
▪ MEAT DISHES ▪

Supper Patties

Chop cold meat and onions; mix with cold mashed potatoes. Add one beaten egg (if desired). Mould in round thick pats, and bake in pans, in hot oven.

—MRS. JNO. D. KEENAN

Chicken Loaf

Boil a chicken in as little water as possible until the meat can be easily picked from the bones. Cut up fine, then put it back into a saucepan with 2 ozs. of butter and season with salt and pepper to suit taste. Grease a square china mould, cover the bottom with sliced hard boiled eggs and pour in the chicken. Place a weight on the top and let it stand until it can be turned out.

—MRS. OTTO AUGUSTIN

Aberdeen Sausage

1 lb. lean beef, ½ lb. fat pork, 2 small teacups of grated breadcrumbs, 1 desertspoon of Harmeys Sauce, 1 egg, 1 teaspoon salt, ½ teaspoon pepper.

Put beef and pork through the meat grinder, add the other ingredients—last of all the egg. Form into a roll and boil in a floured cloth tied loosely at the ends. When cooked cover while hot with crisp bread crumbs, and serve cold.

—MRS. TUPLIN

Chicken With Rice

An old chicken is delicious as follows:

Boil one cup of rice till half done, together with one tablespoon butter and a little salt and pepper. Gravy is prepared out of the stock, butter, flour, yolks of three eggs, the rind of a lemon grated, also some juice. The yolks to be put in last. Put a layer of rice first in dish, then one of chicken cut in small pieces and so on till dish is full, with a layer of rice on top, a little gravy to be poured over each layer. Bake till done and surface is nicely browned.

—MRS. N. P. JOHANSON