

Scrapple

Take equal parts of lean and fat pork such as parts of the head, heart, tongue and liver (or leave out liver), thoroughly clean and boil until tender, then remove bones and thicken the broth with cornmeal until the consistency of mush; let cook 15 minutes, then season with salt, pepper, savory, onions or whatever is preferred as seasoning. Chop up meat and cook all together 15 minutes longer, turn into dish and when cold slice and fry until brown as one would hotcakes. This is a splendid breakfast dish for cold weather.

—MRS. M. McANDREWS

Savory Beef Roll

1½ lbs. lean beef, ½ lb. fat pork or bacon, ¼ lb. bread crumbs, 2 eggs well beaten. Salt, pepper and nutmeg to taste.

Run meat through meat chopper and mix all together and tie in a floured cloth, boil for 2 hours.

Glaze for Roll—¾ of an oz. of gelatine dissolved in ½ a teacup of hot water, stir over fire till thick, add salt and pepper to taste. When the roll is cold brush this mixture on hot.

—MRS. TIMMS

Preserving in Pickle

The following pickle or brine can be used to preserve meats in general, including tongues, etc.:

For 100 lbs. of meat use 9 lbs. of salt, 4 oz. of saltpetre, 2 oz. saleratus, and 2 qts. of molasses. Add enough water to cover the meat. Keep in a cool, dry place.

—MRS. S. COSE

Another Method of Preserving Meat

To cook it partially and pack it away in jars, covering it with hot lard. It is possible that this process would do for fish also. Pack the slightly cooked meat as closely as possible before adding the lard, and when any meat is removed for use renew the covering of the lard. The meat, when taken out of the jars is ready to be fully cooked. Several small jars are better to use than one of a larger size. They should be kept in a cool, dry place.

—MRS. S. COSE