

coriander seed, a saltspoon of saffron, a pinch of cumin seed, dash of pepper, small bit of cinnamon, one-half tablespoon of rice powder; if preferred hot, add a bit of cayenne. For white Curries, only one-half teaspoon of saffron to be added. If at hand, just cut a young capsicum in quarters and add to the Curry. You can add a green chillies to Meat Curries also. If the above home made Curry Powder cannot be done, you shall have to buy three sorts of Curry Powder. Coriander, rice, cumin seed, and pepper (one mixture); cayenne and saffron each separately bottled. Other things can be got from your respective grocers. If you buy a mixed Curry Powder or Paste, it will taste everything too much, as following:—Heat! hot? bitter, sour flour, spice, and too much of yellow colour of saffron, and too much of a nice Curry smell. The fact is, I have tasted several Curry Powders and Paste in England, and also in Scotland, but nothing equal to separate Curry stuffs. If the Curry stuffs, etc., are imported from India to Europe it will keep good for a long time, and will have a good market, except the dry chillies, because there is plenty of cayenne its England. Garlic ginger (green), used for any Meat Curry, it is very healthy and helps to digest the