

and Vegetable in English and Tamil. In each heading of Curries two sorts of ingredients are given—one to be procured in England, the other in Ceylon; and also each Curry will be properly instructed. I have tasted the Curries made by Bengalee, etc., on board of steamers and on shore. They use proper Curry Stuffs, etc., but they flavour it too much; using plenty of ghee and fat mutton, etc.,—these spoil the taste. Just the same with Bombay Curries, but in Madras is the only place you could taste a proper Curry, and also in Ceylon, as a good many cooks of Madras Presidency came to Ceylon several years ago and spread out the art of general cooking in Ceylon. I believe at first the cooking business was instructed by European cooks. At present there is too many cooks in Ceylon; almost every butler, appoo, second servant, kitchen mate, groom, etc., knows to cook a English dinner!!!

Now we shall go on with our Curry business. I recommend to try Curry Powders from several grocers. The best Curry Powder is made of coriander seed (which could be got from the chemist's), saffron, dry chillies, cumin seed, few mustard seed, few pepper corns. If the Curry Powder contains all the above, it is a good Curry