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The Baker Street Irregulars

[*-Suggested in FIVE.]



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Handbook

Sherlockian Cookery

Book No.2

Joan S. Wood

(the Woman of '91)

SHERLOCKIAN COOKERY BOOK No.2 now on Sale!

CHRISTMAS ALWAYS GIVESME A LUMP IN MY THROAT!

Joan Wood has put together another anthology of palate-pleasing Sherlockian recipes sure to titillate all Holmesian gourmands.

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Quotation Quiz

"Ha!" cried I, "if it is anything in the nature of a problem which you desire to see solved, I should strongly recommend you come to my friend, Mr. Sherlock Holmes before you go to the official police."

... Who was speaking here in this quote? To whom was he speaking, and in which Adventure was it said? ... Send me the answers to all three queries, and I'll reward every correct set of answers with a unique S'ian prize!

A-PUN MY WORD! As perusual, Holmes & Watson were perusing the morning papers, each commenting upon items of mutual interest.

Watson: I wonder how old Sherman's dog, Toby, is getting along these days, Holmes?

Holmes: Just fine, I'm sure, Watson. You realize, for good old Toby, the

pest things are flea.

[Reader contributions gladly accepted.]



From Mrs. Hudson's Kitchen

by JOAN WOOD

SCOTCH COLLOPS

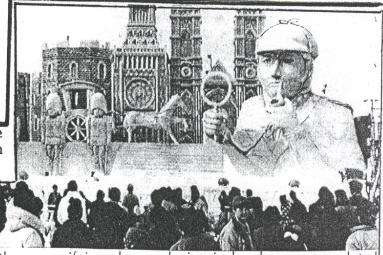
(This is a very old English recipe. The word "Collop" originally meant a "slice o' meat" off an animal's back. 'Tis a hearty meal.)

1 Tblsp. oil 2 oz. butter 4 medium-sized onions, finely chopped 4 slices thin rump steak (about 6oz. each) Freshly ground pepper 2 cups mushrooms, finely chopped

Heat the butter and oil in a frying pan and saute the onions until they are golden brown. Remove from the heat and set aside.

Brown the steaks for 2 minutes on each side & place on top of the onions in a warmed serving dish. Season with salt & pepper.

Saute the mushrooms in the frying pan for 3 minutes and season. Spoon them over the steak Serves 4. and serve.



With a magnifying glass and pipe in hand, a snow-sculpted Sherlock Holmes faces a crowd in Sapporo, Japan, at the city's 39th annual snow festival.