

FRENCH
COOKING
FOR
EVERY HOME

TANTY

French Cooking
For
Every Home

(La Cuisine Française)

By
François Tanty

W. D. McNally & Co.



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CUISINE FRANÇAISE

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AMERICAN REQUIREMENTS.





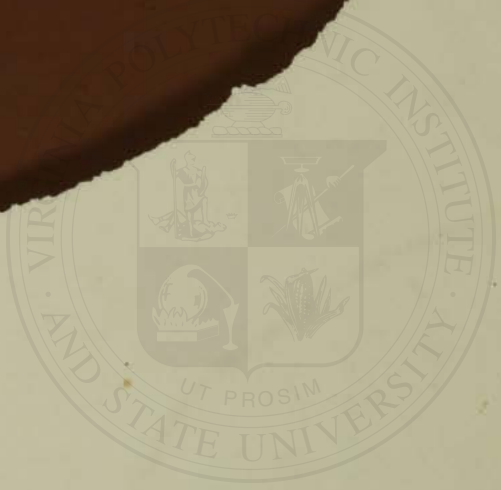
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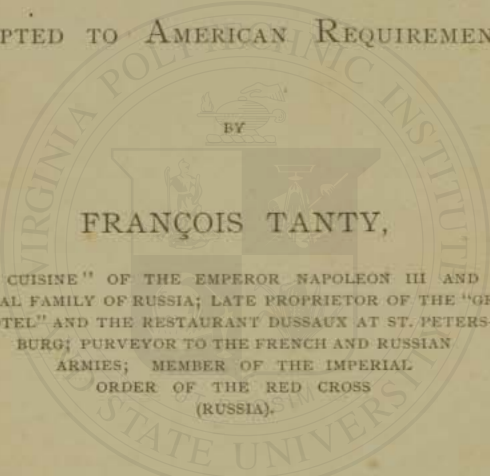
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LA CUISINE FRANÇAISE

FRENCH COOKING FOR
EVERY HOME.

ADAPTED TO AMERICAN REQUIREMENTS.

BY

FRANÇOIS TANTY,

"CHEF DE CUISINE" OF THE EMPEROR NAPOLEON III AND OF THE
IMPERIAL FAMILY OF RUSSIA; LATE PROPRIETOR OF THE "GRAND
HOTEL" AND THE RESTAURANT DUSSAUX AT ST. PETERS-
BURG; PURVEYOR TO THE FRENCH AND RUSSIAN
ARMIES; MEMBER OF THE IMPERIAL
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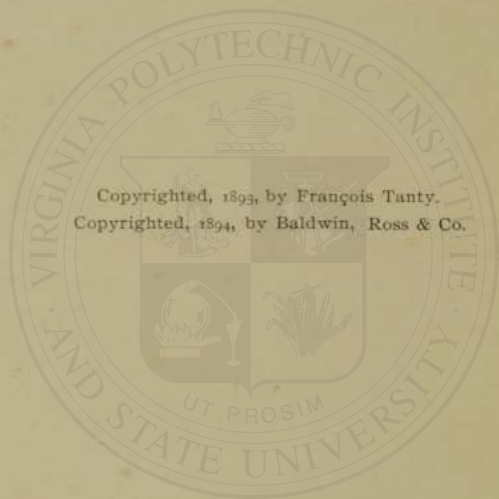
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INTRODUCTION.

MY dear readers, my intention is not to publish in the following pages an extensive volume, full of long and complicated recipes, but to tell you how, at a small expense, cooking may be made not only substantial and wholesome, but also appetizing and palatable. "The Creator by obliging man to eat to sustain life"—says Brillat Savarin—"invites him by the appetite and rewards him by the pleasure;" but to have real pleasure while at the table, and this pleasure is of every age, it is necessary that the meal presented to you should please at the same time the smell, the taste and the view.

"A ce propos" I cannot protest enough against the custom so general in the United States to give to the table only the necessary time and to eat like a locomotive taking water, by doing which you expose yourself to the various stomach diseases which make so rapidly the fortune of the doctors and druggists.

To this my male readers will certainly respond: "We are so busy, we haven't time;" well, let us excuse them for taking the least time possible at lunch; business is business and the lunch not an important meal, but in many cases the one to blame for the hastening of dinner is the housewife who does not give to the dinner all the care it requires.

It is certainly not through lack of good will, because the Americans love home and do their utmost to make it comfortable and attractive, but a good cook is a rare and expensive blessing here and sometimes the mistress of the house does not know anything about cooking.

Why does she not consult one of the numerous books written on the matter? There are certainly many of them; but unfortunately the great majority are intelligible only to professional cooks, because the chief object of the authors has been to gain reputation among their fellow cooks.

My manner of procedure will be entirely different; wishing above all to be clear and practical, therefore I will not hesitate to simplify the recipe of a dish, while keeping its consecrated name; it will be perhaps

a little less refined, but quite as palatable and after all will be feasible for all housekeepers, providing they take the trouble of following my advice.

Now let us begin at the beginning, that is to indicate how a "Menu" shall be arranged.

A family dinner is essentially composed of:

A soup.

A fish or meat with sauce and vegetable called "Entree."

A roast, meat, poultry or game.

A vegetable of the season, dried or preserved called "Entremet" (side dish).

A sweet dish, ice cream, or some pastry.

Cheese and fruit.

Providing the dinner becomes more fashionable, you should serve two kinds of soup, a clear one and a purée or cream, from which the guest may choose; and increase the number of entrees and entremets.

A last advice before giving some examples of menus: To give pleasure a dinner should have variety, and consequently you must avoid serving the same dish or sauce twice, palatable as it may be; and as a rule a dish with white sauce should follow a dish with red or brown sauce; for instance in the second family menu given below we could not place "fillets of sole," with shrimp sauce, after the "Andalusian soup," both being red, nor after the "cream of fowl," of the holiday dinner, a fish with "Hollandaise sauce," both being white; that will injure at once the eye and the palate of an epicure.

There are now to start with two quite simple family dinners:

SOUP.	SOUP.
Stock soup— <i>Clear.</i>	Andalusian Soup— <i>Red.</i>
ENTREE (meat).	ENTREE (fish).
Chateaubriand— <i>Brown.</i>	Salmon Trout.
Fried Potatoes.	With Hollandaise Sauce— <i>White.</i>
ENTREMET.	Boiled Potatoes.
Mushrooms on Toast— <i>White.</i>	ROAST.
ROAST.	Leg of Lamb with Mint Sauce— <i>Brown.</i>
Roast Fowl— <i>Brown.</i>	ENTREMET.
SWEET DISH.	Croquettes of Oatmeal a l'Indienne— <i>Red.</i>
Peach à la Condé— <i>White.</i>	SWEET DISH.
	Eggs a la Neige— <i>White.</i>

The following menu is for a holiday, and by adding one or two entremets it may serve for a banquet :

SOUPS.

Cream of Fowl—*White*.

Printanier—*Clear and brown*.

HORS D'OEUVRES.

Radishes, Olives and Anchovies.

ENTREES.

Fillets of Trout with Shrimp sauce—*Red*. Boiled potatoes.

Saddle of Mutton Richelieu—*Brown*.

ENTREMETS.

Celery a la Crème—*White*.

ROAST.

Roast Snipe on Toast—*Brown*.

Salad.

SWEET DISHES.

Pudding Diplome—*Yellow*.

Pistachio Ice Cream with Cakes—*Green*.

FRUITS.



HOW TO SET A TABLE.

AT first glance nothing pleases the eye of a guest more than a well set table, that is to say, where elegance is combined with good taste. On that matter Americans need very little advice, because, as a rule, they are very fond of fine linen and decorations of fruit and flowers.

Therefore, we will give only practical hints, taking as example a dinner quite fashionable, leaving to the housewife the care of simplifying the same for family dinners.

The table should be spacious enough to avoid the crowding of dishes or covers, and to permit the guests being comfortably seated.

There are many ways of decorating a table, the following being the one our experience has proven to be the best:

Place a center piece of flowers, around which (and according to the size of the table) may be disposed smaller pieces of flowers, fruits, bonbons, etc., and also the "Hors d'Oeuvres" served in special small dishes.

Candle light being more fashionable than gas, and also more beautifying for the ladies, candelabra should be placed in sufficient number.

Before each plate place the necessary number of glasses, of different sizes, according to the wines that are to be served; this number not to surpass five, viz:

A glass for water.

A glass for white wine, claret and burgundy.

A glass for madeira, sherry and sweet dessert wines.

A glass for Rhine wine (if served).*

A glass or cup for champagne.

Don't fill the water glass before the dinner, but place decanters and crystal bowls filled with pieces of ice, within the easy reach of the guests.

At the *right* of each cover the knife, fork and spoon (the former having a *sharp steel* blade). These should be changed with each course.

Before the cover a set of smaller knife, fork and spoon for the sweet dishes and dessert. This last knife should have a silver blade.

*This glass is usually green or amber.

The napkin should be of good size, placed on the *plate*, folded, with a small roll between the folds.

Between each cover should be a salt cellar; for the pepper the best is to have some pepper mills with *white* whole pepper.

Before each cover, and supported by the glass should be a "Menu" (bill of fare) printed or hand-written; it will prove more convenient if on each card you write the name of the particular guest who will occupy the place.

The meats should be carved in the kitchen, but the parts put together in a way to represent the whole piece; they will be distributed by the host or the hostess, or, better, the dish shall be presented at the *left* of every guest (the ladies first) so that each may serve himself, with the right hand, according to his taste.

In every dinner "à la Française" wine is served; the number, kinds and quality varying of course according to the importance of the dinner.

This is the general order in which they are served, viz:

After the soup.—A strong dry wine such as madeira, or sherry.

With the fish.—A white dry wine such as Sauternes, Chablis, Chateau d'Yquem, Rhine wine, etc.

After the fish and until the roast.—Claret.

With the roast.—Burgundy.

With sweet dishes.—Champagnes or dessert wines such as Tokay, Malaga, Constance, etc.

As a last advice, remember the old adage: "The dinner should never await the guests, but the guests the dinner, because, however well cooked, a dish cannot be warmed over."



PUBLISHERS' NOTES.

IN the translating and collaborating of this excellent work we are indebted to M. Louis Tanty, who attended to the systematic arrangement which tends to so greatly simplify the book that no one can complain of its difficulties, even with the most elaborate dishes.

M. François Tanty, the author, was trained for his profession under Carême, the most noted cook of his day; M. Tanty then became chef of Emperor Napoleon III. of France, leaving this office for that of chef of the imperial family of Russia, where he attained a rank similar to that of Colonel in the Russian army, and was decorated by the late Czar with the Imperial Order of the Red Cross (a very unusual honor), in consideration of his services as purveyor to the Army and Hospital Corps in the Russian-Turkish war. M. Tanty was also proprietor of the Grand Hotel and the famous restaurant Dussaux at St. Petersburg, the latter probably the finest in the world. About three years ago he came to America to establish his sons in business, and thus has been able to adapt the requirements of his wonderful cuisine to the American home.

French cooking is proverbial for its elegance, simplicity and cheapness, so this book will prove a genuine economic blessing to the housewife, while developing her culinary skill.



THE SOUPS.

In this chapter we will describe the principal soups which can be made easily by any housewife. By modifying some of the recipes: for instance, by replacing in a puree one kind of vegetable for another, by game instead of fowl, or by varying the garnishing, she will have quite an infinite number of soups at her disposal. She should be careful, however, always to follow the general rules

given and not to forget that anything printed in italics is always something essential.

The soup beginning the dinner should be at the same time palatable and light, to prepare but not to overload the stomach.

The soups are divided into two classes: the clear ones, whose nature is well indicated by the name, and the mixed or thick ones, that is to say, those into which, as into the puree and cream, enter eggs, flour or starch. Both of these two classes may contain either lean or fat soups.

I. BOUILLON.

STOCK SOUP. (*Fat Soup—Clear.*)

Stock being the foundation of fat soups, and serving also to prepare numerous sauces and dishes, it would prove advantageous for a housekeeper to always have some stock at her disposal. This is quite easy, as stock may be kept fresh for several days in an ice box, preferably in an earthen jar, the only precaution necessary being to let it boil awhile, in case of a very hot or stormy day, to prevent its turning sour.

To obtain a very good stock use at the same time beef, veal and fowl, the proportions being 6 parts of beef, 2 of veal, and 1 of fowl.

As the beef gives the greatest part of the strength and nutriment, it

may be used alone, but it will be at the expense of the aroma and delicacy of the stock.

Moreover, the veal to be used being the shin bone, which is worth a mere nothing, and the fowl old hens, the expense will be scarcely increased.

BEEF.—The parts of the beef to be employed for stock are: the neck, shoulder, shin, ribs, flank, round, legs; add also some marrow bones if you omit the veal.

Don't forget that the meat must be very fresh, otherwise the bouillon will be inferior in every respect.

VEAL.—The part to be employed is the *shin bone* or *hock*, which is very rich in gelatinous principles.

FOWL.—Employ old fowls rather than young chickens, the former giving more taste, and having to be boiled quite a long time, it matters not if they are old and tough.

VEGETABLES.—They should be very fresh and pared only when wanted for use.

SALT.—Don't put in too much salt, because in some of its uses the bouillon may be associated with some preparations already salted and this will prove disagreeable.

PROPORTIONS.—1. For a family of five and only for one meal:

Beef and bones.....	5 lbs.
Veal.....	$\frac{1}{2}$ hock (about 2 lbs.).
Fowl.....	The body of 1 hen.
Vegetables.....	2 carrots, $\frac{1}{2}$ turnip, 1 onion, some celery.
Water.....	From 3 to 4 quarts.

Time.—About 5 hours.

2. To prepare 3 gallons of bouillon to be kept for culinary purposes:

Beef.....	15 lbs.
Veal.....	1 hock (about 5 lbs.).
Fowl*.....	1 hen, or the bodies of 2.
Vegetables.....	4 carrots, 1 turnip, 1 leek, some celery, 2 onions.
Water.....	$3\frac{1}{2}$ gallons (about).

Time.—About 5 hours.

REMARKS.—One of the onions should be halved and browned on the stove before being put in the soup to give color and taste. When only one onion is used you brown one of the halves. You may also put one or two cloves in the part of the onion which has not been browned.

PREPARATION.—1st. Let the cold water from the faucet run freely over your beef and veal so as to wash them from all impurities. Put

* Boiled chicken served with a white sauce and rice is a very good family dish; the flesh of the chickens serve also for chicken croquettes. (No. 55.)

them in a kettle with the necessary quantity of water,* cold water and not hot or warm, taking care that the water covers the meat well but does not reach higher than two inches from the edge of the kettle. 2d. Allow to boil slowly while scumming until clear. It will prove advantageous to add from time to time one spoonful of cold water, which will facilitate and accelerate the separation of the scum. 3d. When the stock is clear (after half an hour) add your vegetables which should have been pared only a little while before, to be fresh, and let boil for two (2) hours. 4th. Take the veal out of the pot, as all juices will have been extracted from it, add the fowl and let the soup boil slowly for another three (3) hours.† 5th. Take the floating grease off, and pass through a strainer or napkin.

CLARIFICATION.—If it happens that your stock is not clear, having perhaps boiled too quickly, you may clarify it as follows: 1st. Put your kettle on the corner of the range so that, though very hot, it doesn't boil. 2d. Break into a bowl or sauce pan 2 eggs with their shells, beat with $\frac{1}{2}$ or 1 pound chopped meat, and 1 or 2 glassesful of water. Add while beating from 3 to 5 glasses of stock and pour the whole in the kettle while stirring. 4th. Pass the stock through a strainer and then through a napkin.

2. CONSOMME.

(Fat Soup—Clear.)

We call *consomme* a stock stronger and more palatable than the common one. It forms the foundation of the soups for fashionable diners, or is served in cups at a ball supper or a select lunch. It is also very convenient for sick or feeble persons.

PROPORTIONS.—For five persons:

Fowl.....	1.
Veal hock.....	$\frac{1}{2}$.
Vegetables.....	1 carrot, 1 onion, some celery.
Stock.....	3 to 4 quarts.

Time.—About $2\frac{1}{2}$ hours.

PREPARATION.—1st. Cut to pieces the fowl and the veal, let them cook in some butter until a light brown; then put them in a kettle with the necessary amount of stock. 2d. Allow to cook slowly for two hours while scumming from time to time. 3d. Take the floating grease off and pass through a napkin.

* Hot water would obstruct the pores of the meat thus enclosing juices as well as impurities.

† Place your kettle on the corner of the range so that ebullition takes place only on one side of the kettle. In this way it is easier to obtain a clear soup.

3. CONSOMME DE VOLAILLE.

CONSOMME OF FOWL. (*Fat Soup—Clear.*)

Do as above (No. 2) but before serving take the fillets of the fowl off, cut them in dices and serve the consomme with those dices of flesh and $1\frac{1}{2}$ tablespoonsful of rice previously cooked apart in some salted water and carefully dripped.

4. POT AU FEU.

(*Fat Soup—Clear.*)

PROPORTIONS.—For five persons:

Stock.....2 to 3 quarts.

Vegetables.....2 carrots, 1 onion, $\frac{1}{2}$ head of cabbage, 1 leek, some celery.Time.— $1\frac{1}{4}$ to 2 hours.

PREPARATION.—1st. Slice your vegetables quite fine, let them cook in some boiling water until quite soft and let them drip through a strainer. Put the vegetables in an empty sauce pan or kettle, pour over the necessary quantity of stock and allow to cook slowly for $1\frac{1}{2}$ hours.

5. CROUTE AU POT.

(*Fat Soup—Clear.*)

The *Croute au Pot* is a *Pot au Feu* served with some pieces of toast in the soup.

6. PRINTANIER.

(*Fat Soup—Clear.*) Two hours.

NOTE.—The denomination "Printanier" comes from "Printemps," spring, and in this soup may enter all the vegetables produced by the spring, viz: young turnips, carrots, cauliflowers, Brussels sprouts, etc., points of asparagus and hops, green peas and beans, etc.

The carrots and turnips must be as tender as possible, and you cut them in small dices or better in small balls or ovals with a vegetable spoon; the Brussels sprouts and the cauliflower shall not exceed the size of a hazel nut; the green peas shall be chosen as fine as possible and the green beans cut in small lozenges.

PROPORTIONS.—For five persons:

Stock or consomme.....2 or 3 quarts.

VegetablesAbout 3 tablespoonsful.

PREPARATION.—Do as for "pot au feu;" for fine dinners use consomme instead of stock.

7. BRUNOISE.

(Fat Soup—Clear.) Two hours.

The brunoise is a simplified printanier, only carrots, turnips and green peas being used, the two former cut in small dices.

8. JULIENNE.

(Fat Soup—Clear.)

PROPORTIONS.—For five persons:

Stock or consomme.....2 to 3 quarts.

Vegetables.....1 carrot, $\frac{1}{2}$ turnip, $\frac{1}{10}$ cabbage, $\frac{1}{2}$ leek. (All very fresh.)Time.—About $1\frac{1}{4}$ hours.

PREPARATION.—1st. Slice your vegetables into "julienne," that is to say into fine strips about $1\frac{1}{2}$ inches long, put them in a sauce pan with some butter and a teaspoonful of sugar; let cook awhile. 2d. Pour your stock or consomme over and allow to cook for $1\frac{1}{2}$ hours.*

9. POTAGE COLBERT.

SOUP A LA COLBERT. *(Fat Soup—Clear.)*

PROPORTIONS.—For five persons:

Printanier or brunoise.....2 to 3 quarts.

Poached eggs.....5.

PREPARATION.—Make a printanier or brunoise as above, but with little vegetables and when in the tureen add a poached egg for each person.

NOTE.—There are different methods to poach eggs, but the following is the easiest and best. 1st. Pour your eggs in as much boiling water as will not stop the ebullition and let them boil for six minutes. 2d. Take the eggs out with a skimmer and pour cold water over them. (This will facilitate the shelling of the eggs.) 3d. Take the shells off carefully and put the eggs in the soup only when ready to serve.

10. CONSOMME AU RIZ.

CONSOMME WITH RICE. *(Fat Soup—Clear.)*

PROPORTIONS.—For five persons:

Stock or consomme.....2 to 3 quarts.

Rice..... $\frac{1}{2}$ tablespoonful.

PREPARATION.—1st. Wash your rice and let it boil in some water till soft. 2d. Let it drip, *cool it with cold water* and let it drip again.

* What distinguishes the "Julienne" from the former soups is that in this one the vegetables are not previously cooked in boiling water.

3d. Warm your stock or consomme and when ready to serve put the rice in the soup which you must not allow to boil again.

11. CONSOMME AU VERMICELLE.

VERMICELLI. (*Fat Soup—Clear.*)

12. CONSOMME AU MACARONI.

MACARONI. (*Fat Soup—Clear.*)

PROPORTIONS.—

Stock or consomme.....2 to 3 quarts.
Vermicelli or macaroni2 ounces.

PREPARATION.—1st. Break your vermicelli in pieces 1 inch long or the macaroni in pieces $\frac{1}{2}$ inch long and let either cook in some boiling water and do as indicated above for the rice. (2d and 3d.)

13. POTAGE MILANAISE.

PROPORTIONS.—

Stock or consomme.....2 to 3 quarts.
Macaroni..... $\frac{1}{4}$ lb.
Rasped cheese (Parmesan preferred).....2 oz.

PREPARATION.—As for the above, but when ready to serve add the rasped cheese and some white pepper.

14. POTAGE "OXTAIL."

OXTAIL SOUP. (*Fat Soup—Half thick.*)

PROPORTIONS.—For five persons:

Oxtail.....1.
Vegetables.....1 carrot, 1 onion.
Madeira.....1 glassful.
Corn starch.....1 small tablespoonful.
Red pepper.....A little.
Stock.....2 to 3 quarts.

PREPARATION.—1st. Take one oxtail, cut it in pieces one inch long let it boil in some water until tender. 2d. Let it drip, pare it to take off the grease and small bones. 3d. Put it in a sauce pan with 2 or 3 quarts of bouillon, $\frac{1}{2}$ glass madeira, 1 onion and 1 carrot, some thyme and laurel. Let the whole cook for 3 hours. 4th. Pour the bouillon through a strainer in another sauce pan, take off the floating grease, add $\frac{1}{2}$ of a glass of madeira, a little red pepper; allow to cook awhile and when ready to serve add, while stirring, 1 tablespoonful of corn starch mixed with 1 glass cold bouillon. 5th. Serve in a tureen in which you place the pieces of the tail.

15. POTAGE TORTUE.

TURTLE SOUP. (*Fat Soup—Half thick.*)

The real name should be "Mock Turtle," but prepared as follows this soup may replace the "genuine" turtle soup with advantage.

PROPORTIONS.—For five persons:

Calf Head.....	$\frac{1}{2}$.
Vegetables.....	2 onions, 3 carrots, some celery, thyme and laurel.
Mushrooms, truffles, cockscombs,	"ad libitum."
Maderia	1 glassful.
Vinegar.....	$\frac{1}{2}$ glassful.
Flour.....	2 tablespoonsful.
Starch.....	1 tablespoonful.
Caramel	} A little.
Red pepper.....	
Whole pepper...	
Stock.....	2 or 3 quarts.

PREPARATION.—Have the $\frac{1}{2}$ of a calf's head, take the bone off, put the meat in a kettle with cold water; allow it to boil while skimming carefully for about ten minutes. 2d. Put the meat in cold water to cool it, let it drip. 3d. Put the meat in another kettle with two tablespoonsful of flour and add $\frac{1}{2}$ gallon cold water, while stirring, and one-half ($\frac{1}{2}$) glass vinegar (this for the purpose of keeping the calf white), add 2 onions, 3 carrots, some thyme and laurel, some whole pepper, let boil one hour and skim. 4th. Allow the meat to drip, press the same between two loaded plates until cold. 5th. Cut the cold calf's head in dices, put them in a pan with mushrooms (also truffles, cockscombs), 1 glassful madeira, 2 quarts stock, let boil awhile and skim. 6th. When ready to serve add a little *caramel** (to give color), a little cayenne pepper and a cup of bouillon in which you have mixed 1 tablespoonful of corn starch.



* We call burned sugar caramel.

16. MULLAGATAWNEY.

(Fat Soup—Half thick.)

PROPORTIONS.—For five persons:

Fowl.....	1 young chicken or the giblets of some.
Ham (lean).....	4 ounces.
Butter.....	1 tablespoonful.
Vegetables.....	1 carrot, 1 onion, 1 celery.
Flour.....	1½ tablespoonful.
Red pepper.....	} A little.
Sugar.....	
Stock.....	2 to 3 quarts.

Time—1 hour.

PREPARATION.—1st. Chop your onion fine and let it cook in butter to a light brown, add then the chicken cut in pieces about 2 inches long, the ham, carrots and celery cut in dices. 2d. Allow the whole to cook a while, sift the flour in while stirring, add 2 to 3 quarts of stock. 3d. Let cook slowly for ½ hour longer if the chicken is not tender. 4th. Take the floating grease off, add a little bit of pepper and sugar and put in the tureen 1½ tablespoonful rice (cooked as indicated in 10).

17. TCHY A LA RUSSE.

RUSSIAN TCHY. (Fat—Half thick.)

PROPORTIONS.—For five persons:

Beef breast.....	6 lbs.
Vegetables.....	½ cabbage, 2 carrots, 2 onions.
Water.....	2 to 3 quarts.
Flour.....	2 tablespoonful.
Sour cream.....	1 glassful.

PREPARATION.—1st. Take 6 lbs. of beef breast, cut it into pieces about 1 inch long, place it in a kettle with two to three quarts *cold* water, let boil while skimming. 2d. When the bouillon begins to be clear, add ½ cabbage, 2 carrots, 2 onions, sliced quite fine, and let cook for about 3 hours. 3d. When quite ready to serve, mix in a bowl 2 tablespoonful of flour with about 1 glass bouillon (not too warm), pour in the kettle while stirring, add 1 glass of sour cream and serve hot; the soup and meat being served together in the tureen.

NOTE.—In winter time the Russians replace the fresh cabbage with sour kroust.

18. POTAGE SEMOULE LIE.

FARINOSE SOUP. (Fat Soup.—Half thick.)

PROPORTIONS.—For five persons:

Farinose.....	¼ lb.	Yolks.....	2.
Cream.....	1 glassful.	Stock.....	2 to 3 quarts.

Time.—¾ hour.

PREPARATION.—1st. Warm the stock in a sauce pan till it boils, then sift $\frac{1}{4}$ pound farinose in slowly with the left hand while stirring with the right one, so as to mix well. 2d. Allow to cook for $\frac{1}{2}$ hour and when ready to serve, pour in the sauce pan (which has been set on a corner of the range) 1 glassful of cream mixed with the two yolks, stirring all the time.

19. POTAGE A L'ORGE.

BARLEY SOUP. (*Fat Soup—Half thick.*)

PROPORTIONS.—For five persons:

Barley.	3 tablespoonsful.	Butter	1 tablespoonsful.
Yolk	1.	Stock	2 to 3 quarts.
Cream.....	1 glassful.	Time.—	$2\frac{3}{4}$ hours.

PREPARATION.—1st. Wash your barley and let it stand for $\frac{1}{2}$ hour in some cold water. 2d. Let it drip and let it cook till soft in some boiling water. 3d. Let it drip, cool with some cold water and let it drip again. 4th. Put your barley with your stock in a sauce pan and allow to cook for one hour. 5th. When ready to serve, beat in a bowl 1 yolk, 1 glassful cream, 1 tablespoonful butter; add little by little while stirring some of the soup, then, placing the sauce pan on a corner of the range, pour the mixture in while stirring, but do not let the soup boil again.

20. POTAGE ANDALOUX.

TOMATO SOUP. (*Lean or Fat—Half thick.*)

PROPORTIONS.—For five persons:

Tomatoes.	1 quart can.	Corn starch	1 tablespoonsful.
Vegetables. .1	carrot, 1 onion, some thyme and laurel.	Butter.....	1 tablespoonsful.
Rice.....	$1\frac{1}{2}$ tablespoonsful.	Stock or water....	1 quart.
		Time.—	$1\frac{1}{2}$ hours.

PREPARATION.—1st. Put in a sauce pan 1 quart can of tomatoes (or 3 lb. fresh tomatoes which you have scalded apart in some boiling water) with 1 carrot and 1 onion minced, some thyme and laurel, let cook 1 hour. 2d. Sift the whole through a strainer, add 1 quart stock or water, salt, white pepper and cayenne pepper. 3d. Pour in 1 tablespoonful corn starch mixed in a little cold water and one tablespoon of good butter. 4th. When ready to serve add $1\frac{1}{2}$ tablespoonsful of rice cooked apart. (No. 10.)

21. BORCH A LA POLONAISE.

BEET SOUP. (*Fat—Half thick.*)

Red beets.....	3	Stock or water.....	2 to 3 quarts.
Vegetables	1 onion, $\frac{1}{2}$ head cabbage.	Flour.....	$\frac{1}{2}$ tablespoonsful.
Butter	1 tablespoonful.	Milk.....	1 glassful.
		Time.—	$1\frac{1}{4}$ hours.

PREPARATION.—1st. Clean and mince 2 red beets, 1 onion, $\frac{1}{8}$ of a cabbage, put the whole in a sauce pan with some butter, cook awhile, then add $\frac{1}{2}$ tablespoonful of flour and 2 to 3 quarts of stock, cook 1 hour. 2d. Grate 1 red beet, press it through a napkin and when ready to serve pour the juice in the soup and add a glassful of milk.

22. POTAGE A LA REINE.

CREAM OF FOWL. (*Fat—Half thick.*)

PROPORTIONS.—For five persons:

Fowl.....	1 hen or chicken.
Vegetables.....	1 onion, 1 carrot, 1 stalk of celery.
Water.....	2 to 3 quarts.
	<i>Time—2$\frac{1}{2}$ hours.</i>

PREPARATION.—1st. Take one chicken and allow it to cook for 2 hours in $\frac{1}{2}$ gallon of water with $\frac{1}{2}$ veal or beef knuckle, 1 onion, 1 carrot, 1 stalk of celery. 2d. When the chicken is quite tender let it drip and strain the stock through a napkin. 3d. Take the chicken off, put the fillets apart and pound the remainder of the flesh in a mortar. 4th. Add, little by little, while beating, the stock, and sift that paste through a sifter so as to obtain a pap. 5th. Let melt in a sauce pan 2 tablespoonsful of butter with $1\frac{1}{2}$ tablespoonsful of flour; pour the pap in, let it become hot, but don't allow it to boil. When ready to serve add the chicken fillets, cut into small dices.

23. CREME DE CELERI.

CREAM OF CELERY. (*Fat—Half thick.*)

PROPORTIONS.—For five persons:

Celery.....	5 stalks.	Yolks.....	3.
Flour.....	3 tablespoonsful.	Sugar.....	$\frac{1}{2}$ teaspoonful.
Butter.....	3 tablespoonsful.	Cream.....	1 glassful.
	Stock.....		2 to 3 quarts.

PREPARATION.—1st. Wash and clean the celery stalks, let them boil in water for 5 minutes, let them drip, cool them with cold water and let them drip again. 2d. Chop the celery stalks, put them in a sauce pan with 2 tablespoonsful butter and 3 tablespoonsful flour, allow the whole to cook awhile and add the stock. 3d. Let cook altogether for 1 hour, pass through a sifter, and put the pap in a sauce pan and heat it hot. 4th. When ready to serve make a "liaison" with 3 yolks, 1 glass cream, 2 tablespoonsful butter, and do as indicated above in No. 22. (See page 27, General Remarks.)

24. CREME D'ASPERGES.

CREAM OF ASPARAGUS. (*Fat—Half thick.*)

As for the above, but use three bunches of asparagus instead of celery.

25. CREME DE CHOUX FLEURS.CREAM OF CAULIFLOWER. (*Fat—Half thick.*)

As for the above, except use the white part of one cauliflower.

26. PUREE CRECY.CARROT SOUP. (*Fat or Lean—Half thick.*)

PROPORTIONS.—For five persons:

Carrot.....6.	Flour.....1 tablespoonful,
Onion.....1.	Rice1½ tablespoonsful.
Butter.....1 tablespoonful.	Stock or water...2 to 3 quarts.

PREPARATION.—1st. Cut your carrots in small dices, and let them cook in a sauce pan with some butter and a chopped onion. 2d. Add while stirring, 1 tablespoonful of flour and 2 to 3 quarts stock or water and let cook slowly for 1 hour. 3d. Pass through a sifter or strainer, and when ready to serve add 1 tablespoonful good butter and 1½ table-spoonsful rice cooked separately. (No. 10.)

27. POTAGE ST. GERMAIN.GREEN PEA SOUP. (*Fat or Lean—Half thick.*)

PROPORTIONS AND PREPARATION.—Same as for the following No. 28, but take fresh (or dried) green peas instead of beans. Serve with fried dices of bread sprinkled over.

28. POTAGE CONDE.WHITE KIDNEY BEAN SOUP. (*Fat or Lean—Half thick.*)

PROPORTIONS.—For five persons:

White kidney beans.....1 pint.	Butter2 tablespoonsful.
Onions.....2.	Stock or water...2 to 3 quarts.

PREPARATION.—Take 1 pint white kidney beans, let them cook in some salted water with one sliced onion. 2d. When well cooked sift through a strainer or a sifter, put this pap in a sauce pan with 2 to 3 quarts stock or water, and when ready to serve add 2 tablespoonsful of butter. Serve hot with small toasts apart.

29. POTAGE MUSARD.RED KIDNEY BEAN SOUP. (*Fat or Lean—Half thick.*)

PROPORTIONS AND PREPARATION.—As for the above, but replace *white* kidney beans by red ones.

30. CREME DE LENTILLES.

LENTIL SOUP. (*Fat or Lean—Half thick.*)

PROPORTIONS AND PREPARATION.—Same as above, but use lentils.

31. POTAGE PAYSANNE.

VEGETABLE SOUP. (*Lean—Clear.*)

PROPORTIONS.—For five persons:

Vegetables.....Cabbage $\frac{1}{8}$, carrot 1, potato 1, turnip $\frac{1}{8}$,
onion $\frac{1}{8}$, some celery.

Water.....2 to 3 quarts.

Milk.....1 glassful.

Butter.....1 tablespoonful.

Time—1 $\frac{1}{2}$ hours.

PREPARATION.—1st. Take $\frac{1}{8}$ cabbage, 1 carrot, 1 potato, $\frac{1}{8}$ turnip, $\frac{1}{8}$ onion, some celery, mince them all, then wash and let drip. 2d. Put those minced vegetables in a sauce pan with 2 to 3 quarts of water and a little salt, allow them to boil for 1 $\frac{1}{2}$ hours. When ready to serve add 1 glass milk, 1 tablespoonful butter and some pieces of toast.

32. SOUPE A L'ONION.

ONION SOUP. (*Lean—Clear.*)

PROPORTIONS.—For five persons:

Onions.....12 (somewhat according to the size).

Butter.....2 tablespoonful.

Flour.....1 tablespoonful

Bread..... $\frac{1}{2}$ lb.Rasped cheese..... $\frac{1}{2}$ lb.

Water.....2 to 3 quarts.

Time.—1 hour.

PREPARATION.—1st. Have about 12 fine slices of bread and $\frac{1}{2}$ lb. of rasped cheese, Parmesan preferred, place some slices on the bottom of a dish that can be put in an oven, pour over a bed of cheese, then a bed of bread, etc., finishing by a bed of bread but preserving enough cheese for a last bed. 2d. Chop about 12 onions, let them cook slowly in a sauce pan with about 2 tablespoonful of butter until a light brown, add while stirring 1 tablespoonful of flour, stir the whole for a while, then add 2 quarts of water. 3d. Allow to cook for 5 minutes. 4th. Pour this soup through a strainer on the bed prepared as above. 5th. Pour over the dish a last bed of cheese, and let it bake until a light brown.

CAUTION.—In serving this soup take care to give each guest some of the crust, dry and palatable.

NOTE.—You may have a good family soup by doing only as indicated in the 2d. and 3d. and serving it with some toast and rasped cheese.

33. SOUPE A L'OSEILLE.

SORREL SOUP. (*Lean—Half Clear.*)

PROPORTIONS.—

Sorrel	1 lb.	Cream.....	1 glassful.
Butter.....	3 tablespoonsful.	Water.....	2 or 3 quarts.
Flour	1 tablespoonful.	Bread for toast....	Ad libitum.
Eggs.....	2.	<i>Time.</i> —	$\frac{1}{2}$ hour.

PREPARATION.—1st. Clean, wash and let drip 1 lb. sorrel. 2d. Chop it fine and let it cook slowly for 5 minutes in a sauce pan with two table-spoonsful of butter. 3d. Add while stirring 1 tablespoonful of flour and and 2 or 3 quarts water. Let boil awhile. 4th. Beat in a bowl 1 glassful of cream, 2 eggs, 1 tablespoonful butter; take the saucepan on a corner of the range and pour the contents of the bowl in while stirring. Don't allow to boil again and serve with some slices of bread or toast.

34. OUKA DE PERCHES A LA MOSCOVITE.

RUSSIAN FISH SOUP. (*Lean—Clear.*)

PROPORTIONS.—For five persons:

Fresh perch.....	4 lbs.
Vegetables.....	2 onions, 4 carrots, 4 stalks of celery, some parsley, thyme and laurel.
<i>Time.</i> —	1 hour.

PREPARATION.—1st. Clean and wash carefully about 4 lbs. very fresh perch. Take the fillets off and put them apart. 2d. Put the heads and the back bones in a kettle with two onions, 2 carrots, 2 celery stalks, some parsley, thyme and laurel, 2 quarts of water, a little salt, let boil for 1 hour. 3d. Slice in "julienne" (See No. 8.), 2 celery stalks and 2 carrots. let them cook in some water until quite tender, then let them drip. 4th. Put the dripped vegetables in a sauce pan with the fillets, pour over the fish "stock" and let cook again for $\frac{1}{4}$ hour.

This soup, which may be made with quite every kind of fish, provided it is very fresh, can be served advantageously with lean dinners and is matchless for camping parties.

35. BOUILLABAISSE.

(*Lean—Clear.*)

NOTE.—If this recipe is not the one of the "genuine" Bouillabaisse of Marseille, it will enable our reader to obtain a delicious soup, perhaps more palatable than the genuine. I composed this recipe especially for

the late Emperor of Russia, who was very fond of fish soup, but did not like to find "fish bones" in his plate.

PROPORTIONS.—For five persons:

Redsnapper.....1.	Thyme and laurel....Some.
Dorade or pike.....1.	Soffran.....A little.
Perch.....2.	Butter1 tablespoonful.
Lobster (alive).....1.	Bread..... $\frac{1}{2}$ lb.
Vegetables.....1 onion, 6 toma- toes, 2 cloves of garlic.	White wine1 pint.
	Water2 to 3 quarts.

PREPARATION.—1st. Clean and wash your fishes, take the fillets off and put them aside on a dish; cut off the small paws and the extremity of the lobster's tail, put them apart in a mortar to be broken fine, cut the claws in two, then turn the lobster (placing its back on the table) and cut the tail in slices $\frac{1}{2}$ inch thick and the body in 4 parts, lengthwise and then across. (Always turn a lobster when you wish to divide it.) Place these pieces of lobster apart with your fillets. 2d. Put two chopped onions in a sauce pan with some butter, or olive oil, let cook until a light brown, add the heads and the bones of the fishes, the paws of the lobster broken fine, 1 pint white wine, 2 quarts water, 6 sliced tomatoes, 2 crushed cloves of garlic, some thyme and laurel, some soffran (Spanish soffran); let cook from $\frac{1}{2}$ to $\frac{3}{4}$ hour. 3d. 20 minutes before serving dispose your fillets and pieces of lobster in a hollow dish, pour the fish "stock" over through a *fine strainer*, let boil while scumming for about 10 minutes and serve with some toasts apart.

36. SOUPE AUX HUITRES.

OYSTER SOUP. (*Lean—Clear.*)

PROPORTIONS.—For five persons:

Oysters.....5 dozen.	Cream..... $\frac{1}{2}$ glassful.
White wine.....1 glassful.	Butter.....2 tablespoonsful.
Yolks.....3.	Water or stock1 quart.

Time.— $\frac{1}{2}$ hour.

PREPARATION.—1st. Take your oysters from the shell, put them with their juice and 1 glassful white wine in a sauce pan, let cook awhile until firm. 2d. Let the oysters drip, pour the juice in a sauce pan through a strainer, and place the oysters on a folded napkin to dry them well. 3d. Add in the sauce pan 1 quart of water or stock, let boil awhile and scum. 4th. When ready to serve beat in a bowl 3 yolks, $\frac{1}{2}$ glassful of cream, 3 tablespoonsful of butter, add in the sauce pan while stirring (as indicated page 27, General Remarks) and pour in a tureen where you have placed the oysters in advance.

B. Millebaniere

*1/2 cup Olive Oil - 1 clove of garlic
1 onion chopped fine. 2 cloves
6 peppercorns; when all are*

37. SOUPE AUX CLAMS.

CLAM SOUP. (*Lean—Clear.*)

PROPORTIONS.—For five persons:

Clams	2 dozen.
Vegetables.....	1 onion, 1 carrot, 1 parsley root.
Butter	2 tablespoonsful.
Lemon.....	1.

Time.—1 hour.

PREPARATION.—1st. Cut in dices 1 onion, 1 carrot, 1 parsley root, let cook the whole for five minutes in some butter; add the water and allow to cook again slowly for $\frac{3}{4}$ hour. 2d. Take 2 dozen clams off their shells, put them with their juice in a bowl, and when ready to serve pour the whole in a sauce pan, allow to boil for 5 minutes, add 1 tablespoonful of good butter mixed with some hashed parsley. Serve with sliced lemons.

38. POTAGE VELOURS.

VELVET SOUP. (*Lean or Fat—Clear.*)

PROPORTIONS.—For five persons:

Corn starch.....	1 tablespoonful.	Milk	1 glassful.
Eggs	2.	Water, milk or stock.	2 to 3 quarts.
Butter.....	2 tablespoonsful.		

Time.— $\frac{1}{2}$ hour.

PREPARATION.—1st. Let boil your water, milk or stock, and add 1 tablespoonsful corn starch mixed with a glass of *cold* water, milk or stock. 2d. Let boil for five minutes then add (as indicated page 27, General Remarks) 2 whole eggs, beaten in a bowl with 1 glass milk and 2 tablespoonsful butter.

39. POTAGE PARMENTIER.

POTATO SOUP. (*Lean or Fat—Half Clear.*)

PROPORTIONS.—For five persons:

Vegetables....	$\frac{1}{2}$ onion, 2 potatoes.	Butter.....	2 tablespoonfuls.
Cream.....	1 glassful.	Water or stock.....	2 to 3 quarts.

PREPARATION.—1st. Put in a sauce pan $\frac{1}{2}$ minced onion, fry it until it becomes light brown. 2d. Add 2 minced potatoes and fry them for a little while. 3d. Add 2 quarts of bouillon or water; allow it to boil for twenty minutes. 4th. Sift the whole through a sieve and put the puree back in the sauce pan. 5th. When ready to serve add 1 glass cream, mixed with 1 tablespoonful butter without allowing the soup to boil again.

*Saffron - a glass of white wine - and
 Let it simmer 20 or 30 minutes - Serve very
 hot in dry toast -
 nicely browned - add $\frac{1}{2}$ lb of boiled potatoes
 $\frac{1}{2}$ lb. of any good fish, eels, salmon - Blue
 or Cod fish - $\frac{1}{2}$ cup water, salt, bay leaf,
 $\frac{1}{4}$ of a lemon - pulp of 6 tomatoes, teaspoonful of*

40. POTAGE SEMOULE AU LAIT.

FARINOSE WITH MILK. (*Lean—Half Thick.*)

PROPORTIONS.—For five persons:

Farinose.....	$\frac{1}{4}$ lb.	Yolks.....	2.
Milk.....	2 to 3 quarts.	Time—	$\frac{3}{4}$ hour.

Do as for No. 18, but mix your yolks with some cold milk.

41. POTAGE PRINCESSE. (Vulgo Panada.)

BREAD SOUP. (*Lean—Thick.*)

PROPORTIONS.—For five persons:

Bread.....	$\frac{1}{2}$ lb.	Cream.....	1 glass
Eggs.....	3.	Water.....	2 quarts.
Butter.....	3 tablespoonsful.	Time—	1 hour.

PREPARATION.—Let the water boil and when boiling add the bread broken into small pieces. 2d. Allow to cook for $\frac{3}{4}$ hour while stirring from time to time. 3d. When ready to serve beat in a bowl 3 eggs, 3 tablespoonsful butter and 1 glassful of milk or cream, and do as indicated above. (23, 4th part).

42. CREME DE POTURONS.

CREAM OF PUMPKINS. (*Lean—Half Thick.*)

PROPORTIONS.—For five persons:

Pumpkin.....	3 to 4 lbs	Sugar.....	1 teaspoonful.
Butter.....	4 tablespoonsful.	Milk.....	2 to 3 quarts.

PREPARATION.—1st. Take the flesh off and cut it in dices 1 in. square. Let boil in some water till tender. 2d. Sift it through a strainer and put the pap in a sauce pan with 4 tablespoonsful of butter, 1 teaspoonful sugar, a little salt; let boil a while, then add 2 quarts boiling milk, stir well the whole and serve with some fried toast (fried at the time of serving preferred).

43. CREME DE MAIS.

CREAM OF SWEET CORN (*Lean—Half Thick.*)

PROPORTIONS.—For five persons:

Sweet corn...3 to 4 tablespoonsful.	Cream.....	1 glassful.
Yolks.....2.	Milk.....	2 quarts.
Butter.....2 tablespoonsful.	Time.—	$\frac{3}{4}$ hour.

PREPARATION.—1st. Put the sweet corn in two quarts boiling milk, and let cook while stirring for $\frac{3}{4}$ hour. 2d. Sift through a sifter, put the pap in a sauce pan and when ready to serve pour in a "liaison" com-

posed of 2 yolks, 1 glassful of cream and 2 tablespoonsful of butter, doing as indicated page 27, General Remarks.

44. CREME DUCHESSE BUCKINGHAM.

CREAM OF ALMONDS. (*Lean—Half Thick.*)

PROPORTIONS.—For five persons:

Sweet almonds.....2 lbs.	Sugar.....1 teaspoonful.
Bitter almonds.....6 to 8.	Starch.....2 teaspoonsful.
Butter.....2 tablespoonsful.	Milk.....2 quarts.

Time.—1 hour.

PREPARATION.—1st. Skin the almonds (dip in boiling water until the skin is tender, let drip, cool in cold water and let drip again, then take the skin off), put them all except 12 in a mortar with 1 glass milk, break them fine, then add little by little and while mixing with the pestle, about 1 quart of milk. 2d. Put the pap in a napkin and press by turning ends in opposite directions. (This shall be done by 2 persons.) 3d. Put the juice of the almonds in a sauce pan, add another quart of milk, let warm but not boil. 4th. When ready to serve add a "liaison" composed of 2 teaspoonsful corn starch, 1 teaspoonful sugar, some salt, 2 tablespoonsful butter mixed with 1 glassful cold milk and do as above. 5th. Cut the almonds you have preserved in strips, and put them in the tureen and pour the cream over.

45. BISQUE DE HOMARDS.

LOBSTER CREAM. (*Fat Soup—Half Thick.*)

PROPORTIONS.—For five persons:

Lobsters.....2 cooked.	Madeira.....1 glassful.
Butter.....3 tablespoonsful.	Milk.....1 pint.
Flour.....3 tablespoonsful.	Stock or water.....2 quarts.

Time.—1 hour.

PREPARATION.—1st. Take the flesh off the tail and the claws, slice it and put it apart. 2d. Break fine in a mortar the shells and claws with 3 tablespoonsful butter. 3d. Put that pap in a sauce pan with 1 glassful madeira, let it cook a while, add 3 tablespoonsful flour, stir well the whole, add 1 pint milk and let boil a while. 4th. Sift the whole through a strainer, put this pap in a sauce pan, add 2 quarts stock or water, let warm well and when ready to serve add the juice of a lemon, some cayenne pepper, and 2 tablespoonsful butter. 5th. Place the slices of flesh in a tureen, pour the soup over and serve hot.

RECAPITULATION.

I. FAT SOUPS. CLEAR.

- | | |
|---------------------------------|---------------------------------------------------------------------------------------------------------------|
| 1. Bouillon stock..... | } Foundation of other soups. |
| 2. Consomme..... | |
| 3. Consomme de volaille..... | } Consomme of fowl. |
| 4. Pot au feu..... | } Stock or consomme with vegetables
previously cooked apart in some
boiling water. |
| 5. Croute au pot..... | |
| 6. Printanier..... | |
| 7. Brunoise..... | |
| 8. Julienne..... | } Stock or consomme with vegetables
not having been cooked as above. |
| 9. Colbert..... | } Printanier with poached eggs. |
| 10. Consomme au riz..... | } Stock or consomme with farinaceous
substances, having been previously
cooked apart, in boiling water. |
| 11. Consomme au vermicelle..... | |
| 12. Consomme au macaroni..... | |
| 13. Potage milanaise..... | } Consomme or stock with macaroni
and rasped cheese. |

II. FAT SOUPS. HALF THICK.

- | | |
|-------------------------------|-----------------------------------------------------------------------------|
| 14. Ox tail..... | } Stock with madeira, starch and pieces
of oxtail or calf's head. |
| 15. Potage tortue..... | |
| 16. Mullagatawny..... | } Stock with flour and flesh, beef in the
former and fowl in the second. |
| 17. Tchy a la Russe..... | |
| 18. Potage Semoule Liee..... | } Stock with farinose, eggs and cream. |
| 19. Potage a l'orge..... | } Stock with barley, cream, butter. |
| 20. Potage Andaloux..... | } Tomato soup. |
| 21. Borch a la Polonoise..... | } Beets, milk and stock. |

III. FAT SOUPS. PUREE OR CREAM.

- | | | |
|--------------------------------|------------------------------|---------------------------------------|
| 22. Potage a la Reine..... | Cream of fowl..... | } Always pre-
pared with
stock. |
| 23. Creme de Celeri..... | Cream of celery..... | |
| 24. Creme d'asperges..... | Cream of asparagus..... | |
| 25. Creme de choux fleurs..... | Cream of cauliflower..... | |
| 26. Puree Crecy..... | Cream of carrots with rice.. | |
| 27. *Potage St. Germain..... | Cream of green peas. | |
| 28. *Potage Conde..... | Cream of white kidney beans. | |
| 29. *Potage Musard..... | Cream of red kidney beans. | |
| 30. *Creme de Lentilles..... | Cream of lentils. | |

I. LEAN SOUPS. CLEAR.

- | | |
|-------------------------------------|----------------------------|
| 31. Potage Paysanne..... | Vegetable soup. |
| 32. Soupe a l'onion..... | Onion soup. |
| 33. Soupe a l'oseille..... | Sorrel soup. |
| 34. Ouka de perches a la Russe..... | Fish soup. |
| 35. Bouillabaisse..... | Highly seasoned fish soup. |
| 36. Soupe aux huitres..... | Oyster soup |
| 37. Soupe aux clams..... | |

* May be prepared with water instead of stock for a lean dinner,

II. LEAN SOUPS. HALF THICK.

- 38. Potage velour.....Soup with starch, eggs and butter.
- 20. Potage andaloux.....Lean or fat. Tomato soup.
- 39. Potage Parmentier.....Cream of potatoes.
- 40. Semoule au lait.....Farinose with milk.

