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times the quantity of potatoes chopped fine with the fish, put in pepper and salt to season it, do it up in balls, roll them in dry flour, make ready hot lard or butter in a fryingpan, and fry them until a nice brown, turn them that they be brown on every side.

No 54. *A Tongue Pie.*

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One pound neat's tongue, one pound apple, one quarter of a pound of butter, one pint of wine, one pound of raisins, or currants, or half of each, half ounce cinnamon and mace—bake in paste No. 1, in proportion to size.

No 55. *Minced pie of beef.*

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Four pounds boiled beef, chopped fine, salted; six pounds of raw apples chopped, also, one pound beef suet, one quart wine or rich sweet cider, mace and cinnamon, of each one ounce, two pounds sugar, a nutmeg, two pounds raisins, bake in paste No. 3, three fourths of an hour.

fish.

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potatoes
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All meat pies require a hotter and brisker oven than fruit pies; in good cookeries all raisins should be stoned. As people differ in their tastes, they may alter to their wishes. And as it is difficult to ascertain with precision the small articles of spice-ry; every one may relish as they like and suit their taste.

No 56. *Apple Pie.*

fish.

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d three

Stew and strain the apples, to every three pinte, grate the peel of a fresh lemon, add rose water and sugar to your taste, and bake in paste No. 3.