

Meats and Fish.

HAMBURG STEAK—Chop steak very fine, add one onion chopped fine and salt and pepper to taste. Make in little cakes and fry in butter.—**MRS. A. D. BROWN.**

QUAIL ON TOAST—Toast the bread and lay in bottom of bake tin. Dress the quail, and put rice sized piece of butter in each one. Rub well with butter on outside, also sprinkle with pepper and salt. Pin up the wings, lay on toast and roast in a hot oven for twenty minutes. Serve toast and all.—**MRS. HARRISON.**

BEEF LOAF—Three and a half pounds of beef, minced fine; four large crackers, rolled, one egg, one cup of sweet milk, butter the size of an egg, one tablespoonful salt, one of pepper. Mix in shape of loaf, and bake in a slow oven, basting often. To be eaten cold.—**MRS. GALLOWAY.**

DELICIOUS ENTREE—Cut off the wings and legs left from a roast turkey or chicken, join them, score deeply and season well with salt, red pepper, and a dash of Worcestershire sauce or warm mushroom catsup, and broil. Serve with or without a sauce.

COD FISH—Pick fine, and let stand two hours, then put in water and let boil. When done pour the water off and add milk, and when the milk comes to a boil put in butter and pepper and add two eggs, well beaten. If it is not thick enough add a little flour.—**MRS. A. D. BROWN.**

JELLIED CHICKEN—Boil the chicken until the water is reduced to a pint, pick the meat from the bones in fair sized pieces, removing all gristle, skin and bone. Skim the fat from the liquor, add an ounce of butter, a little pepper and salt, and half a packet of gelatine. Put the cut-up chicken into a mould, wet with cold water; when the gelatine has dissolved pour the liquor hot over the chicken. Turn out when cold.—**E. A. G.**

MOCK DUCK—Take a slice of steak one and one-half inches thick, make a dressing of bread crumbs seasoned with salt, pepper, butter, sage,