

Fricasseed Eggs.

Boil the eggs hard, cut in half crosswise, and take out the yolks. Chop these fine, or rub to a paste, with a little ground tongue or ham or cold fowl, some minced parsley, melted butter and a very little made mustard. Work well together and fill the whites with it, setting them close together in a deep covered dish, the open ends up. Have ready some veal gravy or chicken broth, heat to boiling in a saucepan with a half teaspoonful chopped parsley, pepper, salt and three tablespoonfuls cream to a cup of broth. Boil up. Pour smoking over the eggs. Let them stand five minutes and send to table. Six eggs will make a nice quantity of the fricassée, and it is a delicious relish.

Always drop hard boiled eggs into cold water as soon as they are done to prevent the yolks from turning black.

Poached Eggs à la Creme.

Nearly fill a frying-pan with strained water boiling hot. Strain a tablespoonful of vinegar through double muslin, and add it to the water with a little salt. Slip your eggs from the saucer upon the top of the water (first taking the pan from the fire.) Boil three minutes and a half. Drain and lay on buttered toast on a hot dish. Turn the water from the pan and pour in half a cupful of cream or milk. If you use the latter, thicken with a very little corn starch. Let it heat to a boil, stirring to prevent burning, and add a great spoonful of butter, some pepper and salt. Boil up once and pour over the eggs.

A better way still is to heat the milk in a separate saucepan, that the eggs may not have to stand. A little broth improves the sauce.

Eggs au Lit.

Mince some cold fowl, (or boiled veal and ham) in equal quantities very fine, and rub in a wedge-wood mortar, adding, by degrees, some melted butter, pepper, salt, minced parsley, and two beaten eggs. When it is well mixed warm in a frying-pan, stirring in a little hot water should it dry too fast. Cook five minutes, stirring to keep it from scorching. Form on a hot platter into a mound, flat on top with a ridge of the mixture running all around. It is easily moulded with a broad bladed knife. In the dish thus formed on the top of the mince meat lay as many poached eggs as it will hold, sprinkling them with pepper and salt. Arrange triangles of buttered toast in such order, at the base of the mound, that they shall make a pointed wall against it.

Scalloped Eggs, (Another Way.)

Have ready some nice cod-fish. Soak it to freshen it. Pick fine. Mix with some sweet cream, and put it between layers of bread crumbs and eggs seasoned with pepper and salt. Beat up two eggs separately, the whites to a stiff froth, and the yolks until they are smooth and thick. Mix and season with pepper, salt, and a little minced parsley. Spread over the whole and bake quickly. Eat while hot. Little bits of butter spread over each layer of bread crumbs improve it.

Eggs aux Poissons.

Heat, almost to boiling, a pint of rich sweet milk and stir into it gradually and carefully three well beaten eggs, a tablespoonful of butter, a little chopped parsley, with a shake of cayenne and black pepper, and two teacupfuls of nicely picked cold fish. Boil up once, and turn into a hot dish lined with buttered toast.

Scotch Eggs.

Boil hard six eggs. Take off shells. Roll each egg in chopped tongue or ham. Then again in beaten egg, salted and peppered. Then in bread crumbs. Fry to a fine yellow colour, and serve garnished with parsley.

Breaded Eggs.

Boil the eggs hard, and cut in round thick slices. Pepper and salt. Dip each in beaten raw egg, then in fine bread crumbs, or powdered cracker, and fry in nice dripping or butter, hissing hot. Drain off every drop of grease, and serve on a hot dish for breakfast with sauce like that for fricasseed eggs poured over them.

Breaded Eggs (Another Way.)

Beat up four eggs nice and light, add four tablespoonfuls of milk, sweeten to taste. Take half a dozen medium sized slices of bread, dipped in this mixture, and fry them brown in hot butter. Serve at once.

Baked Eggs.

Break six or seven eggs into a buttered dish, taking care that each is whole, and does not encroach upon the others, so much as to mix or disturb the others. Sprinkle with pepper and salt, and put a small bit of butter upon each. Put into the oven and bake until the whites are well set. Serve very hot with rounds of buttered toast.

LEGEND OF A BIRTHDAY.

AN ACROSTIC.

A G itche Manito, the mighty,  
E arly on one windy morning  
O f the moon, called "Moon of Bluster,"  
R oused from slumber, Chibiabos, <sup>c</sup>  
G entle Ruler of the Spirits,  
"I n thy bosom softly,"—said he,  
"E arthward bear this little Jeebi, <sup>d</sup>  
S afely leave him with his mother.  
T ell it not to Paw-puk Keewis, <sup>e</sup>  
E lse he turn a mischief-maker.  
<sup>f</sup> W endigo, in brains, I want him,  
A ll, that makes one, has been given,  
R ests it, now with him to use them  
T ruly, while on earth we leave him."  
O utward, downward through the Ether,  
F lying through the stars and Ether.  
Q uickly to the earth he journeyed  
U nder care of Chibiabos,  
E ntered, bringing joy and brightness,  
B eaming smiles, unto his mother.  
<sup>g</sup> E leven moons of Bluster, since these,  
C an you tell me what his name is?

W. J. E.

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|---------------------------------|-----------------------|
| A. The Great Spirit.            | E. Demon of mischief. |
| B. March.                       | F. A Giant.           |
| C. Gentle Ruler of the Spirits. | G. Eleven Years.      |
| D. Little Spirit.               |                       |

Answer in next number.