

over the first shock of the dive into a cold and mean looking kitchen.

Put the kettle on with just enough water in it to make the coffee.

Cut about two slices of bread per head and put them in the oven—and don't let them burn!

Put on a pan of water for your poached eggs.

Now cut your bacon thin, put it in a fairly hot skillet and fry until it is where you personally prefer it. Watch it; don't burn it, or let it sog in half-hot grease. And as soon as it is done, put it on a hot plate in the warming oven.

Leaving bacon to get cold in its grease ruins lots of digestions and tempers.

Put your eggs into the pan of boiling water and leave them a minute or two or three, as you like 'em. Take them out carefully with a tablespoon, and put them on top of your toast.

Now take your boiling water in your kettle and pour it over the dry coffee in your warmed coffee pot, using a tablespoonful of coffee to each cup and one for the pot. The mess will start to bubbling right away.

Let it boil while you are getting the other things on the table, say four minutes, put a dash of cold water in the pot's spout, and there's your breakfast.

Half an hour will do it easy.

If you want scrambled eggs, take an egg to a person, beat 'em, stir in an equal quantity of milk, put it in a hot spider with plenty

of bacon grease and keep stirring the mixture until done. Don't leave it on the fire; don't let it get too thick and dry.

For milk toast take thoroughly toasted bread and drop it for a minute in a pan of hot milk, seasoned with butter, salt and pepper.

Take out the toast and serve. Don't put it on the table swimming in milk; it is milk toast you are making, not a poultice—a fact that escapes a lot of rather good cooks, I find.

There are self-rising pancake flours that need only the addition of water and some muscle, on the business end of a spoon, to make a breakfast complete with molasses or maple syrup. These self-rising flours also make dandy gems or muffins, if the simple directions on the box are followed.

For tea use not more than a teaspoonful of tea to the pot, pour your boiling water over it the last thing before you sit down to the table and let it steep only a few minutes.

Most folks make tea as they do coffee, lots of it and boiled well; the resulting decoction is fine hair tonic, but tough on the rest of the system.

Have a can of beans and a can of corn hid away for emergencies. The two messed together with some milk and butter make a fine combination.

Or you can stir the dough and fry fine fritters. Have enough sizzling hot grease to half cover the fritters.