

adjoining the mortuary were about eighty coffins, piled high on one another, waiting for night and the dead cart.

From the mortuary there is a lift ascending to the post-mortem room, in order to facilitate the removal of subjects. The post-mortem room is fitted with nine large tables. During the present epidemic some 370 autopsies have been made, both for the purpose of investigating all the pathological signs of the disease and as well to throw light upon cases in which the diagnosis had been obscure.

The laboratories are vast and magnificent, and to judge by appearances, are supplied with every possible appliance. The accommodation at Cambridge for the purpose is but pigmy-like in comparison. Twenty-six doctors work here continuously at present, the greater number of them expending their energies upon the comma bacillus. This they cultivate in dilutions of milk and in sections of raw potato. The test tubes containing the scarlet myriads are quite an ornamental feature in the laboratory.

In the pathological museum, we saw many specimens of the brains and spinal cords of those cholera patients in whom the nervous symptoms and delirium had been much marked.

Tasty Tit-Bits and Dishes Dainty,

FOR INVALIDS AND CONVALESCENTS.

Compiled specially for "The Nursing Record

BY

LADY CONSTANCE HOWARD.

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The following recipes are all made from Messrs. GRIDLEY & CO.'s Isinglass:—

French Flummery.



BEAT $\frac{1}{2}$ oz. of Isinglass fine, put to it 1 quart of cream, and mix them well together; let it boil softly, over a slow fire for a quarter of an hour, and stir it all the time; take it off, sweeten it to the taste, and put in a spoonful of rose water, and another of orange flower water; strain it, and pour it into a glass or basin, and when cold, turn it out.

Green Blancmange.

DISSOLVE some Isinglass, put to it 2 oz. of sweet, and the same quantity of bitter almonds, with a sufficient quantity of the juice of spinach to make it green, and

"HEALTH" COCOA.—Is the finest cocoa procurable, and most invaluable for invalids. A Quarter-pound tin costing 8d. will Make 30 cups of delicious cocoa. The "Lancet" says:—"Very soluble, excellent in flavour, perfectly pure, and deserves frank praise." Free sample sent on application to H. THORNE & Co., Ltd. Lady Lane Leeds

a spoonful of French brandy; put it over a stove fire, until almost ready to boil, then strain it through a gauze sieve, and when it grows thick, put it into a melon mould, and the next day turn it out.

Blancmange with Almonds.

TAKE a quart of water, put into it an ounce of Isinglass, and let it boil until reduced to a pint; then put in the whites of four eggs, with two spoonfuls of rice water, to keep the eggs from poaching, and sugar it to the taste. Run it through a jelly bag, then put to it 2 oz. of sweet, and 1 oz. of bitter almonds. Give them a scald in the jelly, and put them through the hair sieve. Then put it into a mould, and the next day turn it out, stick it all over with almonds blanched and cut lengthways.

Spanish Cream.

TAKE a quarter of a pint of rose water, and dissolve it in $\frac{1}{2}$ oz. of Isinglass cut small, run it through a hair sieve, and add to it the yolks of three eggs, beaten and mixed with half a pint of cream, two sorrel leaves, and sugar to the taste; dip the dish in cold water, before putting in the cream, then cut it out with a jiggling iron, and lay it in rings, round different colonial sweetmeats.

Chinese Temple or Obelisk.

TAKE an ounce of fine sugar, half an ounce of butter, and four ounces of fine flour; boil the sugar and butter in a little water, and when cold, beat an egg, and put it to the water, sugar, and butter, mix it with the flour, and make into a very stiff paste. Then roll it as thin as possible, have a set of tins, the form of a temple, and put the paste upon them. Cut it in the form intended, upon the separate parts of the tins, keeping them separate till baked; but take care to have the paste exactly the size of the tins. When all the parts are cut, bake them in a slow oven, and when cold, take them out of the tins and join the parts with strong Isinglass and water with a camel's hair brush. Set them one upon the other, as the forms of the tin moulds will direct. If cut neatly, and the paste is rolled very thin, it will be a beautiful corner for a large table. Take care to make the pillars stronger than the top, that they may not be crushed by their weight.

Invalid Isinglass Jelly.

PUT 1 oz. of Isinglass, and $\frac{1}{2}$ oz. of Cloves, into a quart of water, boil it to a pint, strain it upon one pound of loaf sugar, and when cold, sweeten your tea with it. You may add a little wine or brandy.

Mayonnaise Salad Dressing with Anchovy.

BEAT a raw egg, one tablespoonful of mustard, half a pint of olive oil; then with vinegar and lemon juice, add a little anchovy sauce—the latter can be omitted. This dressing keeps well and is good with many salads.

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