

Now put a slice of brown bread buttered both sides with mustard butter, and repeat from beginning, till sandwich is thick enough. Put away over night with a weight on top. Next day when needed cut sandwiches across and serve.

Brussels Sprouts with Chestnuts

This is a Swiss recipe. Use $\frac{1}{2}$ lb. chestnuts, boil them and peel; $\frac{1}{2}$ lb. of small-sized Brussels sprouts, trimmed and boiled in usual way, but only for about 10 minutes. Drain and leave to cool. Heat about 2 oz. butter, stir in $\frac{1}{2}$ pint good stock, add pepper and salt, then the cooked chestnuts and sprouts. Simmer gently till the sprouts are quite tender, shaking the saucepan from time to time. A few minutes before serving add another ounce of butter, and serve piping hot.

Richmond Maids of Honour

This is the traditional recipe. Six ounces butter, 4 egg yolks, 1 oz. finely-ground almonds, 1 tablespoon lemon juice, 6 oz. sugar, 1 teacup cream, 1 boiled potato, 1 oz. minced nuts, grated rind 2 lemons, little nutmeg, wineglass brandy. Mix butter and cream. Rub potato to a smooth flour. Then mix all ingredients together. Line patty pans with puff pastry and fill with mixture. Bake as usual.

Veal in Wine Sauce

Another Swiss recipe. Cut a piece of fillet of veal in small strips, as for fried potatoes. Season with pepper and salt and fry briskly in butter. Remove the meat, stir a little flour into the butter in the pan, add a glass of white wine, and when hot return the veal to the pan and cook in the sauce for about 3 or 4 minutes. Be sure to serve very hot.

Sally Lunns (English)

One ounce compressed yeast, $\frac{1}{2}$ lb. flour, 1 oz. sugar, 2 oz. butter, 2 eggs, $\frac{1}{4}$ oz. salt, 1 pint milk. Scald and cool the milk to lukewarm. Dissolve the yeast in portion of the milk and add the sugar. Well beat the eggs and add salt. Cream butter well and just melt it. Mix all well together, adding yeast last. Beat till

NEXT WEEK: Pies Are Popular

smooth, pour into well-greased shallow pans, or muffin rings on a baking sheet. Half fill the rings, then cover and allow to rise in a fairly warm place for about an hour, until nearly full. Just before baking, sprinkle tops with sugar. Bake in a good oven about 20 minutes. Condensed milk tins, or similar tins, may be cut down for muffin rings.

Friar's Omelette (Warwickshire)

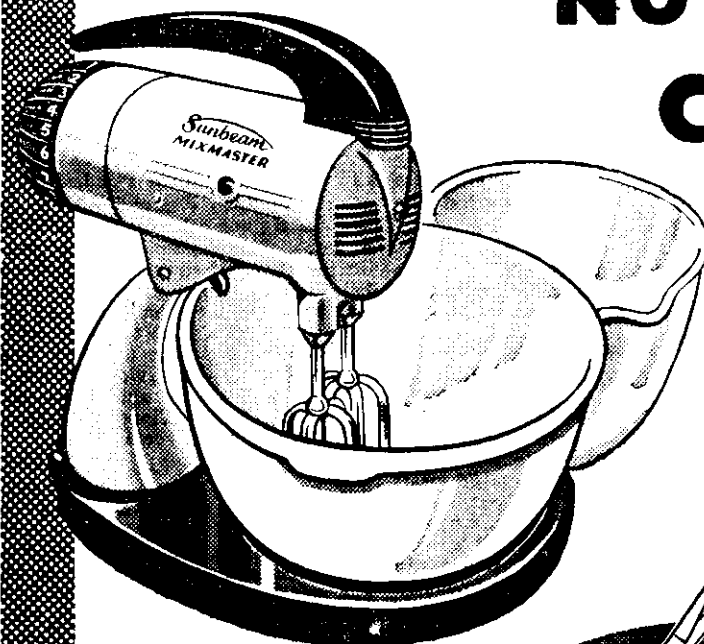
Boil a dozen apples, as for sauce; stir in $\frac{1}{4}$ lb. butter and $\frac{1}{4}$ lb. white sugar. When cold, add 4 eggs, well beaten. Put into a baking dish thickly strewn with crumbs of bread, so as to stick to the bottom and sides, then put in the apple mixture; strew crumbs of bread over the top. When baked, turn it out, and grate loaf sugar over it.

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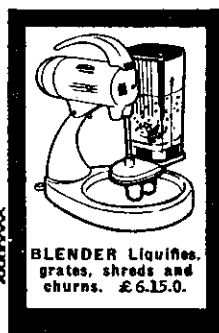
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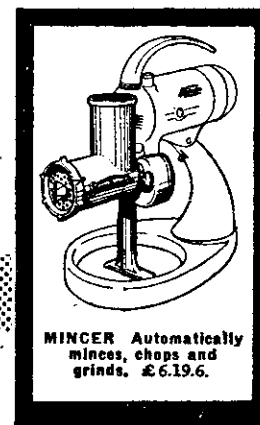


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