

Method.—Boil the milk, add it gradually to the egg-yolks, which have been beaten with the cornflour, and add the salt and half the sugar. Cook over boiling water till thick. Cool, and combine with the egg-whites beaten stiffly, with the remaining sugar. Add an equal quantity of strained rhubarb pulp and half a cup of cream. Serve

cold. *NOTE.*—In making the custard one egg may be used instead of the two yolks, in which case all the sugar would be added with the cornflour and salt and the extra whites omitted.

Rhubarb and Pineapple Marmalade.

Shred enough pineapple to make a quart, and to it allow 2 quarts of rhubarb

cut into small pieces, the grated rind and strained juice of two oranges, and $3\frac{1}{2}$ quarts sugar. Put the shredded pineapple into a preserving-pan with a very small amount of water (just enough to prevent burning). Cook until tender. Add the rhubarb, sugar, rind, and juice and cook until thick. Put into clean jars, and seal.

What Vegetables to Serve.

Beef.

Roast Beef.—Potatoes (boiled, roasted, baked, scalloped, in half shell, sweet potatoes), cauliflower, cabbage, celery, carrots, peas, french or butter beans, broad beans, asparagus, onions, pumpkin, marrow, turnips, small beets, tomatoes, spinach.

Steaks.—Potatoes (same as for roast), also french fried potatoes, potatoes *au gratin*; cucumber, mushrooms, peas, onions, tomatoes, celery, turnips.

Beef Stew.—Potatoes (boiled or riced), turnips, parsnips, carrots, tomatoes, peas, beans, celery, onions.

Baked Heart.—Potatoes (riced, *au gratin*), parsnips, tomatoes, beets.

Tongue.—Potatoes (mashed, creamed, or riced), rice, carrots, beans, spinach, cabbage, tomatoes.

Tripe.—Potatoes (mashed), carrots, celery, onions.

Corned Beef.—Potatoes (mashed), carrots, cabbage, beets, turnips, parsnips, spinach, beet tops, cauliflower.

Veal.

Roast Veal.—Potatoes (boiled, mashed, or browned), rice, spaghetti, macaroni, tomatoes, onions, french and butter beans, spinach, asparagus, turnips (white), all kinds of greens, beets, peas, cabbage, carrots.

Chops or Cutlets.—Potatoes (mashed, *au gratin*, baked), tomatoes, celery, french and butter beans, beet, greens, peas.

Veal Stew.—Potatoes (boiled), rice, carrots, peas, french beans, turnips, parsnips.

Pork.

Roast Pork.—Potatoes (boiled, riced, or mashed), cabbage, tomatoes, spinach, turnips, marrow, pumpkin, onions, parsnips, or apples.

Pork Chops.—Potatoes (boiled, mashed or riced), baked beans or split peas, turnips, beans, spinach, cabbage.

Baked Ham.—Potatoes (mashed, *au gratin*, or scalloped), macaroni, spaghetti, beans, spinach, beets, greens, cauliflower, marrow, pumpkin, onions.

Boiled Ham.—Potatoes (baked, in half shell, creamed, scalloped, and browned), spinach, brussels sprouts, cauliflower, cabbage.

Sausage.—Potatoes (mashed, baked, or potato balls), macaroni, spaghetti, or bananas, tomatoes, apples, cabbage, french or butter beans.

Mutton and Lamb.

Lamb Chops.—Potatoes (baked, scalloped, or stuffed, kumeras), tomatoes, peas, beets, creamed carrots, french and butter beans *au gratin*, asparagus, marrow, and pumpkin.

Boiled Lamb or Mutton.—Potatoes (boiled), rice, beans, turnips (yellow and white), onions, spinach, brussels sprouts, cabbage, carrots, cauliflower.

Roast Lamb.—Potatoes (boiled, mashed, riced, or creamed), rice, artichokes, green peas, beans, tomatoes, marrow, onions, white turnips, asparagus, cauliflower.

Roast Mutton.—Potatoes (boiled, mashed, riced, or creamed), rice, artichokes, asparagus, spinach, beans, green peas.

Fish.

Baked Fish.—Potatoes (scalloped, stuffed, baked), peas, asparagus, cucumber, beans.

Creamed Fish.—Potatoes (mashed, riced, baked), tomatoes, beans.

Steamed Fish.—Potatoes (mashed, balls) tomatoes, beans, peas.

DEPARTMENT OF AGRICULTURE.

WALLACEVILLE POULTRY STATION.

FOR SALE—

WHITE LEGHORN
AND
BLACK LANGSHANS.

Orders being booked for Breeding Stock.

For full particulars apply—

THE POULTRY OVERSEER,
Veterinary Laboratory,
Private Bag to Wallaceville,
WELLINGTON.