICHOKES.
POTATOES.
GINGER PUDDING.
BLOATER TOAST.

Peel some large artichokes, throw them into cold water, then cut them into thick slices, and parboil for three minutes; dry, then flour and fry in boiling fat the same as potatoes.

Soak 4 spongecakes in milk for five minutes, then add 2 ounces of preserved ginger cut very small, the yolks of 6 whisked eggs, $\frac{1}{4}$ lb. of castor sugar, and 3 ounces of butter broken into small pieces; mix well together, turn into a buttered mould, cover over securely, and boil for three-quarters of an hour; serve with

a thick sauce made from the syrup of the ginger, which should be strained and made hot with a little lemon juice and 1 gill of sherry or madeira.

NOVEMBER 6th.

BREAKFAST.

BROWN AND WHITE BREAD.
DISH OF APPLES.
HOT TOAST.

FILLETED DRIED HADDOCK.
BOILED EGGS.

LUNCHEON.

COLD SADDLE OF MUTTON.
FRIED POTATOES.

CABBAGE SALAD.
CREAMED RICE.

Put 3 ounces of rice, which has been thoroughly washed, in a saucepan with 1 pint of boiling milk, let it boil until creamy, stirring frequently; then drain all the milk away and whip in $\frac{1}{2}$ pint of cream, 1 glass of sherry, $\frac{1}{4}$ lb. of castor sugar, and a few drops of vanilla or essence of almonds; when cool heap the mixture up in a glass dish, sprinkle some hundreds and thousands over, and decorate round the dish with dried fruit.

DINNER.

TOMATO SOUP.
MINCED MUTTON WITH POACHED
EGGS AND FRIED TOMATOES.
ROAST LANDRAIL.

CHIP POTATOES.
CAULIFLOWER.
PINEAPPLE FRITTERS.

These birds (landrail) being small, about 4 should be allowed for a dish; they must be trussed the same as pheasants, and roasted or baked for about twenty minutes, and basted frequently with butter; serve on toast or fried bread crumbs, with brown gravy and bread sauce as accompaniments.

NOVEMBER 7th.

BREAKFAST.

SALLY LUNNS.
BREAD AND MILK.
JAM.

WATERCRESS.
BOILED SAUSAGES.
MUTTON ROLLS.

Cut some small square pieces of underdone mutton from the saddle, sprinkle a little cayenne over, roll them round, then wrap each piece in fat bacon and run a small skewer through; grill over a clear fire for four minutes, then serve very hot garnished with fried potatoes.

LUNCHEON.

MACARONI IN BROWN GRAVY.
BAKED MACKEREL.
PLAIN BOILED POTATOES.

CHEESE.
CELERY.

Split 3 or 4 mackerel down the back, take out the bones and put them into a buttered tin with a good sprinkling of pepper and salt and a few small pats of butter, squeeze a little lemon juice over, and bake in a fairly hot oven for twenty minutes; sprinkle a little cayenne and chopped parsley over, and serve garnished with fennel.

DINNER.

COD FISH.
OYSTER SAUCE.
RAGOÛT OF LANDRAIL.

ROLLED VEAL AND RICE.
LEMON SPONGE.
CHEESE BISCUITS.

Cut the remains of the landrail into neat pieces, make thoroughly hot in the brown thickened gravy that was left, squeeze the juice of half an orange in, and serve in a ring of pastry.

Take about 3 lbs. of the leg of veal, remove the bone, and put the meat flat on the table, spread it all over with veal stuffing, then roll it up, bind securely and fry for ten minutes; lay the meat in sufficient good thickened stock to cover and cook slowly for one hour, squeeze a little lemon juice over, mix in 1 dozen chopped mushrooms (tinned), and serve in a border of rice.

Mix 2 ounces of flour with 1 ounce of grated cheddar

or parmesan cheese, cayenne to taste, then rub in 1 ounce of butter and the beaten yolk of 1 egg; roll the paste very thinly, and cut the biscuits round, about the size of a claret glass, bake in a brisk oven for five minutes, and serve hot with a little grated cheese on top.

NOVEMBER 8th.

BREAKFAST.

PORRIDGE WITH CREAM.
HOT ROLLS.
MARMALADE.

DISH OF ORANGES.
FRIED WHITING.
STEWED OX KIDNEY.

LUNCHEON.

MARMADUKE PIE.
MASHED POTATOES.

POND PUDDING.

Butter and line a piedish with pastry, then put some cooked vermicelli firmly over, chop the veal that was left from dinner, with a little ham or bacon, and make a layer of this on top, sprinkle over a little chopped onion, and add 1 cupful of gravy, pepper and salt to taste, and cover firmly with pastry; bake for about three-quarters of an hour in a fairly hot oven, then turn out carefully, and decorate with leaves of pastry that have been cooked separately and tufts of parsley.

DINNER.

COD CUTLETS.
BOILED RABBITS.
ONION SAUCE.
FRIED POTATOES.

STUFFED MUSHROOMS.
APPLE TART.
DEVONSHIRE CREAM.

Take all the skin and bones from the cod fish and pound the flesh in a mortar with 3 anchovies or a little anchovy sauce, pepper to taste, then mix it with the panada, which is made thus:—Put 1 ounce of flour, same of butter, and 1 wine-glassful of water in a small saucepan, stir until it is smooth and leaves the sides of the pan without sticking; leave the fish mixture until cold, then flour the hands and shape like cutlets, brush with egg and bread crumbs, and fry in boiling fat for five minutes;

when cooked put a small piece of uncooked macaroni, about 1 inch long, to represent the bone at the end of each cutlet, dust over with lobster coral, and serve with crisp parsley.

Get 8 large mushrooms all the same size, take off the stalks and peel them, chop up a little ham or bacon with 1 shallot, a sprig of parsley, thyme, and pepper and salt to taste; bind with an egg, then fill the mushrooms with this mixture, put some butter on the top, and bake in a moderate oven for half an hour, arrange on a hot dish, and pour rich brown gravy round.

NOVEMBER 9th.

BREAKFAST.

HOT ROLLS.
JAM.
WATERCRESS.

HOVIS BREAD.
SCALLOPED TOMATOES.
ROLLED PORK.

Peel some tomatoes, cut them into thick slices, and lay them on a buttered piedish; season with pepper and salt, a pinch of sugar, then cover with fine bread crumbs; add another layer of tomatoes and seasoning, and so on till the dish is nearly full, then put 1 ounce of butter broken into small pieces on top, and over that 2 ounces of raw minced bacon; bake in a moderate oven for half an hour.

LUNCHEON.

BOILED COD SOUNDS.
POTATOES.
COLD PORK.

BEETROOT SALAD.
TAPIOCA PUDDING.

Soak the sounds thoroughly, then wash and stew slowly in milk and water for one hour, season to taste with pepper and salt; when done drain and cover with egg sauce.

DINNER.

FRIED SPRATS.
RABBIT CROQUETTES.
SIRLOIN OF BEEF.
HORSE RADISH SAUCE.

STEWED CELERY.
BAKED POTATOES.
ORANGE FRITTERS.

Thoroughly wash and dry the sprats and run them on skewers,

which enables them to be turned easier, flour them and fry quickly in hot fat for about four minutes; then slip them off the skewers and arrange in layers on a very hot dish, sprinkle a little salt over, and serve immediately, as these delicate little fish should be eaten as hot as possible. Garnish with crisp parsley and cut lemon. Sprats are supposed to come into season on the 9th of November, a dish being always served at the Lord Mayor's banquet.

Take the meat from the remains of the boiled rabbits, mince or put it through a sausage machine, then season highly with pepper and salt, and mix it with 1 ounce of bread crumbs, a little minced onion, and a panada of flour, butter, and stock; when cool make the mixture into balls or little sausages; egg and bread crumb, and fry in boiling fat until brown.

NOVEMBER 10th.

BREAKFAST.

PORRIDGE.
SCONES.
BAKED APPLES.

APRICOT JAM.
COLD BEEF.
FRIED FILLETED PLAICE.

LUNCHEON.

STEAK AND KIDNEY STEW.
FRIED POTATOES.

BAKED PLUM PUDDING.

Cut up 1 lb. of ox kidney and the same of rump steak, fry in butter for five minutes rather slowly, then turn them into a stewpan with 1 lb. of mushrooms, pepper and salt to taste, sufficient stock to cover, and 1 large minced onion; simmer for half an hour or a little longer, then thicken and brown the gravy, and serve with a border of spinach.

DINNER.

OYSTER SOUP.
BEEF FRITTERS (FROM COLD
BEEF).
ROAST GROUSE.

BREAD SAUCE.
CHIP POTATOES.
SEA KALE.
APPLE CREAM.

Stew 3 lbs. of apples until tender, then rub them through a

sieve, sweeten and flavour; then add $\frac{3}{4}$ pint of whipped cream, and pile the mixture on a glass dish; strew strips of blanched almonds over, and garnish with candied fruit.

NOVEMBER 11th.

BREAKFAST.

HOMINY.

JAM.

MUFFINS AND CRUMPETS.

DISH OF ORANGES.

FRIED HAM AND EGGS.

DEVILLED GROUSE.

Cut the remains of the grouse into neat joints, rub them over with a little made mustard, plenty of black pepper and salt, and a little cayenne; then grill over a clear fire for eight minutes; arrange on a very hot dish, squeeze a little lemon juice over, sprinkle with minced parsley, and serve.

LUNCHEON.

GRILLED MUTTON CHOPS.

APPLE PANCAKES.

MASHED POTATOES.

TOMATO SAUCE.

Make some fat quite boiling in a frying-pan, then pour in a very thin layer of batter, cook for about three minutes, then turn the pancake, and when done lay it on a hot dish, and smooth over quickly some hot apple pulp (nicely flavoured); lay another thin pancake on top, sift sugar over, and serve at once. About 6 of these will make a nice dish.

DINNER.

BAKED SMELTS IN CASES.

LOBSTER SAUCE.

ROAST TURKEY.

BREAD SAUCE.

SPINACH.

POTATOES.

PEACH TARTLET.

Get the largest smelts you can procure, dry them, then pepper well, and sprinkle with salt and minced parsley; fold each separately into a piece of white buttered paper, lay the fish in a baking-dish, and bake for a quarter of an hour in a fairly hot oven; serve in the cases, the dish being garnished with cut lemon and parsley.

Turn the contents of a tin of peaches into a piedish; add 4 ounces of castor sugar, 1 table-spoonful of noyau and a few drops of cochineal; put a small pot in the centre of the dish, cover over with rich pastry, and bake in a fairly brisk oven for half an hour; when cooked put the beaten white of 1 egg over, then a good sprinkling of icing sugar, and return the tart to the oven for two minutes for the icing to harden.

NOVEMBER 12th.

BREAKFAST.

HOMINY.
BROWN BREAD.
HONEY.

POTTED LOBSTER.
GRILLED KIDNEYS ON TOAST.
BAKED APPLES.

The claws of the lobster from last night's dinner should have been put aside, and will make a delicious little breakfast dish if pounded quite smoothly in a mortar with 1 spoonful or 2 of cream, 2 boned anchovies, and a little cayenne; when the mixture is thoroughly mixed put it into a fancy pot, and cover with oiled butter.

LUNCHEON.

COLD TURKEY.
POTATO SALAD.
BAKED POTATOES.

PATTY D'ANCHOIS.
REMAINS OF PEACH TARTLET.

Cut some pieces of pastry about 3 inches square, beat the yolks of 3 hard boiled eggs with half a pot of paté d'anchois and a few bread crumbs; pepper well, and then fold the pastry over; bake in a brisk oven for eight minutes, and serve with good plain melted butter. These could have been made yesterday with the pieces of pastry left over from the tart.

DINNER.

ARTICHOKE SOUP.
RAGOÛT OF TURKEY.

BAKED SWEETBREADS AND PEAS.
CRYSTAL PALACE PUDDINGS.

NOVEMBER 13th.**BREAKFAST.**

PORRIDGE.
RADISHES.
MARMALADE.

