

Fish and Birds, to Plank—Prepare same as for broiling. Cut a plank out of a birch or cypress log—in fact any log that is not gummy—set this in front of the fire until the surface is hot, then with some wooden pegs peg the bird or fish on to the hot wood, fasten to outside some strips or slices of fat pork, then set the same in front of the fire until it is nicely browned and you will find the heat in the wood has cooked the under side. A dash of red pepper and lemon juice will fit same for a king.

Meat and Birds, to Stew—If birds are small, like snipe, quail, etc., cook them whole; if larger, quarter. Salt and pepper each piece and lay in the pot, with occasionally a cold biscuit or toasted bread and two or three onions cut small; cover with hot water, add a tablespoon of salt, and place on the fire to boil. Take two teaspoonfuls of flour and one of meal in a cup and rub together with a little pork or fried meat fat. Salt and pepper to taste, stir in boiling water till about as thick as cream, and add a wine glass of Worcestershire sauce, if you have it. After the bird or meat has boiled about an hour, add the mixture and boil twenty minutes longer. Be sure and keep enough water in for it NOT to burn. Serve hot. Potatoes may be added if desired.

Pork and Beans—Put two quarts of beans in a pan; fill the pan with boiling water, and let it stand for about ten hours. Pour off the water, put the beans in a pot, season with salt and pepper; fill with cold water and put over the fire to boil. After they have boiled an hour put in about two pounds of pork and boil another hour. Boil slowly, drain off the water, put on the cover. The fire for the above operation should have been in a hole in the ground; at this stage the fire should be pulled out, leaving but a few coals and the ashes, and into the hole should be placed the pot of beans, covered around and on top with the hot coals. On this build a fresh fire and leave for

about ten hours, at which time remove, and serve at any time.

There are many other recipes that might be useful, but with these as a foundation, good common sense, and a small amount of ingenuity, you need not starve in the woods or long for Delmonico's.

Potatoes can be boiled and then mashed or fried, or baked in the ashes, or when cold chopped up with pork and meat and warmed up into hash, etc.

Rice is cooked and used much the same as corn meal.

All cooking recipes are made to be varied to suit the taste and the purity of the materials used.

TAXIDERMY

To Prepare Game Heads for Mounting—Open the scalp on top of the head from antler to antler. From the center of this cut open on the top of the neck to the point of the shoulder, then cut round the base of the neck, then begin to skin from the neck forward and down toward the nose, cut the ear cartilage close to the skull, be careful not to cut the eyelids or sinus in front of the eyes, as they adhere closely to the bone. It is the general plan before skinning to open the lips and run around the inside close to the bone. Do not skin out the lips and nostrils too close to the outer edge until after the skin is off the head, then the ears, eyes, nose and lips should have the surplus flesh and fat pared off. Then rub into the scalp **plenty of salt**, roll it up and lay in the shade, away from the flies, for ten hours or the next morning, unroll and shake out the water, apply more salt and hang up to dry **in the shade, and by the neck and not the nose.**

Bleed the animal, whose head you wish for mounting, in the breast, **not in the neck.**

The feet of moose, caribou and deer make fine ornaments when mounted