

to make a thin, smooth batter. Take a hot griddle or skillet, butter the bottom, and put in enough batter to run over it as thin as a dollar piece. When brown turn it. When done take it out on a dish; put a little butter, sugar and cinnamon over it. Fry another and treat likewise, and so on until a plate is piled. Send hot to table for dessert or breakfast or tea.

**Cream Pancakes.**—Take half a pint of thick cream, two ounces of sugar, and a teaspoonful of finely-powdered spice; beat the yolks of three eggs, add them to the cream; mix well together; simply rub your pan with a bit of *friture*, make it hot put in a small quantity of the batter, so as to have the pancakes as thin as possible. Serve them sprinkled over with grated lemon peel and pounded loaf sugar.

**Corn Griddle Cakes.**—Two cups of coarse corn meal, two cups sour milk, or buttermilk, one egg, one tablespoonful graham flour one teaspoonful soda dissolved in boiling water; make a batter of the meal, milk, eggs and flour; if it is too thick add a little milk; then stir in the dissolved soda, beat well, and bake immediately on a hot griddle; do not scorch the cakes.

**Wheat Griddle Cakes.**—One quart of sour milk, two even teaspoonfuls of soda and one even teaspoonful of salt, flour enough to make a good batter; stir until the lumps are broken; fry at once.

**To Make Batter Pancakes.**—Well beat three eggs with a pound of flour, put to it a pint of milk and a little salt, fry them in lard or butter, grate sugar over them, cut them in quarters, and serve them up.

**Breakfast Corn Cakes.**—Two eggs, one cup sweet milk, two tablespoonfuls sweet cream, one-half cup sugar, three-fourths cup flour, two cups Indian meal, three teaspoonfuls baking powder.

**Lemon Flapjacks.**—One pint of milk, four eggs, juice of one lemon, a pinch of soda, and flour enough to make a light batter. Fry in hot lard. Serve with sugar and nutmeg.

**Delicious Waffles.**—One and one-half pint sweet milk; one teacup butter and lard or one cup of either melted and put in the milk, then stir in the

flour; next beat the yolks of four eggs and add with two tablespoonfuls of yeast and beat very hard. Beat the whites last, and stir them gently. The consistency of the batter should be about like griddle cakes, or so it will run easily in the irons.

**Hominy Fritters.**—Cook the hominy well; let it boil down pretty thick before using; add to one quart of boiled hominy about half a cup of sweet milk, one egg, a little salt, and flour enough to fry and turn without running; only enough lard required in frying to prevent burning; too much milk and flour toughens them.

**Omelet.**—Comparatively few of our housekeepers dare attempt an omelet, but there is nothing difficult about it. The chief cause of failure lies in not having the spider hot enough, or in making an omelet too large for the pan. For a spider eight inches in diameter, not more than four eggs should be used. For an omelet of this size, use four eggs, one teaspoonful of salt, and two tablespoonfuls of cream, or in place of that use milk. Beat the yolks alone to a smooth batter, add the milk, salt and pepper, and lastly the well-beaten whites. Have the frying-pan very hot. Put in a tablespoonful of butter, which should instantly hiss. Follow it quickly with the well beaten mixture, and do not stir this after it goes in. Cook over a hot fire, and as the egg sets, loosen it from the pan without breaking, to prevent burning. It should cook in about ten minutes. When the middle is set, it is a good plan to place the pan on the high grate in the oven to brown the top. This is not needed if you turn half of the omelet over upon itself before turning the whole from the pan upon a hot dish. Eat while hot.

**Scrambled Eggs.**—Many use only eggs with butter and salt for this dish—for four eggs, one tablespoonful of butter. Melt the butter and turn in the beaten eggs and stir quickly one or two minutes over a hot fire. A common practice is to increase the quantity without impairing the quality by adding milk—a small cup to six eggs, and a tablespoonful of butter with salt and pepper as preferred. Stir these ingredients over a hot fire, putting in the butter first, until the whole thickens. It should be soft and creamy