

where the difficulty is to get the meat cooked. Hams are only to be obtained at sea-ports frequented by Europeans.

Beef, or rather the flesh of oxen, for cows are, if killed, disposed of in the country, although not abundant, is to be purchased at most large towns. It is used only as boiled in soup, in ragouts, and in sausages. Sausage meat, well peppered, is eaten without skin, and called *kaima kebab*—common beef sausages are called *sutjuk*. Beef is also salted and dried in the sun, or smoked and dried. This is the "*pastrema*," which, like pemmican, is invaluable to the traveller.

The Turk is so indolent and so improvident that only two modes of cooking are really prevalent—the one is the kebab, the other is to cook in the oven. Hence the baker, or *furuji*, has much more business than in Europe. The meat is never basted, nor is the gravy collected. The red serum in imperfectly cooked meat is looked upon with horror as blood, and hence all viands are thoroughly well cooked. The *shish kebab* consists simply of bits of mutton or lamb, or liver and fat, run through with a stick, and roasted before the fire. Fowls, joints of meat, and whole sheep or goats, more or less stuffed with onions, cloves, rice, and garlic, are also sometimes attempted to be roasted in a similar manner, but the result is generally a failure, some parts being burnt, and others underdone. It is better then, in the absence of coal fires and kitchen ranges, to send to the bakers, and this is partly done by necessity, but still more from the habitual indolence of the people, is the general resource. Further, to avoid trouble, a whole repast, consisting of meat, ragouts, fish, fowl, vegetables, and cakes, are all sent to the baker at the same time. The baked meats are afterwards served upon large tin or copper dishes (*tepsi* or *satsh*), garnished with onions. The great dish with the Turks is a whole sheep stuffed with rice, chopped liver and intestines, some fat, and seasoned with red and black pepper. This is the *pirintach-doldurma-kuzi*, or *koyun dolmassi* or *dolma kuzi*. In Syria, a kid, similarly prepared, or with rice and raisins, is preferred.

The great dish with the Slavs is a pig fattened^d for Christmas; with the Albanians, geese fattened by being nailed down by one