ANCHOVY TOAST.
GRILLED TOMATOES AND
FRIED HAM.

LUNCHEON.

IRISH STEW.
BRAISED CARROTS.
PUMPKIN PIE.

CHEESE.
CELERY.

Pumpkin pie is a very delicious dish when carefully made, and should be better known than it is; the difficulty lies in being able to procure the fruit at an ordinary greengrocer's. Peel the pumpkin, take out the seeds, and cut about 2 lbs. of it into slices, stew with $\frac{1}{4}$ lb. of sugar; the juice and grated peel of 1 lemon in just sufficient water to cover; when soft rub the fruit, &c., through a sieve, then add $\frac{1}{4}$ lb. of butter, the yolks of 2 eggs, and 3 crushed cloves; line a piedish, fill with this mixture, and bake in a brisk oven for half an hour, or until the pastry is cooked.

DINNER.

BAKED COD FISH.
HAUNCH OF MUTTON.
BRUSSELS SPROUTS.

POTATOES.
CURRANT JELLY.
OYSTER PATTIES.

Get about 4 lbs. of the middle of a cod fish, take out the bone, pepper the inside, and lay a few bread crumbs on top with a layer of picked shrimps; pour a few drops of anchovy sauce over, and close; bake in a fairly hot oven for twenty minutes, basting frequently with butter; when cooked lay the fish on a hot dish, pour the liquor from the tin over, and garnish with rings of hard boiled eggs and watercress.

Line some patty-pans with rich paste, put in a small piece of bread, and cover with paste; bake briskly; then remove the cover, take out the bread, and lay 2 or 3 fried oysters in the centre of each, a little cayenne, and a few drops of cream; close again; make hot in the oven for three minutes, and serve at once garnished with crisp parsley.

NOVEMBER 14th.**BREAKFAST.**

MUFFINS AND CRUMPETS.
 GREENGAGE JAM.
 WATERCRESS.
 DISH OF BAKED APPLES.

MUTTON RISsoles (FROM
 HAUNCH).
 FRIED POTATOES.
 MUSHROOMS AND POACHED EGGS.

Grill 6 or 8 large mushrooms, all the same size if possible, pepper and salt them well, and put a few drops of cream or a tiny piece of butter in the centre of each; then lay on carefully 1 egg that has been poached in milk, dust a little cayenne over, and serve garnished with sippets of toast.

LUNCHEON.

GRILLED RUMP STEAK.
 HORSE RADISH SAUCE.
 HARICOT BEANS WITH TOMATOES.

BOILED BATTER PUDDING.
 SWEET SAUCE.

Soak the beans for twelve hours, then put them into a saucepan with enough water (rain, if possible) to cover, 1 onion, piece of celery, carrot, turnip, 1 ounce of butter, and pepper and salt to taste; boil slowly until soft, then take out the vegetables, drain the beans quickly, pile them high on a dish, and pour over some thick tomato sauce; garnish round with croûtons.

DINNER.

COD AU GRATIN.
 CURRIED MUTTON.
 RICE.
 ROAST FOWLS.

TONGUE.
 CAULIFLOWERS.
 POTATOES.
 CRÈME DE POIRE.

Flake the remains of the cod fish, mix it with a few bread crumbs, 1 ounce of butter, cayenne and salt to taste, and 2 table-spoonfuls of cream; then fill some scallop shells with this mixture, put some small pats of butter on top, and bake in a fairly hot oven for ten minutes.

Peel and quarter 7 large baking pears, then stew until soft, with 2 ounces of sugar, 4 cloves, and a strip of lemon peel; when cooked nearly fill a wetted mould with the fruit; add 1 gill of

raisin wine and $\frac{1}{4}$ ounce of gelatine that has been soaked in a little sherry and boiled for five minutes; when cold turn out, strew chopped pistachio nuts over, and serve garnished with whipped cream in little heaps.

NOVEMBER 15th.

BREAKFAST.

HOMINY.
HONEY.
HOT TOAST.

WATERCRESS.
FRIED WHITING.
COLD TONGUE.

LUNCHEON.

COLD FOWLS GARNISHED WITH
SLICES OF TONGUE AND
WATERCRESS.

LETTUCE SALAD.
MASHED POTATOES.
PLAIN FRITTERS.

Make a batter as for ordinary pancakes; now drop 1 spoonful of the batter at a time in boiling fat, and fry until brown, which will be in about three minutes; drain, dish up quickly, and serve with sifted sugar on the top; these fritters may be eaten with some apricot or strawberry jam made hot, and served separately in a tureen.

DINNER.

SAGO SOUP.
BRAISED BEEF.
ROAST PARTRIDGES.
BREAD SAUCE.

STRAW POTATOES.
MERINGUES.
SAVOURY OF SARDINES AND
CRAB.

Put 2 ounces of sago into a saucepan with 3 pints of water, 3d. worth of bones, 2 sliced onions, head of celery cut up small, 2 turnips, and seasoning to taste; cook until soft; then rub through a sieve, return the puree to the saucepan; add 1 gill of cream, a little cayenne, and serve with croûtons.

Bone 6 sardines, rub them through a small sieve, then add the flesh of a small crab, the hard boiled yolk of 1 egg, a pinch of cayenne, dash of cream, 2 ounces of bread crumbs, 1 ounce of butter, and 1 raw egg; mix thoroughly, then make into small balls, roll in egg, then bread crumbs, and fry in boiling fat; garnish with crisp parsley.

NOVEMBER 16th.**BREAKFAST.**

HOT TOAST.
MUFFINS.
JAM.

CRESS.
DEVILLED SARDINES.
POTTED TONGUE.

LUNCHEON.

COLD BRAISED BEEF.
FRIED POTATOES.
CELERY.

BREAD AND BUTTER PUDDING.
CHEESE.
BISCUITS.

DINNER.

FRICASSEED SOLES.
BEEF OLIVES.
SALMI OF PARTRIDGES.

ORANGE SALAD.
CHOCOLATE CREAM.
CHEESE STRAWS.

Cut some pieces of the braised beef about 4 inches square, and spread some of the following mixture over:—Mince about 2 ounces of the meat of the cold chicken very finely with the same of ox tongue or ham, season to taste with pepper and salt, add 1 ounce of bread crumbs and 1 table-spoonful of cream or good gravy, blend with 1 egg; roll the beef up tightly, tie round with narrow tape, and stew the olives in rich brown gravy for half an hour; serve in a border of peas (tinned).

NOVEMBER 17th.**BREAKFAST.**

BROWN AND WHITE BREAD.
WATERCRESS.
WHEATMEAL PORRIDGE.

MARMALADE.
SCRAMBLED EGGS.
GRILLED PERCH.

Split the fish down the back, remove the bone, and lay them in salted water for ten minutes, then dry thoroughly, and grill over a clear fire from eight to ten minutes; lay them on a hot dish, pepper freely, pour a little oiled butter over, then strew $\frac{1}{2}$ dozen chopped boned anchovies over, close up, and serve very hot; garnish with fried parsley.

LUNCHEON.

BRAWN.
TOMATO SALAD.

MACARONI IN BROWN GRAVY.
QUINCE CHEESECAKE.

Line a soup plate with crust, then pour some golden syrup over, and lay some quince jam on top to completely cover the syrup, squeeze a little lemon juice over, a good sprinkling of sugar, and some small pieces of butter; then ornament the top with leaves of pastry, or any design you may fancy; bake in a moderate oven for twenty-five minutes, or until the pastry is browned.

DINNER.

POTAGE MACÉDOINE.
BONED HARE.
CURRANT JELLY SAUCE.
POTATOES.

CARROTS WITH PARSLEY
SAUCE.
SUSSEX WHIPS.
CHEESECAKES.

Thicken 3 pints of white stock, and when it comes to the boil empty in the contents of a tin of peas, a sprig of mint, parsley, 2 sliced onions, and turnips; when the vegetables are soft add salt and pepper to taste, 1 lump of sugar, and rub through a sieve; return the puree to the saucepan, add the beaten yolks of 2 eggs and 1 gill of cream, make hot again without boiling, and serve with finely minced parsley on top.

Bone the hare, then stuff the inside with a forcemeat made of bread crumbs, minced ham, chopped parsley, and plenty of pepper and salt; make the hare into as good a shape as possible; then bake in a moderate oven for two hours (it should be frequently basted), dish up, cover with thick brown gravy that has had the contents of a pot of red currant jelly and 1 glassful of port emptied in; garnish with tiny forcemeat balls and cut lemon.

NOVEMBER 18th.**BREAKFAST.**

HOVIS BREAD.
PORRIDGE WITH CREAM.
MARMALADE.

DISH OF PEARS.
BRAWN.
FRIED SOLES.

LUNCHEON.

JUGGED HARE.
CURRANT JELLY.

POTATOES.
SAVOURY OMELETTE.

DINNER.

FRICASSEED EELS.
CAULIFLOWER WITH PARMESAN.
STUFFED FILLET OF MUTTON.

BUTTERED BEETROOT.
FRIED POTATOES.
COCOANUT FRITTERS.

Cut the shank end off a leg of mutton, and hang this up for to-morrow's luncheon; bone the other end, and fill the cavity with veal stuffing, bind up with tape, then cover over with a common paste made with flour and water, and bake for about two hours in a moderate oven; when done take off the paste, and serve very hot, with rich brown gravy in the dish and cranberry sauce in a tureen.

Boil the beetroot in the ordinary way, then peel and cut it into thick round slices, sprinkle a little pepper and salt over, some warmed butter, and a little minced parsley; serve as hot as possible.

Scrape and grate a cocoanut, put it into a basin, and mix with it 2 table-spoonfuls of cream, 2 ounces of castor sugar, and 2 eggs; mix well; then make the mixture into small flat cakes, dip in batter, and fry in boiling fat for three minutes.

NOVEMBER 19th.**BREAKFAST.**

RUSKS AND MILK.
JAM.
HONEY.

MUTTON RISSOLES.
FRIED POTATOES.
GRILLED HAM AND EGGS.

LUNCHEON.

KNUCKLE OF MUTTON.
CAPER SAUCE.

CABBAGE.
MACARONI CHEESE.

DINNER.

OX TAIL SOUP.
ROAST GOOSE.
APPLE SAUCE.
MASHED TURNIPS.

BROWNEO POTATOES.
ALMOND CUSTARDS.
COMPÔTE OF PEARS.

Pound 2 ounces of blanched almonds to a paste with a few drops of orange flower water; then mix in the yolks of 3 whisked eggs, $\frac{1}{2}$ pint of cream, 2 ounces of castor sugar, and 4 drops of essence of almonds; stir over the fire until the mixture thickens without boiling; when cold serve in custard cups with a few chopped almonds on top.

NOVEMBER 20th.
BREAKFAST.

HOT TOAST.
BREAD AND MILK.
MARMALADE.
COMPÔTE OF APPLES.

TOMATOES STUFFED WITH
SAUSAGE MEAT.
GRILLED MUTTON CHOPS.

Cut some large tomatoes into halves, scoop out a little of the centre of each, and fill with sausage meat; dust a little cayenne or black pepper over, put a sheet of buttered paper on top to prevent them getting dry, and bake in a moderate oven for twenty minutes.

LUNCHEON.

HASHED GOOSE.
MASHED POTATOES.
APPLE PUDDING.

CHEESE.
BISCUITS.

DINNER.

CHESTNUT SOUP.
ROAST GRISKIN OF PORK.
APPLE SAUCE.
SEA KALE.

BAKED POTATOES.
WICKHAM PUDDING.
CHEESE SOUFFLEE.

Take the skins off $1\frac{1}{2}$ lbs. of chestnuts, slice and put them into a saucepan with 3 pints of white stock, and stew until soft; now rub through a sieve, flavour to taste with pepper and salt,

and return the puree to the saucepan; add $\frac{1}{2}$ pint of hot cream, 1 lump of sugar, and serve with small croûtons.

