

Chutneys, Sauces and Salad Dressings.

1555

Plum Sauce.

- | | |
|-----------------------------|-----------------------------|
| 3 quarts plums. | 1 lb. brown sugar. |
| 3 quarts vinegar. | $\frac{1}{2}$ lb. currants. |
| $\frac{1}{4}$ lb. salt. | 1 oz. ground ginger. |
| 1 oz. ground nutmeg. | 1 oz. ground allspice. |
| 2 oz. mustard. | $\frac{1}{2}$ oz. turmeric. |
| $\frac{1}{2}$ oz. chillies. | 6 large onions cut up. |

METHOD.—Take 3 pints of vinegar, the plums, onions, spices, etc., and boil together for 50 minutes. Pass or strain through a sieve, add the rest of the vinegar and boil up again. Bottle when cool.

Miss A. Manwaring, 18, Kildoran Road, Brixton, S.W.

—O—

Gooseberry Chutney.

- | | |
|----------------------|-------------------------------|
| 2 lbs. gooseberries. | 2 lbs. demarara sugar. |
| 1 lb. sultanas. | 1 lb. preserved ginger. |
| 1 qt. vinegar. | A little cayenne pepper, salt |
| Allspice to taste. | and mace. |

METHOD.—Boil sugar, vinegar, ginger, sultanas also the cayenne etc., for 15 minutes, then add gooseberries and boil until it thickens.

W. B. Vibert.

—O—

Tomato Chutney.

- | | |
|--|---------------------------|
| 6 lbs. tomatoes. | 2 lbs. onions. |
| 1 lb. seedless raisins. | 3 large sour apples. |
| 1 lb. demarara sugar. | 3 dessertspoons salt. |
| 4 or 5 red peppers. | 4 or 5 cloves. |
| 1 pint vinegar. | 1 teaspoon ground ginger. |
| $\frac{1}{4}$ teaspoon cayenne pepper. | |

METHOD.—Scald tomatoes and skin them. Put onions, apples, raisins through the mincer, add all the other ingredients, and boil for $1\frac{1}{2}$ hours at least and until the mixture thickens.

Mrs. G. Baker, St. Mark's Crescent, St. Mark's Road, St. Helier.

—O—

Tomato Sauce.

Cut in slices:—

- | | |
|--------------------------------------|---------------------------------|
| 6 lbs. ripe tomatoes. | 1 lb. onions. |
| 1 lb. apples then add | 6 ozs. cooking salt. |
| 1 lb. demarara sugar. | $\frac{1}{4}$ teaspoon cayenne. |
| $2\frac{1}{2}$ ozs. pickling spices. | |

METHOD.—Cover with a quart of good vinegar (white wine). Boil together for two hours gently, stir often to keep from burning, then rub through a hair sieve and bottle.

Keep in a cool dry place, it is ready for use at once, but the flavour is better after keeping awhile.

A. E. B. Pierson Road.

—O—

Piccalilli.

- | | |
|--------------------|---------------------|
| 1 lb. marrow. | 1 lb. kidney beans. |
| 1 lb. cucumber. | 1 lb. cauliflower. |
| 1 lb. apples. | 1 lb. onions. |
| 1 lb. brown sugar. | |

METHOD.—Cut the vegetables into small pieces and sprinkle with salt and let them stand 12 hours, then drain well, then add $\frac{1}{2}$ gallon vinegar, the brown sugar, and a few chillies and boil together for 10 minutes. Put the vegetables in and boil for half an hour, add $\frac{1}{4}$ lb. mustard and 1 oz. turmeric, add 2 tablespoon flour, mix with the vinegar, and boil for 10 minutes longer.

Miss M. Fox, Northampton.

—O—

Tomato and Apple Chutney.

- | | |
|-----------------------------|----------------------------|
| 7 lbs. tomatoes. | 1 measure sour apples. |
| $\frac{3}{4}$ lb. sultanas. | 1 lb. demarara sugar. |
| 1 oz. dry mustard. | 1 oz. ground allspice. |
| 3 tablespoons salt. | 1 teaspoon cayenne pepper. |
| 1 lb. onions. | 1 large garlic. |
| 1 quart malt vinegar. | |

METHOD.—Skin and pulp the apples and tomatoes, after which add the ingredients, onions and garlic to be sliced small, then add with vinegar and boil gently for three hours, stirring occasionally to prevent burning.

Mrs. E. Renouf, "St. Cyr," Samares.

—O—

Green Tomato Chutney.

A useful relish which also uses up green tomatoes which would otherwise be wasted.

