

FOOTNOTES

RECIPE FOR CURRY

GRATE $\frac{1}{4}$ OF A COCONUT AND 3 ONIONS.

MELT A TEACUPFUL OF BUTTER AND POUR INTO A SAUCEPAN OR CHAFING DISH, THE LATTER IS THE BEST TO MAKE THE CURRY IN —

PUT IN YOUR COCONUT AND ONIONS AND LET THEM SIMMER FOR $\frac{3}{4}$ HOUR

THEN ADD 2 TABLESPOONFUL OF CURRY POWDER AND THE MEAT — ADD A GLASS OF PORT WINE AND 2 TEASPOONFUL OF POWDERED SUGAR WITH THE PEEL OF A LEMON GRATED. CONDIMENTS TO BE PUT IN WITH ONIONS ETC IF ON HAND.

A TABLESPOONFUL OF TAMARIND IS AN IMPROVEMENT, BUT IF SOME TO BE HAD, THEN ONE OF MAJOR GREY'S CHUTNEY, SALT, PEPPER & CAYENNE TO TASTE.

AVERAGE CHARGES FOR THE DIFFERENT SIZES OF SHOT

<i>Size of Shot</i>	<i>Powder</i>	<i>Shot</i>
BB	2 $\frac{1}{4}$ drams	2 oz
No1	2 $\frac{1}{4}$ drams	1 $\frac{7}{8}$ oz
No2	2 $\frac{1}{4}$ drams	1 $\frac{7}{8}$ oz
No3	2 $\frac{1}{2}$ drams	1 $\frac{3}{4}$ oz
No4	2 $\frac{1}{2}$ drams	1 $\frac{1}{2}$ oz
No5	2 $\frac{3}{4}$ drams	1 $\frac{3}{8}$ oz
No6	3 drams	1 $\frac{1}{4}$ oz
No7	3 $\frac{1}{4}$ drams	1 oz

1 OZ OF No5 SHOT = 230 PELLETS