

COLD SLAW.

Beat two eggs ten minutes, and add two gills of vinegar and a little mustard; stir until it boils, when it will be thick like custard; cut the cabbage fine, just before dinner and throw a little salt over it; add to the cold sauce a gill of milk; mix it, and pour it over the cabbage, which should be in the dish in which it is to be served. The cabbage should not lay long after it is cut, as it wilts.

DRIED, OR SPICED BEEF.

To twenty-four pounds beef, take one pound sugar, two and a-half cups salt (or $1\frac{1}{4}$ lbs.), one-quarter pound pepper, one-quarter pound allspice, one ounce saltpetre powder together and rub over the meat. Pack in a jar very closely, and turn the pieces over every day, or every second day, for about ten days. Take out and hang up to dry.

FROSTING FOR CAKE.

To the whites of two eggs, whipped to a stiff froth, add pulverized sugar to make it stiff enough to spread with a knife; flavor to suit the taste. A tablespoonful of corn starch improves it. A few drops Cake Coloring will give a beautiful pink.

SCRAMBLED EGGS.

Beat up six eggs with two ounces butter, one tablespoonful cream, a little chopped parsley and salt; put all in a saucepan and keep stirring over the fire until it begins to thicken, when it should be immediately served on buttered toast.