

shovel up and down over them until they are well set. Squeeze upon them the juice of an orange and strew over a little grated nutmeg. Serve as quickly as possible. If preferred, the toasted bread may be dipped in some warmed cream and some poached eggs placed upon it, and then glazed with a red-hot shovel.

DROPPED EGGS.

Strain some boiling water into a frying-pan, which must also be perfectly clean; the least impurity will mar the whiteness of the eggs. When the water boils break the eggs separately into a saucer. Take the frying-pan off and slip the eggs one by one carefully upon the surface. When all are in, put back over the fire and boil gently three minutes. Take out with a perforated skimmer, drain, and lay upon slices of buttered toast in a hot dish. Garnish with parsley, and dust with pepper and salt.

BUTTERED EGGS.

Take four fresh eggs, beat them well. Put two ounces butter into another basin; place the basin in boiling water and stir the butter until it melts. Have ready a lined saucepan. Pour the eggs and butter into it, and as the mixture begins to warm pour it backward and forward in the saucepan to the basin that the two ingredients may be thoroughly incorporated. Keep stirring the mixture one way till it is hot, not boiling, and serve on hot buttered toast.

RUMBLED EGGS.

Beat up three eggs with two ounces of fresh or washed butter, add teaspoonful of cream or fresh milk; put in a saucepan and keep stirring over the fire for five minutes or till it raises; serve on toast.

POACHED EGGS.

Set a stewpan on top of stove, pour a pint or two of boiling water in, add two teaspoonful salt, drop eggs carefully in

when whites are firm draw off water, dip up, put a little butter in each egg, and, if desired, sprinkle with pepper.—*Housekeeper's Companion.*

STUFFED EGG.

Boil eggs hard; take off the shells with-out breaking the whites, cut the eggs neatly in two in the middle, take out the yolk and rub to powder, which mix with salt, pepper and dry mustard. Fill each hollow with this mixture, then place the ends together again and wrap in tissue paper. A picnic dish.

SCALLOPED EGGS.

Six eggs boiled; and, when cold, cut into thin slices. One cupful of bread crumbs moistened with a little gravy and a little milk or cream. One-half cup thick drawn butter, into which has been beaten the yolk of an egg. One small cupful minced ham, tongue, poultry, or cold halibut, salmon, or cod. Pepper and salt to taste. Put a layer of moistened crumbs in the bottom of a butter baking dish. On this lay the sliced eggs, each piece of which must have been dipped in thick drawn butter. Sprinkle the ground meat over these, cover with another layer of bread crumbs, and proceed in like manner, until the egg is all used up. Sift on the top a good layer of dry bread crumbs. Cover the dish with a plate until the contents are heated through, then remove the plate, and brown the top upon the upper grating of the oven.

ŒUFS FARCIS.

Boil six eggs hard; remove the shells but leave the eggs whole; cover them with a rich force meat made with scraped ham, pounded anchovy, pounded veal, bacon fat, well pounded together and highly seasoned; brush them with the yolk of egg and dredge them with bread crumbs or vermicelli; fry a pale gold color, or put them for a quarter of an hour in an oven, and serve up with gravy in the dish.—*New Cyclopaedia of Domestic Economy.*

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