Butter a mould thoroughly all over, then stick some citron cut into small pieces closely together at the bottom; now boil 1 ounce of cornflour with $\frac{1}{2}$ pint of milk and 2 ounces of sugar until smooth and thick; when cool mix with it 2 ounces of cake crumbs, 3 well whisked eggs, $\frac{1}{2}$ ounce of cornflour, 2 ounces of ground almonds, 1 ounce of minced suet, 1 glassful of raisin wine, and a little grated lemon peel; when thoroughly mixed turn into the mould, cover with buttered paper, and steam for one hour; turn out carefully, and cover over with a sauce made with $\frac{1}{2}$ pint of raisin wine and $\frac{1}{4}$ lb. of apricot jam strained and made hot.

NOVEMBER 21st.

BREAKFAST.

MUFFINS.
BROWN BREAD.
JAM.
DISH OF PEARS.

GRILLED FILLET OF BEEF
WITH FRIED POTATOES.
KIPPERED HERRINGS.

LUNCHEON.

COLD PORK.
POTATOES.

APPLE AND ONION SALAD.
STEWED FIGS AND CREAM.

DINNER.

JOHN DORY.
ANCHOVY SAUCE.
BAKED CALF'S HEAD.
STEWED CELERY.

POTATOES.
ROAST SNIPE.
DEVONSHIRE JUNKET.

Boil the calf's head slowly for two hours in milk and water with plenty of vegetables and 1 bunch of savoury herbs; then drain, cover with egg and bread crumbs, and bake for one hour, basting frequently with butter; the brains should be taken out of the head, mixed with some thickened brown gravy, and poured over; garnish with rolls of bacon and forcemeat balls.

NOVEMBER 22nd.**BREAKFAST.**

HOT ROLLS.
WATERCRESS.
JAM.

DISH OF APPLES.
RISSOLES FROM JOHN DORY.
PORK CHEESE.

LUNCHEON.

CURRIED CALF'S HEAD.
RICE.

FRIED POTATOES.
SEMOLINA PUDDING.

Boil $1\frac{1}{2}$ pints of milk with 2 ounces of sugar and a few drops of essence of lemon or vanilla; then put in slowly 1 teacupful of semolina, stir frequently, and let it boil for twenty minutes; then add the whisked yolks of 3 eggs, and, lastly, when the mixture has cooled a little, the beaten whites; put all into a wetted mould, and when cold turn out carefully, and serve with raspberry jam made hot with a little sherry.

DINNER.

LENTIL SOUP.
ROAST FOWLS (STUFFED).
BACON.
RAGOÛT OF SNIPE.

BRUSSELS SPROUTS.
POTATOES.
RASPBERRY SOUFFLEE.

Take 2 lbs. of sausage meat, mix it with 2 ounces of bread crumbs and plenty of pepper, bind with 2 eggs; then fill the insides of the fowls, and bake in the ordinary way; garnish round the dish with small sausage cakes and watercress.

Cut 6 spongecakes in halves, spread a little raspberry jam on each, then arrange on a dish, sift over a little sugar, and pour 1 glassful of brandy and 1 of sherry on top, whisk the whites of 6 eggs with 2 ounces of castor sugar until perfectly stiff; then spread this on the cakes, and place in the oven to set; let it cool; then put little heaps of raspberry jam on top, and decorate round with whipped cream.

NOVEMBER 23rd.**BREAKFAST.**

HOMINY.

HONEY.

BROWN AND WHITE BREAD.

MARMALADE.

DEVILLED LEGS OF FOWLS.

COLD BACON.

LUNCHEON.

SAVOURY PUDDING.

FRIED PARSNIPS.

CHEESECAKE TURNOVERS.

Line a pudding-basin with suet crust, then bone and cut up 2 lbs. of neck of mutton, 1 lb. of sausages, and 2 hard boiled eggs, lay these in, season well with pepper and salt, scatter over 1 large minced onion and a little flour; then fill the basin with water or weak stock, cover over with paste, then a cloth, and boil for three and a half hours; serve with a napkin folded neatly round.

Make 1 pint of good batter, beat well, then pour the mixture into buttered saucers, and bake in a brisk oven for ten minutes; slip them quickly out of the saucers, put 1 spoonful of cheesecake in the centre, and fold in two.

DINNER.

FRIED SOLES.

HOLLANDAISE SAUCE.

MINCED CHICKEN AND POACHED

EGGS IN BORDER OF PEAS.

PIGEON PIE.

SPINACH.

POTATOES.

RASPBERRY SYRUP CREAM.

Take all the meat off the remains of the fowls, and mince it finely with a little of the cold bacon and 1 onion; make it thoroughly hot in some good thickened white stock, and serve in a border of peas with poached eggs on top, and garnished with small sippets and little fried rolls of bacon.

Whip 1 pint of cream to a froth with 2 ounces of icing sugar, then add $\frac{1}{2}$ pint of raspberry syrup and $1\frac{1}{2}$ ounces of dissolved isinglass (warmed); whisk again together, then put the mixture into a wetted mould, turn out when cold, and garnish with candied pears cut into halves.

NOVEMBER 24th.**BREAKFAST.**

HOT TOAST.
GOLDEN SYRUP.
BAKED APPLES.

FRIED KIDNEYS AND BACON.
DRIED SPRATS ON TOAST.

Cut the heads off the sprats, pour some boiling water over, and let them remain in about two minutes; then drain, put on hot buttered toast, sprinkle a little pepper and a few drops of oiled butter over, and serve as hot as possible.

LUNCHEON.

REMAINS OF PIGEON PIE.
ANCHOVY TOAST.

RICE FRITTERS.

Put 1 pint of milk into a stewpan with 6 ounces of rice and 5 ounces of sugar; when half-cooked stir in 6 finely pounded bitter almonds, 10 sweet almonds, and the minced peel of half a lemon; let all simmer until soft, then spread the mixture on a dish; let it get cold, then make into small flat cakes, egg and bread crumb them, and fry in boiling fat for three or four minutes; pile high on a dish, sprinkle a few chopped almonds over, and serve.

DINNER.

SCALLOPED SOLES.
FRIED RABBIT WITH
TOMATOES.

BOILED HAM.
CHAMPAGNE SAUCE.
APPLE CHARLOTTE.

Take all the meat from the remains of the soles, mince it rather finely, then mix it with $\frac{1}{2}$ dozen minced mushrooms, 3 anchovies, a few bread crumbs, and pepper and salt to taste; now nearly fill some scallop shells with the mixture, cover over with bread crumbs, then small pats of butter, and bake in a moderate oven for twenty minutes; garnish with prawns or crayfish if obtainable.

Cut the rabbit into joints (leave out the head), egg and bread crumb them, and fry from fifteen to twenty minutes rather slowly, as the meat must be thoroughly cooked; dish up in a

heap, sprinkle with pepper, salt, and minced parsley, and serve in a dish with fried tomatoes.

Boil the ham in the ordinary way, then, after it is skinned, lay it on a dish, and pour over $\frac{1}{2}$ pint of champagne which has been mixed with 1 gill of the stock it was boiled in, and made quite hot; chablis or hock would answer the purpose as well.

NOVEMBER 25th.

BREAKFAST.

MILK TWISTS.
HOT ROLLS.
JAM.

CALF'S BRAIN FRITTERS.
COLD HAM.

Boil 2 sets of calves' brains in a little highly flavoured stock for twenty minutes, then drain, chop up, and mix in 2 ounces of bread crumbs, pepper and salt to taste, a few savoury herbs, and a sprig of minced parsley; blend with 2 eggs, make the mixture into small flat cakes, egg and bread crumb them, and fry for eight minutes, or until brown; garnish with watercress.

LUNCHEON.

GRILLED MUTTON CHOPS.
FRIED POTATOES.

CAULIFLOWER IN BATTER.
FRANKFORT PUDDING.

Pull 1 cauliflower into sprigs, and boil until nearly done; then drain carefully, dip in thick batter, and fry in boiling fat until crisp and brown; garnish with slices of cold ham.

Put 1 layer of bread crumbs at the bottom of a well buttered piedish, then 1 layer of apples cut into slices, a good sprinkling of Demerara sugar, the juice and grated rind of 1 lemon, and 2 ounces of finely chopped suet or butter; now put another layer of bread crumbs, and so on till the dish is full (bread crumbs must be on the top), a little more suet or butter last of all, and bake in a moderate oven for three-quarters of an hour; turn out, sift sugar over, and serve hot.

DINNER.

GREEN PEA SOUP (TINNED).
 ROAST DUCKS.
 APPLE SAUCE.
 SPINACH.

CHIP POTATOES.
 COMPÔTE OF QUINCES.
 DEVONSHIRE CREAM.

Empty the contents of a tin of peas into a saucepan with 3 pints of stock, sprig of mint, pepper and salt to taste, 1 lump of sugar, and 2 large sliced onions; cook until soft, then rub through a sieve, put in a few drops of green spinach colouring, dash of cream, and serve with small croûtons.

Peel and cut 8 large quinces into thick slices, put them into a copper stewpan with just sufficient water to cover and $\frac{1}{4}$ lb. of loaf sugar, stew until soft, which will be in about four hours, when they should have acquired a rich maroon colour; then lay the fruit on a dish, reduce the syrup, and when thick and nearly cold pour over; allow the fruit to get perfectly cold, then heap up thick Devonshire cream on top, and ornament with ratifia biscuits.

NOVEMBER 26th.**BREAKFAST.**

VERMICELLI PORRIDGE.
 BROWN AND WHITE BREAD.
 DISH OF ORANGES.

FRIED FILLETS OF WHITING.
 MINCED HAM ON TOAST WITH
 POACHED EGGS.

LUNCHEON.

HASHED DUCKS.
 POTATOES.

ORANGE SALAD.
 CARROT PUDDING.

Take $\frac{1}{4}$ lb. of cooked potatoes, the same of carrots, and rub through a sieve; mix in $\frac{1}{4}$ lb. of chopped suet, $\frac{1}{2}$ lb. of flour, the same of currants, citron, and sugar; then add 2 well beaten eggs, pour into a buttered mould, and boil for four hours; serve with wine sauce.

DINNER.

BOILED TURBOT.
SHRIMP SAUCE.
MOCK GOOSE.
STUFFED ONIONS.

CHIP POTATOES.
ORANGE SPONGE.
CHEESE.
CELERY.

Boil some large Spanish onions until three-parts cooked; then drain; remove a little of the centre carefully, and fill with a forcemeat in which a little minced ham has been added, sprinkle freely with pepper and salt, put some small pieces of butter on top, and bake in a moderate oven for three-quarters of an hour; sprinkle with chopped parsley, and serve.

Melt 1 ounce of isinglass or gelatine in 1 pint of water, then squeeze in the juice of 6 oranges and 8 ounces of sugar, whisk until it is a stiff froth, pour into a wetted mould, and when cold turn out carefully.

NOVEMBER 27th.**BREAKFAST.**

BUTTERED SCONES.
HONEY.
BROWN BREAD.

FRIED SAUSAGES ON TOAST.
SHEEP'S HEAD BRAWN.

Boil the head for two and a half hours, or until perfectly tender, then cut the meat into nice sized pieces, pepper well, sprinkle with salt, and lay some in a cake or brawn tin; now put 1 layer of hard boiled eggs, a few peppercorns, a little minced parsley, and either bacon, ham, or tongue over this; put more meat until the mould is full, then add 1 cupful of strong gravy in which 2 ounces of gelatine have been dissolved, cover over with a plate, and bake in a moderate oven for three-quarters of an hour; turn out when cold, and garnish with chilies and parsley.

LUNCHEON.

HASHED MOCK GOOSE.
FRIED TOMATOES.

SAUSAGE ROLLS.
LEMON WHIPS.

Cut some pieces of pastry about 4 inches square, and put 1 of the sausages left from breakfast into each square; pepper

well, then roll up, glaze, sprinkle a little crushed vermicelli over, and bake in a fairly hot oven for eight minutes; arrange neatly, and garnish with watercress.

