

With regards I hope the lovers of Curry will be satisfy with these accompanying recipes, which, I should say can be made in England with Curry stuffs and provisions procurable here. The fact is I myself have tried several of these Curries in England during my short visit in England, and found to be a good result, in fact, not in its original taste, but only second to it in my opinion. If carefully prepared will find it as a economical dish for breakfast, lunch, or dinner. Only little time and attention is required. I wish the reader will have the pleasure of reading this book right through first.

Another matter to point out, that in Madras cooks make Curries with or without cocoanut, but in Ceylon no Curries without cocoanut, neither any vegetable Curries without Maldive fish. For this point I have given recipes to make with milk, cream, and gravy; and to every vegetable Curry add a spoonful of chopped ham or corned beef; this for imitation of Maldive fish.* Still it is much richer to vegetable Curries than Maldive fish.

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LIVERPOOL, ENGLAND, 1887.

* Dried shark, prepared in the Maldive Islands.—ED.