

the fat from each slice, sprinkle with sugar and pile on a hot dish. If you like you may mix a little cinnamon with the sugar; use only tart apples for frying. Send around slices of buttered brown bread with them.

CHICKEN FRICASSEE.—Cut up a young chicken into nice joints, wash and pull off all the skin; put two ounces of butter into a frying pan and stir in a large tablespoon of flour, stir until a nice brown; add one quart of water, and pour it over the chicken in a stew pan; let it simmer slowly until the chicken is very tender, add pepper and salt to taste. Serve with boiled rice.

SALAD DRESSING.—Three eggs, one teaspoon of salt, one of mustard, a little cayenne pepper, three tablespoons melted butter, six teaspoons cream or milk (just as much more as you like), one coffee cup of good vinegar; put all on the stove, or over the steam of a kettle, and cook until it looks like cream, taking care to stir all the time. Put in a little sugar if you like.

GREEN CORN CROQUETTES.—One quart young, tender grated green corn; one cup sifted flour; one cup sweet milk; five tablespoons lard; two eggs; one saltspoon salt; same of pepper. Grate the corn as fine as possible, and mix with the flour, and pepper and salt. Warm the milk and melt the lard in it. Add the corn, stir hard and let cool. Then stir the eggs beaten very light, the whites added last. Work into small oval balls, and fry in plenty of hot lard. Drain and serve hot.

RICE CROQUETTES.—Take cold boiled rice; allow a small spoon of butter and a beaten egg to each cup of boiled rice. Roll into oval balls, with floured hands. Dip in beaten egg, then in sifted bread or cracker crumbs, and fry in hot butter. Good with maple syrup.

POTATO FRY.—Grate six large potatoes, to which add three well beaten eggs, one teaspoon of flour, or one coffee cup of bread crumbs, and one teacup of rich milk. Fry in butter over slow fire and turn as a griddle cake.

MACARONI AND HAM PIE.—Take some handfuls of macaroni, boil in water until tender. Chop some ham very fine, mix with the macaroni, and when cool add one or two beaten eggs. Put in a baking dish and bake until brown on top.

FISH PUDDING.—This is prepared with one can of salmon, two eggs, one cup of bread crumbs, one tablespoon of melted butter, minced pickled cucumber, and pepper and salt to taste. The fish is turned in a colander to drain off all the liquor, which must be kept