

of butter; strain

over night; add
half pound beef,
er boiling three
and one hard
over them.

of four quarts;
; add one tea-
f teaspoon all-
el and juice of
ater, pour into
es, leaving the

water, pinch of
thin as wafer,
into thin slices

soaked over
of one lemon.
Boil the soup
and add sea-

, one-quarter
three table-
two quarts of
er, and add
antly fifteen

FISH.
opped single
roll in corn

meal, and fry in one-third butter and two-thirds lard; drain on a sieve, and eerve hot.

BROILED WHITE FISH.

Wash the fish thoroughly in salt and water; spread it out flat on a wire broiler; sprinkle with salt and set in a dipper in the oven; bake twenty minutes, then brown over hot coals. Pour melted butter over and serve.

A medium sized fish is preferable.

BAKED FISH.

A fish weighing from four to six pounds is a good size to bake. It should be cooked whole to look well. Make a dressing of bread crumbs, butter, salt and a little salt pork, chopped fine, (parsely and onions, if you please); mix this with one egg. Fill the body, sew it up, and lay it in large dripper; put across it some strips of salt pork to flavor it. Put a pint of water and a little salt in the pan. Bake it an hour and a half. Baste frequently. After taking up the fish, thicken the gravy and pour over it.

CREAM GRAVY FOR BAKED FISH.

Have ready in sauce-pan one cup cream, diluted with a few spoonfuls hot water; stir in carefully two tablespoons melted butter and a little chopped parsley; heat this in a vessel filled with hot water. Pour in the gravy from the dripping pan of fish. Boil thick.

SAUCE FOR FISH.

Two ounces butter, one-half cup vinegar, one teaspoon ground mustard, one teaspoon salt, a little pepper; let this boil, then add one cup milk and yolks of two eggs. Let this just boil, stirring all the time.

FISH CHOWDER.

Cut two or three slices of salt pork into dice pieces, fry to a crisp, and turn the whole into your chowder kettle. Pare half a dozen medium-sized potatoes and cut them in two. Peel a small onion and chop it fine. Put the potatoes into the kettle with part of the onion. Cut the fish (which should be fresh cod or haddock) into convenient pieces and lay over the potatoes; sprinkle over it the rest of the onion, season well with salt and pepper, and add just enough water to come to the top of the fish. Pour over the whole a quart can of tomatoes, cover closely, and allow about as long to cook as it takes to boil potatoes; then add two quarts of milk, and let it scald up again. Season with