without scalding; this is important;

clean and take out the entrails; lay

the fowl on its breast, and with a

small, sharp-pointed knife slit the back, clear from neck to rump. Then,

working carefully, run the knife be-

tween the flesh and the bones, disjointing the wings, the legs and all

the bones without breaking the skin. This appears difficult, but a little

practice will show you that it is not.

Leave the tips of the wings, as there

is little meat on them, and they are hard to remove neatly. When this is properly done, the carcass comes out,

leaving the turkey whole; spread it

out flat, wipe inside and out with a damp cloth, and rub all over with salt

and pepper. Have a dressing made

of two pounds of veal, and two

pounds of fresh pork, seasoned with

minced herbs, such as parsley, a bay

leaf, thyme, salt and pepper to taste,

adding a little allspice and onion juice

and two eggs beaten with a couple of wineglasses of tart fruit juice; stir

well. Cut a thin slice of meat from

the inside of the turkey, and put a

layer of the stuffing, with strips of the

liver as alternate layers with the turkey meat and stuffing. Bring the carcass into shape and sew it up; wrap in a clean towel and tie the ends

and middle securely with cord. Put the turkey bones, with two pounds of veal shank cut up, two chopped carrots and desired seasoning in two gallons of cold water and boil one hour; then put in the turkey and boil

two hours longer. Then take out of the broth; let the broth boil two hours longer; remove the towel from

the turkey meat, as the meat will have shrunken in cooking; smooth

out the towel and roll the turkey in it again, tightly; place on a marble

slab, or table, put a heavy weight on

top, let stand five hours, then put in the ice box until wanted. The broth

may be strained and made into jelly, by the addition of gelatine, and

Query Box.

use at least five chickens for serving

thirty portions. Use large chickens,

from table linen by rubbing the spots with pure glycerine and rinsing after-

M. R.-In making chicken salad,

L. L.-Coffee stains, even when cream has been used, may be removed

Mrs. C .- To cut and fold means to

"Inquirer"-Nut meats should be

crushed by rolling or otherwise, before being added to the syrup just before taking from the stove. Do not need cooking. Molasses, common brown sugar or white may be used,

cut the mixture in the bowl through

and through with a spoon, by taking some of the mixture in the spoon, turn the spoon completely over and fold it in the mixture, taking up another spoonful in the same way. Continue until thoroughly mixed.

served with the fowl.

or more will be needed.

wards in lukewarm water.

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and can be pulled as any other candy. Rebecca M .- No molds for shaping mush. Get a baking powder can, or a tomato can with one end melted off, grease well and pour the hot mush in and leave until cold. The mush will slip out if the can is set

in hot water, and can be sliced for frying.

"Young Cook"-Three teaspoonfuls equal one tablespoonful; four tablespoonfuls equal one-fourth cupful; two tablespoonfuls one ounce; one cup of solid butter, one-half pound; two cups of flour, one-half pound; nine large eggs, one pound; one cup of liquid to three cups of flour for bread; for muffins, two cupfuls; one cup of liquid to one cup of flour for batters. Two teaspoonfuls of salt to four cups of water for bread.

Ella L.—If the goose is quite old,

4% yards of 36 inch goods.

6457-Rag Doll.-This pattern conor roasted, but must be stewed, or and a pair of bloomers. It is very

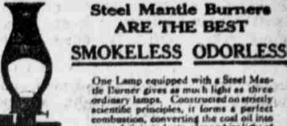
Apren. - A splendid simple to make and any small girl can apron design is here offered and one that any woman can finish in a few hours. The pattern includes separate sleeves. The apron may be made of gingham, percale or chambray. The pattern 6105 is cut in sizes 34, 38 and pattern 6105 is cut in sizes 34, 38 and 42 inches bust measure. Medium size requires 5 yards of 27 inch material or terial. For dress and bloomers 1½ yards of 36 inch goods.

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