III. LEAN SOUPS. PUREE OR CREAM.

- 41. Potage PrincessePuree of bread.....
 - 27. Potage St. GermainCream of green peas.....
 - 28. Potage CondeCream of white kidney beans
 - 29. Potage MusardCream of red kidney beans
 - 30. Creme de lentilles.....Cream of lentils.....
 - 42. Creme de poturons.....Cream of pumpkins.....
 - 43. Creme de maisCream of sweet corn.....
 - 44. Creme Duchesse Buckingham Cream of almonds.....
 - 45. Bisque de homardsCream of lobsters.....
- } Lean or fat.

PUREES OR CREAM.

GENERAL REMARKS.

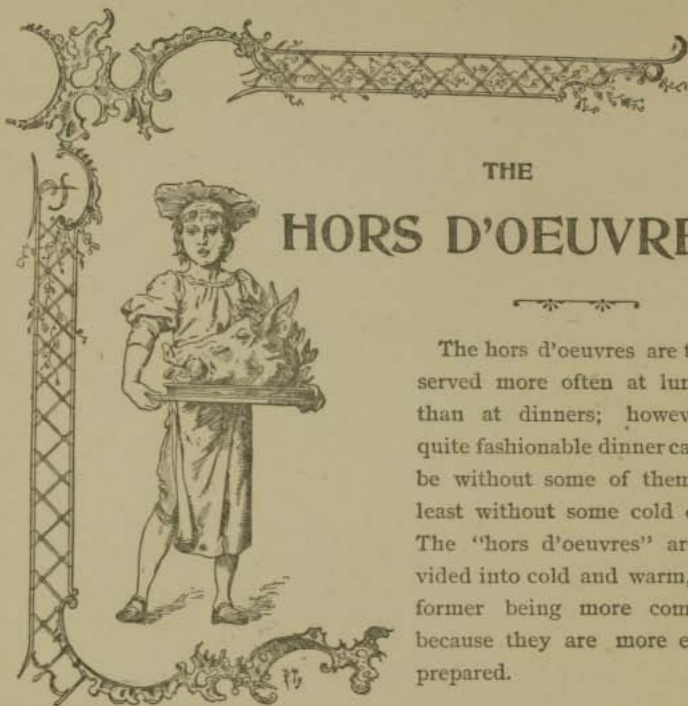
The puree or cream is quite a thick soup, very palatable and substantial. It is made out of fowl, game, vegetables, or fish. In every case you have first to cook well the particular materials until tender and to sift them through a sifter to obtain quite a clear pap; to which you add what the French cooks call a "liaison," *binding*, to unite all the parts together. This is made with yolks, cream and butter (also sometimes flour or starch), and *don't forget*

1st. That this "liaison" should be added only when ready to serve.

2d. That the sauce pan shall be placed on a corner of the range and that you should add some of the hot pap to your "liaison" before you pour it in the sauce pan.

3d. That you should never allow a soup to boil after you have poured in a "liaison."





THE HORS D'OEUVRES

The hors d'oeuvres are to be served more often at lunches than at dinners; however a quite fashionable dinner cannot be without some of them, at least without some cold ones. The "hors d'oeuvres" are divided into cold and warm, the former being more common because they are more easily prepared.

THE COLD HORS D'OEUVRES.

Usually the cold *hors d'oeuvres* are placed on the table in advance; by so doing you add to the general decorative effect and the guests will find at their disposal some light dishes, as soon as they have finished their soup and while awaiting the fish.

They should always be served in special dishes (radish dish, relish dishes, butter boat, etc.) in china or crystal.

46. RADISHES.

They should be young and fresh. Cut the end of the root and leave only enough of the leaves to permit of taking them easily with the fingers.

47. OLIVES.

Should be very green and served on a relish boat.

48. SARDINES.

Should be taken from the box just before serving and disposed gently on a relish dish with some of their oil poured over.

49. ANCHOVIES.

Serve as in the case of sardines.

50. SMOKED OR DRIED MEAT OR FISH.

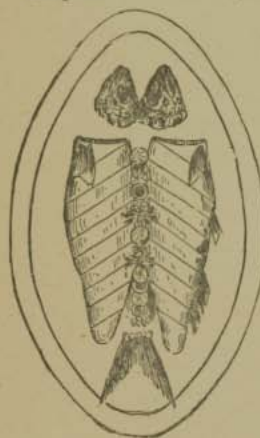
Should be sliced very fine and the slices disposed in a circle with some parsley in the middle.

51. CUCUMBER SALAD.

Pare and slice the cucumbers, pour some salt over them, to facilitate the disengagement of the juice. After 10 min. drip those slices and mix with some pepper, oil and vinegar.

52. TOMATO SALAD.

Prepare as the above, but don't peel them.

**53. HERRINGS.**

1st. **SMOKED.**—Cut them in the middle, take the back bone and the skin off, cut the fillets in pieces 1 inch wide, dispose upon a plate and pour some olive oil over them. 2d. **SALTED.**—They should be freshened for 2 days in half milk and half water, then cut in the middle, take off the back bone, cut the fillets in pieces 1 inch wide and arrange them on a plate according to the accompanying cut. Pour over some oil mixed with vinegar, then chop apart the yolk and the white of a hard egg, also some parsley and red beets and dispose between the two halves.

54. OYSTERS.

Should be opened before serving and presented on the hollow shell and not on the flat one, serve with lemons cut in two or four and not with vinegar.

WARM HORS D'OEUVRES.

The warm hors d'oeuvres belong more to the "Restaurant" than to the "Family" cooking. However the following are quite simple to prepare and will have a nice effect with a fashionable dinner.

They should be served when the guests are finishing their soup and be cooked just before serving. Therefore it is difficult to serve them when you have more than 8 or 10 guests, and we recommend them more for select lunch and tea parties than for regular dinners.

55. CROQUETTES VOLAILLE.

CROQUETTES OF FOWL.

NOTE.—The flesh of fowls having served to make the stock (see foot note 1) is advantageously employed for croquettes.

PROPORTIONS:

Fowl	The flesh of one.	Parsley	} A small amount.
Yolks.....	2.	Mushrooms.....	
Stock	2 glassesful.	Truffles.....	
Butter	2 tablespoonsful.	Bread crumbs....	
Eggs.....	1 or 2		
Flour.....	2 tablespoonsful.		

PREPARATION.—1st. Remove the flesh, chop it fine, chop also the mushrooms, the parsley and the truffles, mix all together. 2d. Let melt in a sauce pan 2 tablespoonsful butter mixed with 2 tablespoonsful flour, add little by little and while stirring about 2 glassesful of stock, let boil awhile in stirring till this sauce becomes a little thick. 3d. Add the chopped flesh, etc., stir well the whole and add two yolks, stir again till well mixed. 4th. Pour in a dish so as to obtain a coat 1 inch thick, let cool, taking care to place some buttered paper over to prevent the upper part from drying and becoming black. 5th. When cold, cut in pieces about two inches long and 1 inch wide, roll them in some flour, dip them in a beaten egg, roll them again in some bread crumbs. 6th. Let fry in butter, serve on a folded napkin.

56. FILLETS DE VOLAILLE.

FILLETS OF FOWL.

PROPORTIONS:

Fowl.....	2 young chickens.
Flour.....	2 tablespoonsful.
Milk	1 glassful.
Bread crumbs	Enough to roll the fillets in.
Butter.....	Enough to fry the fillets.

Time.— $\frac{1}{2}$ hour.

PREPARATION.—1st. Take the fillets and the legs off, cut the fillets in 2 and the legs in 3. 2d. Dip those pieces in some milk, roll them in flour or bread chipping and fry in butter.

NOTE.—Use the bodies of the chicken when making stock.

57. HUITRES FRITES.

Fried oysters. See oysters No. 144.

58. HUITRES GRILLEES.

Broiled oysters. See oysters No. 145.

59. COQUILLES DE SAUMON A LA CALIFORNIENNE.

See No. 82.

60. COQUILLES DE TRUITE.

See No. 82.

61. COQUILLES DE PIKE.

See No. 82.

62. COQUILLES DE HOMARD.

See No. 138.

63. COTELETTES DE HOMARD.

See No. 137.

64. SOUFFLE AU FROMAGE.

PROPORTIONS.—For five persons:

Cheese	½ lb. (Swiss or Parmesan.)	Milk.....	2 glassesful.
Eggs.....	3.	Flour	2 tablespoonsful.
		Small paper boxes.	10.
		Time.—	1 hour.

PREPARATION.—1st. Break 3 eggs, put the yolks in a sauce pan and the whites apart. 2d. Add in the sauce pan a little salt and white pepper, 2 spoonsful of flour, stir well the whole, add 2 glassesful of milk, let cook while stirring for ¼ hour. 3d. Add ½ lb. rasped cheese (Swiss or Parmesan). 4th. The above being well mixed, put the sauce pan on a corner of the range, whip your white of egg, a salad dish is very convenient for that purpose* and add the beaten eggs little by little, while stirring. 5th. Fill your paper boxes ¾ full, put them on a baking plate, let bake in an oven until well risen and until the soufflet becomes bright yellow. Serve immediately.

* Never whip whites except in earthenware, glass or copper utensils.

65. RAMKINS.

PROPORTIONS.—For five persons:

Eggs.....	4.	Cheese..	$\frac{1}{2}$ lb. (Parmesan or Swiss.)
Flour.....	3 spoonsful.	Water...	1 glassful.
Butter.....	3 spoonsful.		

PREPARATION.—1st. In a sauce pan, put 1 glass water, 3 tablespoonsful butter, let boil and add while stirring and little by little about 3 tablespoonsful of flour. 2d. When the mass is thick enough let it cool a little on a corner of the range and add 4 eggs, one by one, while beating continually. 3d. Add 6 oz. rasped cheese, stir well and put this pap on a pie plate, in the shape of small cakes about an inch distant, and sprinkle over 2 oz. cheese cut in very small dices. Let bake in an oven till light brown.

66. HARENGS EN PAPILOTTE.

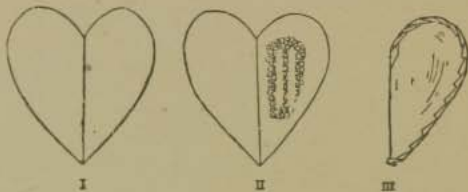
PROPORTIONS.—For five persons:

Herring, salted.....	3.	Parsley.....	$\frac{1}{2}$ handful.
Mushrooms.....	$\frac{1}{4}$ lb.	Flour.....	1 tablespoonful.
Onions.....	1.	Stock.....	1 glassful.

Time.— $\frac{1}{2}$ hour.

PREPARATION.—1st. Freshen 3 salted herring (53). 2d. Skin them, take the fillets off and divide them in two. 3d. Make a "sauce papillote" as follows: Fry in butter till light brown 1 chopped onion, add $\frac{1}{4}$ lb. box mushrooms, $\frac{1}{2}$ handful parsley, 1 fillet, all chopped fine, 1 tablespoonful flour, 1 glass bouillon, let cook awhile.

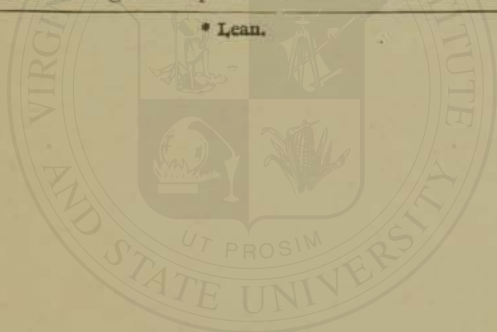
4th. Cut 10 pieces paper according to the figure No. 1, butter them, put 1 tablespoonful "papillote" sauce on one half, then $\frac{1}{2}$ fillets, then another spoonful sauce. 5th. Fold this paper in two, close the edges, put those "papillottes" on a pie plate, let bake awhile and serve in crown on a dish.

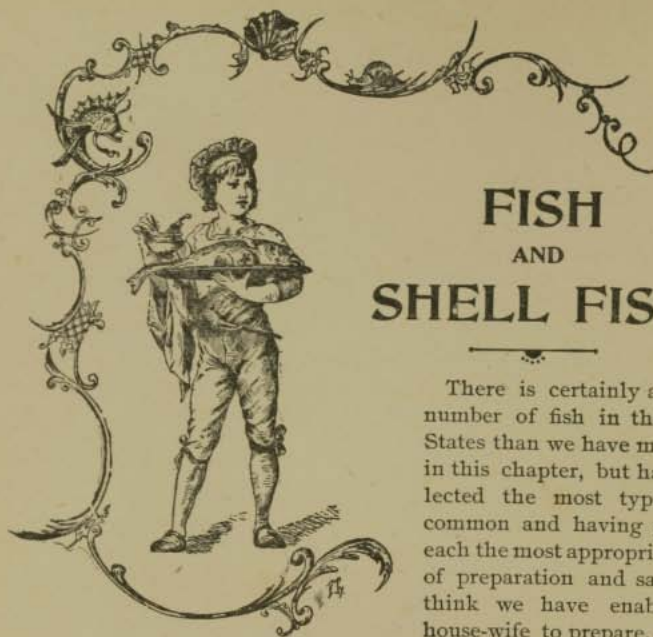


RECAPITULATION.

COLD HORS D'OEUVRES	*46	Radishes.	
	*47	Olives.	
	*48	Sardines.	
	*49	Anchovies.	
	50	Smoked or dried meat or fish.*	
	*51	Cucumber salad.	
	*52	Tomato salad.	
	*53	Herrings. 53a. Smoked. 53b. Salted.	
	*54	Oysters.	
	WARM HORS D'OEUVRES	55	Croquettes de Volaille.....
56		Fillets de Volaille.....	Fillets of fowl.
57		Huitres Frites.....	Fried oysters.
58		Huitres Grillées.....	Broiled oysters.
59		Coquilles de Saumon à la Parisienne.	Salmon.
60		Coquilles de Truite à la Parisienne.	Trout.
61		Coquilles de Pike à la Parisienne.....	Pike.
62		Coquilles de Homard à la Parisienne.	Lobsters.
63		Cotelettes de Homard	Lobster Cutlets.
*64		Soufflet au Fromage.....	
*65		Ramkins	
*66		Harengs en Papillote.....	

* Lean.





FISH AND SHELL FISH.

There is certainly a greater number of fish in the United States than we have mentioned in this chapter, but having selected the most typical and common and having given for each the most appropriate mode of preparation and sauces, we think we have enabled the house-wife to prepare, by anal-

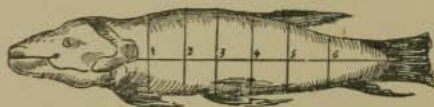
ogy, any fish she may wish to handle.

Don't forget above all, that the first quality of a fish is its freshness, and to be fresh a fish should have these qualities:

- 1st. Its flesh thick and firm. 2d. Its eyes full and prominent.
3d. Its scales or gills bright.

SALMON AND TROUT.

67. SAUMON OR TRUITE AU COURT BOUILLON.



BOILED SALMON OR TROUT.

- 67a Sauce Hollandaise. 67b Sauce aux Capres (Caper Sauce.)
67c Sauce Polonoise.

NOTE.—According to the number of the guests you serve a whole salmon or a part of it; a family dinner of 5 will require about 3 to 4 lbs. of fish, and we recommend to cook the same entire instead of slicing before cooking.

TROUT.—The trout and especially the salmon trout having very great analogy to the salmon, what is said for the latter may be applied to the former.

The fishes cooked "au court bouillon" being served with the sauce apart, we recommend cooking about twice as much fish as the dinner requires, because the remainder may be kept fresh for some days in an ice box and served cold as indicated in No. 81.

PREPARATION.—We will tell here how to cook a whole salmon, from about 8 to 10 lbs. and it will be exactly the same with any other fish or part of fish to be cooked "au court bouillon." 1st. Clean and wash your fish, remove the gills and the fins, but preserve the tail, place the fish in a fish kettle (with a grate in the bottom so as not to break it, when you take it from the kettle) with 2 carrots, 1 onion sliced, some thyme and laurel, 6 grains of whole pepper and enough water to cover the fish well. 2d. Let heat and *as soon as it boils* place the fish pan on a corner of the stove and let simmer for about 1 hour without letting boil. 3d. Serve in a long dish on a folded napkin and dispose around the fish or serve apart 2 nice potatoes for each guest, boiled in slightly salted water and carefully carved. Serve the sauce apart. For the sauces see Nos. 151-152-159.

68. SAUMON OR TRUITE AU BLEU.

SAUCE GENEVOISE.

PREPARATION.—Same as for the above but cook the fish in half water and half red wine instead of pure water. For the sauce see No. 158.

69. SAUMON OR TRUITE AU BLANC.

69a Sauce aux Huitres.

69c Sauce Homard.

69b Sauce Cardinal.

69d Sauce Crevette.

PREPARATION.—Same as for the above but use white wine instead of red wine. For the sauces see Nos. 153-154-155-156.

70. TRUITE AU VIN BLANC.

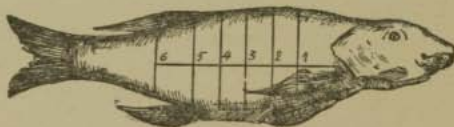
PROPORTIONS.—For five persons:

Trout.....	4 to 5 lbs.	Stock.....	2 glassesful.
Flour.....	3 tablespoonsful.	White wine.....	2 glassesful.
Butter.....	5 tablespoonsful.	Vegetables.....	1 onion, 1 carrot,
Yolks.....	2.		some thyme and laurel.

Time.—1 hour.

PREPARATION.—1st. Clean and wash your fish, remove the gills, place it in a fish kettle with 1 tablespoonful of butter, 2 glassesful of stock, 2 glassesful of white wine, 1 onion and 1 carrot sliced, some thyme and laurel; allow to cook slowly for about $\frac{1}{2}$ hour while basting from time to time. 2d. When ready to serve, skin the fish carefully, and place it in a long dish. 3d. Pass through a sifter the juice of the fish and the vegetables, pour this pap in a sauce pan where you have melted 2 table-spoonsful of butter with 3 table-spoonsful of flour and let boil awhile while stirring. 4th. When ready to serve place the sauce pan on a corner of the range, mix in a bowl 2 table-spoonsful of butter with two yolks, add little by little some of the sauce while beating, and pour into the sauce pan while stirring. Don't allow the sauce to boil again and pour it over the fish which you serve with potatoes (as indicated in No. 67).

71. TRUITE AU GRATIN.



PROPORTIONS.—For five persons:

Trout, 5 to 6 lbs....1.	Onion.....1.
Butter.....5 table-spoonsful.	Parsley..... $\frac{1}{4}$ handful.
White wine.....2 glassesful.	Bread chipping...1 table-spoonful.

Time.— $\frac{1}{2}$ to $\frac{3}{4}$ hour.

PREPARATION.—1st. Clean, wash, etc., your trout, place it on a long dish, and place in different places on its back about 1 table-spoonful of butter. 2d. Let brown (clear brown) in a sauce pan 1 chopped onion in 1 table-spoonful butter, then add 2 glassesful white wine, $\frac{1}{4}$ handful hashed parsley, let boil awhile and pour the sauce over the fish. 3d. Sprinkle over some bread crumbs, pour over about 2 table-spoonsful melted butter and let cook slowly in an oven for about $\frac{1}{4}$ hour. Serve with potatoes apart (as indicated in No. 67).

72. SAUMON GRILLE.

BROILED SALMON.

72a Maitre d'hôtel.	72c Sauce Tartare.
72b Sauce Mayonnaise.	72d Sauce Remoulade.

PROPORTIONS.—For five persons:

Salmon...3 steaks, about 1 lb. each.	Lemon.....1, cut in 6 pieces.
Olive oil...2 table-spoonsful.	Salt and pepper...To suit the taste.

Time.— $\frac{1}{2}$ hour.

PREPARATION.—Place the steaks in a hollow plate, sprinkle over some salt and pepper, and also a little olive oil, turn them twice or threetimes and let broil on a moderate fire taking care to turn the slices from time to time. 2d. Sprinkle over the juice of $\frac{1}{2}$ of the lemon and serve with a maitre d'hôtel or one of the above mentioned sauces separately, and also with a lemon cut in 6 pieces. For the sauces see Nos. 161-162-163-164.

73. PETITES TRUITES A LA MEUNIERE.

BROOK TROUT FRIED A LA MEUNIERE.

PROPORTIONS.—For five persons:

Brook trout.....	From 5 to 10.	Butter.....	$\frac{1}{4}$ lb.
Flour.....	2 to 4 tablespoonful.	Hashed parsley.....	1 tablespoonful.
Milk.....	About 2 glassesful.	Lemon.....	1.

Time.— $\frac{1}{2}$ hour.

PREPARATION.—1st. Clean and wash your trouts, dip them in some milk (placed in a soup plate), roll them in flour and let them fry slowly for about $\frac{1}{4}$ hour in $\frac{1}{4}$ lb. butter (very fresh) taking care to turn them often and not to allow the butter to become black. 2d. Serve on a warm dish, sprinkle over some hashed parsley, press over the juice of a lemon and pour over them the butter in which they have been fried.

74. FILLETS DE TRUITE A LA COLBERT.

FRIED FILLETS OF TROUT A LA COLBERT.

PROPORTIONS.—For five persons:

Trout.....	4 to 5 lbs.	Parsley.....	$\frac{1}{2}$ handful.
Milk.....	About 2 glassesful.	Lard or fat.....	Enough to fry.
Flour.....	3 tablespoonful.	Lemon.....	1.

Time.— $\frac{1}{2}$ hour.

PREPARATION.—1st. Clean and wash the trout, remove the fillets, cut them in 3 parts, dip in milk and roll in flour as for No. 73, and let fry in fat or lard till well colored.* 2d. Serve on a folded napkin with $\frac{1}{2}$ handful parsley fried in the same lard after the fish, and also with a lemon cut in 5 parts.

75. FILLETS DE TRUITE AU GRATIN.

FILLETS OF TROUT AU GRATIN.

PROPORTIONS.—For five persons:

Trout.....	2 of about 3 lbs.	White wine.....	1 glassful.
	each.	Hashed parsley.....	1 tablespoonful.
Butter.....	5 tablespoonful.	Bread crumbs.....	1 tablespoonful.

Time.— $\frac{1}{2}$ hour.

*The heat of the fat should get such a degree that when a little piece of bread is dropped in it, it will become brown instantly, but it should not be so hot as to burn the fat.

PREPARATION.—1st. Clean and wash the trout, take off the fillets, cut them in 3 parts and dispose them on a buttered dish. 2d. Pour over 1 glassful white wine, some hashed parsley and some bread crumbs, some salt and pepper, about 3 tablespoonsful butter distributed in different places, and let the fish bake in an oven until it becomes a clear brown.

76. FILLETS DE TRUITE AU VIN BLANC.

FILLETS OF TROUT WITH WHITE WINE.

PROPORTIONS.—For five persons:

Trout	2 of about 3 lbs.	Flour.....	1 tablespoonful.
	each.	Onion.....	1.
Butter.....	5 tablespoonsful.	Hashed parsley.....	1 tablespoonful.
White wine	2 glassesful.	Salt and pepper.....	A little.

Time.— $\frac{3}{4}$ hour.

PREPARATION.—1st. Clean and wash the trout, remove the fillets, pare them and put them on a buttered dish. 2d. Let bake for about 10 minutes in an oven (to solidify them). 3d. Let cook awhile in a sauce pan 1 chopped onion with 1 tablespoonful of butter, add 1 tablespoonful of flour, sprinkle over some hashed parsley, some salt and pepper, add 2 glassesful white wine, let boil awhile, then add two tablespoonsful fine butter. 4th. Pour this sauce over the fillets and let bake for $\frac{3}{4}$ hour.

77. FILLETS DE TRUITE NORMANDE.

FILLETS OF TROUT NORMANDE.

(For fine dinners.)

PROPORTIONS.—For five persons:

Trout.....	About 6 lbs.	Stock	1 glassful.
Vegetables.....	1 carrot, 1 onion, $\frac{1}{2}$	White wine.....	2 glassesful.
	celery stalk, some	Mushrooms.....	12.
	thyme and laurel.	Oysters.....	12.
Yolks	2.	Mussels.....	24.
Butter.....	4 tablespoonsful.	Shrimps.....	24.
Flour.....	4 tablespoonsful.	Small pieces toast.....	12.

Time.— $1\frac{1}{2}$ hours.

PREPARATION.—1st and 2d. As above in No. 76. 3d. Put the heads, bones, and parings of the fillets in a kettle with about 1 quart water, 1 onion, 1 carrot, $\frac{1}{2}$ celery stalk sliced, some thyme and laurel, 1 glass bouillon and 2 glasses white wine, allow to cook for about $\frac{1}{2}$ hour. 4th. Dispose with taste on or around your fillets the following garnishes: 12 mushrooms, canned or previously cooked in some boiling water, 24 shrimps tails, 12 oysters taken from their shells and boiled a

little while in their own juice (this juice should be preserved), 24 mussels cooked for 5 min. in their shells and then removed (their juice should be preserved), 12 small pieces of toast fried in butter. 5th. Make a sauce Normande as follows: Let melt in a sauce pan 2 tablespoonsful butter mixed with 4 tablespoonsful flour, add the juice of the fillets, the oysters and the mussels, and also the fish stock (3rd) passed through a strainer or a sifter, stir well the whole, then beat in a bowl 2 yolks with some of this sauce, put the sauce pan on a corner of the range, pour in the contents of the bowl and then pour the sauce over the fillets. 6th. Let bake in an oven from 5 to 10 min. and serve with potatoes apart (No. 67).

78. FILLETS DE TRUITE A LA CREME

FILLETS OF TROUT WITH CREAM.

PROPORTIONS.—For five persons:—

Trout.....	4 to 5 lbs.	Milk.....	3 pints.
Butter.....	4 tablespoonsful.	Salt and white pepper....	A little.
Flour.....	2 tablespoonsful.	Time.—	$\frac{3}{4}$ hour to 1 hour.

PREPARATION.—1st. and 2d. Same as for No. 76. 3d. Let melt in a sauce pan 2 tablespoonsful butter mixed with 2 tablespoonsful flour, then add 1 pint milk, some salt and white pepper, let boil awhile and pour this sauce over the fillets. 4th. Let bake in an oven till clear brown.

79. FILLETS DE TRUITE A LA TANTY.

FILLETS OF TROUT A LA TANTY.

(For great dinners or banquets.)

PROPORTIONS.—For five persons:

Trout.....	4 to 5 lbs.	Flour.....	3 tablespoonsful.
Lobster.....	2 to 3 lbs.	Milk.....	1 quart.
Butter.....	$\frac{3}{4}$ lb.	Carmine.....	A little.

Time.—1 hour.

PREPARATION.—1st and 2d. Same as No. 76. 3d. Take the flesh and the tail and the claws of the lobster, slice it and dispose these slices on or around the fillets. 4th. Make a sauce "Tanty" as follows: Let melt in a sauce pan $\frac{1}{4}$ lb. butter, mixed with 3 tablespoonsful flour, add little by little and while stirring 1 quart milk, some salt and pepper and the paws and shells of the lobsters broken fine in a mortar, some salt and white pepper, add also a little bit carmine (this is to give nice flavor and fine rose color). 5th. Let boil for 5 minutes, pass the whole through a sifter and pour this sauce on the fillets. Let bake for 10 minutes and serve with potatoes (No. 67).

80. SAUMON FROID OR TRUITE FROIDE, A L'IMPERIALE.

COLD SALMON, COLD TROUT, A L'IMPERIALE.

NOTE.—Always served whole.

PROPORTIONS.—We give here the proportions for a 6 to 8 lb. trout to be served at a dinner for 10 persons:

Trout6 to 8 lbs.

Vegetables...Green peas, green kidney beans, carrots cut in dices,
carved cauliflowers, about 3 tablespoonsful of each.

Salad.....1 handful. Parsley..... 1 handful.

PREPARATION.—1st. Cook a trout "au court bouillon" (No. 67) and let it cool in the water in which it has been cooked. 2d. When cold, let it drip, skin carefully and place in a folded napkin on a long dish. 3d. Cook in boiling water and separately some green kidney beans, green peas, carrots cut in dices, cauliflowers carved in balls about the size of a hazel nut, season them separately with salt, pepper, oil and vinegar and dispose them with taste in small cakes around the fish with some green salad leaves and parsley wisps. Serve with a sauce mayonnaise or sauce tartare apart. For the sauces see Nos. 162-163.

81. SAUMON FROID OR TRUITE FROIDE.

81a Sauce Mayonnaise.

81c Sauce Remoulade.

81b Sauce Tartare.

81d Sauce Vinaigrette.

PREPARATION.—Let cool a salmon or trout boiled "au court bouillon" or serve what is left over from a fish cooked in the same manner with the sauce apart. For the sauces see Nos. 162-163-164-165.

82. COQUILLES DE SAUMON OR COQUILLES DE TRUITE**A LA CALIFORNIENNE.**

NOTE.—These are made out of cold salmon, trout, pike, etc., remaining from fishes previously served "au court bouillon," "au bleu" or "au blanc," and are served in quite large flat shells, "coquilles" in French. They are very convenient for lunch or tea parties.

PROPORTIONS.—For five persons:

Cold fish.....1 to 2 lbs.

Stock.....1 glassful.

Butter.....5 tablespoonsful.

White wine.....2 glassesful.

Flour.....2 tablespoonsful.

Yolks.....2.

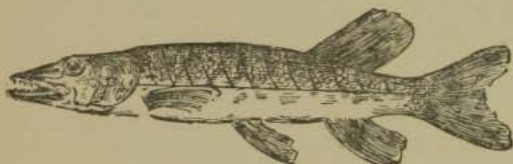
Bread crumbs..2 tablespoonsful.

Onion.....1.

Rasped cheese.1 tablespoonful.

Time.— $\frac{3}{4}$ hour.

PREPARATION.—1st. Divide the flesh of the fish in quite small pieces. 2d. Let brown in a sauce pan 1 chopped onion with 1 tablespoonful butter, sprinkle over 2 tablespoonsful flour, add 1 glassful stock and 2 glassesful white wine, some salt and pepper. 3d. Beat in a bowl 2 yolks with 2 tablespoonsful butter, add some of the sauce, pour the whole in the sauce pan (*don't allow to boil again*), add the divided fish, stir well the whole and place upon 10 flat shells. 5th. Sprinkle over some bread crumbs, some rasped cheese (Parmesan or Swiss), pour over 2 table-spoonsful melted butter and let bake in an oven for 5 minutes. Serve on a folded napkin.



PIKE.

83. PIKE AU COURT BOUILLON.

BOILED PIKE.

83a Sauce Hollandaise.

83b Sauce aux Capres

83c Sauce Polonaise.

As for the Truite au Court Bouillon, No. 67.

84. PIKE AU BLEU.

Sauce Genevoise.

As for the Truite au Bleu, No. 68.

85. PIKE AU BLANC.

85a Sauce aux Huitres

85c Sauce Homard.

85b Sauce Cardinal.

85d Sauce Crevettes.

As for the Truite au Blanc, No. 69.

86. PIKE AU VIN BLANC.

PIKE WITH WHITE WINE.

As for the Truite au vin Blanc, No. 70.

87. PIKE AU GRATIN.

As for the Truite au Gratin, No. 71.

88. FILLETS DE PIKE FRITS A LA COLBERT.

FRIED FILLETS OF PIKE A LA COLBERT.

As for the Filets Truite a la Colbert, No. 74.

89. FILLETS DE PIKE AU GRATIN.

As for the Filets Truite au Gratin, No. 75.

90. FILLETS DE PIKE AU VIN BLANC.

As for the Filets de Truite au vin Blanc, No. 76.

91. FILLETS DE PIKE NORMANDE.

As for the Filets de Truite Normande, No. 77.

92. FILLETS DE PIKE A LA CREME.

As for the Filets de Truite a la Creme, No. 78.

93. FILLETS DE PIKE A LA TANTY.

As for the Filets de Truite a la Tanty, No. 79.

94. PIKE FROID A L'IMPERIALE.

As for the Truite Froide a l'Imperiale, No. 80.

95. PIKE FROID.

95a Sauce Mayonnaise.

95c Sauce Remoulade.

95b Sauce Tartare.

95d Sauce Vinaigrette.

As for the Truite Froide, No. 81.

96. COQUILLES DE PIKE CALIFORNIENNE.

As for the Coquilles de Truite, No. 82.

PICKEREL.**97. BROCHET AU BLEU SAUCE GENEVOISE.**

(BROCHET IS FRENCH FOR PICKEREL.)

As for the Truite au Bleu, No. 68.

98. BROCHET A LA JUIVE.

PICKEREL, JEWISH STYLE.

PROPORTIONS:

Pickerel.....1 of 5 to 6 lbs.

Butter..... $\frac{1}{2}$ lb.

Onions.....3 to 4.

Stock.....1 glassful.

Parsley.....1 handful.

White wine.....1 pint.

Time.— $\frac{3}{4}$ hour.

PREPARATION.—1st. Clean and wash the pike, place it in a fish kettle (somewhat larger than the fish), with 3 to 4 sliced onions, 1 handful parsley, $\frac{1}{4}$ lb. butter, 1 pint white wine, 1 glassful stock, some salt and pepper, put the cover on and let cook slowly while basting for about $\frac{1}{2}$ hour. 2d. Take the fish with care from the kettle, and place carefully on a warm dish, then add while stirring about $\frac{1}{4}$ lb. fresh butter to the sauce and pour it over the fish.

99. BROCHET FROID.

COLD PICKEREL.

99a Sauce Mayonnaise. 99b Sauce Tartare.

99c Sauce Vinaigrette.

As for the Truite Froide, No. 81.

CARP.

100. CARPE AU BLEU.

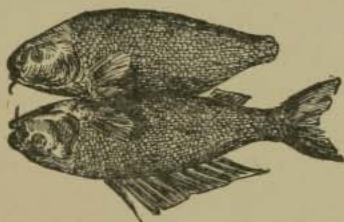
As for the Truite au Bleu, No. 68.

101. CARPE A LA JUIVE.

CARP JEWISH STYLE.

As for Brochet a la Juive, No. 98.

102. CARPE FRITTE.



FRIED CARP.

Take carp of medium size, clean and wash carefully, cut them in two (in length), and do as indicated for the Filets a la Colbert, No. 74.

103. CARPES EN MATELOTTE.

Do as indicated for the "Matelotte Marinière" No. 106, and use about 6 lbs. carp.*

*We recommend, when possible, to make the matelotte out of several kinds of fish as pike, pickerel, carp, eel, etc.

EEL.

104. ANGUILLES GRILLES.

BROILED EELS, SAUCE TARTARE.

PROPORTIONS.—

Eels.....	3 to 4 lbs.	Vegetables.....	1 onion, 1 carrot,
Butter.....	4 tablespoonsful.		thyme and laurel.
Vinegar.....	1 glassful.		<i>Time.</i> — $\frac{1}{4}$ hour.

PREPARATION.—1st. Clean and wash your eels, take the skin off and cut in pieces about 3 inches long. 2d. Put them in a sauce pan with about 2 quarts *cold* water, 1 glassful vinegar, 1 onion and 1 carrot sliced, some thyme and laurel, salt and pepper, let them boil, place the kettle on a corner of the range and let simmer for about $\frac{1}{4}$ hour. 3d. Let drip the pieces on a folded napkin, dip them in melted butter (placed in a warm soup dish), roll them in bread crumbs and broil on light fire by turning from time to time. Serve with a tartare sauce, No. 163.

105. MATELOTTE D'ANGUILLES.

Do as indicated below for the "Matelotte a la Marinière." (No. 106.)*

106. MATELOTTE A LA MARINIERE.

PROPORTIONS.—For five persons:

Fish.....	Pike, pickerel, carp, eels, about 6 lbs. in all.
Onions.....	12. Butter..... $\frac{1}{4}$ lb.
Garlic cloves....	3. Flour..... 2 tablespoonsful.
Mushrooms.....	$\frac{1}{4}$ lb. Toasts.....
Red wine.....	1 quart. Salt and pepper.

Time.— $\frac{1}{2}$ hour.

PREPARATION.—1st. Clean and wash your fish, cut them in pieces 3 inches long, place them in a sauce pan with 3 cloves, 12 small onions, $\frac{1}{4}$ lb. mushrooms (if canned don't put the juice in), and some salt and pepper; cover with red wine. 2d. Let boil quickly on hot fire for 5 minutes, then place the pan on a corner of the range and add $\frac{1}{4}$ lb. butter mixed with 2 tablespoonsful of flour. 3d. Let cook the whole slowly and without allowing to boil for about 5 minutes till the sauce becomes a little thick. Serve on a warm hollow dish with some toasts fried in butter.

* We recommend, when possible, to make the matelotte out of several kinds of fish as pike, pickerel, carp, eel, etc.

BLACK BASS.

107. BLACK BASS AUX FINES HERBES.

NOTE.—For black bass of 4 lbs. and over.

PROPORTIONS.—

Black bass...1 of from 5 to 6 lbs. Hashed parsley.....1.
Butter.....4 tablespoonsful. Lemon1.

Time.— $\frac{1}{2}$ hour.

PREPARATION.—1st. Clean and wash the fish, place it on the lower grate of the fish kettle and dip it in boiling salted water, keep boiling for 10 to 15 minutes according to the size. 2d. Drip the fish, place it on a warm dish, sprinkle over the juice of a lemon and 2 tablespoonsful melted butter mixed with 1 tablespoonful hashed parsley. Serve with potatoes. (As in No 67.)

108. BLACK BASS GRILLE.

BROILED BLACK BASS.

PROPORTIONS.—For five persons:

Black bass.....2 of about 3 lbs. each. Salt and pepper...To suit the taste.
Olive oil2 tablespoonsful. Time.— $\frac{1}{2}$ hour.

PREPARATION.—1st. Clean and wash the fish, divide them in two parts (lengthwise), place those halves on a dish and sprinkle over some salt and pepper, and also 2 tablespoonsful of olive oil to prevent the fish clinging to the broiler; turn them 2 or 3 times. 2d. Let broil as indicated in No. 72.

109. BLACK BASS FRIT.

FRIED BLACK BASS.

PROPORTIONS.—

Black Bass.....2, of about 3 lbs. each. Hashed parsley.....1 tablespoonful.
Milk2 glassesful. Lemon1.
Flour.....2 tablespoonsful. Time— $\frac{1}{2}$ hour.

PREPARATION.—1st. As 1st. in No. 108. 2d. As for the Filets de Truite a la Colbert (No. 74).

SHAD.

110. ALOSE GRILLE.

BROILED SHAD.

110a Maitre d'Hôtel.

110c Sauce Tartare.

110b Sauce Mayonnaise.

110d Sauce Remoulade.

PROPORTIONS.—

Shad.....1, of about 4 lbs.
Oil.....2 tablespoonsful.

Salt and pepper....To suit the taste.
Time— $\frac{1}{2}$ hour.

PREPARATION.—1st. Clean and wash the shad, notch the flanks (the notches should be about 2 inches distant and $\frac{1}{8}$ inch deep), so that the inside may cook as well as the outside, place the shad on a dish, sprinkle over some salt and pepper, and 2 tablespoonsful olive oil. 2d. Let broil, taking care to turn the fish from time to time to cook it uniformly. For the sauces see Nos. 161, 162, 163, 164.

111. OEUFS D'ALOSE GRILLES.

BROILED SHAD'S ROE.

PROPORTIONS.—For five persons:

Shad roe.....	About 1 $\frac{1}{2}$ lbs.	Butter.....	$\frac{1}{4}$ lb.
Olive oil.....	2 tablespoonsful.	Hashed parsley.	1 tablespoonful.
Salt and pepper.	To suit the taste.	Time.—	$\frac{1}{4}$ hour.

PREPARATION.—1st. Handle the roe very carefully so as not to break the skin which unites the eggs. Sprinkle over, as indicated above, olive oil, let broil and serve with a maitre d'hôtel; that is to say with $\frac{1}{4}$ lb. fresh butter mixed with 1 tablespoonful hashed parsley with which you cover the eggs as soon as they have been placed on the dish (warm); this butter shall melt on the eggs.

RED SNAPPER.

112. RED SNAPPER GRILLE.

BROILED RED SNAPPER.

112a Maitre d'Hôtel.	112c Sauce Tartare.
112b Sauce Mayonnaise.	112d Sauce Provençale.

As for the Alose Grillee, No. 110. For the sauces, No. 161, 162, 163, 164.

WHITEFISH.

113. WHITEFISH GRILLE.

BROILED WHITEFISH.

113a Maitre d'Hôtel.	113c Sauce Tartare.
113b Sauce Mayonnaise.	113d Sauce Remoulade.

As for the Black Bass Grille, No. 108.

SOLE.

114. SOLE FRITTE.

FRIED SOLE.

As for the Filets de Truite a la Colbert, No. 74, but the fish to be fried entire.

115. FILLETS DE SOLE FRITS A LA COLBERT.

As for the Filets de Truite a la Colbert, No. 74.

116. FILLETS DE SOLE AU GRATIN.

As for the Filets de Truite au Gratin, No. 75.

117. FILLETS DE SOLE AU VIN BLANC.

As for the Filets de Truite au vin Blanc, No. 76.

118. FILLETS DE SOLE NORMANDE.

As for the Filets de Truite Normande, No. 77.

119. FILLETS DE SOLE A LA CREME.

As for the Filets de Truite a la Creme, No. 78.

120. FILLETS DE SOLE A LA TANTY.

As for the Filets de Truite a la Tanty, No. 79.

MACKEREL.**121. MAQUEREAU GRILLE MAITRE DE HOTEL.**

BROILED MACKEREL.

As for the Whitefish Grille, No. 113.

WHITING.**122. MERLANS FRITS.**

FRIED WHITING.

As for the Filets de Truite a la Colbert, No. 74, but fry the fish whole.

123. MERLANS AU VIN BLANC.

WHITING WITH WHITE WINE.

PREPARATION.—1st. Clean and wash the fish, dispose them on a buttered dish. 2d. and 3d. Do as 2d. and 3d. for the Truite au vin Blanc, No. 76.

SMELT.**124. EPERLANS FRITS.**

FRIED SMELTS.

As for the Merlans Frits, No. 122.

HERRING.

125. HARENGS GRILLES SAUCE MOUTARDE.

BROILED HERRINGS WITH MUSTARD SAUCE

Herring.....6. Salt and pepper.....To suit the taste.
 Olive Oil.....2 tablespoonsful. Time.— $\frac{1}{2}$ hour.

PREPARATION.—1st. Clean and wash the herring, notch the flanes (the notches should be $1\frac{1}{2}$ inches apart and $\frac{1}{8}$ inch deep, to thoroughly cook the inside as well as the outside); pour some olive oil over; sprinkle some salt and pepper; broil and serve with a sauce moutarde. (For the sauce see No. 157.)

COD.

126. CABILLAUD AU COURT BOUILLON.

BOILED COD.

126a Sauce Hollandaise. 126b Sauce aux Capres.

As for the Truite au Court Bouillon, No. 67.

For the sauces see Nos. 151 and 152.

127. MORUE.

SALT COD.

127a Au beurre fondu. 127b Sauce aux Capres.

PROPORTIONS.—For five persons:

Salted cod.....4 lbs. Butter..... $\frac{1}{4}$ lb.
 Time.—1 hour.

PREPARATION.—1st. Freshen the cod for 24 hours, taking care to change the water about 4 or 5 times. 2d. One hour before serving place this cod in a kettle with *cold* water, let boil, and as soon as it boils place the kettle on a corner of the range and allow to simmer for about $\frac{3}{4}$ hour. 3d. Place on a warm dish and serve with $\frac{1}{4}$ lb. butter, placed on the fish and melted by the heat of the fish itself, or with a caper sauce apart. Serve always boiled potatoes with the cod.

For Caper sauce see No. 152.

PERCH.

128. PERCHES FRITES.

FRIED PERCH.

As Fried Whiting, No. 122.

129. SALADE DE FILLETS DE PERCHES.

PERCH SALAD.

PROPORTIONS.—For five persons:

Perch.....	10 lbs.	Oil.....	6 tablespoonsful.
Hard eggs.....	3.	Vinegar.....	3 tablespoonsful.
Lettuce salad.....	1 handful.	Salt and pepper.....	To suit the taste.
Parsley.....	$\frac{1}{2}$ handful.	Time.—	$\frac{1}{2}$ hour.

PREPARATION.—1st. Clean and wash the perch, cut off the fins, remove the filets, wash and let them drip. 2d. Have ready in a kettle enough boiling salted water, drop the filets in, let boil a while, then place the kettle on a corner of the range and let it simmer for 5 minutes. 3d. Drip the filets, and let them cool. 4th. When ready to serve dispose them in a salad dish with 1 handful lettuce salad, sliced quite fine, dispose over 3 hard eggs cut in 4, mix in a bowl 6 tablespoonsful oil, 3 tablespoonsful vinegar, salt and pepper according to the taste, 1 tablespoonful hashed parsley. Pour this seasoning over the perch and serve cold.

GUDGEONS.

130. FRITURE DE GUDGEONS.

FRIED GUDGEONS.

As for the Fried Whiting, No. 122.

STURGEON.

131. ESTURGEON A LA RUSSE.

STURGEON A LA RUSSE.

PROPORTIONS.—For five persons:

Sturgeon.....	4 to 5 lbs.	Stock.....	1 glassful.
Vegetables.....	1 carrot, 1 onion, 12 small onions.	Vinegar.....	$\frac{1}{2}$ glassful.
Butter.....	5 tablespoonsful.	Mushrooms, sliced	2 tablespoonsful
Flour.....	2 tablespoonsful.	Pickled gherkins, sliced,	2 table- spoonfuls.
White wine.....	1 glassful.	Time.—	$\frac{1}{2}$ hour.

PREPARATION.—1st. Clean and wash 4 to 5 lb. steak of sturgeon, place it in a kettle with enough cold water to cover it well; add 1 onion and 1 carrot sliced fine; $\frac{1}{2}$ glassful vinegar; boil slowly for about $\frac{1}{2}$ hour. 2d. During that time prepare a sauce as follows: Melt in a sauce pan 2 tablespoonsful butter mixed with 2 tablespoonsful flour, then add 1 glassful white wine, 1 glassful stock. cook awhile, add the mushrooms, the gher-

kins, the small onions (previously cooked in some boiling water), let cook awhile and then add 3 tablespoonsful fresh butter. 4th. Place the sturgeon, cut in slices 1 inch thick on a dish and pour the sauce over

132. ESTURGEON FROID. SAUCE RAIFORD.

COLD STURGEON, HORSERADISH SAUCE.

1st. Cook the sturgeon as above, let it cool, cut it in slices and serve with horseradish sauce, No. 166.

LOBSTER.

133. HOMARD GRILLE

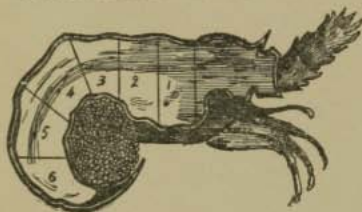
BROILED LOBSTER.

133a Sauce Mayonnaise. 133b Sauce Tartare.
133c Sauce Remoulade.

PROPORTIONS.

Lobster...2 of about 2 lbs. each. Salt and pepper....To suit the taste.
Olive oil.....4 tablespoonsful. Parsley..... $\frac{1}{2}$ handful.

PREPARATION.—1st. Cut the lobster in two endwise, place those halves



on a dish, pour over some salt and pepper, and about 4 tablespoonsful olive oil. 2d. Let broil on a light fire, for about $\frac{1}{2}$ hour, taking care to turn them from time to time. 3d. Serve on a dish with green parsley around and the sauce apart, No. 162, 163, 164.

134. HOMARD FROID.

COLD BOILED LOBSTER.

134a Sauce Mayonnaise. 134b Sauce Tartare.
134c Sauce Remoulade.

HOW TO BUY A BOILED LOBSTER.—It is economical and time saving to buy ready cooked lobsters. To be good they should

1st. Be without bad odor 2d. Be heavy.

3d. The tail should be folded under the body so firmly that you cannot easily unfold it.

HOW TO BOIL A LOBSTER.—1st. Choose a heavy live lobster, wash and brush it, tie the claws and the tail with some twine. 2d. Place the

lobster in a kettle with boiling salted water, let boil awhile then put the kettle on a corner of the range and let simmer for about $\frac{1}{2}$ hour. (2 lb. lobster. Drip and let cool.

For the sauces see No. 162, 163, 164.

