June, 1930

15

ndwich, or have better, because there are to be ad of two fairly

little powdered er layer with red am. Cover with them together; conient size and per.

led with curried unusual accomid chicken or a mic meal that is a adult. With round tomatoes oughly washed, moved, some of out, and have oked peas, old ans, a suspicion cick mayonnaise, fruit, the sweet really essential, de chocolate or for those who didition to the flask may conlarger ones can r drinks.

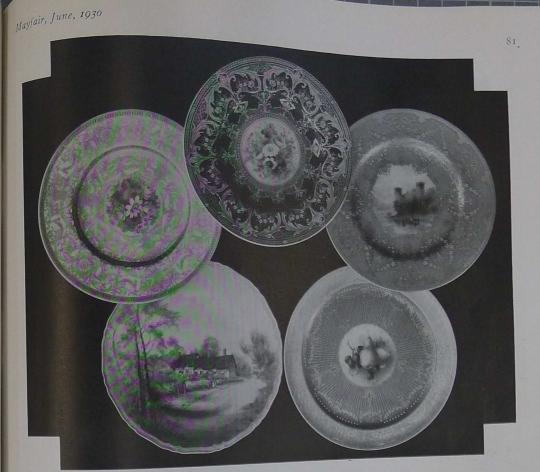
he liver. Heat ocoanut and let tes. Chop the he butter in a cers and season-ten minutes. cocoanut, milk, paste. Cook s, stirring con-ing.

vell with herbs
tle at a time.

this mixure
er of oil. Mix
same direction
thick sauce.
ifuls of butter
When hot, put
brown on both

with remaining

tomatoes and



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