

MEATS AND FISH

MINCED COLLOPS.

One pound of steak minced small, butter the frying pan, put in the minced meat, dredge with flour, work the flour well into the meat with a spoon, keep turning the meat till nicely browned, cover with water, add salt and pepper to taste and let boil ten minutes; garnish with sippets of toasted bread and serve hot.

BAKED SALMON.

Take four or five large potatoes, boil and mash, 1 can salmon, butter the size of an egg, two or three onions chopped fine, salt and pepper and $\frac{1}{4}$ cup sweet milk, mix all together and bake $\frac{3}{4}$ of an hour.—MRS. CONDY.

CREAM SALMON.

One can salmon, drain off the liquid Boil 1 pint milk, 2 tablespoonfuls butter, salt and pepper to taste. Have ready 1 pint fine bread crumbs; place a layer in bottom of pudding dish, then a layer of salmon, then a layer of dressing, so on until all is used, having crumbs for last layer. Bake until brown.—MRS. McDougall.

BAKED SALMON.

Take one can of salmon, turn into a bake dish, mash well and take out all little bones. Take three soda biscuits and roll fine. Now put those in and one cup of water, one table spoon of butter and salt and pepper to suit the taste. Stir all well together and bake in a moderate oven until slightly browned. Serve hot.—MRS. A. L. KENNEDY, Burks Falls.

PUDDINGS AND PIES

CARROT PUDDING.

A cup of raisins, a cup of currants, a cup of suet, a cup of sugar, a cup of grated carrot, a cup of grated potato, a cup and a-half of flour, two teaspoonsful of baking powder, spices to suit taste. Steam $2\frac{1}{2}$ hours.

TAPIOCA PUDDING.

Cover three tablespoonsful of tapioca with water, stand over night. Add 1 qt. milk, a small piece of butter, a little salt and boil. Beat the yolks of 3 eggs with a cup of sugar and boil the whole to a very thick custard. Flavor with vanilla, when cold cover over with whites of eggs well beaten. To be eaten cold.

SUET PUDDING.

One cup of suet, 1 cup of molasses, 1 cup of sweet milk, 1 cup of raisins, $3\frac{1}{2}$ cups of flour, 1 egg, 1 tablespoonful of cloves, 1 tablespoonful of