

T H E  
C U R R Y C O O K ' S A S S I S T A N T .

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N o . 1 . — H O M E - M A D E C U R R Y P O W D E R .

I N E N G L A N D .

1 lb. Coriander Seed.  
 $\frac{1}{2}$  oz. Saffron.  
1 Eggspoon Cumin Seed.  
 $\frac{1}{2}$  doz. Pepper Corns.  
Small bit of Cinnamon (1 in.  
square).  
8 Dried Chillies Capsicums.  
4 Tablespoons good Rice.

I N C E Y L O N .

Coriander,  
Saffron and Cumin Seed.  
Pepper Corns. Cinnamon.  
Dried Chillies—Rice.  
Curry Leaves, and few other  
things of which cannot be  
procured in England.

N.B.—I only mention this home-made Curry Powder, if you can procure the above said Curry Stuffs separately from the chemists or grocers. As I heard from a gentleman in Liverpool, “Everything the world produces can be bought in London” !!!

*Mode.*—Place a frying-pan (not an enamelled one) on fire; soon as it gets hot put in the coriander; when nice and gold colour take it off