

CODFISH SHORTCAKE—Make a dough of flour, lard and ice water, adding a very little salt. Roll it out as thin as possible, and pat it into three jelly-cake tins, then bake until light brown. Make a good rich cream codfish, and boil two eggs very hard. When ready to serve, which should be as soon as possible after the shortcake is baked, although the creamed codfish can be prepared some hours before, spread the fish between the layers, pour the cream over the top and about the cake, and decorate the top with the eggs cut in eighths and sprigs of parsley.