

## RECEIPTS.

The following receipts have been sent us:—

**CHICKEN PIE.**—Cut a fowl into pieces; place at the bottom of the dish two pieces of bacon, and place the fowl over it, fill up and flavor with nutmeg and a little mace, pepper, salt, a handful of finely chopped parsley and a little fine shalot or onion; over the top cover some pieces of steak. Just add a little water and cover with crust. Crust to be made of two-thirds butter and one-third lard; let this melt to boiling point in the oven, then mix with flour, beat up well with fork, moisten with hot water, and beat into a paste. Never touch with hands; roll out quickly, and your paste will be digestible to a child.

**VEAL OLIVES.**—Take veal stuffing, very fine sweet herbs, suet well chopped, bread crumbs, seasoning of pepper, salt, and nutmeg, mix with a couple of eggs. Divide into several portions; roll round it veal cutlet, cut into thin slices, and outside a piece of fat bacon; tie up with string. Place into frying pan, and gently frizzle till done. Place into dish, and trim with parsley and lemon slices.

**RISsoles.**—Liver; chop up liver, mix with bread crumbs, fine parsley, fine onion, pepper, salt, nutmeg, fine suet, and bind with two eggs. Roll up into flour and frizzle gently in lard. Also take Australian Rissoles, and when finely chopped use the same; trim both with endives and beetroot, so as to make a salad.

**SANDWICHES.**—Never make common beef or ham sandwiches. Best sandwiches are made with potted meats or potted ham. Cut tin loaves and butter thinly, spread delicately mustard over butter, then add potted meats, and over this again bread and butter. Too much mustard is disagreeable, and tough meat not nice; sandwiches for evening parties should only be made of potted meats.

**MAIZENA CHOCOLATE.**—Take maizena flour, mix with cold milk and add boiling milk, amalgamate with sugar, and simmer gently for twenty minutes; then turn out into buttered shape. Now take Cadbury's or Fry's chocolate, mix with cold water first; add then boiling water and amalgamate, stir an egg into it and a piece of butter and make into a kind of paste; boil up once, and pour over the maizena shape that has been allowed to cool and been put on a dish; strew over hundreds and thousands.