When you have ascertained that the Amblongusses are quite soft, take them out and place them in a wide pan, taking care to shake them well previously.

Grate some nutmeg over the surface, and cover them carefully with powdered gingerbread, curry-powder, and a sufficient quantity of Cayenne pepper.

Remove the pan into the next room, and place it on the floor. Bring it back again, and let it simmer for three-quarters of an hour. Shake the pan violently till all the Amblongusses have become of a pale purple colour.

Then, having prepared the paste, insert the whole carefully, adding at the same time a small pigeon, 2 slices of beef, 4 cauliflowers, and any number of oysters.

Watch patiently till the crust begins to rise, and add a pinch of salt from time to time.

Serve up in a clean dish, and throw the whole out of window as fast as possible.

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**TO MAKE CRUMBOBBLIOUS CUTLETS.**

ROCURE some strips of beef, and having cut them into the smallest possible slices, proceed to cut them still smaller, eight or perhaps nine times.

When the whole is thus minced, brush it up hastily with a new clothes-brush, and stir round rapidly and capriciously with a salt-spoon or a soup-ladle.