

## OMELET.

|                          |                |
|--------------------------|----------------|
| 4 eggs.                  | 4 tbsp. milk.  |
| $\frac{1}{2}$ tsp. salt. | 2 tsp. butter. |
| Cayenne or pepper.       |                |

Beat the yolks of the eggs until light and creamy, add the seasoning and milk; beat the whites until stiff, but not dry. Heat an omelet pan, put in butter and turn so as to butter sides and bottom. Cut whites into yolks; when pan is very hot, turn in the omelet, spread evenly, then reduce heat. When the omelet is set put it into a hot oven for a few minutes to dry slightly on top, fold, garnish with parsley and serve immediately.

## FRENCH OMELET.

|                          |                            |
|--------------------------|----------------------------|
| 4 eggs.                  | $\frac{1}{8}$ tsp. pepper. |
| 4 tbsp. milk.            | 2 tbsp. butter.            |
| $\frac{1}{2}$ tsp. salt. |                            |

Beat eggs slightly, enough to blend the yolks and whites, add milk and seasonings; put butter in hot omelet pan, when melted turn in the mixture. As it cooks draw the edges toward the centre, until the whole is of a creamy consistency; place on hotter part of range that it may brown quickly underneath, fold and turn on hot platter. Garnish.

## BREAD OMELET.

*Mrs. J. J. Redditt.*

|                                |                        |
|--------------------------------|------------------------|
| 3 eggs.                        | Butter size of walnut. |
| $\frac{1}{2}$ c. bread crumbs. | Pepper and salt.       |
| $\frac{1}{2}$ c. milk.         |                        |

Beat yolks separately, add the milk, salt, pepper and bread crumbs, then stir in the beaten whites.

## BAKED CHEESE OMELET.

|                               |                            |
|-------------------------------|----------------------------|
| 2 eggs.                       | 1 tbsp. melted butter.     |
| 2 cups milk.                  | Salt and cayenne pepper to |
| 1 small c. grated cheese.     | taste.                     |
| 1 small c. fine bread crumbs. |                            |

Soak the crumbs in the milk in which you have dissolved a tiny pinch of soda, beat the eggs light, add bread and milk, stir in the butter, seasoning and last of all cheese. Bake in well greased pudding dish and serve at once.