

has not been realised by the implicated persons—we cannot but foresee that the disapprobation which will be expressed will mean almost ruin to certain Institutions. And we feel that once more the innocent will suffer with the guilty, and that there will be a further and greater deficit in all Hospital funds to be faced this year and next.

PUBLIC MONEY.

A CORRESPONDENT has called our attention to the fact that certain Hospitals, week by week, advertise for subscriptions, and even their medical vacancies, in a contemporary which chiefly circulates amongst Hospital out-patients and unprofessional Nurses. The manifest absurdity of this waste of public money would seem to require some explanation; and this can easily be perceived when it becomes known that the Secretaries of these Institutions, are well-known henchmen of the proprietor of the periodical in question. We have declined similar advertisements for this Journal, and can therefore speak with some independence on this matter. We hold that public money should be scrupulously used for the purposes for which it is given; and that funds devoted to the care of the sick poor should not therefore be squandered in vain and useless advertisements at the discretion of a paid official who may obtain a *quid pro quo* for this wasteful disbursement of public money. We do not desire to be compelled to give examples of this custom which have come to our knowledge, and trust that the practice in question will be immediately discontinued.

BROAD PRINCIPLES.

OUR influential contemporary, *The Provincial Medical Journal*, has struck the true note in its remarks this month on the Registration of Nurses. It strongly supports the Association on the broad principles of justice to Nurses, and protection to the sick. And that is the ground upon which medical men and the public are clearly looking at this question. From all sides we hear of the immense consensus of opinion which is being expressed in favour of the Association, and in the face of which it is quite certain that opposition will be futile. The public has grasped the two broad principles upon which we have frequently laid stress—that Hospitals which will not protect the public against drunkards, thieves, and other criminals who now can pose as Nurses, are playing a most dangerous game in attempting to prevent anyone else bringing about reforms; and that Hospital authorities are simply grossly impertinent in assuming to themselves a right to dictate to Nurses who are not in their service, and attempting to prevent such Nurses enrolling their names upon a Register when they desire to do so.

Those of our subscribers who wish to notify change of address must send such notification in order that it may reach the Office NOT LATER than the Monday morning before publishing, otherwise the change cannot be made.

Palatable Fat is most conveniently taken and digested in the form of Loefflund's Malt and Cod Liver Oil. The latter is tasteless and exceedingly pleasant. By far the best flesh-former, and very suitable for children. Sold by Chemists, or apply—Loefflund, 14, St. Mary Axe, E.C.

Tasty Tit-Bits and Dishes Dainty, FOR INVALIDS AND CONVALESCENTS.

Compiled specially for "The Nursing Record"

BY
LADY CONSTANCE HOWARD.
[COPYRIGHT.]

PAIN DE JAMBON.



Take the best slices that remain from a ham; mince the rest with *finer herbes*. Lay a slice of new bread in the bottom of a wooden bowl. Put on the slice of bread one of ham; cover with mince and herbs; continue this until the bowl is full. Reverse on to a baking dish. Bake two hours, and serve hot or cold.

ANCHOVY CREAM TOAST.

Fry some thin rounds of bread; spread them with anchovy paste. Make a thick Mayonnaise with chervil, shallot, and capers. Put this on the paste; serve with watercress round.

FOIE GRAS SAVOURY.

A pot of foie gras, cut it into cutlets with a cutter; set in aspic with Mayonnaise Sauce, and a macédoine of vegetables in the centre.

GENDRILLONS.

Quarter of a pound of castor sugar, ditto flour, and a pinch of salt; mix well; add one egg; then the yolks of three, one at a time; then 2oz. of Caca chocolate; last the whites of the eggs whipped to a stiff froth. Pour the mixture into a square tin mould buttered, about 1½ in. thick. Bake in a fairly hot oven. When done and cold cut into cakes 1½ in. by 2½ in.; spread with chocolate icing; dry in the oven; set to cool on a reversed sieve.

ARTICHAUTS AU CUISSON.

Trim, boil, and remove the bottoms; cover half the number with finely-minced ham and sausage meat, highly seasoned; cover each with another bottom. Dip in batter; fry a golden brown in plenty of boiling lard. Drain; dust with coralline pepper. Serve, garnished with fried parsley. The leaves can be eaten with oil, or with Mayonnaise Sauce.

CHINA LOBSTER.

Fill some small Ramequin cases made of china with chopped lobster, mixed with finely-shred lettuce and rich Mayonnaise Sauce. Sprinkle lobster coral on one; shred truffles on the next. Ice, and serve.

CROUTES OF MUSHROOMS AND BLOATER ROE.

Broil mushrooms; place them on croutons of bread fried in butter, and cut of a uniform size. One mushroom to each crouton, and a strip of soft bloater roe on each mushroom.

Malt Extract Lozenges, containing the largest possible percentage of Loefflund's Pure Hordeum Malt Extract; excellent for children's throat affections, coughs, &c. Sold by Chemists, or Loefflund, 14, St. Mary Axe, E.C.

[previous page](#)

[next page](#)