

must be soaked the afternoon previous to using, the water changed before bedtime, and again early in morning. Once more change the water after breakfast, put it on the back of the range or stove and never allow it to boil, scarcely simmer until you find it soft enough to pick apart very fine with a fork. It must not be chopped, but carefully picked ; it takes more time, but is the only right way. For codfish cakes have the potatoes nicely mashed with milk and a little butter, proportion of one cup of fish to three of potatoes, a little pepper, red or black. Dip in egg or not, as you prefer, before frying brown. To

in round numbers, four pounds of water for each pound of dry substance in their food, while sheep require but about two pounds, half as much.







MENS' SHIBTS, in various qualities, come and see styles and prices. F. MORTIMER.

JETTER: 18, 1881-61