

for the sauce. After the fish is broken in bits with a fork mix it thoroughly with the eggs, seasoning and melted butter. Then put the mixture in a buttered pudding mould and set it tightly covered in a pan of boiling water to cook for one hour. For the sauce put two tablespoons of butter in a saucepan on the fire; when melted stir in a teaspoonful of cornstarch mixed with a little water. Add slowly cup of boiling water and stir until it is rather thick. Add the beaten yolk of an egg, the liquor from the can, a teaspoon each minced pickled cucumber and parsley, pepper and salt to taste, and let all boil up once. Serve with pudding.

BEEF LOAF.—Two pounds chopped round of beef, one egg, two teaspoons salt, one of pepper, one of sage, three quarters of a cup of bread or cracker crumbs, one cup milk; butter a baking pan. Mix all well. Bake one hour.

MAYONNAISE.—Beat the yolks of four eggs; to this add two ounces of melted butter, half a teacup of cream, either sweet or sour, a gill of vinegar, two even teaspoonfuls of sugar, the same of dry mustard. Put the mixture in a granite iron oatmeal boiler; stir with a silver spoon and cook till it is like a smooth, thick custard; add pepper and salt if desired; when cold stir in the juice of half a lemon. This will be still better if the amount of cream is doubled and the butter left out; also if one uses less vinegar and more lemon juice. Never make a mayonnaise in iron or tin.

EGG SALAD.—Twelve hard-boiled eggs; one-half pint of cream; butter the size of an egg; a little parsley chopped fine; one tablespoon of flour. Take cream, butter, parsley and flour, mix and cook until thick. Slice the eggs, and after each layer of eggs add one of bread crumbs, over which pour the cream to cover. When the dish is full bake until brown. Garnish with parsley and serve hot.

SALAD DRESSING FOR CABBAGE OR LETTUCE.—Three eggs, two teaspoons black pepper, one teaspoon salt, one tablespoon mustard, three tablespoons melted butter; six teaspoons sweet cream, one coffee cup vinegar. Put all together on stove until it looks smooth like cream, stirring all the time to keep from burning; then when cold put over cabbage, chopped fine.

TO CAN SWEET CORN.—Cut the corn from the cob, using a sharp knife. Scrape the cob quite clean, otherwise you lose the sweetest part of the corn. Crowd the corn into the jars, pushing it down with a wooden pin or masher. Quart jars should be made to