



Dishes From Left Overs

By S. E. BLAU

Meat and Tomato Pie

THIS dish presents an excellent way of using up small quantities of either cold beef or cold mutton. If fresh tomatoes are used, peel and slice them; if canned, drain off the liquid. Place a layer of tomato in a baking dish, then a layer of sliced meat and over the two dredge flour, pepper and salt; repeat until the dish is nearly full, then put in an extra layer of tomato and cover the whole with a layer of pastry or bread or cracker crumbs. When the quantity of meat is small, it may be "helped out" by boiled potatoes or other suitable vegetables. A few oysters or mushrooms improve the flavour, especially when beef is used. The pie will need to be baked from half an hour to an hour, according to its size and the heat of the oven.

Rissole of Cooked Fish

FREE any cold cooked fish from skin and bone; pound it smooth or pick it into shreds with a silver fork. Mix it with an equal amount of grated bread; season with salt and pepper, a sprig of chopped parsley, very little nutmeg and a little minced onion. Mix it with sufficient beaten egg to bind it, form into small flat cakes. Fry (deep fry preferably), in hot fat. Brown some flour in a little of the fat, stir in a little water or fish stock, add seasoning and when it boils a little lemon juice. Pour the sauce around the rissoles.

Brown Bread Ice Cream

THREE pints cream, $1\frac{1}{4}$ cups dried brown bread crumbs, cup sugar, $\frac{1}{4}$ teaspoon salt. Soak the crumbs in one quart cream, let stand fifteen minutes, rub through a sieve, add sugar, salt and remaining cream and freeze.

Scalloped Ham

MAKE a thin, well seasoned white sauce and add to it cold boiled ham cut into small cubes. Pour into scallop dishes or into a small baking dish, covered with buttered crumbs and brown delicately in the oven. Garnish with rings of hard boiled white of eggs and sprigs of blanched celery.

Bread Dumplings

COVER a small bowl of fine bread crumbs, pour enough boiling water to moisten, and let them stand a few minutes. Chop an onion fine, and cook it in a frying-pan in which you have put a tablespoon of butter and a little parsley. Fry the onion to a light brown, and mix it with the bread, then add two well beaten eggs, a pinch of salt and enough flour to enable you to form the mixture into small balls. Drop them into your hot stock from meat or fowl and let them cook fifteen minutes.

Moulded Ham

TAKE the odds and ends of a boiled ham, removing the bits that are too dark or hard, and keeping a proportion of one-fourth fat and three-fourths lean; chop it so fine as almost to reduce it to a paste; for each pint make the following dressing: 1 level tablespoonful sugar, 1 teaspoon ground mustard, 1 salt-spoon of cayenne, 1 teacup of good vinegar. Stir this into the chopped ham, pack into small moulds; when serving them, turn out on a platter and garnish with parsley.

Quenelles of Cold Poultry or Game

TAKE the meat of any cold game or poultry and pick it free from skin and gristle; pound in a mortar with a little fat bacon. Season with herbs and grated nutmeg, add a little gravy to moisten, make in little oblong cakes, dip in beaten eggs, roll in brown crumbs and fry in boiling fat. Arrange in pyramid form on a dish and garnish with fresh parsley.

Boston Brown Hash

CHOP the remains of any cold meat very fine. Grease a deep pudding-pan. Put a layer of cold boiled mashed potatoes in the bottom of the dish, then a layer of the meat seasoned with salt and pepper, and cover with a layer of stale bread crumbs; moisten with a teacupful of gravy or soup stock, or canned tomatoes, then spread over another layer of potatoes, with a few bits of butter. Dip a spoon in sweet milk and smooth over the top. Bake in a moderate oven for half an hour and serve hot.

Bread Pudding

POUR boiling water over a pint of bread crumbs, add one table-spoon butter, and two eggs; beat it thoroughly, then add $\frac{1}{8}$ cup sugar and a pint of fresh berries or drained canned fruit, in which case distribute in layers over the bread mixture. Bake or steam the pudding three-quarters of an hour.

Vinaigrette of Cold Boiled Beef

THIS is an economical dish and one that catches the interest of a bored appetite. It may be made from shank beef that has been used for soup, if it has not been allowed to cook all its substance away. Cut the beef in small, dice-shaped pieces and put it in a deep bowl with four or five fresh green onions or one chopped dried onion and a little parsley, chopped fine. Season with an ordinary French dressing and let the dish stand half an hour before using. This soaking in the dressing gives delicious flavour and piquancy to boiled meat.

Piquant Potato Salad

CHOP rather fine enough cold-boiled potatoes to make two large cupfuls. Chop fine the whites of four hard-boiled eggs, and add to the potatoes with a cupful of blanched and broken walnuts or hickory nuts and the smallest sized bottle of stuffed olives, cut in bits. Season to taste with salt, pepper and onion juice, obtained by rubbing the onion over a grater. Melt half a cupful of butter and stir well into the mixture. Arrange on a platter and grate over the top the four egg yolks, putting around the edge a narrow green border of chopped parsley. This is a dainty luncheon or supper dish.

Lentil Patties

MASH some cold-boiled potatoes, mix in enough fine flour so that it may be rolled out like pastry and line some well-greased patty pans with it. Add to one cup of lentils and egg yolk, a tablespoon or two of grated cheese and a pinch each of mustard and cayenne. Fill each patty case with the mixture, cover with the potato, brush over with beaten white of egg, top with a sprinkling of crumbs and bake a golden brown in a hot oven. A celery or cheese sauce will be delicious served with these patties.

A Cold Steak Economy

WHEN there is any left over rare steak, you can make a tasty little dish by cutting it up as you would for cutlets, and after rolling well in beaten eggs and crumbs, fry in deep fat. Garnish with lemon and parsley.

Potted Cheese

WHEN small pieces of cheese are left and are liable to dry out, grate them very fine and mix with salad dressing to a paste. Pack into small cheese jars if you have them or into china cups, cover and keep in a cool place. This is a home made variety of club cheese and has an excellent flavour. A dash of Worcestershire sauce may be used if desired, with little cream instead of salad dressing.



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