

## CANADIAN NATIONAL RECIPES

*Which Help to Make the C.N.R.  
Dining Car Service Popular*



### CURRIED CHICKEN

Cut chicken into joints, place in stewpan with a little butter and fry to a golden brown, season, add small carrot, onion and two or three tomatoes minced fine, also two bay leaves. Cover stewpan and steam for 10 minutes. Add teaspoonful of curry powder and one of flour and sufficient stock to barely cover chicken, simmer slowly until cooked. Serve with border of plain rice and chutney.

### CABINET PUDDING


Butter a pudding mold and sprinkle the bottom with chopped raisins, citron and currants; add a layer of sponge cake and sprinkle lightly with ground cinnamon and cloves. Alternate these layers until the mold is almost full. Beat four eggs until light, add one quart of milk, a little salt and four tablespoonfuls of melted butter. Pour over the cake. Let all stand one hour and then steam for one and a half hours and serve with currant jelly sauce.



POSTAL  
CARD

Place  
Stamp  
Here

*The* Scenic Route  
Across Canada

A decorative vertical line consisting of two parallel lines with ornate, scroll-like flourishes at both the top and bottom ends, positioned to the right of the main title.