

Potatoes can be boiled and then mashed or fried, or baked in the ashes, or when cold chopped up with pork and meat and warmed up into hash, etc.

Rice is cooked and used much the same as corn meal.

All cooking recipes are made to be varied to suit the taste and the purity of the materials used.

There are many other recipes that might be useful, but with these as a foundation, good common sense, and a small amount of ingenuity, you need not starve in the woods or long for Delmonico's.

TAXIDERMY.

To Prepare Game Heads for Mounting—Open the scalp on top of the head from antler to antler. From the centre of this cut open on the top of the neck to the point of the shoulder, then cut around the base of the neck, then begin to skin from the neck forward and down toward the nose, cut the ear cartilage close to the skull, be careful not to cut the eyelids or sinuses in front of the eyes, as they adhere closely to the bone. It is the general plan before skinning to open the lips and run around the inside close to the bone. Do not skin out the lips and nostrils too close to the outer edge until after the skin is off the head, then the ears, eyes, nose and lips should have the surplus flesh and fat pared off. Then rub into the scalp **plenty of salt**, roll it up and lay in the shade, away from the flies, for ten hours or the next morning, unroll and shake out the water, apply more salt and hang up to dry **in the shade**, and **by the neck and not the nose**.

Bleed the animal, whose head you wish for mounting, in the breast, **not in the neck**.

The feet of moose, caribou and deer make fine ornaments when mounted. Cut them off at the knee and take care of them in the same manner—by salting.

Fish, to Mount—There are several preservatives furnished by the trade that will keep the fish several days until it reaches the taxidermist, but if the same is not at hand the following suggestions can be used: If necessary to skin the fish, the length and girth should be taken. Open on the opposite side from that which you wish to view along the lateral line, remove the entrails and the eyes, leave in the gills, also the bone in the head. Do not scrape the skin too closely and **never put in the sun to dry**.

Alcohol in any of its forms and water in equal proportions will make a good preservative. Soak the fish, wrap in cotton, and keep moist.

FLIES AND FLY-FISHING.

Artificial Flies are made to imitate the natural ones that inhabit the lakes and rivers that abound in the fish sought to be taken.

Fluttering Flies—In these the tying is reversed. They cast more easily into the wind and offer more resistance when pulled through the water. Both artificial and fluttering flies have single or double gut snells.

Leaders are made of single or double gut, 3, 6 or 9 feet long, with and without loops for attaching the snells of the artificial flies.