- | | |
|----------------------------|-----------------------------------|
| 4 quarts green tomatoes. | 1 quart vinegar. |
| 2 quarts onions. | 3 teacups brown sugar. |
| 2 ozs. ground mustard. | $\frac{1}{2}$ cup pickling spice. |
| 1 quart outdoor cucumbers. | $\frac{3}{4}$ cup flour. |
| 2 cups chopped celery. | |

METHOD.—Clean vegetables. Slice them thickly and cover with brine. Steep for 2 days. Drain off brine and wash in cold water. Add the vinegar, sugar, spice (tied in bag). Cook very slowly until vegetables are tender. Then mix mustard and flour with a little vinegar, add to the pickle, and cook all again for about 10 minutes. Seal in jars. This makes a nice accompaniment to cold meat when vegetables are scarce.

Mrs. M. F. Cocking, 14, The Terrace, Grosvenor Street, St. Helier.

—O—

Salad Dressing.

- | | |
|--------------------------|----------------------------------|
| 2 tablespoon mustard. | 1 tablespoon pepper. |
| 2 tablespoons salt. | $\frac{1}{4}$ tablespoons sugar. |
| 4 tablespoons olive oil. | $\frac{1}{2}$ pint vinegar. |
| 1 pint milk. | |

METHOD.—Mix all the dry ingredients, then add the liquid.

Mrs. T. Le Q. Blampied, "Fonthill," Trinity Hill, St. Helier.

—O—

Salad Dressing.

- | | |
|-------------------------------|-----------------------------|
| 3 ozs. plain flour. | 3 ozs. gran sugar. |
| $\frac{1}{2}$ oz. salt. | $\frac{1}{2}$ oz. mustard. |
| $\frac{1}{4}$ pint olive oil. | $\frac{1}{2}$ pint vinegar. |
| 2 new laid eggs. | |

METHOD.—Mix the four dry ingredients together, add oil, vinegar next, lastly the eggs well beaten. Allow to stand all night to thicken, and bottle ready for use.

Mrs. A. Fox, Northampton.

—O—

Salad Dressing.

1 egg.	Pepper and mustard.
$\frac{1}{2}$ teaspoon sugar.	1 tablespoon vinegar.
1 pinch respectively of salt.	

METHOD.—Put egg, salt, pepper, mustard and vinegar into a basin. Stand basin in a pan of boiling water and whip steadily until mixture begins to thicken. Bring off fire and allow to get cold, then stir in 3 or 4 tablespoons of milk or cream.

Mrs. M. Pallot, "Summerdale," St. Clement's.

—O—

Cranberry Sauce.

1 pint cranberries. Put them in a saucepan, add half a pint of boiling water and simmer until the berries are soft (about 20 minutes). Then either press them through a coarse sieve or not, add $\frac{1}{2}$ lb. sugar and boil for another 10—15 minutes. Pour into a wet mould. Turn out immediately before required for use. Red currant jelly is sometimes added to cranberry sauce just before it is removed from the fire.

A. L. Luce, "Mon Plaisir," Samarès.

—O—

Bechamel Sauce.

$1\frac{1}{2}$ ozs. flour.	2 ozs. butter.
$1\frac{1}{2}$ pints milk or white stock.	1 small onion.
Parsley, thyme and bayleaf.	10 pepper corns.
Mace and seasoning.	

METHOD.—Boil the milk with onion, parsley and thyme, pepper-corns and bay leaf. Melt the butter, stir in the flour and cook a little without browning, stir in the hot milk, etc., whisk over the fire until it boils, and let it simmer for about 20 minutes. Strain the sauce, return to the stewpan, season with salt and cayenne, and it is ready for use.

Miss C. Podger, St. Brelade's

—O—

Date and Banana Chutney.

1 doz en bananas.	4 boxes of turban dates.
2 lbs. sugar.	1 lb. sultanas.
2 quarts vinegar.	2 ozs. ground ginger.
1 teasp. on mustard.	2 lbs. onions.

METHOD.—Boil apples, and onions in vinegar till soft, add stoned dates, crushed bananas, sugar, spices, and boil till mixture is soft. Allow to cool before bottling.

Mrs. Le Sueur, "La Bourdonnerie," La Rocque.

—O—

Brandy Butter Sauce.

3 ozs. butter.	$4\frac{1}{2}$ ozs. sugar.
Brandy to taste.	

METHOD.—Beat butter and sugar together until creamy and add brandy to taste.

Miss Luce, Le Pré, St. Clement's.

—O—

Chutney.