135. HOMARD A L'AMERICAINE.

PROPORTIONS:

Lobster.....2 of 2 lbs. each.	White wine1 glassful.
Butter.....7 tablespoonsful.	Stock.....1 glassful.
Brandy..... $\frac{1}{2}$ glassful.	Parsley. $\frac{1}{2}$ handful.

PREPARATION.—1st. Cut the tail in slices $1\frac{1}{2}$ inches thick, and the bodies endwise and crosswise. 2d. Let warm in a stew pan (quite



large) 3 tablespoonsful of butter; add the lobsters, some salt, white and red pepper; allow to cook for 5 to 6 minutes (till the lobsters become quite red). 3d. Add $\frac{1}{2}$ glassful brandy; let boil till the brandy begins to

burn; then add 1 glassful white wine, 1 glass stock; let boil on bright fire for five minutes, and when ready to serve add 4 tablespoonsful fresh butter mixed with some hashed parsley. *Don't let boil again;* and serve in a warm hollow dish.

136. SALADE DE HOMARD.

LOBSTER SALAD.

PROPORTIONS.—For five persons:

Cooked lobsters.....4 lbs.	Oil3 tablespoonsful.
Or, canned lobsters 2 lbs.	Vinegar..... 1 tablespoonful.
Lettuce2 pieces.	Mayonnaise sauce.1 pint.
Hard boiled eggs ...3.	Salt and pepper ...To suit the taste.
Green olives.....12.	

PREPARATION.—1st. Shell the lobsters (or let drip the canned lobsters); cut the flesh in slices, and let them pickle with salt, pepper, oil and vinegar for about 15 minutes. 2d. Clean the lettuces; dispose the leaves in a salad dish; place the lobster slices over; sprinkle 1 tablespoonful hashed parsley, and pour over 1 pint mayonnaise sauce (No. 162). 3d. To give a fine appearance to the dish, dispose gently over it 3 hard boiled eggs cut in 4, some lettuce leaves, 12 green olives, also some nice slices of lobster; let cool awhile in an ice-box and serve cold.

137. COTELETTES DE HOMARD.

LOBSTER CHOPS.

PROPORTIONS.—For five persons:

Lobsters.....2 of 3 lbs. each.	Mushrooms..... $\frac{1}{4}$ lb. can.
Butter7 tablespoonsful.	Oysters.....12.
Flour2 tablespoonsful.	Truffles..... $\frac{1}{8}$ lb. can.
Madeira.....1 glassful.	<i>Time.</i> — $\frac{1}{2}$ hour.

PREPARATION.—1st. Shell the tails and the claws of 2 cooked lobsters; cut about 10 steaks $\frac{3}{8}$ inch thick; dispose them in crown on a buttered dish and insert in each of the slices one small paw to imitate the handle of a chop. 2d. Cut off all the parings of the chops and all the flesh you can take from the shell; slice $\frac{3}{4}$ lb. mushrooms (canned or previously cooked), also $\frac{1}{8}$ can of truffles, 12 oysters cooked as indicated (No. 77). 3d. Place the chops in an oven to warm them. 4th. During that time let melt in a saucepan 2 tablespoonsful butter mixed with 2 tablespoonsful flour, the juice of the mushrooms, truffles, oysters, 1 glassful Madeira; let boil for awhile and add the chopped flesh, the mushrooms, oysters, truffles, etc.; let cook again for 5 minutes; place the saucepan on a corner of the range; add 3 yolks mixed with 3 tablespoonsful fresh butter; *don't allow to boil again*, and pour this garnish in the middle of the crown formed by the lobster's chops.

138. COQUILLES DE HOMARD A LA CALIFORNIENNE.

As for the Coquilles de Truite, No. 82, replacing the flesh of the fish by lobster flesh.

SHRIMP.

139. BUISSON DE CREVETTES.

BOILED SHRIMPS.

PROPORTIONS.—About $\frac{1}{4}$ lb. for each guest.

PREPARATION.—To boil shrimps, just dip them awhile in salted boiling water. Let drip and serve on a dish with green parsley.

CRAWFISH.

140. ECREVISSES EN BUISSON.

BOILED CRAWFISH.

PROPORTIONS.—For five persons:

Crawfish.....50.	Parsley.....2 handful.
Onion.....1.	White wine..... $\frac{1}{2}$ pint.
Carrot.....1.	<i>Time.</i> — $\frac{1}{2}$ hour.

PREPARATION.—1st. Cook the crawfish alive in a sauce pan, with $\frac{1}{2}$ pint white wine (or water with a little vinegar), one onion, one carrot sliced, till well red, taking care to turn them from time to time. 2d. Let them cool in their own juice, while turning from time to time. 3d. When cold let them drip and dis-



pose gently on a dish with green parsley.

141. ECREVISSES BORDELAISE.

CRAWFISH A LA BORDELAISE.

PROPORTIONS.—For five persons:

Crawfish.....	25.	Brandy.....	$\frac{1}{8}$ glassful.
Onions.....	2.	Hashed parsley.....	
Carrot.....	1.	Salt.....	
Butter.....	5 tablespoonsful.	Pepper, white and red.	
White wine.....	2 glassesful.	<i>Time.</i> —20 minutes.	

PREPARATION.—1st. Cook in a sauce pan for 5 minutes 2 chopped onions and 1 carrot cut in small dices in 2 tablespoonsful butter, add 2 glassesful white wine and the crawfish, with salt, red and white pepper; let cook for 5 minutes, and when ready to serve add 1 glassful brandy, 3 tablespoonsful butter and some hashed parsley; serve in a hollow dish.

SOFT SHELL CRABS.

142. CRABES MOUS FRITS.

FRIED SOFT SHELL CRABS.

PROPORTIONS.—For five persons:

Soft shell crabs.....	20.	Butter.....	$\frac{1}{4}$ lb.
Bread crumbs.....	5 tablespoonsful.		



PREPARATION.—After lifting up the shell, remove the spongy substance found on the back, wash and then drip them on a napkin. 2d. Dip them in beaten eggs, roll them in bread crumbs, fry slowly in butter until you obtain a yellow color. 3d. Serve on a folded napkin with fried parsley.

OYSTERS.

143. HUITERS FRAICHES.

OYSTERS ON THE HALF SHELL.

See No. 54.

144. HUITRES FRITES.

FRIED OYSTERS.

PROPORTIONS.—For five persons:

Oysters.....5 doz. Bread crumbs...4 tablespoonsful.
Eggs.....3. Butter..... $\frac{1}{4}$ lb.

PREPARATION.—1st. Take the oysters from the shell, dip them in beaten eggs, roll in bread crumbs and fry in butter. 2d. Serve on a folded napkin.

145. HUITRES GRILLEES.

BROILED OYSTERS.

PROPORTIONS:

Oysters.....5 doz. Butter.....5 tablespoonsful.
Bread crumbs.....4 tablespoonsful.

PREPARATION.—1st. Take the oysters from the shell, dip them in melted butter, roll in bread crumbs and broil on bright fire. 2d. Serve on a folded napkin.

146. HUITRES A LA POULETTE.

OYSTERS A LA POULETTE.

PROPORTIONS:

Oysters.....5 doz. Lemons.....1.
Butter.....4 tablespoonsful. White wine..... $\frac{1}{2}$ pint.
Flour.....1 tablespoonful. White pepper, a little...
Yolks.....2. Time.— $\frac{1}{2}$ hour.

PREPARATION.—1st. Place the oysters in a sauce pan, let them boil in their own juice and $\frac{1}{2}$ pint white wine, some white pepper but no salt; let them drip and put the juice apart. 2d. Melt in a sauce pan 2 tablespoonsful butter mixed with 1 tablespoonful flour, add while stirring the juice of the oysters through a napkin because it always contains some sand. 3d. When ready to serve, add 2 yolks, 2 tablespoonsful butter and the juice of a lemon. Don't allow to boil and serve in a hollow dish, with the oysters.

MUSSELS.

147. MOULES A LA MARINIÈRE.

MUSSELS A LA MARINIÈRE.

PROPORTIONS.—For five persons:

Mussels.....2 quarts. Butter..... $\frac{1}{4}$ lb.
Parsley..... $\frac{1}{2}$ handful Time.— $\frac{1}{2}$ hour.

PREPARATION.—1st. Clean, brush and wash the mussels. 2d. Place them in a sauce pan with 2 tablespoonsful hashed parsley, very little salt, some white pepper. Let cook on a bright fire for about five minutes and serve with the shells in a hollow dish.

148. MOULES A LA POULETTE.

MUSSELS A LA POULETTE.

Mussels.....2 quarts.	Yolks.....2.
Butter..... $\frac{1}{4}$ lb.	White wine..... $\frac{1}{2}$ pint.
Flour1 tablespoonful.	White pepper.....A little.
Lemon.....1.	Time.— $\frac{1}{2}$ hour.

PREPARATION.—1st and 2nd. Same as above but take off one shell on two, then do as indicated for the Oysters a la Poulette, No. 146.

FROGS.

149. GRENOUILLES FRITES.

FRIED FROGS.

PROPORTIONS.—For five persons:

Frogs.....3 dozen.	Lemon1.
Milk2 glassesful.	Butter.....Enough to fry with.
Flour.....3 tablespoonsful.	Time.— $\frac{1}{2}$ hour.

PREPARATION.—1st. Have ready skinned frogs or do as follows: Skin the frogs, keep only the hind legs and the quarters, and let them stand in fresh water for one hour to whiten the flesh. 2d. Dip them in milk, roll in flour and then fry in butter until well colored. Serve with a lemon cut in four.

150. GRENOUILLES A LA POULETTE.

FROGS A LA POULETTE.

PROPORTIONS.—For five persons:

Frogs.....3 dozen.	Stock $\frac{1}{2}$ glassful.
Butter..... $\frac{1}{2}$ lb.	Yolks.....2.
Flour2 tablespoonsful.	Parsley..... $\frac{1}{2}$ handful.
White wine...1 glassful.	Time.— $\frac{1}{4}$ hour.

PREPARATION.—1st. Do as 1st. No. 149. 2d. Stew in 3 tablespoonsful butter, 1 glassful white wine, $\frac{1}{2}$ glassful stock; boil on a bright fire for 5 minutes, add $\frac{1}{4}$ lb. butter mixed with two tablespoonsful flour, and when ready to serve add 2 yolks, the juice of a lemon and 1 tablespoonful hashed parsley.

SAUCES TO BE SERVED WITH FISH.

I. Warm Sauces.

151. SAUCES HOLLANDAISE.*

HOLLANDAISE SAUCE. (*White.*)

PROPORTIONS.—For five persons:

Butter	$\frac{3}{4}$ lb.	Salt and white pepper...	To suit the taste.
Yolks	3.	Water.....	1 glassful.
Flour.....	2 tablespoonsful.		
Lemon.....	1.		

Time.—10 minutes.

PREPARATION.—1st. Place in a sauce pan (on a corner of the range or, better, in another sauce pan half full of boiling water) $\frac{3}{4}$ lb. butter mixed with 2 tablespoonsful flour (use a wooden spoon), add the juice of 1 lemon, a little salt and white pepper (also rasped nutmeg if liked), 1 glassful water; stir well the whole till the pap becomes uniform. 2d. Add while stirring 3 yolks, then in small pieces about $\frac{1}{2}$ lb. butter (very fresh), always stirring and never allowing to boil. Serve this sauce apart.

152. SAUCE AUX CAPRES.

CAPER SAUCE. (*White.*)

As for the Hollandaise Sauce, No. 151, but when ready to serve add 2 tablespoonsful pickled capers.

153. SAUCE AUX HUITRES.

OYSTER SAUCE. (*White.*)

PROPORTIONS.—For five persons:

Oysters.....	3 doz.	Stock.....	$\frac{1}{2}$ glassful.
Butter.....	$\frac{1}{2}$ lb.	Starch	1 tablespoonful.
Yolks.....	3.	Salt and white pepper...	To suit the taste.
White wine. ...	1 glassful.		

Time.—20 minutes.

PREPARATION.—1st. Cook in a sauce pan 3 dozen oysters, in their own juice and also 1 glassful white wine, $\frac{1}{2}$ glassful stock, a little salt and white pepper (also rasped nutmeg if liked). 2d. After boiling one minute drip the oysters, place them in a sauce bowl, and pour the juice in another sauce pan through a sifter or a napkin (there being always some sand, etc., in the oyster's juice). 3d. Warm this juice again and add while stirring 3 yolks and $\frac{1}{2}$ lb. butter; don't allow to boil again and pour into the sauce bowl over the oysters.

* This is a simplified recipe for family use, but is quite as palatable as the complicated ones, which require some practice and are quite expensive.

154. SAUCE CARDINAL.*(Rose.)*

PROPORTIONS.—For five persons:

Lobster.....	1 of about 2 lbs.	Flour.....	2 tablespoonsful.
Butter.....	$\frac{1}{4}$ lb.	Yolks.....	2.
Fish stock.....	2 glassesful.	Carmine.....	A little bit.

Time.— $\frac{1}{4}$ hour.

PREPARATION.—1st. Melt in a sauce pan $\frac{1}{4}$ lb. butter mixed with 2 tablespoonsful flour, stir well the whole with a wooden spoon. 2d. Add 2 glassesful of fish stock (No. 69) let boil a while, then place the sauce pan on a corner of the range and while stirring add the 2 yolks, the juice of a lemon, a little bit carmine to give the color and little by little about $\frac{1}{4}$ lb. butter. 2d. Slice the flesh of a lobster, dispose the slices on and around the fish and pour the sauce over.

155. SAUCE CREVETTE.SHRIMP SAUCE. *(Rose.)***156. SAUCE HOMARD.**LOBSTER SAUCE. *(Rose.)*

PREPARATION.—Make a Hollandaise Sauce (No. 151) add a very little carmine to give color and about $\frac{1}{4}$ lb. shrimp tails for the first and $\frac{1}{4}$ lb. of lobster sliced for the second.

157. SAUCE MOUTARDE.MUSTARD SAUCE. *(Yellow.)*

PROPORTIONS.—For five persons:

Mustard.....	2 tablespoonsful.	Water.....	1 glassful.
Butter.....	2 tablespoonsful.	Salt and pepper...	To suit the taste.
Flour.....	1 tablespoonsful.	Parsley.....	$\frac{1}{3}$ handful.

Time.— $\frac{1}{4}$ hour.

PREPARATION.—Melt in a sauce pan 2 tablespoonsful butter mixed with 1 tablespoonful flour, add while stirring about 1 glassful warm water, 2 tablespoonsful mustard, some salt and pepper and let boil awhile till quite thick. Serve this sauce apart.

158. SAUCE GENEVOISE.GENEVESE SAUCE. *(Red.)*

PROPORTIONS.—For five persons:

Onion.....	1	Flour.....	2 tablespoonsful.
Parsley.....	$\frac{1}{3}$ handful.	Red wine.....	1 glassful.
Thyme and laurel...	A little.	Anchovies.....	2 (pickled.)
Butter.....	$\frac{1}{2}$ lb.	<i>Time.</i> —	$\frac{3}{4}$ hour.

PREPARATION.—1st. Let brown one onion chopped with one tablespoonful butter, sprinkle over 2 tablespoonsful flour, add 1 glassful red wine, some thyme and laurel, $\frac{1}{3}$ handful parsley, let cook slowly for about $\frac{1}{2}$ hour. 2d. Pass the whole through a sifter, pour the pap obtained in another sauce pan, add little by little about $\frac{1}{2}$ lb. butter and 2 anchovies broken fine in some of the butter. Don't allow to boil again and serve apart.

159. SAUCE POLONAISE.

POLISH SAUCE. (*Yellow.*)

PROPORTIONS.—For five persons:

Butter.....	$\frac{3}{4}$ lb.	Parsley.....	$\frac{1}{8}$ handful.
Hard eggs.....	Three.	Time.—	10 minutes.

PREPARATION.—Let the butter melt; add the eggs and the parsley, both chopped fine; stir well the whole and serve in a sauce bowl apart.

160. SAUCE PROVENCALE.

TOMATO SAUCE A LA PROVENCALE. (*Red.*)

PROPORTIONS.—For five persons:

Onion.....	One.	Tomato sauce..	3 tablespoonsful.
Garlic clove...	One.	Parsley.....	$\frac{1}{4}$ handful.
Butter	4 tablespoonsful.	Time.—	

PREPARATION.—Chop the onion and garlic; let them brown with 1 tablespoonful butter; add 3 tablespoonsful tomato catsup, 2 tablespoonsful butter and hashed parsley. 2d. Stir well the whole and pour over the fish.

161. MAITRE D'HOTEL.

MELTED BUTTER WITH CHOPPED PARSLEY. (*Yellow.*)

We call a *maitre d'hotel* some fresh butter mixed with chopped parsley, which you place not *melted* over some fish or meat. It should be melted by the heat of the dish.

162. SAUCE MAYONNAISE.

MAYONNAISE SAUCE. (*Yellow.*)

PROPORTIONS.—For five persons:

Yolks.....	Two.	Vinegar	1 tablespoonful.
Oil	$\frac{1}{2}$ pint.	Salt and pepper..	A little.
	Time.—		$\frac{1}{4}$ hour.

PREPARATION.—1st. Place in a bowl 2 yolks, which you beat well with some salt and white pepper; then add, *drop by drop*, and while

stirring, about $\frac{1}{8}$ pint olive oil. 2d. The pap being quite thick, add little by little and while stirring, about 1 tablespoonful good vinegar (of white wine or cider). 3d. Continue to stir and add as indicated above the remainder of your oil.

NOTE.—This sauce should be made in a cold place, and will require some practice.

163. SAUCE TARTARE.

TARTARE SAUCE. (*Yellow.*)

Same as for the above (No. 162), but when ready to serve add about 2 tablespoonsful chopped green onion and gherkins.

164. SAUCE REMOULADE.

(*Light Brown.*)

PROPORTIONS.—For five persons:

Mustard (powder).....	1 tablespoonful.	Parsley	} ... $\frac{1}{4}$ handful of each.
Water	1 glassful.	Ciboul	
Oil	1 glassful.	Green onion	
Vinegar	$\frac{1}{2}$ glassful.		Time.—10 minutes.

PREPARATION.—Stir in a bowl 1 tablespoonful mustard with 1 glassful water. 2d. Add, little by little, 1 glassful oil and $\frac{1}{2}$ glassful vinegar. 3d. When ready to serve, add the chopped parsley, green onion, ciboul, etc.

165. SAUCE VINAIGRETTE.

VINEGAR SAUCE. (*Green.*)

PROPORTIONS.—For five persons:

Vinegar.....	1 glassful.	Parsley.....	$\frac{1}{4}$ handful.
Olive oil	1 glassful.	Ciboul.....	$\frac{1}{4}$ handful.
Pickled gherkins.....	Twelve.		

PREPARATION.—Chop the parsley and ciboul; cut the gherkins in small dices; put in a bowl with 1 glassful olive oil, 1 glassful vinegar; salt and pepper to suit the taste and mix well together.

166. SAUCE RAIFORT.

HORSERADISH SAUCE. (*White.*)

PROPORTIONS.—For five persons:

Horseradish	2 or 3 stalks.	Vinegar.....	1 glassful.
Salt and pepper to suit the taste.			

PREPARATION.—1st. Grate the horseradish; put the pap in a bowl with some salt and white pepper, and pour over 1 glassful vinegar.

RECAPITULATION.

SALMON OR TROUT.

67. Saumon or Truite au Court Bouillon.....Boiled Salmon or Trout.
 67a Sauce Hollandaise. } Hollandaise Sauce.
 67b Sauce aux Capres.with } Caper Sauce.
 67c Sauce Polonoise. } Polish Sauce.
68. Saumon or Truite au Bleu.
 Sauce Genevoise.
69. Saumon or Truite au Blanc.
 69a Sauce aux huitres.....With oysters.
 69b Sauce cardinal.....
 69c Sauce homard.....Lobster sauce.
 69d Sauce crevette.....Shrimp sauce.
70. Truite au vin Blanc.....With white wine.
71. Truite au Gratin.....
72. Saumon Grillé.....Broiled salmon.
 72a Maitre d'hotel.
 72b Sauce Mayonnaise.
 72c Sauce Tartare.
 72d Sauce Remoulade.
 72e Sauce Vinaigrette.
73. Petites Truites a la Meunier.....Brook trouts.
74. Filets de Truite Frits a la Colbert..... } Fried filets of trout
 } a la Colbert.
75. Filets de Truite au Gratin.....
76. " " " au vin Blanc.....With white wine.
77. " " " Normande.....
78. " " " a la Creme.....With cream.
79. " " " a la Tanty.....
80. Saumon Froid }
 or } A l'Imperiale.
 Truite Froide }
81. Saumon Froid or Truite Froide.
 81a Sauce Mayonnaise.
 81b Sauce Tartare.
 81c Sauce Remoulade.
 81d Sauce Vinaigrette.
82. Coquilles de Saumon }
 or } A la Californienne.
 Coquilles de Truite. }
- PIKE.
83. Pike au Court Bouillon.
 83a Sauce Hollandaise.
 83b Sauce aux capres.
 83c Sauce Polonoise.
84. Pike au Bleu.
 Sauce Genevoise.

85. Pike au Blanc.
 85a Sauce aux huitres.
 85b Sauce cardinal.
 85c Sauce homard.
 85d Sauce crevette.
86. Pike au vin Blanc.
 87. Pike au Gratin.
 88. Filets de Pike Frits a la Colbert.
 89. Fillet de Pike au Gratin.
 90. " " au Vin Blanc.
 91. " " Normande.
 92. " " a la Creme.
 93. " " a la Tanty.
 94. Pike Froid a l'Imperiale.
 95. Pike Froid.
 95a Sauce Mayonnaise.
 95b Sauce Tartare.
 95c Sauce Remoulade.
 95d Sauce Vinaigrette.
96. Coquilles de Pike a la Californienne
- PICKEREL.
97. Brochet au Bleu.
 Sauce Genevoise.
 98. Brochet a la Juive.
 99. Brochet Froid.
 99a Sauce Mayonnaise.
 99b Sauce Tartare.
 99c Sauce Remoulade.
 99d Sauce Vinaigrette.
- CARP.
100. Carpe au Bleu.
 Sauce Genevoise.
 101. Carpe a la Juive.
 102. Carpe Frite.
 103. Carpes en Matelotte.
- EEL.
104. Anguille Grillee Sauce Tartare.
 105. Anguille en Matelotte.
 106. Matelotte a la Marinière.
- BLACK BASS.
107. Black Bass aux Fines Herbes.
 108. Black Bass Grillé.
 108a Maitre d'hotel.
 108b Sauce Mayonnaise.
 108c Sauce Tartare.
 108d Sauce Remoulade.
109. Black Bass Frit.

SHAD.

110. Alose Grillée.
 110a Maitre d'hotel.
 110b Sauce Mayonnaise.
 110c Sauce Tartare.
 110d Sauce Remoulade.
111. Oeufs d Alose Grillés Maitre d'hotel.

RED SNAPPER.

112. Red Snapper Grillé
 112a Maitre d'hotel.
 112b Sauce Mayonnaise.
 112c Sauce Tartare.
 112d Sauce Remoulade.
 112e Sauce Provencale.

WHITE FISH.

113. White Fish Grillé.
 113a Maitre d'hotel.
 113b Sauce Mayonnaise.
 113c Sauce Tartare.
 113d Sauce Remoulade.

SOLE.

114. Sole Fritte.
 115. Filets de Solle Frits a la Colbert.
 116. Filets de Solle au Gratin.
 117. " " " au vin Blanc.
 118. " " " Normande.
 119. " " " a la Creme.
 120. " " " a la Tanty.

MACKEREL.

121. Maquerau Grille.
 Maitre d'hotel.

WHITING.

122. Merlans Frits.
 123. Merlans au vin Blanc.

SMELTS.

124. Eperlans Frits.

HERRING.

125. Hareng Grille.
 125a Maitre d'hotel.
 125b Sauce Moutarde.

COD.

126. Cabillaud au Court Bouillon.
 126a Sauce Hollandaise.
 126b Sauce aux Capres.
127. Morue.
 127a Au Beurre Fondu.
 127b Sauce aux Capres.

PERCH.

128. Perches Frites.
129. Salade de Filets de Perches.

GUDGEONS.

130. Friture de Gougeons.

STURGEON.

131. Esturgeon a la Russe.
132. Esturgeon Froid.

Sauce Raifort.

LOBSTER.

133. and 134. Homard Grille.

Homard Froid.

133a-134a Sauce Mayonnaise.

133b-134b Sauce Tartare.

133c-134c Sauce Remoulade.

135. Homard a l'Americaine.
136. Salade de Homard.
137. Cotelettes de Homard.
138. Coquilles de Homard.

SHRIMP.

139. Buisson de Crevettes.

CRAWFISH.

140. Buisson d'Ecrevisses.
141. Ecrevisses a la Bordelaise.

SOFT SHELL CRABS.

142. Crabs Mous Frits a l'Americaine.

OYSTER.

143. Huitres Fraiches.
144. Huitres Frites.
145. Huitres Grillees.
146. Huitres a la Poulette.

MUSSELS.

147. Moules a la Marinier.
148. Moules a la Poulette.

FROGS.

149. Grenouilles Frites.
150. Grenouilles a la Poulette.

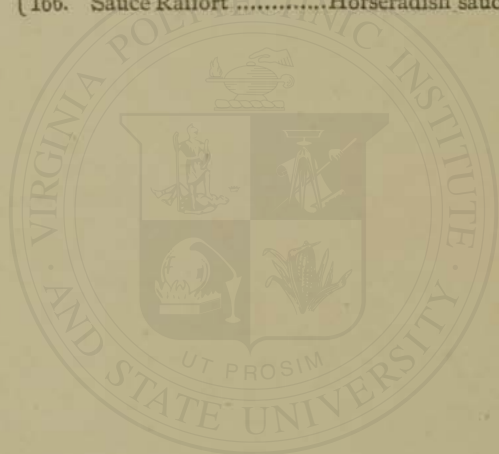
FISH SOUPS.

SEE THE SOUPS.

Ouka a la Russe.....	No. 34.
Bouillabaisse	No. 35.
Soupe aux Clam.....	Clam soup No. 37.
Soup aux Huitres.....	Oyster soup No. 36.
Bisque de Homards.....	Lobster soup No. 45.

SAUCES TO BE SERVED WITH FISH.

- | | | |
|-----------------|---|------------------------------------------------------------|
| WARM
SAUCES. | } | 151. Sauce Hollandaise..... White. |
| | | 152. Sauce aux Capres..... Caper sauce, white. |
| | | 153. Sauce aux Huitres..... Oyster sauce, white. |
| | | 154. Sauce Cardinal..... Rose. |
| | | 155. Sauce Crevette..... Shrimp sauce, rose. |
| | | 156. Sauce Homard..... Lobster sauce, rose. |
| | | 157. Sauce Moutarde..... Mustard sauce, yellow. |
| | | 158. Sauce Genevoise..... Genevese sauce, red. |
| | | 159. Sauce Polonaise..... Polish sauce, yellow. |
| | | 160. Sauce Provencale..... Tomato sauce, red. |
| COLD
SAUCES. | } | 161. Maitre d'hotel..... Melted Butter, yellow. |
| | | 162. Sauce Mayonnaise..... Mayonnaise sauce, light yellow. |
| | | 163. Sauce Tartare..... Tartare sauce. |
| | | 164. Sauce Remoulade..... Light brown. |
| | | 165. Sauce Vinaigrette..... |
| | | 166. Sauce Raifort Horseradish sauce. |





EGGS.

Although eggs are ordinarily served for breakfast or lunch, Omelet with preserved fruit, No. 190; Omelet with rum, No. 191; Snow Eggs, No. 192, etc., etc., constitute very palatable sweet dishes for dinners.

167. OEUF A LA COQUE.

SOFT BOILED EGGS.

PROPORTIONS.

Eggs (very fresh)...2 to 3 for each guest.
Time.—2 to 2¼ minutes.

PREPARATION.—1st. Assure yourself by knocking gently one egg against another that there are no cracks in the shells; you will easily recognize that by the sound. 2d. Wash the eggs in cold water and if dirty, clean them by rubbing with some salt. 3d. Cook in boiling water for 2 to 2¼ minutes, and serve in egg cups.

168. OEUF DURS.

HARD BOILED EGGS.

PREPARATION.—1st and 2d as above. 3d. Cook the eggs for 10 minutes in boiling water, then dip them in cold water; by so doing they will be very easy to shell.

169. OEUFS A LA CREME.

EGGS WITH CREAM.

PROPORTIONS—For five persons:

Hard boiled eggs.....	10.	Butter.....	1 tablespoonful.
Onion.....	1.	Flour.....	2 tablespoonful.
Milk.....	1 pint.	Parsley.....	
<i>Time.</i> —½ hour.			

PREPARATION.—1st. Prepare the eggs as indicated in No. 168, shell them carefully, slice or cut them in four (4); place them in a sauce pan. 2d. In another sauce pan brown (light) 1 chopped onion, sprinkle over 2 tablespoonful flour, add 1 pint milk and allow to cook while stirring for about 5 minutes. 3d. Pour this cream over the eggs, warm the whole without allowing to boil, and when ready to serve, sprinkle over some hashed parsley, and serve in a hollow dish.

170. SALADE D'OEUFS.

SALAD OF EGGS.

PROPORTIONS.

Hard boiled eggs.....	10.	Salt and pepper...	To suit the taste.
Oil.....	4 tablespoonful.	Parsley.....	
Vinegar.....	3 tablespoonful.	<i>Time.</i> —	20 minutes.

PREPARATION.—1st. Shell and slice the eggs, place them in a salad dish and pour over 4 tablespoonful oil mixed with 3 tablespoonful vinegar, salt and pepper (to suit the taste) and some hashed parsley.

171. OEUFS PCHES A LA PARISIENNE.

POACHED EGGS A LA PARISIENNE.

PROPORTIONS.—For five persons:

Eggs.....	10.	Truffles.....	If liked.
Ham.....	4 oz.	Butter.....	4 tablespoonful.
Mushrooms.....	6.	Flour.....	1 tablespoonful.
Tomato.....	1.	Madeira.....	1 glassful.
Fillets of fowl.....	If liked.	Stock.....	½ glassful.
<i>Time.</i> —½ hour.			

PREPARATION.—1st. Poach the eggs as indicated in Note of No. 9, peel and place them in a hollow dish. 2d. Cut the ham in dices, slice the mushrooms, chop the tomato also (if you have some) cut in dices a cold fillet of fowl and place it together with 1 or 2 sliced truffles, in a sauce pan with two tablespoonful butter and cook the whole for about 2 minutes; then sprinkle over 1 tablespoonful flour, add 1 glassful madeira and ½ glassful stock, and stew for 2 minutes. 3d. Add 2 tablespoonful butter, stir well the whole and pour over the eggs.

172. OEUFS A LA CHRISTOPE COLOMB.

PROPORTIONS.—For five persons:

Poached eggs.....6.	Jelly of meat..... $\frac{1}{4}$ lb.
Toasts.....6.	Butter.....
Pate de foie gras..... $\frac{1}{4}$ lb.	Time.— $\frac{1}{2}$ hour.



PREPARATION.—1st. Make small toast about $2\frac{1}{2}$ inches in diameter and 1 inch thick, fry them in butter, lay over a coat of "Pate de Foie Gras" about $\frac{1}{4}$ inch thick, taking care to leave a hole in the middle. 2d. Dispose them on a warm dish and place upright on each toast in the hole menaged in the "Pate de Foie Gras" an egg poached as indicated No. 9 and carefully shelled. 3d. Let melt in a sauce pan $\frac{1}{4}$ lb. of "Jelly of Meat" and $\frac{1}{4}$ fresh butter, mix well the whole, don't allow to boil and pour over the eggs.

173. OEUFS A LA TZARINE.

EGGS A LA TZARINE.

PROPORTIONS.—For five persons:

Bread.....5 pieces.	Butter.....3 tablespoonsful.
Eggs.....5.	Salt and pepper....A little.
Time.— $\frac{1}{2}$ hour.	

PREPARATION.—1st. Cut 5 pieces of bread about 3 inches in diameter and 3 inches in height. Cut the crust off and make in the middle of each a hole about $1\frac{1}{2}$ inches in diameter and 2 inches deep, fry these toasts in butter. 2d. Dispose them in a buttered dish, break a fresh egg in every hole, sprinkle over some salt and pepper, place about 1 teaspoonful butter on each egg, and let them bake for 5 minutes.

NOTE. This dish, notwithstanding its simplicity, may be served for the most fashionable breakfasts or lunches and was highly appreciated by the late Tzarine.

174. OEUFS FRITS.

FRIED EGGS.

PROPORTIONS.—For one person:

Eggs.....2	Olive oil.....2 tablespoonsful.
Time.—10 minutes.	

NOTE. The eggs should be fried one at a time.

* Eggs should be fried just at the moment of serving and be very warm to be palatable; therefore we do not recommend them when there are more than 4 or 5 persons.

PREPARATION.—1st. Warm the oil in a small frying pan and when very hot incline the pan a little, break the egg in the oil and let fry for about 3 minutes taking care in turning to fry both sides and not break it. 2d. Let drip and serve on a folded napkin.

175. OEUF SUR LE PLAT.

SHIRRED EGGS.

PROPORTIONS.—For one person:

Eggs	2 to 3.	Salt and pepper...	To suit the taste.
Butter	1 tablespoonful.	Time.—	10 minutes.

PREPARATION No. 1.—Have as many small dishes as you have guests, butter them, break the eggs in a sauce pan, one at a time*, slip them into the dish, sprinkle over some salt and pepper and allow to cook for 5 minutes in an oven. Serve on the same dish.

No. 2.—1st. Break the eggs in a plate, one at a time,* and slip them into a frying pan, where you have melted the butter in advance. 2d. Cook for about 5 minutes and slip the eggs into a warm dish or plate.

NOTE.—The former way is more fashionable.

176. OEUF AU JAMBON.

HAM AND EGGS.

PROPORTIONS.—For one person:

Eggs.....	2 to 3.	Butter.....	1 tablespoonful.
Ham.....	2 oz.	Salt and pepper...	To suit the taste.
		Time.—	10 minutes.

PREPARATION.—1st. Slice the ham and place the slices on the buttered dish, then do as indicated above in No. 175.

177. OEUF AU LARD.

EGGS WITH BACON.

PROPORTIONS AND PREPARATION.—As for the above, but use bacon (not too fat) instead of ham.

178. OEUF BROUILLES AUX CROUTONS.

SCRAMBLED EGGS WITH TOAST.

PROPORTIONS.—For five persons:

Eggs.....	10.	Salt and pepper...	To suit the taste.
Butter.....	¼ lb.	Time.—	10 minutes.

* By doing this you will recognize a bad egg, and it will not spoil the others.

PREPARATION.—1st. Break the eggs (as in No. 175), slip them into a sauce pan where you beat them with $\frac{1}{4}$ lb. butter, salt and pepper to suit the taste (also some rasped nutmeg if liked). *All this should be done before placing the sauce pan on the fire.* 2d. Allow to cook while stirring for about 5 minutes on a light fire and when the pap becomes quite thick, pour the whole into a hollow dish and serve with fried toasts on and around the eggs.

179. OEUFs BROUILLES AUX FROMAGE.

SCRAMBLED EGGS WITH CHEESE.

As for the above, but add $\frac{1}{4}$ lb. rasped cheese (Parmesan or Swiss), while mixing the eggs with the butter.

180. OEUFs BROUILLES AUX POINTES D'ASPERGE.

SCRAMBLED EGGS WITH ASPARAGUS TOPS.

PROPORTIONS.—For five persons:

Eggs.....	8.	Asparagus.....	2 bunches.
Butter.....	$\frac{1}{4}$ lb.	Salt and pepper..	To suit the taste.
<i>Time.</i> — $\frac{1}{4}$ hour.			

PREPARATION.—1st. Take the tender part of the asparagus (green ones preferred) and cut them in pieces about $\frac{1}{2}$ inch long, cook them in some salted water for about 10 minutes and let them drip. 2d. Do as indicated in 1st. and 2d., No. 178, and when the eggs are quite cooked add the asparagus tops, mix well the whole with a wooden spoon and serve in a hollow dish with toast.

181. OEUFs BROUILLES AUX QUEUES D'ECREVISSE.

SCRAMBLED EGGS WITH CRAWFISH TAILS.

182. OEUFs BROUILLES A L'EMINCE DE HOMARD.

SCRAMBLED EGGS WITH MINCED LOBSTERS.

As for No. 180, but replace the asparagus by crawfish tails (cooked) or by lobster's flesh (also cooked), cut in small dices.

183. GENERAL REMARKS ON OMELETS.

In making an omelet care should be taken that the pan be clean, smooth and hot, otherwise the omelet will stick. To those who have not much practice in making omelets we recommend making several small omelets rather than a large one, for instance, for 5 persons make two omelets of 5 eggs each, instead of one of 10.

Allow 2 eggs for each guest and 1 tablespoonful milk; this makes the omelet more tender and puffy, but many prefer it without milk.

184. OMELETTE AUX FINES HERBES.

PLAIN OMELET WITH HASHED PARSLEY.

PROPORTIONS.—For five persons:

Eggs.....	10.	Salt and pepper...	To suit the taste.
Milk.....	1 glassful.	Parsley.....	$\frac{1}{2}$ handful.
Butter.....	$\frac{1}{4}$ lb.	Time.—	10 minutes.

PREPARATION.—1st. Break the eggs as indicated in No. 175, slip them into a salad-dish, beat well together with some salt, pepper and hashed parsley (also milk if used). 2d. Melt $\frac{1}{4}$ lb. butter in a frying pan on a bright fire and when the butter is well hot, pour the eggs in and stir well the whole with a *fork* till the pap becomes quite thick. 3d. Take the handle with the right hand, incline the pan while shaking so as to bring the omelet near one of the edges and begin to fold it. 4th. Turn the pan over a warm dish so as to fold the omelet in two.

Don't forget that a good omelet should be long, thick in the middle and soft inside.

185. OMELETTE AU FROMAGE.

CHEESE OMELET.

As the above, but instead of hashed parsley mix $\frac{1}{4}$ lb. rasped cheese (Swiss or Parmesan) with the eggs.

186. OMELETTE AU JAMBON.

HAM OMELET.

PROPORTIONS.—For five persons:

As for No. 184 and $\frac{1}{4}$ lb. cooked ham.

PREPARATION.—1st. Cut the ham in dices, let them fry a little in some butter. 2d. Do as indicated, No. 184, for plain omelet.

187. OMELETTE AU LARD.

OMELET WITH BACON.

PROPORTIONS.—For five persons:

As for No. 184 and $\frac{1}{4}$ lb. bacon.

PREPARATION.—1st. Cut the bacon in dices, allow them to cook awhile in some boiling water to freshen and soften them, and let them drip. 2d. Let them fry awhile in a frying pan, take the melted lard off, replace it by butter and do as indicated for the plain omelet, No. 184.

188. OMELETTE AUX ROGNONS.

OMELET WITH KIDNEYS.

PROPORTIONS.—For five persons:

As for No. 184.

Mutton kidneys..4 to 5.

Butter.....1 tablespoonful.

Flour.....1 tablespoonful.

Vinegar..... $\frac{1}{2}$ tablespoonful.

Stock..... $\frac{1}{2}$ glassful.

Parsley.....A little.

Time.—20 minutes.

PREPARATION.—1st. Skin and slice the kidneys, let them cook awhile in a sauce pan with 1 tablespoonful butter, a little salt and pepper; sprinkle over 1 tablespoonful flour, add $\frac{1}{2}$ tablespoonful vinegar, $\frac{1}{2}$ glassful stock, some hashed parsley, let cook for 1 or 2 minutes and place the sauce pan on a corner of the range. 2d. Make a plain omelet as indicated in No. 184, and at the time of turning it pour the kidneys in the gap formed in the middle of the omelet.

189. OMELETTE CELESTINE.

OMELET WITH CRAWFISH OR LOBSTERS.

PROPORTIONS.—For five persons:

As for No. 184.

Lobster..... 2 lbs.

or Crawfish12.

Onion 1.

Milk1 glassful.

Butter.....1 tablespoonful.

Flour1 tablespoonful.

Time.— $\frac{1}{2}$ hour.

PREPARATION.—1st. Shell the crawfish or the lobster, take the tails and the flesh of the claws in the former or cut the flesh in dices in the last case. 2d. Chop fine 1 small onion, let it brown in butter, add the crawfish or lobster flesh, some salt and pepper, sprinkle over 1 tablespoonful flour and add 1 glassful milk; boil awhile and place on the corner of the range. 3d. As 2d. in No. 188.

190. OMELETTE AUX CONFITURES.

OMELET WITH PRESERVED FRUITS.

PROPORTIONS.—For five persons:

As for No. 184 and

Preserved fruits..... $\frac{1}{2}$ lb. Sugar.....3 tablespoonful.

PREPARATION.—1st. Do as for the "Omelet with Kidneys." (No. 188.) Make a plain omelet, but replace the salt and pepper by 1 tablespoonful sugar and when about to turn the omelet pour $\frac{1}{2}$ lb. preserved fruits in the gap formed in the middle of the omelet (See No. 184, 3d). 2d. When the omelet is on the dish, sprinkle 2 tablespoonful granulated sugar over and burn this sugar, from place to place, with a red hot poker.

191. OMELETTE AU RHUM.

OMELET WITH RUM.

PROPORTIONS.—For five persons:

As for the above.

Rum.....1 glassful. *Time.*—20 minutes.

PREPARATION.—Do as for the above and when on the dish sprinkle some sugar over the omelet, pour over 1 glassful rum, light the rum and let it burn for about five minutes, while basting the omelet with a spoon.

CAUTION.—Never carry an omelet while burning but light it at the table.

192. OEUF A LA NEIGE.

SNOW EGGS.

PROPORTIONS.—For five persons:

Eggs.....10.	Vanilla.....	}A little.
Sugar.....8 tablespoonsful.	or Lemon Zest..	
Milk.....1 quart.		<i>Time.</i> — $\frac{1}{2}$ hour.

PREPARATION.—Break the eggs as indicated in No. 175, but slip the yolks in a sauce pan and whip the whites apart. 2d. Poach the whites spoonful after spoonful, in boiling milk (1 quart milk, with 4 tablespoonsful sugar, a little vanilla or the zest of a lemon, boiling quickly in a somewhat flat sauce pan). 3d. Let them drip, and dispose in a hollow dish. 4th. Mix the yolks with 4 tablespoonsful sugar and pour into the sauce pan while stirring the warm milk where you have poached the eggs. 5th. Pour this sauce over the white and cool the whole in an ice-box. Serve cold.



RECAPITULATION.

I. SIDE DISHES FOR BREAKFAST OR LUNCH.

167. Oeufs a la Coque.....Soft boiled eggs.
 168. Oeufs Durs.....Hard boiled eggs.
 169. Oeufs a la Creme.....Hard boiled eggs with cream.
 170. Salad D'Oeufs.....Egg salad.
 171. Oeufs Poches a la Parisienne...Poached eggs a la parisienne.
 172. Oeufs a la Christophe Colomb.Eggs a la Christophe Colomb
 173. Oeufs a la Tzarine.....Eggs a la Tzarine.
 174. Oeufs Frits.....Fried eggs.
 175. Oeufs sur le Plat.....Shirred eggs.
 176. Oeufs au Jambon.....Ham and eggs.
 177. Oeufs au Lard.....Bacon and eggs.
 178. Oeufs Brouilles aux Croutons..Scrambled eggs with toast.
 179. Oeufs Brouilles au Fromage...Scrambled eggs with cheese.
 180. Oeufs Brouilles aux Pointes }
 D'Asperge..... } Scrambled eggs with asparagus tops.
 181. Oeufs Brouilles aux Queues }
 D'Ecrevisses..... } Scrambled eggs with crawfish tails.
 182. Oeufs Brouilles a l'Emince }
 de Homard..... } Scrambled eggs with lobster.
 183. General Remark on Omelets.
 184. Omelette au Fines Herbes.....Plain omelet with parsley.
 185. Omelette au Fromage.....Cheese omelet.
 186. Omelette au Jambon.....Ham omelet.
 187. Omelette au Lard.....Bacon omelet.
 188. Omelette aux Rognons.....Kidney omelet.
 189. Omelette Celestine.....Crawfish or lobster omelet.

II. SWEET DISHES FOR DINNERS.

190. Omelette aux Confitures.....Omelet with preserved fruits.
 191. Omelette aux Rhum.....Omelet with rum.
 192. Oeufs a la Neige.....Snow eggs.





THE MEATS.

In a dinner the meats are certainly the most important parts; therefore it is natural that the cooks have done their utmost to present this most nourishing food under a good many forms.

Usually the meats are divided into "Relevés, Entrees and Roasts." The former are quite large pieces of meat roasted or baked, but always served *entire* with sauce and garnishes. They

are presented after the fish and appear chiefly at a great dinner. The second are meats *carved before being cooked*, broiled, roasted, baked, boiled or stewed, but always served with a sauce and some vegetable as a garnish. They are essentially family dishes, but are also served at every dinner as fashionable, it may be (lean dinner excepted, of course), and are served after the relevé, if any. The last are *whole* roasted pieces, served with a salad after the entree and side dishes (vegetables*) and before sweet dishes.

*In some dinners the side dishes are served after the roast, but we recommend the former manner, especially when a salad is served with the roast—what should be always the case, provided there is a guest at your table.

BEEF.

193. ROSBIF A L'ANGLAISE.

ROAST BEEF*. (*Releve or Roast.*)

PROPORTIONS.—For a fine roast beef which may be served cold afterwards.

Beef (loin or fore ribs)....12 to 15 lbs. Water or stock....1 glassful.
 Water.....1 glassful. Salt.....To suit the taste.
Time.—1 hour to 1½ hours.

PREPARATION.—*To roast the beef.* Ist. Place the beef in an oblong stove pan (tinned or enameled); sprinkle some salt over; add one glass water and bake in a warm† oven from 1 hour to 1½ hours‡, while basting frequently.

Gravy.—The best sauce to be served with the roast beef is its own gravy, which you make as follows: When you have taken the roast beef from the pan, add one glass stock or water; let boil for one or two minutes on the range or stove; while stirring, skim the floating grease off, and pass this gravy through a fine strainer.

Garnishes.—When the roast beef is served as a *releve*, it should be accompanied by some vegetable as garnishes, especially with potatoes fried in butter, potato croquettes, stuffed tomatoes, etc. If served as a roast, it should be accompanied by salad.

194. COTE DE BOEUF NIVERNAISE.

FORE RIBS A LA NIVERNAISE. (*Releve.*)

PROPORTIONS AND PREPARATION.—Same as for the roast beef No. 193. Served with Carrots a la Nivernaise (No. 328) apart.

195. FILLET ROTI.

ROAST TENDERLOIN. (*Roast.*)

PROPORTIONS AND PREPARATION.—Same as for the Roast Beef No. 193, but roast only for about one hour.

*The best parts of beef for roasting are the loin and fore ribs. The middle ribs and shank ribs may be employed, but are less tender.

†If the oven is not warm enough the meat will bake, but not roast.

‡You can be certain that the roast is well cooked by pressing it with your finger. If ready it is firm, and if not it is soft.

196. FILLET BRAISE JARDINIÈRE.

BRAISED TENDERLOIN JARDINIÈRE. (*Releve.*)

PROPORTIONS.—For ten persons:

Beef tenderloin.....	5 to 6 lbs.	Carrot.....	1.
Bacon	$\frac{1}{4}$ lb.	Stock.....	2 glassesful.
Onions.....	2.	Madeira	1 glassful.

Time.—1 hour.

For the "Jardinière" see No. 324

PREPARATION.—*To braise the tenderloin.* 1st. Lard 5 to 6 lbs. of tenderloin with about $\frac{1}{4}$ lb. of bacon (cut in strips about $\frac{1}{4}$ of an inch thick). Place it in an oblong stove pan, sprinkle some salt over, add in the pan 2 onions and 1 carrot sliced, two glassesful stock, 1 glassful Madeira, let bake in an oven about 1 hour while basting frequently.

Gravy.—As indicated in No. 193.

Jardinière.—See No. 324.

197. FILLET BRAISE RICHELIEU.

BRAISED TENDERLOIN RICHELIEU. (*Releve.*)

PROPORTIONS AND PREPARATION.—Same as for the above, No. 196 Served with a Richelieu as a garnish.

For the Richelieu see No. 325.

198. FILLET BRAISE FINANCIÈRE.

BRAISED TENDERLOIN FINANCIÈRE. (*Releve.*)

PROPORTIONS AND PREPARATION.—Same as for No. 196. Served with a Financière.

For the Financière see No. 326.

199. FILLET BRAISE NAPOLITAINE.

BRAISED TENDERLOIN NAPOLITAINE. (*Releve.*)

PROPORTIONS AND PREPARATION.—Same as for No. 196. Serve with a Napolitaine and the gravy apart.

For the Napolitaine see No. 327.

200. ENTRECÔTE MAÎTRE D'HÔTEL.

BROILED STEAK A LA MAÎTRE D'HÔTEL. (*Entrée.*)

PROPORTIONS.—For five persons:

Steak.....	3 to 4 lbs.	Parsley.....	$\frac{1}{4}$ handful.
Butter.....	3 tablespoonsful.	Time.—	15 minutes.

PREPARATION.—1st. Cut the steaks about one inch thick, let them broil on bright fire for about 5 minutes, then turn them and let them broil again for 5 minutes. 2d. Put the steaks on a warm dish and place on each one about one-half tablespoonful butter, mixed with chopped parsley.

201. ENTRECOTE AU BEURRE D'ANCHOIS.

(*Entree.*)

PROPORTIONS AND PREPARATION.—Same as for the above, No. 200, but instead of mixing the butter with chopped parsley mix it in a mortar with 1 or 2 anchovies broken fine.

202. ENTRECOTE SOUBISE.

BROILED STEAK A LA SOUBISE. (*Entree.*)

PROPORTIONS AND PREPARATION.—1st. Same as for No. 200. 2d. Serve with a Soubise sauce (No. 315) apart.

