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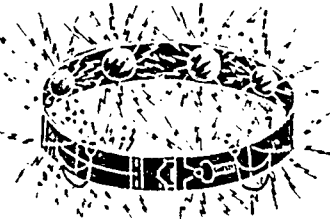
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HOUSEHOLD HINT:

LOBSTER HASH.—Lobster hash makes a nice little dish for supper. Chop the meat quite fine; season with pepper and salt, a piece of butter the size of an egg, if the entire lobster is used, and moisten with cream. Let it stew slowly for ten or fifteen minutes, stirring it to prevent scorching. Put a thick layer of salted bread crumbs in the bottom of a pudding-dish, pour the lobster over it, and set it in the oven to brown.

CODFISH CROQUETTES.—One pound of codfish, put to soak about four hours in cold water. Boil for two hours, pick over, remove bones, etc., then boil with about six good-sized potatoes. When the potatoes are soft remove, mash, with pinch of salt, pepper, butter, milk and one raw egg. Mix well, roll into croquettes, fry a dark brown in lard. Some omit milk and egg, but this recipe has always been pronounced delicious.

SERVING OLIVES.—Olives may be served at all times and with almost all dishes; in fact they may be placed on the table with the table decorations and remain there until the dinner or lunch is over. One guest may pass them to another. It is not necessary to have the waiter pass them. They are usually passed at a dinner immediately after the soup, but may be passed three or four times, as the plates are being changed for the dinner courses.

SCRAP PUDDING. Put the scraps of bread, crust and crumb into a bowl with sufficient milk to cover them. Cover with a sauce pan lid or a plate, and put into the oven to soak for about half an hour. Take out and mash the bread with a fork till it is a pulp; then add a handful of raisins and as many currants, teacupful of brown sugar, half a cupful of milk, some candied lemon-peel and one egg. Stir up well, grease a pudding-dish, and pour the pudding in. Grate over it a little nutmeg, put into a moderate oven, and let bake for an hour and a half.

A NEW WAY TO SERVE EGGS.—A nice way to serve eggs with broiled ham is to butter some patty tins, sprinkle conscientiously with fine crumbs of bread, break an egg into a saucer, and then, without disturbing the yolk, pour it into the tin. Set the tins into a hot dripping-pan, and let them stand in the oven until the white is cooked. Then, after putting the thin slices of nicely broiled ham upon a hot platter, take the eggs from the oven and turn out on the ham. It is not necessary to close the oven door while the eggs are in it, and indeed it is better not to do so.

JELLY OF PRUNES.—Wash and soak half a pound of fine prunes in a pint of water. Boil until tender, when remove and crack the stones. Rub the fruit through a sieve and return any which have not gone through the sieve, with the stones, to the liquor in which it was stewed. Boil this for ten minutes, when strain and add half a pound of lump sugar, and again boil until a syrup is produced. Mix the pulp and syrup together, and stir occasionally until cool. To a pint of this prepared fruit allow half an ounce of gelatine, and when both are cold mix thoroughly, not putting into the mould until the jelly is on the point of setting. Serve with cream.

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