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Saint John - Dye Works, 86 PRINCESS STREET.

LADIES' AND GENTLEMEN'S CLOTHING

STL OI --- Thates

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C. E. BRACKET.

cover with cold water at noon, at hed-time change the water, being careful to have it cold and to keep it as cold as you can while it is soaking. In the morning it will be fit to use. Put in the pot and cover with cold water, and put on a part of the stove where it will heat very slowly. Let it come to a boil, then take it up at once. Never let it boil. Dress it with butter and pepper.

CODFISH HASH.

One dozen large potatoes mashed, half the quantity of boiled codfish from which the bones have been removed, a slice or two of salt pork, cut in small pieces and fried crisp. Stir all together in the pot and just before taking up add one-half a cupful of milk.

BROILED SHAD.

Wash, drain and wipe dry. Sprinkle with salt and pepper, place in a gridiron and broil over red-hot coals. When the inside is a nice brown turn for a minute on the other side. Place on a hot platter and dress with butter. Any fish may be broiled in this way.