

VEAL LOAF.

Mrs. C. M. Clode.

- | | |
|--|---------------------------|
| 2 lbs. minced veal. | 1 beaten egg. |
| $\frac{1}{2}$ lb. minced pickled pork. | Pepper and salt to taste. |
| 3 soda biscuits, rolled fine. | |

Bake 2 hours, baste every $\frac{1}{2}$ hour with 1 tbsp. of butter in a cup of hot water.

BEEF LOAF.

- | | |
|----------------------------|--|
| 3 lbs. beef, chopped fine. | 1 c. sweet milk. |
| 3 eggs. | 1 or $1\frac{1}{2}$ 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 $\frac{1}{2}$ 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 $\frac{1}{4}$ 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), $\frac{1}{2}$ pkt. of Cox's gelatine, 8 dessertspoons of prepared tomato sauce, $2\frac{1}{2}$ 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.

- | | |
|--------------------------|-------------------------------|
| 8 French chops. | Cayenne. |
| 2 tbsp. butter. | 1 c. milk. |
| 4 tbsp. flour. | $\frac{1}{2}$ c. chopped ham. |
| $\frac{1}{2}$ 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.