

Curried Eggs.

For 4 to 6 persons. Time 15 mins. Cost 10d.

- ½ oz. Brown & Polson's "Patent" Corn Flour.
- 2 small Onions.
- 1 oz. Butter.
- ½ oz. Curry Powder.
- ½ oz. Ordinary Flour.
- ½ pint White Stock or a table-spoonful of Lemco, dissolved in ½ pint boiling water.
- 2 table-spoonfuls Cream.
- 6 hard-boiled Eggs.

Mince the onions. Put them and the butter into the chafing dish and cook until they are brown. Stir in the curry powder. Mix well and add the flours, stirring quickly all the time, then add the stock. When the mixture has simmered for ten minutes add the cream and the eggs cut in halves. Serve hot.

NOTE.—Cook in blazer over hot water pan.

Fricassée of Eggs.

For 4 to 6 persons. Time 15 mins. Cost 9d.

- ½ oz. Brown & Polson's "Patent" Corn Flour.
- A sprig of Parsley.
- 6 hard-boiled Eggs.
- 1 oz. Butter.
- 6 minced Mushrooms.
- ½ pint White Stock (Chicken, Veal or Milk).

Cut the parsley fine. Cut the eggs into slices half an inch thick. Put the butter in the chafing dish, when melted add the Corn Flour (stirring constantly), the mushrooms, parsley and stock. Let simmer five minutes and add the eggs. Boil up once and serve hot.

NOTE.—Cook in blazer over hot water pan.

Oysters Fried in Batter.

For 3 persons. Time 15 mins. Cost 1s. (probable).

- ½ oz. Brown & Polson's "Patent" Corn Flour.
- 12 Oysters.
- 3 table-spoonfuls Milk.
- 1 table-spoonful Oyster Juice.
- Salt.
- 3 Eggs well beaten.
- ½ oz. Butter.

Drain the oysters and dry them carefully in a soft cloth; do not lift them with fork-prongs, as they lose flavour if pierced. Put the Corn Flour into a bowl and add the milk, oyster juice and salt. Stir till smooth and add the beaten eggs. Melt the butter in the chafing dish, and when it is hot, drop the oysters, one at a time, first into the batter, then into the butter, and fry them until a rich brown.

NOTE.—Cook in blazer without hot water pan.

Creamed Lobster.

For 6 to 8 persons. Time 10 mins. Cost 1s. 6d.

- ½ oz. Brown & Polson's "Patent" Corn Flour.
- ½ oz. Butter.
- 1 breakfast-cupful Milk.
- ½ breakfast-cupful Cream.
- 2 lbs. boiled Lobster.
- Salt.
- Pepper.
- 1 tea-spoonful Lemon Juice.

Melt the butter in the chafing dish, stir in the Corn Flour, gradually adding the milk and cream. When smooth add the lobster cut in small pieces, salt and pepper. Stir until very hot, add lemon juice and serve.

NOTE.—Cook in blazer without hot water pan.

Lobster Patties.

For 4 persons. Time 10 mins. Cost 1s. 4d.

- 1 oz. Brown & Polson's "Patent" Corn Flour.
- 2 boiled Lobster Tails.
- Salt and Pepper.
- Lemon Juice.
- 1 pint Milk.
- 1 oz. Butter.

Cut the lobster into small pieces, season with salt and pepper and a little lemon juice. Boil the milk in the chafing dish. Slake the Corn Flour in a little cold milk, and add it to the hot milk. When thick, gradually stir in the butter, and allow all to become quite thick. Stir in the lobster, and when hot, serve by filling the previously heated shells with the mixture.

NOTE.—Cook in blazer without hot water pan.

Creamed Sweetbreads.

For 6 to 8 persons. Time 1 hour. Cost 2s. 6d.

- ½ oz. Brown & Polson's "Patent" Corn Flour.
- 2 lbs. Sweetbreads.
- 1 oz. Butter.
- 1 breakfast-cupful Milk.
- Salt.
- Paprika.
- 1 table-spoonful Sherry (if desired).

Parboil the sweetbreads, and when cold break into small pieces, removing all membrane. Melt the butter in chafing dish, rub in the Corn Flour, and gradually add the milk, stirring continually. When boiling and thickening, season well with salt and paprika, add the sweetbreads, and let them cook until perfectly tender. If desired, a scant table-spoonful of sherry may be added at the last.

NOTE.—Cook in blazer over hot water pan.