

## Tasty Tit-Bits and Dishes Dainty, Hospital and Infirmary Chaplains.


FOR INVALIDS AND CONVALESCENTS.

Compiled specially for "The Nursing Record"

BY  
LADY CONSTANCE HOWARD.

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### MACCARONI SOUP.



Dissolve one tablespoonful of "The Pure Beef Company's Household Thick Stock" in one pint of boiling water (this stock is many times as strong as the best made in the kitchen; it costs a trifle, and gives a minimum of trouble); add salt and pepper to taste. Have ready some of Barto Villé Maccaroni, previously cooked until tender in boiling water, with a pinch of salt; it should simmer half-an-hour. Cut the maccaroni into rings or pieces one inch long; put them into the boiling stock; simmer five minutes; serve with grated Parmesan and Gruyere mixed, and croutons of fried brown bread.

### RABBIT SOUP.

Take two rabbits, cut them into joints; flour them and fry lightly; fry three onions a nice clear brown, and add them to the rabbits; pour seven pints of water gradually upon the whole; add one large teaspoonful of salt; clear off the scum as it rises, and add to the soup some parsley, four carrots, and twelve peppercorns, and to every pint of the soup required add three large teaspoonfuls of the Pure Beef Company's "Clear Stock." Simmer for five or five and a-half hours, adding more salt if needed; strain off the soup; let it cool enough to skim every particle of fat from it; give it one boil and serve immediately.

### CLEAR VEGETABLE SOUP.

Melt 2oz. of butter in a saucepan, add to it half bunch of carrots, the same of turnip, cut into dice, and the same of leek, shred rather coarsely; stir rapidly to prevent browning; add three pints of water, which has nine teaspoonfuls of the Pure Beef Company's Clear Stock mixed with it; salt and pepper to taste, and one cupful of pearl barley. These ingredients should be added about three minutes after the vegetables have been put with the butter; simmer; skim constantly, and as soon as the vegetables are quite soft, serve immediately, as hot as possible.

### A WONDERFUL RESTORATIVE.

Dissolve one dessertspoonful of the Pure Beef Company's *Concentrated Beef-Tea* in one pint of boiling water; add to this some of *Swinborne's Patent Refined Isinglass*, and salt and pepper to taste. Re-boiling adds to the flavour. Serve with fingers of crisply-made toast. Take this when tired or sleepless.

Loeflund's Malt Extract Lozenges contain 30 per cent. "Pure Hordeum" with white sugar. Best lozenges for children, delicious flavour, very digestible, cause no acidity. Invaluable for throat affections. In tins and bottles, 6d. and 10d. R. Baelz and Co., 14-20, St. Mary Axe, E.C.

BY A CHAPLAIN.

**I**N *The Nursing Record*, dated September 17, 1891, you give extracts and comments thereon, from statements made by Mr. William Rathbone, M.P., before the House of Lords' Select Committee. Every Chaplain, I am sure, will feel grateful to you for your defence of their character and position, and the testimony you bear to the work done by them. One might safely leave the matter in such friendly hands, and to the good sense and discriminating charity of Englishmen at large. You may, however, have no objection to printing a short paper in *The Nursing Record* with regard to the position generally. The remarks which I send for your approval will refer chiefly to the difficulties with which Chaplains have to contend; and Mr. Rathbone will receive but a passing notice.

In the first place, Chaplains, and Church of England clergymen generally, have long ago given up the hope of receiving either sympathy or fair representation from dissenters. Mr. Rathbone evidently speaks from a bitter depth, and the sweeping and wholesale denunciation which he makes of Chaplains is a sufficient proof of the intensity of his feelings, and a sufficient counterpoise to the charge which he makes. He is content, too, to condemn wholesale a body of Christian gentlemen on the strength of second-hand—and perhaps not very reliable—evidence. An analysis, moreover, of what this kindly gentleman has to say shows that it is impossible for a Chaplain to do right. A *passive* Chaplain—non-success; an active Chaplain—a nuisance, a gossip. I wonder what the *via media* between these two would be? From Mr. Rathbone's point of view it would most likely be equivalent to "Lukewarm," neither cold nor hot, and therefore worthless. Oh, you miserable Chaplains, how *enviable* is your lot! how immaculate are your judges!

Now for the difficulties with which Chaplains have to contend. It is evident that these receive but scant attention from the critics. A Chaplain is expected to be successful under whatsoever conditions he has to labour. But it is evident that you cannot breathe freely in a fog, nor cultivate a garden without the proper tools. Until you have supplied a man with the requisite means, you have no right to complain that his work is not done satisfactorily. So long as

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