

when done. It is very fine served on toast.

Eggs a la Creme.—Hard boil twelve eggs, and slice them in thin rings. In the bottom of a deep baking dish spread bits of butter, then a layer of bread crumbs, and then a layer of boiled eggs. Cover with bits of butter, and sprinkle with pepper and salt. Continue thus to blend these ingredients until the dish is full or nearly so. Crumbs over which bits of butter are spread, must cover all these bits of eggs, and over the whole mixture a pint of sweet cream or sweet milk must be poured, before it is baked in a moderately heated oven.

Eggs, Newport Style.—Take one pint of bread crumbs and soak in one pint of milk. Beat eight eggs very light, and stir with the soaked crumbs, beating five minutes. Have ready a saucepan in which are two tablespoonfuls of butter, thoroughly hot, but not scorching; pour in the mixture, season with pepper and salt, as the mass is opened and stirred with the "scrambling," which should be done quickly with the point of the knife, for three minutes, or until thoroughly hot. Serve on a hot platter, with squares of buttered toast.

Stuffed Eggs.—Six hard boiled eggs cut in two, take out the yolks and hash fine; then add two teaspoonfuls of butter, one of cream, two or three drops of onion juice, salt and pepper to taste. Mix all thoroughly, and fill the eggs with the mixture; put them together. Then there will be a little of the filling left, to which add one well-beaten egg. Cover the eggs with this mixture, and then roll in cracker crumbs. Fry a light brown in boiling fat.

Smothered Toast.—Chop cold beef-steak very fine; put a little water, salt and pepper to it, and warm in a spider. Toast bread, soak the toast in hot water; take it from the water, and pour the meat and gravy from the spider over it. This is a nice breakfast dish. The toast must be buttered.

Cupped Eggs.—Put a spoonful of high-seasoned brown gravy into each cup; set the cups in a saucepan of boiling water, and when the gravy heats, drop a fresh egg into each cup; take off the saucepan, and cover it close till the eggs are nicely, and tenderly cooked;

drudge them with nutmeg and salt. Serve them in a plate covered with a napkin.

Eggs a la Mode.—Remove the skin from a dozen tomatoes, medium size, cut them up in a saucepan, add a little butter, pepper and salt; when sufficiently boiled beat up five or six eggs, and just before you serve turn them into the saucepan with the tomato, and stir one way for two minutes, allowing them time to be well done.

A Nice Dish For Breakfast.—Take some slices of bread, cutting off the crust; make a batter of three eggs and a pint of milk; soak the bread in it; put some butter in the frying pan; fry the slices of bread till brown.

A Good Way to Cook Eggs.—Heat and grease the muffin iron; take a dozen eggs, break an egg in each muffin ring; put pepper, salt and a lump of butter on each; then put in the oven; as soon as it is slightly browned remove with a fork; dish and send to the table hot.

Breakfast Dish.—A nice dish for breakfast is made by taking bits of ham that have been left from previous meals, cutting in small pieces, and heating them with two or three eggs stirred in. Pieces of beef may also be used, and enjoyed if properly cooked. Chop them fine, season with butter, pepper and salt, and serve hot. The excellence of these dishes depends upon the way in which you cook and season them. Anything which is warmed over, in order to be palatable, must be nicely prepared.

Potatoe Cakes For Breakfast.—Save from dinner a soup-plate of mashed potatoes, add to it half a salt-spoonful of pepper, the same of nutmeg, a little salt and the yolk of an egg; form into small cakes, put in a buttered baking-pan, brush the top with the white of an egg and brown in a quick oven.

A Cheap Breakfast Dish.—Stale bread may be made into a palatable dish for breakfast by dipping it in batter and then frying in lard or butter. Make the batter with eggs—a teaspoonful of corn starch mixed in a tablespoonful of milk to each egg. A little salt should be added.

Fried Cakes.—Two cups of sweet