

## PIGEON PIE

2 or 3 pigeons	1 lb. rump steak
$\frac{1}{4}$ lb. ham or lean bacon	$\frac{3}{4}$ pt. stock
2 eggs (hard boiled)	1 egg yolk
Salt, pepper	Puff pastry

METHOD—Cut each pigeon into 4 pieces, the beef, ham, and eggs into slices. Put these into a pie dish in layers seasoning each layer, and stock to  $\frac{1}{4}$  fill the dish. Put on the cover, seal closely, brush over with the beaten egg yolk; bake in a quick oven till the paste is risen and set; then cook at a lower temperature about 1 hour. Serve either hot or cold.

*Time about 1½ hours to bake the pie.*

## ROAST TURKEY

1 turkey	1½ lb. sausage meat
1½ lb. force meat	3 slices of bacon
Fat for basting	

METHOD—Prepare and truss the turkey, fill the crop with the sausage meat, make the forcemeat as directed, and put it into the body of the bird; skewer the bacon over the breast; baste well, and put into a moderate oven about 2 hours, or according to size; a short time before serving remove the bacon, to allow the breast to brown. Serve with thickened brown gravy, and bread sauce.

*Time, for fairly large bird 2¼ hours.*

## ROAST PARTRIDGE

(See Roast chicken.)

*Time to roast 30 minutes.*