

**Codfish Cutlets.** Select good, solid codfish; pick apart one pound, throw into cold water, wash thoroughly, change the water three or four times, then put it into fresh water and over the fire until it just reaches the boiling point. Drain and press free from moisture. Mix with this an equal quantity of mashed potatoes; add a saltspoonful of pepper, the yolk of an egg and a tablespoonful of butter. Mix thoroughly; form into cutlets, dip in egg and bread-crumbs and fry in smoking-hot fat.