Squeeze the juice of 1 lemon into a glass dish, and over that put 2 ounces of castor sugar; now beat up 1 pint of cream with the whisked whites of 2 eggs to a stiff froth, then put it on the lemon juice; serve at once.

DINNER.

RECHAUFFEE OF TURBOT
WITH PARMESAN.
HAUNCH OF VENISON.
CURRANT JELLY.

MASHED PARSNIPS.
FRIED POTATOES.
ST. SIDWELL'S CREAM.

Take the remains of the turbot, pepper well, and mix it with a few bread crumbs, the shrimp sauce that was left, a little cayenne, and 1 gill of cream; when thoroughly blended nearly fill some china cases, sprinkle a little parmesan cheese over, then a few bread crumbs, some small pats of butter, and bake for ten minutes in a fairly hot oven; serve in the cases.

Boil some parsnips in milk and water until soft, then drain and mash smoothly, season to taste with pepper and salt; add 2 ounces of butter, a dash of cream, and serve as hot as possible.

Put 1 pint of cream into a saucepan with 3 ounces of sugar; when on the point of boiling add gradually the beaten yolks of 4 eggs, and pour the mixture into a jug, place this jug in a saucepan of boiling water, and stir over the fire until it thickens; let it cool a little, then add 1 ounce of gelatine which has been soaked in $\frac{1}{2}$ pint of very strong coffee, whip well, then fill a mould, and when cold turn out and decorate with angelica cut in rings and glacé cherries.

NOVEMBER 28th.

BREAKFAST.

HOMINY.
MARMALADE.
HOVIS BREAD.

DISH OF BAKED APPLES.
FRIED HAM AND EGGS.
GRILLED SOLES.

LUNCHEON.

HASHED VENISON.
CURRANT JELLY SAUCE.

CATOR PUDDING.

Well butter a mould, then stick very thickly round the base with stoneless raisins or sultanas; put 1 layer of bread crumbs, a good sprinkling of moist sugar over this, then 1 of currants, and 1 of finely sliced peel; now put another layer of crumbs, sugar, and currants, and so on till the mould is nearly full; then pour in the yolks of 4 eggs which have been well whisked and flavoured with 1 gill of brandy or a few drops of any nice essence; cover over with a buttered paper, and steam for two and a half hours; turn out carefully, and serve with sweet or brandy sauce.

DINNER.

DISH OF PRAWNS.
VENISON PASTIES.
MUTTON CUTLETS AND PEAS.

ALEXANDRA PUDDING.
CHEESE STRAWS.

Put 1 pint of milk into a basin, add 2 ounces of castor sugar, the yolks of 4 well beaten eggs, and, lastly, the beaten whites; now put a thick layer of apricot jam at the bottom of a piedish, then sift over a few bread crumbs, and pour the egg mixture in; bake for about one hour in a moderate oven; just before the pudding is cooked dip some ratafias in sherry for a minute, and lay on top as a garnish.

NOVEMBER 29th.**BREAKFAST.**

OATMEAL PORRIDGE.
HOT AND COLD TOAST.
HONEY.

CRESS.
STUFFED BLOATERS.
SAVOURY OMELETTE.

Take the heads and tails off some bloaters, then split the fish, and take out the backbone; mix the roes with a few bread crumbs, some pepper, and a little butter; now spread this mixture on the fish, sprinkle a little cayenne over, and bake in a moderate oven for twenty minutes.

LUNCHEON.

CALF'S LIVER LARDED.
FRIED POTATOES.

ANCHOVY TOAST.
MACARONI PUDDING.

Lard 1 calf's liver, then lay it on a dish with $\frac{1}{2}$ pint of vinegar, 1 sliced onion, bunch of savoury herbs, and a few peppercorns; baste it frequently during the two hours it should remain in this pickle; then bake it for one hour in the same liquor; when it is cooked, cut it into neat slices, lay the pieces on a hot dish, thicken season, and colour the gravy, &c., and pour over; garnish with rolls of fried bacon and forcemeat balls.

DINNER.

TOMATO SOUP.
ROAST TURKEY.
BATH CHAP.
BREAD SAUCE.

POTATOES À LA MAÎTRE
D'HOTEL.
WOODSTOCK PUDDING.

Grate a cocoanut as finely as possible, then mix it with $\frac{1}{4}$ lb. of castor sugar, the milk from the nut, 1 gill of cream, 2 well beaten eggs, 1 ounce of cake crumbs, and the grated rind of half a lemon, and 4 ounces of glacé cherries; beat well together; then put the mixture into a well buttered mould, and steam for two hours; turn out carefully; sift some grated cocoanut over, and serve hot with custard sauce, which is made by heating 1 pint of milk with the yolks of 5 eggs and 3 ounces of castor sugar, and stirring over the fire till the mixture thickens, then mixing in 1 table-spoonful of brandy. This sauce should not boil or it will curdle.

NOVEMBER 30th.

BREAKFAST.

QUAKER OATS.
HONEY.
HOT TOAST.
DISH OF PEARS.

COLD BATH CHAP.
GRILLED MUTTON CHOPS.
FRIED POTATOES.

LUNCHEON.

COLD TURKEY.
HARICOT SALAD.
SHRIMP PATTIES.

CHEESE.
BISCUITS.

DINNER.

SARDINE FRITTERS.
RIBS OF BEEF BONED AND
ROLLED.
STEWED CELERY.

POTATOES.
ROAST PARTRIDGES.
BREAD SAUCE.
AMBER PUDDING.

Bone 24 sardines, then chop up the fish finely, mix it with 2 ounces of bread crumbs, 1 table-spoonful of anchovy paste, cayenne pepper to taste, and the yolks of 2 beaten eggs; when all is thoroughly blended flour the hands, and make the mixture into small flat cakes; pour a little oiled butter over, then dip in batter; fry for five minutes, or until the fritters are crisp and brown; dish up *en couronne*, and garnish with fried parsley and little heaps of picked shrimps and crisp parsley.

Mix $\frac{1}{2}$ lb. of butter with the yolks of 4 eggs, $\frac{1}{2}$ lb. of sugar, and a few drops of essence of ratafia; butter dariole moulds, place half a chinois in each, fill up with the mixture; bake for seven minutes in a quick oven; turn out, and serve hot.

DECEMBER 1st.**BREAKFAST.**

MILK TWISTS.
BUTTERED SCONES.
JAM.
DISH OF APPLES.

POTTED PARTRIDGES.
COLD ROAST BEEF.
FRIED POTATOES.

Take all the meat from the remains of the partridges, mince it finely, then pound in a mortar with 6 peppercorns, a little salt, cayenne, and 2 ounces of butter; when thoroughly smooth add 1 table-spoonful of good gravy, press the mixture into a fancy pot and cover with liquid butter.

LUNCHEON.

MINCED BEEF WITH MASHED
POTATOES.
EGGS, WITH CHEESE.

BAKED CUSTARD PUDDING.
CREAM CHEESE.

Well butter a fireproof china dish, grate a little cheddar cheese over, dust with cayenne, then cook in the oven for eight minutes; now break carefully over this 7 or 8 eggs, grate some more cheese

over and a good sprinkling of pepper and salt, 2 ounces of bread crumbs, and add lastly some small pats of butter, bake in a fairly hot oven for twenty minutes.

DINNER.

OX TAIL SOUP.
OYSTER RISsoles.
ROAST CAPONS.

CAPER SAUCE.
FRIED PARSNIPS.
BANANA PUDDING.

Take off the beards from 1 dozen large oysters and cut them into very small pieces, then mix in a sauce made as follows:— Take $\frac{1}{2}$ ounce of flour, 1 ounce of butter, thicken it with the oyster liquor, add a few drops of anchovy sauce, 1 gill of cream or milk; stir until it thickens without boiling, add the yolks of 3 eggs; stir again, and when cold shape into balls or small sausages; egg and bread crumb them, and fry in boiling fat for three minutes; garnish with fried parsley.

Cut some slices of spongecake and lay them in a glass dish, over this put a layer of sliced bananas and a good sprinkling of lemon juice and castor sugar, then pour over 1 pint of nearly cold boiled custard, and decorate with chopped dried cherries.

DECEMBER 2nd.

BREAKFAST.

HOT TOAST.
BROWN BREAD.
GOLDEN SYRUP.

DISH OF ORANGES.
TINNED TONGUE.
DEVILLED LEGS OF CAPON.

LUNCHEON.

CURRIED CAPON.
RICE.
POACHED EGGS ON ANCHOVY
TOAST.

BOILED LENTILS.
RICE AND RAISIN PUDDING.

Soak 1 pint of lentils in cold water for twelve hours, then boil until soft with a little salt and 1 minced onion; now drain, turn them into a hot vegetable-dish, sprinkle some minced parsley over, add 1 ounce of butter, and serve very hot.

Boil 4 ounces of rice in $1\frac{1}{2}$ pints of milk and 3 ounces of sugar

until all the milk is absorbed, then add 3 ounces of chopped raisins, same of citron and butter; mix well, then add 3 well beaten eggs, pour the mixture into buttered piedish, and bake for one hour in a rather slow oven; serve with boiled custard or clotted cream.

DINNER.

SCOTCH BROTH.
TONGUE OLIVES.
FILLET OF VEAL.
SPINACH.

POTATOES.
APPLE TART.
CREAM.

Cut some rounds about a quarter of an inch thick from the tinned tongue, spread over a little forcemeat, and pepper well; roll and tie securely, then stew the olives in rich brown thickened gravy for twenty minutes, dish up neatly, add half the contents of a tin of button mushrooms to the gravy, make hot and pour over; garnish with small sippets.

Make 4 ounces of butter quite hot in a braising pan, then flour the veal and put it in, when brown turn over on the other side; just cover with weak brown stock, add some vegetables cut into fanciful shapes, a little salt, and stew slowly for three hours (this is for a fillet weighing 9 lbs.), dish up, thicken and flavour the gravy with a little lemon juice, pepper well, and pour over.

DECEMBER 3rd.

BREAKFAST.

BREAKFAST CAKES.
OATMEAL PORRIDGE.
HONEY.

FILLETED DRIED HADDOCK.
POTTED TONGUE.

Put 1 lb. of self-raising flour into a basin with a pinch of salt, then rub in 5 ounces of butter, add about 2 table-spoonfuls of milk, and roll out; cut the cakes round with the top of a small saucepan lid, and bake in a brisk oven for ten minutes; then split them, butter freely, and serve hot cut in halves.

LUNCHEON.

GRILLED RUMP STEAK.
FRIED ONIONS.
HORSE RADISH SAUCE.

BAKED POTATOES.
APPLE FOOL.

DINNER.

BOILED COD'S HEAD AND
SHOULDERS.
EGG SAUCE.
PORK CUTLETS.

TOMATO SAUCE.
PHEASANT PUDDING.
LIME CREAM.

Put the thin rind of 4 limes (if these are not obtainable lemons will answer the purpose) and 1 pint of cream in a saucepan with $\frac{1}{2}$ ounce of isinglass and 6 ounces of lump sugar; stir well over the fire and let all dissolve without boiling, then add another $\frac{1}{2}$ pint of cream and strain into a basin, when nearly cold add slowly the strained juice of the fruit; stir well again, and when the mixture thickens and is on the point of setting pour it into an oiled or wetted mould; turn out when cold and decorate with crystallised fruits.

DECEMBER 4th.**BREAKFAST.**

HOT BUTTERED SCONES.
BROWN AND WHITE BREAD.
SARDINES.

FRIED SAUSAGES.
KEDGEREE.

LUNCHEON.

MINCED PORK WITH TOMATOES.
SARDINE SAVOURY.

BAKED CUSTARD PUDDING.

Take the remains of the sardines, cut off the tails, remove the skin, then lay them in a small dish, sprinkle with cayenne, cover with bread crumbs, put small pats of butter on top, and bake for ten minutes; garnish with cut lemon.

DINNER.

KIDNEY SOUP.
SILVERSIDE OF BEEF WITH
CARROTS AND DUMPLINGS.

