

VEGETABLES—Continued.

CREAMED POTATOES WITH FRENCH PEAS—A. Vokes.

Cut up as many potatoes as required and almost cover them with milk. Season with salt and pepper and butter the size of an egg. Boil very slowly until done and quite creamy, then add a can of French peas which has been heated and thoroughly drained.

SCALLOPED TOMATOES—

Peel tomatoes and cut in pieces, add a little finely chopped onion, and simmer till tomatoes are quite soft. Season to taste with salt and pepper. Add a little sugar if desired. Cover the bottom of a buttered baking dish with dry bread crumbs. Add the tomatoes and sprinkle the top thickly with buttered bread crumbs. Bake in hot oven till crumbs are brown.

CORN FRITTERS—Mrs. Chant.

- 1 PINT SWEET CORN (cut from cob).
- $\frac{1}{2}$ CUP SWEET CREAM OR MILK.
- 1 WELL BEATEN EGG.
- $\frac{1}{2}$ TEASPOON SALT.
- $\frac{1}{4}$ TEASPOON PEPPER.

Thicken with flour. Drop in hot fat by large spoonfuls and fry. May be eaten with sugar or syrup.

POTATO CHOWDER—Mrs. Chant.

Five large potatoes cut in dice; $\frac{1}{2}$ lb. ham or lean bacon cut in small pieces; 1 onion; 1 tablespoon chopped parsley; salt and pepper; 2 cups cold water.

Cover closely and cook until potatoes are first tender, then add 2 cups milk, 2 level tablespoons of butter and 2 of flour, 2 cups corn and let boil up.

GREEN CORN PUDDING

Take six ears of corn or one can of corn, one and a half cupfuls of sweet milk, one egg, one tablespoon corn starch, pepper, salt and a little butter. Butter a pudding dish and put the above in and bake three-fourths of an hour. To be eaten as a vegetable.

FRIED GREEN TOMATOES—

Mrs. L. Frisbee.

Wash and slice green tomatoes. Beat 1 egg, $\frac{1}{4}$ teaspoon salt and roll soda biscuit. Dip tomatoes in egg, then in the biscuit crumbs, and fry in butter till golden brown.

SWEET POTATO CROQUETTES—

Mrs. Chant.

- 2 CUPS HOT SWEET POTATOES.
- 3 TABLESPOONS BUTTER.
- $\frac{1}{2}$ TEASPOON SALT.
- LITTLE PEPPER.
- 1 BEATEN EGG.

Shape into croquettes, dip in crumbs, fry in deep fat and drain.

SALADS

BEET SALAD—Mrs. Fisher.

- 1 QUART BOILED BEETS.
- 1 PINT CELERY (chopped fine).
- 1 PINT RAW CABBAGE (chopped fine)
- 2 CUPS BROWN SUGAR.

- 1 TABLESPOON SALT.
- 1 TEASPOON PEPPER.
- $\frac{1}{4}$ TEASPOON CAYENNE PEPPER.
- 1 CUP GRATED HORSE RADISH.

Cover with vinegar and keep from air.