

chopped potatoes and onions, and a bit of butter. A tiny bit of water may be necessary if it seems too crumbly dry. Dot a bit of butter on top and bake about one-half hour. Or it is even better formed into one or two large rolls and baked, or browned nicely on both sides in frying pan.

Ham and Rice.—Add to chopped ham two or even four times its bulk of well cooked rice; mix in a tablespoon of butter and a little salt; place in oven till thoroughly hot.

Minces.—Minces are useful to disguise the sad fact that not only scraps have been saved, but tiny bits of all *kinds* of scraps, and there is no telling that the mince has not been made from quite extravagant cuts of fresh meat. Either cooked or raw meat is used, as in hash, and there is also no end to their variety, especially as they form the foundation for rissoles, that other stalwart saver.

After mincing in the machine either fine or larger, simmer gently till tender, with seasoning—a little butter, and enough water to keep from burning. After that stage your fancy can have free play. Fry a few onions, add as little curry powder as will flavour it to the meat, and you have Curried Mince. Any possible kind of sauce added, and you have that-kind-of-sauce Mince. It can be quite dry or have a lot of well thickened gravy. Serve with properly cooked rice or mashed (mashed, not lumpy) potatoes, piled in centre. Or a more elaborate style, which of course can be used for any hash, mince or fowl, etc., is to line a mould that has been wet with cold water with boiled rice or mashed or creamed potatoes, carefully pressing the sides and bottom; put in meat, which must not be wet; cover with potatoes or rice, taking care that you join well to sides. Turn out very carefully while still hot. Surround with thickened stewed tomatoes or white sauce. An excellent way to serve an old fowl, after first simmering it tender.