- | | |
|----------------------------------|----------------------------|
| 2 lbs. apples. | 1 lb. onions. |
| 1 lb tomatoes (or more to taste) | 1½ tablespoons mustard. |
| 1 lb. brown sugar. | 1 tablespoon salt. |
| 1 tablespoon pepper. | 1½ pints pickling vinegar. |
| ½ tablespoon curry powder. | |

METHOD.—Boil together for 1½ hours till quite soft.

Miss Bois, Alington House, St. Saviour's.

—0—

Apple Chutney.

- | | |
|------------------------|----------------|
| 4 lbs. apples. | 1 lb. raisins. |
| 2 lbs. dem. sugar. | 1 lb. dates. |
| 1 teaspoon cayenne. | 2 ozs. salt. |
| 1½ ozs. ground ginger. | 1 oz. garlic. |
| 2 quarts vinegar. | |

METHOD.—Peel and slice apples, stone dates and raisins and chop same. Simmer the apples with vinegar till soft, add rest of fruit and other ingredients. Cook for half an hour, stirring frequently, then bottle.

F.H., St. Mark's Road, Jersey.

—0—

Tomato Sauce.

- | | |
|-----------------------|------------------------|
| 6 lbs. ripe tomatoes. | 1 lb. onions. |
| 1 lb. apples. | 1 lb. pears. |
| 1 lb. dem. sugar. | 4 ozs. salt. |
| A little garlic. | 2 ozs. pickling spice. |
| ½ teaspoon cayenne. | 1 quart vinegar. |

METHOD.—Boil together for 3 hours, stir to prevent burning, pass through a sieve. Bottle and cork well.

A.P.M., La Rocque.

—0—

Mayonnaise.

- | | |
|----------------------------------|--------------------------|
| The yolks of 2 eggs. | 1 teaspoon made mustard. |
| 1 teaspoon or more sifted sugar. | 1 teaspoon salt. |

METHOD.—Add drop by drop, one gill of salad oil.

When this is well stirred in add 2 tablespoons of Tarragon vinegar and 2 tablespoons malt vinegar.

Mrs. Hart, Itchen Abbas.

—0—

Tomato Ketchup.

- | | |
|---------------------|-------------------|
| 1 pint tomato pulp. | 1½ gills vinegar. |
| Little mace. | Few pepper corns. |
| Cloves and salt. | |

METHOD.—Put all ingredients into a saucepan, bring to the boil. Allow to cook till thick (about one hour). All spices should be put in a muslin bag. Pour into bottles and cork well.

Miss Eva Pasturel, Pontac.

—0—

Mayonnaise.

- | | |
|--------------------------|----------------------------|
| 2 dessertspoons sugar. | 1 teacup olive oil. |
| 2 teaspoons dry mustard. | 2 dessertspoons cornflour. |
| 2 teaspoons salt. | 1½ teacups water. |
| ½ teaspoon pepper. | 1 egg. |
| ½ teacup vinegar. | |

(All measurements should be level).

METHOD.—Put egg, sugar, seasoning, vinegar and oil in mixing bowl, but do not stir. Make a paste by mixing cornflour with a little water, add remainder of the water and cook over a slow fire stirring constantly until it boils. Add hot cornflour mixture to ingredients in mixing bowl and beat briskly with egg whisk.

Mrs. A. C. Donaldson, 16, Rouge Bouillon.

—0—

Bechamel Sauce.

- | | |
|---------------------------|----------------|
| $\frac{1}{2}$ pint milk. | 1 oz. butter. |
| 1 tablespoon cream. | 1 oz. flour. |
| 1 shallot. | 1 bayleaf. |
| $\frac{3}{4}$ gill stock. | 4 peppercorns. |

METHOD.—Slice the onion and cook it gently in the milk and stock, with the peppercorns, and bayleaf for 15 minutes. Strain into a basin, melt the butter, add the flour and mix smoothly. Add the strained liquid, and stir the sauce till it boils. Boil 5 minutes, season to taste and add the cream.

Miss N. Amy, Patier, St. Saviour's.

—O—

Pickled Walnuts.

About the middle of July, procure the walnuts and prick each with a large needle. Hold the walnuts in a cloth during the process to avoid staining the hands; cover them with strong salt and water; let them stand 2 or 3 days, changing the water every day. Then pour over them a strong brine made of salt dissolved in boiling water (let it get cold before using), stand 3 days and then repeat the process. Drain and expose them to the sun until they are black. Put them into a large jar and pour over them as much best vinegar as will cover them. To each hundred walnuts, allow 6 spoonsful of mustard seed, 1 oz. of whole black pepper, 2 or 3 shallots, 2 ozs. of whole ginger crushed, a few cloves and a blade of mace. Tie them down closely for 6 months. At the end of that time, drain off the vinegar and use as ketchup. Fill up the jars with fresh vinegar and add, if you think necessary, a few more peppercorns.

