

remove contents from inside. Cut out rib bones, remove breastbone, then cut through tendons at joints. Sprinkle with salt and pepper and place in a well-greased broiler. *Broil 20 minutes* over a clear fire. The flesh side must be exposed to the fire the greater part of the time, as the skin side will brown quickly. Remove to a hot platter, spread with butter and sprinkle with salt and pepper.

ROAST WILD DUCK

1 Duck	$\frac{1}{2}$ pt. Espagnole sauce
1 glass port wine or claret	Juice of 1 lemon
	Watercress, salad oil
	Salt and pepper

METHOD—Draw and truss the bird and roast in a moderate oven 35 minutes, basting frequently. Make the sauce as directed, add to it the wine and lemon juice, season to taste, and keep hot till required.

Serve the duck on a hot dish, garnish with watercress, previously well washed, dried, and seasoned with salt, pepper, and salad oil. Send the sauce to table separately.

Time about 40 minutes.

STEWED DUCK WITH GREEN PEAS

1 duck	1 pt. brown sauce
1 pt. shelled peas	1 sprig mint
1 lump of sugar	Lemon juice

METHOD—Parboil the peas with the mint and sugar, drain well. Divide the duck into neat joints; make the sauce as directed, add the meat and stew gently 45 minutes. Add the peas 20 minutes before serving, and the lemon juice just before dishing.

Time 1 hour.