

scalded add the beaten yolks of three eggs and stir until thick allowing it to cool before flavoring or placing between the cakes.

DIGESTIVE BISCUITS.

Rub two ounces of butter into one-half pound of whole meal, having previously mixed into the meal two tablespoonful of baking powder, together with two ounces of sugar. Beat up one egg and add to the meal, and mix in as much milk as may be required to make all into a stiff paste. Roll out this paste to any thickness that may be like cut into round biscuits, prick the top of them with a fork, and bake till ready in a moderate oven.

A PIGEON PIE.

This makes a reliable dish for supper or luncheon. Lay a rim of puff paste round the sides and edge of a pie-dish. Next sprinkle a little pepper and salt over the bottom of the dish, on which place a thin beef steak. Pick and draw two or three young pigeons, wash them clean, and cut off their feet. Press the legs into the sides. Put a bit of butter and a seasoning of pepper and salt inside each bird, and lay them breast upwards in the dish, the necks and the gizzards between them. Sprinkle more pepper and salt over them, and put in a wine-glass of water. Lay a thin sheet of paste over the top, and with a pastry brush wet it all over. Then put a puff paste half an inch thick over that, brush over with egg and ornament the top, sticking four of the feet out of it, and bake. When done, pour in a little good gravy and let it get cold before serving. Some people consider hard-boiled eggs an improvement to this dish.

CHICKENS' LIVER AND BACON.

This is a most appetising dish and one easily made by keeping back the livers of fowls when cooking the latter. Cut some very thin slices of streaky bacon. Divide each liver into two, lay it on a slice of the bacon, tie it round with a piece of string, and fry till the liver is cooked through. Have ready pieces of buttered toast; rounds stamped out of a slice of bread are the nicest; serve each roll on a piece of this after taking away the string and sprinkling with a dash of cayenne pepper.

BROILED SARDINES.

Select twelve good-sized firm and fine sardines. Arrange in a broiler, a double one is the best, and broil for two minutes on each side on a very hot fire. Place six fresh dry toasts on a hot dish, lay the sardines on them, being careful not to break them. Pour some *maître d'hôtel* butter over them, made as follows:—Put 1 oz. of butter in a basin, with a teaspoonful of finely minced parsley, adding the juice of half a lemon, and a dash of grated nutmeg.

SARDINE CURRY.

Remove the skins of the sardines, and put them in a baking-tin covered with oiled paper. Put one tablespoonful of butter and one of flour into a saucepan, blend well and add half a pint of boiling water slowly. Then add one teaspoonful of curry powder and one of onion juice, stirring all constantly until boiling, add a small teaspoonful of salt and one of lemon juice. Toast some thin slices of bread, cut off the crusts, place them on a platter with the sardines on them, and pour the curry sauce over the whole.

APPLE FRITTERS.

Choose some large apples of equal size, peel them, and cut in rounds about half an inch thick, stamp out the cores, and lay them singly on a flat dish. Strew over them a spoonful of castor sugar and pour over that half a glass of sherry; let the apples soak in this for at least an hour. Make a light batter with one or two eggs, according to the quantity wanted, and flour and milk in proportion, just at the last pour in the liquid off the apples; with a fork dip each slice in the batter and fry in boiling fat till soft. Serve on a napkin or a dish paper with sugar sprinkled over.

APPLE SHAPE.

Peel three pounds of baking apples, and lay in cold water as finished, stew till soft in as much boiling water as will cover them, add the peel and juice of one lemon and $\frac{3}{4}$ lb of loaf sugar. Soak 1 oz. of gelatine in 1 gill water and stir over the fire in a lined pan till dissolved. Beat up the whites and shells of two eggs, put the whole into the pan and boil for one minute, stirring all the time, run it through a piece of muslin, wet the mould and fill it. When wanted wrap a cloth