

BEEF STEAK BALLS.

One and one-half pounds round steak, chopped fine; two eggs, one tablespoon flour, two tablespoons milk; salt and pepper to taste. Drop in spider and fry until done.

VEAL LOAF.

Three pounds of the nice part of a leg of veal, chopped fine; six crackers rolled fine; two eggs, well beaten; a piece of butter, size of an egg; one tablespoon of salt; one teaspoon of pepper, one-quarter of a nutmeg. Work all well together; then make into a loaf, and put into a dripping pan; cover with cracker crumbs and bits of butter. Have a little water in the pan, and baste often until done.

VEAL OMELETTE.

Two pounds veal and one-quarter pound salt pork, chopped fine; one teaspoon salt, one teaspoon pepper, two crackers, rolled fine; two eggs, eight tablespoons cream. Mix crackers and meat; add the eggs and other ingredients. Bake two hours, covered with a pan.

If you have not cream use six tablespoons of melted butter.

BAKED OMELETTE.

Four or six eggs; beat whites separate; small teacup milk, piece butter, size of a walnut; one tablespoon flour, a little salt. Beat yolks; add butter, milk, flour and salt, lastly the beaten whites. Butter a dish just the right size to hold it and bake in quick oven.

OMELETTE.

Soak a teacup of bread crumbs in a cup of sweet milk overnight; three eggs, beat yolks and whites separately; mix the yolks with the bread and milk; stir in the whites, add a teaspoon of salt, and fry brown. This is sufficient for six persons.

SWEET BREADS.

Scald in salted water; remove the stringy parts; put in cold water five or ten minutes; drain in towel; dip in egg and bread or cracker crumbs, and fry in butter, or boil them plain.

BONED CHICKEN.

Boil a chicken in as little water as possible until the meat will fall from the bones; remove all of the skin, chop together the light and dark parts; season with pepper and salt. Boil down the liquid in which the chicken was boiled, then pour it on the meat; place in a tin, wrap tightly in a cloth, press with a heavy weight for several hours. When served cut in thin slices.

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one saltsp
the kettle v

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a little wa
another pa
Make a gra
over chicke

The bre
bread, two
pepper and
well beaten
hands, put i

One can
water; two
Roll fine ei
mixed with
shaped balls
with lard.

Let them
and stew unt
if you wish.

Chop two
one-half teasp
grated onion,
pour over pot
for Coughs,