
COOKED EELS.

Skin and cut in pieces 3 inches long, boil $\frac{1}{2}$ hour in butter milk to remove the rich flavor and muddy taste, roll in egg and bread crumbs and fry a nice brown. Serve while hot. Delicious.—Mrs. M. Fisher.

SCALLOPED OYSTERS.

Sprinkle grated crackers or dry bread crumbs, if preferred, on bottom of dish. Upon these place a layer of oysters, then another layer of crumbs, another of oysters until you have the desired quantity. Put on the top a liberal quantity of lumps of butter, season to taste with salt and pepper. Bake in a moderate oven, serving while hot.—Mrs. J. T. Webster.

HALBUT STEAK, STUFFED AND BAKED.

Secure two shapely steaks, wash and thoroughly dry them with a towel, make a stuffing from a cupful of crumbs, tablespoon butter, tablespoon onion juice, one of chopped parsley, a dash of Cayenne, $\frac{1}{4}$ teaspoon of black pepper, just a grating of nutmeg and $\frac{1}{4}$ teaspoon of salt. Place one steak in the baking pan, lay carefully over it the stuffing, and place over it the other steak. Put small pieces of butter over the top and dust lightly with salt and pepper. Bake until a golden brown—about thirty minutes. Cover the pan lightly for the first 25 minutes. Serve on hot platter. Garnish with sliced lemon.—Miss Battell.

FISH PIE.

The remains of any kind of boiled fish, mashed potatoes, hard boiled eggs, and a little white sauce. Put a layer of fish, then one of potatoes, then the eggs cut up in rings, then the same till the pie dish is full, then put a nice crust on and bake for half an hour.—E. Hornby.

WHITEFISH A LA CREME.

Rub the fish well with salt and put it into a kettle with just sufficient warm water to cover it, as soon as it boils, set it where it will simmer for an hour, then drain it and remove the large bones. Put 1 ounce of flour into a saucepan, to which add by degrees a qt. of milk, mix very smooth, add 1 large onion sliced, a bit of parsley, a dash of nutmeg, 1 teaspoon salt, $\frac{1}{4}$ teaspoon pepper, place all over the fire and stir constantly until it becomes quite thick, then add $\frac{1}{2}$ lb. butter, pass through a sieve, pour the hot sauce over the fish,