

2. *Methods of Serving.*—No doubt that the fact that cooks are not familiar with methods of serving the fruit of the egg plant accounts to a large extent for the failure to use it more. The following recipes for cooking the fruits are given in Bulletin twenty-six of the Cornell University Experiment Station, and have been found satisfactory :

“*a. Fried.*—Cut in slices cross-wise not over a half-inch thick and parboil about fifteen minutes ; then remove and fry in a hot spider in butter and lard.

“*b. Fried.*—Cut into slices quarter to half-inch thick and lay in strong brine for two hours ; then wash *very* thoroughly ; sprinkle with brown sugar, pepper and salt and fry slowly to a dark brown.

“*c. Baked.*—Cut in two length wise remove the seeds and pulp and fill with dressing made of half teacupful bread crumbs, one teaspoonful butter, and salt and pepper to taste ; lay the halves side to side in dripping pan, add a little water and bake nearly an hour.



FIG. 566—BLACK PEKIN.

“*d. Fritters.*—Pare, cut in slices cross-wise, and soak in salt water for eight or ten hours ; dry on a towel, dip in beaten egg, and roll in bread crumbs, then fry slowly in hot butter until the pieces become rich brown ; serve hot.”

3. *Varieties.*—For several seasons we have grown such varieties as we could obtain from all sources. The number of varieties is comparatively limited, but there are several distinct types of varying importance. These types vary in regard to color, size, form, habit of plant and season of maturity. Some from their earliness and productiveness but small size, are valuable only for home use. Others by virtue of their large size and attractive appearance are popular in the markets, but as a rule they are not sufficiently early and productive for the short seasons of this latitude.