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MOCK PATE DE FOIE GRAS 1 calf's liver (20 ounces); 1/4 teaspoon black or white pepper; few grains cayenne; 4 teaspoon ground nutmeg; 11/2 teaspoon Colman's Mustard: 3/4 teaspoon salt; 3 tablespoons water in which minced onion has been boiled; 1/4 cup liquor from boiling calf's liver: Cook a calf's liver in salted water until very tender; grind in a meat cutter. Moisten with 2 tablespoons melted butter. Work into a paste with the butter and seasonings. Pack in jars that have been but-







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