

chopped onion (and tomatoes if you have them). Grease well a round cake tin, press half the mixture into the tin. Next put a layer of poultry breadcrumb stuffing on top, but not too seasoned. Then another layer of meat mixture. Bake slowly for 2 hours. When served it cuts into neat pieces and looks so nice and it is very tasty too. Make a rich gravy to serve with it and fluffy mashed potatoes.

Smothered Sausages

Take required number of sausages and fry in their own fat until brown. Drain from fat, put into casserole and cover with finely-chopped onions and sliced apples. Add a small piece of butter and a little water, a little salt and brown sugar. Sprinkle all with cinnamon (if liked) and cook very slowly 1 hour.

Toad in the Hole

Arrange skinned and halved sausages in a slightly greased piedish. Make a batter with 4 oz. flour, small teaspoon salt, $\frac{1}{2}$ teaspoon baking powder sifted into basin, then a beaten egg mixed with a breakfast cup of milk stirred in gradually and beaten very smooth; stir in a little finely chopped parsley. Pour this batter over the sausages and bake in moderate oven from $\frac{3}{4}$ to 1 hour. The batter may be doubled if liked, as it is generally popular. Fish are nice cooked this way too.

Sausage Omelette

Three eggs, 1 teaspoonful finely-chopped parsley, a little mustard, pepper and salt, 1 oz. butter, 2 cooked sausages. Remove the skins from the sausages and chop finely or mince. Put the yolks of eggs into a basin, add 1 tablespoon of water, pepper, salt and

NEXT WEEK: Egg White Recipes

parsley and beat with a fork or spoon. Then stir in the minced sausage. Beat up the whites of eggs stiffly with a whisk, fold lightly into the mixture. Heat the butter in an omelette pan, pour in the mixture and cook in the usual way. Turn out on to a hot dish and garnish with parsley.

FROM THE MAILBAG

Lime Marmalade

Dear Aunt Daisy,

Could you please give me a recipe for a fruit lime marmalade? I've failed to find one in any recipe book.—Gwyneth, Stratford.

Lime Marmalade: Three limes, 2 cups water, 1 lb. sugar, juice and skin of 1 lemon. As the skins of limes are harder than lemon or oranges, just squeeze out juice, then mince skins finely. There is no pith on limes. Slice lemon skins. Put all in water and soak 48 hours. Then boil for an hour, add warmed sugar and boil till it will set.

Softening Butter

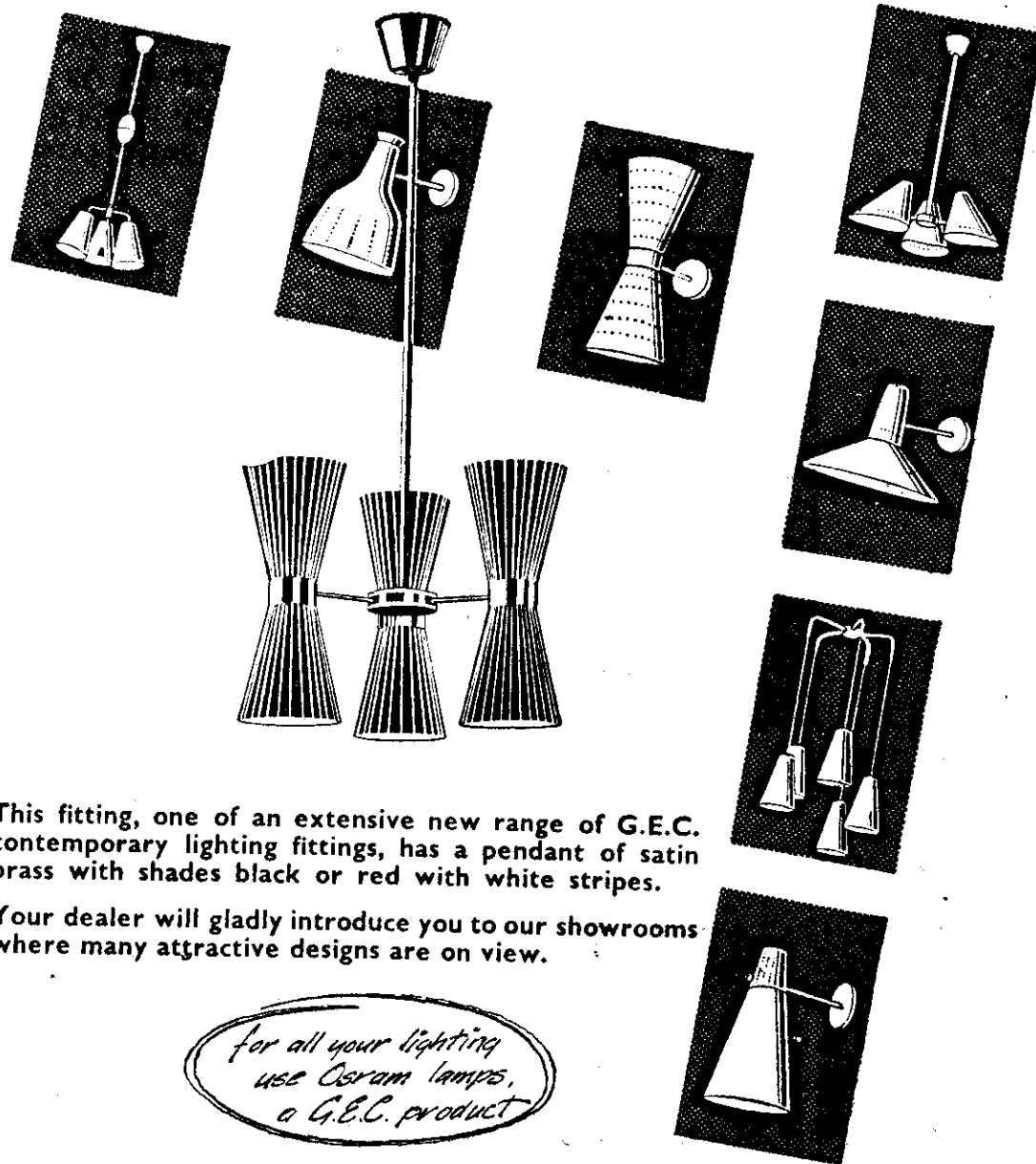
Dear Aunt Daisy,

I would like you to pass on this hint to your many listeners. If they keep the butter on a shelf in the hot water cupboard, they will have no trouble spreading it on bread. I keep mine there all through the winter and am really thrilled with the result.—Easy Spread, Avondale.

PILOT BREAKS SOUND BARRIER

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