

**Genuine currie powder... / prepared by E.T. Prosser.**

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# GENUINE CURRIE POWDER.

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*This preparation is greatly superior to those generally sold, being prepared from an Original Recipe, and with the finest and choicest ingredients.*

## TO PREPARE A CURRIE.

Cut the Fowl, Rabbit, or Meat into small pieces, and fry them in butter with a sliced onion; then stew them for twenty minutes in a sufficient quantity of beef gravy or water, adding two or three large spoonfuls of the Currie Powder, two ounces of butter, and the juice of a lemon, for the weight of a large Fowl.

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PREPARED BY  
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