THE WEEKLY MAIL, TORONTO, FRIDAY, JULY 18, 1879.

CURRIED EGGS.

ce two onions and fry in butte blespoon curry powder and on d broth on stock, stew till onions an

good broth on stock, stew tillonions ar tender, add a cup of cream thickene arrowroot or rice flour, simmer a fe ments, then add eight or ten hard-eggs, cut in slices and heat them wel do not boil. EGGS ON TOAST.

Cut the bread three-quarters of a thick, warm through on each side brown nicely; from a disk of melted ter put a very little upon each slice a spoon; place toast in a covered dis set in the oven or where it will keep put a sauce-pan of boiling water of stove, break in the eggs, let remain whites are stiff, take up carefully spoon and lay one on each half s toast; put the toast thus crowned

warm platter and send to table.

FRIZZLED HAM AND EGGS. Take bits of either boiled or fried chop fine, and place in skillet pre with butter or beef drippings; take to six well-beaten eggs, pour over ham when heated through, season well pepper and salt; stir together, cools done brown, and turn over without sti

OMELET.

Seven eggs beaten separately, tes flour, teaspoon salt, a pint of warm (see general directions for makin omelet). This will make one large of or two small ones ; bake twenty

CORN OMELET.

Take six cars corn, grate or cu kernels fine, add four eggs, a tablesp flour; a cup of milk; season with p and salt, and bake half an hour.

OMELET.

Beat the yolks and whites of four separately, the whites to a froth; re all crust from a large-sized slice of bread, pour just enough sweet milk o to moisten it through, rab through a add to it the yolks, beating all thoroughly; salt and pepper to taste little finely chopped parsely or ham be added if desired. Melt a large moon of butter in a clean frying par be added if desired. Meit a large spoon of butter in a clean frying par it "sputter but not brown; whi frothed whites very lightly into the bread, etc., pour the whole int omelet pan, and shake gently and stantly, but do not stir, loosenin omelet from the edge of the pan w

blunt spoon. Four minutes is g sufficient time to cook it. Have hot platter, and before slipping the o out of the pan, turn one-half over the like an old-fashioned turn-over. Set PUFF OMELET.

Stir into the yolks of six eggs, whites of three beaten very light tablespoon of flour mixed into a tea-cream or milk, with salt and pep cream or milk, with sait and pop taste; melt a tablespoon butter in a pour in the mixture and set the pan i hot oven; when it thickens, pour o the remaining whites of eggs well best turn it to the oven and let it bake a not heaven. Ship off on large play cate brown. Slip off on large play eat as soon as done.

POACHED EGGS.

Break the eggs in hot water and h two minutes, pour off the water, an the eggs until they are light ; season salt, pepper, and butter; sease of in sauce dishes. Another nutritious and palatable

PICKLED EGGS.

Pint strong vinegar, half pint cold w teaspoon each of cinnamon, allspice, mace; boil the eggs till very hard and off the shell; put on the spices tied white muslin bag, in the cold water, and if the water wastes away, add en

so as to leave a half pint when done the vinegar, and pour over the eggs in as many eggs as the mixture will o and when they are used, the same w

RUMBLED EGGS.

SCALLOPED EGGS. Mix equal parts minced ham and

Beat up three eggs with two ounces or washed butter, add a teaspoon of c or fresh milk; put in a saucepan and stirring over the fire for five minute till it rises; serve on toast.

Mix equal parts mineed ham and bread crumbs, season with salt, pe and melted butter, adding milk to mo till quite soft; half fill buttered gem or small patty pans with this mixture, break an egg carefully upon the to each, dust with salt and pepper, spri finely powdered crackersover all, set in oven and bake eight minutes. Serve mediately

In a deep earthen pie-plate, warm s milk, allowing two tablespoons to egg (or less, with a large number of e add a bit of butter size walnut, and a

salt and pepper. When nearly to bo point drop in the eggs, broken one time in a saucer; with a spoon or t bladed knife gently cut the eggs, and so the mixture up from the bottom of plate as it cooks. If it begins to cook

and fast at the bottom, move the back instantly, for success depends w on cooking gently and evenly, proper being of secondary importance. from stove before it has quite all thicke

and continue turning it up from botto dish a moment longer. If served in other dish (it keeps warmer serve same) have it well heated. The min should be in large flakes of mingled y

SCRAMBLED EGGS. Beat eight eggs very light, pre-skillet with one tablespoon butter, when hot, pour in the eggs, season

and yellow, and as delicate

SCRAMBLED EGGS.

for another lot.

mediately.

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salt and pepper, stir constantly until and serve hot. TO MEEP EGGS. Put a two-inch layer of salt in 1 of stone jar, then a layer of *fresh* established down; then salt, then eggs,

custard.

small end down ; then salt, then eggs, so on till jar is full, with a layer of salt boy; cover and put in a cool place, but where they will freeze. Or dip the in melted wax, or a weak solution of g or in flax-seed oil, each of which rem the shell impervious to air. For one's use the latter is a good method, keep the eggs perfectly, but it discolours shells, and renders them unfit for mar To prepare eggs for winter use, tak small basket, and place in it about dozen perfectly fresh eggs; have a h pot of boiling water on stove. Hol the basket by the handle, let it down alowly into the water until the eggs the basket by the handle, let it down a slowly into the water until the eggs entirely covered by the water : let it main in the *boiling* water an instant (w counting ten), then withdraw slowly. the eggs strike the water too sudd they crack. Having thus prepared Pack them in salt, the small end down. Another method is colling. Pack them in salt, the small end down. Another method is as fallows : Be were they are perfectly fresh. Sha Pound of stone lime that two gallons of water. When cold add a pint of salt, strong of lime it will destroy the egg-and ruin the whole. When the mixtur settled quite clear take a large stone keg, or half-barrel, according to the q tity to be put down. Put the eggs the vessel, small end down ; pack care close together, taking care not to crack shell. One broken or cracked egg will the whole. This done, pour over them

