

CURRIED FOWL

1 fowl	2 oz. butter
$\frac{3}{4}$ pt. water	1 apple
salt and pepper	1 onion
1 tablespoonful curry powder	
$\frac{1}{2}$ teaspoonful flour	
$\frac{1}{2}$ teaspoonful dessicated or fresh cocoanut	
$\frac{1}{2}$ teaspoonful chutney	
1 teaspoonful lemon juice	
2 teaspoonfuls cream	
Some boiled rice	

METHOD—Divide the fowl into small joints, fry them slightly in hot butter, remove them from the stewpan. Put in the onion minced, fry a little without browning, add the flour and curry powder, blend thoroughly then pour in the stock and stir until boiling.

Replace the fowl in the stewpan, add the cocoanut, chutney, sliced apple, lemon juice, and salt to taste, cover and cook gently about 1 hour. When done, arrange neatly on a dish; add the cream to the sauce, and pour over. Serve the rice separately.

Time 1 $\frac{3}{4}$ hours.

BROILED PIGEONS

2 or 3 pigeons	Salad oil or oiled
Seasoning	butter

METHOD—Split the birds down the back and skewer them into shape. Brush over with oil or butter, season with salt and pepper, and broil 15 to 20 minutes turning frequently. Serve with tomato, mushroom or any suitable sauce.

Time about 20 minutes.

Delicious if cooked in a paper bag.