203. ENTRECOTE BEARNAISE.

BROILED STEAK WITH BEARNAISE SAUCE. (*Entree.*)

PROPORTIONS AND PREPARATION.—1st. As for No. 200. 2d. Serve with a Bearnaise sauce (No. 314) apart.

This is one of the most delicious dishes known among French cooks.

204. ENTRECOTE CREOLE.

BROILED STEAK WITH CREOLE SAUCE. (*Entree.*)

PROPORTIONS AND PREPARATION.—1st. Same as for No. 200. 2d. Serve Creole sauce (No. 319) apart.

205. ENTRECOTE A LA PARISIENNE.

BROILED STEAK A LA PARISIENNE. (*Entree.*)

PROPORTIONS AND PREPARATION.—1st. Same as for No. 200. 2d. Place the steaks in a warm dish and pour over them a sauce Parisienne, No. 316

206. ENTRECOTE BORDELAISE.

BROILED STEAK BORDELAISE. (*Entree*)

PROPORTIONS AND PREPARATION.—1st. Same as for No. 200. 2d. Place the steaks in a warm dish and pour over a sauce Bordelaise, No. 317.

207. CHATAUBRIAND OR BEEFSTEAK* MAITRE D'HOTEL.

BEEFSTEAK A LA MAITRE D'HOTEL.

PROPORTIONS AND PREPARATION.—As for the Entrecote Maitre d'Hotel. No. 200.

208. CHATAUBRIAND OR BEEFSTEAK AU BEURRE D'ANCHOIS.*(Entree.)*

PROPORTIONS AND PREPARATION.—As for the Entrecote au beurre Panchois. No. 201, but use tenderloin instead of steak.

209. CHATAUBRIAND OR BEEFSTEAK SOUBISE.*(Entree.)*

PROPORTIONS AND PREPARATION.—As for the Entrecote Soubise, No. 202, but use tenderloin instead of steak.

210. CHATAUBRIAND OR BEEFSTEAK BEARNAISE.*(Entree.)*

PROPORTIONS AND PREPARATION.—As for the Entrecote Bearnaise, No. 203, but use tenderloin instead of steak.

211. CHATAUBRIAND OR BEEFSTEAK CREOLE.*(Entree.)*

PROPORTIONS AND PREPARATION.—As for the Entrecote Sauce Creole, No. 204, but use tenderloin instead of steak.

212. CHATAUBRIAND OR BEEFSTEAK SAUCE PARISIENNE.*(Entree.)*

PROPORTIONS AND PREPARATION.—As for the Entrecote Sauce Parisienne, No. 205, but use tenderloin instead of steak.

213. CHATAUBRIAND OR BEEFSTEAK BORDELAISE.*(Entree.)*

PROPORTIONS AND PREPARATION.—As for the Entrecote Bordelaise, but use tenderloin instead of steak.

*Beefsteaks are slices of tenderloin from $\frac{3}{4}$ to 1 inch thick, and Chataubriand beefsteak two times as thick. Steaks, Chataubriand and beefsteak are especially breakfast and lunch dishes, and when served with Soubise or Bearnaise sauce are highly palatable. They should be served with fried potatoes.

214. BŒUF SAUTE A LA STROGONOFF.BEEF SAUTE A LA STROGONOFF. (*Entree.*)

PROPORTIONS.—For five persons:

Beef (tenderloin, roll or steak).....	2 lbs.	Flour.....	1 tablespoonful.
Onion.....	1.	Cream.....	2 glassesful.
Butter.....	3 tablespoonsful.	Worcestershire sauce.....	2 tablespoonsful.

Time.—25 minutes.

PREPARATION.—1st. Slice your beef in slices the size of a half dollar but twice as thick. 2d. Let brown 1 chopped onion in a sauce pan with 3 tablespoonsful butter, add the sliced meat and let fry for about 5 minutes. 3d. Sprinkle over 1 tablespoonful flour, 2 glassesful cream, 2 tablespoonsful Worcestershire Sauce. Add some chopped parsley, let cook awhile and serve in a warm hollow dish.

215. FILLET SAUTE AUX PETITS POIS.TENDERLOIN WITH GREEN PEAS. (*Entree.*)

PROPORTIONS.—For five persons:

Tenderloin.....	3 lbs.	Flour.....	1 tablespoonful.
Butter.....	3 tablespoonsful.	Stock.....	$\frac{1}{2}$ glassful.

Time.—15 minutes.

PREPARATION.—1st. Slice the tenderloin about 1 inch thick. Let brown in butter in a shallow stew pan or a frying pan for five to ten minutes. Place them on a dish which you keep in a warm (but not hot) place. 2d. Add in the pan 1 tablespoonful flour, $\frac{1}{2}$ glassful stock or water, let boil awhile and pour this sauce over the tenderloin steak. Serve with the French peas (No. 358) apart.

216. FILLET SAUTE AUX OLIVES.TENDERLOIN STEAK WITH OLIVES. (*Entree.*)

PROPORTIONS.—For five persons:

Tenderloin.....	3 lbs.	White wine.....	$\frac{1}{2}$ glassful.
Olives.....	About 24.	Stock.....	1 glassful.

Time.—20 minutes.

PREPARATION.—1st. Stone about 24 olives (pickled), dip them awhile in boiling water and let them drip. 2d. As indicated in 1st. in No. 215. 3d. Add in the same pan 1 tablespoonful flour, $\frac{1}{2}$ glassful white wine, 1 glassful stock, and the olives, let boil for 5 minutes and pour over the tenderloin steaks.

217. FILLET SAUTE BORDELAISE.

TENDERLOIN STEAK BORDELAISE. (*Entree.*)

PROPORTIONS.—For five persons:

Tenderloin.....3 lbs.	Echalotte.....2 pieces.
Butter.....2 tablespoonsful.	Parsley..... $\frac{1}{2}$ handful.
Flour.....1 tablespoonful.	Red wine.....1 glassful.

Time.—15 minutes.

PREPARATION.—1st. As 1st. in No. 215. 2d. Add in the same pan 2 chopped echalottes; let brown awhile; sprinkle over one tablespoonful flour; add one glassful red wine; let boil for 5 minutes; add some chopped parsley and pour over the tenderloin steaks.

218. FILLET SAUTE A L'AMERICAINE.

TENDERLOIN STEAKS A L'AMERICAINE. (*Entree.*)

PROPORTIONS.—For five persons:

Tenderloin.....3 lbs.	Tomato catsup.....4 tablespoonsful.
Butter.....2 tablespoonsful.	Worcestershire sauce.2 tablespoonsful.
Stock.....1 glassful.	<i>Time.</i> —15 minutes.

PREPARATION.—1st. As for No. 215. 2d. Pour in the same pan 4 tablespoonsful tomato catsup, 2 tablespoonsful Worcestershire sauce, 1 glassful stock; let boil for 5 minutes and pour over the tenderloin steak.

219. FILLET SAUTE AUX CHAMPIGNONS.

TENDERLOIN STEAK WITH MUSHROOMS. (*Entree.*)

PROPORTIONS.—For five persons:

Tenderloin.....3 lbs.	Mushrooms..... $\frac{1}{4}$ lb.
Butter.....2 tablespoonsful.	Flour.....1 tablespoonful.

Time.—15 minutes.

PREPARATION.—1st. As in No. 215. 2d. Add in the pan $\frac{1}{4}$ lb. can of mushrooms (sliced) with their own juice, 1 tablespoonful flour; let brown awhile and pour on the tenderloin steaks.

220. FILLET SAUTE AUX TRUFFLES.

TENDERLOIN STEAK WITH TRUFFLES. (*Entree.*)

PROPORTIONS.—For five persons:

Tenderloin.....3 lbs.	Truffles..... $\frac{1}{4}$ lb. can.
Butter.....2 tablespoonsful.	Madeira.....1 glassful.
Flour.....1 tablespoonful.	<i>Time.</i> —15 minutes.

PREPARATION.—As for the above (No. 219), but instead of mushrooms use $\frac{1}{4}$ lb. can of truffles, and add 1 glassful Madeira.

221. FILLET SAUTE A LA MOELLE.

TENDERLOIN STEAK WITH MARROW. (*Entree.*)

PROPORTIONS.—For five persons:

Tenderloin.....3 lbs.	Flour.....1 tablespoonful.
Butter2 tablespoonsful.	Madeira.....½ glassful
Marrow bones.1 or 2.	Stock1 glassful.

Time.—20 minutes.

PREPARATION.—1st. Take the marrow out of one or two marrow bones; slice it about $\frac{1}{4}$ inch thick; dip these slices a little while in boiling water and let them drip. 2d. Same as 1st. in No. 215, but do not let the steak cook too much. 3d. Place the steaks on a warm dish, with the marrow slices over them. 4th. Add in the same sauce pan 1 tablespoonful flour, 1 glassful stock, $\frac{1}{2}$ glassful Madeira; let boil awhile and pour over the tenderloin steak.

222. PETITS FILLETS ROSSINI.

(*Entree.*)

PROPORTIONS.—For five persons:

Tenderloin.....3 lbs.	Madeira½ glassful.
Butter2 tablespoonsful.	Stock1 glassful.
Paté de foie gras. $\frac{1}{4}$ to $\frac{1}{2}$ lb.	<i>Time.</i> —20 minutes.

PREPARATION.—1st. As indicated in No. 215, but don't let them cook too much. 2d. Dispose the steaks on a warm dish and place over each a slice of paté de foie gras; keep the dish in a warm but not hot place for awhile. 3d. Add in the same pan 1 tablespoonful flour, $\frac{1}{2}$ glassful Madeira, 1 glassful stock, $\frac{1}{2}$ can truffles sliced quite fine or cut in dices, with their own juice; let boil awhile and pour over the tenderloin steaks.

223. BITOCKS A LA RUSSE.

(*Entree.*)

PROPORTIONS.—For five persons:

Beef (shoulder pieces) 2 lbs	Flour.....4 tablespoonsful.
Bread crumbs1 lb.	Worcestershire
Butter½ lb.	sauce1 tablespoonful.
Milk1 glassful.	<i>Time.</i> —½ hour.

PREPARATION.—Chop the meat; mix it well with one-half pound bread crumbs which have been soaked in 1 pint milk till soft. 2d. Divide that pap in cakes (about six for each pound); roll them in flour, giving the form of beefsteak; let them fry in butter for 10 minutes, and

place them on a warm dish. 3d Add in the pan 2 tablespoonsful flour, 1 pint milk, 1 tablespoonful Worcestershire sauce; let boil awhile. 4th. Pour this sauce over the meat and let bake in an oven until light brown.

224. STRAZI A LA POLONAISE.

(*Entree.*)

PROPORTIONS.—For five persons:

Beef (steak).....2 lbs.	Stock	2 glassesful.
Sausage meat 1 lb.	Carrots	2.
Butter	Onions	2.
Madeira.....1 glassful.	Salt and pepper..	To suit the taste.

Time.—2¼ hours.

PREPARATION.—1st. Slice the meat the size of the hand and about ¼ of an inch thick. 2d. Chop the sausage meat with one-half handful parsley; place about 2 tablespoonsful on a piece of meat; roll them in the shape of small cylinder and tie both ends with a little thread. 3d. Let them brown awhile in butter in a shallow stew pan, then add 1 glassful Madeira, 2 glassesful stock, 2 carrots and 2 onions sliced; salt and pepper to suit the taste; cover the pan and let cook for about 2 hours. 4th. When ready to serve place them on a warm dish, cut the thread off, the pieces remaining rolled; pass the juice through a sifter and pour over the meat; serve with mashed potatoes apart.

225. BŒUF A LA MODE.

BŒUF A LA MODE. (*Entree.*)

PROPORTIONS.—For five persons*:

Beef (shoulder, rump, round, etc.).....5 to 6 lbs.	Carrots.....	3
Calf's feet.....2.	Small onions	6.
Veal knuckle.....1.	Parsley.....	¼ lb.
White wine.....1 glassful.	Thyme and laurel.....	A little.
Fat or lard.....2 tablespoonsful.	Salt and pepper.....	To suit taste.

Time.—5 hours.

PREPARATION.—1st. Warm two tablespoonsful fat or lard in a shallow stew pan, and brown the meat till well colored on both sides. 2d. Add one glassful stock or water, 3 carrots cut in four endwise, 6 small onions, ¼ handful parsley tied with some thyme and laurel, also one glassful wine, white preferred, two calf's feet cut in four and 1 veal knuckle (these are to make an unctuous sauce). 3d. Bake in an oven slowly for five hours, turning and basting the meat from time to time. 4th. Skim the floating grease off and serve with vegetables in a hollow dish.

*The beef a la mode may be warmed over; therefore it is better to prepare it in quite a large quantity.

226. CULOTTE DE BŒUF A LA FLAMANDE.BEEF ROUND A LA FLAMANDE. (*Entree.*)

PROPORTIONS.—For five persons*:

Beef round or mouse.....15 to 20 lbs.	Celery stalk	1.
Carrots	Onions	3.

Time.—5½ hours.

For the Flamande see No. 329.

PREPARATION.—1st. Bone a 15 to 20 lb. piece of beef round; tie it with a twine and put it in a kettle with the bones and enough cold water to cover it well; let it boil while skimming, and when the stock is clear add 6 carrots, 1 celery stalk, 3 onions (one having been halved and browned on the range); let cook slowly for 5 hours, as indicated for the stock soup No. 1. 4th. Place the beef in a long dish, with a "Flamande" No. 329 as a garnish, and serve with a tomato sauce apart.

227. CULOTTE DE BŒUF A L'ANGLAISE.BEEF ROUND A L'ANGLAISE. (*Entree.*)

As for the above, but serve with boiled potatoes and a horseradish sauce.

228. EMINCE DE BŒUF A LA BOURGEOISE.MINCED BEEF A LA BOURGEOISE. (*Entree.*)

PROPORTIONS.—For five persons:

Boiled beef.....2 lbs.	Onion.....	1.
Butter.....	Stock.....	1 glassful.
Flour.....	White wine.....	1 glassful.
Bread crumbs.....	Parsley.....	¼ handful.

Time—½ hour.

PREPARATION.—Slice the boiled beef quite fine, place it in a hollow dish. 2d. Fry one chopped onion in butter for 5 minutes, sprinkle over some chopped parsley and 1 tablespoonful flour, stir well the whole, add 1 glassful white wine and 1 glassful stock. Let boil awhile and pour over the beef. 3d. Sprinkle some bread crumbs over and let bake in an oven for ¼ of an hour

229. BŒUF EN MIROTON.BEEF WITH ONIONS. (*Entree.*)

PROPORTIONS.—For five persons:

Boiled beef.....2 lbs.	Flour.....	1 tablespoonful.
Onions.....	Stock.....	2 glassesful.
Butter.....	Salt and pepper.....	To suit taste.

Time.—1¼ hours.

*By following these proportions you will have certainly too much meat for 5 persons, but the cold beef may be used afterwards as indicated following and you will obtain in the same time a fine stock.

PREPARATION.—1st. Slice the beef quite fine and place it in a hollow dish. 2d. Slice the onions and let them cook in a stew pan with 3 table-spoonsful butter till light brown. Sprinkle over 1 tablespoonful flour, add 2 glassesful stock, and let boil awhile. 3d. Pour over the beef and let bake for 1 hour in an oven.

230. CROQUETTES DE BŒUF.

BEEF CROQUETTES. (*Entree.*)

PROPORTIONS.—For five persons:

Boiled beef.....2 lbs.	Flour.....4 tablespoonsful.
Onions.....3.	Salt and pepper...To suit the taste.
Eggs.....3.	Lard or fat enough to fry.
Butter.....4 tablespoonsful.	Time.— $\frac{3}{4}$ hour.

PREPARATION.—1st. Chop the beef very fine. 2d. Chop the onions. Let them brown in a sauce pan with 2 tablespoonsful butter and pour them in a large mixing bowl with the chopped meat, 6 boiled potatoes (peeled) also 3 eggs (broken as indicated No. 175), some salt and pepper, mix well the whole. 3d. Divide into croquettes about 4 inches long and $1\frac{1}{2}$ inches thick. Roll them in flour and let fry. Serve with a tomato sauce apart. (No. 318.)

231. BŒUF FROID SAUCE VINAIGRETTE.

COLD BEEF WITH SAUCE VINAIGRETTE. (*Entree.*)

PROPORTIONS.—For five persons:

Cold boiled beef.....2 lbs.

For Vinaigrette Sauce see No. 166.

PREPARATION.—Slice the beef, place it in a hollow dish and pour a Vinaigrette Sauce No. 166 over it.

232. SALADE DE BŒUF.

BEEF SALAD. (*Entree.*)

PROPORTIONS.—For five persons:

Cold boiled beef.....2 lbs.	Oil.....4 tablespoonsful.
Hard boiled eggs.....4.	Vinegar.....2 tablespoonsful.
Green onion.....1.	Salt and pepper.....To suit the taste.
Parsley..... $\frac{1}{2}$ handful.	

PREPARATION.—1st. Slice the beef, put in a salad dish with four hard boiled eggs sliced, one green onion chopped, 4 tablespoonsful oil, 2 tablespoonsful vinegar, salt and pepper to suit the taste, sprinkle over some chopped parsley and stir the whole. You may add also sliced tomatoes and sliced cucumbers, etc.

233. BEEF STEAK PIE.

(Entree.)

PROPORTIONS.—For five persons:

Beef tenderloin.....	4 to 5 lbs.	Egg	1.
Flour.....	1 lb.	Stock	1 glassful.
Butter	6 tablespoonsful.	Worcestershire sauce..	1 tablespoonful.
Water	1 glassful.	Salt and pepper.....	To suit the taste.
Onion	2 pieces.		
Potatoes	6.		
Hard boiled eggs ...	3.		

Time.—1½ hour.

PREPARATION.—1st. Make a pie paste with 1 lb. flour, 4 tablespoonsful butter, 1 glassful water and a little salt; divide this dough in 2 parts and roll both quite thin. 2d. Place one half in a baking dish or tin, taking care that the dough falls over the edge about ½ inch (to be folded after over the upper crust of the pie). 3d. Cook the tenderloin as indicated in No. 215, and when half cooked place in the baking dish with 3 hard boiled eggs sliced, 6 boiled potatoes sliced. 4th. Put in the pan in which this has been fried 1 glass stock, 1 tablespoonful Worcestershire sauce, some salt and pepper, stir well the whole and pour over the steaks. 5th. Place the upper crust, fold the edges of the lower crust over the edge of the upper, make a slit in the middle of the crust, brush with a beaten egg, and bake for about one hour.

234. LANGUE DE BŒUF SAUCE PIQUANTE.

(Entree.)

PROPORTIONS.—For five persons:

Beef tongue.....	1.	Celery.....	1 stalk.
Carrots.....	2.	Time. { To freshen...4 hours.	
Onions.....	2.	{ To cook4 hours.	

PREPARATION.—1st. Freshen the tongue in fresh water for about 4 hours (water should be changed at least four times). 2d. Place the tongue in a kettle with enough cold water to cover it well, add 3 carrots, 2 onions, 1 stalk of celery, all these sliced, let cook for 4 hours. 3d. Dip the tongue in cold water, skin it, put it again in the stock in which it has been cooked and as soon as it is warm place it in a warm dish with green parsley around and serve with a sauce piquante apart No. 321.

235. LANGUE FROIDE.

COLD SALTED OR SMOKED TONGUE.

PROPORTIONS AND PREPARATION.—Freshen, cook and skin the tongue as above and serve cold for breakfast, lunch or picnic,

236. SANDWICHES A LA LANGUE.

TONGUE SANDWICHES. (*Entree.*)

PROPORTIONS.—For 10 sandwiches:

Tongue.....	1 lb.	Salt and pepper...	To suit the taste.
Butter.....	5 tablespoonsful.	Cayenne pepper...	A little.
Mustard.....	1 tablespoonful.	Bread	20 slices.

PREPARATION.—Make a dressing by mixing 5 tablespoonsful butter with 1 tablespoonful mustard, salt and pepper to suit the taste, a little cayenne pepper. Trim the crust from 20 slices bread, butter them with the dressing and lay between every two some slices of cold tongue.

237. SANDWICH AU ROSBIF.

BEEF SANDWICH.

PROPORTIONS AND PREPARATION.—As for No. 236, but use cold roast beef instead of tongue.

238. CERVELLES DE BŒUF A LA POULETTE.

BEEF BRAIN A LA POULETTE. (*Entree.*)

PROPORTIONS.—For five persons:

Beef brains.....	3 or 4.	Milk	2 tablespoonsful.
Onion.....	1.	Butter	4 tablespoonsful.
Parsley.....	$\frac{1}{4}$ handful.	Flour.....	1 tablespoonful.
Yolks of eggs.....	2.	Vinegar	$\frac{1}{2}$ glassful.

Time.— $\frac{3}{4}$ hour.

PREPARATION.—1st. Take the skins off the brains and let them freshen from 3 to 4 hours in cold water, change every hour. 2d. Cut the brains in two, place them in a stew pan with one sliced onion, $\frac{1}{2}$ glassful of vinegar, some salt and pepper, and enough cold water to cover them well. Let cook half an hour. 3d. Let them drip, cut each half in four and place in a warm, hollow dish, which you keep in a warm place. 4th. Melt in another sauce pan 2 tablespoonsful butter, mixed with one tablespoonful flour. Mix well with one glassful of water, in which the brain has been cooked. Let boil awhile, then add some chopped parsley and when ready to serve, place the sauce pan on the corner of the range, add 2 tablespoonsful butter, mix it with 2 yolks of eggs and 2 tablespoonsful milk. Do not let boil again and pour over the brains.

239. CERVELLES AU BEURRE NOIR.

BEEF BRAIN WITH BROWN BUTTER. (*Entree.*)

PROPORTIONS.—For five persons:

Brains.....	3 to 4.	Parsley.....	$\frac{1}{4}$ handful.
Butter.....	$\frac{1}{2}$ lb.	Vinegar.....	$\frac{1}{4}$ glassful.

PREPARATION.—Nos. 1, 2 and 3 as above, No. 238. 4th. Melt in a frying pan $\frac{1}{4}$ lb. butter. Let warm till light brown. Add the chopped parsley, and as soon as this last is fried, pour the whole over the brain, then (and not before)* pour $\frac{1}{4}$ glass of vinegar in the pan, stir awhile, and pour also over the brain.

VEAL.

To be good veal should be at the same time white and quite fat and it then constitutes very delicate and palatable dishes.

Do not forget that veal like all young animals ought to be thoroughly cooked or it is unwholesome.

240. LONGE DE VEAU ROTI.

ROAST LOIN OF VEAL. (*Roast.*)

PROPORTIONS.—For 10 persons:

Veal loin	8 to 9 lbs.	Onion.....	1.
Carrot.....	1.	Water.....	1 glassful.

Time.—2 hours.

PREPARATION.—1st. Take the kidney and the kidney fat off, roll it lengthwise and tie it with twine. Place it in a pan with 1 onion and 1 carrot sliced, sprinkle some salt over, add one glassful water and let bake in an oven while basting for two hours. 2d. Cut the twine off and place in a long warm dish and serve the gravy apart (No. 193) in a sauce bowl.

241. LONGE DE VEAU JARDINIÈRE.

LOIN OF VEAL JARDINIÈRE. (*Releve.*)

PROPORTIONS AND PREPARATION.—Prepare the loin as indicated above No. 240, and do as indicated for the braised tenderloin jardinière.

242. LONGE DE VEAU A LA CREME.

LOIN OF VEAL WITH CREAM. (*Releve or Entree.*)

PROPORTIONS:

Veal loin.....	8 to 9 lbs.	Milk.....	1 or 1½ pints.
Butter.....	2 tablespoonsful.	Grated cheese.....	¼ lb.
Flour.....	3 tablespoonsful.	Salt and pepper...	To suit the taste.

Time.—2 hours.

PREPARATION.—Roast the loin as indicated, No. 240, and during that time prepare a cream sauce as follows. 1st. Melt in a sauce pan two tablespoonsful butter and mix with two tablespoonsful flour. Add salt

* If you pour vinegar in warm butter you will have an explosion and be soiled if not badly burned.

and pepper to suit the taste, 1 or $1\frac{1}{2}$ pint milk, boil five or six minutes while stirring continually; when the sauce is quite thick place it aside in a warm but not too hot place. 2d. Half an hour before serving carve the loin in slices about $\frac{3}{8}$ inch thick, then reconstruct the whole loin by placing sauce between its slices. Pour the remaining portion of the sauce over, sprinkle the grated cheese on this and bake in an oven and serve with a gravy apart. (No. 193.)

243. VEAU A LA BOURGEOISE.

VEAL A LA BOURGEOISE. (*Entree.*)

PROPORTIONS.

Veal champ end.....	3 to 4 lbs.	Small onions.....	12.
Butter.....	2 tablespoonsful.	Carrots.....	6.
Stock or water....	2 glassesful.		<i>Time.</i> — $1\frac{1}{2}$ hours.

PREPARATION.—Place the veal in a stew pan with 2 tablespoonsful butter. Let brown awhile, add 2 glassesful stock, 6 carrots cut in four, 12 small onions, and let cook slowly while basting one hour and one half. 2d. Serve the veal with a vegetable around it, skin the floating grease off the gravy and serve it apart in a sauce bowl.

244. PORTRINE DE VEAU FARCIE.

STUFFED VEAL BRISKET. (*Entree.*)

PROPORTIONS.

Veal brisket.....	4 to 5 lbs.	Butter.....	1 tablespoonful.
Water.....	1 glassful.		

FOR THE STUFFING:

Sausage meat.....	1 lb.	Butter.....	1 tablespoonful.
Bread crumbs.....	$\frac{1}{2}$ pint.	Parsley.....	$\frac{1}{4}$ handful.
Onion.....	1.	Salt and pepper.....	To suit taste.
		<i>Time.</i> —	$\frac{3}{4}$ hour.

PREPARATION.—1st. Take from 4 to 5 lbs. veal brisket, prepare to be stuffed* and stuff it with a stuffing made as indicated below. 2d. Sew the brisket with a needle, place it in a pan with 2 tablespoonsful butter over it, add one glassful water, and let bake as indicated, No. 240. Serve with the gravy apart.

STUFFING.—Let brown one chopped onion in some butter and mix it with the bread crumbs (having been dipped wet in one half pint milk) and chopped parsley, add the sausage meat chopped fine and mix well the whole.

*Veal brisket are sold by butchers already prepared for stuffing.

245. BLANQUETTE DE VEAU.

BLANQUETTE OF VEAL. (*Entree.*)

PROPORTIONS.

Veal brisket.....	5 to 6 lbs.	Butter.....	2 tablespoonful.
Onion.....	1.	Flour.....	1 tablespoonful.
Carrot.....	1.	Salt and pepper.....	To suit taste.
Parsley.....	¼ handful.		<i>Time.</i> —2 hours.

PREPARATION.—1st. Cut the brisket in pieces about 3 inches long and 1½ inches wide. Freshen them in cold water for one quarter of an hour. 2d. Place them in a stew pan, cover them with cold water, let boil and when it begins to boil add 2 onions, 2 carrots sliced, one handful parsley, tied with a thread, salt and pepper (white). Allow to cook for 1½ hours. When the veal is cooked melt in another sauce pan two tablepoonsful butter, mix it with one tablepoonsful flour, add little by little and while stirring enough of the stock in which the veal has been cooked to obtain quite a strong sauce. Place the cooked veal (but not the vegetables) in the second stew pan, boil the whole together and when ready to serve place the sauce pan on the corner of the range and pour in 4 yolks mixed with 2 tablepoonsful milk and serve with rice a la Georgienne apart. (No. 406.)

246. VEAU A LA PROVENCALE.

VEAL A LA PROVENCALE. (*Entree.*)

PROPORTIONS.—For five persons:

Veal brisket...5 to 6 lbs.	White wine.....	1 pint.
Onion.....	Tomato catsup.....	2 tablepoonsful.
Garlic cloves...1.	Parsley.....	¼ handful.
Flour.....	Olive oil.....	3 tablepoonsful.
		<i>Time.</i> —1¾ hours.

PREPARATION.—1st. As 1st. No. 245. 2d. Warm in a stew pan 3 tablepoonsful olive oil, add the veal and let brown. 3d. Add 1 chopped onion, 1 crushed garlic clove, sprinkle over 1 tablepoonsful flour, 1 pint white wine, 2 tablepoonsful tomato catsup, some salt and parsley, cook for 1½ hours. 4th. When ready to serve, skim the floating grease off, sprinkle over some chopped parsley, and serve in a warm hollow dish.

247. COTELETTE DE VEAU GRILLEE.

BROILED VEAL CHOP. (*Entree.*)

PROPORTIONS.—For five persons:

Veal chops.....	6 to 8.	Bread crumbs.....	3 to 4 tablepoonsful.
Butter.....	¼ lb.	Parsley.....	¼ handful.
			<i>Time.</i> —15 minutes.

PREPARATION.—Dip the chops in melted butter, roll them in bread crumbs and let them brown on slow fire. Serve with a Maitre d'Hotel, No. 200.

248. COTELETTE DE VEAU AUX PETITS POIS.

VEAL CHOPS WITH FRENCH PEAS. (*Entree.*)

PROPORTIONS.—For five persons:

Veal chops.....6 to 8. French peas.....No. 422.
Butter..... $\frac{1}{4}$ lb. *Time.*—20 minutes.

PREPARATION.—1st. Let melt $\frac{1}{4}$ lb. butter in a shallow stew pan, fry the chops for about 20 minutes turning them frequently. 2d. Place those chops on a warm dish, pour over the sauce in which they have been fried and serve with the French peas (No. 358) apart.

249. COTELETTE DE VEAU JARDINIÈRE.

VEAL CHOPS JARDINIÈRE. (*Entree.*)

PROPORTIONS AND PREPARATION.—As for the above, No. 248. Serve with a jardinière (No. 324) apart.

250. COTELETTES DE VEAU AUX EPINARDS.

VEAL CHOPS WITH SPINAGE. (*Entree.*)

PROPORTIONS AND PREPARATION.—As for the above, No. 248. Serve with spinage (No. 365) apart.

251. COTELETTES DE VEAU SAUCE TOMATE.

VEAL CHOPS WITH TOMATO SAUCE. (*Entree.*)

PROPORTIONS AND PREPARATION.—As for the above. Serve with a tomato sauce (No. 318) apart.

252. COTELETTES DE VEAU AUX CHAMPIGNONS.

VEAL CHOPS WITH MUSHROOMS. (*Entree.*)

PROPORTIONS.—For five persons:

Veal chops.....6 to 8. Flour.....2 tablespoonsful.
Butter..... $\frac{1}{4}$ lb. White wine..... $\frac{1}{2}$ glassful.
Time.— $\frac{1}{2}$ hour.

PREPARATION.—1st. As 1st. No. 248. Dispose the chops in a warm dish and add in the same saucepan 2 tablespoonsful flour, stir well, add $\frac{1}{2}$ glass white wine, $\frac{1}{4}$ lb. can mushrooms (minced), with their juice, let boil awhile and pour over the chops.

253. COTELETTES DE VEAU AUX TRUFFLES.VEAL CHOPS WITH TRUFFLES. (*Entree.*)

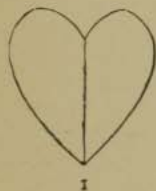
PROPORTIONS AND PREPARATION.—As for No. 252, but replace the mushrooms with $\frac{1}{8}$ can truffles and the white wine with madeira.

254. COTELETTE DE VEAU MILANAISE.VEAL CHOPS A LA MILANAISE. (*Entree.*)

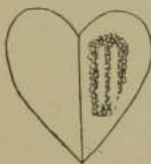
PROPORTIONS.—For five persons:

Veal chops	6 to 8.	Eggs.....	2.
Bread crumbs.....	2 to 3.	Butter	$\frac{1}{4}$ lb.
Cheese	$\frac{1}{4}$ lb.		

PREPARATION.—1st. Dip the chops in beaten eggs, roll them in bread crumbs, mixed with rasped cheese and fry them in butter as indicated No. 248. 2d. Place the chops in a warm dish, pour over the butter in which they have been fried and serve with macaroni (Nos. 402-403) apart.

255. COTELETTES DE VEAU EN PAPILOTTE.VEAL CHOPS IN PAPILOTTES. (*Entree.*)

I



II



III

PROPORTIONS AND PREPARATION.—Fry your chops as indicated No. 248, then do as indicated for the Herring in papillottes, No. 66.

256. ESCALOPPES DE VEAU GRILLEES MAITRE D'HOTEL.ESCALOPPES OF VEAL A LA MAITRE D'HOTEL. (*Entree.*)

PROPORTIONS.—For five persons:

Veal chunk... 2 to 3 lbs.	Bread crumbs. 3 to 4 tablespoonsful.
Butter..... $\frac{1}{4}$ lb.	Parsley..... $\frac{1}{4}$ handful.

Time.—15 minutes.

PREPARATION.—1st. Slice the veal in pieces of the size of the hand and about $\frac{3}{4}$ inch thick. 2d. Do as indicated for the broiled veal chops No. 247.

257. ESCALOPPES DE VEAU AUX PETITS POIS.ESCALOPPES OF VEAL WITH FRENCH PEAS. (*Entree.*)

PROPORTIONS AND PREPARATION.—1st. As 1st No. 256. 2d. Do as indicated for the veal chops with French peas, No. 248.

258. ESCALOPPE DE VEAU JARDINIERE.ESCALOPPE OF VEAL JARDINIÈRE. (*Entree.*)

PROPORTIONS AND PREPARATION.—As for No. 257, and serve with a Jardiniere, No. 324, instead of French peas.

259. ESCALOPPE DE VEAU AUX EPINARDS.ESCALOPPE OF VEAL WITH SPINAGE. (*Entree.*)

PROPORTIONS AND PREPARATION.—As for No. 257, but serve with spinage (No. 365) instead of French peas.

260. ESCALOPPE DE VEAU SAUCE TOMATE.ESCALOPPE OF VEAL WITH TOMATO SAUCE. (*Entree.*)

PROPORTIONS AND PREPARATION.—As for No. 257, but serve with tomato sauce apart, No. 318.

261. FOIE DE VEAU GRILLE.BROILED VEAL LIVER. (*Entree.*)

PROPORTIONS.—For five persons:

Veal liver.....	2 to 3 lbs.	Salt and pepper.	To suit the taste.
Butter.....	¼ lb.	<i>Time.</i> —	10 minutes.

PREPARATION.—1st. Take 2 to 3 lbs. veal liver (this should be of a clear and not dark color), slice in pieces of the size of the hand and about ¾ inch thick, dip it in melted butter, let broil on bright fire and serve with a Maitre d'Hotel. (No. 200.)

262. FOIE DE VEAU SAUTE AUX FINES HERBES.VEAL LIVER SAUTE WITH PARSLEY. (*Entree.*)

PROPORTIONS.—For five persons:

Veal	2 to 3 lbs	Parsley	½ handful.
Butter.....	2 tablespoonsful.	Salt and pepper.	To suit the taste.
		<i>Time.</i> —	10 minutes.

PREPARATION.—1st. Slice the veal liver as indicated above, No. 261, and let it fry in butter in a shallow stew pan or frying pan. 2d. When ready to serve, sprinkle some chopped parsley over, place the slices in a warm dish and pour over the butter in which they have been fried.

263. FOIE DE VEAU SAUTE AU MADERE.VEAL LIVER SAUTE WITH MADEIRA. (*Entree.*)

PROPORTIONS.—For five persons:

As above, No. 262, and $\frac{1}{2}$ glassful Madeira, $\frac{1}{4}$ glassful stock and 1 tablespoonful flour.

PREPARATION.—1st. As for No. 262. 2d. Sprinkle over 1 tablespoonful flour, add $\frac{1}{4}$ glassful Madeira, $\frac{1}{4}$ glassful stock, boil awhile, sprinkle over some parsley and serve in a hollow warm dish.

264. FOIE DE VEAU BONNE FEMME.BACKED VEAL LIVER. (*Entree.*)

PROPORTIONS.—For five persons:

Veal liver.....	3 to 4 lbs.	Stock.....	$\frac{1}{2}$ glassful.
Bacon.....	$\frac{1}{4}$ lb.	Onion.....	1.
Butter.....	2 tablespoonsful.	Carrots.....	2.
White wine ...	$\frac{1}{2}$ glassful.	Salt and pepper...	To suit the taste.

Time.— $1\frac{1}{2}$ hours.

PREPARATION.—1st. Lard the liver with $\frac{1}{4}$ lb. bacon, cut in long strips, place it in a stew pan and let it brown on both sides in 2 tablespoonsful butter. 2d. Add $\frac{1}{2}$ glassful stock, $\frac{1}{2}$ glassful white wine, some salt and pepper, 1 onion sliced, and 2 carrots cut in 4, cover the pan and let cook slowly while basting for about $1\frac{1}{2}$ hours. 3d. Place it on a warm dish and pour the juice over through a sifter. Serve with mashed potatoes apart.

265. ROGNONS DE VEAU BROCHETTE.BROILED VEAL KIDNEY. (*Entree.*)

PROPORTIONS.—For five persons:

Veal kidneys 6.	Lemon juice.....A little.
Butter....	3 to 4 tablespoonsful.	Salt and pepper.....
Parsley ...	$\frac{1}{2}$ handful.	taste.

Time.—15 minutes.

PREPARATION.—1st. Cut each kidney in two parts endwise, in such a way as to open them but not to divide entirely and pass 2 wooden "brochettes" through them to keep them flat. 2d. Sprinkle some salt and pepper over them, dip them in melted butter and let broil on bright fire. 3d. Serve with a Maitre d'Hotel, No. 200, in which you have added a little lemon juice.

266. ROGNONS SAUTES AU MADERE.KIDNEY SAUTE WITH MADEIRA. (*Entree.*)

PROPORTIONS AND PREPARATION.—As for the veal liver with Madeira, No. 263.

267. LANGUE DE VEAU SAUCE PIQUANTE.VEAL TONGUE WITH SAUCE PIQUANTE. (*Entree.*)

PROPORTIONS AND PREPARATION.—As for the beef tongue sauce piquante, No. 234.

268. RIZ DE VEAU A LA FINANCIERE.SWEET BREADS A LA FINANCIERE. (*Entree.*)

PROPORTIONS.—For five persons:

Sweet breads.....	4 lbs.	Carrots.....	2.
Onions.....	2.	Stock.....	2 glassesful.

Financiere, No. 241.

Time.— { To freshen.....1 hour.
 { To blanche.....10 minutes.
 { To cook.....1 hour.

PREPARATION.—1st. Take 4 lbs. sweet breads, let them freshen for 1 hour in cold water. 2d. Dip them in boiling water for 5 minutes and then in cold water, let them drip well (press them a little to drip thoroughly). 3d. Place in a shallow stew pan with 2 onions, 2 carrots, sliced, place the sweet breads over, add 2 glassesful stock and let bake for 1 hour in an oven, while basting from time to time. 4th. Place them in crown in a warm dish and serve with a financiere, No. 326, in the middle.

269. RIZ DE VEAU AUX EPINARDS.SWEET BREADS WITH SPINAGE. (*Entree.*)

PROPORTIONS AND PREPARATION.—1st., 2d., and 3d. as above, No. 268. 4th. Place the sweet bread in a warm dish, pour over the sauce in which they have been cooked through a strainer, after having skimmed the floating grease off and serve with the spinach (No. 335) apart.

270. RIZ DE VEAU SAUCE TOMATE.SWEET BREAD WITH TOMATO SAUCE. (*Entree.*)

As for the above, No. 269, but serve with a tomato sauce apart.

271. CERVELLES DE VEAU A LA POULETTE.VEAL BRAINS A LA POULETTE. (*Entree.*)

As for the beef brains a la poulette, No. 238.

272. CERVELLES DE VEAU AU BEURRE NOIR.

VEAL BRAINS WITH BROWNEB BUTTER.

As for the beef brains with browned butter, No. 239.

273. TETE DE VEAU VINAIGRETTE.CALF HEAD WITH VINAIGRETTE SAUCE. (*Entree.*)

PROPORTIONS.—For five persons:

Calf head..... $\frac{1}{2}$.	Vinegar..... $\frac{1}{2}$ glassful.
Flour.....2 tablespoonsful.	Water..... $\frac{1}{2}$ gallon.
Onions.....2.	Vinaigrette sauce.....No. 165.
Carrots.....3.	

PREPARATION.—1st. Cook the calf head as indicated in 1st., 2d. and 3d., No. 15 (turtle soup), and serve with a vinaigrette sauce (No. 165) apart.

274. TETE DE VEAU SAUCE TOMATE.CALF HEAD WITH TOMATO SAUCE. (*Entree.*)

PROPORTIONS AND PREPARATION.—As for the above, No. 273, but serve with a tomato sauce (No. 318) apart.

275. TETE DE VEAU SAUCE PIQUANTE.CALF HEAD WITH SAUCE PIQUANTE. (*Entree.*)

PROPORTIONS AND PREPARATION.—As for the above, No. 273, but serve with a sauce piquante (No. 321) apart.

276. PIEDS DE VEAU A LA POULETTE.CALF FEET A LA POULETTE. (*Entree.*)

PROPORTIONS AND PREPARATION.—For five persons:—1st. Cook the feet (4 for 5 persons) as it is indicated for the calf's head. 2d. Take the bone off and prepare them a la poulette as indicated (No. 238) for the brains a la poulette.

277. PIEDS DE VEAU SAUCE TOMATE.CALF FEET WITH TOMATO SAUCE. (*Entree.*)

PREPARATION.—1st. As for the above, No. 274. 2d. Take the bones off and serve warm with a tomato sauce (No. 321) apart.

278. PIEDS DE VEAU A LA VINAIGRETTE.CALF FEET A LA VINAIGRETTE. (*Entree.*)

PREPARATION.—1st. and 2d. As for the above, No. 275, but serve cold with a vinaigrette sauce (No. 166).

**MUTTON.****279. SELLE DE MOUTON A L'ANGLAISE.**SADDLE OF MUTTON ROASTED. (*Roast.*)

PROPORTIONS.—For 10 persons:

Saddle.....12 to 15 lbs.

Water.....1 glassful.

Salt and pepper..To suit the taste.

Time.—1 hour.

PREPARATION.—1st. Trim the grease and take off a kind of membranous skin which covers the back of the saddle; place it in a stove pan; sprinkle over some salt; add 1 glassful water and let bake in an oven for 1 hour as indicated for the roast beef, No. 193. Serve with potatoes fried in butter and the gravy apart.

280. SELLE DE MOUTON JARDINIÈRE.SADDLE OF MUTTON JARDINIÈRE. (*Releve.*)

PROPORTIONS AND PREPARATION.—Roast the saddle as above, No. 279, and do as indicated for the Fillet Braise Jardinière, No. 196.

281. SELLE DE MOUTON RICHELIEU.SADDLE OF MUTTON RICHELIEU. (*Releve.*)

PROPORTIONS AND PREPARATION.—Roast the saddle as above, No. 279, and do as indicated for the Fillet Braise Richelieu, No. 197.

282. GIGOT DE MOUTON A LA FRANÇAISE.LEG OF MUTTON A LA FRANÇAISE. (*Roast.*)

PROPORTIONS.—For five persons:*

Leg of mutton.....7 to 8 lbs. Garlic cloves.....2 (if liked).

Time.—About 1½ hours.†

* The leg of mutton may be served cold for breakfast or lunches.

† 15 minutes roasting for every pound.



PREPARATION. — Pare the mutton leg and let it roast as indicated for the roast beef, No. 193, and serve with potatoes fried in butter or a salad.

NOTE. — In France we insert 2 or 3 garlic cloves in the meat in the portion near the handle.

283. GIGOT DE MOUTON A LA BRETONNE.

LEG OF MUTTON A LA BRETONNE. (*Entree.*)

PROPORTIONS AND PREPARATION. — As for the above, No. 282, and serve with kidney beans a la Bretonne, No. 330.

284. GIGOT DE MOUTON BOUILLI A L'ANGLAISE.

BOILED LEG OF MUTTON. (*Entree.*)

PROPORTIONS. — For five persons:

Leg of mutton.....7 to 8 lbs.

Time. — $1\frac{3}{4}$ to 2 hours.

PREPARATION. — 1st. The leg being prepared as above, No. 282, tie it in a napkin in a kettle with salted *boiling* water* and let it boil without interruption 15 minutes for each pound of meat. Serve with boiled potatoes apart.

285. GIGOT DE MOUTON BOUILLI SAUCE AUX CAPRES.

BOILED LEG OF MUTTON WITH CAPER SAUCE. (*Entree.*)

PROPORTIONS AND PREPARATION. — As for the above, No. 284, and serve with a caper sauce, No. 152.

286. GIGOT D'AGNEAU SAUCE MENTHE.

LEG OF LAMB, MINT SAUCE. (*Roast.*)

PROPORTIONS. — For five persons:

Leg of lamb.....5 to 6 lbs.

Time. — $1\frac{1}{4}$ to $1\frac{1}{2}$ hours.

PREPARATION. — Roast the leg as indicated No. 282 and serve with a mint sauce apart, No. 323.

*There should be enough water so that the immersion of the leg will not stop the ebullition. If the ebullition is stopped the leg will not retain its juice.

287. EPAULE DE MOUTON A LA BONNE FEMME.MUTTON SHOULDER A LA BONNE FEMME. (*Family Roast.*)

PROPORTIONS.—For five persons:

Mutton shoulder	4 to 5 lbs.	Potatoes.....	About 2 doz.
Onions.....	2.	Salt and pepper...	To suit the taste.

PREPARATION.—1st. Place the shoulder on a stove pan and around it the onions and potatoes; add 1 glassful water; sprinkle over some salt and pepper and let roast as indicated, No. 279. 2d. Serve in a warm dish, with the potatoes around, and pour the gravy over the meat.

288. EPAULE DE MOUTON FARCIE.STUFFED MUTTON SHOULDER. (*Roast or Entree.*)

PROPORTIONS.—For five persons:

Mutton shoulder.....	4 to 5 lbs.	Stuffing.....	See No. 244.
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Time.—1 hour.

PREPARATION.—Take the bones off and stuff as indicated, No. 244. 2d. Let roast as indicated, No. 193, for about 1 hour. Serve with potatoes roasted in butter or mashed.

289. BLANQUETTE D'AGNEAU.BLANQUETTE OF LAMB. (*Entree.*)

PROPORTIONS AND PREPARATION.—As for No. 245, but replace the veal brisket by lamb brisket, which you cut in pieces $\frac{1}{4}$ of the size of the hand.

290. RAGOUT DE MOUTON.FRENCH MUTTON STEW. (*Entree.*)

PROPORTIONS.—For five persons:

Mutton brisket...	7 to 8 lbs.	Onions.....	12.
Fat or lard.....	1 tablespoonful.	Potatoes.....	24.
Flour.....	1 tablespoonful.	Parsley.....	$\frac{1}{2}$ handful.

Time.—1 $\frac{1}{2}$ hours.

PREPARATION.—1st. Cut the mutton in pieces $\frac{1}{2}$ the size of the hand; place it in a stew pan with 1 tablespoonful fat, and brown awhile. 2d. Add 1 tablespoonful flour; mix well and add just enough stock or water to cover the meat. 3d. Let boil while skimming for about $\frac{1}{4}$ hour; add 12 small onions, $\frac{1}{2}$ handful parsley (tied with a thread); let boil again $\frac{1}{2}$ hour. 4th. Add 24 potatoes cut in 2 or in 4 according to the size; cook again slowly for $\frac{1}{2}$ hour and serve in a hollow dish. (Don't forget it takes more time to cook onions than potatoes.)

291. RAGOUT DE MOUTON A L'IRLANDAISE.IRISH STEW. (*Entree.*)

PROPORTIONS.—For five persons:

Mutton brisket.....	7 to 8 lbs.	Potatoes.....	2 doz.
Onions.....	12.	Flour.....	3 tablespoonsful.
Parsley.....	$\frac{3}{4}$ handful.	Stock or water...2	glassesful.

Time.—1 $\frac{1}{4}$ hours.

PREPARATION.—1st. Cut the meat as No. 290; place it in a stew pan; add enough water to cover it well, and skim while boiling. 2d. Add 12 small onions, $\frac{1}{2}$ handful parsley (tied), and cook for $\frac{1}{2}$ hour. 3d. Add 3 tablespoonsful flour beaten in a bowl with 2 glassesful stock or water, and the potatoes cut in 2 or 4, and cook again for $\frac{1}{2}$ hour.

292. COTELETTES DE MOUTON GRILLEES A LA FRANCAISE.FRENCH MUTTON CHOPS BROILED. (*Entree.*)

PROPORTIONS.—For five persons:

French mutton chops.....6 to 8. Time.—10 minutes.

NOTE.—French chops are small rib chops, the end of the bone having been trimmed off, the fat cut away from the end, leaving the round piece of meat attached to the large end.

PREPARATION.—Broil the chops on bright fire, taking care to turn them frequently; serve with potatoes fried in butter, mashed potatoes or French peas, etc.

293. COTELETTES DE MOUTON PANEES.MUTTON CHOPS WITH BREAD CRUMBS. (*Entree.*)

PROPORTIONS.—For five persons:

Mutton chops..	6 to 8.	Bread crumbs..	2 to 3 tablespoonsful.
Butter.....	2 to 3 tablespoonsful.	Time.—	15 minutes.

PREPARATION.—Dip the chops in melted butter; roll them in bread crumbs and let broil on not too bright fire.

294. COTELETTES DE MOUTON A L'ANGLAISE.ENGLISH MUTTON CHOPS. (*Entree.*)

PROPORTIONS.

English chops.....5 to 6. Time.—20 minutes.

NOTE.—English chops are thicker than the former, No. 292, and are cut from loin or tenderloin and trimmed into a nice shape.

PREPARATION.—As for the above, 292.

295. SHACHLICK DE MOUTON A LA CIRCASSIENNE.BROCHETTES OF MUTTON A LA CIRCASSIENNE. (*Entree.*)

NOTE.—This is the national dish of the Circassians.