Mrs. Becquet "Merton House," Parade Road, St. Helier.

—O—

Mayonnaise Salad Dressing.

- | | |
|--------------------------|-----------------------------|
| $\frac{1}{2}$ pint milk. | $\frac{1}{2}$ pint vinegar. |
| 3 yolks of eggs. | 1 tablespoon sugar. |
| 1 tablespoon salad oil. | a tablespoon salt. |
| 1 dessertspoon mustard. | |

METHOD.—Mix well together the oil, sugar, salt, mustard, then add the well beaten yolks of eggs, next the vinegar, and lastly the milk. Stand the basin in a saucepan of boiling water, sufficient to surround it to half its depth. Stir the mixture until it is like thick custard.

Mrs. Lawrence, "Sling Cottages," Bulford Camp, Wilts.

—O—

Tomato Chutney.

- | | |
|-----------------------------------|--------------------------------|
| 5 lbs. tomatoes. | 5 lbs. apples. |
| 2 ozs. garlic. | $\frac{1}{2}$ lb. onions. |
| $\frac{1}{2}$ oz. cayenne pepper. | 2 $\frac{1}{2}$ lbs. sultanas. |
| 2 $\frac{1}{2}$ lbs. sugar (Dem.) | 8 ozs. salt. |
| 1 oz. ground ginger. | 2 pints vinegar. |

METHOD.—Apples and tomatoes to be sliced, sultanas and onions chopped finely, all ingredients to be put into a pan and boiled gently for 4 hours.

E. Noel, Grenville Street, St. Helier.

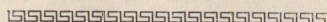
—O—

Tomato Sauce.

- | | |
|---|---|
| To 4 quarts pulp add :— | 3 tablespoons mustard (2 ozs.). |
| 4 tablespoons salt. | $\frac{1}{2}$ lb. sugar (if liked sweet). |
| 1 $\frac{1}{2}$ tablespoons pepper (1 $\frac{1}{2}$ ozs.) | 1 teaspoon cinnamon. |
| 1 pint malt vinegar. | Little cayenne, if liked. |
| 2 teaspoons nutmeg. | |
| 3 doz. cloves (put cloves in muslin bag). | |

METHOD.—Wash and cut up tomatoes (about 20 lbs. needed for 4 qts. pulp). Boil 1 hour. Take 2 sieves, 1 hair and 1 very fine wire, put a small quantity in hair sieve to strain, then tip on to wire sieve and rub through. Throw away all liquid. Another lot can be straining while one is being rubbed through. Measure pulp, mix mustard and pepper with vinegar, and add all ingredients to pulp, and boil 15 minutes. Bottle and cork when cold.

Anon.



Entrees and Savouries.



Tasty Supper and Luncheon Dish.

Bone and skin tinned sardines. Place in a Pyrex dish, cover with a little oil, place boiled rice, which has been seasoned with coarse pepper, etc., also butter or good dripping, according to taste on fish. Then add grated cheese and dabs of butter on the whole and bake in brisk oven for $\frac{1}{4}$ of an hour. Serve piping hot in dish from oven.

Miss M. Sohier, Roseville Street.



Italian Rice.

Put 4 ozs. well boiled rice into a saucepan with 1oz. butter or margarine, add salt and pepper to taste, stir until it is quite hot. Then pour in sufficient tomato sauce to moisten it, scatter in 2 oz. grated cheese, well mix, then place in a very hot fireproof dish or piedish. Slip in oven a few minutes before serving, lastly put yolk of hard boiled egg over top, chop white, and garnish round the edge, also a little chopped parsley.

Anon.



A Tasty Dish.

Take five medium sized potatoes and one onion, slice them, then lay them in a baking tin, add salt, and pepper to taste, then just cover with water. Place the tin in a hot oven and bake for half an hour, then lay 3 or 4 pork or mutton chops over the potatoes and bake for another half an hour or rather more.

Mrs. A. Godfrey, St. Martin's.



A Savoury Supper Dish.

- | | |
|--|---------------------------------|
| 4 hard boiled eggs. | $\frac{1}{2}$ teaspoon mustard. |
| 1 tablespoon butter. | Some anchovy paste. |
| 1 tablespoon Worcester sauce or ketchup. | |
| Pepper and salt. | 4 pieces of toast. |
| 1 tablespoon tomato sauce or puree. | |

METHOD.—Cut the eggs in slices, and sprinkle them with white pepper and salt, melt the butter in a chafing dish or small frying pan. Add the sauce, ketchup and mustard, mix well over the heat, lay in the eggs and heat thoroughly. Have ready some pieces of toast spread with anchovy paste and arrange the egg mixture neatly on the top. This is an excellent dish for the late supper, and if everything is left ready it takes only a few minutes to make.

