

Almost with the first blade of grass shoots comes also the dandelion, which makes a most welcome dish boiled, and, eaten when very young, makes a very nice salad. For the latter purpose it is just as well to blanch them, which can easily be done by covering the young plants with empty tomato tins and leaves them covered for about 10 days, taking care to put a stone on each tin to prevent the wind from blowing the covering off. It will be found a most appetising dish, but growing as it does so close to the ground it must be thoroughly washed in many waters to get rid of the sand which clings to it. It is eaten with the usual salad sauce; some people make a sauce which after boiling is bottled and is always handy on an emergency, as it keeps well in a cool place for a fortnight or more.

For people who have a prejudice against salad oil, cream can always be substituted.

LANDS' QUARTERS. (1)

This plant is found, one might say, every where in the spring, its growth is very rapid and abundant, and is found where there is or has been a manure-heap, round the edge of which it grows to a good size. If picked young and treated like spinach, it will be found excellent eating. It has a rather long pointed leaf; it needs very careful washing. The leaves and about 3 inches of the tip only are used, as the stem is often tough when the leaves are quite tender; Needless to say, this plant is only fit for boiling. Drained well and served with poached eggs dotted over the top, it makes a dish by no means to be despised in the country, where it can be got for the picking.

BONUS HENRICUS, OR GOOD KING HENRY.

Is another plant of the same species, it grows in about the same places as the former, but is a larger plant and has a rough leaf. Treated like boiled greens, it will be found a very nice change in the spring time; but it also must be caught when young and tender and the leaves and tips only used.

TURNIP-TOPS.

In looking over the vegetables in the root-house or cellar, if the turnips have sprouted, try a dish

(1) On April 16th three people were gathering dandelion in a patch opposite 1136 Sherbrooke St. Montreal. Ed.

(2) *Chenopodium*, or goosefoot. Ed.

of them; they are by no means to be despised but on the contrary are very good eating indeed. (Particularly swede-tops. Ed).

HOTCH POTCH OF MUTTON.

This is a capital dish for a family dinner. It is very frequently met with in the north of England, where it is a general favourite, especially in winter time. Hotch-potch can also be made from cold meat, but, nice as it is, it does not equal that made from uncooked meat. The best end of a neck of mutton is a good joint to choose. Cut the meat into cutlets, trim off most of the fat neatly. Have ready a casserole or earthenware dish which can go on the table, as the hotch potch is served in the dish it is baked in. Put the cutlets in the dish with a very little stock or water, some par-boiled and finely-shred onion, a little chopped parsley, peppercorns, and a little salt; add some sliced potatoes, and on the top put a good layer of sliced potatoes. Do not cover the dish, but put it in the oven to stew gently until meat and potatoes are tender, and the top nicely browned.

SMALL PORK PIES.

Let us say we begin with $3\frac{1}{2}$ lb. flour; to this quantity allow a pint and a-half of water, 1 lb. lard, six teaspoonfuls of pepper, and 5 lb. pork. To make the crust, boil the lard and water together, have the flour in a heap, and make a hollow in the centre of it. Into the hollow pour the boiling liquid, and mix, and let it stand by the fire; it should not be either too hot or too cold, or it will not rise well, as a little practice will soon teach you. Then mould the crust like an ordinary raised pie, whatever size you please; cut the meat in small square pieces, season it according to taste, and fill the pies with it. Then pour in a little water, and put on the lid; prick the edges together, and trim with scissors, form a few leaves with the paste-cutter, and put them on for ornamentation. Let the pies stand quite four hours before baking, and bake them in a rather slow oven for an hour and a-half to two hours. When you remove them from the oven have ready some gravy that will jelly, made previously from the bones and trimmings of the pork, and, using a funnel for the purpose, pour through a hole in the lid of the pies as much of the gravy as each pie will take.