

BROILED BEEF MELTS

Wash and skin the melts. Cut them in pieces the size of round or sirloin steak. Broil slowly for half an hour. When done serve with drawn butter sauce.

FRIED PORK MELTS AND BACON

Wash and skin the melts. Cut in thin, slanting slices and dip in flour. Fry the same as liver, but for a longer period. Serve with broiled bacon or salt pork.

BEEF MELTS—SAUTED

Wash and dry the melts thoroughly. Remove outside skin. Cut in one-inch squares and fry in hot drippings until brown. Put in stew-pan and cover with stock or water. Season to taste. When tender, thicken with corn starch.

 OX TAILS

OX TAIL SOUP

1 ox tail cut into small pieces	1 tablespoon salt
1 cup onion cut fine	$\frac{1}{2}$ teaspoon white pepper
$\frac{1}{2}$ cup diced carrot	1 teaspoon parsley or
$\frac{1}{2}$ cup diced potato	celery top
$\frac{1}{2}$ cup parsley	1 tablespoon caramel

Put on to cook in two quarts of cold water. Add the barley and boil two hours. Add the vegetables, all but the potato, and the salt and pepper. Boil thirty minutes. Add the potatoes and cook twenty-five minutes more. Add the parsley or celery tops for the last ten minutes. Serve with the pieces of ox tail.

OX TAIL WITH VEGETABLES

Cut in joints. Soak for ten minutes. Remove from the cold water. Cover with boiling water and boil or simmer until tender. One-half hour before the meat is