

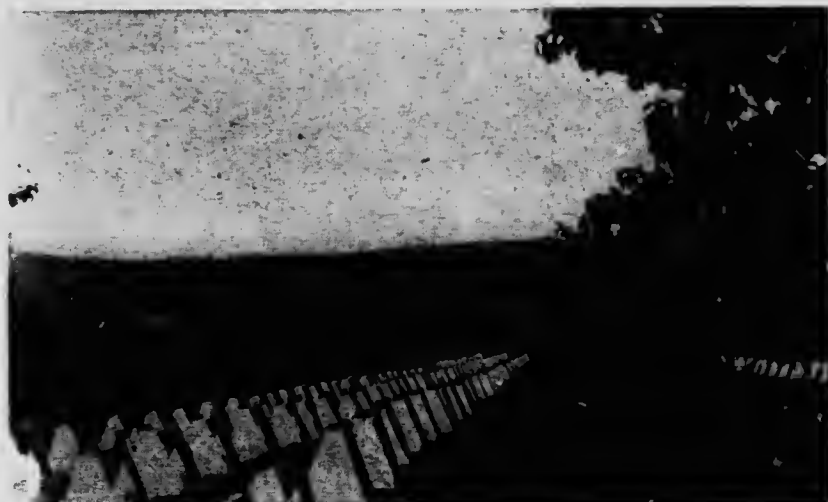
ones and would render them useless for purpose for which they are largely used.

How to treat and cook Egg-plant.

Pare and slice $\frac{1}{4}$ inch thick, and soak in moderately strong brine for two hours, drain dry. Make a batter of 1 egg, $\frac{1}{3}$ cup water, 2 tablespoons flour, 1 teaspoon salt; beat all thoroughly. Dip egg-plant in batter, then in bread-crumbs or corn-meal, and fry until well done; then put in oven for 10 or 15 minutes. Wilting does not seriously affect egg-plant if soaked in brine before cooking.

EGG-PLANT PIE.

Ingredients.—One small egg-plant, 1 onion, 1 stick of celery, 1 oz. butter, 1 oz. sago, seasoning, short crust paste to cover, milk or water.



Another type of protector for tender plants when moved to field.

Method.—Slice the egg-plant into slices $\frac{1}{4}$ inch thick; soak in salted water for 15 minutes or longer; cut celery into small pieces $\frac{1}{2}$ inch long; fry the onion in butter; fill pie-dish with these; sprinkle in the sago and season to taste. Fill up with milk, put on cover of paste, and bake in good oven for 1 hour or more, according to size. If desired, tomato may also be added.

MOCK DEVILLED CRAB.

Ingredients.—One small egg-plant, bread-crumbs, 1 teaspoon mixed mustard, 1 teaspoon Worcester sauce, 1 tablespoon melted butter, cayenne, salt to taste, cream or milk.

Method.—Peel the egg-plant and cut into small cubes and place in salted water; bring to a boil for 5 minutes; drain; then mix to it an equal quantity of bread-crumbs, the mustard, sauce, melted butter,