FRIED POTATOES.
APPLE CREAM.
CHEESE AND CELERY.

Stew 3 lbs. of cooking apples with $\frac{1}{2}$ lb. of sugar, the juice of 1 lemon and 1 pint of water, when soft rub through a sieve, add a few drops of cochineal and $\frac{1}{2}$ pint of whipped cream; then pile the mixture on a glass or silver dish, scatter some blanched strips of almonds over, and serve.

DECEMBER 5th.**BREAKFAST.**

VERMICELLI PORRIDGE.
JAM.
MUFFINS AND CRUMPETS.

BEEF MARROW ON TOAST (FROM
BONE OF SILVERSIDE).
SAVOURY HERRINGS.

Take off the heads and tails from some herrings, split them and rub the insides with a little French mustard, pepper and salt well, then grill over a clear fire for about six minutes; when cooked lay them on a hot dish, sprinkle with cayenne, pour a little oiled butter over, and serve.

LUNCHEON.

COLD BOILED BEEF.
FRIED POTATOES.
SAVOURY OMELETTE.

CHEESE STRAWS.
CELERY.

DINNER.

ARTICHOKE SOUP.
ROAST HAUNCH OF MUTTON.
HARICOT BEANS WITH
TOMATO SAUCE.

PTARMIGAN.
WOBURN PUDDING.

Soak 1 pint of haricots, then put them into a saucepan with sufficient weak stock to cover, a lump of sugar, pepper and salt to taste, 1 ounce of butter, 1 onion, carrot, turnip, and head of celery; boil until tender, then take out all the vegetables but the beans, drain these, and cover with tomato sauce. The liquor that they were boiled in will make delicious haricot puree for to-morrow if the beans that are left from dinner are put back and then rubbed through the sieve, the tomato sauce giving an additional flavour.

Line a piedish with pastry, then put a thick layer of soaked spongecake at the bottom, 1 ounce of castor sugar, 2 ounces of currants or sultanas, and the same of butter broken into small pieces, and then a layer of strawberry jam over this, pour in 4 beaten eggs that have been mixed with $\frac{1}{2}$ pint of milk, and bake in a moderate oven for half an hour; scatter some strips of blanched almonds over, and serve.

DECEMBER 6th.

BREAKFAST.

OATMEAL PORRIDGE.
BROWN AND WHITE BREAD.
DISH OF BAKED APPLES.

KIPPERED HERRINGS.
FRIED HAM AND TOMATOES.

LUNCHEON.

COLD HAUNCH OF MUTTON.
FRIED POTATOES.

LETTUCE AND CELERY SALAD
WITH MAYONNAISE.
BANANA CUSTARD.

Cook 3 ounces of rice and 2 ounces of sugar in 1 pint of milk until soft, then add 1 ounce of butter; let it cool, then spread it over a glass dish and cover with sliced bananas, sprinkle some castor sugar over, then pour over 1 gill of brandy and over that some thick custard.

DINNER.

HARICOT PUREE.
CURRIED MUTTON.
RICE.
RAGOÛT OF PTARMIGAN.

BRUSSELS SPROUTS.
STRAW POTATOES.
COFFEE CREAM.
CHEESE SOUFFLEE.

Mix gradually 3 ounces of cornflour with $1\frac{1}{2}$ pints of very strong coffee, then add 3 ounces of sugar and let all boil until smooth, stirring all the time; pour in gradually $\frac{1}{2}$ pint of cream and stir again, turn on to a glass or silver dish, and when cold garnish with whipped cream. Hand iced biscuits round with this dish.

DECEMBER 7th.

BREAKFAST.

HOMINY.
HOVIS BREAD.
MARMALADE.
WATERCRESS.

MUTTON CHOPS.
POTATO RISSOLES.
SCRAMBLED EGGS.

LUNCHEON.MUTTON RISsoles WITH
BRUSSELS SPROUTS.POACHED EGGS ON
ANCHOVY TOAST.
APPLE CUSTARD.

Stew 6 apples with 3 ounces of loaf sugar and $\frac{1}{2}$ pint of water until soft, rub through a sieve, add 1 teaspoonful of lemon juice, a little grated rind, the yolks of 4 eggs, and 1 gill of cream; mix well, then fill some buttered china cups or dariole moulds, and bake for fifteen minutes in a fairly hot oven; beat the whites of the eggs to a stiff froth with a little icing sugar, and heap over the puddings, put them back into the oven for two minutes to set, and serve.

DINNER.LEMON SOLE FRICASSEED.
ROAST GOOSE.
APPLE SAUCE.
FRIED POTATOES.CAULIFLOWER FRITTERS.
COCOANUT PUDDING.
CHEESE.
CELERY.

Fry 1 pair of large lemon soles for ten minutes, then make a sauce with $\frac{1}{2}$ pint of good brown gravy, 1 ounce of butter, 1 dessert-spoonful of Worcester sauce, and the same quantity of anchovy sauce; heat this in the pan the soles were fried in; then put the fish back, and simmer slowly for ten minutes; dish up, sprinkle a little minced parsley and grated parmesan over, and garnish with cut lemon.

Sprinkle a little cayenne over some cooked sprigs of cauliflower, dip each one separately in batter, and fry for three minutes in boiling fat; arrange in a heap on a hot dish, and garnish with crisp parsley.

DECEMBER 8th.**BREAKFAST.**RUSKS AND MILK.
HOT AND COLD TOAST.
HONEY.CRESS.
BOILED PIGEONS.
FRIED BACON AND KIDNEYS.

LUNCHEON.

HASHED GOOSE.
STEWED SPANISH ONIONS.

MASHED POTATOES.
ST. JOHN'S PUDDING.

Put 4 ounces of chopped suet, same of quince jam, flour, minced raisins, and cake crumbs, 2 ounces of citron, 3 ounces of sugar, 1 pinch of salt, $\frac{1}{2}$ pint of milk, and 1 glassful of raisin wine into a basin; mix well; then add 5 well whisked eggs, and beat for two minutes; turn the mixture into a buttered mould, and boil for two and a half hours; turn out, and serve with sweet sauce.

DINNER.

BEVERLEY SOUP.
FRICASSEED RABBIT.
FRIED PARSNIPS.
POTATOES.

ROAST PARTRIDGES.
CHIP POTATOES.
MERINGUES.

Cut up 1 carrot, turnip, and 2 onions into fanciful shapes; boil them in slightly salted water until soft; drain; then make 1 quart of nicely flavoured thickened stock boiling, put in the vegetables, add pepper and salt to taste, 1 lump of sugar, and the contents of 1 tin of peas; boil up; then add the whisked yolks of 2 eggs mixed in 1 gill of hot cream or milk; let all get thoroughly hot without boiling, and serve with croûtons.

Cut 1 rabbit into neat joints, put them into a stewpan with 1 slice of bacon and bunch of savoury herbs, pepper and salt to taste, and enough water to cover; stew for three-quarters of an hour; then thicken and brown the gravy; add a little minced onion, parsley, pepper and salt to taste, 12 button mushrooms, and 1 gill of sherry; let all simmer for ten minutes, then dish up, and garnish with fried bacon and forcemeat balls.

DECEMBER 9th.**BREAKFAST.**

RUSKS AND MILK.
MARMALADE.
DISH OF ORANGES.

COLD PARTRIDGES.
SAVOURY MOULD OF MINCE.

Take 1 lb. of any cold meat you may have left in the larder (rabbit or partridge will do very well), mince it finely, and add

$\frac{1}{2}$ lb. of boiled rice, 1 table-spoonful of minced savoury herbs, including parsley; mix well; then add 1 gill of rich gravy, 2 beaten eggs, pepper and salt to taste, and a little cayenne; line a buttered basin with bread crumbs, put in tightly the meat, &c., cover over with greased paper, then a cloth, and boil for one hour; turn out, and garnish with fried or poached eggs.

LUNCHEON.

BOILED NECK OF MUTTON.
CAPER SAUCE.

MASHED PARSNIPS.
BUTTERWORTH PUDDING.

Boil 4 carrots and the same of parsnips until tender in water slightly salted; then drain, mash together, and rub through a sieve; return the vegetables to the saucepan; add 2 ounces of butter, and pepper and salt to taste; when thoroughly hot pile up in a heap on a hot vegetable-dish, sprinkle a little parsley over, and garnish with rings of hard boiled eggs.

Mix 1 table-spoonful of Brown & Polson's cornflour to a paste with 1 gill of cold milk, then add 3 well beaten eggs and 1 pint of hot milk, a few drops of essence of almonds, and 3 ounces of castor sugar; turn this mixture (when it is thoroughly mixed) into a piedish that has been lined with puff paste, put a few slices of citron on top, and bake in a moderate oven for one hour.

DINNER.

BAKED HADDOCK (STUFFED).
CURRIED KIDNEYS.
RICE.
ROAST DUCKS.
PEAS (TINNED).

APPLE SAUCE.
POTATOES.
CAULIFLOWER.
BROCKLEY PUDDING.

Split and grill 9 sheep's kidneys until three-parts cooked, then put them into $\frac{1}{2}$ pint of rich curry sauce; add 1 table-spoonful of chutney, and simmer gently for eight minutes; dish up in a border of rice. I cannot too often impress upon my readers the fact that kidneys must be cooked very slowly.

Break $\frac{3}{4}$ lb. of gingerbread into small pieces, and pound it in a mortar with 1 gill of cream until it is a thick, smooth paste; add 1 table-spoonful of treacle, 3 well beaten yolks of eggs, 2 ounces of finely minced citron, and 2 ounces of castor sugar; beat thoroughly; then add 1 table-spoonful or a little more of

cream, and, last of all, the whites of the eggs thoroughly whisked; butter a mould, pour in the mixture, and steam for two hours; serve with sweet sauce.

DECEMBER 10th.

BREAKFAST.

MILK TWISTS.
WATERCRESS.
HOT TOAST.

SMOKED SARDINES.
FRIED BACON AND TOMATOES.

LUNCHEON.

COLD DUCKS.
CHIP POTATOES.

BEETROOT SALAD.
BOILED CUSTARD PUDDING.

Make 1 pint of milk just warm, then add 1 ounce of castor sugar, 1 pinch of salt, and a few drops of any essence that is fancied; mix in 6 well beaten eggs, stir well, and pour into a buttered mould; place a piece of buttered paper on top, stand the mould in a stewpan with boiling water nearly up to the top, and simmer gently till the pudding is set (it will take about three-quarters of an hour); turn out carefully, and serve with a sauce made with 1 glassful of sherry, 1 ounce of castor sugar, a squeeze of lemon juice, and 1 ounce of butter; these should be put into a small saucepan, stirred until on the point of boiling, then poured carefully over the pudding.

DINNER.

GIBLET SOUP.
GROUSE PIE.
VEAL CUTLETS AND SPINACH.

FRIED POTATOES.
THORNLEY CREAM.

Cut the grouse into small joints, pepper and flour well, and lay them in a piedish, sprinkle with minced onion and lemon juice; add 2 hard boiled eggs cut into slices, then fill the dish with good gravy, cover over with a paste, glaze, and bake in a fairly brisk oven for three-quarters of an hour; then stand the pie on the hot plate for one hour to cook the meat.

Put 6 ounces of raspberry jam into a basin, loaf sugar, and the

whites of 3 eggs; beat for twenty minutes; then heap up on a dish, and garnish with whipped cream and crystallised fruits.

DECEMBER 11th.

BREAKFAST.

MUFFINS AND CRUMPETS.
HOVIS BREAD.
HONEY.

SHRIMP PASTE ON TOAST.
GRILLED HAM AND EGGS.

Put 2 ounces of butter into a mortar with 1 pint of picked shrimps, 3 peppercorns, and 1 teaspoonful of mixed mustard, and 4 of the smoked sardines that were left from yesterday; pound all thoroughly; then spread the mixture rather thickly on squares of hot buttered toast, put these in the oven for two minutes, and serve at once.

LUNCHEON.

MINCED VEAL AND POACHED
EGGS.
GRILLED MUTTON CHOPS.