Mrs. J. Frecker, Guernsey.



Tomato Toast.

Skin 1 lb. ripe tomatoes, cut up and fry with a finely chopped onion in $\frac{1}{2}$ oz. butter for 20 minutes. Pepper and salt to taste and a teaspoon sugar. Beat 2 eggs and stir in with the tomatoes and when it thickens serve on hot toast.

Mrs. J. B. Cole, Grosvenor Lodge.

Cheese Omelet.

Beat together thoroughly two eggs a pinch of salt, pepper, half a teaspoon of finely chopped parsley and double that quantity of grated cheese. Dissolve butter the size of an egg in a frying pan, and fry quickly and carefully.

Miss P Le Rossignol, North Dale, Millbrook.

Potato Croquettes.

- | | |
|------------------------|----------------------|
| 1 lb. cooked potatoes. | Salt to taste. |
| 1 egg. | Egg and Breadcrumbs. |
| 1 oz. melted butter. | |

METHOD.—Mash the potatoes, add the melted butter, egg and salt, mix well and make up into small pear shaped croquettes, dip in beaten egg and crumb (twice) and fry in smoking hot fat. Drain well on paper, stick a small piece of stalk of parsley in the end of each. Serve on a hot dish. Plenty of fat must be used to cover or the croquettes will break.

Anon.

Tomato Paste.

- | | |
|--|---------------------------|
| $\frac{3}{4}$ lb. bread cut into strips. | Pepper and salt to taste. |
| 4 large tomatoes. | 2 ozs. grated cheese. |
| 1 onion. | 1 egg. |

METHOD.—Peel tomatoes and cut in slices, brown the cut up onion, add tomato pieces, when cooked add bread, beating it to a pulp as it soaks with a fork, then the cheese, stirring well until melted, lastly break in the egg unbeaten and stir quickly with pepper and salt to taste. Put mixture in a shape until cold, then turn out. Serve with salad and raw tomatoes.

Aline Hello.

Riz Americaine.

- | | |
|-------------------------|------------------------------|
| 3 tablespoons raw rice. | 1 medium size chopped onion. |
| 1 tablespoon sugar. | 1 large tin of tomatoes. |
| salt and pepper. | |

METHOD.—Well butter a pie dish, put rice in, mix onion, tomatoes and seasoning, pour over the rice, and put small pieces of butter on the top. Bake slowly for $2\frac{1}{2}$ hours.

Mrs. E. Moignard, 52, Bath Road, Southsea.

Potatoes and Cheese.

Boil 6 or 7 potatoes until they are mealy, mash them as smooth as possible, adding a tablespoonful of butter, and enough hot milk to make them quite soft, add salt and pepper. Grate half a cupful of cheese, and beat it into the mashed potatoes, and grate a thin layer of cheese over the top, then put into oven until the cheese toasts.

Miss L. E. Ahier, "Darlinghurst," Bagot, Jersey.

Cheese Eggs. (A Yorkshire Dish).

Take eggs out of shells, grease dish with butter, put eggs in, and a little grated cheese over them, and bake or place under the grill for 10 minutes.—A nice savoury for tea or breakfast.

A.F.M.B., London.

Tomato Toast.

Skin 1 lb. ripe tomatoes, cut up and fry with a finely chopped onion in $\frac{1}{2}$ oz. butter for 20 minutes. Pepper and salt to taste and a teaspoon sugar. Beat 2 eggs and stir in with the tomatoes and when it thickens serve on hot toast.

Mrs. J. B. Cole, Grosvenor Lodge.

Cheese Omelet.

Beat together thoroughly two eggs a pinch of salt, pepper, half a teaspoon of finely chopped parsley and double that quantity of grated cheese. Dissolve butter the size of an egg in a frying pan, and fry quickly and carefully.

Miss P. Le Rossignol, North Dale, Millbrook.

Potato Croquettes.

- | | |
|------------------------|----------------------|
| 1 lb. cooked potatoes. | Salt to taste. |
| 1 egg. | Egg and Breadcrumbs. |
| 1 oz. melted butter. | |

METHOD.—Mash the potatoes, add the melted butter, egg and salt, mix well and make up into small pear shaped croquettes, dip in beaten egg and crumb (twice) and fry in smoking hot fat. Drain well on paper, stick a small piece of stalk of parsley in the end of each. Serve on a hot dish. Plenty of fat must be used to cover or the croquettes will break.

Anon.

Tomato Paste.

