your back hollow with the patient's whole weight resting on your buttocks and the strain directly over the large muscles of your legs. There is practically no pressure on the patient's abdomen as a light grip suffices to balance the patient on your back.

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**ARMY BISCUIT RECIPES.**

*By Miss L. M. Badcock.*

*Quartermaster V. H. D. Somerset (No. 106).*

For use in these recipes the biscuits are crushed to fine crumbs with a rolling pin: it would be possible to do it between smooth flat stones.

Each recipe makes sufficient for one "helping" as the biscuits appear to be more satisfying when crushed and mixed with other things.

If larger dishes are made by increase of quantities they should be steamed or baked longer.

**Fish Cakes.**

- 1 biscuit, crushed.
- 1 oz. of butter, or dripping, or fat.
1 oz. cooked fish, broken up.
1 cooked potato, mashed.
1 yolk of egg, slightly beaten.
2 tablespoonfuls of milk.
Pepper and salt to taste.
Melt the butter in a saucepan, add all the rest to it, mix well over
the fire.
Make into round flat cakes an inch thick, dip into raw egg or milk,
roll in fine biscuit crumbs and fry in smoking hot fat.
Or, the same mixture may be put into a flat greased tin, brushed
over with egg and baked for half an hour. This is a good fish pudding.

RISSOLES.
1 biscuit, crushed.
1 oz. of beef, minced.
1 oz. of butter, or dripping, or fat.
1 yolk of egg, slightly beaten.
A little chopped parsley and onion.
Pepper and salt to taste.
Melt the butter in a saucepan over the fire, fry the onion in it, and
then stir all the rest into it for a few minutes.
When partly cold roll into balls, adding a little water if the mixture
is too stiff.
Dip each ball separately into raw egg or milk, roll in fine biscuit
crumbs and fry in smoking hot fat.

MEAT STOCK PUDDING.
1 biscuit crushed.
⅛ pint of stiff stock.
Pepper and salt to taste.
Pour into a pie dish and bake.

SCOTCH EGGS.
1 egg hard boiled and shell taken off.
1 egg slightly beaten.
1 biscuit crushed.
1 tablespoonful of cold cooked meat minced very fine.
1 tablespoonful of cold mashed potato.
Chopped parsley, pepper and salt to taste.
Mix the biscuit, meat, potato, and flavourings, and moisten with raw
egg: put a coat half an inch thick of the mixture all over the boiled egg,
dip it in raw egg, roll in fine biscuit crumbs and fry in smoking hot fat.
Cut the ball in half before serving.

RASPBERRY PUDDING.
3 dessertspoonfuls of very finely crushed biscuit.
1 egg well beaten.
2 lumps of sugar.
Clinical and other Notes

\[ \frac{1}{2} \text{ pint of milk.} \]
\[ \text{A little grated lemon peel.} \]
\[ 1 \text{ dessertspoonful of raspberry or other jam.} \]

Put the milk, sugar, and lemon peel into a saucepan, when hot add the biscuit crumbs and stir over the fire for five or six minutes, then pour it on to the beaten egg, return it to the saucepan and again stir over the fire till it thickens. Pour into a pie dish on the top of the jam, and grate nutmeg on the top.

Steamed Pudding.

1 biscuit crushed fine.
1 egg.
\[ \frac{1}{2} \text{ pint of milk.} \]

Grease a small pudding basin and put the biscuit into it, beat the milk and egg together and pour on the top. Steam for an hour.

Biscuit and Cheese Pudding.

1 biscuit crushed fine.
2 tablespoonfuls of grated cheese.
\[ \frac{1}{2} \text{ pint of milk.} \]
1 oz. of butter in small dabs.
Pepper and salt to taste.

Put the biscuit and cheese in a pie dish, pour the milk over, put dabs of butter on the top and bake half an hour in a moderate oven. It will do as well if the cheese is cut in very thin slices.

Milk Pudding.

1 biscuit crushed.
\[ \frac{1}{2} \text{ pint of milk.} \]
1 egg slightly beaten.
1 tablespoonful of sugar.

Pour into a pie dish and bake.

Rice, barley, &c., might be added to the biscuit.

Biscuit Toast and Water.

Put biscuit crumbs in the oven and bake until they are quite brown: pour boiling water on them, lemon and sugar may be added. Can be drunk hot or cold.

A Modified System of Accounting for Medical and Surgical Supplies in Military Hospitals.

By Quartermaster-Sergeant W. E. SQUIRES.

Royal Army Medical Corps.

A few notes on a suggested revised method of accounting for medical and surgical supplies may be considered as being of some interest.

Increased efficiency and a reduction in the number of Army Forms and clerical work, necessary for the preparation of the various returns is the object of the following amendments.