



**D**EAS AND DUMPLINGS. Sift together one and a half cupfuls of flour, half a teaspoonful of salt and one tablespoonful of baking powder. Cut in two tablespoonfuls of shortening until it is like coarse meal, then mix in one well-beaten egg and three-quarters of a cupful of milk. Drop by spoonfuls onto a buttered steamer. Cover securely and steam ten minutes without removing the lid. Arrange the dumplings thus made on a hot platter and surround with buttered peas and a well-seasoned white sauce, made of half milk and half pea liquor, and with one or two chopped hard-cooked eggs added.