

No 50.

Save all Pie.

In every family there are pieces of fresh meat left of roasted meats : these take from the bones, boil and season, put in butter and flour ; make a paste and place in a deep dish, put your meat in, cover it and bake one hour. All meats can be used in this way and with good paste and seasoning make a clever dinner.

No 51.

Mince Meat.

Never hash your meat, it is a poor way of cooking, and is hard of digestion—but take the corned beef that you wish to make use of in this way, put it into a bowl, chop FINE with a chopping knife, then add your potatoe and chop fine with it. Add turnip, beet, or cabbage if you like, and put all into a spider with the addition of butter or drippings ; salt, pepper and a little water, warm moderately.

Another way.—Cold fresh meat boiled or roasted, chop it fine, make a batter with a couple of eggs, season your meat, do it up in balls, dip them in your batter, make ready hot drippings, butter, or lard, and fry them a fine brown.

No 52. *A good way to cook Codfish.*

Soak your codfish an hour and a half and let it get scalding hot, but not to boil, it will harden the fish, boil your potatoes and make a gravy of butter, serve it up immediately.

No 53. *Another way to cook Codfish.*

After soaked as above directed, and cold, chop your fish, to which add three

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