

reheat. One ox tail, ½ lb. ox kidney, 3 pints water or stock, 6 peppercorns, a pinch of mace, 1 bay leaf, a little thyme. 1 carrot, 1 turnip, about an ounce of dripping, 1 oz. flour, 1 dessertspoonful minced parsley, salt and pepper to taste. Cut tail into joints, remove fat. Peel onion and slice into thin rings. Put fat in saucepan, make hot and fry pieces of tail and kidney cut small; when brown lift out and add onion to fat, brown thoroughly, then drain away the fat. Return tail and kidney to the saucepan, add water or stock and flavourings. Bring to the boil and simmer gently 2 or 3 hours or till tender. Lift tail and kidney into basin, strain gravy over and when perfectly cold remove fat. Reheat gravy and thicken with moistened flour. Add pieces of tail and kidney and vegetables cut in strips. Simmer gently about half an hour longer. Dish on hot dish and garnish with cooked vegetables and minced parsley.

Veal and Ham Pie

One pound fillet of veal, ½ lb. ham or bacon, 2 hard-boiled eggs, 1 teacup good stock (boil veal bones to make this), 1 teaspoon chopped parsley, lemon rind, pepper and salt, pinch herbs if liked, pinch nutmeg. Cut veal into pieces, season. Put in dish layers of veal, then bacon till half full. Put in sliced eggs, and pour on stock. Fill up with veal and bacon, sprinkle chopped parsley. Put on crust, make hole for steam. Bake in hot oven till brown, then reduce heat till meat is cooked, about 2 hours. Quicker to cook the meat first and cool.

Irish Stew

Two pounds mutton, 1 pint water, 1½ lb. potatoes, 2 or 3 onions, 1 teaspoonful pepper, 2 teaspoonfuls salt. Trim fat off meat, and put into a saucepan with water and seasoning. Bring to boil, and skim well. Then put in the onion sliced thickly, and the potatoes whole, or halved, if large. Carrots may be added. Simmer gently about 2 hours. Neck of mutton or leg chops are good.

Bologna Pudding

Line basin with suet crust. Fill centre with mixture of equal parts of bacon, pork, beef and veal, all minced and seasoned with pepper, salt and sage. Moisten with a little stock or water. Put crust top on. Cover and steam 2 to 3 hours. Serve with onion sauce to which chopped parsley has been added just before serving.

FROM THE MAILBAG

Shrinking Pickles Again

Dear Aunt Daisy,

I notice that a "Link" is enquiring in *The Listener* for a way to keep pickles and relishes from shrinking. I simply cut squares of plastic and fasten with a rubber ring, and the pickles keep as moist and as nice as the day they were made.—L.W., Riccarton.

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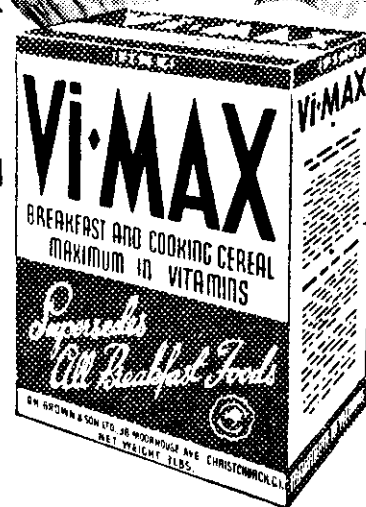
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