

BROWN BREAD, No. 2.

Take a pint of corn meal and scald well, let it cool, and add one pint of sponge, one-half cup of molasses, a little salt, and sufficient flour to knead.

SARATOGA POTATOES.

Slice raw potatoes with a potato cutter very thin, let them stand in cold water for several hours, wipe dry and fry in hot lard salted.

CODFISH BALLS.

Two bowls potatoes, one of fish, one egg, two spoons butter, milk to moisten, flour on outside.

RICE CROQUETTES.

One-half cup of boiled rice, one egg, stir in just enough flour to constitute a batter that will fry, dropped from the spoon. When done, put a little jelly on each, and serve.

POTATO CROQUETTES.

Pare and boil eight potatoes, peel and mash them; put them over the fire in a saucepan, with a piece of butter size of an egg, a little pepper and salt. When the butter is melted, take them off, and stir in three well beaten eggs; cool them, and then make up into balls, and fry, first dipping them in egg and crumbs.

APPLE FRITTERS.

Make a batter of sour milk and water, each half-a-pint, a bit of saleratus, a little salt, and flour enough to make a batter, then stir it thick with peeled and chopped apples, put some sweet lard with a little salt in a frying-pan, drop in the batter by spoonfuls, when it is hot, turn and brown on both sides; very nice eaten with shrub and sugar, or cider.