

crown in shape during cooking. Wrap each bone in a greased paper. Roast, allowing 15 minutes to the pound and 15 minutes extra. Remove paper from bones and garnish with paper frills. Fill centre with riced potatoes, potato balls, French fried potatoes, green peas or boiled chestnuts. Serve with Mint Sauce.

SHEPHERD'S PIE.

Chop left-over meat finely. Warm up with left-over gravy; season highly. Warm left-over mashed potatoes, beat well, add 1 egg slightly beaten, milk if necessary, season well, beat. Line bottom of buttered baking dish with potato, then a layer of meat and a layer of potato until dish is three-quarters full. Make top crust of potato smooth. Bake in hot oven until potatoes are brown.

BEEF TIMBALE.

2 c. chopped meat.	1 tbsp. chopped parsley.
$\frac{1}{2}$ tsp. salt.	$\frac{1}{2}$ c. stewed and strained tomatoes.
Pepper.	1 c. bread crumbs.
$\frac{1}{4}$ tsp. celery salt.	1 egg.
Onion juice.	

Add seasonings to meat. Cook bread crumbs and tomatoes together a minute, mix with meat. Add egg slightly beaten, mix thoroughly. Fill custard cups with mixture, cover with greased paper and steam 30 minutes, or stand in a pan of hot water and cook in a moderate oven 20 minutes. Unmould, garnish with parsley and serve with Tomato or Parsley Sauce.

Stock or hot water may be used instead of tomatoes.

The beef may be served in Macaroni Timbales by cooking 12 long sticks of macaroni whole in boiled salted water, and coiling them around the inside of buttered timbale moulds, then filling with meat mixture.

CASSEROLE OF RICE AND MEAT.

2 c. chopped meat.	1 tbsp. chopped parsley.
1 tsp. salt.	1 egg.
$\frac{1}{4}$ tsp. pepper.	$\frac{1}{4}$ c. fine bread crumbs.
$\frac{1}{4}$ tsp. onion juice.	$\frac{1}{4}$ c. cooked rice.

Season the meat, mix with crumbs and beaten egg, and add enough meat stock or boiling water to make mixture pack easily. Line a greased mould or dish with 3 c. rice, fill with meat, cover with the remainder of the rice, cover tightly and steam 45 minutes. Serve with Tomato Sauce.

HASH ON TOAST.

1 c. cooked potatoes cut in dice.	$\frac{1}{2}$ tsp. salt.
2 c. meat cut in dice.	Pepper.
2 tbsp. butter.	2 c. stock or water.
3 tbsp. flour.	$\frac{1}{4}$ tsp. Worcestershire Sauce.
	6 slices toast.

Make a brown sauce, heat the meat and potatoes in it, and serve on the toast. Garnish with parsley and toast points.