

prepared from irean inguestia, though many left-owers are utilised in this way. Careful preparation and good easeoning, meen a great deal in this form of cookery.

TASTY CHICKEN LOAF

On the day after a roast taicken dinner, instead of serving the left-over chicken cold or warmed up, prepare it as a chicken loaf. Strip all the meat from the rack and chop if coarsely. Taere should be two large cupfuls when it is chopped. Put a tablespoonful of butter into a sauce-pan. When it is melted, stir in a heaping tablespoonful of flour. Work the mixture to a smooth paste, then add gradually, a pint of milk, stirring it gently until it reacaes the boiling point. Cook this sauce for one minute. Add a cupful of dry crumbs and cook it a minute more, Remove it from the fire and add pepper and salt, the juice of an-onion, a teaspoonful of chopped celery leaves, three beaten egg yolks and the chicken. When these ingredients are well mixed, add the stiffty-beaten waites of the eggs, folding them in evenly. Turn the mixture into a buttered baking-dish and bake if for a half hour in a medium oven.

SAUSAGE SAVORIES.
Remove the meat from six link sausages. Add pepper, east, the juice of sugar, a teaspoonful of curry powder, a small cupful of dry crumbs, a beaten egg and enouga cream to soften the mask.
Fill buttered ramakins lightly with the mixture and bake it about 'twenty finely mined on grated onion, and removing skin and bone, like the grasses it well and sprainfile it with fine, dry crumbs. Put in a layer of fish, then a layer of fash, then a layer of a patch, but the mixture and bake it about 'twenty finely mined or grated onion and removing skin and bone, flake it evenly. Wipe the inside of a baking dish with a cut bud of gartic, tean grease it well and sprainfile it with fine, dry crumbs. Put in a layer of fish, then a layer of fash, then a layer of

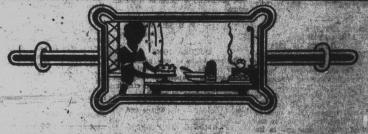
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