- | | |
|--|---------------------------|
| $\frac{1}{2}$ lb. bread cut into strips. | Pepper and salt to taste. |
| 4 large tomatoes. | 2 ozs. grated cheese. |
| 1 onion. | 1 egg. |

METHOD.—Peel tomatoes and cut in slices, brown the cut up onion, add tomato pieces, when cooked add bread, beating it to a pulp as it soaks with a fork, then the cheese, stirring well until melted, lastly break in the egg unbeaten and stir quickly with pepper and salt to taste. Put mixture in a shape until cold, then turn out. Serve with salad and raw tomatoes.

Aline Hello.

Riz Americaine.

- | | |
|-------------------------|------------------------------|
| 3 tablespoons raw rice. | 1 medium size chopped onion. |
| 1 tablespoon sugar. | 1 large tin of tomatoes. |
| salt and pepper. | |

METHOD.—Well butter a pie dish, put rice in, mix onion, tomatoes and seasoning, pour over the rice, and put small pieces of butter on the top. Bake slowly for $2\frac{1}{2}$ hours.

Mrs. E. Moignard, 52, Bath Road, Southsea.

Potatoes and Cheese.

Boil 6 or 7 potatoes until they are mealy, mash them as smooth as possible, adding a tablespoonful of butter, and enough hot milk to make them quite soft, add salt and pepper. Grate half a cupful of cheese, and beat it into the mashed potatoes, and grate a thin layer of cheese over the top, then put into oven until the cheese toasts.

Miss L. E. Ahier, "Darlinghurst," Bagot, Jersey.

Cheese Eggs. (A Yorkshire Dish).

Take eggs out of shells, grease dish with butter, put eggs in, and a little grated cheese over them, and bake or place under the grill for 10 minutes.—A nice savoury for tea or breakfast.

A.F.M.B., London.

Stuffed Eggs.

Hard boil the eggs. Cut thin slices off both ends of eggs, halve them, take out the yolks and mince them, adding chopped parsley, chives, salt and pepper to taste. Add to this some melted butter to bind, and fill the halves of eggs with this mixture.

Miss N. Haines "Helvetia," Elizabeth Place, Jersey.

—o—
Cheese soufflé.

3 ozs. grated cheese.

1 egg.

1 tablespoon milk.

Salt and pepper.

METHOD.—Beat the egg well, add milk, then cheese, beat well. Grease little china pots and bake in hot oven 5 minutes.

—o—
Miss J. Renouf.

Scotch Eggs.

3 hard boiled eggs.

$\frac{1}{2}$ lb. sausage.

1 raw egg.

Breadcrumbs.

Hot fat.

Parsley.

METHOD.—Skin sausage, mix them and divide into three equal parts. Shell the egg and enclose them with sausage. Coat with egg and breadcrumbs and fry in boiling fat. Drain well, cut in halves and garnish with parsley. These can be eaten hot or cold.

Mrs. H. Glenly, "Moorgate," Corbridge, Northumberland.

—o—
Macaroni Cutlet.

2 hard boiled eggs.

1 oz. macaroni.

1 oz. butter.

1 tablespoon grated cheese.

1 oz. flour.

$\frac{1}{4}$ pt. milk flavoured with onion

Peppercorns.

Salt, pepper and cayenne.

METHOD.—Boil macaroni till soft, melt butter, and add flour and salt, boil and chop eggs and macaroni, add to sauce with seasoning. When cold, shape into cutlets, fry in hot oil or fat. Serve if liked with tomato sauce.

Miss Edith M. Walker, "Les Vagues," Pontac.

—o—
Cheese Pudding.

3 ozs. grated cheese.

5 ozs. breadcrumbs.

METHOD.—Warm 1 oz. butter in $\frac{1}{4}$ pint milk and mix with cheese and crumbs. Add 2 well beaten eggs, salt, cayenne pepper, and dry mustard to flavour. Mix all very well and bake in greased pie dish for $\frac{1}{2}$ hour in quick oven.

M. Farrow, "Langton Lodge," Malton, Yorks.

—o—
Cheese Pudding.

$\frac{1}{4}$ pint milk.

2 ozs. breadcrumbs.

2 ozs. cheese.

1 egg.

1 teaspoon made mustard.

Seasoning

METHOD.—Boil the milk and pour over the beaten up egg. Add breadcrumbs, grated or chopped cheese, pepper, salt and mustard. Mix well. Put in a greased pie dish. Bake in a moderate oven until it has just set (about 20 minutes to $\frac{1}{2}$ hour).

Mrs. Laurens, "Burleight," St. Lukes.

—o—
Cheese Fondue.

1 teaspoon flour.

$\frac{1}{4}$ lb. grated cheese.

