

handful of salt; break each egg separately into a saucer and slip in quickly, boil two and one-half minutes, lift out with a flat lifter. Put a little butter, pepper and salt on each and serve on buttered toast.

**Flour Pancakes.** (Mrs. W. E. Mason)

One egg beaten, pinch of salt, sweet milk or sour (if not too sour), two or three teaspoonsful of baking powder, according to the quantity of milk used; flour to make a thin batter. If the batter gets too thick add a little milk or water as you fry them.

**For Rice Pancakes**—Put in a couple or more tablespoonful of cold boiled rice and make the same as flour.

**For Bread Pancakes**—Put in a couple of slices of bread to soak at noon and at tea use the same as for flour pancakes.

**Sweet Rusks.** (Mrs. Longworthy)

Three eggs, one cup of sugar, one cup of butter, one pint of warm sweet milk, or water, one-third cake of yeast, and flour sufficient to make a soft dough. Let it rise well.

**Omelet.** (Eliza McEwen)

For six persons take six eggs, beat white and yokes separate, add one tablespoonful of cold water to each egg, salt and pepper to taste; put all together into a hot, well buttered pan, cook till brown, turn half over and serve hot.

**Potato Puff.** (Mrs. P. E. Harding)

Two cups cold mashed potatoes, three tablespoonsful melted butter, beat to a cream, add two well beaten eggs, one cup milk, pour in a deep dish and bake in a quick oven.

**Toasted Crackers and Cheese.**

Brown salt wafers or soda biscuits in the oven. Prepare grated cheese seasoned with salt and pepper. Cover crackers with the mixture and return to the oven. When cheese has melted, the crackers are ready to serve.

**Macroni and Cheese.** (Mrs. D. J. Thom)

Break four ounces of macaroni into two-inch lengths and throw them into a kettle of rapidly boiling water, soak for 15 minutes. Put a layer of this into a buttered baking dish, then a layer of grated cheese, then a layer of macaroni, alternating until dish is full, having last layer of cheese; put a tablespoonful of butter and one of flour into a saucepan, mix and add one-half pint of milk, stir until boiling; pour this over macaroni, dust the top with stale bread crumbs and bake in a moderate oven for 20 minutes.

**Cheese Straws.**

Sift into a wooden tray one cup pastry flour, one-quarter teaspoonful each of salt, pepper and baking powder, add one-third cup butter and chop all together until the mixture looks like meal. Mix to a paste with as little ice water as possible; turn onto a floured board, roll, sprinkle with grated cheese; then fold and sprinkle again until all the cheese is used. Cut into straws.

**Muffins.** (W. Eddy)

Three eggs beaten with one-half cup granulated sugar. One pint milk, three cups flour. Three teaspoons baking powder, pinch salt, three tablespoons melted butter added last. Bake in gem pans.