

# RECIPES

## BREAKFAST AND TEA DISHES

"We may live without friends, we may live without books,  
But civilized man cannot live without cooks.  
He may live without love—what is passion but repining?  
But where is the man that can live without dining?"

### Baked Eggs. (Mrs. W. M. Fields)

For baked eggs put a tablespoonful of butter into a frying pan and as soon as melted add a teaspoonful of flour and stir until smooth and bubbly. Turn the pan to one side of the range and add gradually one cupful of warm milk, half a teaspoonful of salt and a dash of white pepper. Boil up once, stirring carefully and then pour into a deep buttered plate or baking dish. Break six or eight eggs carefully and drop into the sauce, sprinkling over them a teaspoonful of chopped parsley. Place in moderate oven and bake five or six minutes until the whites are set. Serve at once in the dish in which they are cooked.

### Creamed Potatoes. (Mrs. W. O. Lott)

One quart of cold boiled potatoes, cut in dice, heat one pint of milk, blend together two tablespoons of butter and two of flour, add the potatoes; then the hot milk, stir well, season with pepper and salt, let boil five minutes, serve hot.

### Corn Fritters. (Mrs. Geo. Gamble)

To one-half can of corn add one beaten egg, half cup milk, a small piece of butter and a pinch of salt; add flour to make a soft batter, and one-half teaspoonful of baking powder. Drop into a pan by spoonfuls. Fry in butter.

### Potato Rolls. (Miss McAra)

Take some cold mashed potatoes, season with pepper and salt and add butter (half the size of an egg cup) and the yolks of two eggs. Make into small rolls, dip into the whites of the eggs, then into bread crumbs and cook in the oven for half an hour.

### Scalloped Cheese. (Mrs. Geo. Gamble)

Four slices of bread, one-half pound grated cheese, four eggs well beaten, two-thirds of a cup of sweet milk. Cut the bread into small squares. Put into a baking dish a layer of bread, then a layer of cheese, pepper and salt and small pieces of butter, until the dish is full. Pour the eggs and milk over all and bake for half an hour. To be eaten hot with cold meat.

### Potato Fritters. (Mrs. F. Reid)

Three cups finely mashed potatoes, two well beaten eggs, salt and pepper; drop from a teaspoon in boiling lard and brown.

### Poached Eggs. (Mrs. Wm. Hastings)

Have ready boiling water in a rather shallow dish (a frying pan is just the thing if deep enough to cover the eggs). Throw in a