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COOKING CLASS—RICHMOND HIGH SCHOOL, 1895.

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Corrections.

Page 24, No. 35.—"Ruck" should be *rusk*.

Page 32, No. 63.—"Butter too thin" should be *batter*.

Page 45, No. 100.—"One ounce of chocolate" should be, two and a half ounces chocolate.

Page 60, No. 133.—Should be, "Put the beef just as it is in the inner boiler into the tin of cold water."

Page 60, No. 134.—Should be, "Put in the double boiler or a close jar, without a *drop* of water."

Page 66, No. 147.—Should be, "*beyond* where the head," etc.

Page 79, No. 194.—Omit "one round loaf stale bread and lard to fry with."

Page 87, No. 205.—"Quantity" should be *quality*.

Page 93.—In the veal chart the six next No. 1 (one) should be nine (9), which marks the rack included in the loin. No. 2 (two) is known as the rump. Chops are cut from the rack.

Page 94, No. 223.—No. 204 should be No. 205.

Page 94, No. 224.—No. 204 should be No. 205.

Page 95, No. 227.—"One tablespoon of flour" should be *three*.

Page 96, No. 231.—"Chops are cut from the loin or *rack*."

Page 96, No. 233.—No. 215 should be No. 205, and No. 345 should be No. 206.

Page 99, No. 236.—Part of the leg left from the saddle is used to boil or *roast*.

Page 99, No. 236.—The sentence, "Not considered to be in perfection until about four or five years old," should be, from two to four years old; in this climate being at its best at three years of age.

Page 100, No. 237.—No. 205 should be No. 206.

Page 100, No. 238½.—No. 205 should be No. 206.

Page 107, No. 255.—No. 205 should be No. 206.

Page 110, No. 267.—No. 341 should be No. 340

Page 130, No. 325.—No. 286 should be No. 288.

Page 141, No. 367.—"Moulds" should be *bowls*.

Page 141, No. 370.—"Two tablespoons of vinegar" should be *one*.

Page 162, No. 444.—"Put these over the water or stock" should be, Put these over the top; pour over water or stock.

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Corrections.

Page 195.—Directions No. 568 should precede No. 562, page 194. It is to these directions the reference is made in the following receipts.

Page 212, No. 631.—"Coarsest" should be *coarser* pieces.

Page 251, No. 754.—Add eight eggs.

Page 259, No. 780.—Should be, "Sift in flour *and* baking powder.

Page 263, No. 790.—Should be, "Sift flour and baking powder once.

Page 268, No. 811.—No. 729 should be No. 728.

Page 286, No. 874.—No. 728 should be No. 729.

Page 293.—In Nos. 894 and 896 No. 729 should be No. 728.

Page 300, No. 921.—"One *teaspoon* green tea" should be one *teacup*.

Page 310, No. 942.—"Cut a slice from one end of a dozen pickled lemons (No. 942)" should be No. 941.

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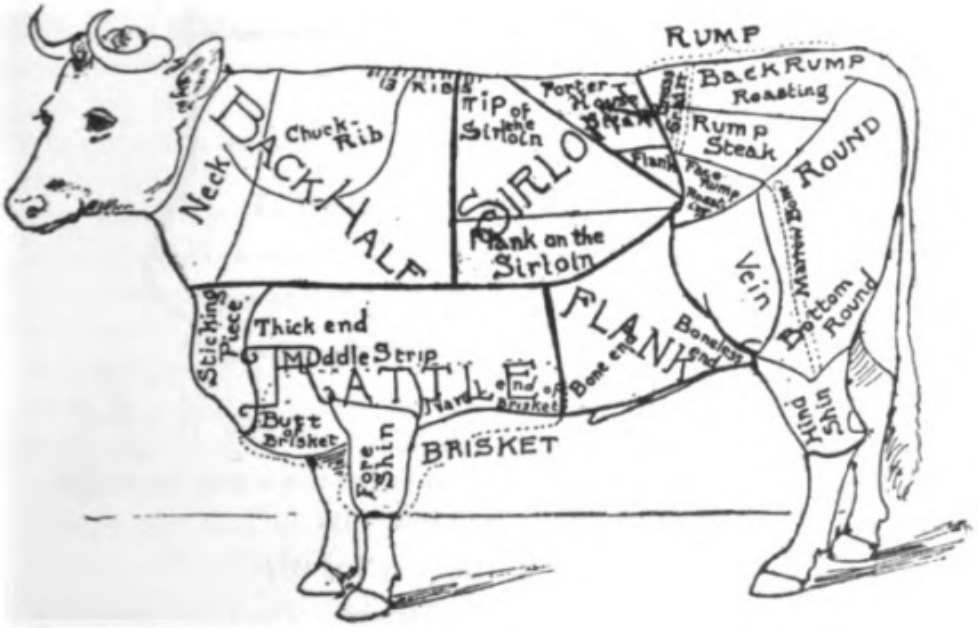
Beef, Mutton, Lamb, and Veal.



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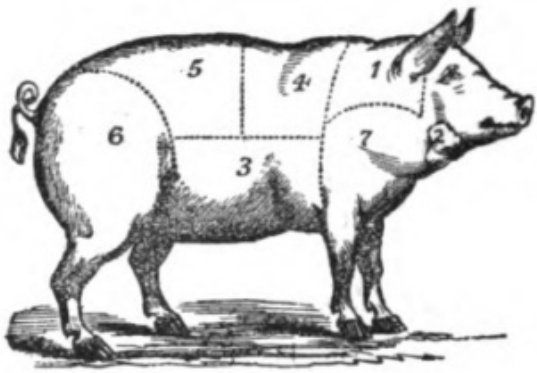
Pork.



HOW TO CUT UP A HOG.

No. 1. Neck, or collar.
No. 2. Jowl.
No. 3. Middlings.
No. 4 and 5. Loin.
No. 6. Leg, or ham.
No. 7. Shoulder.

PORK—No. 254.

Pork should be used sparingly as a meat, but is valuable to cook other things with or to cure for bacon. It is divided into halves, then subdivided into hams, shoulders, middlings, chines, spare-ribs, etc. If used as fresh meat, the leg, shoulder, and loin are the best pieces for roasting. They should be scored, and roasted like beef, except *always thoroughly done*. The loin is also cut into chops and fried or broiled like mutton chops, always having them well done. The brains of hogs are considered better than those of any other animal. The feet and sometimes the head are used for souse. Hams, shoulders, and middlings are best cured for bacon. To do this, see special directions No. 273. Half-grown hogs when butchered are known as shoat, and are divided and cooked like fresh pork. Little pigs are cooked whole, and considered by many persons delicious.

ROAST LEG OF PORK—No. 255.

Select a leg weighing six or seven pounds; wash and trim; score the skin with a sharp knife both ways, and if you prefer, remove every other square of skin. The scoring should be in lines about one-half an inch apart. Place the meat on a rack in a hot pan; put

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