

stock from the rabbit. Press the vegetables through a sieve and stir into the sauce. Season to taste, replace rabbit, make thoroughly hot and serve.

#### RABBIT PIE

1 rabbit	Salt
$\frac{1}{4}$ lb. pickled pork	Pepper
1 cup stock	Crust

Onion; herb if desired.

Wash rabbit. Divide into small pieces. Cut pork into dice. Cover all with water and cook until tender. Cool, remove the fat. Place in pudding-dish and cover with oatmeal or potato crust. Onion or herbs may be added during the first cooking.

#### ROLLED FLANK STEAK

Take a piece of flank. Wipe and trim it carefully. Sprinkle over it salt, pepper, chopped onion and, if desired, some chopped parsley. Roll tightly and tie with strong cords. Cover this with water containing some diced vegetables and seasoned with salt and pepper. When thoroughly cooked, take out of the pan and put away under a heavy weight to cool. Serve cold, sliced very thin. Use the vegetables with which it is cooked and thicken the stock for a gravy. This can be cooked in the oven in a covered baker, steamed, or boiled in water.

#### SAUSAGE ROLLS

1 lb. sausage meat	3 tablespoons milk
1 cup rolled cracker crumbs	Salt and pepper

Blend together. Roll out about 1 inch thick. Spread with a dressing of bread crumbs, savoury, a little onion, salt, pepper, and then roll. Dredge with cracker crumbs and bake for about 35 minutes. basting often.

#### SCOTCH ROLL

Mix half a tablespoon of salt and sugar, one-fourth of a teaspoon of savoury, pepper and ground cloves, and