

French Omelets-

1 cup boiling milk with
tablespoon melted butter in it
pour this on 1 cup of bread crumbs
salt & pepper, yokes of six eggs
well beaten mix thoroughly,
lastly add whites of eggs which
have been beaten to a stiff froth
pour into a greased frying pan
& bake in oven about 20 minutes.

Honeycomb Eggs.

Put a piece of butter the size of an
egg in a dish set in oven, to heat
break 6 eggs into a bowl, add 1-3
teacup sweet milk, beat well, add
a little salt, pour into hot dish
with butter, bake in a hot oven
about 16 minutes or untill it is
all light & like honeycomb,