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GOOD WORK. ♦ Satisfaction Guaranteed. ♦

HAM HASH.

Chop fine one pint of ham with one pint of bread crumbs. Moisten with a teacupful or more of milk; add one teaspoonful of dry mustard and a little pepper, and cook in the frying pan till all is heated. Turn on a hot platter and garnish with slices of two hard boiled eggs.

ROAST TURKEY OR CHICKEN.

Wash your fowl in two waters and wipe thoroughly dry. Make a dressing of bread and cracker crumbs. Fill both bodies and crops as it makes them better shape. Baste frequently while roasting.

ROAST GOOSE.

Prepare for stuffing the same as turkey. Make a dressing of two cupfuls of soaked bread, six mashed potatoes, butter the size of an egg, a slice or two of pork cut in little pieces and fried till crisp; salt, pepper, summer savory and any seasoning preferred. Boiling for an hour removes a great deal of the strong oily taste. It can then be roasted in a moderate oven for one hour at least.

CODFISH BALLS.

Take equal quantities of mashed potatoes and boiled codfish minced fine; to each half pound allow one ounce of butter and a well beaten egg; mix thoroughly and make up into balls; drop into hot lard and fry.

SALT CODFISH.

Skin your fish, tear it in strips, put in your fish pan and