

SUCCOTASH.

Ten ears green corn, one pint Lima beans ; cut the corn from the cob, and stew gently with the beans until tender. Use as little water as possible. Season with butter, salt and pepper—milk, if you choose.

EGG PLANT

Pare and cut in slices half an inch thick ; sprinkle with salt cover and let stand for an hour. Rinse in clear cold water ; wipe each slice dry ; dip first in beaten egg, then in rolled cracker or bread crumbs. Season with pepper and salt, and fry brown in butter.

MACCARONI.

Three long sticks of macaroni, broken in small pieces ; soak in a pint of milk two hours. Grate bread and dried cheese. Put a layer of macaroni in a pudding dish ; add pepper, salt and butter ; then sprinkle the bread and cheese crumbs over it, and so continue until the dish is filled. Bake until brown.

VEGETABLE OYSTERS.

One bunch of oysters ; boil and mash. One pint sour milk, half a teaspoon soda ; flour to make a batter ; add two eggs, beaten, and the oysters. Fry in hot lard—drop in spoonfuls.

MOCK OYSTERS.

Three grated parsnips, three eggs, one teaspoon salt, one teacup sweet cream, butter half the size of an egg, three tablespoons flour. Fry as pancakes.

BAKED BEANS.

One quart of beans, soaked over night ; in the morning put them in a kettle with cold water and boil ten minutes ; change the water and put with them a small piece of salt pork. Let them boil until nearly tender, then take them out of the kettle with a skimmer, put in a baking dish, with pork in the center ; cut the rind in small squares ; sprinkle over the top one tablespoon of white sugar ; bake three hours. If they bake dry, add the bean broth.

B R E A D .

POTATO YEAST.

Three potatoes ; boil and mash them in the morning ; add one-quarter cup sugar, one-half cup flour, a little salt ; after stirring well, pour over one-half pint boiling-hot water ; stir and add one-half pint of cold water ; stir that, and add one-half cup o

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