POTATOES.
AMERICAN APPLE CHARLOTTE.

Thoroughly butter a piedish at the bottom and round the sides, then put 1 layer of bread and butter in, over that 1 thick layer of apples, peeled and cored, squeeze the juice of 1 lemon over; then a good sprinkling of sugar, more apples and sugar, and slices of bread and butter; now fill the dish with water, and bake in a moderate oven for three-quarters of an hour; turn out carefully, sift sugar over, and serve with cream or custard.

DINNER.

WHITING AU GRATIN.
AITCH BONE OF BEEF.
HORSE RADISH SAUCE.
BAKED POTATOES.

ARTICHOKES WITH WHITE
SAUCE.
ORANGE SPONGE.

Prepare the whiting as for frying, then cover thickly with bread crumbs, and put them in the dish they are to be served in; cover with greased paper, and bake in a ^{hot} oven for ten minutes; then pour a little oiled butter over and sprinkle with pepper, salt, and minced parsley, and serve with shrimp sauce.

Put the strained juice of 5 oranges and the grated rind of 2 into a stewpan with 4 ounces of loaf sugar, the juice of 1 lemon and 1 gill of maraschino; stir, then add $\frac{3}{4}$ ounce of soaked gelatine, and boil all together; strain, and when cold put in slowly and carefully $\frac{1}{2}$ pint of whipped cream; turn the mixture into a mould, and when set turn out, and garnish with slices of oranges.

DECEMBER 12th.

BREAKFAST.

PORRIDGE WITH CREAM.
BUTTERED SCONES.
HONEY.

GOOSE FOIE GRAS.
FILLETED DRIED HADDOCK.
WATERCRESS.

Scald the livers of 6 geese, then simmer in a little stock for ten minutes and pound in a mortar with 4 ounces of butter, plenty of black pepper, cayenne and salt to taste, 4 peppercorns, and 1 gill of cream or stock; stir the mixture over the fire for three minutes, and pour into fancy pots; cover with oiled butter.

LUNCHEON.

SAVOURY VEAL PIE.
COLD BEEF.

MASHED POTATOES.
ROLY-POLY JAM PUDDING.

Mince 2 lbs. of raw veal, season highly with pepper and salt, then mix in 1 lb. of sausage meat and 2 ounces of chopped ham, strip of minced lemon peel, a few savoury herbs, $\frac{1}{4}$ pint of good gravy, and a squeeze of lemon juice; line a piedish with rich pastry, put the veal mixture in, cover with pastry and decorate with leaves, glaze and bake in a fairly hot oven for three-quarters of an hour.

DINNER.

WHITING RISSELES.
BEEF OLIVES AND FRIED
TOMATOES.
ROAST PHEASANT

BREAD SAUCE.
STRAW POTATOES.
PEAR PIE.

Peel and quarter 8 large baking pears, and stew them in a little water with $\frac{1}{4}$ lb. of sugar, a strip of lemon peel and a little

juice, until tender; then drain and mash up very smoothly with a fork, add 2 ounces of quince jam, the same of cake crumbs, and 1 gill of cream; when thoroughly mixed turn into a piedish, cover with rich pastry, and bake for half an hour; ice the top of the tart, and serve with cream.

DECEMBER 13th.

BREAKFAST.

HOMINY.	POTTED BEEF (FROM COLD BEEF).
BROWN AND WHITE BREAD.	FRIED KIDNEYS AND BACON.
MARMALADE.	

LUNCHEON.

COTTAGE PUDDING.	CHEESE.
FRIED POTATOES.	BISCUITS.
PANCAKES.	

Make a suet crust and roll it out as if for a roly-poly pudding, then put a layer of sausage meat over and a few slices of thinly cut ham or bacon, sprinkle with pepper and salt, minced onion, and savoury herbs; then roll up, tie securely and boil for two hours; serve with a thick brown gravy.

DINNER.

POTATO SOUP.	BAKED SPANISH ONIONS.
PHEASANT CUTLETS.	POTATOES.
ROAST LEG OF MUTTON.	SPONGECAKES AND CREAM.

Take all the meat from the remains of the pheasants, mince it finely, then pound in a mortar, add a few bread crumbs, cayenne, salt and pepper to taste, and 1 spoonful or 2 of cream or stock; mix together with the yolks of 2 eggs, then shape like cutlets, egg and bread crumb them, and fry in boiling fat for five minutes; drain and garnish with crisp parsley.

DECEMBER 14th.**BREAKFAST.**

BREAD AND MILK.
HOT ROLLS.
JAM.
WATERCRESS.

FRIED DABS.
MUTTON RISsoles AND
POTATOES.

LUNCHEON.

MINCED MUTTON AND
POACHED EGGS.

PARMESAN AND CAULIFLOWER.
SEBASTOPOL PUDDING.

DINNER.

BAKED STURGEON.
SAUCE HOLLANDAISE.
MUSHROOMS ON TOAST.
CALF'S HEAD.

BRUSSELS SPROUTS.
CHIP POTATOES.
CUSHION OF BACON.
MACARON PUDDING.

Take the bone from about 5 lbs. of the tail of a sturgeon, and fill the cavity with a good veal stuffing, tie up securely, flour well, and bake in a moderate oven for three-quarters of an hour, basting frequently with butter; when done lay it on a dish, sprinkle a little lemon juice, pepper and salt over, and garnish with cut lemon.

Well butter a mould and line it with sliced citron and glacé cherries, fill with macaroon biscuits to within 2 inches of the top of the basin; put a few more slices of citron, then pour in 1 pint of nicely sweetened custard and 1 gill of maraschino, cover with a greased paper, and steam for three-quarters of an hour; serve with sweet sauce.

DECEMBER 15th.**BREAKFAST.**

OATMEAL PORRIDGE.
BROWN BREAD.
JAM.

STEWED BOTTLED GOOSEBERRIES.
SHRIMP TOAST WITH EGGS.
COLD CUSHION OF BACON.

Put 1 pint of picked shrimps into a stewpan with 1 ounce of butter and a little cayenne pepper, simmer for two minutes;

then spread them on a very large square of toast on a fireproof baking-tin, break 6 or 8 eggs carefully over this, and cook in the oven till the eggs are set, which will be in about six to eight minutes; dust a little pepper over, and serve at once.

LUNCHEON.

CURRIED CALF'S HEAD.
RICE.
MASHED TURNIPS.

BOILED BATTER PUDDING.
CHEESE.
CELERY.

Boil 6 turnips until tender, then mash and rub them through a sieve, add pepper and salt to taste, and 1 gill of cream or milk, and yolks of 3 eggs; when quite smooth put the mixture into a buttered mould, and bake for ten minutes in rather a brisk oven; turn out, sprinkle a little minced parsley over, and serve.

DINNER.

MOCK TURTLE SOUP.
ROAST LOIN OF PORK.
SAGE AND ONION FRITTERS.
APPLE SAUCE.
CAULIFLOWER.

POTATOES.
ORTOLANS ON TOAST.
CHEESE FONDUE.
ORANGE SALAD.

Mince 3 large parboiled onions and 10 leaves of sage very finely, then mix these with 3 ounces of bread crumbs, 2 eggs, pepper and salt to taste; when thoroughly blended make the mixture into small flat cakes, egg and bread crumb them, and fry in boiling fat for eight minutes.

Truss the ortolans the same as woodcock, lay them on toast, and bake in a fairly hot oven for twenty-five minutes; dish up on the toast, and serve with good brown gravy that has had the juice of an orange squeezed in.

DECEMBER 16th.

BREAKFAST.

RUSKS AND MILK.
HONEY.
MARMALADE.

CRESS.
FRIED SOLES.
SAVOURY SAUSAGE.

Take about 1½ lbs. of the cold pork and mince it finely with

$\frac{1}{2}$ lb. of the cold cushion of bacon, season highly with pepper, and mix in about 12 peppercorns and $\frac{1}{2}$ lb. of bread crumbs, bind with the yolks of 2 eggs, then fill some sausage skins, flour well, and boil or fry for ten minutes; serve on toast.

LUNCHEON.

FRIED TRIPE.
TOMATO SAUCE.
MASHED POTATOES.

SAVOURY PUFFS.
APPLE PUDDING.

Cut the tripe into pieces about 2 inches square and boil slowly in milk and water for three and a half hours; then drain and dry, sprinkle with salt and pepper, cover with egg and bread crumbs, and fry in boiling fat for seven minutes or until it is of a nice brown; cover with tomato sauce.

DINNER.

BAKED COD STUFFED WITH
OYSTERS.
RAGOÛT OF ORTOLANS.
LOIN OF MUTTON.

BRUSSELS SPROUTS.
POTATOES.
CHEESECAKES.
SUSSEX WHIPS.

Take out the bone from about 4 lbs. of the tail of a codfish, sprinkle well with pepper and salt, spread some bread crumbs over, and then put 2 dozen cooking oysters on top and some tiny pats of butter; sew up the opening that the seasoning does not escape, and bake in a moderate oven for half an hour; untie the string, dish up, and pour the liquor from the tin over the fish, sprinkle a little finely minced parsley over, and serve.

Cut the remains of the ortolans into neat pieces, lay them in the gravy that was left, and stew slowly for twelve minutes; add a few chopped button mushrooms, and serve in a border of spinach.

DECEMBER 17th.

BREAKFAST.

QUAKER OATS.
HOT ROLLS.
GREENGAGE JAM.

BROWN BREAD.
FRIED WHITING.
SCRAMBLED EGGS.

LUNCHEON.

POTATO PIE (FROM MUTTON).
FRIED PARSNIPS.

SAVOURY OMELETTE.
APPLE MOULD.

Cut 10 large apples into halves, take out the cores but do not peel them, put them into enough cold water to cover, and boil slowly until soft; then drain, and when the apples are cool skin carefully and beat the pulp with a fork, add 1 lb. of sugar, the juice and grated rind of 1 lemon, and 2 ounces of ground almonds; boil until the fruit looks clear, then put it into a china wetted mould; when cold turn out carefully, scatter a few chopped almonds over, and serve.

DINNER.

RISsoles FROM COD GARNISHED
WITH FRIED PARSLEY.
SHOULDER OF VEAL.
BAKED TONGUE.

SEA KALE.
POTATOES.
MILFORD PUDDING.

Cover the tongue over with a paste of flour and water and bake in a gentle oven for five hours; then take off the paste, skin, glaze, and ornament in the usual way.

Beat 4 ounces of butter and 8 ounces of castor sugar together, then add the yolks of 6 eggs and the whites of 2 well beaten, the juice and grated rind of 2 lemons, and mix well; line a piedish with puff paste, put a thick layer of sultanas over, then pour in the mixture and bake for three-quarters of an hour in a moderate oven.

DECEMBER 18th.**BREAKFAST.**

H.O. FOOD.
QUINCE MARMALADE.
MUSTARD AND CRESS.

BAKED APPLES.
FOIE GRAS ON TOAST.
COLD TONGUE.

LUNCHEON.

MINCED VEAL FROM SHOULDER.
FRIED SAUSAGES.

MASHED POTATOES.
FRIED MILFORD PUDDING.

Cut the remains of the pudding into neat pieces (rather thin),

spread a little raspberry jam over half of them, put the other pieces on top and press down like sandwiches; fry in butter for five minutes, then sift sugar over, pile up neatly on a dish, and serve with sweet sauce.

DINNER.

ARTICHOKE SOUP.
VEAL OLIVES AND PEAS.
TONGUE IN BROWN GRAVY.
BRUSSELS SPROUTS.

FRIED POTATOES.
DAISY'S PUDDING.
CHEESE.
WATERCRESS.

Put 1 pint of milk into a saucepan with the rind of 1 lemon and 8 bitter pounded almonds; let these come to boiling point, then add $\frac{3}{4}$ ounce of isinglass, let it dissolve, then strain the milk, &c., and put it into a saucepan with 5 ounces of castor sugar and $\frac{1}{2}$ pint of cream; let it boil up, stirring all the time, then add gradually the beaten yolks of 6 eggs, turn all into a jug, and thicken the same as custard; stir until nearly cold, then put in 4 ounces of pounded almonds, pour the mixture into a well oiled mould; when cold turn out, and serve with cream.

