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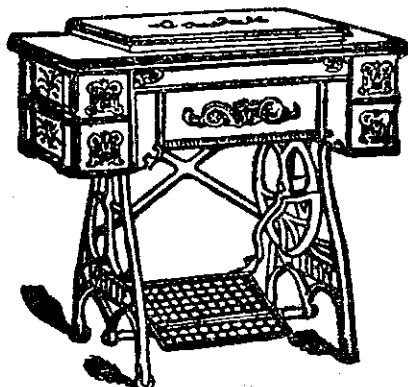
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Domestic

By MAUREEN.

Bacon Rolls.

Ingredients: One pound of mashed potatoes, one ounce of butter or dripping, half a beaten egg, flour, slices of bacon or cold ham. Method: Mix the potatoes, butter, and egg into a paste, adding sufficient flour to make it stiff enough to roll out. Cut into oblong pieces, and spread with thin slices of bacon; then roll up, pinching the ends together, and bake.

Fish Patties.

Line saucers with potato crust, as for bacon rolls, fill with a mixture of cold fish, flaked, a chopped hard-boiled egg, a teaspoonful of boiled rice or barley, and seasoning to taste. Cover with potato crust, and bake.

Pickled Fish.

Take any fish, fresh or cooked, and remove the bones. Pack rather tightly in a stone jar, sprinkling each layer with a little salt and cayenne, and a clove. Cover with vinegar, tying over the top of jar a lid of butter paper. Cook slowly in the oven for two hours.

Potato Cutlets.

Required: Slices of cold mutton, pepper, salt, mashed potato. Cut some neat slices of mutton, season with pepper and salt and cover them with mashed potato, pressing it flat with a knife. Fry a nice brown, serve hot on a dish paper, and garnish with sprigs of parsley.

Stewed Mutton.

Required: The remains of a fillet of mutton, three carrots, sliced, three slices of bacon. Cut up the bacon, and fry it a little in a saucepan, then add the vegetables and cover closely for fifteen minutes, shaking occasionally to prevent sticking. Now put in the remains of the joint, pour some of the vegetables over it, cover the pan, and cook at the side of the fire for an hour, or longer if necessary. Serve on a hot dish with the vegetables round.

Potted Meat.

Fresh shin of beef, or 'pieces' simmered in a covered stone jar with very little water for at least three hours. It is a good plan to stand the jar in a pan of boiling water. Cut the meat very fine, and pound thoroughly, adding pepper and salt and any particular seasoning you fancy. Mix with a little clarified butter, and press down into a small jar or potted-meat glass. When quite cold, pour over a little warmed butter. This keeps better if no gravy is added.

Meat Pie.

Meat pies and moulds are simple and inexpensive to make. Shin of beef is very cheap, and often despised by housekeepers; but, when carefully cooked, it is deliciously tender. The butcher, too, often has plenty of 'pieces' that he is glad to sell for a few pence, and these can be made into moulds or potted meat that taste every bit as good as if they were made with the finest steak. Meat pie can be made with any kind of meat. Cut into small pieces enough to fill your pie-dish: but put them first into a stone jar, with a little pepper and salt, and just cover with water. Place a saucer over the top, or tie on grease-proof paper, and put the jar in the oven. Let the meat simmer three-quarters of an hour, then turn into the pie dish, cover with substantial dripping crust, and bake. When thoroughly cold, this pie can be cut in slices, as meat will be set in a firm jelly.

Maureen

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