

Goose Giblets Pie

Cut the giblets and 1 lb. of beef into small pieces, place in a deep pie dish, add salt and pepper and cover with water; put in the oven for an hour or more, after which let stand until cold. In the meantime make a forcemeat of 1 lb. bread crumbs, 4 oz. suet, 2 eggs, pepper, salt and any liked herbs; mix all with a little milk and some of the blood found in the neck and put over the contents in pie dish, which should be cold by now. Make a crust of $\frac{1}{2}$ lb. lard, $\frac{3}{4}$ lb. flour, a little baking powder and salt. Roll out and put a strip around pie dish, then put a cover over all; cut a hole in centre for steam to evaporate and bake until a golden brown. Serve with plenty of gravy.

—MRS. ABEL

English Brawn

$\frac{1}{2}$ pig's head, 2 pig's feet, tongue.

Take pig's head and take out eyes, brain and all splinters of bone. Put in a basin of tepid water and wash thoroughly, then put all in saucepan of cold water and boil 2 hours or longer, according to size of head. When head and feet are sufficiently cooked take from saucepan and cut off all meat from bones, put bones back in saucepan and let simmer for $\frac{1}{2}$ hour. Take off fire and pour over meat, which should be seasoned with salt and pepper to suit taste. Rinse moulds in cold water, pour in brawn and put in a cool place to set.

—MISS NELLY DOCKAR

Stuffed Heart

Thoroughly clean a heart, cutting all pipes and skin from the cells and fill with the following mixture: Bread crumbs, suet (finely chopped and powdered), marjoram or any other liked herbs, flavor with salt and pepper and mix with a little milk or an egg. Pack the heart as much as you can, after which roll it into a rich suet crust, have a damp floured cloth ready and tie up as you would a pudding, put into boiling water and keep boiling for 2 or 3 hours or even more does not matter. Should there be any stuffing left after filling the heart serve it with a little gravy.

—MRS. ABEL