DECEMBER 19th.

BREAKFAST.

VERMICELLI PORRIDGE.
COLD TOAST.
HONEY.

DISH OF ORANGES.
FRIED COD'S SOUNDS.
PLAIN BOILED EGGS.

Soak the sounds in salt and water, then drain, now put them into a stewpan with enough milk and water to cover, and boil gently for half an hour; drain, then cover with egg and bread crumbs, and fry for six minutes; garnish with riband potatoes.

LUNCHEON.

STEWED STEAK WITH CARROTS
AND TURNIPS.

SULTANA PUDDING.

Boil 1 ounce of tapioca in 1 pint of milk for twenty minutes, then mix in 4 ounces of stoneless raisins or sultanas, 2 ounces of

sugar, and 3 well beaten eggs; stir all well together, turn the mixture into a buttered mould, and boil for two and a half hours; serve with rum sauce, which is made as follows:—Beat $\frac{1}{4}$ lb. of butter to a cream, then add 1 gill of rum and $\frac{1}{4}$ lb. of castor sugar, mix thoroughly, make hot without boiling, and serve.

DINNER.

PRAWNS.
 FILLETS OF BEEF WITH
 MUSHROOMS.
 CHICKEN PUDDING.

CABBAGE.
 POTATOES.
 PINEAPPLE TRIFLE.

Mince a tinned pineapple into a glass or silver dish, sprinkle over 2 ounces of castor sugar and 4 ounces of crushed macarons, then pour over 1 glassful of sherry and the same of raisin wine or brandy; when thoroughly soaked whip 1 pint of nicely flavoured sweetened cream to a stiff froth and heap on the trifle; decorate with crystallised violets.

DECEMBER 20th.

BREAKFAST.

HOT ROLLS.
 HOVIS BREAD.
 DISH OF BAKED APPLES.

POTTED PRAWNS.
 MUTTON CHOPS.

Shell the remains of the prawns that were left from dinner, pound them in a mortar with 2 ounces of butter, a little cayenne, and the yolks of 2 hard boiled eggs; when quite smooth put the mixture into a fancy china pot, and cover with oiled butter.

LUNCHEON.

MINCED BEEF (FROM FILLETS)
 WITH POACHED EGGS.
 POTATOES.

MARROW BONES ON TOAST.
 TRINIDAD PUDDING.

Mix $\frac{1}{2}$ lb. of butter with the same of sugar until it creams, then add $\frac{1}{2}$ lb. of Vienna flour, 4 well beaten eggs, $\frac{1}{4}$ lb. glacé

pineapple, and a few drops of essence of lemon; beat the mixture well, turn it into a well buttered mould, and boil for two and a half hours; serve with sweet or brandy sauce.

DINNER.

HELIGOLAND SOUP.
HAUNCH OF VENISON.
CURRANT JELLY SAUCE.
POTATOES.

MASHED TURNIPS.
CUSTARD TARTLET.
CREAM CHEESE.
HARICOT SALAD.

Put 4 large sliced onions and the same of potatoes, a head of celery (all cut small) into a stewpan with 3 pints of stock, 2 ounces of butter, and pepper and salt to taste; simmer till the vegetables are soft, then rub through a sieve, add $\frac{1}{2}$ pint of cream, stir again, and serve with fried croûtons.

Line a tart tin with rich pastry, decorate the edges, and put a piece of bread in the centre to make the pastry lie flat, bake for ten minutes in a brisk oven; when cooked take out the bread, and fill with the following mixture:—Mix 1 table-spoonful of cornflour smoothly with $\frac{1}{2}$ pint of milk, 2 ounces of sugar, the yolks of 3 eggs, and 1 teaspoonful of vanilla, stir over the fire till the mixture thickens; sprinkle a little desiccated cocoanut over, and serve.

DECEMBER 21st.

BREAKFAST.

BREAKFAST CAKES.
COLD TOAST.
BROWN BREAD.

DISH OF PEARS.
ROLLED BOILED PORK.
GRILLED RABBIT.

Get 1 lb. of baker's dough, and mix in the yolks of 4 eggs and a pinch of salt; knead well, then cut it into cakes the size of the top of a tumbler half an inch thick, brush over with egg, and bake in a quick oven for eight minutes, then split the cakes open, well butter, and cut into halves.

Cut a small rabbit into joints, rub them over with a little made mustard, dust with cayenne, then grill rather slowly over a clear fire for twenty minutes, turning the pieces frequently; when

cooked dish up in a heap, sprinkle with salt and minced parsley, pour a little oiled butter over, and serve.

LUNCHEON.

VENISON PASTIES.
SHEEP'S TONGUES STEWED.

POTATOES.
APPLE DUMPLINGS.

Boil 4 sheep's tongues in weak stock with 1 onion and pepper and salt to taste for two and a half hours; then skin and split them, lay them on a dish, thicken and brown the gravy, and pour over, sprinkle thickly with minced parsley, and serve garnished with leaves of pastry.

Peel some cooking apples, take out the cores, and fill with apricot jam, roll in castor sugar, then cover over with pastry, and bake in a fairly hot oven for twenty minutes; brush over with white of egg and castor sugar, return them to the oven for one minute to set, arrange neatly. The stalks should be left on and not covered with the pastry.

DINNER.

GIBLET SOUP.
HASHED VENISON.
CURRANT JELLY.
BROCCOLI.
ROAST DUCKS.

APPLE SAUCE.
POTATOES.
COMPÔTE OF APRICOTS.
CHEESE.
CELERY.

Turn the syrup from a tin of apricots into a stewpan with a pot of strawberry jelly and 4 ounces of sugar; boil until it thickens, then add 1 gill of brandy or maraschino, put in the fruit, and let all simmer for a few minutes, then arrange on a glass dish, and when cold heap cream on the top.

DECEMBER 22nd.

BREAKFAST.

VERMICELLI PORRIDGE.
HOT BUTTERED SCONES.
CRESS.

DISH OF BAKED APPLES.
ROLLED PORK.
FRIED KIDNEYS AND HAM.

LUNCHEON.

RAGOÛT OF DUCKS.
MASHED POTATOES.

FRIED PARSNIPS.
IRENE'S PUDDING.

Pour 1 breakfast-cupful of boiling milk over 8 ounces of cake crumbs and 2 ounces of sugar, then add 2 ounces of oiled butter, 3 well beaten eggs, the juice and grated rind of 1 lemon; beat for ten minutes, then fill a buttered mould that has been lined with split raisins, and boil for one and a half hours.

DINNER.

BRILL STUFFED AND BAKED.
SHRIMP SAUCE.
VEAL CUTLETS AND TOMATO
SAUCE.

PHEASANT PUDDING.
BRUSSELS SPROUTS.
CHIP POTATOES.
CHOCOLATE CREAM.

Boil a brill of about 7 lbs. in salted water for ten minutes, then drain, open carefully and take out the large bone, fill with veal stuffing, and bake in a moderate oven for twenty minutes, basting frequently with butter; when cooked sprinkle a little pepper, salt, and minced parsley over, and serve with the liquor from the tin poured over; garnish with parsley.

Grate 6 ounces of chocolate into 1 gill of new milk, add 1 pint boiling, 6 ounces of castor sugar, and the well beaten yolks of 8 eggs; beat thoroughly, put the saucepan over a gentle fire, and stir until it thickens slightly, then add 1 ounce of soaked gelatine, $\frac{1}{2}$ pint of hot cream, and 1 teaspoonful of vanilla essence; mix again, then fill a wetted mould with the mixture; when cold turn out, and garnish with hundreds and thousands.

DECEMBER 23rd.**BREAKFAST.**

COLD TOAST.
MILK TWISTS.
DISH OF APPLES.

DRIED SPRATS.
OMELETTE D'ANCHOIS.

Beat the yolks of 4 eggs and the whites separately, then add a pinch of pepper and three minced boned anchovies; turn the mixture into a pan in which 2 ounces of butter have been melted,

and fry until the omelette is brown and set, then hold the pan in front of the fire for the upper part to brown, double over, and serve at once.

LUNCHEON.

MINCE OF PHEASANT AND VEAL.
MACARONI IN BROWN GRAVY.

CURATE'S PUDDINGS.

Take about 1 lb. of the meat from the remains of the pheasants, together with the same of veal, and mince it finely; then put it into a stewpan with $\frac{1}{2}$ pint of thickened gravy, a squeeze of lemon juice, and a sprinkling of cayenne pepper; make all quite hot, then lay the mince on a hot dish, lay some fried eggs on top, and garnish with small sippets of toast.

Take the weights of 3 eggs, the same of butter, castor sugar, and flour, mix thoroughly after creaming the butter and beating the eggs, then add a few drops of essence of lemon, and 1 ounce of currants; beat all thoroughly for ten minutes, then three-parts fill some greased dariole cups, and bake in a moderate oven for a quarter of an hour, turn out, and serve with sweet sauce.

DINNER.

GRAVY SOUP.
BOILED LEG OF MUTTON.
CAPER SAUCE.
TURNIPS.

FRIED POTATOES.
ROAST QUAIL.
ALMOND SOUFFLEE.

Mix gradually $\frac{1}{2}$ pint of milk with 3 table-spoonfuls of flour and $1\frac{1}{2}$ ounces of butter; stir until it comes to a stiff paste, then add 2 dessert-spoonfuls of sugar, the beaten yolks of 4 eggs, 2 ounces of ground almonds, lastly the well whisked whites of the eggs, mix lightly then turn into a soufflee dish, and bake until of a light brown.

DECEMBER 24th.

BREAKFAST.

HOT AND COLD TOAST.
RUSKS AND MILK.
MUSTARD AND CRESS.

DEVILLED CHICKENS' LEGS.
POTTED TONGUE.

LUNCHEON.

CURRIED FOWL.
RICE.
MASHED POTATOES.

MASONETTE PUDDING.
CHEESE.
CELERY.

Butter a piedish, put a layer of crushed spongecakes over, then some quince jam, another layer of cake, and some more jam (this time apricot); let the last layer be cake, then sprinkle thickly with castor sugar, and pour in $\frac{1}{2}$ pint of milk beaten thoroughly with the yolks of 3 eggs; bake in a moderate oven for three-quarters of an hour, turn out carefully, whisk the whites of the eggs and lay them on the top; serve at once.

DINNER.

FILLETS OF SOLE.
STEAK AND KIDNEY PIE.
BUTTERED PARSNIPS.
FRIED POTATOES.

APPLE CHARLOTTE.
CREAM CHEESE.
CELERY.

Fillet some soles, roll them round and tie with a piece of narrow tape, boil for seven minutes in fish stock or milk and water; put the fish on a hot dish, take off the tape, thicken the liquor with flour and butter, season to taste with salt, pepper, and cayenne; then mix in 1 teaspoonful of Osborn's *paté d'anchois* or a few pickled shrimps, and pour over the fish.

Boil some parsnips until soft (they should be cut into rounds about half an inch thick), then put them into a saucepan with 2 ounces of butter, pepper and salt to taste, a lump of sugar, 1 teaspoonful of minced parsley; shake the saucepan about whilst the parsnips are getting thoroughly hot, then dish up and pour the butter, &c., over.

DECEMBER 25th.**Christmas Day.****BREAKFAST.**

BUTTERED SCONES.
HOT AND COLD TOAST.
MARMALADE.
COMPÔTE OF APPLES.

FRIED TOMATOES STUFFED WITH
MUSHROOMS.
GRILLED KIDNEYS AND CHIP
POTATOES.

Cut some large tomatoes into halves, scoop out some of the pulp, and mix it with 10 chopped button mushrooms, 2 ounces of bread crumbs, pepper and salt to taste, and 1 ounce of butter; fill the tomatoes with this mixture, and bake in a moderate oven for twenty minutes.

