

Curry Sauce for Meats.*For 3 to 4 persons. Time 15 to 20 mins. Cost 4d.*

| | |
|---|-----------------------------------|
| 1 oz. Brown & Polson's "Patent" Corn Flour. | |
| 1 oz. Butter. | 1 oz. Curry Powder. |
| 1 minced Onion. | $\frac{1}{2}$ oz. Vinegar. |
| 8 Peppercorns. | $\frac{1}{2}$ oz. Lemco. |
| Mace. | $\frac{3}{4}$ pint boiling Water. |
| 2 Bay Leaves. | Salt. |

Put the butter in the chafing dish. Add the onion, peppercorns, mace and bay, and stir till the onion is well browned. Then add the Corn Flour moistened with a little cold water, the curry powder, vinegar, salt and water, in which the Lemco has been dissolved. Simmer five or ten minutes, stirring constantly. This may be poured over cold meats, or minced beef or mutton may be added to it, and let cook until thoroughly hot.

NOTE.—Cook in blazer over hot-water pan.

Spaghetti.*For 4 persons. Time 40 mins. Cost 8d.*

| |
|---|
| $\frac{1}{2}$ oz. Brown & Polson's "Patent" Corn Flour. |
| Spaghetti. |
| 2 oz. Canadian Cheese. |
| 1 pint Milk. |
| Salt and Paprika. |
| $\frac{1}{2}$ tea-spoonful Lemco. |

Put the spaghetti in boiling water, salted, cook rapidly for thirty minutes, drain and cook again in boiling stock for ten minutes longer, or until perfectly tender. Melt the cheese in the chafing dish, add the Corn Flour slaked in a little of the milk, and when smooth the rest of the milk, stirring continually. When it begins to thicken season well with salt and paprika, add the spaghetti, and when boiling point is again reached add the Lemco dissolved in a very little water.

NOTE.—Cook in blazer over hot-water pan.

Creamed Toast.*For 3 persons. Time 7 mins. Cost 3d.*

| |
|---|
| $\frac{1}{2}$ oz. Brown & Polson's "Patent" Corn Flour. |
| 1 oz. Butter. |
| 1 breakfast-cupful Milk. |
| Salt and Paprika. |
| Toast. |

Melt the butter in the chafing dish, add the Corn Flour, and when smooth, stir in gradually the milk. When it is the consistency of a rich cream, add salt and paprika (or pepper) and pour over toasted fingers of bread.

This forms an admirable food for invalids, as well as a good dish for a light supper.

NOTE.—Cook in blazer without hot-water pan.

Beef Pats.*10 pats. Time 25 mins. Cost 1s.*

| |
|---|
| $\frac{1}{2}$ oz. Brown & Polson's "Patent" Corn Flour. |
| Pinch of Salt. |
| 1 lb. Minced Beef. |
| 1 oz. Butter. |
| $\frac{1}{2}$ pint Stock (or Lemco). |
| $\frac{1}{2}$ small Onion grated. |
| Pepper. |
| $\frac{1}{4}$ oz. Browning. |

Sprinkle salt on the meat, and form into pats about the diameter of half-crown. Put the butter into the chafing dish; when hot, drop in the meat pats, and brown quickly on each side, then push to one side. Add the Corn Flour to the butter, mix, add the stock, onion, seasoning and browning. Put the pats into the sauce, cover and let cook slowly (by reducing the flame) for five minutes.

NOTE.—Cook in blazer without hot water pan.

Creamed Chicken.*For 4 to 6 persons. Time 10 mins. Cost 1s. 3d.*

| |
|---|
| 1 oz. Brown & Polson's "Patent" Corn Flour. |
| 1 oz. Butter. |
| 1 breakfast-cupful Chicken Stock (or Milk). |
| 1 breakfast-cupful Milk or Cream. |
| 2 breakfast-cupfuls cold Chicken. |
| Salt and Pepper. |

Melt the butter in the chafing dish, add the Corn Flour and mix. Then add the stock and the milk or cream (or the whole quantity of milk), and stir till smooth. Put in the chicken, salt and pepper, and cook three minutes longer.

NOTE.—Cook in blazer over hot water pan.

Brains.*For 4 persons. Time 15 mins. Cost 8d.*

| |
|---|
| $\frac{1}{2}$ oz. Brown & Polson's "Patent" Corn Flour. |
| Calf's Brains. |
| $\frac{1}{2}$ oz. Butter. |
| 1 breakfast-cupful Milk. |
| $\frac{1}{4}$ oz. Salt. |
| 2 small Onions grated. |
| $\frac{1}{2}$ tea-spoonful Chopped Parsley. |
| 1 table-spoonful Lemon Juice. |
| Yolks of 2 Eggs. |

The brains should be parboiled, and when cold veined and cut into small pieces. Melt the butter in the chafing dish, add the Corn Flour, and stir till smooth, gradually adding the milk. When smooth and boiling add the salt, onion, parsley, lemon juice and brains. Re-heat it, and when boiling, stir in the yolks of eggs and serve at once.

NOTE.—Cook in blazer over hot water pan.