PROPORTIONS.

Mutton (loin, leg or shoulder). 3 lbs. Butter. 3 tablepoonsful.

Time.—15 minutes.

PREPARATION.—1st. Cut the mutton in slices about $2\frac{1}{4}$ inches square and $\frac{3}{8}$ inch thick; spit them on wooden brochettes (or on silver brochettes); dip them in melted butter and broil them on bright fire while turning; serve with rice a la Georgienne.

296, 297, 298, 299, 300.—For mutton kidneys, brains and feet, do as indicated for veal kidneys, brains and feet, Nos. 265, 266, 267, 268, 269.

PORK.**301. JAMBON FROID.**

COLD HAM.

PROPORTIONS.—For five persons:

Ham	10 to 12 lbs.	Carrots	2 or 3.
Onions	2 or 3.	Celery	2 stalks.

Time.— { To freshen..... 3 to 4 hours.
 { To cook 5 to 6 hours.

PREPARATION.—*How to cook a ham:* 1st. Freshen the ham in cold water from 3 to 4 hours. 2d. Place it in a kettle with 2 or 3 onions, 2 or 3 carrots cut in four parts, 2 celery stalks (also a bunch of hay); cover it with cold water, and as soon as it boils place the kettle on a corner of the range and let boil very slowly till tender (4 to 5 hours). 3d. Take the kettle from the range and let soak in the same water for about one hour. 4th. Take it out and let it cool; pare and trim the ham and serve entire for ball supper, picnics, etc.

NOTE.—The ham should be always cooked as indicated above, either to be served entire or in slices. It enters also into the preparation of a good many dishes, as ham and eggs, ham omelette, ham sandwiches, etc.; therefore we recommend to have some ready-cooked ham always in your ice-box.

302. JAMBON BRAISE AU MADERE.BRAISED HAM WITH MADEIRA SAUCE. (*Releve.*)

PROPORTIONS.—For five persons:

Cooked ham as No. 301.	Madeira.....	2 glassesful.
Stock	2 glassesful.	<i>Time.</i> —1 hour.



PREPARATION.—1st. Cook the ham as indicated above, No. 301. 2d. Place it in a stove pan with 2 glassesful stock and 2 glassesful Madeira. 3d. Place a piece of buttered paper over the ham and let it bake in a warm oven (not too hot) for about one hour, while basting frequently*. 4th. Place the ham in a warm dish; pass the gravy through a strainer and serve with the gravy apart and mashed potatoes, spinage or sauer kraut apart. Carve as in the accompanying cut. The remainder of the ham may be utilized as indicated, No. 301.

303. JAMBON ROTI.

ROAST HAM. (*Roast.*)

PROPORTIONS.—For five persons:

Ham.....From 7 to 8 lbs. Water.....1 glassful.

Time.— { To freshen.....3 to 4 hours.
 { To roast.....2 hours.

PREPARATION.—1st. Freshen a small ham of from 7 to 8 lbs. from 3 to 4 hours in cold water. 2d. Place it in a stove pan with 1 glassful water and let roast for about 2 hours, while basting and turning it from time to time. 3d. Prepare the gravy as indicated in No. 193, and serve with mashed potatoes or spinage.

304. JAMBON GRILLE.

BROILED HAM. (*Entree.*)†

PROPORTIONS.—For five persons:

Ham.....3 to 4 lbs. Time.—10 minutes.

PREPARATION.—1st. Slice the ham about $\frac{1}{4}$ of an inch thick and broil on a bright fire until thoroughly cooked. 2d. Serve with mashed potatoes apart.

305. CARRE DE PORC ROTI.

ROAST PORK. (*Roast.*)

PROPORTIONS AND PREPARATION.—As for No. 193.

306. PETIT SALE AUX CHOUX.

BOILED SALTED PORK WITH CABBAGE. (*Entree.*)

PROPORTIONS.—For five persons:

Bacon, lean.....4 to 5 lbs. Stock or water ..2 quarts
Cabbage.....2 heads. Salt and pepper. To suit the taste.
Time.—2 $\frac{1}{2}$ hours.

* Remove the paper while basting.

† For breakfast and lunch only.

PREPARATION.—1st. Cut two cabbages in four parts (Savoy cabbages preferred because they are more tender). 2d. Boil in water for 10 minutes to remove the bitterness and drip. 3d. Place half of the cabbage in the kettle, add the bacon (washed and pared) cover with the remainder of the cabbage, add one quart of stock or water and let cook slowly for two hours. 4th. Skim off the floating grease, place the bacon in a hollow dish, drip the cabbage and place it on either side of the bacon.

NOTE.—Cook in this same way any part of salted pork. You may also add potatoes, carrots, etc., to the cabbages. This dish is especially advantageous in country towns during winter.

307. PETIT LARD GRILLE.

BROILED BACON. (*Entree.*)

PROPORTIONS.—For five persons:

Bacon.....2 lbs. *Time.*—10 minutes.

PREPARATION.—1st. Slice the bacon $\frac{1}{4}$ of an inch thick and let it broil on a bright fire or let it cook in a sauce pan till thoroughly cooked.

308. COTELETTES DE PORC GRILLEES. SAUCE TOMATE.

BROILED PORK WITH TOMATO SAUCE. (*Entree.*)

PROPORTIONS.—For five persons:

Pork chops.....6 to 8. Bread crumbs.....3 tablespoonsful.
Melted butter.....3 tablespoonsful. *Time.*—20 minutes.

PREPARATION.—1st. Dip the chops in melted butter, roll them in bread crumbs and let them fry until well cooked. 2d. Serve with tomato sauce apart.

309. COTELETTES DE PORC. SAUCE ROBERT.

(*Entree.*)

PROPORTIONS AND PREPARATION.—As for No. 308, but serve with a Sauce Robert apart.

310. COTELETTES DE PORC A LA PARISIENNE.

PORK CHOPS A LA PARISIENNE. (*Entree.*)

PROPORTIONS.—For five persons:

Pork chops6 to 8. Worcestershire s'ce. 1 tablespoonful.
Butter2 tablespoonsful. Flour.....1 tablespoonful.
White wine.....1 glassful. Gherkins.....6.
Stock $\frac{1}{2}$ glassful. *Time.*—1 hour.

PREPARATION.—1st. Fry the chops in a frying pan with two tablespoonsful butter till well colored, 2d. Place them in a dish and add in

the same pan 1 tablespoonful flour, 1 glassful white wine, $\frac{1}{2}$ glassful stock, 1 tablespoonful Worcestershire sauce, and 6 gherkins sliced. Boil a while and pour over the chops.

311. PIEDS DE COCHON GRILLES.

BROILED PIGS' FEET. (*Entree*.)*

PROPORTIONS.—For five persons:

Pigs' feet.....	6 to 8.	Thyme and	} A little.
Onions.....	2.	laurel.....	
Carrots.....	2.	Butter.....	4 to 5 tablespoonsful.
Celery.....	1 stalk.	Bread crumbs.....	3 to 4 tablespoonsful.

Time.— { To cook 4 hours.
 { To broil..... 10 to 15 minutes.

PREPARATION.—1st. Wash and clean the feet, place them in a kettle with two onions, two carrots, one celery stalk sliced, some thyme and laurel, cover with cold water and allow to cook till tender for about four hours. 2d. Cut the feet in 2, endwise, dip them in butter, roll in bread crumbs and let broil from 10 to 15 minutes. 3d. Serve with mustard and mashed potatoes.

312. PIEDS DE COCHON SAUCE VINAIGRETTE.

PIG'S FEET WITH VINAIGRETTE SAUCE. (*Entree*.)*

PROPORTIONS AND PREPARATION.—Cook the feet as indicated above, No. 311, cut them endwise and serve with a vinaigrette sauce, No. 165, apart.

313. SALADE DE PIEDS DE COCHON.

SALAD OF PIG'S FEET. (*Entree*.)*

PROPORTIONS:

Pig's feet.....	3.	Mustard.....	1 tablespoonful.
Oil.....	3 tablespoonsful.	Parsley.....	$\frac{1}{4}$ handful.
Vinegar.....	4 tablespoonsful.	Ciboul.....	$\frac{1}{4}$ handful.
Salt and pepper.....	To suit the taste.		

PREPARATION.—1st. As 1st above, No. 311. 2d. Cut the feet in pieces about 2 inches long and put them in a salad dish where you have well mixed in advance 1 tablespoonful mustard, with 3 tablespoonsful oil, 4 tablespoonsful vinegar, $\frac{1}{4}$ handful chopped parsley, $\frac{1}{4}$ handful green ciboul, also chopped, salt and pepper to suit the taste. 3d. Mix well and serve for lunch or picnic party.

* For breakfast and lunch only.

SAUCES TO BE SERVED WITH MEATS.

314. SAUCE BEARNAISE.

BEARNAISE SAUCE. (*Yellow.*)

PROPORTIONS.

Vinegar.....	$\frac{1}{4}$ glassful.	Butter.....	$\frac{1}{4}$ lb.
Echalotte.....	1.	Yolks	3.

Time.—30 minutes.

PREPARATION.—1st. Place in a sauce pan $\frac{1}{4}$ glass white vinegar (teragon vinegar preferred) with 1 tablespoonful butter, 1 echalotte, a little pepper, and boil on bright fire till the vinegar is half boiled down. 2d. Place the sauce pan on a corner of the range, add while stirring a little butter and three yolks. 3d. Place the sauce pan in another larger one, half full of boiling water and add little by little, and while stirring about two tablespoonsful butter till the sauce is quite thick.

NOTE.—This sauce is one of the most palatable known, but it will require some practice.

315. SAUCE SOUBISE.

SOUBISE SAUCE. (*White.*)

PROPORTIONS.

Onions..	12.	Flour.....	2 tablespoonsful.
Butter.....	2 tablespoonsful.	Milk	1 pint.

Time.—1 hour.

PREPARATION.—1st. Peel 12 fine onions, slice them and let them cook for 15 minutes in boiling water to remove their acidity. 2d. Drip them, dip them in cold water to cool them and drip them again carefully. 3d. Melt in a saucepan 2 tablespoonsful butter mixed with 2 tablespoonsful flour, add, while stirring, about 1 pint water and as soon as it boils add the onions and cook the whole slowly for about $\frac{1}{2}$ hour. 4th. Sift through a sifter and serve apart with steaks, beef steaks and chops.

316. SAUCE PARISIENNE.

(White.)

PROPORTIONS.

Echalottes.....	2.	Flour.....	$\frac{1}{2}$ tablespoonful.
Butter.....	2 tablespoonsful.	Salt and pepper.	To suit the taste.
Vinegar.....	1 tablespoonful.	<i>Time.</i> —	10 minutes.

PREPARATION.—Brown in a sauce pan 2 chopped echalottes with 1 tablespoonful butter, add 1 tablespoonful vinegar and 1 tablespoonful butter mixed with $\frac{1}{2}$ tablespoonful flour. Boil awhile and pour over the steaks, beefsteaks or veal chops.

317. SAUCE BORDELAISE.

(Red.)

PROPORTIONS.—For five persons:

Echalottes.....2.	Flour.....1 tablespoonful.
Butter.....1 tablespoonful.	Red wine.....1 glassful.
Vinegar.....1 tablespoonful.	Time.—10 to 15 minutes.

PREPARATION.—Brown in a sauce pan 2 chopped echalottes with 1 tablespoonful butter; add 1 tablespoonful vinegar; sprinkle over 1 tablespoonful flour; add 1 glassful red wine; let boil for 5 minutes; add a little chopped parsley and pour over the steaks.

318. SAUCE TOMATE.

TOMATO SAUCE. (Red.)

PROPORTIONS.—For five persons:

Tomatoes.....12.	Stock.....1 glassful.
Onions.....2.	Starch.....2 tablespoonful.
Carrots.....2.	Salt and pepper. To suit the taste.
Ham (cold boiled) 1 lb.	Cayenne pepper. A little.
Butter.....4 tablespoonful.	Time.—1½ hours.

PREPARATION.—1st. Slice 2 onions and 2 carrots quite fine; cut in dices about 1 lb. cold ham, if you have any cold (this is not indispensable, but gives very good taste); cook the whole for 5 minutes with 1 tablespoonful butter in quite a large sauce pan. 2d. Clean and slice 12 ripe tomatoes; add them in the sauce pan with 1 glassful stock, some thyme and laurel, some salt and pepper, and cook the whole for about 1 hour. 3d. Sift the whole through a sifter and place the pap obtained in another sauce pan with two tablespoonsful butter; warm, and when ready to serve add, while stirring, 2 tablespoonsful starch mixed with a little stock or water. Add a little cayenne pepper and serve apart.

319. SAUCE CREOLE.

CREOLE SAUCE. (Red.)

PROPORTIONS.—For five persons:

Onions.....2.	Ham.....½ lb.
Garlic cloves...2.	Cayenne pepper. A little.
Butter.....2 tablespoonful.	Salt and pepper. To suit the taste.
Tomatoes.....12.	Time.—1 hour.

PREPARATION.—1st. Chop 2 onions and 2 garlic cloves, which you brown for 5 minutes with 2 tablespoonsful butter. 2d. Add 12 tomatoes

scalded in advance in boiling water and skinned; add also $\frac{1}{2}$ lb. ham cut in dices, some salt and pepper; cook for 1 hour and pour over the steaks, beefsteaks or veal chops.

320. SAUCE POIVRADE.

PEPPER SAUCE. (*Brown.*)

PROPORTIONS.—For five persons:

Onion.....1.	Stock.....1 glassful.
Carrot.....1.	Cayenne pepper. A little.
Flour.....1 tablespoonful.	Salt and pepper. To suit the taste.
Vinegar.....1 glassful.	Time.— $\frac{1}{4}$ hour.

PREPARATION.—Melt in a sauce pan 1 tablespoonful butter, add 1 onion and 1 carrot, both chopped fine and cook for 5 minutes. 2d. Sprinkle over 1 tablespoonful flour, stir well and add 1 glassful vinegar, 1 glassful stock, some thyme and laurel, some salt and pepper, and cook slowly for $\frac{1}{2}$ hour. 3d. Sift the whole through a sifter, add a little cayenne pepper and serve apart or pour over the meat.

This sauce should be highly seasoned.

321. SAUCE PIQUANTE.

(*Brown.*)

PROPORTIONS AND PREPARATION.—As for the above, No. 321, but add 6 gerkins sliced quite fine.

322. SAUCE ROBERT.

(*Brown.*)

PROPORTIONS.—For five persons:

Onion.....1.	Parsley..... $\frac{1}{2}$ handful.
Butter.....1 tablespoonful.	White wine.....1 glassful.
Flour.....1 tablespoonful.	Salt and pepper. To suit the taste.
Mustard.....3 tablepoonsful.	Time.— $\frac{1}{4}$ hour.

PREPARATION.—Brown 1 chopped onion with 1 tablespoonful butter, sprinkle over 1 tablespoonful flour, add 3 tablepoonsful mustard, 1 glassful stock, some salt and pepper, some chopped parsley and boil the whole for $\frac{1}{4}$ hour.

323. SAUCE MENTHE.

MINT SAUCE. (*Green.*)

PROPORTIONS.—For five persons:

Mint leaves.....1 handful.	Vinegar..... $\frac{1}{2}$ glassful.
Sugar.....1 tablespoonful.	

PREPARATION.—Chop the mint leaves and mix them in a sauce boat with the vinegar and the sugar. Serve with the mutton leg.

GARNISHES TO BE SERVED WITH MEATS.

324. JARDINIÈRE.

GARNISH FOR A TENDERLOIN, A VEAL LOIN, OR SADDLE OF MUTTON.

PROPORTIONS.

Potatoes.....	} 1 cupful.	Small carrots.....	} 1 cupful.
Green peas.....		Cauliflowers carved	
Green beans.....		Butter	

PREPARATION.—We call "jardiniere" a garnish made out of 2 or 4 potatoes fried in butter and several kinds of vegetables, as: green peas, green beans, small carrots, cauliflower cut in pieces of the size of a hazelnut, etc., each of them having been cooked apart in some boiling water and then fried in butter. When the tenderloin, or loin, etc., is placed in a long dish, place a fried potato at each end and in the middle of the dish, then arrange the other vegetables with taste in small cakes around the meat.

325. RICHELIEU.

PROPORTIONS AND PREPARATION.—As for the above, No. 324, but add to the jardiniere 4 tomatoes and 4 mushrooms, stuffed.

326. FINANCIÈRE.

GARNISH FOR A TENDERLOIN, A VEAL LOIN OR A SADDLE OF MUTTON.

PROPORTIONS.

Mushrooms.....	½ lb.	Fowl.....	2 fillets.
Truffles.....	¼ lb.	Flour.....	1 tablespoonful.
Artichokes.....	3.		

PREPARATION.—1st. Slice the mushrooms and the truffles, also the artichokes in quarters, cut the fillets of a fowl in small dices. 2d. Melt in a sauce pan 1 tablespoonful butter mixed with 1 tablespoonful flour, add through a strainer the gravy (No. 193) of the tenderloin, etc., add the mushrooms, the truffles and the artichokes, boil awhile and pour this sauce around the tenderloin, etc., placed in a long dish.

327. NAPOLITAINE.

GARNISH FOR A TENDERLOIN, VEAL LOIN OR A SADDLE OF MUTTON.

PROPORTIONS.

Macaroni.....	1 lb.	Tomato catsup..	2 tablespoonsful.
Butter.....	4 tablespoonsful.	Mushrooms.....	6.
Cheese.....	¼ lb.	Ham.....	¼ lb.
		<i>Time.</i> —	½ hour.

PREPARATION.—Do as indicated for the Macaroni à l'Italienne, add the mushrooms and the tomato catsup, and serve on both sides of the meat placed on a long dish.

328. NIVERNAISE.

GARNISH FOR A TENDERLOIN, VEAL LOIN, OR SADDLE OF MUTTON.
PROPORTIONS.

Small carrots.....1 quart. Stock.....1 glassful.
Butter.....4 tablespoonsful. Time— $\frac{1}{2}$ hour to 1 hour.

PREPARATION.—Pare and wash the carrots, place them in a sauce pan with 1 glassful stock, and 2 tablespoonsful butter and allow to cook till tender (from $\frac{1}{2}$ to 1 hour). 2d. When ready to serve add 2 tablespoonsful butter.

329. FLAMANDE.

GARNISH FOR A BEEF ROUND OF ABOUT 12 LBS.

PROPORTIONS.

Cabbages.....2. Sausage.....1 lb.
Carrots.....3. Stock.....3 glassesful.
Bacon.....1 lb. Salt and pepper....To suit the taste.
Time.— $2\frac{1}{4}$ hours.

PREPARATION.—1st. As 1st and 2nd., No. 306, and add 3 carrots, cut in 4 to the cabbages and use 1 lb. bacon and 1 lb. sausages instead of 5 or 6 lbs. bacon. 2d. Pour over 3 glassesful stock and let cook slowly for about 2 hours. 3d. When ready to serve drip the cabbages and place them on both sides of the beef or serve them apart. In either case slice the bacon quite fine and place these slices and also the sausage on the cabbage. Serve with a horseradish sauce apart, No. 166.

330. BRETONNE.

GARNISH FOR A LEG OR SHOULDER OF MUTTON.

PROPORTIONS.

Kidney beans (white).....1 lb. Butter.....3 tablespoonsful.
Onion.....1. Salt and pepper.To suit the taste.
Time.— { To soak.....4 hours.
 { To cook..... $3\frac{1}{4}$ hours.

PREPARATION.—1st. Soak 1 lb. kidney beans in some cold water for about 4 hours, let them drip and cook in salted water till tender (for about 3 hours). 2d. When ready to serve chop 1 onion, let it brown in 1 tablespoonful butter, add the beans (drilled), stir well and add 2 tablespoonsful butter, sprinkle over some chopped parsley and serve apart with roast mutton.



RECAPITULATION.

BEEF.

ROASTS.

193. Rosbif a l'Anglaise.....Roast Beef.
195. Fillet RotiRoast Tenderloin.

RELEVES.

194. Cote de Boeuf NivernaiseFore Ribs a la Nivernaise.
196. Fillet Braise JardiniereBraised Tenderloin Jardiniere.
197. " " RichelieuBraised Tenderloin Richelieu.
198. " " Financiere.....Braised Tenderloin Financiere.
199. " " Napolitaine " " Napolitaine.

ENTREES.

200. Entrecote Maitre d'Hotel.....Broiled Steak a la Maitre d'Hotel.
201. " au Beurre D'Anchois.
202. " SoubiseBroiled Steak a la Soubise.
203. " Bearnaise.....Broiled Steak with Bearnaise Sauce.
204. " Creole.....Broiled Steak with Creole Sauce.
205. " a la ParisienneBroiled Steak a la Parisienne.
206. " BordelaiseBroiled Steak Bordelaise.
207. Chataubriand, or Beefsteak } Beefsteak a la Maitre d'Hotel.
Maitre d'Hotel..... }
208. Chataubriand, or Beefsteak au Beurre D'Anchois.
209. " " Soubise.
210. " " Bearnaise.
211. " " Creole.
212. " " Sauce Parisienne.
213. " " Bordelaise.
214. Boeuf Saute a la Strogonoff.....Beef Saute a la Strogonoff.
215. Fillet Saute aux Petits PoisTenderloin with Green Peas.
216. " " aux Olives.....Tenderloin Steak with Olives.
217. " " Bordelaise.....Tenderloin Steak Bordelaise.
218. " " a l'AmericaineTenderloin Steak a l'Americaine.
219. " " aux Champignons. " " with Mushrooms
220. " " aux Truffles..... " " with Truffles.
221. " " a la Moelle..... " " with Marrow
222. Petits Filets Rossini.
223. Bitocks a la Russe.
224. Stratzi a la Polonaise.
225. Boeuf a la ModeBeef a la Mode.
226. Culotte de Boeuf a la Flamande.Beef Round a la Flamande.
227. " " a l'Anglaise ... " " a l'Anglaise.
228. Emince de Boeuf a la Bour- } Minced Boeuf a la Bourgeoise.
geoise..... }
229. Boeuf en Miroton.....Beef with Onions.
230. Croquettes de BoeufBeef Croquettes.
231. Boeuf Froid, Sauce Vinaigrette..Cold Beef with Sauce Vinaigrette.
232. Salade de BoeufBeef Salad.

233. Beefsteak Pie.
 234. Langue de Boef, Sauce Piquante. Tongue of Beef, Sauce Piquante.
 235. Langue Froide.....Cold Salted or Smoked Tongue.
 236. Sandwiches a la LangueTongue Sandwiches.
 237. Sandwich au RosbifBeef Sandwich.
 238. Cervelles de Boeuf a la Poulette. Beef Brain a la Poulette.
 239. Cervelles au Beurre Noir.....Beef Brain with Brown Butter

VEAL.

ROAST.

240. Longe de Veau RotieRoast Loin of Veal.

RELEVES.

241. Longe de Veau Jardiniere.....Loin of Veal Jardiniere.
 242. Longe de Veau a la Creme.....Loin of Veal with Cream.

ENTREES.

243. Veau a la BourgeoiseVeal a la Bourgeoise.
 244. Poitrine de Veau FarcieStuffed Veal Brisket.
 245. Blanquette de VeauBlanquette of Veal.
 246. Veau a la Provencale.....Veal a la Provencale.
 247. Cotelette de Veau Grillee.....Broiled Veal Chop.
 248. " " aux Petits Pois Veal Chops with French Peas.
 249. " " Jardiniere.....Veal Chops Jardiniere.
 250. " " aux Epinards. Veal Chops with Spinage.
 251. " " Sauce Tomate. Veal Chops with Tomato Sauce.
 252. " " aux Cham- }
 pignons } Veal Chops with Mushrooms.
 253. Cotelette de Veau aux Truffes ...Veal Chops with Truffles.
 254. " " Milanaise.....Veal Chops a la Milanaise.
 255. " " en Papilote. Veal Chops in Papilottes.
 256. Escaloppes de Veau Grillees } Escaloppes of Veal a la Maitre
 Maitre d'Hotel..... } d'Hotel.
 257. Escaloppes de Veau aux Pet- }
 its Pois..... } Escaloppes of Veal with French Peas.
 258. Escaloppes de Veau Jardiniere. Escaloppes of Veal Jardiniere.
 259. Escaloppe de Veau aux Epi- }
 nards..... } Escaloppe of Veal with Spinage.
 260. Escaloppe de Veau, Sauce }
 Tomate..... } Escaloppe of Veal with Tomato Sauce.
 261. Foie de Veau GrilleBroiled Veal Liver.
 262. " " aux Fines Herbes. Veal Liver Saute with Parsley.
 263. " " Saute au Madere. Veal Liver Saute with Madeir
 264. " " Bonne Femme.....Backed Veal Liver.
 265. Rognons de Veau Brochette....Veal Kidney Broiled.
 266. Rognons Saute au MadereKidney Saute with Madeira.
 267. Langue de Veau Sauce Piquante. Veal Tongue with Sauce Piquante.
 268. Riz de Veau a la Financiere....Sweet Breads a la Financiere.
 269. " " aux Epinards..... Sweet Breads with Spinage.
 270. Riz de Veau, Sauce Tomate....Sweet Breads with Tomato Sauce.

271. Cervelles de Veau a la Poulette. Veal Brains a la Poulette.
 272. " " au Beurre Noir. Veal Brains with Browned Butter.
 273. Tete de Veau Vinaigrette.....Calf Head with Vinaigrette Sauce.
 274. Tete de Veau Sauce Tomato.....Calf Head with Tomato Sauce.
 275. Tete de Veau Sauce Piquante...Calf head with Sauce Piquante.
 276. Pieds de Veau a la Poulette....Calf Feet a la Poulette.
 277. " " Sauce Tomato...Calf Feet with Tomato Sauce.
 278. " " a la Vinaigrette. Calf Feet a la Vinaigrette.

MUTTON.

ROASTS.

279. Selle de Mouton a l'Anglaise.....Saddle of Mutton roasted.
 286. Gigot D'Agneau Sauce Menthe.....Leg of Lamb with Mint Sauce.
 287. Epaula de Mouton a la BonneFemme..Mutton Shoulder a la.
 288. " " " Farcie.....Stuffed Mutton Shoulder.

RELEVES.

280. Selle de Mouton Jardiniere.....Saddle of Mutton Jardiniere.
 281. " " Richelieu..... " " Richelieu.
 282. Gigot de Mouton a la Francaise.....Leg of Mutton a la Francaise.

ENTREES.

283. Gigot de Mouton a la Bretonne.....Leg of Mutton a la Bretonne.
 284. " " Bouilli a l'Anglaise.....Boiled leg of Mutton.
 285. " " " Sauce aux / Boiled leg of Mutton, Caper
 Capres..... } sauce.
 289. Blanquette D'Agneau.....Blanquette of Lamb.
 290. Ragout de Mouton.....French Mutton Stew.
 291. " " a l'Irlandaise.....Irish stew.
 292. Cotelettes de Mouton Grillees a la }
 Francaise..... } Broiled French mutton chops.
 293. Cotelettes de Mouton Panees..... }
 } Mutton chops with bread
 } crumbs.
 294. " " " a l'Anglaise.....English mutton chops.
 295. Shachlick de Mouton a la Circas- }
 sienne..... } Brochettes of mutton a la Cir-
 } cassienne.
 296. Rognons de Mouton Brochette.....Broiled Mutton Kidney.
 297. " " " Saute au Madere. }
 } Mutton Kidneys saute with
 } Madeira.
 298. Cervelle de Mouton Poulette.....Mutton Brains a la Poulette.
 299. " " " au Beurre Noir... }
 } Mutton Brains with browned
 } butter.
 300. Pieds de Mouton Poulette.....Mutton feet a la Poulette.

PORK.

RELEVES.

301. Jambon Froid.....Cold Ham.
 302. Jambon Braise au Madere..... }
 } Braised Ham with Madeira
 } sauce.

ROASTS.

303. Jambon Roti.....Roast Ham.
305. Carre de Porc Roti.....Roast Pork.

ENTREES.

304. Jambon Grille.....Broiled Ham
306. Petit Salé aux Choux.....} Boiled Salted Pork with Cab-
 } bage.
307. Petit Lard Grille.....Broiled Bacon.
308. Cotelettes de Porc Grilles, Sauce To- } Broiled Pork with Tomato
 } Sauce.
309. Cotelettes de Porc Grilles, Sauce } Broiled Pork with Robert
 } Robert.....Sauce.
310. Cotelettes de Porc Grilles, a la } Pork Chops a la Parisienne.
 } Parisienne.....
311. Pieds de Cochon Grilles.....Broiled Pig's Feet.
312. Pieds de Cochon, Sauce Vinaigrette. } Pig's Feet with Vinaigrette
 } Sauce.
313. Salade de Pieds de Cochon.....Salad of Pig's Feet.
176. Oeufs au Jambon.....Ham and eggs.
186. Omelette au Jambon.....Omelet with Ham.
177. Oeuf au Lard.....Eggs and Bacon.
187. Omelette au Lard.....Omelet with Bacon.

SAUCES TO BE SERVED WITH MEAT.

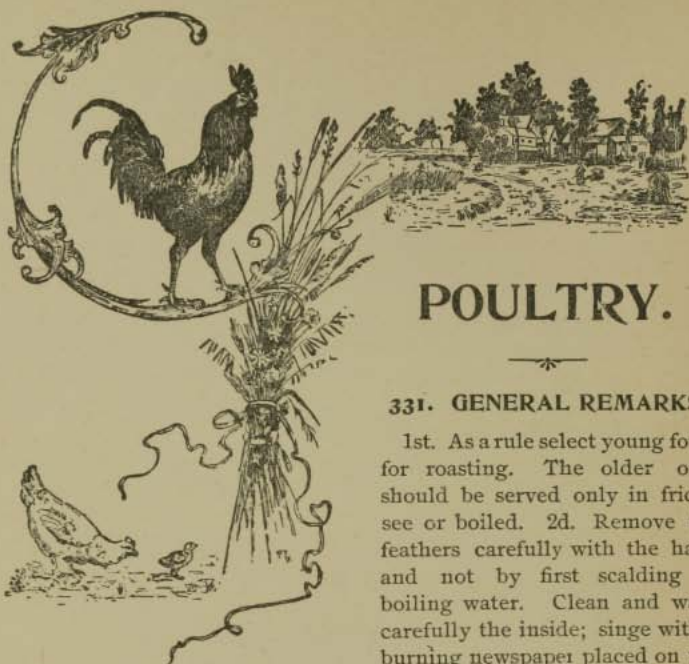
161. Maitre d'Hotel.....White and green.
201. Beurre d'Anchois.....Light brown.
314. Sauce Bearnaise.....Bearnaise Sauce. Yellow.
315. Sauce Soubise.....Soubise Sauce. White.
316. Sauce Parisienne.....White.
317. Sauce Bordelaise.....Red.
118. Sauce Tomate.....Tomato Sauce. Red.
319. Sauce Creole.....Creole Sauce. Red.
320. Sauce Poivrade.....Pepper Sauce. Brown.
321. Sauce Piquante.....Brown.
322. Sauce Robert.....Brown.
165. Sauce Vinaigrette.....
323. Sauce Menthe.....Mint Sauce. Green.
166. Sauce Raifort.....Horseradish Sauce. White.

GARNISHES TO BE SERVED WITH MEAT.

324. Jardiniere.....
325. Richelieu.....
326. Financiere.....
327. Napolitaine.....
328. Nivernaise.....
329. Flamende.....
330. Bretonne.....
358. Petits Pois a la Francaise.....French Peas.
361. Haricots Verts a l'Anglaise.....Green Beans with Butter.

380. Tomattes Farcies.....Stuffed Tomatoes.
384. Mais au Beurre.....Sweet Corn with Butter.
395. Puree de Pommes de Terre.....Mashed Potatoes.
397. Croquettes de Pommes de Terre..Potato Croquettes.
396. Pommes de Terre Duchesse.....
393. Pommes de Terre a la Creme...Potatoes with Cream.
400. Pommes de Terre Frites.....Fried Potatoes.
392. Pommes de Terre Sautees.....Potatoes Fried in Butter.
399. Pommes de Terre Farcies.....Stuffed Potatoes.
409. Croquettes de Oatmeal.....Oatmeal Croquettes.
405. Riz a la Milanaise.....Rice a la Milanaise.
407. Riz a la Creole.....Rice a la Creole.
406. Riz a la Georgienne.....Rice a la Georgienne..
378. Choucroute a la Strasbourgeoise.Saurkroust a la Strasbourgeoise.





POULTRY.

331. GENERAL REMARKS.

1st. As a rule select young fowls for roasting. The older ones should be served only in fricassee or boiled. 2d. Remove the feathers carefully with the hand and not by first scalding in boiling water. Clean and wash carefully the inside; singe with a burning newspaper placed on the

top of the stove; and tie the legs and the wings to the body before roasting.

TURKEY.

332. DINDE ROTIE.

ROAST TURKEY. (*Roast.*)

PROPORTIONS.—For five persons:

Turkey.....6 to 7 lbs. Water.....1 glassful.
Butter...3 tablespoonsful. Time.—1½ hours.

PREPARATION.—1st. Prepare the turkey as indicated No. 331. 2d. Place the turkey in a stove pan. Rub it over with about three tablespoonsful butter; add 1 glassful water and roast from 1½ to 2 hours according to the size as indicated No. 193, make the gravy as indicated No. 193, and serve it apart.

NOTE.—For a family dinner the fillets will be sufficient. Serve the legs and the body cold for breakfast, with a sauce Remoulade, No. 164.

333. ABATIS DE DINDE.

TURKEY GIBLETS. (*Entree.*)*

PROPORTIONS.—For five persons:

GIBLETS.....	Wings, feet, neck,	Stock	1 glassful.
	gizzard, liver.	Small onions	12.
Bacon.....	1 lb.	Carrots.....	3.
Butter.....	2 tablespoonsful.	Parsley	$\frac{1}{2}$ handful.
Flour.....	2 tablespoonsful.	Salt and pepper..	To suit the taste.
Water.....	1 glassful.	<i>Time.</i> —	1 $\frac{1}{2}$ hours.

PREPARATION.—1st. When preparing the turkey for roasting, put aside the giblets (the wings, feet, gizzard, liver, etc.). They will constitute a very good family dish. 2d. Brown the giblets in a sauce pan with 1 lb. bacon cut in dices and 2 tablespoonsful butter. 3d. Sprinkle over 1 tablespoonful flour, add 1 glassful water and 1 glassful stock or 1 pint of water, some salt and pepper, $\frac{1}{2}$ handful parsley (tied), 12 small onions, 3 carrots cut in four endwise and in thirds crosswise. Cook slowly for 1 $\frac{1}{4}$ hours. Skim off the floating grease and serve in a hollow dish.

CHICKEN.

334. POULET ROTI.

ROAST CHICKEN. (*Roast.*)

PROPORTIONS.—For five persons:

Chickens.....	2.	Water.....	1 glassful.
Butter.....	2 tablespoonsful.	<i>Time.</i> —	$\frac{3}{4}$ hour.

PREPARATION.—Do as indicated for the roast turkey No. 332, but roast only for about $\frac{3}{4}$ of an hour.

335. POULET GRILLE.

BROILED CHICKEN. (*Entree.*)†

PROPORTIONS.—For five persons:

Young chickens.....	2.	Butter.....	4 tablespoonsful.
<i>Time.</i> —50 minutes.			

PREPARATION.—1st. Prepare the chickens as indicated No. 331, cut them in two endwise, dip them in melted butter and broil on bright fire on both sides until thoroughly cooked.

* For breakfast only.

† For breakfast or lunch.

336. COTELETTES DE VOLAILLE.

FOWL CUTLETS. (*Entree* or *Hors d'Œuvre*.)*

PROPORTIONS.—For five persons:

Chickens.....	3.	Butter.....	¼ lb.
Eggs.....	2.	Bread crumbs..	4 tablespoonsful.

Time.—20 minutes.

PREPARATION.—1st. Take off the fillets, keeping with them the end of the wing bone. Dip them in beaten egg, roll in bread crumbs and fry in butter in a shallow stew pan. 2d. Serve in a warm dish and pour over the butter in which they have been fried.

NOTE.—Use the body in the stock soup No. 1.

337. FILLETS DE VOLAILLE.

FILLETS OF FOWL. (*Hors d'Œuvre*.)* See No. 56.

338. FRITTO DE POULET A L'ITALIENNE.

FRIED CHICKEN. (*Entree*.)†

PROPORTIONS.—For five persons:

Young chickens...2.	Lemon.....	1.
Milk.....	1 pint.	Salt and pepper...To suit the taste.
Flour.....	3 tablespoonsful.	Fat or lard.....Enough to fry.
Parsley.....	1 handful.	Time.—¾ hour.

PREPARATION.—1st. Cut each chicken in about 8 pieces, sprinkle with salt and pepper, dip the pieces in milk, roll them in flour and fry in fat or lard till well colored. Serve on a folded napkin with parsley fried in the same fat and a lemon cut in 5.

339. CROQUETTES DE VOLAILLE.

CROQUETTES OF FOWL. (*Hors d'Œuvre*.)* Same as No. 55.

340. POULE AU RIZ.

BOILED CHICKEN WITH RICE. (*Entree*.)

PROPORTIONS.—For five persons:

Hen.....	1.	Hollandaise sauce.....	No. 151.
		Riz a la Georgienne.	

PREPARATION.—1st. Boil the hen as indicated in the stock soup No. 1, and serve with a Hollandaise sauce No. 151, and rice a la Georgienne, apart.

* For select lunch or ball supper.

† For breakfast or lunch.

341. JEUNE POULET SAUTE FERMIERE.

YOUNG CHICKEN SAUTE A LA FERMIERE. (*Entree.*)*

PROPORTIONS.—For five persons:

Chickens.....2.	Parsley..... $\frac{1}{4}$ handful.
Butter..... $\frac{1}{4}$ lb.	Salt and pepper.....To suit the taste.
Onion.....1.	Time.—30 minutes



PREPARATION.—1st. Prepare the chicken as indicated No. 331, 2d; take off the legs and cut them in two; take off the wings, but not the fillets, and cut the body in five pieces.† 2d. Warm in a shallow stew pan $\frac{1}{4}$ lb. butter, add one chopped onion, brown a while and add the chicken, sprinkle over some salt and pepper and fry on bright fire from 15 to 20 minutes. 3d. Sprinkle over some chopped parsley and serve hot.

342. POULET SAUTE MARENGO.

(*Entree.*)

PROPORTIONS.—For five persons:

Chickens.....2.	Tomato catsup.....4 tablespoonsful.
Olive oil.....3 tablespoonsful.	Flour.....1 tablespoonful.
Onion.....1.	Parsley..... $\frac{1}{4}$ handful.
Garlic clove.....1.	Salt and pepper.....To suit the taste.
White wine..... $\frac{1}{2}$ glassful.	Time.—20 to 30 minutes.

PREPARATION.—1st. As 1st. and 2d, No. 341. 2d. Warm in a shallow stew pan 3 tablespoonsful olive oil. Add 1 chopped onion, 1 chopped garlic clove, brown awhile, add the chicken and fry till well colored. 3d. Sprinkle over 1 tablespoonful flour, add $\frac{1}{2}$ glassful white wine, 4 tablespoonsful tomato catsup, boil for five minutes. 4th. Sprinkle over some chopped parsley and serve in a hollow dish with some toast fried in butter.

343. POULET SAUTE AUX CHAMPIGNONS.

CHICKEN SAUTE WITH MUSHROOMS. (*Entree.*)

PROPORTIONS.—For five persons:

Chickens.....2	Flour.....1 tablespoonful.
Mushrooms.... $\frac{1}{2}$ lb. can.	White wine.....1 glassful.
Onion.....1.	Stock.....1 glassful.
Butter.....3 tablespoonsful.	Salt and pepper.To suit the taste.
	Time.—20 to 30 minutes.

* For breakfast or lunch.

† Cut the body in two endwise between the back and the breast, then each half in two crosswise, and again the breast in two endwise. (See cut.)

PREPARATION.—1st. and 2d. as No. 342, but do not use the garlic clove and fry the chicken in butter instead of oil. 3d. Sprinkle over 1 tablespoonful flour, add 1 glassful white wine, 1 glassful stock, $\frac{1}{2}$ lb. can mushrooms sliced, some salt and pepper, cook for five minutes and serve in a hollow, warm dish.

344. POULET SAUTE A LA HONGROISE.

CHICKEN SAUTE A LA HONGROISE. (*Entree.*)

PROPORTIONS.—For five persons:

Chickens.....2.	Worcestershire sauce. 1 tablespoonful.
Butter.....3 tablespoonsful.	Paprica or cayenne
Young onions.....6.	pepper.....A little.
Parsley..... $\frac{1}{2}$ handful.	Salt and pepper.....To suit the taste.
Cream.....1 glassful.	Time.— $\frac{1}{2}$ hour.

PREPARATION.—1st. As for No. 342. 2d. Melt in a sauce pan 3 tablespoonsful butter, add the chicken cut in pieces, 6 young onions (the green part and the bulb), cut in four lengthwise and in three or four crosswise, $\frac{1}{2}$ handful parsley, cook slowly for about 15 minutes while turning the chicken from time to time. 3d. Add 1 glassful cream, 1 tablespoonful Worcestershire sauce, a little paprica or cayenne pepper and serve in a hollow dish with rice a la Georgienne, apart.

345. FRICASSEE DE POULET.

FRICASSEE OF CHICKEN. (*Entree.*)

PROPORTIONS.—For five persons:

Chickens or hens.....2.	Flour.....1 tablespoonful.
Onions.....2.	Butter.....2 tablespoonsful.
Carrots.....2.	Milk.....2 tablespoonsful.
Parsley..... $\frac{1}{2}$ handful.	Yolks.....2.

Time.— } To freshen, $\frac{1}{4}$ hour.
 } To cook, 1 to 2 hours.

PREPARATION.—1st. As for No. 342. 2d. Soak the chicken in cold water for about $\frac{1}{4}$ hour. 3d. Place it in a shallow stew pan with 2 onions sliced, 2 carrots cut in four, $\frac{1}{2}$ handful parsley (tied), cover with water and allow to cook slowly till tender (from 1 to 2 hours). 4th. Drip the chickens and place them in a sauce pan in which you have melted 2 tablespoonsful butter mixed with 2 tablespoonsful flour. Stir well and add through a strainer the stock in which the chickens have been boiled. 5th. When ready to serve place the sauce pan on a corner of the range and add two yolks beaten with two tablespoonsful milk. Serve in a hollow dish with rice a la Georgienne, apart.

GUINEA HENS.

346. PINTADE ROTIE.

ROAST GUINEA HEN. (*Roast.*)

PROPORTIONS AND PREPARATION.—As for the roast chicken, but one Pintado hen will be sufficient for five.

347. PINTADE BRAISEE.

BRAISED GUINEA HEN.

PROPORTIONS.—For five persons:

Pintado.....1.	Carrot.....1.
Stock.....1 glassful.	Thyme and laurel..A little.
Onion.....1.	Salt and pepper....To suit the taste.
<i>Time.</i> —1½ hours.	

PREPARATION.—1st. Clean the pintado as indicated No. 331, 2d. 2d. Place it in a stew pan with 1 onion and 1 carrot sliced, some thyme and laurel, 1 glassful stock, cover the sauce pan and cook slowly for 1½ hours.

GOOSE.

348. OIE ROTI.

ROAST GOOSE. (*Roast.*)

PROPORTIONS.—For five persons:

Goose.....5 to 6 lbs.	Water.....1 glassful.
Butter.....2 tablespoonsful.	<i>Time.</i> —1½ to 2 hours.

PREPARATION.—1st. Prepare the goose as indicated, No. 331, 2d. Rub it with 2 tablespoonsful butter, place it in a stove pan, add 1 glassful water, and roast from 1½ to 2 hours as indicated, No. 193, 3d. Skim off the floating grease* and serve with the gravy (No. 193) apart.

349. ABATIS D'OIE.

GOOSE GIBLETS. (*Entree.*)†

PROPORTIONS AND PREPARATION.—As for No. 333.

DUCKS.

350. CANARD ROTI.

ROAST DUCK. (*Roast.*)

PROPORTIONS.—For five persons:

Young ducks...2.	Toast.....2.
Butter.....4 tablespoonsful.	<i>Time.</i> —1½ to 2 hours.

* The grease of geese is very palatable, especially for fried potatoes, etc.

† For breakfast only.

PREPARATION.—1st. Prepare the ducks as indicated, No. 331. 2d. Rub them with 2 tablespoonsful butter, place in a stove pan and roast as indicated for the roast chicken, No. 334. Serve on toast made as follows: Fry the toast in butter, spread over the liver chopped with some salt and pepper and 1 tablespoonful butter, and warm in an oven for 5 minutes before serving the duck.

351. CANARD AUX PETITS POIS.

DUCK WITH FRENCH PEAS. (*Entree.*)

PROPORTIONS.—For five persons:

Ducks.....	2.	Stock	1 glassful.
Butter.....	3 tablespoonsful.	Peas	1 quart.
Bacon	$\frac{1}{2}$ lb.	Salt and pepper..	To suit the taste
Flour.....	1 tablespoonful.	<i>Time.</i> —	1 $\frac{1}{4}$ hours.

PREPARATION.—Warm in a stew pan 3 tablespoonsful butter, add the ducks (prepared as indicated No. 331), and let them brown till well colored. 2d. Add $\frac{1}{2}$ lb. bacon cut in dices, sprinkle over 1 tablespoonful flour, add 1 glassful stock, 1 quart green peas. $\frac{1}{2}$ handful parsley (tied), some salt and pepper and cook for about 1 hour. Serve the ducks and the peas apart, as it will be easier to carve.

352. CANARD AUX NAVETS.

DUCK WITH TURNIPS. (*Entree.*)

PROPORTIONS AND PREPARATION.—As for the above, No. 351, but instead of peas add 6 or 8 turnips, cut in 6 or 8 according to their size, and fried awhile in two tablespoonsful butter and 1 tablespoonsful sugar.

353. CANARD AUX OLIVES.

DUCK WITH OLIVES. (*Entree.*)

PROPORTIONS AND PREPARATION.—As for No. 351, but instead of peas add 2 dozen olives stoned about 10 minutes before serving.

354. CANARD AUX ONIONS.

DUCK WITH SMALL ONIONS. (*Entree.*)

As for the above, No. 351, but instead of peas add 24 small onions (raw).

PIGEONS.

355. PIGEONS ROTIS.

ROAST PIGEONS. (*Roast.*)

PROPORTIONS.—For five persons:

Pigeons.....	5.	Bacon.....	$\frac{1}{2}$ lb.
Toasts.....	5.		

PREPARATION. 1st. Prepare the pigeons as indicated No. 331, but the flesh of pigeon being quite lean tie over it 1 thin slice of fat bacon (leaf lard) and roast as indicated from 20 to 30 minutes. 2d. Serve on toast fried in butter and allow one pigeon to each guest.

356. PIGEONS A LA CRAPAUDINE.

BROILED PIGEONS. (*Entree.*)

PROPORTIONS.—For five persons:

Pigeons.....	3.	Bread crumbs..	6 tablespoonsful.
Butter	$\frac{1}{4}$ lb.	Parsley.....	$\frac{1}{4}$ handful.

Time.—50 minutes.



PREPARATION.—1st. Prepare as indicated No. 331. 2d. Cut the pigeon in two endwise, flatten with a cleaver, dip in melted butter, roll in bread crumbs and fry on a not too bright fire and serve with a *Maitre d'Hotel* (No. 161) apart, in which you have added the juice of $\frac{1}{8}$ of a lemon. Serve with a lemon cut in 6 pieces.

357. PIGEON AUX PETITS POIS.

PIGEON WITH FRENCH PEAS.

PROPORTIONS AND PREPARATION.—As for the duck with French peas, No. 351.



RECAPITULATION.

331. General Remarks.

TURKEY.

332. Dinde Rotie.....Roast Turkey. (Roast.)
 333. Abatis de Dinde.....Turkey Giblets. (Entree.)

CHICKEN.

334. Poulet Roti.....Roast Chicken. (Roast.)
 335. Poulet Grille.....Broiled Chicken. (Entree.)
 336. Cotelettes de Volaille.....Fowl Cutlets. (Entree.)
 337. Filets de Volaille.....Filets of Fowl. (Hors d'Œuvre.)
 338. Fritto de Poulet a l'Italienne.....Fried Chicken. (Entree.)
 339. Croquettes de Volaille.....Croquettes of Fowl. (Hors d'Œuvre.)
 340. Poule au riz.....Boiled Chicken, with Rice. (Entree.)
 341. Jeune Poulet Saute Fermiere } Chicken Saute a la Fermiere. (Entree.)
 342. Poulet Saute Marengo. (Entree.)
 343. Poulet Saute aux Champignon } Chicken Saute, with Mushrooms. (Entree.)
 344. Poulet Saute a la Hongroise. } Chicken Saute a la Hongroise. (Entree.)
 345. Fricassee de Poulet.....Fricassee of Chicken. (Entree.)

GUINEA HENS.

346. Pintade Rotie.....Roast Guinea Hen. (Roast.)
 347. Pintade Braisee.....Braised Guinea Hen. (Entree.)

GOOSE.

