

BROILED POTATOES.

Boil eight or ten large potatoes ; when cold, slice them lengthways and put on a toaster or fine wire broiler over a hot fire ; when browned, remove ; salt, and pour melted butter over them.

FRIED TOMATOES.

Cut the tomatoes in slices without skinning ; pepper and salt them ; then sprinkle a little flour over them and fry in butter until brown. Put them on a hot platter, and pour milk or cream into the butter and juice. When boiling hot, pour over the tomatoes.

BAKED TOMATOES.

Skin the tomatoes, slice in small pieces ; spread in bottom of a pudding dish a thick layer ; cover with a thin layer of bread crumbs, and sprinkle salt, pepper and a few small pieces of butter over them ; add layers of tomatoes, &c., until the dish is filled—sprinkle over the top a layer of fine rolled crackers. Bake one hour.

BROILED TOMATOES.

Cut large tomatoes in two, crosswise : put on gridiron, cut surface down ; when well seared, turn, and put butter, salt and pepper on, and cook with skin side down until done.

SPICED TOMATOES.

To one pound of ripe tomatoes, peeled and sliced, add one-half pound brown sugar, one-half pint vinegar, one teaspoon cinnamon, one teaspoon allspice, one teaspoon cloves. Boil two hours.

BAKED CORN.

Bake one dozen ears sweet corn, one cup milk, small piece butter ; and bake in pudding dish one hour.

CORN CAKES.

One pint grated corn, two eggs, one teaspoon melted butter ; three table spoons sweet milk, two and one-half tablespoons Boston crackers, rolled. Fry in spider.

CORN OYSTERS.

Eight ears of sweet corn, grated ; two cups of milk, three eggs, salt and pepper ; flour enough to make a batter. Put a tablespoon of butter into a frying pan and drop the mixture into the hot butter—a spoonful in a place ; brown on both sides. Serve hot for breakfast or as a side dish for dinner.

For Children teething and nervous restlessness use
Lamont's Baby Cordial.