

At all events, it is clear that we have not yet got to the bottom of the history of the Passover Seder. The Episode of the Four Sons repeats itself with difference in its not using bread and hour. The latter can be easily replaced. The same quality Matza meal, well-dried, pounded in a mortar and passed through a sieve, can be used for nearly all the same purposes as flour. Meat pie-crusts and bread-crusts for stuffing are easily replaced by mashed potatoes well beaten up with eggs. Potato flour can also be obtained, but its successful use comes only with actual practical experience.

PASSOVER COOKERY.

[FROM A LADY CORRESPONDENT.]

With very few exceptions there can be a great variety of food, and nearly the same dishes, during Passover week, as at any other time. The only sensible difference is in not using bread and hour. The latter can be easily replaced. The best quality Matza meal, well-dried, pounded in a mortar and passed through a sieve, can be used for nearly all the same purposes as flour. Meat pie-crusts and bread-crusts for stuffing are easily replaced by mashed potatoes well beaten up with eggs. Potato flour can also be obtained, but its successful use comes only with actual practical experience.

STUFFED TONGUE.

Make a rich stuffing of mashed potatoes and finely-minced meat, well seasoned with sweet herb, pepper, salt, and a little grated lemon peel. Mix all well together, and add two or three well-beaten eggs. Take a good-sized tongue; cut it from the root; fill it with the above stuffing, and slices of hard-boiled egg. Braise it, letting it simmer very slowly for four hours or more; when done, place the tongue on a hot dish, thicken the gravy and pour over it.

BEEF AND OLIVES.

Take a large thin slice of rump steak; cut it into pieces about two inches long by 1 1/2 inches wide. Rub lightly with garlic, and season with pepper and salt. Have one large Spanish olive for each cutlet. Roll the cutlets, tying each one with a piece of string, and put an olive inside each. Fry lightly in a little seasoned fat. Then lay in stewpan, and cover with a little good stock, into which put a few finely chopped olives. When done, lay the cutlets on a dish, thicken the sauce and pour over them. Serve very hot.

FRIED FISH.

Well wash and clean fish. Lay it in salt for two hours. Wash this off, dry thoroughly, and lay in a clean cloth. Have ready sufficient meal which has been pounded and sieved. Dip the fish first in the meal, and then in well-beaten egg. Fry in a pan of sufficient absolutely boiling oil to cover the fish. Lay on a drain and serve cold.

WHITE STEWED FISH.

Chop three or four onions very finely. Fry in a little oil in a stewpan. Then cut up and lay in the pan the fish which should have previously been well seasoned with a mixture of salt, pepper, and a little ginger. Add a tumbler of water and let it boil till nearly done. Then lay on it the liver balls, and let both cook for ten minutes more. Pour over sauce, keeping the pan in motion. When sauce is of the consistence of custard, the whole is done.

BALLS FOR STEWED FISH.

Boil well either flaxseed, liver or some fish. Mince this up very finely and put it in a basin with pepper, salt, chopped parsley, and little lemon peel, and two well-beaten eggs. Mix all well together. Then add sufficient meal to bind it well. Form into balls and let them cook on the hob.

MOTZA PUDDING.

Take 1 lb. well-chopped suet, 1 lb. raisins, 1 lb. currants, 1 lb. sultanas, 1 lb. mixed peel, 1 oz. mixed spice, 1 lb. of fine Matza meal, and two well-soaked Matza. Well beat eight or ten eggs, add to them a little piece of lemon rind finely chopped, and some sweet almonds. Mix the eggs and all ingredients well together for a good half-hour. Add to this a large quantity of rum or sherry. Put it in a mould and boil for five or six hours. Serve with sweet sauce. This pudding is equally good baked.

MOTZA FRITTERS.

Take some very fine meat, allowing one large spoonful to each egg. Make these in a batter with lemon peel and ground almonds. Form into balls, sprinkle with sugar and cinnamon, and fry in boiling oil. Serve very hot.

APPLE FRITTERS.

Peel and core sufficient large apples. Cut them in slices and place them in a dish, covering them with a little sugar and rum. Let them soak for an hour. Have ready a light batter of fine meal and eggs, dip in the slices of apple, and fry in oil or clarified dripping. Serve with lemon.

CHAROWZAS.

Chop very finely two sweet apples. Add an ounce of finely-chopped almonds, and then sufficient cinnamon to bind this well together. Make into small balls.

MOTZA KLEIS.

Fry two well-chopped onions in dripping till a light brown. Have ready two well-soaked Matza, squeezed out in a cloth, 3 oz. of finely-minced suet, a little chopped parsley, matzoh, nutmeg, salt and pepper. Pour in the onions and dripping, and thoroughly, though lightly, knead all together with the hands. Then add gradually, two tablespoonfuls of meal. Add four well-beaten eggs. Make them into balls, roll lightly in meal and boil for twenty minutes.

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