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**Roast Spareribs Dressing**

Stuff the ribs with a dressing made of one small stale loaf of bread, one quart thinly sliced apples, one cupful seeded and chopped raisins, one-quarter cupful butter or pork fat, one-half cupful chopped nuts and the grated rind and juice of half a lemon.

**Crown Roast of Pork**

The ribs may be made into a crown the same as a crown roast of lamb. Fill the center with the stuffing for roast spareribs, before roasting.

**Carrot Soup**

Put through the meat chopper one pint of carrots and a green sweet pepper, then simmer in three pints of water until soft, rub through a sieve, add one pint of milk, one tablespoonful of flour rubbed smooth with one of butter, or more according to thickness desired, season to taste with salt, pepper and nutmeg. A half cupful of cream or a spoonful of nut butter is an improvement.

**Salt Pork**

Fried salt pork requires milk gravy, using some of the fat tried out in cooking the pork, flour to thicken, and milk; serve boiled potatoes with this.

Pork, cut thin and fried crisp, may be used around a dish of creamed codfish. Serve with plain boiled potatoes and hot pickled beets.

**Egg Croquettes**

For six persons take six eggs, one pint of milk, one tablespoonful of butter, one tablespoonful of flour, one tablespoonful of chopped parsley, ten drops of onion juice, one teaspoonful of salt, and one teaspoonful of pepper. Boil the eggs hard and drop in cold water, and, after removing the shells, squeeze through a potato masher. Boil the milk, and add the flour and butter, which have been well mixed, and then add the other ingredients. Turn out in a platter to cool and let it stand three hours. Then shape like eggs, drop in egg and breadcrumbs and fry in boiling fat. Garnish with parsley and serve with sauce made as follows: Make a thick cream gravy of one teaspoonful of tomato catsup and one tablespoonful of Worcestershire sauce and serve hot with croquettes.

**Salmon Loaf**

I can salmon, 1 tablespoonful chopped parsley, salt and pepper, 1 cupful stale bread crumbs, 2 eggs, a little milk, blade of mace. Scald the milk and the mace together. About two-third cupful of milk will probably be needed, but a little more or less may be required according to the softness of the fish and the size of the eggs. Mince the salmon and add to it the bread crumbs, parsley, salt and pepper. Add also the lightly beaten eggs and pour in the milk, a little at a time, so as not to get the mixture too soft. Turn into a greased mold or bowl, cover closely and let it steam for one hour.

**Deviled Smokee Halibut**

1-lb. smoked halibut, 2 tablespoonfuls butter, 1 teaspoonful mustard, 1 tablespoonful tomato catsup, 1 tablespoonful chopped mustard pickles, 1 tablespoonful vinegar, salt and cayenne, crackers or toast. Blend all of the seasoning ingredients and heat them thoroughly, either in a double boiler or in a bowl set into a saucepan of boiling water. When hot, spread the crackers with this mixture, lay a strip of halibut on each cracker and place in the oven or in the broiler of the gas-range for two or three minutes before serving. The strips of fish are cut into a convenient size, so that they almost cover the crackers.

**Rice and Celery Soup**

Boil one cupful of rice and two heads of celery in two quarts of water until soft. Rub through a strainer, add one cupful each of milk and cream, season to taste, and serve with crackers.

**Cream Toast**

All children like cream toast. To make it, melt in a double boiler, a heaping tablespoonful of butter, rub in smoothly a slightly rounding tablespoonful of flour, and stir in slowly one cupful of not milk or thin cream, and a pinch of salt. Cook till creamy, stirring constantly. Place the hot, dry toast on a hot platter, pour the cream sauce over it and serve very hot.

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102



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