



CANADIAN NATIONAL RECIPES

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



DEVILED BEEF WITH FRIED BREAD

Take cold braised, boiled or roast beef, cut into portion slices, season with salt and pepper. Make a mixture of olive oil, mustard and pepper, dip the slices in it, then in fresh bread crumbs, broil quickly to a golden color, and serve with croûtons and rich meat gravy.

SWISS PUDDING

One-half cup butter, $\frac{7}{8}$ cup flour, 2 cups milk, grated rind of 1 lemon, 5 eggs, $\frac{1}{2}$ cup powdered sugar. Cream the butter, add flour gradually. Scald milk with lemon rind, add to first mixture and cook 5 minutes in a double boiler. Beat yolks of eggs until thick and lemon colored, add sugar gradually, then add the cooked mixture. Cool, cut and fold in whites of eggs beaten stiff, turn into buttered mold, cover, and steam $1\frac{1}{4}$ hours. While steaming, be sure water surrounds mold to half its depth, and never reaches a lower temperature than the boiling point.



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