

and hot drippings. As taken up, have ready as many poached eggs as potato cakes, lay one on the top of each on the platter. Garnish with parsley and serve at once.

Breakfast Eggs.—Boil half a dozen eggs from twenty minutes to half an hour. Toast some thin slices of bread, butter them, and lay them on a hot platter; make two cupfuls of cream sauce, spread a spoonful of the sauce on each slice of toast; mash the egg-yelks through a sieve and chop the whites up fine; put the egg on the toast, cover with more cream sauce, put in a hot oven for a moment, and serve garnished with parsley.

Scrambled Eggs.—Break four eggs into a saucepan, into which a large pat of butter has been thrown, and keep stirring the whole until they are cooked, which will be in a few minutes. You will know when they are done by their appearance, as they will get into lumps. Some buttered toast should be ready on which to spread the eggs, and then pepper and salt them. Some people add the latter while cooking. They are easily prepared and very good.

Breakfast Dish.—To one tablespoonful of rice, boiled till soft and drained, add a piece of butter, the yolk of an egg, one tablespoonful of Harvey's Sauce, a little white pepper, cayenne and salt; set on the fire and stir well together; add any dressed fish cut into pieces; warm it gradually, and send to table. Soles and haddeek are excellent for this.

Buttered Eggs.—Take four fresh eggs, beat them well; put two ounces of butter into another basin; place the basin in boiling water, and stir the butter until it melts. Have ready a lined saucepan pour the eggs and butter into it, and, as the mixture begins to warm, pour it backward and forward from the saucepan to the basin, that the two ingredients may be thoroughly incorporated. Keep stirring the mixture one way until it is hot, but not boiling, and serve on hot buttered toast.

Breakfast Cakes.—One and one-half cups of Indian meal, one and one-half cups of flour, half a cup of sugar, butter, teaspoonful of soda, milk and one egg; stir cream of tartar in the flour and dissolve the soda in a little cold water; mix all this quite soft with milk; bake in

shallow pans. To be eaten hot with butter, and is very nice.

Bread Omelet.—Line a buttered scallop dish with thin slices of cold lamb or veal. Soak one cup of soft bread crumbs in one cup of hot milk. Add one tablespoonful of butter, one teaspoonful of chopped parsley, and one teaspoonful of fine chopped onion, a little salt and pepper, and two eggs well beaten. Pour this over the meat and bake about fifteen minutes or until brown. Serve at once in the dish in which it is baked.

Bread Griddle Cakes.—To a pint of bread crumbs add one pint of boiling milk; cover closely and let it stand overnight. In the morning mash to a smooth paste and beat in the yolks of two eggs; then slowly add one-half pint of cold milk, beating all the time, and one-half pint of flour with which a measure of baking powder has been sifted; lastly, add the whites of the eggs, beaten to a stiff froth; fry like griddle cakes.

Buckwheat Cakes.—The best buckwheat cakes are made with an addition of corn meal flour and oatmeal flour to the buckwheat, in this proportion: Six cups of buckwheat, three cups of oatmeal flour, or, if this cannot be obtained, substitute graham flour in its place, and one cup of corn meal flour; to this add a dessertspoon evenly filled with salt, two tablespoonfuls of molasses, and lukewarm water sufficient to form a batter; stir through the flour well four teaspoonfuls of baking powder before wetting; but these cakes are much better raised overnight with yeast.

French Pancakes.—To make French pancakes, take two eggs, two ounces of butter, two ounces of sifted sugar, two ounces of flour, half a pint of new milk. Beat the eggs thoroughly and put them into a basin with the butter, which should be beaten to a cream; stir in the sugar and flour, and, when these ingredients are well-mixed, stir in the milk; keep stirring and beating the mixture for a few minutes. Serve with a cut lemon and sugar, and pile the pancakes on a dish, with a layer of preserves, or marmalade between each.

Egg Pancakes.—Beat six eggs light, add some salt, and one pint of flour, and stir in gradually enough milk