

POULET DE SUISSE.

Boil 1 cupful of rice in 4 cupfuls of water. Stir gently; when done set in the oven with doors open half an hour until dry. Cut up some cold chicken and set it over the fire in a saucepan with a little strong soup stock, add salt, pepper, a tablespoonful of walnut catsup and a teaspoonful of extract of celery, rub a lump of butter in corn starch to thicken. Let boil. Put the rice in a ring upon a heated dish, pour the minced chicken over and lay upon it lightly half a dozen poached eggs.

Mrs. PARKER.

CHICKENS STEWED WITH TOMATOES.

Cut the chicken up and fry it lightly. Then make a rich brown gravy by dredging a little flour into the fat that the chicken was fried in. Put water sufficient to make a bowl of brown gravy, cut up your tomatoes and put them on to stew, a quart of tomatoes after they are skinned, a medium-sized onion, cayenne and black pepper, salt and parsley. When all are mixed put in the chickens, pouring in the gravy. To that put a quarter of a pound of butter and stew it for two hours. Then put in a pint bowl of rice and let it stew slowly for an hour longer. It must be a moist stew.

CALIFORNIA CHICKEN.

Take 2 young chickens, cut up and stew; when done add a little minced parsley and onions. Take 4 large pepper pods, soak in water, strain and pour in the juice, add salt, butter and a little flour to the chicken to thicken. Fill a large dish with boiled rice and pour the chicken and gravy on it.

Mrs. PARKER.

CURRIED CHICKEN.

Fry in the pot you make the curry in three slices of bacon, 2 onions; cut up the chicken in small pieces, slice 3 large potatoes, put in with pork and onions, cover with water and cook until done, salt and pepper. Put in 3 tablespoonfuls of curry powder, mix with water, boil and dish over boiled rice. Serve with green peas or young corn.

Mrs. PARKER.

CASSEREAU.

Take a heaping pint of rice cooked as if for dinner, have a fowl boiled; have a rich tomato sauce. Mix the rice and sauce together, adding a heaping tablespoonful of butter, salt and pepper; put a layer of rice in the bottom of your dish, then add the fowl, cut up, and a few pieces of ham or bacon, and then put the rest of the rice on top; bake until brown.

Mrs. HUGER.

A CONVENIENT BREAD FOR TEA.

One half-pint of grist boiled soft, 2 eggs, one half-pint rice flour and a little salt mixed well and baked in plates. MRS. S. D. STONEY.

WALWORTH RICE BREAD.

One teacup of warm hominy, with 1 tablespoonful of butter, beaten well into it, 1 tablespoonful of sugar and 1 egg rubbed together; one half-pint of milk, 1 quart rice flour, salted to taste, 1 teaspoonful of soda and 2 of cream of tartar dissolved in 2 cups with a little water and stirred in just before you put the mixture in the pans. MRS. S. D. STONEY.

EUTAWVILLE RICE BREAD.

One pint rice flour, 3 gills of milk, 2 eggs, 1 tablespoonful of butter, 1 tablespoonful of yeast powder, salt. MRS. S. D. STONEY.

RICE BREAD.

Boil six ounces of rice in a quart of water, till it is dry and soft; put it into two pounds of flour, mix it in well; add two teaspoonfuls of salt, two large tablespoonfuls of yeast, and as much water as will make it the consistence of bread; when well risen, bake it in moulds.

VIRGINIA HOUSEWIFE.

RICE BREAD.

Three pints of rice flour, 3 heaping tablespoonfuls of hominy, 5 eggs, 1 tablespoonful of butter, 1 cup of milk, 1 teaspoonful of soda and 1 of cream of tartar. Bake in a quick oven, a little while. Sugar added to this, makes a very nice bread for tea. MRS. HUGER.

RICE BREAD.

Take a pint of rice left from dinner, cover with water over night. In the morning add 1 pint of wheat flour, 2 eggs and 1 tablespoonful of butter, salt, yeast powder, and milk enough to make it consistency of custard. Bake in patty pans. MRS. HUGER.

WEENEE RICE BREAD.

A tablespoonful of rice boiled to a pap; while hot stir into it a large tablespoonful of butter; then add a gill and a half of milk or cream, four tablespoonfuls of very light yeast. Stir these ingredients well together, and rub in two quarts of beaten rice flour gradually; salt it to taste. Turn the mixture into a well greased pan and set it to rise. When light bake in a moderate oven until quite brown. About an hour is required for the baking of this bread. If the rice flour manufactured for sale is used,

SOUPS.

OKRA SOUP.

Cut up in small pieces one-quarter peck of okra, skin one-half peck of tomatoes, and put them, with a shin or leg of beef, into 10 quarts of cold water. Boil it gently for seven hours, skimming it well. Season with cayenne or black pepper and salt. A ham bone boiled with the other ingredients is thought an improvement by some persons. Serve with rice.

CAROLINA HOUSEWIFE.

OKRA SOUP.

Cut up in fine slices 2 soup plates of okra and put it into a digester with 5 quarts of water and a little salt at 10 o'clock. At 11 o'clock put meat into the digester; at 12 o'clock peel one and one-half soup plates of tomatoes, and after straining them through a colander throw them into the digester; then season with salt and pepper. Allow all the ingredients to boil until 3 o'clock, when it is fit to be served up.

N. B. If you dine at 2 begin at an hour earlier with each ingredient.

CAROLINA HOUSEWIFE.

OKRA SOUP.

Get two double handfuls of young okra, wash and slice it thin; add 2 onions chopped fine; put it into a gallon of water at a very early hour in an earthen pipkin, or a very nice iron pot; must be kept steadily simmering, but not boiling; put in pepper and salt. At 12 o'clock put in a handful of lima beans; 1.30 add 3 young cimlins, cleaned and cut in small pieces, a fowl, or knuckle of veal, a bit of bacon or pork that has been boiled; add 6 tomatoes with the skins taken off; when nearly done, thicken with a spoonful of butter, mixed with 1 of flour. Have rice boiled to eat with it.

VIRGINIA HOUSEWIFE.

OKRA SOUP.

Fry in the soup pot about 1 pound of lean bacon; add at once 2 quarts of okra sliced, and fry; then add 3 quarts of tomatoes peeled and sliced, and put back on the stove to simmer. Thicken with the gruel from the boiling rice and serve with rice.

MAUM SARAH.

FABER'S OKRA SOUP.

Put on to boil early a shin of beef; after it boils put in 4 quarts of okra cut up, one 3-pound can of tomatoes. Boil for hours.