

It is always advantageous to segregate animals affected by any disease from those that are not. Contagion is thus avoided and it is always less expensive to sacrifice one or two rabbits than to risk losing the whole.

SOME COOKING RECIPES

As for the rabbit appreciated in France, so delicious, so economical, there never has been any question of it here. We are perhaps the civilized nation which eats least white meat.

Dr AURELE NADRAU

Since rabbit meat seems likely to enter more and more into our diet, it may interest our housekeepers to have a few appropriate recipes.

Fried rabbit

Melt some butter in a frying-pan and drop in slices of rabbit, which are turned over in adding a little flour. It is seasoned with chopped parsley, sliced onion, pepper and salt to suit the taste.

Rabbit stewed in daube

Cut the rabbit in pieces which are mixed with small bits of salt pork or slices of ham. Season with a little pepper, salt and cloves and stew slowly in a closed stew-pan.

Jugged rabbit (civet)

After skinning, sprinkle the rabbit with vinegar and let it cool for a few hours. Cut it up after washing it, then add some pieces of salt pork and vegetables and stew, keeping covered with water. Season to taste. Serve with brown sauce.

Rabbit pie

Chop or merely cut the meat in pieces. Season to taste with pepper, salt, cloves, then cook well. The meat is then put between two thin layers of paste and baked again for a few minutes in an oven or ordinary stove.

Rabbit pie is very nourishing, very economical and excellent to eat.

A just appreciation

Taken from Miss Amélie DesRoches' famous book on Hygiene in Diet.

"The poor domestic rabbit has been much slandered and is still belittled in some places. But the day of doing justice is come for this innocent creature outra-