

VEAL LOAF.*Mrs. C. M. Clode.*

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| 2 lbs. minced veal. | 1 beaten egg. |
| ½ lb. minced pickled pork. | Pepper and salt to taste. |
| 3 soda biscuits, rolled fine. | |

Bake 2 hours, baste every ½ hour with 1 tbsp. of butter in a cup of hot water.

BEEF LOAF.

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| 3 lbs. beef, chopped fine. | 1 c. sweet milk. |
| 3 eggs. | 1 or 1½ c. suet or butter. |
| 2 c. bread crumbs. | |

Pepper, salt and sage to taste. Bake until leaves pan.

MEAT PIE.

Cut remnants of cold cooked meat in 1 in. cubes. Cover with boiling water, add ½ onion and cook slowly 30 minutes. Remove onion, thicken stock with flour, mixed to a paste with cold water, and season with salt and pepper. Cut potatoes, which have been parboiled 8 minutes, in ¼ in. slices and add to meat. Turn into a buttered baking-dish, cover with a rich biscuit dough or pie crust and bake in a hot oven. If pie crust is used, cut it in several places to allow the steam to escape.

BROTH JELLY FOR THE SICK.*"Langside."*

One small can of chicken gumbo (mutton broth or chicken broth can be used instead of the chicken gumbo), ½ pkt. of Cox's gelatine, 8 dessertspoons of prepared tomato sauce, 2½ c. of water, one half cold with which to soak the gelatine, the other half hot when preparing the jelly, 2 tsp. Bovril. Heat all together in a pan, drain and pour into jelly pots. This quantity will fill four small ones.

BREADED LAMB CHOPS.

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| 8 French chops. | Cayenne. |
| 2 tbsp. butter. | 1 c. milk. |
| 4 tbsp. flour. | ½ c. chopped ham. |
| ½ tsp. salt. | |

Make thick white sauce; when thoroughly cooked add ham and set aside to cool. Broil the chops, season with salt and pepper, cool and spread both sides with a layer of the sauce. Let stand on a buttered plate until firm, then dip in crumbs, egg and crumbs and fry in deep fat. Garnish with paper frills, parsley and potato roses. Serve with Cuban or Tomato Sauce.