LUNCHEON.

PIGEON PIE.
MASHED POTATOES.
SPINACH.

MAYONNAISE OF EGGS.
ARROWROOT CREAM.

Boil $1\frac{1}{2}$ pints of milk with 3 ounces of sugar, then mix in slowly 1 table-spoonful of cornflour which has been moistened with a little milk and flavoured with vanilla; stir for eight minutes, let it cool a little, then add 4 well beaten yolks of eggs, beat briskly and boil up, then add the whites whisked to a stiff froth, put some jam at the bottom of a glass dish, let the mixture cool a little, then pour in on top; garnish with chopped almonds.

Cut some hard boiled eggs into halves, sprinkle a little pepper, salt, and minced onion over, and lay them on squares of anchovy toast, then cover with thick mayonnaise; garnish with sliced cucumber and capsicums.

DINNER.

TURTLE SOUP.
BOILED SALMON.
LOBSTER SAUCE.
CUCUMBER.
BOILED TURKEY.
YORK HAM.
WHITE SAUCE.
SNOW POTATOES.

SIRLOIN OF BEEF.
HORSE RADISH SAUCE.
SEA KALE.
PLUM PUDDING.
MINCE PIES.
STILTON CHEESE.
CELERY.

Mix 1 lb. of stoneless raisins with the same of chopped suet,

currants, sultanas, candied peel, and moist sugar, $\frac{1}{2}$ lb. of bread crumbs, and the same of flour, and a pinch of salt; when these are thoroughly mixed add 1 gill of brandy and 8 well beaten eggs, stir again and again, then turn the mixture into a floured cloth and boil for twelve hours; turn out carefully, sift a little fine sugar on top, stick a sprig of holly in the centre, and serve. Sometimes a little brandy is poured in the dish and set alight, but it soddens the pudding, and, moreover, is a dangerous practice.

Line some patty-pans with rich pastry and fill with mincemeat, which is made as follows:—Mix 1 lb. of chopped raisins with $1\frac{1}{2}$ lbs. of currants, the same of finely chopped beef suet, 1 lb. of Demerara sugar, 2 ounces of sliced citron, same of orange peel, the pulp of 2 baked apples and 2 boiled minced lemons; when these ingredients are thoroughly mixed stir in 1 wine-glassful of brandy; cover with pastry, and bake in a brisk oven for twenty minutes; when cooked sift a little sugar over, and decorate the dish with sprigs of holly.

DECEMBER 26th.

BREAKFAST.

SALLY LUNNS.
BROWN AND WHITE BREAD.
JAM.

WATERCRESS.
COLD HAM.
GRILLED FILLETS OF BLOATER.

Fillet some large bloaters, sprinkle them with pepper, and grill over a clear fire for four minutes or a little longer if the fillets are large, then lay them on pieces of buttered toast the same size, which has had the cooked roe spread over, dust a little cayenne on top, and serve very hot.

LUNCHEON.

COLD TURKEY AND HAM.
FRIED POTATOES.

OYSTER SANDWICH.
COLD PLUM PUDDING.

Cut some thin slices as underdone as possible from the beef about 3 inches square, lay 3 raw oysters on half the pieces of meat, sprinkle with cayenne, pepper, and lemon juice; then put another piece on top like a sandwich, sew round with coarse thread to keep the oysters in, grill for five minutes over a clear fire; when they are cooked take out the stitches, untie

the string quickly and neatly, lay the meat on a very hot dish, put a piece of maître d'hotel butter over each, and serve at once; garnish with crisp parsley and horse radish.

DINNER.

MAYONNAISE OF SALMON.
 CREAM OF TURKEY.
 BEEF RISsoles.
 MASHED POTATOES.
 CAULIFLOWERS.

MINCE PIES.
 ALMOND APPLES.
 CHEESE.
 TOMATO SALAD.

Take the meat from the remains of the turkey, chop, then pound it in a mortar with 3 ounces of ham, 1 onion, 1 gill of cream, 2 ounces of bread crumbs, same of butter, pepper and salt to taste; fill some china cups with the mixture, and bake in a moderate oven for twenty minutes; when cooked strew a little minced parsley over, and serve in the cups.

DECEMBER 27th.

BREAKFAST.

HOT AND COLD TOAST.
 SALLY LUNNS.
 STEWED BOTTLED GREENGAGES.

MARROW BONES.
 POTTED HAM.

LUNCHEON.

RUMP STEAK PUDDING.
 FRIED PARSNIPS.

HOT BEETROOT.
 BRENTFORD PUDDING.

Butter a piedish and put some cooked macaroni in at the bottom, then a thick layer of apricot jam and more macaroni, sprinkle with castor sugar, and pour in 1 pint of custard; bake in a moderate oven for three-quarters of an hour.

DINNER.

KIDNEY SOUP.
PORK CUTLETS.
GOOSEBERRY SAUCE.
ROAST PHEASANTS.

BREAD SAUCE.
CHIP POTATOES.
CARLTON PUDDING.

Trim and fry the cutlets in the ordinary way, lay them on a hot dish, and pour round (not over) some cranberry sauce, which is made as follows:—Dissolve cranberry jam in hot water, rub through a sieve, give it a boil up, and serve.

Stew 8 large apples that have been peeled and cored until soft, then add 6 ounces of butter, same of sugar, the juice and grated rind of 1 lemon, and 6 well beaten eggs; mix thoroughly, then put the mixture into a piedish that has been lined with paste, and bake for three-quarters of an hour.

DECEMBER 28th.

BREAKFAST.

BUTTERED SCONES.
JAM.
HOVIS BREAD.

GRILLED LEGS OF PHEASANTS.
FRIED BACON.
POACHED EGGS.

LUNCHEON.

FILLETS OF BEEF WITH
TOMATOES.
POTATOES.

MACARONI CHEESE.
REMAINS OF CARLTON
PUDDING.

Cut some fillets about half an inch thick, fry for five minutes, then dish up, sprinkle with pepper, salt, and minced parsley, and garnish with fried tomatoes.

DINNER.

FRIED SOLES.
SHRIMP SAUCE.
CALF'S HEAD BONED AND
STUFFED.
SPINACH.

POTATOES.
BOILED TONGUE.
GAME SALAD.
APPLE TART.
CREAM.

Take all the bones from the calf's head, pepper it well, then

spread over some veal stuffing, bind securely with tape, and boil for two and a half hours in water in which plenty of vegetables have been added; then drain, cover with egg and bread crumbs, and bake for one and a half hours, basting the head frequently with butter; when it is done dish up, chop and mix the brains (which should be parboiled) with some rich thickened brown gravy, and pour over; garnish with cut lemon.

Pull some lettuce, watercress, and endive to pieces, and lay these in a salad bowl, with 1 thinly sliced apple, then mix in some dressing, and put some mustard and cress on top; squeeze the juice of 1 orange over, then place some neatly cut pieces of the cold pheasant on top, sprinkle a little minced shallot and parsley over, and garnish round with hard boiled egg and beetroot.

DECEMBER 29th.

BREAKFAST.

HOMINY.
HOT TOAST.
JAM.

COLD TONGUE.
FILLETED DRIED HADDOCK.

LUNCHEON.

CURRIED CALF'S HEAD.
RICE.

LANGUE AU CHOUX.
CUSTARD PUDDING.

Tie a firm cabbage round with tape, plunge in boiling salted water, and boil for twenty minutes; then drain, untie and carefully take out the centre, mince this finely with a little cold tongue, add a few bread crumbs and minced onion and season to taste; then bind with 2 eggs, and put the mixture back in the centre of the cabbage, bind securely with tape, and stew slowly in nicely flavoured stock for ten minutes; serve in the gravy.

DINNER.

MOCK TURTLE SOUP.
TONGUE IN BROWN GRAVY.
WILD DUCK.
PRUNE SAUCE.

CHIP POTATOES.
CHOCOLATE PUDDING.
CHEESE.
CELERY.

Put 2 glasses of port into a saucepan with a squeeze of lemon

juice, and 8 stewed prunes and a little of the juice, and 1 gill of mushroom ketchup; boil slowly for five minutes, then rub through a sieve, add 1 gill of brown gravy, a seasoning of pepper and salt, and serve very hot in a tureen.

DECEMBER 30th.

BREAKFAST.

HOMINY.
HOT AND COLD TOAST.
MARMALADE.

GRILLED PIGEON WITH FRIED
MUSHROOMS.
STEWED OX KIDNEY.

Split the pigeons into halves, pepper well, then lay them on a gridiron and grill for fifteen minutes over a clear fire; when cooked put them on a hot dish, sprinkle a little salt, minced onion, and parsley over, then pour some oiled butter over, and serve very hot; garnish with fried mushrooms.

LUNCHEON.

RAGOÛT OF WILD DUCK.
ORANGE SALAD.

MASHED POTATOES.
TAPIOCA PUDDING.

Cut the remains of the ducks into neat sized pieces and lay them in a stewpan with the gravy that was left; simmer slowly for fifteen minutes, then dish up and garnish with small croûtons. The juice of an orange in the gravy is a great improvement to the ragoût.

DINNER.

TURBOT LOBSTER SAUCE.
MUTTON CUTLETS AND PEAS
(TINNED).
ROAST CAPERCAILZIE.

BREAD SAUCE.
POTATOES.
STEWED CELERY.
APRICOT SPONGE.

The capercailzie should have some slices of fat bacon placed on the breast and baked in a fairly hot oven for one and a half hours; baste frequently with butter, and send brown gravy, cut orange, and bread sauce to table.

Put the contents of 1 tin of apricots into a stewpan with $\frac{1}{2}$ lb. of sugar, and boil until the fruit is a pulp; then let it cool, add

the whites of 6 beaten eggs and 1 pint of whipped sweetened cream, heap up the mixture on a glass dish, and hand round macaroons or finger biscuits.

DECEMBER 31st.

BREAKFAST.

OATMEAL PORRIDGE.
BUTTERED SCONES.
MARMALADE.
HONEY.

WATERCRESS.
GRILLED HAM.
SAVOURY SAUSAGES.

Mince $1\frac{1}{2}$ lbs. of veal with the same of pork and bacon, season highly with pepper and salt, and mix in $\frac{1}{2}$ lb. of bread crumbs; make into cakes, and fry for twenty minutes; serve on toast garnished with parsley.

LUNCHEON.

PORTER-HOUSE STEAK.
FRIED POTATOES.
HORSE RADISH SAUCE.

SCRAMBLED EGGS.
APPLES IN BATTER.

Peel and core 6 or 7 apples, stew them in a little water and 6 ounces of sugar until soft; then make 1 pint of rich batter, mix the apples, and pour into a buttered piedish; bake in a brisk oven for three-quarters of an hour.

DINNER.

TURBOT AU GRATIN (IN CASES).
HASHED CAPERCAILZIE.
MASHED TURNIPS.
SNOW POTATOES.

LEG OF MUTTON.
SAUCE SOUBISE.
NOYEAU CREAM.

Take the remains of the turbot, free it from skin, bone and mince it finely; then mix it with 2 ounces of bread crumbs, 1 gill of cream, and a little cayenne and salt, then put the mixture into small paper cases, and bake for twenty minutes in a fairly hot oven; grate a little cheese over, and serve.

Cut the meat all off the capercaillie into neat pieces, then put it into the gravy that was left, add a little cayenne, squeeze of lemon juice, and serve very hot garnished with rolls of fried bacon.

Melt $1\frac{1}{2}$ ounces of gelatine in 1 gill of boiling water, then squeeze in the juice of 2 lemons, and add $1\frac{1}{2}$ pints of cream, 6 ounces of sugar, and 2 table-spoonfuls of noyveau; whisk well, then put the mixture into a wetted mould, and when cold turn out, and garnish with preserved fruits.

AFTER one year's pleasurable toil I put FINIS to my book with a reluctant hand, as it has given me many pleasant hours whilst writing it. I must crave the kind indulgence of my readers, and only hope that it will not be "Love's labour lost."

NON SINE LABORE.

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