

CREAM PANCAKES.—Take half a pint of thick cream, two ounces of sugar, and a teaspoonful of finely powdered spice; beat the yolks of three eggs, add them to the cream; mix well together; simply rub your pan with a bit of *friture*, make it hot put in a small quantity of the batter, so as to have the pancakes as thin as possible. Serve them sprinkled over with grated lemon peel and pounded loaf sugar.

CORN GRIDDLE CAKES.—Two cups of coarse corn meal, two cups sour milk, or buttermilk, one egg, one tablespoonful graham flour one teaspoonful soda dissolved in boiling water; make a batter of the meal, milk, eggs and flour; if it is too thick add a little milk; then stir in the dissolved soda, beat well, and bake immediately on a hot griddle; do not scorch the cakes.

WHEAT GRIDDLE CAKES.—One quart sour milk, two even teaspoonfuls of soda and one even teaspoonful of salt, flour enough to make a good batter; stir until the lumps are broken; fry at once.

BREAKFAST CORN CAKES.—Two eggs, one cup sweet milk, two tablespoonfuls sweet cream, one-half cup sugar, three-fourths cup flour, two cups Indian meal, three teaspoonfuls baking powder.

DELICIOUS WAFFLES.—One and one-half pint sweet milk; one teacup butter and lard or one cup of either melted and put in the milk, then stir in the flour; next beat the yolks of four eggs and add

with two tablespoonfuls of yeast and beat very hard. Beat the whites last, and stir them in gently. The consistency of the batter should be about like giddle cakes, or so it will run easily in the irons.

STUFFED EGGS.—Six hard coiled eggs cut in two, take out the yolks and hash fine; then add two teaspoonfuls of butter, one of cream, two or three drops of onion juice, salt and pepper to taste. Mix all thoroughly, and fill the eggs with the mixture; put them together. Then there will be a little of the filling left, to which add one well-beaten egg. Cover the eggs with this mixture, and then roll in cracker crumbs. Fry a light brown in boiling fat.

SMOTHERED TOAST.—Chop cold beef-steak very fine; put a little water, salt, and pepper to it, and warm in a spider. Toast bread, soak the toast in hot water; take it from the water, and pour the meat and gravy from the spider over it. This is a nice breakfast dish. The toast must be buttered.

A NICE DISH FOR BREAKFAST.—Take some slices of bread, cutting off the crust; make a batter of three eggs and a pint of milk; soak the bread in it; put some butter in the frying pan; fry the slices of bread till brown.

A GOOD WAY TO COOK EGGS.—Heat and grease the muffin iron; take a dozen eggs, break an egg in each muffin ring; put pepper, salt and a lump of butter on each; then put in the oven; as

Stay at Home and Learn Show Card Writing through the

International Correspondence Schools,
LOCAL OFFICE, 205 UNION STREET, ST. JOHN.