

one-half cups of hot stock. Season all with salt and pepper, and strain. Add the kidneys and a little Worcestershire Sauce. Serve hot.

STEWED BEEF KIDNEYS

Stew some beef kidneys in a little salted water until done, put them on a hot platter and sprinkle them with salt and pepper. To the liquor in which they were stewed add sufficient flour to thicken to the required consistency, 1 tablespoon to a cup, and a little caramel or burnt sugar to color it. Pour this gravy over the kidneys and serve hot.

LIVER

BRAISED LIVER

Take a calf's liver and skewer into shape. Place a small piece of fat pork or bacon on the top of it and around it. In the covered baker place one-fourth cup each of diced carrot, onion and celery. Add one-fourth teaspoon of peppercorns, two cloves, a bit of bay leaf and two cups of water or of brown stock. Cover closely and bake slowly for two hours, removing the cover during the last twenty minutes. Make a brown sauce, using the liquid, and pour it around the liver on serving.

BROILED CALF'S LIVER AND BACON

Slice and trim calf's liver and season with salt, pepper and a tablespoon of vegetable oil. Mix all well and broil, turning often until done. Serve on a hot platter with thin slices of bacon fried very crisp.

BROILED LIVER^a

Cut liver into half-inch slices. Cover these with boiling water and allow to stand for five minutes to draw out the blood. Then drain, wipe and remove the thin outside skin and the veins. Sprinkle with salt and