2 eggs.

1 teaspoon milk.

Pepper and salt.

Pinch of cayenne.

METHOD.—Make a sauce of milk and flour. Stir in cheese and seasonings. When cool, add beaten egg, whisk whites to a stiff froth and stir in gently. Pour into a deep buttered pie dish. It must only be half full as it rises well. Bake in a hot oven 15—20 minutes, and serve hot.

Mrs. Mossop, "Cambray," Millbrook, Jersey.

Potato Omelet.

Grate three boiled potatoes. Beat yolks of three eggs, add 3 tablespoons milk and 3 tablespoons chopped parsley, salt, pepper and lastly the whites of the eggs well whisked. Mix all lightly and fry in butter, working it all the time. When it is brown enough, put it into the oven till knife comes out quite clean.

Mrs. Dolbel, "South View," Samarès.

—O—

Chicken and Egg Scallops.

3 ozs. minced chicken.
3 ozs. ham.
1 large tomato.
1 gill stock.
Grated cheese.

3 fresh eggs.
1 dessertspoon chopped parsley.
Fresh breadcrumbs.
Lemon juice.

METHOD.—Fry large slices of tomato in butter and set at bottom of buttered scallop shells or saucers. Mix ham, chicken, parsley with stock, add a dash of lemon juice, and heat all in a pan. Turn on to prepared dishes, make a well in the centre and drop into each dish a fresh egg. Cover lightly with pepper and salt, add a thick layer of breadcrumbs mixed with a little grated Parmesan cheese or Cheddar, if liked. Stand in a warm oven or underneath the grill until the eggs are set and the top a nice brown. Serve at once in the individual dishes. Other cold meats can be used.

Mrs. A. Parker, 110, Friargate, Derby.

—O—

Eggs with Cheese Stuffing.

3 hard boiled eggs.
4 tablespoons grated cheese.
3 tablespoons breadcrumbs.
Pepper and salt.

$\frac{1}{2}$ pint white sauce.
1 tablespoon butter.
1 teaspoon chopped shallot
(if liked).

METHOD.—Shell and cut eggs in halves lengthwise, scoop yolks and mash till smooth, stir in cheese, crumbs, pepper and salt, and shallot. Moisten with a little white sauce. Stuff each egg white with mixture, mould stuffing until stuffed half looks like a whole egg. Sprinkle each with crumbs and arrange all in a buttered fireproof dish. Pour remainder of sauce round eggs, place piece of butter on top of each and bake in a hot oven till pale brown.

Mrs. Marett, "The Hollies," Samarès.

—O—

Anchovy Eggs.

4 fresh eggs.
Pepper and salt.

$1\frac{1}{2}$ ozs. butter.
Essence of anchovy.

METHOD.—Boil eggs 20 minutes, place in cold water and remove shells. Cut eggs in halves, remove yolks, mix in basin with salt, pepper, butter and anchovy, place this mixture in whites.

Miss Rive, Elizabeth Place, St. Helier.

—O—

Quick Supper Dish.

Grate up some dry cheese until you have half a cupful, add one cupful of breadcrumbs, two skinned tomatoes (dipped into boiling water to get the skins off quickly), chop up finely half an onion, add pepper and salt, moisten with a little milk and stir all together, and bake in a well buttered pie dish. Put a few dabs of butter and some breadcrumbs on top. Bake in a hot oven for half an hour.

Mrs. F. M. Carter, Colomberie,

—O—

Oeufs Bretons.

6 eggs.	1 lb. tomatoes.
1 oz. butter.	1 teaspoon flour.
Salt and pepper.	a little fat for frying.

METHOD.—Slice the tomatoes and stew them till quite tender, then rub through a sieve. Re-heat, season well with pepper and salt. Knead the butter with the flour until they are evenly mixed. Put this into the tomato juice and stir over gentle heat until it thickens. Fry the eggs in dripping (bacon dripping is best) and when they are almost done, turn them and cook a second longer. Pour the puree on to a dish, and place the eggs on it. Serve very hot.

Mrs. J. Le Sueur, Rouge Bouillon.

—o—

Egg and Sausage Pie.

6 ozs. cooked sausage.	2 eggs.
$\frac{1}{2}$ pint milk.	$\frac{1}{2}$ lbs. flaky pastry or short.
Pepper.	

METHOD.—Line a deep sandwich tin with the pastry and put in the sliced sausages. Beat up the eggs with the milk and pepper and pour over the sausages. Cover with pastry, brush over with a little beaten egg. Bake 45 minutes in a moderate oven. If preferred, cooked ham may be used instead of sausages.

Mrs. W. Cann, "Inglenook," Victoria Avenue, Guernsey.

