

CHICKEN PIE.

Two chickens, jointed small; cook them tender; season with butter, salt and pepper; thicken the gravy with flour. Make a cruet as for soda biscuit; line the sides of pie dish with crust, half an inch thick; fill the dish with the chicken and gravy; cover with crust; bake half hour.

CAICKEN POT PIE.

Two large chickens, jointed and boiled in two quarts of water; add a few slices of salt pork; season. When nearly cooked, add a crust made of one quart of flour, four teaspoons baking powder, one saltspoon salt; stir in a stiff batter with water; drop into the kettle while boiling; cover close and cook twenty-five minutes.

SMOTHERED CHICKEN.

Open the chicken as for boiling; put into dripping-pan, with a little water; season with butter, pepper and salt; cover with another pan and cook until done; take off cover and brown them. Make a gravy in dripping-pan, of milk and browned flour; pour over chicken.

CHICKEN CROQUETTES.

The breast of two boiled chickens, chopped: one cup of soft bread, two eggs, two spoons chopped parsley. Mix well together; pepper and salt to taste. Roll six crackers, mix with one egg, well beaten. Make the croquettes into pear-shapes with your hands, put in wire basket, and boil in lard.

LOBSTER CROQUETTES.

One can of lobsters, chopped; one cup bread, softened with water; two eggs; pepper and salt to taste. Mix all together. Roll fine eight medium sized crackers; one egg, beaten and mixed with the crumbs. Make the lobster into round or pear-shaped balls, and roll in the cracker crumbs. Fry in a spider with lard.

STEWED MUSHROOMS.

Let them lie in salt and water for an hour; cover with water and stew until tender; season with butter, salt and pepper; cream if you wish.

POTATO SALAD.

Chop two quarts cold boiled potatoes; mix one teaspoon salt, one-half teaspoon pepper, two tablespoons parsley, two tablespoons grated onion, one gill vinegar, one-half gill oil or melted butter; pour over potatoes; stand half an hour before serving.

For Coughs, Colds and Lung Disease use Wistar's Pulmonic Syrup