

**Chestnut Sauce**

One pint of shelled chestnuts, one quart of stock, one teaspoonful of lemon juice, one table-spoonful of flour, two of butter, salt, pepper. Boil the chestnuts in water for about three minutes; then plunge them into cold water, and rub off the dark skins. Put them on to cook with the stock, and boil gently until they will mash readily (it will take about an hour). Mash as fine as possible. Put the butter and flour in a sauce-pan and cook until a dark brown. Stir into the sauce, and cook two minu-

tes. Add the seasoning, and rub all through a sieve. This sauce is for roast turkey. When to be served with boiled turkey, use only a pint and a half of stock; rub the butter and flour together, and stir into the boiling mixture; rub through the sieve as before; add half a pint of cream to the sauce; return to the fire, boil up once, and serve. The chestnuts used are twice as large as the native fruit. All first-class provision dealers and grocers keep them.

**To Make a Pie**

Butter the pie plate (tin is the best), and cover with paste that has been rolled very thin. Roll a strip of paste long enough to go around the plate, and cut in strips an inch wide. Wet the edge of the plate with water, and put a strip of paste on it. Fill with any kind of prepared fruit. Have the paste in a roll, and cut enough from the end to cover the pie. Sprinkle the board lightly with flour, and place the paste upon it. Flour the rolling pin with the hand. Roll from you

and to one side until the paste is the right size. It must be much larger than the plate. In the centre, cut a slit about half an inch long. Cover the pie, having the paste "fulled" on, as it shrinks in the baking.

The oven must be hot at first, and after the first fifteen minutes, the drafts must be closed. A mince pie will require one hour to bake, and an apple pie, fifty minutes. Peach, and nearly all other fruit pies, require the same time.

**Mince Meat pie**

Boil a beef tongue, weighing six pounds, and six pounds of the vein of a round of beef (these should just simmer). After skinning the tongue, chop it and the beef very fine, and add five pounds of beef suet, chopped fine; five pounds of stoned raisins, three of dried currants, one and a half of citron, cut fine; nine of sugar, one and a half pints of molasses, two quarts of the liquor in which the meat was boiled, one quart of brandy, one pint of white wine, a cupful of salt, half

a cupful of cinnamon, one-fourth of a cupful of cloves, one-fourth of a cupful of allspice, three nutmegs, a table-spoonful of mace. Put all in a large pan, and let stand overnight. Put what you wish to bake in another pan with half as much stewed and sweetened apple as you have meat, and let it stand one hour.

Put the remainder of the meat in a jar. Cover with a paper dipped in brandy, and then cover tightly, to exclude the air. Set in a cool place for future use.

