

CUBAN COD FISH.

Pick in fine pieces a cup of salted codfish and cover with three cups of cold water. Bring to the boiling point, drain. Chop an onion and fry in a tablespoon of butter until a rich brown, add the drained fish, a green pepper chopped fine, a cup of stewed tomatoes. Stew slowly for a half hour, adding a little water if too dry. Serve very hot on toast.