



INEXPENSIVE DISHES.

Rice Sandwich.—Take one ounce of ground rice, one ounce of flour, ditto butter and castor sugar, and a teaspoonful of baking powder. Work into a cream, and beat for a few moments. Spread this mixture on to a buttered Yorkshire pudding tin, and bake for five minutes in a very quick oven. When cooked turn on to sugared paper, spread one-half with lemon curd or orange filling, press the other tightly on it, and cut into three-cornered pieces as sandwiches. Arrange on a silver or glass dish, scatter sugar over, and serve.

Tomato Eggs.—Cut in half, crosswise, two or three good-sized tomatoes, taking care that they are not too ripe. Take out a little of the inside, lay them in a pan containing two ounces of melted butter, and fry them lightly. When nearly done, carefully drop a raw egg, slightly beaten, into each piece of tomato. Watch the tomatoes carefully, and give time for the eggs to set but not harden. Have ready some fried croutons of bread, cut to the size of the tomatoes, and on each put a tomato egg. Sprinkle a little finely chopped tongue or ham on each egg, and parsley on to the croutons. Serve on a hot dish.

Tasty Hash.—Take some slices of cold meat (if underdone all the better), trim them neatly, dredge them with flour, slice an onion, place it in a stewpan, with a little dripping, and fry. Place the cold meat in the pan, just for two minutes, then add half a pint of stock or gravy; put the cover on the pan, and stand it by the side of the fire to cook gently. Place the meat on a dish, thicken the gravy with a little flour, and then add two hard-boiled eggs, chopped finely, with pepper and salt to taste. Pour the gravy over the meat, garnish with sippets of fried bread, and serve.

Tomato Rice.—Place some plainly boiled rice in a saucepan, add to it a teaspoonful of butter, and sufficient tomato sauce to make it a pretty color. Stir all together until hot, then add a tablespoonful of grated cheese. Serve the rice piled on a dish.

Apple and Oatmeal Pie.—Take three ounces of oatmeal and pour over it a pint of boiling water. Leave it to stand until it is thoroughly swelled, which will take about four hours, then add to it six apples, pared and sliced, two ounces of sugar, and an ounce of flour. Mix all well together, and bake in a pie dish.

Beef-steak Pie.—Take two pounds of very tender beef-steak, cut it into slices, dip in flour and season with pepper and salt and arrange in a dish; if onion is liked chop finely half a small one and scatter it over the meat. Boil three eggs hard, when cold cut them in slices and add them to the pie. Moisten with half a teacupful of good stock, cover the pie with a good short crust, ornament it with pastry leaves, brush over with a beaten egg, and bake for two hours. Serve either hot or cold.

Curried Mutton.—Put two ounces of butter or dripping into a frying-pan, add to it two onions chopped finely, and two apples. Stir over the fire until the vegetable begins to brown, then add a pound and a half of mutton cut into neat pieces an inch square. Add sufficient stock to cover the meat, and thicken with a teaspoonful of curry powder mixed with a tablespoonful of pea flour made into a paste with cold water. Stir well together, cover the saucepan, and place it where the meat will cook slowly for an hour and a half or two hours. Before serving add the juice of half a lemon. Make a ring of nicely boiled rice on a dish, and place the curry in the middle. Should the gravy not be sufficiently thick, add a little more pea flour to render it of the right consistency.