

## Home Cookery

### Southern Baked Ham.

Clean ham carefully in cold water, scrubbing the rind thoroughly with a brush; then soak for twenty-four hours. Place ham in a large vessel, cover with water to which two pounds of sugar,

two dozen whole cloves and a dozen small pieces of mace have been added. Bring gradually to a boil and simmer gently for five hours. Allow ham to cool in the liquor and when cold remove the rind. Thrust in the ham about two dozen whole cloves at regular spaces; beat two eggs and brush the ham over with the beaten egg. Mix a cupful of stale bread crumbs, ground

fine, with one tablespoonful of sugar and crust the ham over with this. Place in a hot oven in a baking pan with a pint of port wine or sherry and baste occasionally with this wine until it is all soaked into the ham.

### Fish Pudding.

Two pounds of fresh fish, two eggs. Grated onion to taste. Cook fish until tender in water to which a little salt has been added. When done remove bones and mash. To the fish add white sauce, onion and eggs, beaten together until very light. Grease mold, put in fish mixture and set in pan of hot water. Allow to steam for forty minutes, keeping water just below boiling point. Before putting into oven cover pudding with oiled paper. Garnish with lemon and parsley before

serving.

### Smothered Rabbit.

An old rabbit is good prepared in this way, as it loses none of its flavor in boiling: Put a deep iron pot on the stove with about two tablespoonfuls of smoking hot fat. Have the rabbit cut up, salted and rolled in flour; drop in the pot, sprinkle with pepper and cover. Stir every few minutes until each piece is good and brown. Pour boiling water enough to cover and boil twenty minutes. Add a little milk and flour for thickening.

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