

dip by spoonfuls into sweet, hot lard and serve at once with maple sugar.

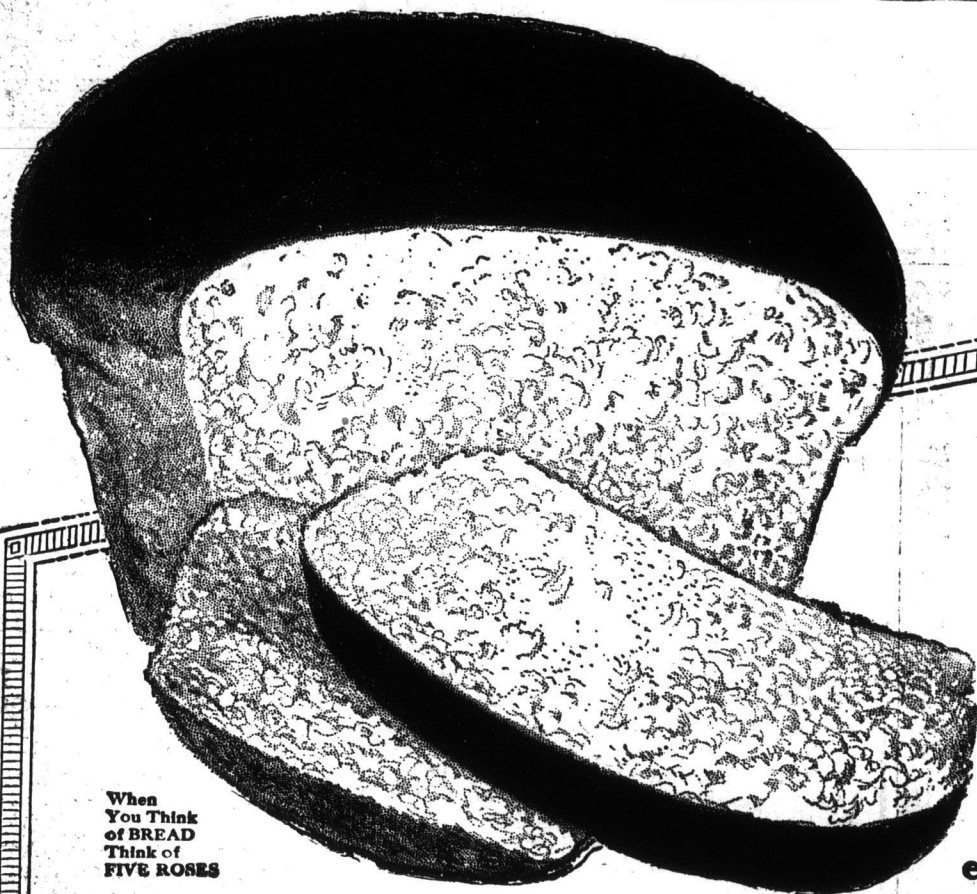
Potato Chips.—Pare and slice very thin and dry and then throw them into a pan containing hot lard or butter; sprinkle with salt and pepper; take out when both sides are a delicate brown.

Savory Cabbage.—One medium sized cabbage, one pint of moistened stale bread, one-half pound of sausage meat, one finely chopped onion, salt and pepper, grated nutmeg, one pint of stock. Blend together the softened bread, sausage meat

and all of the seasonings. Remove the outer leaves of the cabbage, cleanse thoroughly and cook in boiling water for ten minutes. Drain, spread the leaves apart and place the force meat between them. Press the leaves back as nearly into shape as possible and tie the cabbage firmly with tape or string so that it remains in compact form. Place in a deep baking dish with the broth. Cover closely and cook until tender, basting from time to time during the cooking. Serve very hot.

Fried Potato Balls.—Two cups of mashed potatoes, One small egg, two tablespoons of milk or cream, salt and pepper, one teaspoon of chopped parsley, stale bread-crumbs, frying fat. Mash the potatoes very smoothly. Add to them the seasonings, parsley and the egg. Beat until quite light. Form into small round balls no larger than an English walnut; toss in the stale bread-crumbs then fry golden brown in smoking hot fat.

New Potato Croquettes.—Pare, boil and mash six or seven medium sized potatoes; add one tablespoonful of butter, two-thirds of a cupful of hot milk or cream, the beaten whites of two eggs and salt to taste. Cool slightly and shape in the form of eggs. Scald one cupful of milk or chicken stock, and stir into it one tablespoonful of butter mixed with one tablespoonful of flour. When cooked sufficiently, add two cupfuls of finely chopped chicken, one teaspoonful of salt, one-half teaspoonful of pepper, one teaspoonful of onion juice, one tablespoonful of lemon juice and two eggs



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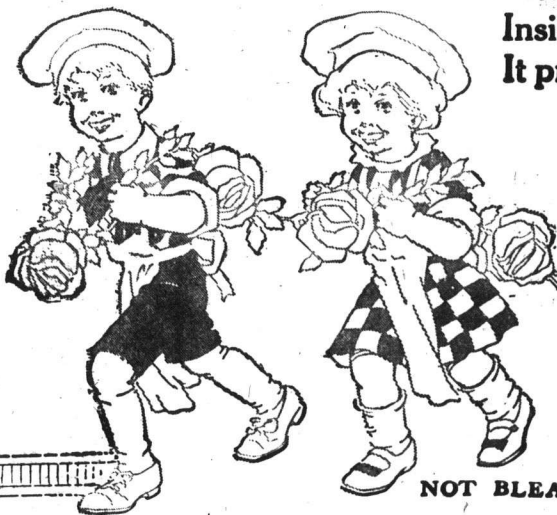
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