

Made Dishes.

BOSTON BAKED BEANS—Two cups of beans, cover with cold water, let come to a boil and simmer gently about ten minutes. Pour off the water, put on plenty of cold water and wash thoroughly three times. Put one half the beans in a quart bean jar. Then add one quarter of a pound of salt, fat pork, and on top of this the remainder of the beans. Sprinkle over them half a teaspoonful each of soda, mustard and three tablepoons of molasses. Put on cold water enough to nearly cover them. Put a cover on, and bake six or eight hours. They must just simmer, not boil. Less heat is required than for baking anything else. If they become dry, add more water. About one half the water should cook off.—**MRS. MORSE.**

OMELET—Four eggs, whites and yolks beaten separately, a little salt and pepper, one tablespoon of corn starch. Beat well, then put in a teaspoon of baking powder and beat again. Add a cup of milk. Beat the yolks to a stiff froth and add last. Butter a pan, pour the mixture in, brown on one side and set in a hot oven to finish.—**MISS MALOTT.**

BOSTON CHIPS—Peel potatoes, wipe dry, slice lengthwise and fry in hot lard. Sprinkle with salt and pepper and eat hot.—**MRS. HARRISON.**

SCRAMBLED EGGS—Break each egg by itself in a dish before putting in a frying pan, which stands on the stove warmed and buttered. For each egg allow a tablespoon of milk, which put into the buttered spider, and let it get hot before putting in the salt and eggs. Set where all will cook slowly, and don't stir until the whites begin to set. Then move to where they will cook more rapidly, and stir with long strokes. Turn into a hot dish while yet soft.

SPANISH ROSES—Two eggs well beaten, stir in granulated sugar, one cup sifted flour, a little salt. Roll a little at a time very thin. Cut three layers at a time with a small cake cutter made with six scollops, about one and a half inches across. Pat two or three layers together with a fork and fry in hot lard.—**MRS. A. D. BROWN.**