

## DRS. SOMERS & DOHERTY, DENTISTS.

Graduates of New York College of Dentistry and  
University of Pennsylvania.

Office, Stone Block, Opposite Public Market. 

MONCTON, N. B.

✱ SATISFACTION GUARANTEED AND CHARGES REASONABLE. ✱

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### BAKED SHAD.

Have your fish dry and clean, stuff it with a dressing made the same as goose dressing, taking care not to have it too full. Place it on a gridiron and put the gridiron on top of a dripping pan which has a little boiling water in it. Set in the oven and bake for half an hour. Larger fish, such as salmon or halibut, require a longer time to bake and no dressing. Either of the last named fishes are delicious baked and served with drawn butter sauce.

### POTATO SOUP.

Boil five potatoes with a small piece of salt pork and a little celery, pass through a colander and add milk or cream, (if milk a little butter, to make the consistency of thick cream.) Chop a little parsley fine and throw in; let boil five minutes; cut some dry bread in small dice; fry brown in hot lard; drain them and place in the bottom of the soup-tureen and pour the soup over.

### CORN SOUP.

One quart of corn cut from the cob, in three pints of water. When the grain is quite tender mix with them two ounces of sweet butter rolled in a tablespoonful of flour. Let it boil fifteen minutes longer. Just before taking up the soup beat up an egg and stir in with pepper and salt.

### TOMATO SOUP.—MRS. J. A. B.

Boil chicken or beef four hours, then strain. Add to the soup one can of tomatoes and boil one hour. This will make four quarts of soup.