

meg. Pour the mixture into a buttered mold and set in the refrigerator to cool. Turn out on a platter, cutting in neat slices. Serve with it beet salad.

Fried Chicken

Clean and wash a chicken of the frying size, twice the age of a broiler; cut it up, dividing the breast into two pieces, and lay it in cold water for half an hour. Have on the stove a frying pan with lard an inch deep in it. Season the chicken well with salt and pepper, and dredge well with flour. Drop into the boiling lard and turn frequently till it is beautifully brown. It must not cook done on one side before turning on the other, as it will not be so evenly and nicely cooked. Maryland cooks often invert a pan over the frying chicken in order to cook it in the very best way.—Marian V. Dorsey.

Stuffed Ham

Take a well-smoked ham and boil it till it is about half done. Let it get cold and skin it. Then get a good parcel of cabbage sprouts, a handful of parsley, a small piece of stale bread, and chop them all up together, with plenty of black pepper. Make gashes in the ham with a sharp knife about an inch apart from the hock down clear across the ham and then stuff it to the bone. Bake till done, say an hour or two.—Margaret Sutton Briscoe.

Veal Cutlets

Cut slices of veal in pieces for serving, sprinkle with salt and pepper, dip in flour, egg and crumbs and fry slowly, until well browned, in salt pork fat or butter. Pour over one and a half cups of brown sauce, and cook slowly on the back of the range until tender. Arrange on hot platter and strain sauce around cutlets; garnish with parsley.

Brown Sauce: Brown three tablespoons of butter, add three tablespoons of flour and stir until well browned. Add