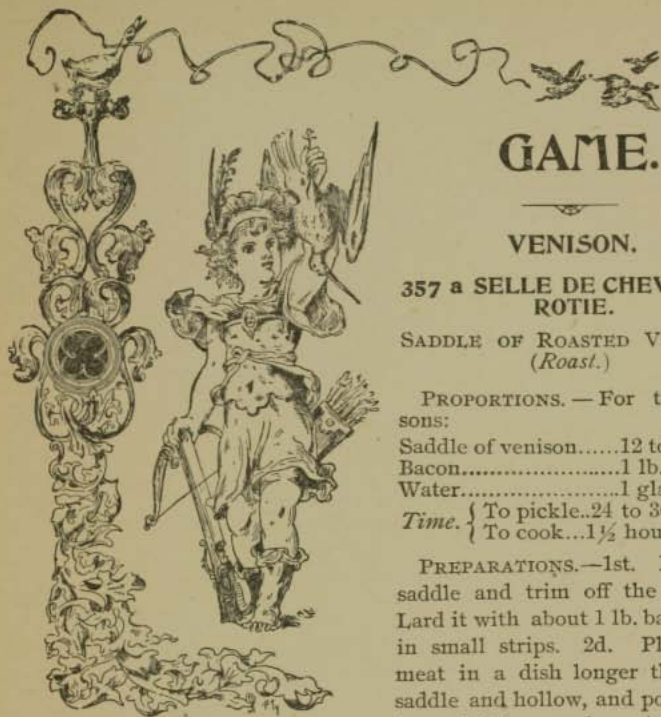
348. Oie Rotie.....Roast Goose. (Roast.)
 349. Abatis d'Oie.....Goose Giblets. (Entree.)

DUCKS.

350. Canard Roti.....Roast Duck. (Roast.)
 351. Canard aux Petits Pois.....Duck with French Peas. (Entree.)
 352. Canard aux Navets.....Duck with Turnips. (Entree.)
 353. Canard aux Olives.....Duck with Olives. (Entree.)
 354. Canard aux Onions.....Duck with Small Onions. (Entree.)

PIGEONS.

355. Pigeons Rotis.....Roast Pigeons. (Roast.)
 356. Pigeons a la Crapaudine.....Broiled Pigeons. (Entree.)
 357. Pigeon aux Petits Pois.....Pigeon with French Peas.



GAME.

VENISON.

357 a SELLE DE CHEVREUIL ROTIE.

SADDLE OF ROASTED VENISON. (Roast.)

PROPORTIONS.—For ten persons:

Saddle of venison.....12 to 14 lbs.
Bacon.....1 lb.
Water.....1 glassful.

Time. { To pickle...24 to 36 hours.
 { To cook...1½ hours.

PREPARATIONS.—1st. Pare the saddle and trim off the grease. Lard it with about 1 lb. bacon cut in small strips. 2d. Place the meat in a dish longer than the saddle and hollow, and pour over it a pickling made as indicated

No. 357 z, No. 1. 3d. Pickle from 24 to 33 hours, taking care to baste from time to time. 4th. Drip the saddle and roast it as indicated for the saddle of mutton No. 279. Serve with potato croquettes No. 397 around the dish and the gravy (No. 193) apart.

357b. SELLE DE CHEVREUIL. SAUCE POIVRADE.

SADDLE OF VENISON, WITH SAUCE POIVRADE. (*Releve.*)

PROPORTIONS AND PREPARATION.—As for No. 357 a, and serve with a sauce poivrade, No. 357x, in which you have poured the gravy of the saddle after having carefully skimmed all the floating grease.

357c. SELLE DE CHEVREUIL. SAUCE VENAISON.

SADDLE OF VENISON. VENISON SAUCE. (*Releve.*)

PROPORTIONS AND PREPARATION.—As for No. 357a, and serve with a sauce venison, No. 357y apart.

357d. CUISSOT DE CHEVREUIL ROTI.ROAST LEG OF VENISON. (*Roast.*)

PROPORTIONS AND PREPARATION.—As for No. 357a.

357e. CUISSOT DE CHEVREUIL. SAUCE POIVRADE.LEG OF VENISON. SAUCE POIVRADE. (*Releve.*)

PROPORTIONS AND PREPARATION.—As for No. 357c.

357f. CUISSOT DE CHEVREUIL. SAUCE VENAISON.PROPORTIONS AND PREPARATION.—As for No. 357c. (*Releve.*)**357g. FILLET DE CHEVREUIL. SAUCE VENAISON.**VENISON STEAK. VENISON SAUCE. (*Entree.*)

PROPORTIONS.—For five persons:

Venison tenderloin.....3 lbs. Butter.....3 tablespoonsful.

Time.—15 to 20 minutes.

PREPARATION.—1st. Pickle the tenderloin as indicated No. 357a. Cook it as indicated for the Fillet Saute No. 215, and serve with venison sauce apart, No. 357y.

357h. COTELETTES DE CHEVREUIL. SAUCE POIVRADE.VENISON CHOPS OR CUTLETS. SAUCE POIVRADE. (*Entree.*)

PROPORTIONS.—For five persons:

Venison chops.....5 to 6. Butter.....3 tablespoonsful
Salt and pepper....To suit the taste. *Time.*—15 minutes.

PREPARATIONS.—1st.—Pickle the chops for 24 hours in the pickling No. 357z, No. 1 (but only $\frac{1}{4}$ of the proportion indicated.) Fry in butter for about 15 minutes. Serve with sauce poivrade, No. 357x apart.

357i. CIVET DE CHEVREUIL.VENISON STEW. (*Entree.*)

PROPORTIONS.—For five persons:

Venison brisket..... Stock1 glassful.
or shoulder.....7 to 8 lbs. Salt and pepper...To suit the taste.
Butter.....3 tablespoonsful. Small onions20.
Flour.....2 tablespoonsful. Parsley..... $\frac{1}{2}$ handful.
Red wine.....1 glassful. *Time.*—1 $\frac{3}{4}$ hours.

PREPARATION.—1st. Cut the brisket or shoulder (which are too tough to be roasted) in pieces about $\frac{1}{2}$ the size of the hand. 2d. Warm in a stew pan 3 tablespoonsful butter, add the buck and let brown a while.

3d. Sprinkle over 1 tablespoonful flour, add 1 glassful stock, 1 glassful red wine, some salt and pepper, 1 handful parsley (tied), boil a while and add about 20 small onions and let cook slowly for $1\frac{1}{2}$ hours. 4th. Skim off the floating grease and serve in a hollow warm dish.

HARE.

357j. RABLE DE LIEVRE.

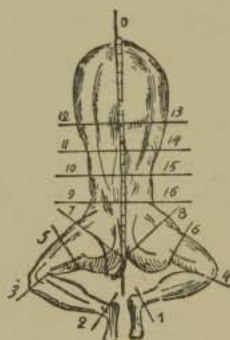
ROAST BACK OF HARE. (*Roast.*)

PROPORTIONS.—For five persons:

Hare.....	1.
Bacon.....	$\frac{1}{4}$ lb.
Pickling.....	No. 421.

Time.— { To pickle...3 to 4 hours
 { To roast.....1 hour.

PREPARATION.—1st. Skin and clean the back of a hare. Let it pickle for about 3 hours in pickling, No. 421. 2d. Place it in a stove pan as indicated by the accompanying cut with glassful of the pickling and the vegetables of the same. Sprinkle over some salt and pepper and roast as indicated, No. 193, for about 1 hour. Serve the gravy (No. 193) apart.



357k. CIVET DE LIEVRE A LA PARISIENNE.

STEW OF HARE A LA PARISIENNE. (*Entree.*)

PROPORTIONS.—For five persons:

Hare	1.	Flour	2 tablespoonsful.
Bacon.....	$\frac{1}{2}$ lb.	Red wine.....	1 glassful.
Small onions.	24.	Stock	1 glassful.
Butter.....	2 tablespoonsful.	Vinegar.....	$\frac{1}{4}$ glassful.

Time.— $1\frac{3}{4}$ hours.

PREPARATION.—1st. Skin and wash the hare, cut it in pieces about the size of an egg. 2d. Melt in a sauce pan 2 tablespoonsful butter. Fry $\frac{1}{2}$ lb. bacon cut in dices, about $1\frac{1}{2}$ inches long and $\frac{1}{2}$ inch thick. Add about 24 small onions, brown the whole till well colored, then take the onions and bacon out of the butter and place them aside. 3d. Place the hare in a saucepan. Fry and sprinkle over 2 tablespoonsful flour, stir well the whole and add 1 glassful red wine and 1 glassful stock, some salt and pepper, and boil awhile. 4th. Add the onions and the bacon (already half cooked) and cook slowly for about $1\frac{1}{2}$ hours. 5th. When

ready to serve mix the liver (the gall bladder having been removed) with $\frac{1}{4}$ glass vinegar and pour it in the sauce pan. Serve in a hollow warm dish.

RABBIT.

357l. RABLE DE LAPIN.

ROAST BACK OF RABBIT. (*Roast.*)

PROPORTIONS AND PREPARATION.—As No. 357j.

357m. CIVET DE LAPIN.

RABBIT STEW, No. 1. (*Entree.*)

PROPORTIONS AND PREPARATION.—As No. 357k.

357n. GIBELOTTE DE LAPIN.

RABBIT STEW, No. 2. (*Entree.*)

PROPORTIONS AND PREPARATION.—As for No. 357k but use white instead of red wine.

357o. LAPIN SAUTE CHASSEUR.

RABBIT SAUTE A LA CHASSEUR. (*Entree.*)

PROPORTIONS.—For five persons:

Rabbit.....1.	Parsley..... $\frac{1}{4}$ handful.
Butter.....3 tablespoonsful.	Lemon..... $\frac{1}{2}$.
Onions.....2.	<i>Time.</i> —50 minutes.

PREPARATION.—1st. Skin and clean the rabbit and cut it in pieces the size of an egg. 2d. Melt in a sauce pan 3 tablespoonsful butter, add the rabbit, add 2 onions chopped, $\frac{1}{4}$ handful parsley chopped, sprinkle over some salt and pepper and let cook for about 50 minutes (covered). Add the juice of $\frac{1}{2}$ lemon and serve for breakfast or lunch.

WILD TURKEY.

357p. DINDE SAUVAGE ROTIE.

WILD TURKEY ROASTED. (*Roast.*)

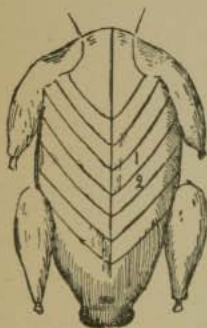
PROPORTIONS AND PREPARATION.—As for the roast turkey No. 332.

357q. SALMIS DE DINDE.

SALMIS OF TURKEY. (*Entree.*)

PROPORTIONS.—For five persons:

Turkey.....	The body of one.	Flour.....	2 tablespoonsful.
Onion.....	1.	Madeira.....	2 glassesful.
Butter.....	2 tablespoonsful.	Stock.....	2 glassesful.

Time.—1½ hour.

PREPARATION.—1st. Carve the body of a turkey which you have already served roasted and place the flesh aside. 2d. Melt in a sauce pan 2 table-spoonsful butter, add 1 chopped onion, fry a while, sprinkle over 2 tablespoonsful flour, add 2 glassesful madeira and 2 glassesful stock, let boil a while, add the bones and the paring of the turkey broken fine in a mortar, and cook the whole for about 1 hour. 3d. Pass this sauce through a sifter and pour over the turkey which you have placed in another sauce pan. Warm the whole for about five minutes and serve in a hollow dish.

PRAIRIE CHICKEN, PHEASANT, PARTRIDGE.

357r. POULE DE PRAIRIE, PERDRIX OU FAISANT ROTI.

PRAIRIE CHICKEN, PHEASANT OR PARTRIDGE. (*Roast.*)

PROPORTIONS AND PREPARATION.—As for roasted guinea hen, No. 383, but roast on a bright fire.

357s. POULE DE PRAIRIE, PERDRIX OU FAISANT GRILLE.

PRAIRIE CHICKEN, PHEASANT OR PARTRIDGE BROILED. (*Entree.*)

PROPORTIONS AND PREPARATION.—As for the pigeons a la craupaudine, No. 356.

357t. SALMIS DE POULE DE PRAIRIE, DE FAISANT OU DE PERDRIX.

SALMIS OF PRAIRIE CHICKEN, PHEASANT OR PARTRIDGE. (*Entree.*)

Roast two pheasants, prairie chickens or partridge as indicated No. 357r and as indicated for the salmis of turkey, No. 357q.

357u. CANARD SAUVAGE ROTI.WILD DUCK ROASTED. (*Roast.*)

PROPORTIONS AND PREPARATION.—As for the roasted duck No. 350 but roast on bright fire.

357v. SALMIS DE CANARD SAUVAGE.SALMIS OF WILD DUCK. (*Entree.*)

Do as indicated, No. 357q.

**357w. SMALL BIRDS.**(QUAIL, SNIPE, REED BIRDS, ETC.) (*Roast.*)

The small birds as quail, reed birds, snipe, etc., are roasted in a stew pan with butter or with some bacon cut in dices. They should be cooked on a bright fire to be very tender and served on toast fried in butter with their own gravy.

SAUCES TO BE SERVED WITH THE GAME.**357x. SAUCE POIVRADE.**

See No. 320.

357y. SAUCE VENAISONVENISON SAUCE. (*Brown.*)**PROPORTIONS.**

Butter.....	2 tablespoonsful.	Pickling No. 357z...	1 glassful and
Flour.....	2 tablespoonsful.		its vegetables.
Stock.....	2 glassesful.	Thyme and laurel..	To suit the taste.
Pepper.....	To suit the taste.	Time.—	1 hour.

PREPARATION.—Melt in a sauce pan 2 tablespoonsful butter mixed with 2 tablespoonsful flour, and add, while stirring, 2 glassesful stock, 1 glass of the pickling No. 357z, No. 1, with its vegetables, some fresh thyme and laurel, some pepper; let cook slowly for an hour and when ready to serve, sift the whole through a sifter or strainer.

357z. PICKLING.

No. 1. PROPORTION.—For a saddle or a leg of venison:

Butter.....	2 tablespoonsful.	Thyme and laurel ...	A little.
Onions.....	2.	Whole pepper.....	Some.
Carrots.....	2.	Vinegar.....	1 quart.
Water.....			1 quart.

PREPARATIONS.—1st. Melt in a sauce pan 2 tablespoonsful butter, add 2 onions and 2 carrots sliced fine, some thyme and laurel, some whole pepper, boil a while, add 1 quart water and 1 quart vinegar, let boil again for five minutes and cool.

No. 2.—PROPORTIONS.—For 1 hare or 1 rabbit:

Onion.....1. Parsley..... $\frac{1}{2}$ handful.
White wine..... 2 glassesful.

PREPARATION.—Slice the onion and place it with the parsley and 2 glassesful white wine in the hollow dish in which you have put your rabbit or hare.



RECAPITULATION.

VENISON.

ROASTS.

- 357a. Selle de Chevreuil.....Saddle of Venison.
 357d. Cuissot de Chevreuil.....Roast leg of Venison.

RELEVES.

- 357b. Selle de Chevreuil, Sauce } Saddle of Venison with sauce Poivrade.
 Poivrade..... }
 357c. Selle de Chevreuil, Sauce } Saddle of venison with venison
 Venaison..... } sauce.
 357e. Cuissot de Chevreuil, Sauce } Leg of Venison. Sauce Poivrade.
 Poivrade..... }
 357f. Cuissot de Chevreuil, Sauce } Leg of Venison. Sauce Venison.
 Venaison..... }

ENTREES.

- 357g. Filet de Chevreuil, Sauce } Venison steak, sauce venison.
 Venaison..... }
 357h. Cotelettes de Chevreuil, } Venison chops or cutlets. Sauce
 Sauce Poivrade..... } Poivrade.
 357i. Civet de Chevreuil.....Venison stew.

HARE.

ROAST.

- 357j. Rable de Lievre.....Roast back of Hare.

ENTREE.

- 357k. Civet de Lievre a la Parisienne.Stew of Hare a la Parisienne.

RABBIT.

ROAST.

- 357l. Rable de Lapin.....Roast back of Rabbit.

ENTREES.

- 357m. Civet de Lapin.....Rabbit stew, No. 1.
 357n. Gibelotte de Lapin.....Rabbit stew, No. 2.
 357o. Lapin Saute Chasseur.....Rabbit Saute a la Chasseur.

WILD TURKEY

ROAST.

- 357p. Dinde Sauvage Roti..... Wild Turkey roasted.

ENTREE.

- 357q. Salmis de Dinde.....Salmis of Turkey.

PRAIRIE CHICKEN, PHEASANT, PARTRIDGE.

ROAST.

- 357r. Poule de Prairie, Faisant ou } Prairie Chicken, Pheasant or
 Perdrix Roti..... } Partridge roasted.

ENTREES.

- | | | |
|-------|--------------------------------------------------------|------------------------------------------------------|
| 357s. | Poule de Prairie, Faisant ou Perdrix grille..... | } Prairie Chicken, Pheasant or Partridge broiled. |
| 357t. | Salmis de Poule de Prairie, Faisant ou de Perdrix..... | |
| | | } Salmis of Prairie Chicken, Pheasant, or Partridge. |

WILD DUCK.

ROAST.

- 357u. Canard Sauvage Roti..... Wild duck roasted.

ENTREE.

- 357v. Salmis de Canard Sauvage..... Salmis of Wild Duck.

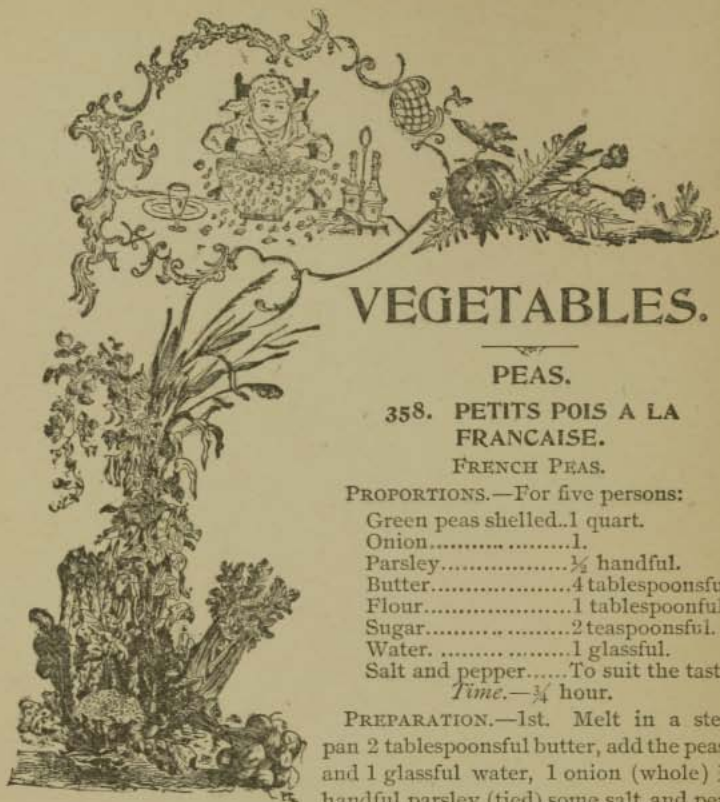
SMALL BIRDS.

- 357w. Quail, Snipe, Reed Birds, etc.

SAUCES TO BE SERVED WITH GAME.

- 357x. Sauce Poivrade.
 357y. Sauce Venaison..... Venison Sauce.
 357z. Pickling No. 1. Pickling No. 2.





VEGETABLES.

PEAS.

358. PETITS POIS A LA FRANCAISE.

FRENCH PEAS.

PROPORTIONS.—For five persons:

Green peas shelled.....	1 quart.
Onion.....	1.
Parsley.....	$\frac{1}{2}$ handful.
Butter.....	4 tablespoonsful.
Flour.....	1 tablespoonful.
Sugar.....	2 teaspoonsful.
Water.....	1 glassful.
Salt and pepper.....	To suit the taste.

Time.— $\frac{3}{4}$ hour.

PREPARATION.—1st. Melt in a stew pan 2 tablespoonsful butter, add the peas* and 1 glassful water, 1 onion (whole) $\frac{1}{2}$ handful parsley (tied) some salt and pep-

per and cook slowly for about $\frac{3}{4}$ hour. 2d. When ready to serve take out the onion and the parsley, add 2 tablespoonsful fresh butter mixed with 1 tablespoonful flour and serve in a *warm*, hollow dish as a side dish or as a garnish.

359. PETITS POIS AU LARD.

GREEN PEAS WITH BACON.

PROPORTIONS.—For five persons:

Green peas shelled.....	1 quart.	Flour.....	1 tablespoonful.
Onion.....	1.	Water.....	1 glassful.
Parsley.....	$\frac{1}{2}$ handful.	Salt and pepper.....	To suit the taste.
Bacon.....	1 lb.	<i>Time.</i> —	1 hour.

* Don't select the peas too large because they are old and tough.

PREPARATION.—1st. Cut the bacon in dices and brown awhile in a sauce pan. Sprinkle over 1 tablespoonful flour. 2d. Add 1 glassful water, the peas, 1 onion (whole), $\frac{1}{2}$ handful parsley tied, and cook for 1 hour. 3d. When ready to serve take out the onion and the parsley and serve in a warm hollow dish as a side dish.

360. PETITS POIS A L'ANGLAISE.

GREEN PEAS A L'ANGLAISE.

PROPORTIONS.—For five persons:

Green peas.....1 quart. Butter..... $\frac{1}{4}$ lb.
Time.—20 minutes.

PREPARATION.—1st. Pour the peas in boiling water.* Let them cook quickly for about $\frac{1}{4}$ of an hour and drip. 2d. Place the peas (drilled) in a warm, hollow dish and place over them $\frac{1}{4}$ lb. butter divided in small slices (the butter should be melted by the *heat of the peas.*) 3d. Serve as a side dish.

BEANS.

361. HARICOTS VERTS A L'ANGLAISE.

STRING BEANS A L'ANGLAISE.

PROPORTIONS.—For five persons:

String beans.....1 quart. Butter..... $\frac{1}{4}$ lb.
Time.—20 minutes.

PREPARATION.—1st. Clean the green beans, break off the end that grew at the vine drawing off at the same time the string upon the edge. Repeat the same process from the other end. Break them in two if too long. 2d. Do as indicated, No. 360, and do not forget to cook the beans quickly in a large quantity of water.

362. HARICOTS VERTS BONNE FEMME.

STRING BEANS A LA BONNE FEMME.

PROPORTIONS.—For five persons:

Green beans...1 quart.	Eggs.....2.
Parsley..... $\frac{1}{2}$ handful.	Water..... $\frac{1}{2}$ glassful.
Onion.....1.	Milk..... $\frac{1}{2}$ glassful.
Butter.....4 tablespoonsful.	Salt and pepper...To suit the taste.
	Time.—1 hour.

* Use quite a large quantity of water so that the introduction of the peas does not stop the ebullition. By so doing the peas will remain green.

PREPARATION.—1st. Clean the string beans as indicated, No. 361, 1st. 2d. Melt in a sauce pan two tablespoonsful butter; add the beans, $\frac{1}{2}$ glassful water, 1 onion whole, $\frac{1}{2}$ handful parsley, some salt and pepper; cook slowly for about $\frac{1}{4}$ hour. 3d. When ready to serve add 2 tablespoonsful butter and 2 eggs beaten with $\frac{1}{2}$ glassful milk. Don't allow to boil, and serve in a *warm* hollow dish as a side dish.

363. GROS SOISSONS AU BEURRE.

LIMA BEANS WITH BUTTER.

PROPORTIONS AND PREPARATION.—As for No. 362.

364. HARICOTS SECS A LA MENAGERE.

KIDNEY BEANS A LA MENAGERE.

PROPORTIONS AND PREPARATION.—As indicated for the "Bretonne," No. 330, but don't use onion.

NOTE.—With the water in which the beans have been cooked you can make a very good family soup by doing as indicated in note of No. 32.

SPINAGE.

365. EPINARDS A LA CREME.

SPINAGE WITH CREAM.

PROPORTIONS.—For five persons:

Spinage..... $\frac{1}{2}$ peck.	Sugar.....2 teaspoonsful.
Butter.....4 tablespoonsful.	Cream or milk...1 glassful.
Flour.....1 tablespoonful.	Salt.....A little.

Time.—30 minutes.

PREPARATION.—1st. Clean and wash 3 or 4 times, about $\frac{1}{2}$ peck of spinage; let it cook for 10 minutes in quite a large quantity of salted boiling water. 2d. Take the boiling water off and replace it by cold water till the spinage be cold enough. 3d. Let it drip, and then chop it very fine. 4th. Ten minutes before serving put the spinage in a sauce pan with 4 tablespoonsful butter, 1 tablespoonful flour, a little sugar and salt; let cook awhile, and add while stirring 1 glass milk; serve as side dish or as a garnish.

366. EPINARDS AUX CROUTONS.

SPINAGE WITH TOAST.

PROPORTIONS AND PREPARATION.—As for No. 365, but place on the spinage some toast fried in butter.

367. EPINARDS AUX OEUFS POCHEES.

SPINAGE WITH POACHED EGGS.

PROPORTIONS AND PREPARATION.—As for No. 365, but place on the spinage 6 eggs poached as indicated, No. 9 *Note*.

CELERY.**368. CELERIS AU JUS.**

CELERY WITH GRAVY.

PROPORTIONS.—For five persons:

Celery.....	8 small stalks.	Corn starch.....	1 tablespoonful.
Butter.....	2 tablespoonsful.	Salt.....	A little.
Stock	Enough to cover.	<i>Time.</i> —	1¼ hours.

PREPARATIONS.—1st. Take the lower part of the celery stock (the upper part will be used in celery with cream No. 369.) 2d. Clean the celery, cut it in pieces about 5 inches long, wipe them carefully, place them in a sauce pan, cover with stock add a little salt and cook slowly for 1 hour. 3d. Drip the celery, place it in a hollow dish which you keep in a warm place and boil down the stock in which it has been cooked on a bright fire. 4th. When ready to serve add 1 tablespoonful corn starch mixed with some cold stock and 2 tablespoonsful butter and pour the whole on the celery.

369. CELERIS A LA CREME.

CELERY WITH CREAM.

PROPORTIONS.—For five persons:

Celery.....	8 stalks.	Milk.....	1 glassful.
Butter.....	2 tablespoonsful.	Corn starch.....	2 tablespoonsful.
			<i>Time.</i> —
			20 minutes.

PREPARATION.—1st. Take the upper half of the celery instead of the lower part as in No. 368. Wash and cut in pieces 1½ inches long. 2d. Cook in boiling water until tender (about ¼ hour) and drip. 3d. Pour the celery in a sauce pan with 2 tablespoonsful butter, add 1 glassful cold milk or cream in which you have mixed 2 tablespoonsful corn starch. Boil a little while and serve in a hollow dish as a side dish.

CARROTS.

370. CAROTTES NOUVELLES SAUTTEES AU BEURRE.

SMALL CARROTS FRIED IN BUTTER.



PROPORTIONS.—For five persons:

Carrots.....3 bunches.
 Butter.....2 tablespoonsful.
 Sugar.....2 teaspoonsful.

Time.—30 minutes.

PREPARATION.—1st. Pare the carrots (small and young) slice them crosswise as thick as a half dollar and cook in boiling water till tender, about 15 minutes. 2d. Melt in a sauce pan 2 tablespoonsful butter, add the carrots carefully dripped, sprinkle over a little sugar and fry for about 10 minutes. 3d. Serve as a side dish.

371. CAROTTES NOUVELLES A LA CREME.

SMALL CARROTS WITH CREAM.

PROPORTIONS.—For five persons:

Carrots.....1 to 1½ quarts. Sugar.....2 teaspoonsful.
 Cream or milk..2 glassesful. Salt.....A little.
 Flour.....1 tablespoonful. *Time.*—30 minutes.

PREPARATION.—1st. As indicated 1st. No. 370. 2d. Melt in a sauce pan 2 tablespoonsful butter, add the carrots dripped, sprinkle with salt and the sugar, add 1 tablespoonful flour and 2 glassesful cream or milk and cook a little while. Serve in a warm dish as side dish.

ASPARAGUS.

372. ASPERGES, SAUCE BLANCHE.

ASPARAGUS WITH WHITE SAUCE.

PROPORTIONS.—For five persons.

Asparagus (white)....3 bunches. Hollandaise sauce.....No. 151.
 Salt.....A little. *Time.*—15 minutes.

PREPARATION.—1st. Clean and wash 3 bunches asparagus. Cook in boiling, salted water till tender (10 to 15 minutes) and serve on a folded napkin with a Sauce Hollandaise, No. 151, apart.

373. ASPERGES, SAUCE POLONNAISE.

ASPARAGUS WITH POLONNAISE SAUCE.

PROPORTIONS.—For five persons:

sparagus (white).....3 bunches. Butter..... $\frac{1}{4}$ lb.
 Salt.....A little. Bread crumbs..3 tablepoonsful.
Time.—20 minutes.

PREPARATION.—1st. As for No. 372, and serve with a Sauce Polonnaise made as follows: Melt in a sauce pan $\frac{1}{4}$ lb. butter, add a little salt and 3 tablepoonsful bread crumbs broken fine, brown awhile, but do not let the butter become too dark and pour the sauce in a warm sauce boat.

374. ASPERGES, SAUCE VINAIGRETTE.

ASPARAGUS WITH VINEGAR SAUCE.

PROPORTIONS.—For five persons:

Asparagus (green).....4 bunches. Vinaigrette sauce.....No. 165.
 Salt.....A little. *Time.*—20 minutes.

PREPARATION.—1st. Cook the asparagus as indicated No. 372, and serve on a folded napkin with a sauce Vinaigrette, No. 165, apart.

CAULIFLOWER.**375. CHOUX FLEURS, SAUCE BLANCHE.**

CAULIFLOWERS WITH WHITE SAUCE.

PROPORTIONS.—For five persons:

Cauliflowers.....2. Hollandaise sauce.....No. 151.
 Salt.....A little. *Time.*— $\frac{1}{2}$ hour.

PREPARATION.—1st. Clean two cauliflowers, cut them in four and wash them carefully. 2d. Let them cook in boiling salted water till tender (about $\frac{1}{2}$ hour). 3d. Drip them and place in a hollow dish in the original shape. Serve with a Hollandaise sauce, No. 151, apart.

376. CHOUX FLEURS, SAUCE POLONNAISE.

CAULIFLOWERS WITH SAUCE POLONNAISE.

PROPORTIONS AND PREPARATION.—As for No. 375, and serve with a sauce Polonnaise, No. 373.

377. CHOUX FLEURS AU GRATIN.

CAULIFLOWERS AU GRATIN.

PROPORTIONS.—For five persons:

Cauliflowers....2. Butter.....5 tablepoonsful.
 Bread crumbs..2 tablepoonsful. Flour.....3 tablepoonsful.
 Rasped cheese.2 tablepoonsful. Milk.....1 pint.
Time.— $\frac{3}{4}$ hour.

PREPARATION.—1st. As 1st. and 2d., No. 375. 3d. Make a sauce as follows: Melt in a saucepan 2 tablespoonsful butter mixed with 3 tablespoonsful flour, add, while stirring, about 1 pint milk, boil while stirring till the sauce becomes quite thick, and add two tablespoonsful butter. 4th. Pour some of this sauce in the bottom of a hollow dish, add the cauliflower (cut in four or five), pour over the remainder of the cream sauce, sprinkle over some bread crumbs and rasped cheese, brush with some melted butter and bake in an oven till well colored (from 10 to 15 minutes.)

378. CHOUCRUTE A LA STRASBOURGEOISE.

SAUR KROUT A LA STRASBOURGEOISE.

Saur kroust.....	3 lbs.	Carrots.....	2.
Bacon.....	1 lb.	Onions.....	2.
Sausage.....	1 lb.	Stock.....	3 glassesful.

Time.—5 hours.

PREPARATION.—1st. Take 3 lbs. saur kroust (must be of a clear color). Press in a napkin to remove the greatest part of the pickling. 2d. Place it in a kettle with 1 lb. bacon and 1 lb. sausage, 2 carrots cut in four and 2 whole onions, add 3 glassesful stock and cook slowly for 5 hours. 3d. Drip the saur kroust, remove the carrots and the onions, serve in a hollow dish with the bacon cut in slices and placed on top and the sausage around.

TOMATOES.

379. TOMATTES SAUTTES A LA PROVENCALE.

TOMATO SAUTTEES A LA PROVENCALE.

PROPORTIONS.—For five persons:

Tomatoes.....	12.	Parsley.....	¼ handful.
Oil.....	3 tablespoonsful.	Salt and pepper...	To suit the tas.c.
Garlic.....	1 clove.	Cayenne pepper...	A little.

Time.—10 minutes.

PREPARATION.—1st. Warm in a frying pan 3 tablespoonsful olive oil, add the tomatoes sliced, cook on bright fire, add some salt and pepper, 1 garlic clove chopped fine, ¼ handful chopped parsley and a little cayenne pepper, cook for 10 minutes and serve in a hollow dish as a side dish.

380. TOMATTES FARCIES.

STUFFED TOMATOES.

PROPORTIONS.—For five persons:

Tomatoes.....	12.	Meat.....	¼ lb.
Onion.....	1.	Bread.....	3 oz.
Parsley.....	¼ handful.	Bread crumbs.....	2 tablespoonsful.
Butter.....	4 tablespoonsful.	Milk or stock.....	1 glassful.

Time.—½ hour.

PREPARATION.—1st. Cut out a small core at the top of the tomato and squeeze slightly with the hand so as to remove some of the seeds and then stuff with a stuffing made as follows: 2d. Chop 1 onion, put it in a saucepan with 2 tablespoonsful flour, 4 oz. chopped meat (already cooked or sausage meat) 3 oz. white bread having been dipped in some milk or stock, a little chopped parsley. Let cook awhile. 3d. Put this stuffing in the tomatoes, pour over some bread crumbs, some rasped cheese, brush over with some melted butter and let bake in an oven for $\frac{1}{4}$ hour.

CUCUMBERS.

381. CONCUMBRES A LA CREME.

CUCUMBERS WITH CREAM.

PROPORTIONS.—For five persons:

Cucumbers.....6.	Sugar.....2 teaspoonsful.
Butter..... $\frac{1}{4}$ lb.	Salt.....A little.
Cream.....2 glassesful.	Time.—20 minutes.

PREPARATION.—1st. Peel the cucumbers, cut them in four endwise, take the seeds out and cut them in pieces about 2 inches long. 2d. Melt $\frac{1}{4}$ lb. butter in a shallow stew pan and when warm add the cucumbers. Cook on *bright* fire for about 10 minutes. 3d. Add 2 glassesful cream, a little salt and sugar, boil awhile and serve as a side dish.

MUSHROOMS.*

382. CHAMPIGNONS A LA CREME.

MUSHROOMS WITH CREAM.

PROPORTIONS.—For five persons:

Mushrooms.....2 lb. can.	Cream or milk.....1 glassful.
Yolks.....2.	Parsley..... $\frac{1}{4}$ handful.
Starch.....1 tablespoonful.	Time—15 minutes.

PREPARATION.—1st. Pour a 2-lb. can of mushrooms in a sauce pan with their juice and boil a while. 2d. Place the sauce pan on a corner of the range and add two yolks mixed in a bowl with 1 tablespoonful corn starch, 1 tablespoonful cream and some chopped parsley. Serve as a garnish for fine dinners

* It requires some experience to select fresh mushrooms, therefore we give only recipes for canned ones.

383. CROUTE AUX CHAMPIGNONS.

MUSHROOMS ON TOAST.

PROPORTIONS.—As for No. 382 and

Butter.....3 tablespoonsful. Toasts.....8 to 10.
 Rasped cheese.....3 tablespoonsful. *Time.*— $\frac{1}{2}$ hour.

PREPARATION.—1st. Prepare 8 or 10 toasts 5 inches long, 3 inches wide and $1\frac{1}{2}$ inches thick. 2d. Make a hole in each 4 inches long, 2 inches wide and 1 inch deep, and fry them in butter. 3d. Place the toast on a buttered dish and add in each some mushrooms prepared as indicted, No. 382. 4th. Sprinkle over some rasped cheese, brush with some melted butter and bake in an oven for 10 minutes.

MAIS OR SWEET CORN.

384. MAIS A L'AMERICAINE.

SWEET CORN WITH BUTTER.

PROPORTIONS.—For five persons.

Ears of young corn.....10. Butter..... $\frac{1}{4}$ lb.
 Milk.....1 glassful. *Time.*—30 minutes.

PREPARATION.—1st. Clean and wash the corn and let it cook in salted boiling water to which you have added 1 glassful milk for $\frac{1}{2}$ hour. 2d. Serve on a folded napkin with some fresh butter apart.

385. MAIS GRILLE.

BROILED SWEETCORN.

PROPORTIONS.—Same as above, No. 384.

PREPARATION.—1st. As 1st., No. 384. 2d. Broil on a bright fire and serve with fresh butter apart.

386. MAIS A LA CREME.

SWEET CORN WITH CREAM.

PROPORTIONS.—For five persons.

Sweet corn.....1 lb. can. Corn starch.....1 tablespoonful.
 Butter.....1 tablespoonful. Cream.....1 glassful.
Time.— $\frac{1}{4}$ hour.

PREPARATION.—1st. Drip 1 lb. can of sweet corn. Place it in a sauce pan with 1 tablespoonful butter, warm, add $\frac{1}{2}$ glassful cream or milk. boil awhile, and add the remainder of the cream or milk mixed with 1 tablespoonful corn starch. Warm and serve as a side dish or a garnish.

387. GALETTE DE MAIS

CORN MEAL GALETTE.

PROPORTIONS.—For five persons:

Corn meal.....	1 lb.	Time.—	{ To cook.....10 minutes. { To cool..... 2 minutes. { To fry.....10 minutes.
Milk.....	1 quart.		
Butter.....	$\frac{1}{2}$ lb.		

PREPARATION.—1st. Pour in a sauce pan 1 lb. corn meal which you mix with 1 quart milk and cook for ten minutes while stirring. 2d. Pour this pap in two or more table plates and let cool. 3d. Take 2 frying pans, melt in each about 1 tablespoonful butter, and slip the pap from the plate into the pan. Fry for five minutes. 3d. Slip the "galette" into the plates and again in the pan, turning it over. This is the easiest way to turn a "galette" without breaking it. 4th. Fry the second side for five minutes and serve with some fresh butter apart.

388. POMMES DE TERRE SUCREES EN ROBE DE CHAMBRE.

SWEET POTATOES BOILED.

PROPORTIONS.—For five persons:

Sweet potatoes.....	12.	Butter.....	$\frac{1}{4}$ lb.
Time.—30 minutes.			

PREPARATION.—1st. Wash the potatoes; cut off the ends and let them boil till tender in salted water, about $\frac{1}{2}$ hour. 2d. Serve on a folded napkin with some fresh butter apart.

389. POMMES DE TERRE SUCREES SAUTEES.

SWEET POTATOES FRIED IN BUTTER.

PROPORTIONS.—For five persons:

Boiled sweet potatoes.....	12.	Butter.....	2 tablespoonsful.
Time.—10 minutes.			

PREPARATION.—1st. Cook the potatoes as indicated, No. 388; peel them, slice them and fry in butter.

390. POMMES DE TERRE EN ROBE DE CHAMBRE.

POTATOES BOILED.

PROPORTIONS AND PREPARATION.—As for No. 388, but don't cut off the ends.

391. POMMES DE TERRE AU FOUR.

BAKED POTATOES.

PROPORTIONS.—For five persons:

Potatoes.....	12.	Butter.....	$\frac{1}{4}$ lb.
Time.— $\frac{1}{2}$ hour.			

PREPARATION.—Wash the potatoes; place them in a stove pan; let them bake in an oven for $\frac{1}{2}$ hour, and serve with fresh butter apart

392. POMMES DE TERRE SAUTTEES.

POTATOES FRIED IN BUTTER.

PROPORTIONS AND PREPARATION.—As for the sweet potatoes fried in butter, No. 389.

393. POMMES DE TERRE A LA CREME.

POTATOES WITH CREAM.

PROPORTIONS.—For five persons:

Boiled potatoes..12.	Chopped parsley.. $\frac{1}{2}$ handful.
Butter.....2 tablespoonsful.	Salt and pepper...To suit the taste.
Cream2 glassesful.	<i>Time.</i> —10 minutes.

PREPARATION.—Slice the boiled potatoes; place them in a sauce pan with two tablespoonsful butter and 2 glassesful cream; sprinkle over some salt and pepper and some chopped parsley and boil for 10 minutes.

394. POMMES DE TERRE AU GRATIN.

POTATOES AU GRATIN.

PROPORTIONS.—As for No. 393, and

Butter.....2 tablespoonsful.	Rasped cheese..2 tablespoonsful.
<i>Time.</i> —20 minutes.	

PREPARATION.—Prepare the potatoes as in No. 393; place them in a dish; sprinkle over some rasped cheese; brush over with butter; place in an oven and let bake till well colored.

395. PUREE DE POMMES DE TERRE.

MASHED POTATOES.

PROPORTIONS.—For five persons:

Potatoes.....10.	Butter.....2 tablespoonsful.
Cream1 glassful.	<i>Time.</i> —15 minutes.

PREPARATION.—1st. Peel the potatoes, slice them, place them in a sauce pan with enough water to cover them (no more), and cook till tender (about 10 minutes). 2d. Let them drip; place them in a warm sauce pan and mash (with a fork or potato-masher) with 2 tablespoonsful butter; add 1 glassful cream; let warm, but not boil, and serve as a side dish or a garnish.

396. POMMES DE TERRE DUCHESSÉ.

POTATOES DUCHESSÉ.

PROPORTIONS.—For five persons:

Potatoes.....	10.	Flour.....	2 tablespoonsful.
Yelks.....	3.	Butter.....	Enough to fry.

Time.—30 minutes.

PREPARATION.—1st. As 1st., No. 395. 2d. Let them drip and place them in a warm sauce pan; mash with 3 yelks so as to obtain quite a thick pap. 3d. Place the pap on a table on which you have sprinkled some flour; roll it and divide in small cakes about 3 inches long, $1\frac{1}{2}$ inches wide and $\frac{3}{4}$ inch thick; fry in butter on both sides and serve as a garnish for tenderloin, veal, saddle of mutton, etc.

397. CROQUETTES DE POMMES DE TERRE.

POTATO CROQUETTES.

PROPORTIONS.—Same as for No. 396, and

Eggs.....	2.	Butter.....	1 tablespoonful
Bread crumbs.....	4 tablespoonsful.	<i>Time.</i> —	30 minutes.

PREPARATION.—1st. and 2d. as for No. 396, but add 1 $\frac{1}{2}$ tablespoonful butter while mashing; roll them in the shape of small cylinder 3 inches long and $1\frac{1}{4}$ inches thick. 2d. Dip them in a beaten egg; roll in bread crumbs and fry in butter; serve for lunch or as a garnish.

398. POMME DE TERRE AU LARD.

POTATOES WITH BACON.

PROPORTIONS.—For five persons:

Potatoes.....	12 to 15.	Parsley.....	$\frac{1}{2}$ handful.
Bacon.....	1 lb.	Stock or water.....	1 glassful.
Flour.....	1 tablespoonful.	Salt and pepper....	To suit the taste.

Time.— $\frac{1}{2}$ hour.

PREPARATION.—1st. Cut the bacon in dices, fry a little in a stew pan, then sprinkle over 1 tablespoonful flour, add 2 glassesful stock or water, and the potatoes peeled and cut in 2, 4, or 6 according to the size, some salt and pepper and some parsley, tied, cook slowly for $\frac{1}{2}$ hour and serve on a hollow warm dish.

399. POMMES DE TERRE FARCIES.

STUFFED POTATOES.

PROPORTIONS.—For 5 persons:

Potatoes.....	6 to 8.	Yelks.....	2.
Butter.....	4 tablespoonsful.	Cream.....	$\frac{1}{2}$ glassful.

Time.— $\frac{1}{4}$ hour.

PREPARATION.—1st. Wash 6 or 8 nice long potatoes, let them bake as indicated No. 397. 2d. Cut the potatoes in two, endwise, take out all the flesh, place it in a sauce pan where you mash it with 2 table-spoonsful butter, 2 yolks, $\frac{1}{2}$ glassful cream and a little salt. Fill the potato skins with this pap, rub them with melted butter and bake for 10 minutes.

400. POMMES DE TERRE FRITES.

FRIED POTATOES.

PROPORTIONS.—For five persons:

Potatoes.....12. Fat.....Enough to fry.
Salt.....To suit the taste.

PREPARATION.—To fry potatoes it is necessary to have quite a large quantity of fat or lard; while the fat heats, peel the potatoes, slice them and fry till well colored.

401. POMMES DE TERRE SOUFFLEES.

PUFFED POTATOES.

PROPORTIONS.—Same as No. 400

PREPARATION.—1st. Peel the potatoes, cut them endwise in slices about $\frac{1}{4}$ inch thick. 2d. Put them in warm but not hot fat. Let them cook till tender (10 minutes.)* 3d. Take the potatoes from the fat, let them drip and put them aside. 4th. Heat the fat very hot and pour the potatoes in it again, and fry quickly. They will puff and have a very nice appearance.

MACARONI.

402. MACARONI A L'ITALIENNE.

PROPORTIONS.—For five persons:

Macaroni.....1 lb. Cheese..... $\frac{1}{2}$ lb.
Butter.....4 table-spoonsful. Time.—20 minutes.

PREPARATION.—1st. Cook the macaroni in some salted water (don't fear to put in too much water), till quite soft, let it drip, throw the water away and replace the macaroni in the same kettle in which it had been cooked (this is empty now but *warm*), add 4 table-spoonsful butter, $\frac{1}{2}$ lb. rasped cheese, some salt and pepper; allow the butter and the cheese to melt while stirring, but don't place the kettle on the range again. By doing so, the butter and the cheese remain half melted, and the macaroni is very palatable.

* The fat should not be warm enough to fry.

403. MACARONI SAUCE TOMATE.

MACARONI WITH TOMATO SAUCE.

PROPORTIONS AND PREPARATION.—As for No. 402, and add three table-
spoonsful tomato catsup.

404. MACARONI AU GRATIN.

MACARONI AU GRATIN.

PROPORTIONS.—As for No. 402 and

Bread crumbs...2 tablespoonsful. Butter.....1 tablespoonful.

Rasped cheese.....3 tablespoonsful.

PREPARATION.—1st. Do as indicated for No. 402. 2d. Place the
macaroni on a dish, pour over it some bread crumbs and rasped cheese,
brush over with melted butter and let it bake in an oven till well
colored.

405. RIZ A LA MILANAISE.

RICE A LA MILANAISE.

PROPORTIONS.—For five persons:

Rice.....1 lb. Butter..... $\frac{1}{4}$ lb.

Onion.....1. Cheese..... $\frac{1}{4}$ lb.

Time.— $\frac{1}{2}$ hour.

PREPARATION.—1st. Wash 1 lb. of rice in cold water several times
till the water is clear. 2d. Cook it in boiling water till quite soft.* 3d.
Let it drip, cool and drip again. 4th. Place in a sauce pan 1 chopped
onion with $\frac{1}{4}$ lb. butter, let it brown awhile, add the rice and $\frac{1}{4}$ lb.
rasped cheese and mix well (with 2 forks so as not to break the rice).
5th. Cover the pan and let it bake in an oven for $\frac{1}{4}$ hour. Serve in a
hollow dish as a side dish.

406. RIZ A LA GEORGIENNE.

RICE A LA GEORGIENNE.

PROPORTIONS.—For five persons:

Rice.....1 lb. Butter..... $\frac{1}{4}$ lb.

Time.— $\frac{1}{4}$ hour.

PREPARATION.—1st., 2d. and 3d. as for No. 405. 4th. Melt in a sauce
pan $\frac{1}{4}$ lb. butter, add the rice and some salt and pepper. 5th. Mix
well, cover the sauce pan and bake in an oven for $\frac{1}{4}$ hour. Serve as a
side dish or as a garnish.

* The rice will be done when you can cut it easily with your finger nail, but before
the grains are so soft as to mash between the fingers.

407. RIZ A LA CREOLE.

RICE A LA CREOLE.

PROPORTIONS.—For five persons:

Rice.....	1 lb.	Garlic.....	1 clove.
Butter.....	$\frac{1}{4}$ lb.	Ham.....	$\frac{1}{2}$ lb.
Tomatoes.....	6.	Parsley.....	$\frac{1}{4}$ lb.
Onion.....	1.		<i>Time.</i> — $\frac{1}{2}$ hour.

PREPARATION.—1st, 2d. and 3d. as indicated No. 405. 4th. Melt in a sauce pan $\frac{1}{4}$ lb. butter, add 1 chopped onion, $\frac{1}{2}$ lb. ham cut in dices, and brown awhile. 5th. Add some chopped parsley, 1 garlic clove, 6 tomatoes cut in dices, brown again. 6th. Add a little cayenne pepper, cook the whole for five minutes and mix as in No. 405.

408. OAT MEAL A L'AMERICAINE.

OAT MEAL A L'AMERICAINE.

PROPORTIONS.—For five persons:

Oat meal.....	1 lb.	Salt.....	To suit the taste.
Butter.....	1 tablespoonful.		<i>Time.</i> — $\frac{1}{4}$ hour.

PREPARATION.—1st. Mix in a sauce pan 1 lb. oat meal with 1 tablespoonful butter, 1 pint water and some salt. 2d. Bake in an oven for $\frac{1}{4}$ hour and serve with some butter and milk or cream apart.

409. CROQUETTES DE OAT MEAL.

OAT MEAL CROQUETTES.

PROPORTIONS AND PREPARATION.—As indicated, No. 408, and make croquettes as indicated, No. 397.

410. GALETTE DE OAT MEAL.

OAT MEAL GALETTE.

PROPORTIONS AND PREPARATION.—1st. Do as indicated at No. 408 then as indicated for the galette of corn, No. 387.



RECAPITULATION.

PEAS.

358. Petits Pois a la Francaise French Peas.
 359. Petits Pois au Lard.....Green Peas with Bacon.
 360. Petits Pois a l'Anglaise.....Green Peas a l'Anglaise.

BEANS.

361. Haricots Verts a l'Anglaise.....String Beans a l'Anglaise.
 362. Haricots Verts Bonne Femme...String Beans a la Bonne Femme.
 363. Gros Soissons au Beurre.....Lima Beans with Butter.
 364. Haricots Secs Menagere.....Kidney Beans a la Menagere.

SPINAGE.

365. Epinards a la CremeSpinage with Cream.
 366. Epinards aux Croutons.....Spinage with Toast.
 367. Epinards aux Oeufs Poches.....Spinage with Poached Eggs.

