

SPINACH.—Boil twenty minute.

PARSNIPS.—Boil from twenty to thirty minutes.

ONIONS.—Best boiled in two or three waters; adding milk the last time.

STRING BEANS.—Should be boiled one hour.

SHELL BEANS.—Require half an hour to an hour.

GREEN CORN.—Boil twenty or thirty minutes.

GREEN PEAS.—Should be boiled in as little water as possible; boil twenty minutes.

ASPARAGUS.—Same as peas; serve on toast with cream gravy.

WINTER SQUASH.—Cut in pieces and boil twenty to forty minutes in small quantity of water; when done, press the water out, mash smooth, and season with butter, pepper and salt.

CABBAGE.—Should be boiled from one-half hour to one hour, in plenty of water; salt while boiling.

#### POTATOES BOILED IN LARD.

Pare and slice thick eight or ten large potatoes. Half fill a good sized kettle with lard or drippings. When boiling put in the potatoes; cook until tender and brown; then take out with a skimmer into a colander to drain off any grease. Sprinkle salt over them. Be sure and not fill the kettle too full with potatoes, as it is better to cook at a time only what the lard covers.

#### STIRRED FRIED POTATOES.

Put a tablespoon of lard into a kettle; pare and slice fine as many potatoes as needed. When the lard is hot put in the potatoes and cover closely; watch and stir frequently, to prevent burning. When nearly cooked remove the cover and brown them; then stir in salt, pepper and a heaping teaspoon of butter.

#### BAKED POTATOES.

Pare eight or ten potatoes, or as many as needed; bake in a quick oven half an hour.

#### SCOLLOPED POTATOES.

Use boiled potatoes; slice them thin; put in a pudding dish a layer of potatoes, a thin layer of rolled crackers; sprinkle in pepper and salt and three or four small pieces of butter; then add another layer of potatoes, crackers, etc., until the dish is filled. Over all pour a cup of cream or rich milk. Bake from one-half to three-quarters of an hour.

#### POTATO ROLLS.

Take five or six potatoes, boil and wash them; add salt, pepper and a little milk. Beat three eggs light and mix with them. Make out into little rolls, and cover with flour. Fry in hot lard,

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