

VEAL LOAF.*Mrs. J. J. Redditt.*

2 lbs. veal.	Salt and pepper to taste.
$\frac{1}{2}$ lb. salt pork.	1 c. milk.
2 eggs, well beaten.	1 c. bread crumbs.

Make into well-shaped loaf and bake 2 hours. Nice for luncheon served with peas.

YORKSHIRE PUDDING.

$1\frac{1}{2}$ c. flour.	2 eggs.
$\frac{1}{2}$ tsp. salt. Stir into flour.	1 pt. sweet milk.

Bake 20 minutes.

FILLET OF BEEF.

1 fillet of beef.	1 stalk celery, or
$\frac{1}{2}$ lb. larding pork.	$\frac{1}{8}$ tsp. dried celery leaves.
1 medium sized onion.	4 cloves.
1 carrot.	2 bay leaves.

Remove the coarse membrane and excess of fat from the fillet. Reserve trimmings. Cut strips of larding pork 3 in. long, $\frac{1}{4}$ in. wide and $\frac{1}{8}$ in. thick. Chill the strips until firm, then lard the upper side of the fillet. Slice the vegetables and place them with the cloves, bay leaves and trimmings of fat in the baking pan. Lay the fillet on the vegetables, season with salt and pepper and cover with small pieces of butter. Dissolve 1 tsp. salt in $\frac{1}{2}$ c. boiling water and pour into the pan around fillet. Bake in a hot oven 30 minutes, basting frequently. Serve with Mushroom Sauce.

MUSHROOM SAUCE.

2 tbsp. drippings from fillet.	1 c. canned mushrooms.
2 tbsp. butter.	1 tsp. Worcestershire Sauce.
4 tbsp. flour.	Salt and pepper.
2 c. stock or water.	

Make a brown sauce of the first four ingredients. Strain; add the mushrooms and simmer 5 minutes, then add Worcestershire Sauce and seasonings to taste.

ROAST CROWN OF LAMB.

Cut corresponding parts from two loins of lamb or mutton, selecting at least six ribs on each side. Trim ends of bones evenly, care being taken that they are not left too long; trim off back bone. Cut the ribs apart at the back bone, but separate the chops no further. Scrape flesh from bone down to the lean meat. Shape each piece in a semicircle having ribs outside, and skewer and tie pieces together so as to form the crown. Roll the trimmings and pack closely in the centre; place on them a weighted bowl or cup to keep the