CELERY.

368. Celeris aux Jus.....Celery with Gravy.
 369. Celeris a la CremeCelery with Cream.

CARROTS.

370. Carottes Nouvelles Sautees au }
 Beurre..... } Small Carrots Fried in Butter.
 371. Carottes Nouvelles a la Creme...Small Carrots with Cream.
 328. Carottes a la Nivernaise.....Carrots a la Nivernaise.

ASPARAGUS.

372. Asperges Sauce Blanche.....Asparagus with White Sauce.
 373. Asperges Sauce PolonnaiseAsparagus with Polonnaise Sauce.
 374. Asperges Sauce Vinaigrette.....Asparagus with Vinegar Sauce.

CAULIFLOWERS.

375. Choux Fleurs Sauce Blanche...Cauliflowers with White Sauce.
 376. Choux Fleurs Sauce Polonnaise.Cauliflowers with Polonnaise Sauce.
 377. Choux Fleurs au GratinCauliflowers au Gratin.
 329. Choux a la Flamande.....Cabbage a la Flamande.
 378. Choucroute a la Strasbourgeoise Saur Krout a la Strasbourgeoise.

TOMATOES.

379. Tomates Sautees a la Pro- }
 vencale..... } Tomatoes Sautees a la Provencale.
 380. Tomates Farcies.....Stuffed Tomatoes.

CUCUMBERS.

381. Concombres a la Creme.....Cucumbers with Cream.

MUSHROOMS.

382. Champignons a la Creme.....Mushrooms with Cream.
 383. Croute aux Champignons.....Mushrooms on Toast.

SWEET CORN.

384. Mais a l'Americaine.....Sweet Corn with Butter.
 385. Mais Grille.....Broiled Sweet Corn.
 386. Mais a la CremeSweet Corn with Cream.
 387. Galette de Mais.....Galette of Corn.

POTATOES.

588. Pommes de Terre Sucrees en }
 Robe de Chambre..... } Boiled Sweet Potatoes.
 389. Pommes de Terre Sucrees }
 Sauttees..... } Sweet Potatoes Fried in Butter.
 390. Pommes de Terre en Robe de }
 Chambre..... } Boiled Potatoes.
 391. Pommes de Terre au Four.....Baked Potatoes.
 392. Pommes de Terre Sauttees.....Potatoes Fried in Butter.
 393. Pommes de Terre a la Creme....Potatoes with Cream.
 394. Pommes de Terre au Gratin.....Potatoes au Gratin.
 395. Puree de Pommes de Terre.....Mashed Potatoes.
 396. Pommes de Terre Duchesse.....Potatoes Duchesse.
 397. Croquettes de Pommes de Terre. Potato Croquettes.
 398. Pommes de Terre au Lard... ..Potatoes with Bacon.
 399. Pommes de Terre FarciesStuffed Potatoes.
 400. Pommes de Terre Frites.....Fried Potatoes.
 401. Pommes de Terre Souffles.....Puffed Potatoes.

MACARONI.

402. Macaroni a l'ItalienneMacaroni a l'Italienne.
 403. Macaroni Sauce Tomate.....Macaroni with Tomate Sauce.
 404. Macaroni au GratinMacaroni au Gratin.

RICE.

405. Riz a la Milanaise..... Rice a la Milanaise.
 406. Riz a la Georgienne.....Rice a la Georgienne.
 407. Riz a la Creole.....Rice a la Creole

OATMEAL.

408. Oat Meal a l'Americaine.....Oat Meal a l'Americaine.
 409. Croquettes de Oat MealOat Meal Croquettes.
 410. Galette de Oat Meal.....Galette of Oat Meal.



SWEET DISHES.

I. WARM SWEET DISHES.

411. PECHES A LA CONDE.

PEACHES A LA CONDE.

PROPORTIONS.—For five persons:

- | | | | |
|------------------|---|------------------------------------|------------|
| Peaches | { | canned | 1 lb. can. |
| | | fresh | 6. |
| Rice..... | | $\frac{1}{4}$ lb. | |
| Milk..... | | 2 glassesful. | |
| Sugar..... | | 3 or 6 table-
spoonsful. | |
| Lemon..... | | The yellow rind
of one. | |
| Apricot sauce... | | 1 glassful. | |
| | | <i>Time.</i> — $\frac{3}{4}$ hour. | |

PREPARATION.—1st. Take 1 lb. can of peaches, peel them, let them drip and put the syrup aside; or, cut the fresh peaches in two, let them cook till tender in some water with 3 table-

spoonsful sugar and the yellow rind of a lemon. 2d. Wash $\frac{1}{4}$ lb. rice, let it cook, drip, cool and drip again, as indicated No. 405. 3d. Warm it with 2 glassesful milk, 3 tablespoonsful sugar and the yellow rind of a lemon. 4th. Put the rice in a hollow dish, arrange the peaches in a crown shape and pour over a sauce composed of some apricot jelly and the juice of the peaches.

LA CUISINE FRANÇAISE.

412. POIRES A LA CONDE.

PEARS A LA CONDE, and

413. ANANAS A LA CREOLE.

PINE APPLE A LA CREOLE.

PROPORTIONS AND PREPARATION.—As for 411, but use pears or pine-apples instead of peaches.

414. PECHEs A LA BOURDALOUE.

PEACHES A LA BOURDALOUE.

PROPORTIONS.—For five persons:

Peaches	{	canned... $\frac{1}{2}$ lb. can.	Eggs.....3.
		fresh.....6.	Flour.....3 tablespoonsful.
Kirsch	2 tablespoonsful.	Sugar.....3 tablespoonsful.
Apricot sauce	1 glassful.	Lemon Yellow rind of one.
Milk	1 pint.	<i>Time.</i> — $\frac{1}{2}$ hour.

PREPARATION.—1st. As 1st., No. 411, but do not let the peaches drip and add 2 tablespoonsful kirsch and 1 glassful apricot marmalade to the juice. Place the sauce pan aside on a corner of the range or in a warm, but not hot place. 2d. Make a Bourdaloue as follows: Break 3 eggs in a sauce pan, add 3 tablespoonsful flour, 3 tablespoonsful sugar, the yellow rind of a lemon, beat the whole and add little by little and while beating 1 pint milk, and cook till quite thick (about 10 minutes). Pour this pap in a hollow dish, and bake in an oven till a crust is formed over. 4th. Place the peaches in a crown and pour over the syrup.

415. SOUFFLE A LA VANILLE.

PROPORTIONS.—For five persons:

Eggs.....	3.	Flour.....	3 tablespoonsful.
Milk1 pint.	Vanilla...	A little.
Sugar.....	$\frac{1}{2}$ lb.	Lemon ...	The yellow rind of one.
		<i>Time.</i> —	$\frac{1}{2}$ hour.

PREPARATION.—1st. Break 3 eggs, put the white apart and the yolks in a sauce pan. 2d. Add in this sauce pan $\frac{1}{2}$ lb. sugar, 3 tablespoonsful flour, some vanilla, the yellow rind (zest) of a lemon, 1 pint milk, allow it to cook while beating till thick enough (about 10 minutes). 2d. Beat the whites and pour in the sauce pan little by little. 3d. Pour the whole in a buttered cake-mould, and allow it to bake in an oven (not too warm) till it swells, and has a nice, yellow color. Serve with some granulated sugar sprinkled over it.

416. SOUFFLE AU OAT MEAL.

PROPORTIONS.—For five persons:

Oat meal	$\frac{1}{2}$ lb.	Milk.....	1 pint.
Sugar.....	$\frac{1}{4}$ lb.	Eggs.....	3.
Butter	1 tablespoonful.	Baking powder..	1 tablespoonful.
<i>Time.</i> — $\frac{1}{2}$ hour.			

PREPARATION.—1st. Mix in a sauce pan $\frac{1}{2}$ lb. oatmeal with 1 table spoonful butter, $\frac{1}{4}$ lb. sugar, 1 pint milk, some vanilla or the yellow rind of a lemon, and cook slowly for 10 minutes. 2d. Put the sauce pan on the corner of the range, add while stirring 3 eggs and $\frac{1}{2}$ tablespoonful baking powder. 3d. As 3d., No. 415.

417. SOUFFLE A L'AMERICAINE.

PROPORTIONS.—For five persons:

Eggs.....	4.	Milk.....	1 pint.
Flour	6 tablespoonsful.	Baking powder..	$\frac{1}{2}$ tablespoonful.
Sugar	4 tablespoonsful.	<i>Time.</i> —	$1\frac{1}{2}$ hours.

PREPARATION.—1st. Mix together in a bowl 4 eggs, 6 tablespoonsful flour, 4 tablespoonsful sugar, $\frac{1}{2}$ tablespoonful baking powder. 2d. Add while beating and little by little 1 pint milk. Allow the dough thus made to rest for 1 hour. 3d. Pour it in a buttered sauce pan or cake mould (this will appear on the table) and bake in an oven till it swells. Serve with some granulated sugar.

418. POUDDING AU RIZ.

RICE PUDDING.

PROPORTIONS.—For five persons:

Rice.....	$\frac{1}{2}$ lb.	
Milk	1 pint.	
Raisins {	Malaga.....	1 tablespoonful.
	Sultana.....	1 tablespoonful.
	Corinth.....	1 tablespoonful.
Dried orange or lemon peel cut in dices.....	1 tablespoonful.	
Sugar.....	$\frac{1}{4}$ lb.	
Butter.....	1 tablespoonful.	
<i>Time.</i> —1 hour.		

PREPARATION.—1st. Wash, cook, drip, cool and drip again the rice as indicated, No. 405. Pour the rice in a sauce pan with 1 pint milk, 3 tablespoonsful raisins (Malaga, Sultana and Corinth), 1 tablespoonful dried orange or lemon peel cut in dices, cook slowly for $\frac{1}{4}$ of an hour. 3d. Add 3 eggs, stir well and pour in a buttered cake mould. 4th. Bake till well colored, knock it out and serve with a Sambayon or apricot sauce,

419. **POUDDING DIPLOMATE.**

PROPORTIONS.—For five persons:

Raisins	{ Malaga.....2 oz.	Eggs.....5.
	{ Sultana.....2 oz.	Corn starch...1 tablespoonful.
	{ Corinth.....2 oz.	Milk.....2 glassesful.
Lemon or orange peel.....3 oz.	Rum.....1 or 2 tablespoonsful.	
Lady fingers.....¼ lb.	Sugar.....4 tablespoonsful.	

PREPARATION.—1st. In a cake-mould put a row of dried grapes (if possible, Malaga, Smyrna or Corinth), and dices of preserved orange peel, then a row of lady fingers, then a row of grapes and so on, the last row being a row of lady fingers. Don't fill the mould. 2d. Make a sauce with 5 eggs, 1 tablespoonful corn starch, two glassesful milk, 1 or 2 tablespoonsful rum, 4 tablespoonsful sugar and mix the whole. 3d. Pour this sauce in the mould, put in a bain-marie and bake in an oven (not too warm). 4th. Knock out the pudding on a dish and serve with a Sambayon sauce, No. 430.

420. **PLUM PUDDING.**

PROPORTIONS.—For five persons:

Kidney fat.....	¼ lb.
Raisins	{ Malaga.....2 oz.
	{ Smyrna.....2 oz.
	{ Corinth.....2 oz.
Dices of preserved lemon or orange peel.....	2 oz.
Flour.....	4 oz.
Bread.....	¼ lb.
Sugar (brown).....	¼ lb.
Apples.....	3.
Milk.....	1 glassful.
Rum.....	½ glassful.
Salt.....	A little.
Cinnamon.....	A little.

Time.—5 hours.

PREPARATION.—1st. Place the whole in a large bowl, the fat having been chopped fine and the apples peeled and cut in dices, and beat well with a wooden kitchen spoon. 2d. Butter a napkin and powder with flour inside; place it in a bowl, the buttered part inside, and so as to form a hole, in which you pour the pudding. 3d. Bind the napkin with twine, and let pudding boil for 5 hours in a kettle full of water. 4th. When ready to serve, let it drip in a strainer, take the napkin off, place the pudding on a dish hollow enough to con-



tain $\frac{1}{2}$ pint of rum; sprinkle over it some granulated sugar, pour the rum and light it up. Persons who do not like liquors may serve the pudding with a Sambayon sauce. No. 330.

421. CHARLOTTE DE POMMES.

CHARLOTTE OF APPLES.

PROPORTIONS.—For five persons:

Apples.....12.	Cinnamon.....A little.
Butter..... $\frac{1}{2}$ lb.	Bread..... $\frac{1}{4}$ lb.
Sugar..... $\frac{1}{4}$ lb.	<i>Time.</i> — $\frac{1}{4}$ hour.

PREPARATION.—1st. Peel 12 nice apples, cut them in four, core and slice them fine. 2d. Melt in a sauce pan $\frac{1}{4}$ lb. butter, add the apples and $\frac{1}{4}$ lb. sugar, and a little pulverized cinnamon, cook on a bright fire till the apples are soft. 3d. Slice enough bread to line the cake mould and fry the slices in butter. 4th. Line a cake mould with the slices of bread, pour in the apples, bake for $\frac{1}{4}$ hour in an oven, knock out and serve with an apricot sauce.

422. CROUTE AU MADERE.

TOAST WITH MADEIRA SAUCE.

PROPORTIONS.—For five persons:

Bread..... $\frac{1}{2}$ lb.	Rum..... $\frac{1}{2}$ glassful.
Butter.....3 tablespoonsful.	Or
Apricot sauce.....2 glassesful.	Madeira.....1 glassful.

PREPARATION.—1st. Slice the bread, fry it in butter, arrange the slices in a crown on a dish and when ready to serve pour over a sauce made as follows: 2d. Mix 2 glassesful apricot sauce with 1 glassful madeira or $\frac{1}{2}$ glassful rum.

423. PAIN PERDU.

PROPORTIONS.—For five persons:

Bread.....	$\frac{1}{2}$ lb.
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PROPORTIONS AND PREPARATION.—As for No. 422, but pour over a sauce Sambayon.

424. POMMES FRITES.

FRIED APPLES.

PROPORTIONS.—For five persons:

Apples.....6.	Milk.....1 glassful.
Sugar..... $\frac{1}{4}$ lb.	Flour.....4 tablespoonsful.
Fat.....Enough to fry.	<i>Time.</i> —20 minutes.

PREPARATION.—Pare the apples, slice them crosswise $\frac{1}{4}$ inch thick; dip them in milk, roll in flour and fry till well colored. Sprinkle over some granulated sugar and serve on a folded napkin.

425. PECHES FRITES

FRIED PEACHES. AND

426. ANANAS FRIT.

FRIED PINEAPPLE.

PROPORTIONS AND PREPARATION.—As for No. 424, but cut the peaches in 2 or 4, according to the size and don't peel them. Cut the pine apples in slices $\frac{1}{4}$ inch thick.

427. CREMES FRITES.

FRIED CREAM.

PROPORTIONS.—For five persons:

Eggs.....	5.	Milk.....	1 pint.
Flour.....	3 tablespoonsful.	Lemon.....	The yellow rind of 1.
Sugar.....	2 tablespoonsful.	Vanilla.....	A little.
Fat.....	Enough to fry.		

PREPARATION.—1st.—Take 3 eggs, 3 tablespoonsful flour, 2 table-
spoonsful sugar, the zest of a lemon, or some vanilla, mix all together.
2d. Add little by little and while beating, 1 pt. boiling milk, till you ob-
tain a thick pap; allow it to cook for 10 minutes, always stirring. 3d.
Pour this on a plate in a $\frac{1}{4}$ inch layer and let it cool. 4th. Cut the cold
pap in cakes, steep them in 2 beaten eggs, roll in bread crumbs and fry.
5th. Serve on a napkin, with granulated sugar.

428. POMMES AU BEURRE.

APPLES WITH BUTTER.

PROPORTIONS.—For five persons:

Apples.....	8.	Sugar.....	3 tablespoonsful.
Apricot sauce.....1 glassful.		

PREPARATION.—1st. Pare and core 8 nice apples, and dispose them on
a buttered dish. 2d. Sprinkle sugar over them and let them bake in an
oven until soft. 3d. Prepare a hot syrup with some marmalade of apri-
cot and water, and pour over the apples.

429. POMMES AU FOUR.

BAKED APPLES.

PROPORTIONS AND PREPARATION.—As for No. 428, but do not peel
the apples. Core them, put some granulated sugar in the hole and let
them bake. When ready to serve, sprinkle some granulated sugar over.

430. SAUCE SAMBAYON.

SAMBAYON SAUCE.

PROPORTIONS.—For five persons:

Yelks.....2.	Rum.....1 tablespoonful.
Starch..... $\frac{3}{4}$ tablespoonful.	Cream.....2 glassesful.
Sugar.....2 tablespoonful.	Time.—10 minutes.

PREPARATION.—1st. In a sauce pan beat together 2 yelks, $\frac{1}{2}$ table-spoonful corn starch, 2 table-spoonful sugar, 1 table-spoonful rum, 2 glassesful cream till thick enough, and warm but don't allow it to boil. 2d. Pour on the pudding.

431. SAUCE APRICOT.

APRICOT SAUCE.

PROPORTIONS.—For five persons:

Apricots.....12.	Kirsch.....2 table-spoonful.
Sugar..... $\frac{1}{2}$ lb.	Time.—15 minutes.

PREPARATION.—1st. Place in a sauce pan 12 apricots cut in pieces with $\frac{1}{2}$ lb. sugar, and cook till soft. 2d. Pass through a sifter, add 2 table-spoonful kirsch and enough water to have a half thick sauce; or, mix 2 table-spoonful apricot marmalade with 2 table-spoonful kirsch and add enough water to make quite a thick sauce.

COLD SWEET DISHES.

432. RIZ A L'IMPERATRICE.

RICE A L'IMPERATRICE.

PROPORTIONS.—For five persons:

Rice..... $\frac{1}{2}$ lb.	Sugar..... $\frac{1}{4}$ lb.
Gelatine..... $\frac{1}{4}$ lb.	Cream.....2 glassesful.
Vanilla or yellow lemon peel.....A little.	

PREPARATION.—1st. Wash, cook, drip, cool and drip again the rice as indicated No. 405. 2d. Place it in a sauce pan with $\frac{1}{4}$ lb. gelatine, which you have soaked for 10 minutes in cold water and then melted in a sauce pan,* add 2 glassesful cream and cook while stirring for 10 minutes. 3d. Pour this in a cake mould, which you place in an ice box till cold. 4th. When ready to serve knock it from the mould and pour over a raspberry sauce made as follows: 5th. Pass 2 lbs. raspberries through a sifter and mix with $\frac{3}{4}$ lb. sugar.

*Add a little water if the gelatine is too thick.

433. BLANC MANGER.

PROPORTIONS.—For five persons:

Almonds.....	1 lb.	Gelatine.....	$\frac{1}{4}$ lb.
Sugar.....	$\frac{1}{2}$ lb.		

PREPARATION.—1st. Skin the almonds by dipping them in boiling water till the skin is tender, drip, cool in cold water and drip again, then take off the skins. 2d. Break the almonds in a mortar with $\frac{1}{4}$ lb. sugar, adding, while breaking, a little water. 3d. Place them in a bowl, add $\frac{1}{4}$ lb. sugar, 1 pint milk, and press through a napkin by turning in an opposite direction (this must be done by two persons). 4th. Add to this almond juice $\frac{1}{4}$ lb. gelatine melted as indicated, No. 432, pour the whole in a cake mould and cool as indicated, No. 432.

434. KISSEL A LA RUSSE.

PROPORTIONS.—For five persons:

Cranberries.....	2 quarts.	Starch.....	4 tablespoonsful.
Sugar.....	$\frac{1}{2}$ lb.	Cream.....	1 pint.

PREPARATION.—1st. Press the cranberries or raspberries through a napkin, pour their juice in a sauce pan with $\frac{1}{2}$ lb. sugar, add 4 tablespoonsful corn starch mixed with 1 glassful water, boil the whole for 5 minutes. 2d. Pour in a hollow dish and let cool. Serve with cream apart.

435. CREME AU CHOCOLAT.

PROPORTIONS.—For five persons:

Chocolate.....	$\frac{1}{2}$ lb.	Sugar.....	6 tablespoonsful.
Milk.....	1 quart.	Starch.....	2 tablespoonsful.
Yelks.....			6.

PREPARATION.—1st. Break $\frac{1}{2}$ lb. chocolate and put it, while beating with a whip, in 1 quart boiling milk. 2d. Mix apart 6 yelks with 6 tablespoonsful granulated sugar in a sauce pan and pour the chocolate and 2 tablespoonsful corn starch in while stirring. 3d. Pour this cream in a buttered mould and let cook in a *bain marie* for $\frac{1}{2}$ hour. 4th. Knock out on a dish and serve iced.

5th. Serve with a chocolate sauce made as follows:

Chocolate.....	$\frac{1}{4}$ lb.	Starch.....	1 tablespoonful.
Water.....	1 glassful.	Cream or milk.....	1 glassful.
Yelks.....			4.

PREPARATION.—1st. Melt the chocolate in 1 glassful water. 2d. Place the yelks in a sauce pan with $\frac{1}{2}$ glassful cream, and warm a little; add 1 tablespoonful starch mixed with $\frac{1}{2}$ glassful cream, and add the chocolate while stirring; warm again, but don't let boil; cool and serve with the *Creme au Chocolat*.

436. CREME AU CAFE.

As for No. 435, but use 4 tablespoonsful coffee for the cream and 2 tablespoonsful for the sauce.

437. CHARLOTTE RUSSE.

PROPORTIONS.—For five persons:

Cream.....1 quart. Lady fingers.....1 lb.
 Sugar..... $\frac{1}{4}$ lb.

PREPARATION.—1st. Line the bottom and the sides of a cake mould with lady fingers. 2d. Whip 1 quart cream (thick cream), and when the cream is whipped sprinkle the sugar over; mix carefully; pour in mould; let cool a little while and knock out.

438. MACEDOINE DE FRUIT.

PROPORTIONS.—For five persons:

Canned	{	Peaches.....	} $\frac{1}{4}$ lb. of each.
		Apricots... ..	
		Plums.....	
		Cherries.....	
		Pineapples.....	

Sugar..... 2 tablespoonsful.
 Kirsch 1 glassful.

1st. Take $\frac{1}{4}$ lb. each of preserved peaches, apricots, plums, cherries, pineapples; let drip separately; arrange the fruits in hollow dish so as to have a pretty effect. 2d. Add some sugar to the juice of the fruits; let it simmer down, and when the syrup is concentrated enough let it cool. 3d. When ready to serve add 2 tablespoonsful of maraschino or kirschwasser, and pour the syrup on the fruits.



. RECAPITULATION.

WARM SWEET DISHES.

411. Peches a la Conde.....Peaches a la Conde.
 412. Piores a la Conde.....Pears a la Conde.
 413. Ananas a la Creole.....Pine Apple a la Creole.
 414. Peches a la Bourdaloue.....Peaches a la Bourdaloue.
 415. Souffle a la Vanille.....Souffe a la Vanilla.
 416. Souffle au Oatmeal.
 417. Souffle a l'Americaine.
 418. Poudding au Riz.....Rice Pudding.
 419. Poudding Diplomate.
 420. Plum Pudding.
 421. Charlottes de Pommes.....Charlotte of Apples.
 422. Croute au MadereToast with Madeira Sauce.
 423. Pain Perdu.
 424. Pommes FritesFried Apples.
 425. Peches Frites.....Fried Peaches.
 426. Ananas Frit.....Fried Pine Apple.
 427. Cremes Frites... ..Fried Cream.
 428. Pommes au BeurreApples with Butter.
 429. Pommes au Four.....Baked Apples.
 430. Sauce Sambayon.....Sambayon Sauce.
 431. Sauce Abricot.....Apricot Sauce.

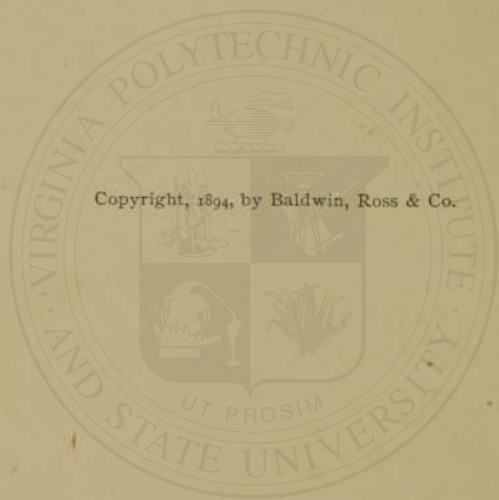
COLD SIDE DISHES.

432. Riz a l'Imperatrice.....Rice a l'Imperatrice.
 433. Blanc Manger.
 434. Kissel a la Russe.
 435. Creme au Chocolat.
 436. Creme au Cafe.
 437. Charlotte Russe.
 438. Macedoine de Fruit.



TANTY'S LA PATISSERIE

ADDENDA TO
LA CUISINE FRANÇAISE
BY
FRANÇOIS TANTY.



INTRODUCTION.



IN a preceding book we have endeavored to tell our readers how, at a small expense, cooking may be made not only substantial and wholesome, but appetizing and palatable; its great success and the numerous additional demands have urged us to complete the same, under the present title, giving a manual for family pastry and general household delicacies, which are considered almost indispensable in Europe, and of which American ladies are unable to acquire anything except a very superficial knowledge.

We will begin by showing how to make bread at home, in the European way, and as light and palatable as that sold under the name of Vienna Bread, and which commands high prices, and is found only in fancy bakeries.

Afterward we will pass in review the different kinds of pastes, and doughs used in pastry, and will indicate the different pies, tarts and cakes which are made therefrom. In that manner, a few recipes, simple and short, but clear and practical, will enable the reader to make quite an indefinite number of fine pastries.

Besides "*How to make Bread and Pastry*" this book will contain the following chapters:

Ice Cream and Sherbets.

Jellies, Jellies and Syrups.

Home Made Confectionery.

Family Cordials.

Family Beverages, made with fruits.

How to keep fruits fresh; how to dry and how to preserve them.

How to care for wine.

We call the reader's especial attention to the chapter concerning the keeping fresh and use of fruits, and the making of family beverages from them.

In France, where farms are smaller, and therefore, the harvest of fruits less important than in this country, some intelligent farmers make a very handsome profit by utilizing all the fruit, large and small. The finest of the fruits are placed with care in a fruit cellar, to be sold only when prices are advantageous; the second quality serves for preserves of different kinds, and the poorest quality is also utilized for family beverages, which are absolutely wholesome, very cheap, and, being home made, free from any adulteration.

The refuse of the last preparation may also serve for the making of a good brandy.

The closing chapters of the book will give some economical ideas to farmers (and owners of country seats) which will, if carried out, insure them a very handsome additional income. These ideas are entirely new to the Americans, and are the result of many generations of necessary "hard-pan" thought and tests by the French farmers.



PUBLISHERS' NOTES.



As in the case of the preceding work, "La Cuisine Française," which was published less than a year ago, and which has met with the largest sale on record for a cook book, we are indebted to Mr. Louis Tanty for the translation, collaboration and simplified arrangement of this work, which bids fair to outstrip its predecessor, principally from the fact that it stands alone in its subject matter, and covers a virgin field of recipes. Without testing the previous book, many were alarmed at possible intricacies implied by the words, "French Cooking," whereas, from those who tested the book, we have had the very highest encomiums regarding not only its fine cooking, but its remarkable economy and simplicity. Whereas, on the one hand, we have received congratulations from the chief steward of the Palmer House, Chicago, and the chef of Delmonico's, New York, we have on the other hand received letters from hundreds of housewives stating that the book has enabled them to give the finest order of cooking at a less cost than that at which they had previously supplied their tables with ordinary dishes.

All of which goes to show that artistic and refined cooking does not imply extravagance or intricacy; as additional proof, we may say that French cooking is the cheapest in the world, while at the same time it is the most palatable and elegant. Our American cooking is practically a travesty on the French cooking, for in it, we ape the latter; why then, not go to the fountainhead?

Mr. Francois Tanty, the author, was trained for his profession under Careme, the most noted cook of his day; he then became chef of Emperor Napoleon III of France, leaving this office for that of chef of the Imperial family of Russia, where he obtained a rank similar to that of colonel in the army, and was decorated by the late Czar with the Imperial Order of the Red Cross (see back cover page) in consequence of his services as purveyor to the Army and Hospital Corps in the Russian-Turkish war.

About four years ago he came to America to establish his sons in business, and has thus been able to adapt the requirements of his wonderful cuisine to the American Home.

Fine cooking is the vehicle of French Diplomacy.—Careme.



BREAD.

In large cities it is always easy to find good bread, made fresh every day, it is not the same for small towns, villages and farms, besides which, many families prefer to make their bread at home; in which case the following recipes will be found advantageous:

1. HOW TO CHOOSE THE FLOUR.

A good flour should be *dry, heavy, and very soft* to the touch; it should have a *clear white* color (a little yellowish sometimes), be adhesive to the fingers (when they are dry); when pressed between the hands it should form a kind of ball, which will not scatter immediately.

2. PLAIN WHITE FAMILY BREAD.

PROPORTIONS: Flour, 3 lbs.
 Salt, $\frac{1}{2}$ oz.
 Yeast (pressed), $\frac{1}{2}$ oz.
 Water, (NOTE 1).

PREPARATION: *To make the sponge.*

The day before making the bread, prepare the sponge in the evening, with $\frac{1}{4}$ of the flour, as follows: 1st. Sift the flour (12 oz., with

(1) It is not possible to state exactly the quantity of water, because some kinds of flour require more or less than some others.

the present proportions) on your pastry board,¹ making a kind of heap, about 1½ inches high, in the middle of which you make a large hole with the fist, the size of this hole being about 3 inches in diameter. 2d. Break into small pieces about ½ oz. of compressed yeast (or its equivalent of fresh yeast), add some water² mix it first with the yeast, then with the flour, taking it always by small quantities, from the inside part of the hole, add from time to time a little water, until all the flour has been transformed into a half thick dough. 3d. Roll it in the shape of a ball, place it in a pan, covered with a piece of cloth, and allow it to rise in a quite warm place.

To make the bread :

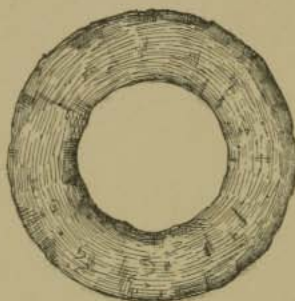
4th. With the remainder of the flour do as indicated above for 1st and 2d, using the sponge instead of yeast. 5th. When the dough is made, work it well with the fingers, for about ¼ hour, then roll it in the shape of a ball and place it aside for about ½ hour, in a not too warm place. 6th. Divide the bread in pieces according to the size of loaves you wish, and give them one of the following forms:

BALL.³—Roll the dough in the shape of a ball and place it in a round pan to rise.

CROWN.—Roll in the shape of a ball, make a hole in the middle with the fore finger, then enlarge it in the shape of a crown; let rise in a round pan.

VIENNA BREAD.—As for the above, but give the form illustrated in the accompanying cut.

ROLL.—As for the Vienna bread, but use only about ¼ pound of dough or less.



SANDWICH BREAD.—Place the dough in a buttered, long square bread mould. This kind of bread is baked in the mould itself, to obtain a regular shape and a large proportion of crumb.

(1) We strongly recommend the use of a marble top table for pastry and bread, or a piece of marble about eighteen inches square.

(2) The water should be lukewarm, and not warm or cold.

(3) Sprinkle dry flour on the pastry board, when rolling the dough, to prevent sticking.

7th. Allow the bread to rise, in a quite warm (not hot) place, till the volume of the dough has quite doubled. 8th. Turn the loaves on a baking plate (the sandwich bread excepted), notch the upper part a little with the point of a knife, brush them over with some milk or water (this is to glaze the crust) and let them bake in a warm but not too hot oven, till well colored—about $\frac{1}{2}$ hour for the one pound loaves. 9th. Let the loaves cool, taking care not to place them flat on a board or table while cooling; they should be placed on an incline to prevent the crust becoming soft.

3. RYE BREAD.

PROPORTIONS: Flour, $\left\{ \begin{array}{l} \text{Wheat, 2 lbs.} \\ \text{Rye, 1 lb.} \end{array} \right.$
 Salt, $\frac{1}{2}$ oz. Caraway seeds, 3 teaspoonfuls.
 Yeast, $\frac{1}{2}$ oz. Water, ———.

PREPARATION: Do as indicated for the plain bread, but make the sponge with wheat flour ($\frac{1}{4}$ of the whole amount of flour, *i. e.* $\frac{3}{4}$ lb.) When the dough is quite ready, add the caraway seeds and work the dough well.

4. MILK BREAD.

While for the plain white bread only the sponge is made the day before baking, for the milk bread the sponge and the dough are made the same evening and are allowed to rise the whole night.

PROPORTIONS:

Flour, 2 lbs. Salt, $\frac{1}{2}$ teaspoonful.
 Butter, $\frac{1}{2}$ lb. Milk, (NOTE 1).
 Sugar, 1 tablespoonful. Yeast (pressed), $\frac{1}{2}$ oz.

PREPARATION: *4a. To make the sponge.*

1st. Make the sponge with $\frac{1}{4}$ of the flour (*i. e.* $\frac{1}{2}$ lb.) as indicated in 1st and 2d for the plain white bread, using lukewarm milk instead of water. 2d. Roll this dough in the shape of a ball, place it in a round pan, make two notches crosswise; cover with a piece of cloth, and allow to rise in a quite warm place for about one hour and a half, till the volume is doubled.

4b. To make the bread.

3d. Sift the remainder of the flour in the present case on the pas-

(1) It is not possible to state exactly the quantity of milk, some kinds of flour requiring more than others.

try board, make a heap with a hole as above. 4th. Put in the hole 1 tablespoonful of sugar, $\frac{1}{2}$ teaspoonful of salt, $\frac{1}{2}$ pound of butter, and about 2 cupfuls of milk. 5th. Mix the flour with the milk, butter, etc., little by little, and adding some milk from time to time until you obtain a dough a little more pliable than that for *plain bread*; work this dough well. 6th. Flatten the dough about 1 inch thick, place the sponge over and flatten it on the dough, then mix both gently by turning the edges of the dough over the sponge and toward



the center, so as to obtain a ball, which you put in a round pan and allow to rise for the whole night, in a quite cool

place. 7th. The following day, half hour before baking, place the dough on the pastry board, on which you have sifted a little flour to prevent sticking, roll it in length and divide it in small cakes to which you give the shape of rolls, twists, "grisignis,"¹ etc. 8th. Place them on a baking plate, brush over with some milk (to glaze) and bake in an oven till well colored.



Milk bread is served with coffee for breakfast or used for sandwiches at select lunch and tea parties.

5. LUNCH OR BREAKFAST ROLLS.

PROPORTIONS: Flour, $\frac{1}{2}$ lb.
 Baking Powder, 1 teaspoonful.
 Salt, $\frac{1}{2}$ teaspoonful.
 Butter, 1 tablespoonful.
 Sugar, (if liked) 1 tablespoonful.
 Water or milk, 1 cupful.

PREPARATION: 1st. Sift together the flour, baking powder and salt on the pastry board, making a heap and hole as indicated (No. 1. 1st) Place in the hole the butter and water, or milk, also the sugar if liked, and make a half firm dough of the whole. 2d. Roll it out to the thickness of a finger and cut into circular or square shapes. 3d.

(1) "Grisignis" are small rolls, the size of a pencil; when baked they are composed entirely of crust and are very palatable.

Bake immediately¹ on a baking dish, buttered, in quite a warm oven and serve hot.

6. CORN BREAKFAST ROLLS.

PROPORTIONS: Corn Meal, $\frac{1}{2}$ lb.
 Baking Powder, 1 teaspoonful.
 Salt, $\frac{1}{2}$ teaspoonful.
 Sugar, (if liked) 1 tablespoonful.
 Eggs, 2.
 Milk, 1 cupful.

1st. Sift 1 lb. corn meal, with 1 teaspoonful baking powder and about $\frac{1}{2}$ teaspoonful salt. Make a heap and hole as above, place in the hole 1 teaspoonful butter, 2 eggs and about 1 cupful milk, and work the whole together, to obtain a thin batter. 2d. Beat all very hard together and pour the batter on buttered moulds (corn cake pan preferred) in which you have sifted some dry meal. Bake quickly and serve hot.

They are very good with fresh butter.

7. OATMEAL ROLLS.

PROPORTIONS: Oatmeal, 2 cupsful.
 Butter, $\frac{1}{2}$ tablespoonful.
 Water, 1 cupful.
 Milk, 1 pint.
 Baking Powder, 1 teaspoonful.
 Salt, $\frac{1}{2}$ teaspoonful.

PREPARATION: 1st. Mix in a saucepan about 2 cupsful oatmeal, with $\frac{1}{2}$ tablespoonful butter, 1 cupful water and $\frac{1}{2}$ teaspoonful salt. 2d. Bake in an oven for about $\frac{1}{4}$ hour. 3d. Add about 1 pint milk, mix carefully the whole, then add, little by little, and while mixing, about $\frac{1}{2}$ lb. flour, previously sifted, with 2 teaspoonsful baking powder. 4th. Divide this dough into small cakes, about twice the size of a finger, place them on a buttered dish and bake in not too hot an oven, as above.

(1) Don't forget that dough, which is made with baking powder, ought to be baked as soon as mixed, because as soon as the baking powder is moistened decomposition begins and if you wait, the gas will escape and the rolls will not raise.



PASTRY.

INTRODUCTION.—French pastry is proverbial for the variety of its productions, and as their number varies according to the fancy and imagination, they are quite

unlimited; but if one tries to classify the various kinds of cakes, pies, tarts, biscuits, etc., he will find only a small number of primary pastes from which all the different kinds of cakes are made.

We will divide this chapter into ten sections, each one written on the same plan: Describing first how to make a given quantity of primary paste or dough, then giving various recipes for the use of the same, which recipes our readers may modify according to their needs and tastes. We call the special attention of our readers to Section I, Patty Paste and Patties, these kinds of pastry being quite unknown in this country; also to the Terrines, which will be found very advantageous to the inhabitants of country towns, farms and villages.

UTENSILS.—Oven. The most useful utensil is, of course, a good oven. The best is a regular baker's oven, but in the majority of cases housewives will have to bake pastry as well as bread in the oven of their kitchen range. In this case great care ought to be taken to avoid burning, as the heat has to be regulated by the damper. You should frequently inspect the cakes while baking, and open the door of the oven if it is too hot. For persons making quite a large quantity of bread and pastry at the same time, we would suggest the

use of an oven separate from the range. There are several models of this kind of oven made of galvanized iron and called "portable ovens," which may be found useful in such cases, and serve also for drying fruits.

PASTRY BOARD.—The best is a kind of table three feet by two feet in size, with a hard wood, or better, a marble top. It will be found well, if not indispensable, to have a rail or upright edge four inches high around three sides of the table, to keep the flour from falling on the floor; also a drawer in which you can put the rolling pin, pastry cutters, etc., etc.

ROLLING PIN.—This is a cylinder made of hard wood about eighteen inches long, and from two and one-half to three inches in diameter.

French pastry cooks use always a rolling pin of this kind and never one with handles, as it is the custom of this country. Any turner can make a rolling pin of this kind at a small expense, and a little practice will show its advantages.

JAGGER AND PASTE CUTTERS.—The first is of hard wood or bone, and the second of tin of various sizes and shapes. Both are sold at hardware stores.



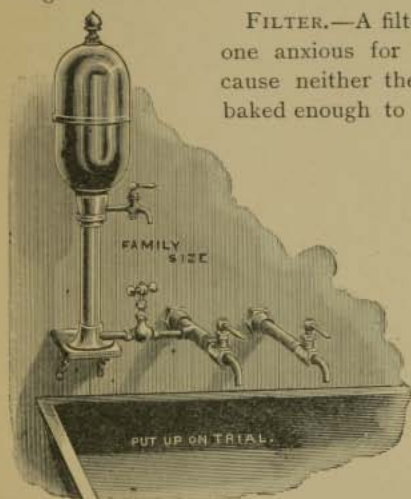
MOULDS.—The different kinds of moulds will be described hereafter as they are needed. They are made in tin or aluminum, the latter being preferable because aluminum is a better conductor of heat, and you can more easily avoid danger of burning and bake more thoroughly.

MORTAR.—An iron mortar, or better, a marble one for breaking fine various preparations, sieves of various patterns, and among them a hair sieve.

BRUSH.—The simplest is made with several long feathers tied to-

gether and serves to brush over different kinds of cakes with yelks, milk or water, to glaze them.

SCALES.—Scales are indispensable for succeeding with pastry, because in many recipes proportions may be given exactly only by weight.



FILTER.—A filter is also indispensable to any one anxious for the health of the family, because neither the cake nor the bread may be baked enough to destroy the germs (if any) in the water. The temperature necessary to obtain this result is at least 212 degrees, and certainly the middle of a cake is far from this degree except in the case of tarts or pies. The filters most universally recommended as reliable and germ-proof are those known as the Pasteur filters.

SECTION I.

PATTY PASTE AND PATTIES.

INTRODUCTION.—The word "patty" although found in the dictionary, is quite unknown in this country, and certainly the dishes it represents are very seldom served on American tables, except perhaps in hotels and restaurants having French cooks.

The "pate" is a kind of meat, poultry, game or fish pie, made either with or without a mould, and is usually served cold. They are matchless for picnic parties and very advantageous for breakfast, because they may be kept fresh for more than a week; moreover, a "pate" is better after three or four days, than the day it is made,

the seasoning having had time to penetrate thoroughly all the component parts.

We will divide SECTION 1, "Patty Paste and Patties," in two parts, first telling how to make Patty Paste and how to use it, and last, describing the various kinds of patties with the stuffing and garnishing special to each of them.

10. PATTY PASTE.

10a. *How to Make the Paste.*

This paste should be firm, have a good taste and not be too fatty, because the materials to be mixed with it are more or less fatty themselves.

PROPORTIONS: (For 1 lb. flour, and to obtain about 1½ lbs. paste.)

Flour.....	1 lb.	Salt.....	½ teaspoonful.
Butter.....	¼ lb.	Water.....	1 glassful. ¹
Or culinary grease....	3 oz.		

PREPARATION: Sift the flour through a sieve on the pastry board (marble top preferred) in the shape of a flat heap, about three inches high, make a hole in the middle with the fist, the bottom of which reaches the pastry board, and the edges of which are about three inches in thickness. This is what French pastry cooks call a "fountain." 2d. Place in the fountain, the butter, salt and water, and mix the whole with the flour, by taking it little by little from the inside wall of the hole, adding some water if necessary, till you obtain quite a thick dough. 3d. Work this dough for about ten minutes, with the fingers and the palm of the hand, then roll it in the shape of a ball and put it aside for about ¼ hour, before rolling it for making "patties."²

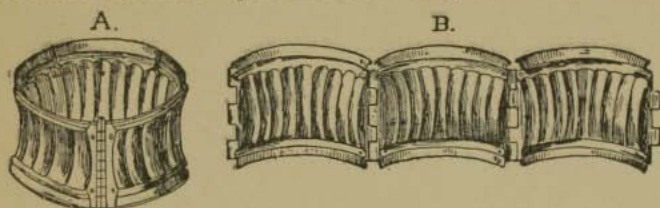
How to Use the Paste.

There are two ways of making "patties," with or without a mould. The first is preferable when the patty is to be served for a fashionable breakfast or lunch, but the second is simplest and we recommend it for ordinary family use.

(1) 1 glassful is ½ pint, but this proportion is approximate because some kinds of flour require more water than some others.

(2) A dough if not put aside after having been mixed, will be too coarse to roll out.

106. PATTY WITH A MOULD. The best moulds are those with a key, sometimes called "open moulds." They are more decorative



and easier to handle, being made with two parts, the sides (with a key), which are the mould proper, and the bottom, for which you may use any piece of sheet iron, provided it is large enough. The ordinary moulds are composed of only one part, and the long ones, commonly called deep bread pans, are the best.

1st. With either kind of mould, divide the necessary amount of dough, say 2 lbs., in two parts, one weighing three times as much as the other, say $1\frac{1}{2}$ lbs. and $\frac{1}{2}$ lb., and roll them in the shape of a ball (always sprinkle some dry flour on the pastry board and on the dough when about to roll it to prevent sticking). 2d. Roll the largest "ball" with the rolling pin, lengthwise and crosswise, till you give to the dough an oval shape, and the thickness of the small finger.

(Fig. 1). 3d. Fold the dough into two, lengthwise, (Fig. 2) then bend the fold AB with the hands, going from the



Fig 1



Fig 2



Fig 3



Fig 4.

middle C to the extremities A and B, as represented by Fig. 3, and finally, roll the middle part to give to the dough the form represented in Fig. 4. The dough has then the shape of a cap and can be introduced easily into the mould. 4th. Press the dough on the sides of the mould with the hands (the mould should be buttered), taking care that the dough folds over the edges about 1 inch, to be folded over the upper crust. 5th. Fill the "patty," laying first a bed of stuffing

on the bottom, about 1 inch thick, then a bed of garnishing, etc.,¹ finishing with a bed of stuffing. The garnish should not reach the side, and the interval of about $\frac{1}{2}$ inch is to be filled with stuffing. 6th. Roll the small ball of dough about the same thickness as the former, put it on the patty to form the upper crust, trim it and fold the edges of the bottom crust over. Don't forget to moisten the dough a little where the seaming has to take place. 7th. Make in the middle of the upper crust a hole which shall reach the stuffing inside, and in which you place a kind of small "funnel" made out of a rolled card. This will constitute a kind of chimney through which the steam will escape while the "patty" is baking, without damaging the crust.

10c. WITHOUT MOULD. 1st roll the necessary amount of dough, say 2 lbs., in the shape of a ball (only one instead of two as



in 1st above), roll it in an oval shape about the thickness of the small finger; 2d. In the middle, and leaving on the sides enough dough to be folded over, place the stuffing and garnishing as indicated in 5th above (fig. 1). 3d. Fold the edges first lengthwise, then crosswise, moistening the places where the seaming is to be made. The stuffing and garnishing is then thoroughly wrapped in the dough (fig. 2). 4th. You may then proceed in two ways, turn the patty upside down on a buttered baking plate, so that the upper part appears seamless; or, stick over the seams a piece of puff paste (No. 87) of the thickness of the small finger, and a little smaller in size than the patty itself. Don't forget to moisten the pieces of dough which you wish to stick together. In both cases make two holes in the upper crust as indicated No. 7.

10d. How to Bake a Patty.

1st. Brush the patty over with some beaten yelk, to glaze it, and place it on a baking plate, either in a mould or not. 2d. Let it

(1) The stuffing and garnishing vary of course, according to the kind of patty.

bake in an oven, not too hot, till it becomes of a clear yellow color. 3d. Cover it with a buttered sheet of paper (to avoid burning the upper crust) and bake again, till well colored, taking care to look at the patty from time to time. "The Patty" ought to cool in its mould.

11. PATE DE VEAU ET DE JAMBON.

(Veal and Ham Patty.)

PROPORTIONS:

Dough..... 3 lbs.

FOR THE STUFFING.

Veal trimming..... 2 lbs.	Fresh leaf lard..... 2 lbs.
Eggs..... 2	Spiced, salt to suit the taste.

FOR THE GARNISH.

Veal..... 2 lbs.	Fresh leaf lard..... 1 lb.
Lean ham cooked..... 1 lb.	Butter..... 1 tablespoonful
Madeira Wine..... 1 glassful.	Parsley..... ½ handful.
Schalot or onion..... 1.	Salted spice to suit the taste.

PREPARATION:

STUFFING: 1st. Take a 4 lb. piece of veal leg, trim off about 2 lbs. of the toughest part (nearest the hock), preserving the better part of the meat for the garnishing. 2d. Chop these trimmings and also 2 lbs. fresh leaf lard (also called salted pork or fat back), mix the whole in a bowl with 2 eggs and spiced salt to suit taste; or better, break fine the chopped meat and eggs and salt in a mortar.

GARNISHING: 1st. Cut the veal (2 lbs.) and the cooked ham (1 lb.), which should be lean and of a nice color, in pieces the size of the hand, and the leaf lard (1 lb.) in strips about the size of the fore finger. Place the pieces of veal, ham and lard in a bowl, add spiced salt to taste, pour over 1 glass of Madeira wine and let pickle for 3 hours.¹ 2d. Drip the veal, ham and lard, fry the former (veal) with a little butter and 1 chopped onion or schalot (this is to prevent veal from wrinkling while baking.) 3d. Do as indicated, No. 10 b, beginning with a bed of stuffing on which you dispose pieces of ham, veal and lard, then another bed of stuffing, etc.

(1) Persons who object to the use of liquors may use pieces of meat without pickling.

REMARK.—The bed of veal, ham and lard, should be arranged in such a way that when the patty is sliced you may see on each slice among the stuffing pieces of ham, lard and veal.

12. PATE DE VOLAILLE.

(Patty of Fowl.)

PROPORTIONS: Dough.....3 lbs.

FOR THE STUFFING.

Veal.....2 lbs. Fresh leaf lard.....2 lbs.

Eggs..... 2

GARNISH:

Fresh leaf lard.....1 lb.	Cooked ham.....1 lb.
Chicken.....1	Carrots.....2
Onions.....1	Bay leaves.....some.
Thyme.....some	Madeira.....1 glassful.

Spiced salt to suit taste.

PREPARATION—Stuffing as indicated No. 11.

GARNISHING: 1st. Cut the lard and ham as above (No. 11), pick the meat from the chicken (previously clean and wash it), taking care to have quite large pieces, and do as indicated for the veal and ham patty, but don't pickle the meats. 2d. While the patty bakes put the bones of the chicken broken quite fine into a sauce pan or kettle with 2 carrots and 1 onion sliced, some thyme and bay leaves, 1 glassful Madeira, 2 glasses full of water or stock, boil slowly till quite boiled down, then pass through a fine sieve or napkin, and when the patty is half cooled introduce this stock with a funnel through the hole made in the upper crust, (10 b 7th), so as to fill the intervals between the stuffing and the crust.

