

it into a dish and cut it up fine, season with butter and pepper, add a little more salt, then add a cup of sweet milk, less if cabbage is small, put the whole in a baking dish and cover the top an inch thick with rolled cracker crumbs, then put on minute pieces of butter. As soon as it is brown it is done. Delicious.—E. A. G.

EGG SANDWICH—For four dozen sandwiches; half a dozen eggs boiled six minutes. Chop fine, season with salt, pepper and butter. DRESSING—One teaspoon of mustard, nearly one of flour, wet with vinegar, and pour boiling water on to make it the consistency of cream.—MISS MALOTT.

MACARONI—Cook macaroni in water until soft, then put in a deep dish with alternate layers of grated crackers and cheese, a little salt, fill up the dish with milk and bake one hour. Very good.

Soups.

TOMATO SOUP—Cook four ripe tomatoes well, then add one teaspoonful of baking soda, one quart of sweet milk, one third of a cup of butter, three soda biscuits, salt and pepper to taste. (Break the biscuits quite fine).—MISS SHERWOOD.

POTATO SOUP—Mash potatoes and season as for table, beating with a large fork until creamy. Use rich milk, to which add cream or a little butter, and heat two quarts. Stir the mashed potatoes in slowly, and when again cooked up serve in hot dishes with celery and hot buttered toast. A splendid substitute for oysters when they are out of season.

BEAN SOUP—One pint of beans, four quarts of water; boil one hour, then put in a small piece of fat beef and boil two hours longer and strain add salt and pepper to taste, if too thin add one tablespoonful of flour.