—o—

Tomato au Gratin.

Cut open the tops of the tomatoes and scoop out the pulp. Pass it through a sieve to clear away the pips and mix with a little butter or oil, chopped shallot, garlic, pepper and salt. Simmer this mixture for $\frac{1}{2}$ hour, then stir in some breadcrumbs, previously moistened with a little stock and some yolk of egg. When cold, fill the tomato cases with the mixture, sprinkle with fine breadcrumbs, and bake in a quick oven for 10—12 minutes.

Mrs. P. Guiton, "La Maisonette," La Rocque.

—o—

Savoury Dumplings.

$\frac{1}{2}$ lb. plain flour.	2 ozs. cooked meat or 6 ozs.
$\frac{1}{4}$ ozs. suet.	raw meat.
1 grated onion.	1 egg.
1 teaspoon parsley.	$\frac{1}{4}$ teaspoon mixed herbs.
Salt to season.	Water.
2 ozs. breadcrumbs.	

METHOD.—Mix the dry ingredients with egg and enough water to make into stiff dough. Form into small dumplings and cook in stock or vegetable water 15 minutes for cooked meat and 45 minutes for uncooked meat, or put mixture into greased basin, cover with greased paper and boil or steam for 30 minutes, 1 hour for uncooked meat.

Mrs. McQueen, Pontac.

—o—

Welsh Rarebit.

3 ozs. grated cheese.	About 1 teaspoon milk.
1 teaspoon made mustard.	Pinch of pepper.
1 oz. butter.	

METHOD.—Melt the butter, add the cheese, mustard, milk and seasonings. Stir over the fire till these are melted then pour it over a piece of buttered toast.

Miss A. Neel, Rouge Bouillon.

—o—

Macaroni Cheese.

$\frac{1}{2}$ oz. flour.	$\frac{1}{2}$ oz. butter.
$\frac{1}{4}$ ozs. macaroni.	$\frac{1}{4}$ ozs. cheese.

METHOD.—Boil macaroni, well in boiling salted water (20 minutes). Strain, put butter into stewpan and melt, add flour and milk and bring to the boil. Put in cooked macaroni and grated cheese with a little salt and pepper, and mustard. Turn all out into a greased pie dish. Cover with grated cheese and breadcrumbs and cook in oven till golden brown.

Mrs. D. Pallot, "Petit Menage Farm," St. Saviour's.

Cheese Croquettes.

$2\frac{1}{2}$ ozs. fine breadcrumbs.	Salt and pepper-cayenne.
1 egg.	5 or 6 ozs. grated cheese.
Deep hot fat.	

METHOD.—Mix the dry ingredients well together, and moisten them with egg. Form the mixture into small balls and dip each one into beaten egg. Coat them with fine breadcrumbs and in boiling fat.

Miss K. Hodgetts, 16, Union Street, St. Helier.

A Devonshire Spice Pudding (eaten with roast pork).

2 ozs. cheese.	1 teaspoon spice.
----------------	-------------------

Added to a milk rice pudding with salt and pepper to taste.

Mrs. J. V. Le Grand, 3, Trafalgar Terrace, St. Helier.

Mushroom Savoury.

1 lb. mushrooms.	1 onion.
4 medium tomatoes.	1 teaspoon grated lemon.
4 heaped teaspoonfuls of- breadcrumbs.	Croutons of fried bread.

METHOD.—Prepare the mushrooms, skin and slice the tomatoes, fry the onions rings in a little dripping or butter. Butter a dish, and arrange the mushrooms, tomatoes, crumbs and onion in layers. Season each layer and sprinkle with lemon rind. Cover with greased paper, and bake for $\frac{3}{4}$ hour or until the mushrooms are tender. Garnish with croutons of fried bread.

Mrs. F. D. Houillebecq, "Blairgowrie," Samarès.

Swiss Eggs.

For one person.

Take a fireproof dish, grease it with butter, grate a little cheese and break egg into it. Grate a little more cheese over, and salt and pepper to taste. Put in oven till set.

Mrs. H. A. Cabot, 10, Elizabeth Place, St. Helier.

Cheese Straws.

$\frac{1}{4}$ ozs. flour.	2 ozs. margarine.
2 ozs. cheese.	1 egg.

Cut the cheese up very fine, mix flour and margarine, then add the egg. Roll out and cut into strips, not too thick. Bake in a very hot oven 10 to 15 minutes.

Mrs. Cutbush, 54, David Place, St. Helier.

Cheese Straws.

$\frac{1}{4}$ lb. flour.	3 ozs. grated cheese.
A pinch of salt,	Small pinch cayenne pepper,

