

mixture in, stirring rapidly while pouring. Let it boil until quite stiff serve. What is left pour into pans to cool. Cut in thin slices and fry. It should be nicely browned upon both sides.

Fish, to Boil—Have a clean towel ready; after cleaning prepare the fish by salting, and wrap it closely in the towel, tying or pinning the ends. Have the water in the pot boiling, and place it in, also putting in a handful of salt. Let it boil about ten minutes for each pound in weight; take it out, remove the towel and serve with any plain sauce.

Fish, Birds and Game to Broil
Clean; salt and pepper, and impale them on the broiling fork or twig. Fish and birds should be opened on the back. Have a piece of salt pork lying in a vessel

by the fire; after the fish or bird is thoroughly hot before the fire rub it over with the salt pork. Keep repeating this until thoroughly done to taste. Fish should be cooked slowly, birds quicker, and meat should be seared on the outside, then slowly until it suits the taste.

Birds and Meat, to Bake—Pluck and draw the birds from the vent, wash them clean, make a stuffing of bread crusts, crackers, or what you have in that line, chop up one or two onions fine, pepper and salt; the giblets boiled and chopped fine might also be added. Moisten with water and cram the birds full. Salt them and place them, back down, in the baking pot and put a little water in. Baste the bird with the hot water. It will take an hour for partridges, etc., of the same size; larger, longer in proportion to size.



FIRST FALLS ON GREY'S RIVER (MENJAMAGOSIPI)