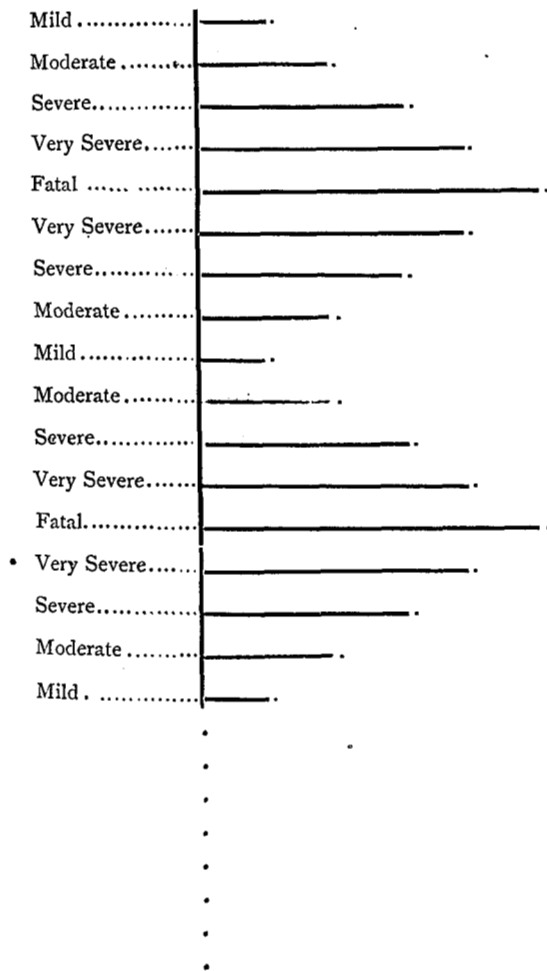


The Progress of Cholera.—As the wave of cholera progresses, the cases become more and more severe until they reach a point of almost certain death, after which they gradually lessen in severity until they end as they commenced, in simple diarrhoea. There may, however, be a series of maximum points of intensity, so that the mortality rises and falls. The accompanying diagram serves to illustrate this:—



Some cases terminate fatally which are not within the "fatal zone," owing to the patient's debilitated constitution and other causes, one of the most common of which is the effects of opium, whilst a few of the cases within the "fatal zone" recover with assiduous Nursing and appropriate treatment.

(To be continued.)

Why does the **Bracher-Patent** Water Condenser give such general satisfaction? Because all impurities are removed and the Apparatus is simple, perfectly automatic, and quite reliable. Price lists post free.—**JOHN A. GILBERT & Co.**, Sole Manufacturers, 4, Mount Pleasant, Gray's Inn Road London, W.C.

Tasty Tit-Bits and Dishes Dainty,

FOR INVALIDS AND CONVALESCENTS.

Compiled specially for "The Nursing Record

BY

LADY CONSTANCE HOWARD.

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Scalloped Eggs with Rice and Ham.



BOIL four eggs hard; when cold remove the shells and chop the eggs coarsely; have ready a small teacup full of mashed potatoes, and the same of milk and carefully-boiled rice, mix all together, add capers, a little melted butter, pepper and salt to taste. Put the mixture into china or plated scallop shells with a good sprinkling of grated ham or tongue, and breadcrumbs on the top, bake a pretty pale brown. The ham or tongue can be omitted if liked, and cream used instead of melted butter.

Curried Eggs.

FRY two onions in butter, with one large tablespoonful of "Keen and Robinson's curry powder," and a pint of good broth. Let it all stew until tender, then mix in a cup of sweet rich cream (or milk thickened with arrowroot and a sprinkling of cast r sugar). Simmer a few minutes; then lay in six or eight hard-boiled eggs, cut in halves or quarters, and heat them through, but do not let it boil. If procurable, use cocoanut milk instead of cream: it is always the best for curries. Serve with well-boiled rice on a separate plate.

Crumbed Eggs à la Florentine.

Cut six hard-boiled eggs into slices, dip them into melted butter, then into grated parmesan, and then into fine bread-crumbs, fry a pretty gold colour. Spread large triangles of fried bread, with Anchovy and *Fine Herbes* Paste, lay them in a very hot dish and arrange the eggs on them. Pour over all a cupful of melted butter, into which a raw egg has been stirred. The parmesan may be omitted, and ham or tongue substituted, or only bread-crumbs used.

Eggs and Tomatoes.

BOIL some ripe tomatoes and pass them through a coarse sieve, stir in three eggs, pepper and salt to taste, and a little fresh butter. Fry all together lightly. A little finely-chopped onion is a very great improvement, if liked.

"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.

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