

Some time since a complete encyclopedia of useful knowledge, in human form, became an inmate of a family. When this learned guest came among them he was constituted as an oracle in many cases, and was asked one morning, "Would he tell or show them a better way to cook the steak for breakfast?" He took the thin, long-handled frying-pan from its nail, and, putting it on the stove, heated it quite hot. In this he put the piece of steak previously pounded, but to their surprise did not put a particle of butter in the frying-pan, and did not salt the steak. He allowed the steak to merely glaze over, and then turned it quickly to the other side, turning it several times in this manner until it was done. Four minutes were not employed in the operation, but a juicier steak was never eaten. It was, when done, laid on the platter, previously warmed, and was buttered and salted and got a moment in a hot oven. Allowing the steak to heat but a moment on each side, helped it to retain all its sweet juices, and putting the salt on at the last moment, after it was on the platter, drew out its juices.