Stuffed Peppers.—Cut off the tops of half a dozen peppers, remove seeds and parboil in salted water for ten minutes. Then take one cupful boiled rice, one cupful boiled ham ground in meat chopper, one onion chopped with the meat, salt, three tablespoonfuls melted butter and three eggs. Mix thoroughly and fill peppers. Put a thin slice of bacon on each pepper and bake from fifteen to twenty minutes. Put a little water in dripping pan so that they will not burn. Arrange on platter and garnish with celery leaves.