

its and mix in well. Turn  
reased pudding dish, cover,  
m for about half an hour.  
ot, with sweet white sauce  
custard sauce.

### SPAGHETTI AND APPLE PUDDING.

Ingredients:—4 ozs. of spaghetti,  
to taste, stewed apples,  
nutmeg to flavour.

Boil the spaghetti in water, with  
to taste, till practically done.  
If you have too much liquid left,  
you need some. Turn the  
into a fireproof dish. Flav-  
our with a small cupful of stewed  
apples with nutmeg and add this  
to the macaroni. Mix lightly but  
thoroughly. Bake in a moderate  
oven for about twenty minutes and  
serve.

### SAUSAGE TOAST.

Ingredients:—2 slices of toast,  
sausage meat, salt and pepper,  
onion to taste, a pinch of  
herbs, pickled red cabbage

Boil the sausage meat till smooth  
with salt and pepper as desired,  
and mix with mixed herbs and onion  
juice. Mix well, then fry for a  
few minutes. Make the toast.  
Spread half the sausage mixture on  
one side of you spread the mixture  
on both sides of the toast while the latter is still  
soft. You will not need to put fat  
on the toast, as the moist mix-  
ture will soften it. Spread pickled  
cabbage over the sausage mixture.  
Put in a moderate oven till well  
done through—about 20 minutes—  
and serve at once. This makes  
a good dinner for two people.

### CREAM IT.

Put over any fish or meat  
of any kind whatsoever and in any  
sauce, and it looks too un-  
appetising to eat, you can soon  
make it appetising by creaming it.  
Add half an ounce of fat in a  
pan and add an ounce of  
milk. Cook for five minutes, stir-  
ring all the time. Add milk or  
cream water, or stock, or veget-  
able stock, very gradually, and mix

well in no time. Besides, they  
actually like its flavour. Be wise.  
Get a bottle of Parment Syrup from  
your chemist to-day and keep it  
handy. 1/6 the bottle. Family size  
2/9.

**NOTE**—If through shortage of  
bottles your chemist is out of Par-  
ment Syrup, get a 3/- bottle of Par-  
ment Concentrated Essences and  
make up a big supply yourself.

**PRINTING.** — When about to  
order Printing of any kind, ask at  
the "Limerick Leader" Office for  
Quotations. 'Twill pay you to do  
so.

### DEATH.

**ANDREWS** — At his residence,  
in Long Island, New York, John,  
son of the late Philip Andrews, 5  
Treaty Terrace, Thomondgate.  
Deeply regretted by sister, brother  
and relations. Mass offered.

### VOTES OF SYMPATHY.

**Feale Bridge and Headley Bridge  
Dairy Society**—At a meeting of the  
committee of the above, held on  
19th inst., Mr. John Cahill presid-  
ing, a resolution of sympathy with  
Mr. William J. Lane, a respected  
member of the Committee, was  
passed on the death of his mother.  
Proposed by the Chairman and sec-  
onded by Mr. P. P. O'Keeffe, and  
passed in silence. Mr. P. Elliott,  
Manager, on behalf of himself and  
Staff, wished to be associated.

**Robertstown Parish Council**—The  
Robertstown Parish Council and  
Guild (Muintir na Tire) wish to  
express their sincere and heartfelt  
sympathy with Thomas Neville on  
the death of his aunt, and with  
Maurice O'Connor, Fawnamore, on  
the death of his wife.

well. Add salt and pepper. Stir-  
ring all the time, cook for five  
minutes. Have the meat or fish  
boned and cut up and add it to  
the sauce. Heat through well and  
serve at once, either on toast or  
with vegetables.

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