and score it, and a piece of butter the size of a nutmeg. Sprinkle it with flour, add a small onion, then put it all into a stewpan; stir it round over the fire for ten minutes, then pour into it one pint of boiling water; skim it carefully; let it all boil together for five minutes; strain it, and it is ready.

**To Keep Sausage Fresh all the Year.**—Make into cakes, and fry as if for present use; pack in stone jars, and if the grease that fries out of the meat is not sufficient to cover it, pour over hot lard so as to cover it, and entirely exclude the air.

**Rolled Patties from Remains of Meat.**—The remains of roast veal, or any roast meat, is chopped very fine with fat or ham, adding to it a little nutmeg, salt, and butter, some eggs, parsley, and chopped shalots. Stir this over the fire till thick enough for stuffing; fill some rolls with this, and bake as the patties for field-fare.

**Culinary Couplets.**
**By a Rhyming Epicure.**

*Always have lobster sauce with salmon,*  
*And put mint sauce your roasted lamb on.*

*Veal cutlets dip in egg and bread crumb—*  
*Fry till you see a brownish red come.*

*Grate Gruyere cheese on macaroni;*  
*Make the top crisp, but not too bony.*

*In venison gravy, currant jelly*  
*Mix with old port—see Francatelli.*
MISCELLANEOUS.

In dressing salad, mind this law—
With two hard yelks use one that's raw.

Roast veal with rich stock gravy serve;
And pickled mushrooms, too, observe.

Roast pork, sans apple sauce, past doubt,
Is "Hamlet" with the Prince left out.

Your mutton-chops with paper cover,
And make them amber brown all over.

Broil lightly your beefsteaks—to fry it
Argues contempt of Christian diet.

Kidneys a finer flavor gain
By stewing them in good champagne.

Buy stall-fed pigeons. When you've got them,
The way to cook them is to pot them.

Woodgrouse are dry when gumps have marred 'em—
Before you roast 'em always lard 'em.

To roast spring chickens is to spoil 'em—
Just split 'em down the back and broil 'em.

It gives true epicures the vapors
To see boiled mutton, minus capers.

Boiled turkey, gourmands know, of course,
Is exquisite with celery sauce.

The cook deserves a hearty cuffing
Who serves roast fowls with tasteless stuffing.

Smelts require egg and biscuit powder.
Don't put fat pork in your clam chowder.

Egg sauce—few make it right, alas!
Is good with blue-fish or with bass.
Nice oyster sauce gives zest to cod—
A fish, when fresh, to feast a god.

Shad, stuffed and baked, is most delicious—
'Twould have electrified Apicius.

Roasted in paste, a haunch of mutton,
Might make ascetics play the glutton.

But one might rhyme for weeks this way,
And still have lots of things to say.

And so I'll close—for, reader mine,
This is about the hour I dine.
CHAPTER XIV.

PROPORTIONATE WEIGHTS AND MEASURES.

1 lb. of Butter equals 1 quart.
1 lb. of Loaf Sugar equals 1 quart.
1 lb. of Flour equals 1 quart.
1 lb. 2 oz. of Indian Meals equals 1 quart.
1 lb. 2 oz. of Brown Sugar equals 1 quart.
1 lb. 1 oz. of Powdered Sugar equals 1 quart.
1 tablespoonful of Salt equals 1 ounce.
10 unbroken hen eggs equals 1 lb.
A teaspoon contains about 20 drops of a liquid.
A wineglass contains about 4 tablespoonfuls.
A so-called quart bottle contains about a pint and a half.

One gallon equals half a peck.
Sixteen tablespoonfuls equals half a pint.

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