

Two dessert-spoons of Harvey's sauce.

Three        „        port wine.

To be well mixed, heated, and poured over the bird, it having been previously sliced, so that the sauce may mix with its own gravy. The duck must not be too much roasted, and must be put in the dish without anything.

#### TOMATO SAUCE

is excellent with pork-chops, roast goose, and tame ducks, especially if you add to it a glass of claret, some white pepper, and sugar.

The following are pretty additions to either hot or cold meats or fish.

#### SALAD,

For Eight Persons,

should be as fresh as can be got, and well picked and cleaned; and, the very last thing, well cut up and drained, and dried in a clean cloth, and not to be put to the mixture until it is to be put on the table:

The yolks of four new-laid eggs, well beaten.

Three table-spoons of fresh salad oil, poured in drop by drop whilst stirring.

Two ditto of French vinegar, to be gently stirred in.

One ditto of anchovy sauce, to be gently stirred in.

A tea-spoonful of pounded sugar.