**Roast goose**

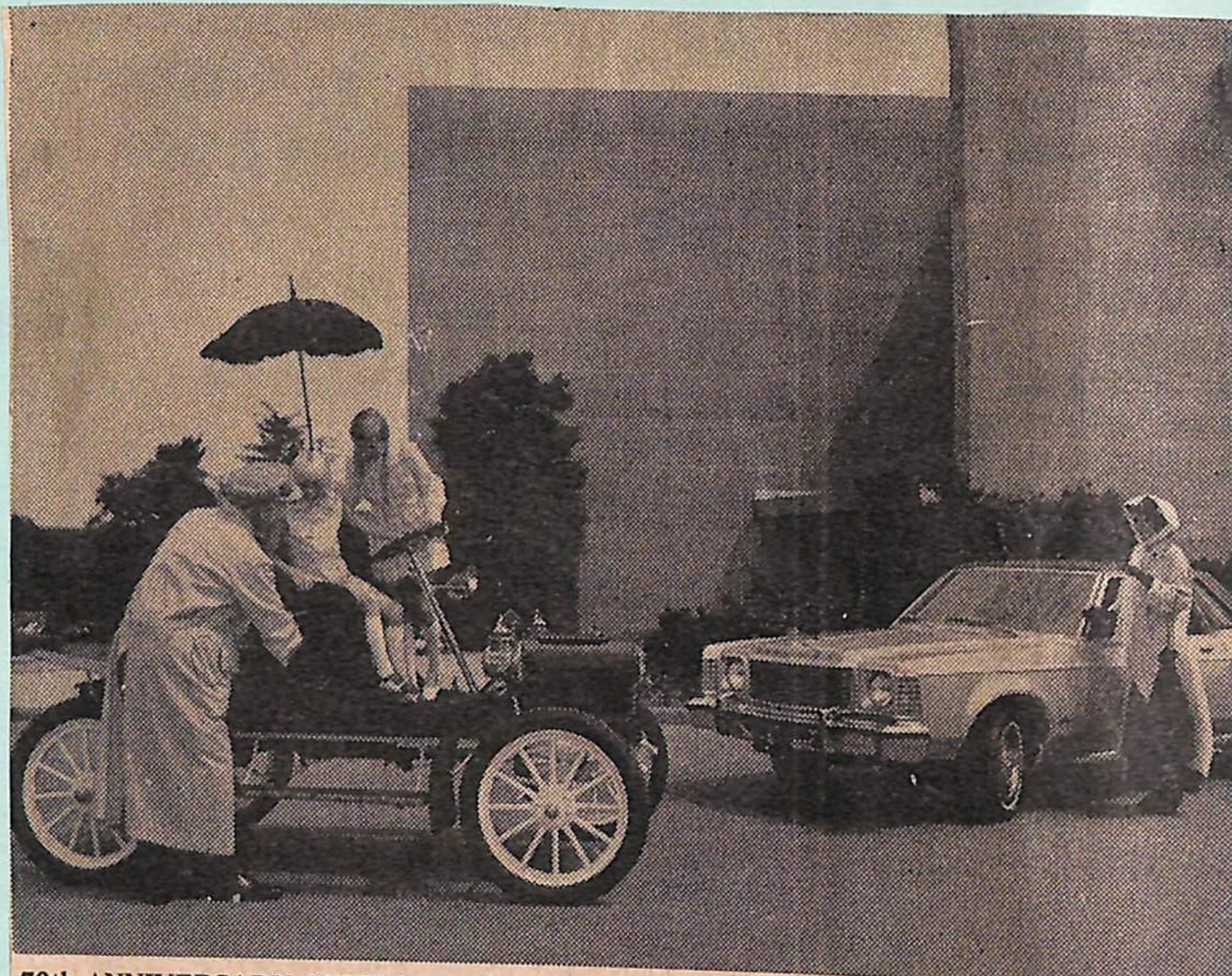
Stuff the goose with a potato dressing made in the following manner: Six potatoes, boiled, pared and mashed fine and light; one table-spoonful of salt, one teaspoonful of pepper, one spoonful of sage, two table-spoonfuls of onion juice, two of butter. Truss, and dredge well with salt, pepper and flour. Roast before the fire (if weigh-

ing eight pounds) one hour and a half; in the oven, one hour and a quarter. Make gravy the same as for turkey. No butter is required for goose, it is so fat. Serve with apple sauce. Many people boil the goose half an hour before roasting, to take away the strong flavour. Why do not like the real flavour of the goose?

**Roast duck**

Ducks, to be good, must be cooked rare: for this reason it is best not to stuff. If, however, you do stuff them, use the goose dressing, and have it very hot. The better way is to cut an onion in two, and put into the body of the bird; then truss, and dredge with salt, pepper and flour, and

roast, if before the fire, forty minutes, and if in the oven, thirty minutes. The fire must be very hot if the duck be roasted in the kitchen, and if in the oven, this must be a quick one. Serve with currant jelly and a sauce made the same as for turkey.



**70th ANNIVERSARY OUTING** - A 1904 Model C Ford - believed to be the 21st car built by Ford of Canada - was taken on a short ceremonial drive at the company's Oakville, Ontario plant to mark the 70th anniversary of the production of the first Ford car in Canada. In addition to how they're started. Wearing the duster of the early motorist, Herman L. Smith, Ford of Canada's historical consultant, demonstrates the cranking technique for Brenda and Lynne Bennett, whose father, Roy F. Bennett is president of Ford of Canada. Mrs. Smith can start the 1975 Monarch with a key activating a new solid state ignition system.