

JAMBELIE.

One cup of rice boiled in sufficient water until tender.

Take a small tablespoon of lard and heat in a frying pan, add two slices of smoked ham and fry till light brown. Chop the ham moderately fine. add it to the rice and turn both into the grease in which the ham was cooked, add one can of tomatoes, season with pepper, salt and cayenne and cook for twenty minutes.

MRS. E. M.

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