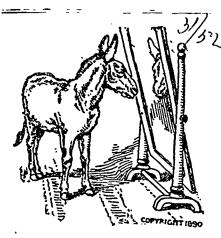
ROAST STEAK.—Take a pound and a-half of round steak, sprinkle it with salt and pepper; cut several slices of bread, and butter them, lay them on the steak and roll up the steak tightly and tie closely; put a little water in a baking pan and lay the meat in and baste often. Bake in a brisk oven an hour, making a gravy and serve hot.

In their season baked apples are "a dainty dish to set before a king," if one bake them in an earthen baking dish and not a tin one. Take round apples and core and peel them; fill the cavities with sugar and a small piece of butter. Put the apples into a hot oven, with very little water in the baking dish, and bake until a fork will pierce them easily. Eat with cream or milk after they are cold.

To PREPARE FRUIT FOR CHILDREN.—A far more wholesome way than in pies or puddings is to put apples sliced, or currants, gooseberries and cherries, into a stone jar, and sprinkle among them as much sugar as necessary. Set the jar in an oven with a teacupful of water to prevent the fruit from burning, or put the jar in a saucepan of water until its contents are perfectly done. Slices of bread or some rice may be put into the jar to eat with the fruit.

SPICED CURRANTS.—To four pounds of currants picked from the stems take two pounds of sugar, one-half pint of vinegar, one teaspoonful each of all kinds of spices, and a small piece of ginger-root. Place the spices in a thin cheese-cloth bag. Put the vinegar and sugar on the fire; when it comes to a boil skim it and pour over the currants and cook gently for ten minutes. Put into a stone jar, and next day heat the syrup and pour boiling hot over the fruit. Do this for several consecutive days. The last day boil the syrup until it just covers the fruit.

SPINACH ON TOAST.—Pick to pieces and thoroughly cleanse four heads, of spinach; throw the leaves into boiling salted water and cook until tender; drain and put into a chopping bowl with two hard-boiled eggs, seasoning of pepper, one tablespoonful of butter, two tablespoonfuls of cream or rich milk; chop these together and place in a saucepan over the fire for five minutes. Have ready hot buttered slices of toast; spread the spinach rapidly on them, sprinkle with lemon juice and serve very hot. The lemon may be omitted.



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The ass thought himself as fine looking as his neighbor, the horse, until he, one day, saw himself in the looking-glass, when he said "What an ass am I!"

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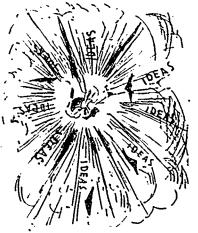


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