

RABBIT PIE

1 rabbit	$\frac{1}{2}$ lb. bacon or pork
$\frac{1}{2}$ lb. beef steak	$\frac{1}{2}$ pt. stock

METHOD—Wash the rabbit, and cut into small joints, cut the pork and beef in small pieces, and the eggs into slices; place these ingredients in a pie dish in layers, seasoning to taste. Add stock to $\frac{3}{4}$ fill the dish. Cover with pastry, brush over with beaten egg, bake in a moderate oven till the pastry is risen and set, then reduce the heat, and cook more slowly.

Time to bake $1\frac{3}{4}$ to 2 hours.

ROAST HAUNCH OF VENISON

Trim the joint; wipe it well with a cloth, rub it over with butter or clarified dripping and sprinkle with salt; cover with a sheet of buttered kitchen paper. Make a paste with flour and water, roll out to a thickness of $\frac{1}{4}$ an inch; wrap the joint in this, and seal all openings carefully, lastly pack the whole in a sheet of well buttered paper and bake in a moderate oven for about 3 hours; remove the paper and paste coverings, baste very plentifully with butter, and when nearly done, dredge over it some flour and a little salt.

Serve with brown gravy and red currant jelly.

Time 3 to 4 hours.

“It is an irritating, nay more, a deeply saddening problem for a wise dyspeptic to ponder; the superabundance in this little world of ours, of things cookable; and the extreme rarity of cooks.”