

in salted water till tender. Slice onions, lay in bottom of casserole, put layer of minced meat, layer of onions, macaroni etc., till dish is full. Put 2 or 3 table-spoons tomato sauce, grated cheese, breadcrumbs, and dabs of butter. Moderate oven. Brown well on top.

#### Left-over Meat Pudding

Half pound of cold mutton, beef, 1 teacup flour, 1 tablespoon chopped parsley, 1 boiled onion, 1 breakfast cup milk, ½ teaspoon salt, 1 egg, little pepper and nutmeg. Mix gradually in a bowl the flour, parsley, chopped onion and seasoning, with the beaten egg and milk, until a smooth batter. Cut the meat into small pieces and add. Butter a pudding dish well and pour the mixture in, bake for about ½ hour, turn out and serve with gravy over or around. The same may be put in a buttered basin and covered with butter paper, then steam for 1 hour. Turn out and serve with brown sauce. An excellent dish for lunch or children's dinner.

#### Rissoles

Half pound cold meat (chopped finely), a small onion, ½ tablespoon chopped parsley, ½ tablespoon of Worcester sauce, ½ oz. dripping, ½ oz. flour, seasoning, egg, breadcrumbs, ¼ pint stock. Melt dripping in small saucepan, and when hot put in the onion and fry till tender, add flour and stock, stirring well all the time; boil well, and add sauce and parsley. Mix well with the meat and spread out to get cold. Divide into small pieces, make into balls (flour the hands). Dip each one into egg, and cover with breadcrumbs. Fry a nice brown in deep, hot fat. Drain on soft paper. Dish in a pile, and garnish with parsley. Instead of making sauce to bind the rissoles, an egg may be used, and ¼ lb. of mashed potatoes or breadcrumbs.

#### Scalloped Corned Beef

Take ½ lb. cold minced corned beef, 2 oz. boiled macaroni, 1 tablespoon of chopped parsley, 1 onion minced, ½ pint stock or milk, 1 tablespoon of flour, small piece of butter or dripping. Fry onion in the butter, add flour and

#### NEXT WEEK: Dried Apricots and Prunes

gradually the milk. Bring to the boil, add parsley and the meat. Place a layer of mince in piedish, add a layer of macaroni, repeat till piedish is full. Cover with mashed potatoes or greased breadcrumbs and brown in the oven.

#### FROM THE MAILBAG

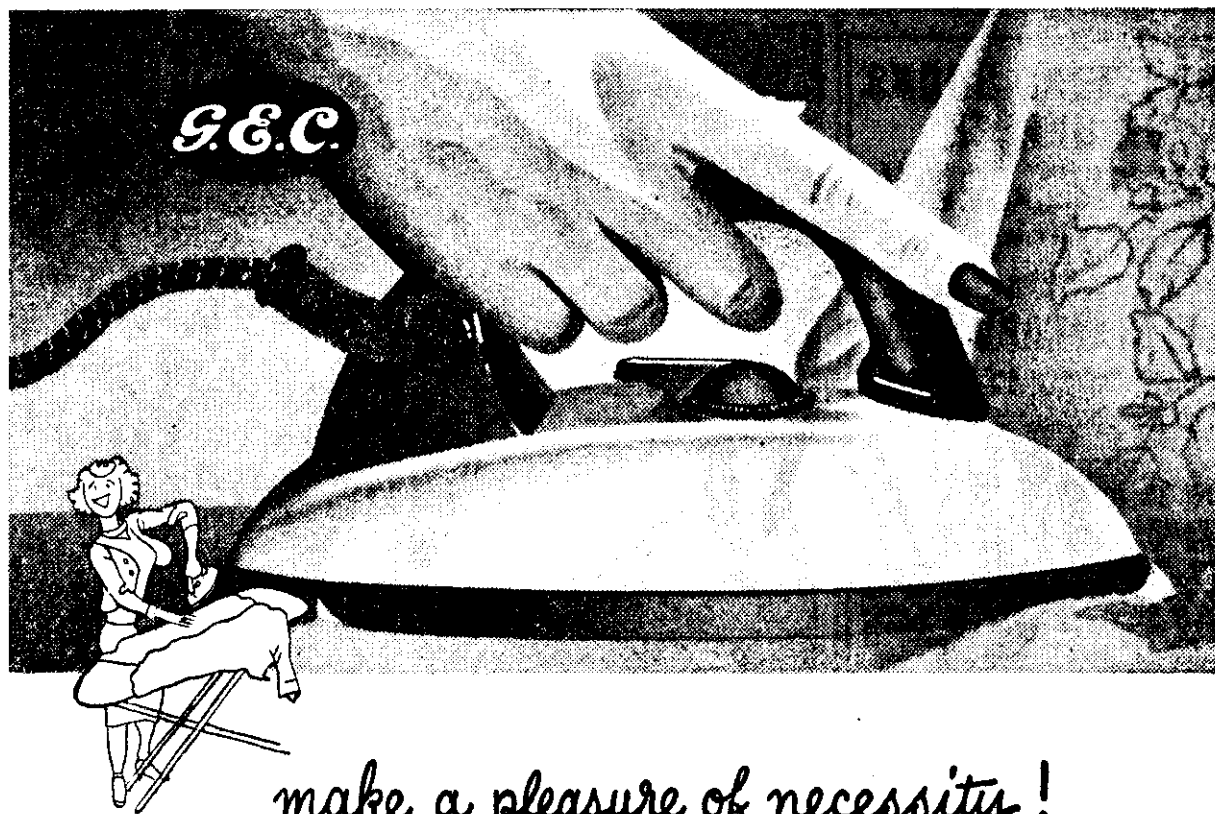
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