13. PATE DE FOIE GRAS.

(Goose, Duck, or Chicken Liver Patty.)

NOTE.—The Pate de Foie Gras is an epicurean dish, and one of the most palatable inventions of French pastry cooks. The recipe we give below is a simplified one which will prove to be not too expensive in country towns or farms, during the time the poultry is abundant and cheap. By adding some truffles



sliced fine you will obtain something very delicious, and we recommend it for holidays, and especially for dinner parties.

This patty is always made in a mould.

PROPORTION—STUFFING:

Pork tenderloin.....	2 lbs.
Ham	1 lb.
Fresh leaf lard.....	4 lbs.
Onions.....	2.
Parsley.....	½ handful.
Butter.....	1 tablespoonful.
Flour.....	3 tablespoonfuls.
Eggs.....	3.
Madeira.....	1 glassful.
Spiced salt to suit taste.	
Chicken or duck livers . . .	12.
Goose livers.....	8.
Or truffles.....	½ to ½ lb.

PREPARATION—STUFFING: 1st. Chop the pork, the ham and the leaf lard fine, add 2 onions chopped and browned in butter (light brown) and ½ handful chopped parsley. Pour the whole in a mortar, add 3 tablespoonfuls flour, 3 eggs, spiced salt to taste, and 1 glassful Madeira. Mix well and break the whole fine.

GARNISHING: 1st. The day before making the patty put the livers in cold water to freshen, (by so doing they will become quite white). Let them remain for about 24 hours, changing the water frequently, let them drip, roll them in a napkin to dry them well, sprinkle over some spiced salt, and do as indicated, No. 10 b, placing a bed of stuffing then some livers ½ inch to 1 inch from one another with some sliced truffle between them.

REMARK.—This patty if truffled, should be made at least four or five days before serving, so that the truffles may communicate their flavor to the stuffing and the liver. The amount of truffles will vary of course according to the expense you wish to incur. Keep this patty in a cold and dry place.

If you wish also to decorate the patty, stick a piece of puff paste on the upper crust (by moistening both pastes), and also stick on the second cover pieces of paste having the form of leaves, crescents, circles, or any shape the fancy may direct, but never forget to make

a hole, (see No. 10 *b*), in the upper crust, which ought to reach the stuffing.

14. PATE DE LIEVRE OU DE LAPIN.

(Hare or Rabbit Patty.)

PROPORTIONS:

STUFFING.

Leaf lard.....	2 lbs.	Cooked ham.....	1 lb.
Pork tenderloin or sausage meat.....			1 lb.
Onion.....	1	Eggs.....	2.
Spiced salt to taste.			

GARNISH.

Three hares or five rabbits.	
Cooked ham.....	1 lb.
Leaf lard.....	2 lbs.
Carrot.....	1.
Onion.....	1.
Bay leaves and thyme, some.	
Spiced salt to suit taste.	
Madeira.....	1 glassful.

NOTE.—Made with or without a mould.

PREPARATION:

STUFFING: 1st. Skin your hare or rabbits, take off the loin and sirloin and put them aside to be pickled, as indicated below. 2d. Pick off all the meat you can get from the legs and shoulders of the hare or rabbits, chop this last meat very fine and also the cooked ham (1 lb.); leaf lard (2 lbs.); the pork tenderloin or sausage meat, (1 lb.), and pour the whole in a mortar with 2 eggs, 1 onion chopped fine, and browned in butter, with spiced salt to taste, and break the whole fine.

GARNISH: 1st. Place the hare or rabbit loins, the ham (1 lb.); cut in pieces one-half the size of the hand, the lard (2 lbs.), cut in strips the size of the finger, in a bowl with some thyme and bay leaves, 1 carrot and 1 onion cut in slices, and 1 glassful of Madeira; let the whole pickle for five or six hours, then do as indicated for the Veal and Ham Patty, No. 11.

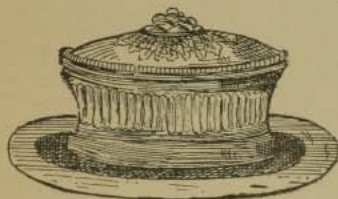
REMARK.—Many kinds of small game may be prepared in the same way, as squirrels, etc. You may also add some sliced truffles.

15. PATE DE GIBIER.

(Game Patty.)

NOTE.—Made out of snipe, quail, partridge, prairie chicken, etc., etc; it must always be made in a mould.

PROPORTIONS:



Rabbit or partridge, 1.
 Leaf lard, 1 lb.
 Veal liver, 1 lb.
 Butter, 2 tablespoonfuls.
 Onions or schalots, 2.
 Spiced salt to suit taste.

GARNISHING: Beef tongue.....1 lb.
 Leaf lard.....1 lb.
 Truffles..... $\frac{1}{2}$ lb., if liked.
 Brandy.....1 glassful.
 Quail, 12.¹

PREPARATION:

STUFFING: 1st. Pick off the flesh from the quail, etc., in as large pieces as possible. Place them aside to be pickled as indicated below, and break the bones quite fine in a mortar. 2d. Brown in a saucepan 2 tablepoonfuls of butter, with one chopped onion or schalot; add 1 lb. veal liver cut fine, also the broken bones; sprinkle over half handful chopped parsley, let cook awhile, pour the whole again in the mortar, break it very fine then pass through a sieve. You will obtain a kind of pap with a very strong and nice game taste. 3d. Chop very fine, about 1 lb. game flesh (the flesh which you can pick from a prairie chicken, partridge, or medium sized rabbit, is just what you need) also 1 lb. fresh leaf lard. Pour the whole in a mortar with 2 eggs, spiced salt to taste, and the game pap (2d), mix well the whole with the paddle and break very fine.

GARNISH: 1st. Place the pieces of flesh you have picked off from game, with 1 lb. leaf lard and 1 lb. cooked beef tongue cut the size of a finger, in a bowl; add some sliced truffles if you have them, and a glassful of brandy; let pickle well. The stuffing should be prepared and used as indicated for the chicken patty.

(1) You may use other kinds of game, in proportion, according to their size.

16. TERRINES.

"Terrine" in France is a special kind of earthen jar of from 1 pint to 1 quart capacity, made to withstand the heat of an oven, and having a cover with a small hole in the middle. It is used to bake patties made only from stuffing and garnishing, that is to say, not enclosed in dough. When these patties are baked and cold then pour over about 1 inch melted butter (fresh or a little bit salted), or kidney fat. In this way the terrine may be kept fresh from one to two months in a cold and dry place.



If our readers cannot get real terrines, which are quite rare in the United States, they can overcome the difficulty by buying any kind of an earthen jar with a cover, (one with a hole in the middle preferred, or use pork and bean jars), on the top of which they place a saucer or plate as a cover, putting a piece of wood under same so that the steam may escape while the potted meat is baking. By doing so they may prepare several terrines during the season of chickens or game, and serve them afterward, which will prove a great convenience.

How to Bake Terrines.

To bake terrines place them in a deep baking dish half full of water. Don't forget the cover which prevents the upper part from burning, and bake from one to one and one-half hours, according to size.

17. TERRINE DE VEAU ET DE JAMBON.

(Veal and Ham Terrine.)

PROPORTIONS AND PREPARATION—As for No. 11.

Bake as indicated, No. 16.

18. TERRINE DE VOLAILLE.

(Terrine of Fowl.)

PROPORTIONS AND PREPARATION—As for No. 12.

Bake as indicated, No. 16.

19. TERRINE DE FOIE GRAS.

(Potted Goose, Duck or Chicken Liver.)

PROPORTIONS AND PREPARATION—As for No. 13.

Bake as indicated, No. 16.

20. TERRINE DE LIEVRE.

(Terrine of Hare or Rabbit.)

PROPORTIONS AND PREPARATION—As for No. 14.
Bake as indicated, No. 16.

21. TERRINE DE GIBIER.

(Terrine of Game.)

PROPORTIONS AND PREPARATION—As for No. 15.
Bake as indicated, No. 16.

SECTION II.

SHORT CRUST PASTE.

Fish Patty, English Meat and Poultry Pies, Timbales, Fruit Pies and Tarts.

22. INTRODUCTION.—This paste, called ordinarily pie paste or short crust, is used instead of patty paste for fish patty, served for beefsteak, game and poultry pies, for "Timbales," and above all for any kind of fruit or preserved pies.

23. *How to Make the Paste.*

This paste which is finer than the patty paste, should be firm.

PROPORTIONS: For 1 lb. of flour and to make about 2 lbs. of dough.

Flour.....	1 lb.	Butter.....	½ lb.
Salt.....	½ teaspoonful.	Sugar.....	1 tablespoonful. ¹
Milk.....	1 glassful.	Eggs.....	2.

PREPARATION: As for the patty paste, No. 10, but don't make it so firm. Roll it in the shape of a ball and put it aside for a quarter of an hour before using.

24. PATE DE SAUMON A L'IMPERIALE.

(Salmon Patty a l'Imperiale.)

This patty and the one following are fish patties, made according to the Russian style. In Russia, where "Lent" is very strictly ob-

(1) Use sugar only for the sweet pies.

served, these preparations are very useful for great dinners, as well as for families. The recipes given are those which we used to follow while in the service of the Imperial Family of Russia, but it will be easy to simplify them a little, and to adapt them to every one's requirements.

PROPORTIONS—STUFFING:

Pike or Pickerel.....4 lbs.	Flour....12 ounces.
Water.....1 cupful.	Anchovies pickled in oil, 4 pieces.
Butter.....1½ lbs.	Spiced salt to suit taste.

GARNISHING:

Salmon.....4 lbs.	Dried Mushrooms...1 cupful.
Onions or schalots.2	Chopped Parsley...½ handful.
Butter.....2 tablespoonfuls.	Spiced salt to taste.

PREPARATION:

STUFFING: 1st. Clean, skin and take the bones off of 6 lbs. pike or pickerel, which will give you about 4 lbs. fish flesh. Chop this flesh fine and place it in a mortar with 4 anchovies, pickled in oil, from which you have removed the skin and bones, 1½ lbs. butter, 3 eggs, and spiced salt to taste, and 12 ounces of flour cooked with 1 cup of water, as follows: Let 1 cupful of water warm in a saucepan, and when it boils add, while stirring, 12 ounces of flour; mix well awhile without allowing to boil and pour on a plate to cool. When this pap is cold place it in the mortar together with the mushrooms, onions, parsley and melted butter in which you have fried the salmon steak as indicated below. Break the whole fine and mix well and you will have a very good fish stuffing.

GARNISHING:

1st. Take a 4 lb. piece of salmon (fresh and of a nice red color), skin it and take the bone off and slice it in steaks the size of the hand. 2d. Brown in a shallow stew or frying pan 1 chopped schalot or onion and 1 cupful dried mushrooms (which have been freshened in cold water for some hours) with 2 tablespoonfuls of butter, add the salmon steaks, sprinkle over some spiced salt, fry awhile to harden them and let them cool while making the stuffing.

Make the patty either with or without mould as indicated No. 10b. and 10c. but use short crust. Bake the patty for about 2 hours and serve it cold.

25. PATE D'ESTURGEON A LA COSAQUE.

(Sturgeon Patty a La Cosaque).

PROPORTION:**GARNISHING:**

Sturgeon.....	4 to 6 lbs.	Onions or schalots.....	2.
Dry mushrooms.....	3 cupsful.	Brandy.....	1 glassful
White wine.....	1 quart.	Spiced salt to suit taste.	

PREPARATION: Stuffing as for No. 24.

GARNISHING: 1st. Take the skin and the back bone off from a 4 to 6 lb. piece of sturgeon, cut it in steaks, the size of the hand, place them in a sauce pan with 1 quart white wine and spiced salt to taste. 2d. Let boil a while, take the sturgeon steaks and place them on a plate to cool. 3d. Add in the sauce pan 3 cupsful dried mushrooms (which have been previously freshened in some water), sprinkle over 1 handful chopped parsley, $\frac{1}{2}$ glassful brandy and 1 onion chopped fine. Let the whole boil down while you prepare the stuffing. 4th. Prepare the patty as indicated No. 10c, placing first a bed of stuffing, then a bed of sturgeon steak, covering them with some of the mushrooms and juice, then a bed of stuffing, etc.

26. PATE DE HOMARD A LA BOSTONIENNE.

(Lobster Patty a La Bostonienne).

PROPORTION: Stuffing same as No. 24.**GARNISHING:**

Cooked lobster.....	8 to 10 lbs.	Mushrooms.....	2 cupsful.
Butter.....	2 tablespoonfuls.	Schalots or onions.....	2.
Parsley.....	1 handful.	Concentrated boullion	1 table- spoonful.
Madeira.....	1 glassful.	Spiced salt to suit taste.	

PREPARATION: Stuffing as No. 24.

GARNISHING: 1st. Shell the boiled lobster, pick the flesh from the tail and claws (as nearly whole as possible), slice the tail in steaks about $\frac{1}{2}$ inch thick. 2d. Melt in a saucepan 2 tablespoonfuls butter, add 2 chopped onions or schalots, 2 cupsful dried mushrooms (freshened for some time in water), and also the flesh of the lobsters; sprinkle over some spiced salt, and 1 handful chopped parsley, cook a while (to solidify the lobster flesh). 3d. Take the flesh out, let it cool, and while making your stuffing, boil down the mushrooms and the garnishing. 4th. Do as indicated for the sturgeon patty, No. 25.

ENGLISH MEAT AND POULTRY PIE.

27. BEEF STEAK PIE.

PROPORTION. For five persons:

Short crust.....	2 lbs.	Beef tenderloin.....	3 to 4 lbs.
Butter.....	2 tablespoonfuls.	Onions.....	2.
Potatoes.....	6.	Egg.....	1.
Hard boiled eggs.....	3.	Worcestershire sauce,	
Stock.....	1 glassful.		1 tablespoonful.

Salt and pepper to suit the taste. *Time:* 1½ hours.



PREPARATION: 1st. Take 2 lbs. short crust, divide and roll as indicated for patty, line a baking dish with the largest part, taking care that the dough falls over the edges ½ inch to be folded afterward over the upper crust. 2d. Slice the tenderloin about 1 inch thick, let it brown in butter in a shallow stewpan or a frying pan for 5 minutes. 3d. The steaks being half cooked, place them in a baking dish with 3 hard boiled eggs sliced, and 6 boiled potatoes sliced. 4th. Put in the pan in which the steaks have been fried 1 glassful stock, 1 tablespoonful Worcestershire sauce, some salt and pepper, stir the whole and pour over the steaks. 5th. Place the second part of dough over the dish to form the upper crust, trim it around the edges, fold the lower crust over, arranging the whole as indicated for the patty; ornament the crust with the trimming of the dough if liked; brush with a beaten egg, and bake for about 1 hour.

28. CHICKEN PIE.

PROPORTIONS:

Short crust.....	2 lbs.	Chickens.....	2.
Onions.....	2.	Carrots.....	2.
Parsley.....	½ handful.	Flour.....	1 tablespoonful.
Butter.....	2 tablespoonfuls.	Milk.....	2 tablespoonfuls.
Eggs.....	1.	Yelk.....	2.

Time: { To freshen the chicken, ¼ hour.
 { To cook the chicken, 1 to 2 hours.
 { To bake the pie, 1 hour.

PREPARATION: 1st. Prepare the pie as indicated No. 27, but instead of beefsteak and eggs, pour in the pie a fricassee of chicken made as follows: 1st. Pluck your chicken carefully, clean and wash the inside, singe over a burning newspaper. Cut off the legs and divide them in two, cut off the wings, but not the fillets, and cut the body in five pieces. 2d. Soak the chicken in cold water for about $\frac{1}{4}$ hour. 3d. Place in a shallow stewpan with 2 onions sliced, 2 carrots cut in four, $\frac{1}{2}$ handful parsley (tied), cover with water and allow to cook slowly from 1 to 2 hours, till quite tender. 4th. Drip the chicken and place it in a sauce pan in which you have placed 2 tablespoonfuls butter mixed with 2 tablespoonfuls flour, stir well and add through a strainer the stock in which the chicken has been boiled, place the saucepan on a corner of the range, and add 2 yolks beaten with 2 tablespoonful milk. Prepare the pie as indicated No. 26.

29. GAME PIE.

NOTE.—These pies are commonly made out of roasted turkey or chicken which remains from a dinner given before. The recipe given will be for a turkey, but may be employed for ducks, wild ducks, partridge, snipe, etc., etc.

PROPORTIONS. For five persons:

Short crust.....	2 lbs.	Turkey.....	the body of one.
Onions.....	1.	Butter.....	2 tablespoonfuls.
Flour.....	2 tablespoonfuls.	Madeira.....	2 glassfuls.
Stock.....	2 glassfuls.	Eggs.....	1.

Time: { To make the salmis, $1\frac{1}{2}$ hours.
 { To bake the pie, 1 hour.

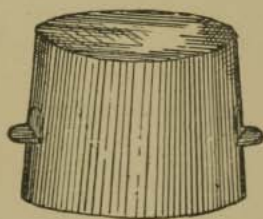
PREPARATION: Do as indicated above No. 28, but replace the fricassee of chicken by a salmis made as follows:

1st. Carve the body of a turkey which you have already served roasted and place the flesh aside. 2d. Melt in a saucepan 2 tablespoonfuls butter, add 1 chopped onion, fry a while, sprinkle over 2 tablespoonfuls flour, add 2 glassfuls madeira and 2 glassfuls stock, let boil a while, add the bones and the paring of the turkey, broken fine in a mortar, and cook the whole for about 1 hour. 3d. Pass this sauce through a sifter and pour over the turkey which you have placed in another saucepan. Warm the whole for about five minutes and pour into the pie.

TIMBALES.

INTRODUCTION: Timbales are a kind of patty made with short crust instead of patty paste in which the stuffing is replaced by macaroni or noodles. They may be served as entrees either at a fashionable or a family dinner. As a garnishing you may use almost anything. This is only a question of taste, and you can pour into your macaroni many things remaining from a previous dinner as chicken or rabbit stew, game stew, kidney stew, or different kinds of fish or shell fish, etc. We recommend them very strongly to housewives, because they will produce a great effect in a dinner without great trouble or expense. We will first give below the general manner of making the timbale, then indicate some examples, leaving it to the ingenuity of our reader to vary the recipe, and to apply it to the requirements of the day.

30. HOW TO MAKE A TIMBALE.



Timbales are made in round cake moulds from 1 to 2 quarts capacity. They can be made with or without crust. The former is more elegant, but the second being simple and more easily made, it recommends itself for family dinners.

30 a. TIMBALE MADE WITH PASTE.—Do as indicated for patty made in moulds No. 10*b*, using round cake moulds and short crust paste (2 lbs. with the foregoing proportions). Place in the bottom of the mould a bed of macaroni (or noodles), so as to fill in one quarter; then with your hands or a spoon, you arrange your macaroni or noodles on the sides so as to leave a kind of hole in the middle, this hole not reaching the bottom of the dish. Pour in this dish enough of the garnish to fill it heaping full, place macaroni or noodles around the sides to prevent the garnish from reaching the crust, pour (over the garnishing), another bed of macaroni or noodles, making a hole as indicated above. Fill it heaping full of garnish and pour in the last bed of macaroni or noodles. You should manage according to the size of your timbale to have 3 beds of macaroni or noodles, and 2 beds of garnish. Don't make the timbales larger

than 2 quarts. It is preferable to serve several medium sized than one too large.

30 *b.* TIMBALE MADE WITHOUT PASTE.—Same as for the above, but instead of lining the mould with crust, you butter it well and pour in about 2 or 3 tablespoonfuls of bread crumbs. Turn it so as to have them stick to the buttered sides of the mould, and throw out the excess of the crumbs.

30c. *How to prepare Macaroni or Noodles for Timbale.*

PROPORTIONS:

Macaroni or Noodles... 1 lb. Butter... 4 tablespoonfuls.
Cheese... ½ lb.

PREPARATIONS: 1st. Cook the macaroni (small macaroni commonly called Spragetti, preferred) or noodles in some salted water (don't be afraid of putting in too much water) until quite soft, let it drip, throw the water away and mix the macaroni with 4 tablespoonfuls of butter and ½ lb. rasped cheese (Parmesan or Swiss cheese preferred).

31. TIMBALE DE ROGNONS.

(Timbale of Kidneys.)

PROPORTIONS:

Macaroni or noodles... 1 lb. Cheese... ½ lb.
Kidneys (veal or mutton preferred), 1 ½ " Parsley... ¼ handful.
Butter... 5 tablespoonfuls. Madeira wine ½ glassful.
Stock... ½ glassful. Flour... 1 tablespoonful.

Time. { To prepare the kidneys, 10 minutes.
 { To prepare the macaroni, 15 minutes.
 { To bake the timbale, ½ hour.

PREPARATIONS: Prepare the macaroni as indicated, No. 30c, and garnish the timbale as indicated in No. 30, with kidneys prepared as follows: 1st. Slice the kidneys about ¼ of an inch thick, fry them in a shallow stewpan with 1 tablespoonful butter, sprinkle over 1 tablespoonful flour, ¼ handful chopped parsley, salt and pepper to suit the taste. 2d. Take the kidneys out and place them on a plate, add in the frying pan ½ glassful Madeira with ½ glassful stock and boil while stirring. 3d. Replace the kidneys and let warm a little together. Then pour in the timbale.

32. TIMBALE MILANAISE.

NOTE.—This is a simplified recipe for family use, and this dish will constitute a very nice entree, especially if you add some truffles to it.

PROPORTIONS:

Macaroni or noodles	1 lb.	Cheese	$\frac{1}{2}$ lb.
Butter	6 tablespoonfuls.	Mushrooms	$\frac{1}{4}$ lb.
Coxcombs	6.	Ham	$\frac{1}{4}$ lb.
Smoked tongue	$\frac{1}{4}$ lb.	Fowl	2 fillets.
Flour	2 tablespoonfuls.	Stock	$\frac{1}{2}$ glassful.
	Madeira wine		1 glassful.

PREPARATIONS: 1st. Prepare the timbale and macaroni as indicated, No. 31. 2d. Cut your ham (cooked) and your smoked tongue (cooked) in dices or strips about $\frac{1}{3}$ the size of a finger. Slice your mushrooms and truffles (if used); cut the fillet of a roasted or boiled chicken (or turkey)¹ in dices, and blanch your coxcombs (if used) in boiling water. 3d. Melt in a saucepan 2 tablespoonfuls butter, add the ham, tongue, chickens, mushrooms, etc., sprinkle over 1 tablespoonful of flour, pour in $\frac{1}{2}$ glassful of stock, 1 glassful Madeira wine, salt and pepper to suit taste; boil awhile till the sauce begins to be a little thick, then do as indicated for the kidneys, No. 31.

33. TIMBALE DE MORUE.

(Timbale of Cod.)

PROPORTIONS:

Cod	2 lbs.	Macaroni or noodles	1 lb.
Cheese	$\frac{1}{4}$ lb.	Butter	$\frac{1}{2}$ lb.
Flour	3 tablespoonfuls.	Milk	1 pint.
	Salt and pepper to suit taste.		

PREPARATIONS: 1st. Prepare the macaroni or noodles as indicated, No. 30c. 2d. Take 2 lbs. of cod which you have freshened for 24 hours (taking care to change the water about four or five times), place it in a kettle with cold water; when it comes to a boil, place the kettle on a corner of the range and allow it to simmer for about $\frac{1}{2}$ hour. 3d. Skin the cod and take the bone out, cut in pieces about $\frac{1}{4}$ the size of the hand, and put them aside. 4th. Melt in a

(1) Use in preference, some flesh which remains from a chicken or turkey previously served.

saucepan 4 tablespoonfuls butter, add 3 tablespoonfuls flour, mix well the whole, add little by little 1 pint of milk, boil the whole, stirring continually to prevent burning. 5th. When this sauce is quite thick, add the pieces of cod, sprinkle over salt and pepper to suit taste and use this to garnish your timbale.

34. TIMBALE D'HUITRES A LA BALTIMORE.

(Timbale of Oyster a la Baltimore.)

PROPORTIONS:

Macaroni or noodles 1 lb. Oysters (shelled) 1 pint.
 White wine 1 glassful. Mushrooms 2 cupfuls.
 Butter 4 tablespoonfuls. Onion 1
 Flour 3 tablespoonfuls.

PREPARATIONS: 1st. Let the macaroni cook for ten minutes as indicated, No. 30c. Let it drip but don't mix it with butter and cheese. 2d. Pour in a saucepan 1 pint shelled oysters with their juice, and 1 glassful white wine; let them boil awhile to solidify them, drip them and put them aside on a plate. 3d. Add in the saucepan 2 cupfuls mushrooms, let them boil awhile in the oyster juice, then let them drip and place them on the same plate with the oysters. 4th. Melt in another saucepan 4 tablespoonfuls butter, add 1 chopped onion, and brown awhile; add 3 tablespoonfuls flour, mix well the whole, then pour in through a strainer or napkin the juice in which the oysters and mushrooms have been boiled. Boil the whole slowly while stirring till the sauce is quite thick, then add the macaroni and mix well. Add the oysters and mushrooms and fill the timbale as indicated, No. 30.

35. TIMBALE DE HOMARD.

(Timbale of Lobster.)

PROPORTIONS:

Lobster 4 lbs. Macaroni or noodles 1 lb.
 Cheese $\frac{1}{4}$ lb. Butter $\frac{1}{2}$ lb.
 Flour 3 tablespoonfuls. Milk 1 pint.
 Mushrooms 2 cupfuls. Madeira 1 glassful.
 Cayenne Pepper A little.

PREPARATIONS: 1st. Prepare the macaroni or noodles as indicated above (No. 30a). 2d. Take 2 cooked lobsters (about 4 lbs. in all),

pick off the flesh from the claws and the tail, slice them as indicated, No. 26, and put them aside. 3d. Place them in a saucepan with 2 cupfuls of mushrooms sliced, 1 glassful Madeira and a little Cayenne pepper, let boil awhile and put aside. 4th. Make a sauce as indicated (4th) No. 33. 5th. When the sauce is thick enough pour in the lobster and mushrooms and garnish your timbale as indicated, No. 31.

SMALL "TIMBALE" FOR LUNCH OR SUPPER.



These timbales are especially nice for select lunch parties and ball suppers. They are made according to the above recipes but in moulds small enough so that each guest has his own timbale. We recommend especially for small timbales that the garnish indicated for the Timbale Milanaise and the oyster and lobster timbale should be used. The timbale of kidneys and cod are more used as family dinner dishes.

36. PETITES TIMBALES MILANAISE.

(Small Timbales a la Milanaise.)

PROPORTIONS AND PREPARATIONS: As for No. 32, but make about six small timbales instead of one large one.

37. PETITES TIMBALES D'HUITRES.

(Small Oyster Timbales.)

PROPORTIONS AND PREPARATIONS: As for No. 34, but make about six small timbales instead of one large.

38. PETITES TIMBALES DE HOMARD.

(Small Lobster Timbales.)

PROPORTIONS AND PREPARATIONS: As for No. 35, but make about six small timbales instead of one large.

GALETTES AND TARTES.

(Short Crust Pies and Tarts.)

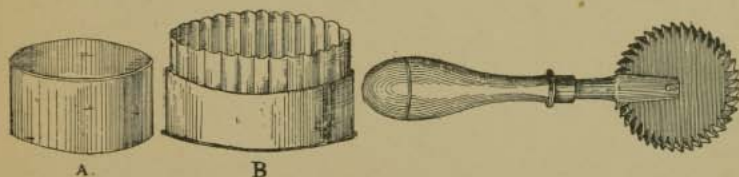
39. GALETTE DE PATE FERME.

(Short Crust Pie.)

PROPORTIONS:

Short Crust Paste.....2 lbs. Egg.....1.
 Sugar.....1 tablespoonful.
Time—To bake 20 minutes.

PREPARATIONS: 1st. Roll 2 lbs. short crust (made as indicated, No. 23) giving it a round shape and the thickness of the little finger. 2d. Place it on a baking plate, notch it crosswise with the point of a knife (not too deep, the notches ought to be very light), brush over with a beaten egg to glaze it. 3d. Make some holes in it with the points of a fork (this is to let the air which may be imprisoned between the dough and the baking plate escape) and bake for 20 minutes in a warm oven. 4th. When the dough is nearly baked, sprinkle over 1 tablespoonful granulated sugar and bake again. Serve the pie as hot as possible.



40. PETITES GALETTES DE PATE FERME.

(Small Short Crust Pies.)

PROPORTIONS AND PREPARATIONS: Do as indicated before, but when the paste has been rolled, cut it with a paste cutter or jagger in any form the fancy may direct. Bake as indicated above but be careful to vary the time of baking, according to the size. These small pies are very good for lunch or tea parties.

41. TARTE AUX CERISES.

(Cherry Tart.)

PROPORTIONS:

Short Crust.....2 lbs. Cherries.....1 quart.
 Sugar 2 tablespoonfuls.

PREPARATIONS: 1st. Roll the short crust as indicated, No. 39. Line a pie dish and trim off all the crust which overhangs the edges. 2d. Stone your cherries, place them on the paste in which you have previously made several holes with the point of a fork (see No. 39), pour 2 tablespoonfuls granulated sugar over and let bake for about 20 minutes.

42. TARTELETTES AUX CERISES.

(Small Cherry Tarts.)

PROPORTIONS AND PREPARATIONS: As for No. 41, but instead of making only one pie make several small ones in patty pans, plain or fluted.

43. TARTE AUX PECHEES.

(Peach Tart.)

PROPORTIONS:

Short Crust Paste.....2 lbs. Fruit Jelly...2 tablespoonfuls.
 Peaches.....1 quart. Sugar.....3 tablespoonfuls.

PREPARATIONS: 1st. As for No. 41. 2d. Coat the bottom of the paste with about 2 tablespoonfuls fruit jelly (this jelly, which may vary according to the taste, or, better, according to the resources of your supply, is not absolutely necessary, but will give finer tarts than if you used the fruit alone). Don't forget to pick the crust with a fork, as indicated No. 39. 3d. Cut your peaches in half,¹ stone them, dispose them with taste on the crust, having the hole upward, sprinkle over about 3 tablespoonfuls sugar, let bake for 20 minutes in a warm oven.

44. TARTELETTES AUX PECHEES.

(Small Peach Tarts.)

PROPORTIONS AND PREPARATIONS: As for No. 43, and do as indicated in No. 42.

(1) During the winter time, you may use dried fruits, for making tarts and especially, apples, peaches, apricots, plums, etc., which you stew awhile with some water (and rind of a lemon) till they have recovered their size when fresh.

45. TARTES AUX APRICOTS.

(Apricot Tarts.)

PROPORTIONS AND PREPARATIONS: As for the peach tart, No. 43, but use apricots instead of peaches.

46. TARTELETTES AUX APRICOTS.

(Small Apricot Tarts.)

PROPORTIONS AND PREPARATIONS: As for No. 45, and do as indicated in No. 42

47. TARTE AUX PRUNES.

(Plum Tarts.)



PROPORTIONS AND PREPARATIONS: As for No. 43, but use plums instead of peaches.

48. TARTELETTES AUX PRUNES.

(Small Plum Tarts.)

PROPORTIONS AND PREPARATIONS: As for No. 47 and No. 42.

49. TARTE AUX ANANAS.

(Pineapple Tarts.)

PROPORTIONS:

Short Crust.....	2 lbs.	Fruit Jelly....	2 tablespoonfuls.
Pineapple.....	1.	Sugar.....	3 tablespoonfuls.

PREPARATIONS: 1st. As 1st and 2d No. 43. 2d. Peel the pineapple and cut it in two endwise, then slice it crosswise about $\frac{1}{4}$ inch thick, dispose the slices with taste in the tart, sprinkle some sugar over and bake for 20 minutes.

This is a splendid dessert and a very cheap one in the pineapple season which occurs precisely when the other fresh fruits are rare.

50. TARTELETTES AUX ANANAS.

(Small Pineapple Tarts.)

PROPORTIONS AND PREPARATIONS: As for No. 49 and No. 42.

51. TARTE AUX BANANES.

(Banana Tarts.)

PROPORTIONS AND PREPARATIONS: As for No. 49, but instead of pineapple use about 1 dozen bananas, which you peel and slice cross-wise of about the thickness of a silver dollar.

52. TARTELETTES AUX BANANES.

(Small Banana Tarts.)

PROPORTIONS AND PREPARATIONS: As for No. 51 and No. 42.

53. GATEAU DE POMMES NORMAND.

(Normand Apple Tarts.)

PROPORTIONS AND PREPARATIONS: As for the pineapple tart, No. 49, but replace the pineapple with four to six fine apples, which you peel, core and cut in quite thin slices (we mean half slices) having the shape of crescents.

54. TARTELETTES AUX POMMES NORMAND.

(Small Apple Tart.)

PROPORTIONS AND PREPARATIONS: As for No. 53, but do as indicated, No. 42.

55. GATEAU DE POMMES L'ANGLAISE.

(English Apple Pie.)

PROPORTIONS:

Short Crust.....	2 lbs.	Apples.....	2 doz.
Sugar.....	3 tablespoonfuls.	Cinnamon.....	1 teaspoonful.
		Egg.....	1

PREPARATIONS: 1st. As for No. 27. 2d. Peel, core and slice the apples as indicated (No. 53), place them in the baking pan and sprinkle over about 3 tablespoonfuls granulated sugar and 1 teaspoonful pulverized cinnamon. 3d. As for 5th, No. 27.

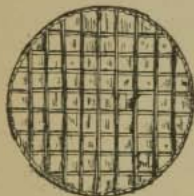
56. FLAN DE POMMES.

(Apple Pie.)

PROPORTIONS:

Short Crust..... 2 lbs. Apples..... 2 doz.
 Sugar..... $\frac{1}{2}$ lb. Butter..... 4 tablespoonfuls.
 Lemon..... the rind of 1. Cinnamon..... a little, if liked.

PREPARATIONS: 1st. Roll $1\frac{1}{2}$ lbs. short crust and line a pie dish as indicated, No. 41. 2d. Peel, core and slice 2 dozen apples; place them in a saucepan with four tablespoonfuls butter, $\frac{1}{2}$ lb. sugar, the rind of one lemon and a little cinnamon, if liked, cook while stirring till you obtain a pap, and let it cool. 3d. Pour this pap in the pie dish and make holes in the paste as indicated, No. 39. 4th. Roll the remainder of the paste together with the trimmings to about $\frac{1}{2}$ the thickness of the finger, and cut in long strips which you dispose of over the apples as indicated in the accompanying cut.

**57. TARTE AUX POIRES.**

(Pear Tarts.)

PROPORTIONS:

Short Crust..... 2 lbs. Pears..... 2 dozen.
 Sugar..... 3 tablespoonfuls. Fruit Jelly... 2 tablespoonfuls.

PREPARATIONS: 1st. As for 1st and 2d, No. 43. 2d. Prepare your pears as follows: Peel them, cut them in two endwise, put them in a saucepan with 3 tablespoonfuls sugar, some lemon rind (or a little cinnamon) with just enough water to cover them and let them cook till quite tender. 3d. When the tart is baked you can pour over the syrup in which the pears have been cooked.

58. TARTELETTES AUX POIRES.

(Small Pear Tarts.)

PROPORTIONS AND PREPARATIONS: As for No. 57 and No. 42.

59. TARTE AUX CRANBERRIES.

(Cranberry Tart.)

PROPORTIONS AND PREPARATIONS: Do as indicated for the apple pie, No. 56, but prepare the cranberries as follows: Wash and pick over

the berries (1 pint) let them stew with a little water, 3 tablespoonfuls sugar and let them cook till they burst open.

60. TARTELETTES AUX CRANBERRIES.

(Small Cranberry Tarts.)

PROPORTIONS AND PREPARATIONS: As for No. 59 and No. 42.

61. TARTE AUX CONFITURES.

(Fruit Jelly Tart.)

PROPORTIONS AND PREPARATIONS: Do as for cranberry tart, No. 59, but use fruit jelly instead of cranberries. We recommend the use of a very little jelly, which you just brush over the crust.

62. TARTELETTES AUX CONFITURES.

(Small Fruit Jelly Tarts.)

PROPORTIONS AND PREPARATIONS: As for No. 61 and No. 42.

63. TARTE AUX GROSEILLES VERTS.

(Gooseberry Tarts.)

PROPORTIONS:

Short Crust.....2 lbs. Gooseberries.....2 quarts.
Sugar.....3 tablespoonfuls. Currant Jelly, 2 tablespoonfuls.

PREPARATIONS: 1st. As indicated, No. 41. 2d. Wash and pick over the gooseberries, clean them and dip them awhile in boiling water, then let them drip and dispose them on the pie crust, sprinkle some sugar over, let them bake for about 20 minutes and when about to serve, brush over with 2 tablespoonfuls warm currant jelly (to which you have added some water if too thick).

64. TARTELETTES AUX GROSEILLES VERT.

(Small Gooseberry Tarts.)

PROPORTIONS AND PREPARATIONS: As for No. 63 and No. 42.

65. TARTE AUX RAISINS VERTS.

(Green Grape Tarts.)

PROPORTIONS AND PREPARATIONS: Do as indicated for above, No. 63, but replace the gooseberries with green grapes, which you stem.

66. TARTELETTES AUX RAISINS VERTS.

(Small Green Grape Tarts.)

PROPORTIONS AND PREPARATIONS: As for No. 65 and No. 42.

67. TARTE A LA RHUBARBE.

(Rhubarb Tarts.)

PROPORTIONS AND PREPARATIONS: Do as indicated for the Gooseberry tart, No. 63, but prepare the rhubarb as follows: Clean and wash the rhubarb stalks, cut them in pieces about 4 inches long, take the fibres out and dip them in boiling water for awhile. Then garnish the pie as for gooseberries, No. 63, but when baked omit the currant jelly.

68. TARTELETTES AUX RHUBARBE.

(Small Rhubarb Tarts.)

PROPORTIONS AND PREPARATIONS: As for No. 67 and No. 42.

69. TARTE AUX FRAISES.

(Strawberry Tarts.)

PROPORTIONS:

Short Crust.....	2 lbs.	Fruit Jelly...	3 tablespoonfuls.
Strawberries.....	1 quart.	Strawberry (or Currant or Raspberry Syrup)	1 glassful.

PREPARATIONS: 1st. As for 1st and 2d, No. 43. 2d. Bake in an oven for about 20 minutes. 3d. Place in the pie about 1 quart of fine strawberries which you have picked over and cleaned carefully. Pour over about 1 glassful warm strawberry syrup.

70. TARTELETTES AUX FRAISES.

(Small Strawberry Tarts.)

PROPORTIONS AND PREPARATIONS: As for No. 69 and No. 42.

71. TARTE AUX FRAMBOISES.

(Raspberry Tarts.)

PROPORTIONS AND PREPARATIONS: As indicated for the strawberry tart, No. 69, but use raspberries and raspberry syrup instead of strawberries.

72. TARTELETTES AUX FRAMBOISES.

(Small Raspberry Tarts.)

PROPORTIONS AND PREPARATIONS: As for No. 71 and No. 42.

73. TARTE AUX GROSEILLES.

(Currant Tarts.)

PROPORTIONS AND PREPARATIONS: As for the strawberry tart, No. 69, but use currants and currant syrup instead of strawberries.

74. TARTELETTES AUX GROSEILLES.

(Small Currant Tarts.)

PROPORTIONS AND PREPARATIONS: As for No. 73 and No. 42.

75. TARTE AUX FROMAGE BLANC.

(White Cheese Tart.)

PROPORTIONS:

Short Crust.....	2 lbs.	White Cheese.....	1 lb.
Cream.....	2 cupfuls.	Sugar.....	2 tablespoonfuls.

PREPARATIONS: Do as indicated, No. 41, for the crust, then fill it with 1 lb. white cheese (or cream cheese) mixed with 2 cupfuls cream and 2 tablespoonfuls sugar. Bake as indicated in No. 41.

76. VATROUSKI.

(White Cheese Tartlets.)

This is a Russian dish, made the same as No. 75, but instead of lining one pie dish with the short crust (2 lbs.) you roll the same quite thin, cut it with a dough cutter (about 4 inches in diameter), place 2 tablespoonfuls of white cheese mixed with cream in the middle, and fold the edges so as to enclose the cheese but not to cover it. Bake in a not too warm oven and sprinkle some sugar over it liked.

SECTION III.

RUSSIAN PATTY PASTE.

Meat and Fish Koulibacs—Rastigais.

77. INTRODUCTION.—This paste is a raised one quite similar to the one described for Milk Bread No. 4. It serves to prepare the Russian Meat and Fish Patty called Koulibac. In Russia these are served hot for breakfast and dinner, together with Rastigais which the Russians serve hot with the soup, but which will prove, in this country, a very valuable innovation for lunch and tea parties.

78. *How to Make the Paste.*

PROPORTIONS: For 1 lb. flour and to obtain about 2 lbs. dough.

Flour.....	1 lb.
Butter.....	½ lb.
Eggs.....	5.
Salt.....	½ teaspoonful.
Yeast.....	¼ ounce.
Water (1)	

PREPARATIONS:

78a. *How to Make the Sponge.*

1st and 2d, as indicated for milk bread No. 4 a, but use water instead of milk.

78b. *How to Make the Paste.*

Prepare 3d, 4th, 5th and 6th, as indicated No. 4 b, but use 5 eggs instead of milk, and don't use any sugar. 7th. The following day, in the morning, place the dough on the pastry board on which you have sifted some flour, flatten it with the hand to stop the fermentation, and put aside in a cold place until you wish to use it.

(1) It is not possible to state exactly the quantity of water, because some flour requires more water than other.

KOULIBACS.

79. KOULIBAC A LA VIANDE.

(Meat Koulibac.)

PROPORTIONS:

Dough.....	2½ lbs.
Meat.....	1½ lbs.
Rice.....	1 lb.
Eggs (hard boiled).....	6.
Eggs (raw).....	1.
Onion.....	1.
Parsley.....	2 handful.
Butter.....	4 tablespoonfuls.
Salt and pepper to suit the taste.	

PREPARATIONS:

79a. *How to Prepare the Garnish.*

1st. Chop about 1½ lbs. boiled beef (you may use what remains of a leg of mutton or any roasted meat served the day before.) Place this chopped meat in a mixing bowl. 2d. Brown 1 chopped onion in 1 tablespoonful butter, and when light brown pour the whole in the mixing bowl, and mix well with the chopped meat and 1 handful chopped parsley. 3d. Wash 1 lb. rice in cold water several times till the water is clear. Cook it in boiling water till quite soft. Let it drip, cool it with cold water and let it drip again. 4th. Let 3 tablespoonfuls butter melt in a large saucepan, add the rice, and let fry a while (the rice should be only a little dried by the butter, but not colored.) 5th. Chop the hard boiled eggs and also another handful of parsley, place them aside on two different plates.

79b. *How to Make the Koulibac.*

These patties are always made without moulds.

1st. Roll the dough as indicated in 1st No. 10 c. 2d. In the middle of the dough, and leaving on the sides enough dough to be folded over, place a bed of rice, then a bed of chopped meat, sprinkle over some chopped parsley and a bed of chopped eggs. Then place again beds of rice, meat, chopped parsley and chopped eggs, cover-

ing the whole with a bed of rice. You will have in all, three beds of rice and two beds of every other article. 3d and 4th. As 3d and 4th in No. 10d, but never use puff paste as a cover. This is a very fine although a very economical family dish.

80. KOULIBAC AU POISSON.

(Fish Koulibac.)

PROPORTIONS:

Dough.....	2½ lbs.
White Fish.....	4 lbs.
Salted Salmon.....	1 lb.
Rice.....	1 lb.
Mushrooms.....	½ lb.
Eggs (hard boiled).....	6.
Egg (raw).....	1.
Onions.....	2.
Butter.....	6 tablespoonfuls.
Parsley.....	1 handful.
Stock or water.....	1 glassful.

80a. How to Prepare the Garnish.

1st. Clean and wash 2 medium sized white fish (about 4 lbs.), skin them, take the back bone off and put the fillets aside. 2d. Cook the rice as indicated 3d and 4th No. 77a. 3d. Melt in a saucepan, 2 tablespoonfuls butter, add 2 chopped onions, ½ lb. chopped mushrooms (canned or dried and previously freshened in some water), 1 handful chopped parsley, 1 glassful stock or water (the latter, if you will have an orthodox lent dish), boil the whole a while. 4th. Place the fillets of the white fish on a buttered dish, and let them bake in an oven for a little while, just enough to solidify them. Pour their juice in the mushrooms. 5th. Chop the hard boiled eggs. 6th. Skin 1 lb. salted salmon, trim it and slice it in steaks the thickness of the hand.

How to Make the Koulibac.

1st. As 1st 77b. 2d. In the middle of the dough and leaving on the sides enough dough to be folded over, place a bed of rice, then the fillets of white fish, a bed of mushrooms and a bed of chopped hard boiled eggs, then again a bed of rice, the salmon steaks,

a bed of mushrooms, a bed of chopped hard boiled eggs, and a last bed of rice. 3d and 4th. As 3d and 4th 77 b.

NOTE.—In the genuine "Koulibac" rice is replaced by "vesigue," which is the back bone of a sturgeon, prepared in a special manner, and which is quite impossible to find in this country.

81. KOULIBAC AUX CHOUX.

(Cabbage Koulibac.)

PROPORTIONS:

Dough.....	2 lbs.
Cabbages (Savoy preferred) ..	2.
Salt and pepper to suit taste.	
Eggs (hard boiled).....	12.
Egg (raw).....	1.
Butter.....	½ lb.

81a. *How to Prepare the Garnish.*

1st. Clean and wash the cabbage (must be young), cut it quite fine, and boil the cabbage in a saucepan with boiling water (a little salted) till tender 2d. Let drip, press through a napkin to drain off all the water, and place the cabbage in a saucepan with ½ lb. butter. Let it fry a while. 3d. Chop the (hard boiled) eggs quite fine.

81b. *How to Make the Koulibac.*

1st. As 1st No. 79 b. 2d. In the middle of the dough, and leaving on the sides enough dough to be folded over, place first, a bed of cabbage, then a bed of hard boiled eggs, etc., finishing with a bed of cabbage. 3d and 4th as 3d and 4th No. 79 b.

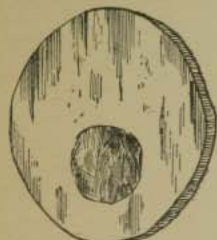
RASTIGAIS.

Rastigais are small patties, made with the same paste and same garnish as the "Koulibac," they are served in Russia with the soup, but we recommend them in this country, for lunch and tea parties. Don't forget they should be served hot.

82. *How to Make Rastigais.*

PROPORTIONS: About 2 oz. Koulibac dough for each, with the same garnish as for "Koulibacs."

PREPARATIONS: 1st. Divide the dough in balls, about 2 oz. in weight,



roll them in an oval shape and quite thin, the oval being about the size of the hand. 2d. Place the garnish (about 1 tablespoonful in all, and alternating as for the "Koulibac"),

where indicated. (Fig. 1.) 3d. Fold the dough in two, and stick the edges together. (Fig. 2.) Brush with beaten egg and bake on a buttered baking plate till well colored, after having made small holes in the upper crust with a fork, to allow the steam and hot air to escape, without damaging the crust.

83. RASTIGAIS A LA VIANDE.

(Meat Rastigais.)

PROPORTIONS—For making 10 Rastigais.

Half of the Proportions of No. 79.

PREPARATIONS.—See No. 82.

84. RASTIGAIS AU POISSON.

(Fish Rastigais.)

PROPORTIONS—For 10 Rastigais.

Half of the Proportions of No. 78.

PREPARATIONS.—See No. 82.

85. RASTIGAIS AUX CHOUX.

(Cabbage Rastigais.)

PROPORTIONS—For 10 Rastigais.

Half the Proportions of No. 79.

PREPARATIONS: As indicated No. 82.

SECTION IV.

PUFF PASTE.

VOL AU VENT—BOUCHEES.

(French Cakes.)

86. INTRODUCTION: Some practice is necessary to succeed in making puff paste, therefore, we beg our readers not to be discouraged if they are not successful at the first trial, and not forget that only "practice makes the master."



Puff paste differs especially from patty paste in this way. Instead of being mixed with butter and water to make a dough it is mixed only with water; then the butter is enclosed in the dough previously flattened, folding it over the butter, then we roll the dough several times, folding it over itself and rolling it again. By so doing you will obtain several fine coats of butter enclosed between fine leaves of dough, and when this paste is baked it not only puffs and raises but seems to be composed of a great many leaves of paste stuck together.

This paste may be made with or without sugar. In the former case it is used for Vol au Vent, Tourtes or Bouchees, which are served as entrees or hors d'oeuvres in a dinner; and in the second case it is used for making a great variety of cakes.

87. PUFF PASTE.

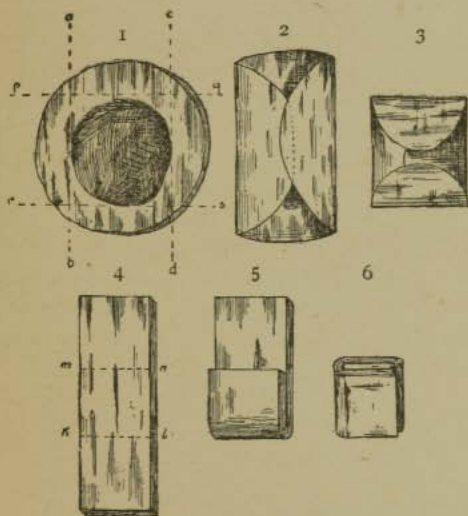
PROPORTIONS: For 1 lb. flour and to make about 2 lbs. dough.

Flour.....	1 lb.	Butter.....	$\frac{3}{4}$ lb.
Water ¹	1 cupful.	Salt.....	1 teaspoonful.

PREPARATIONS: 1st. Sift the flour on the paste board and do as directed, 1st, 2d and 3d, No. 10a, but use only flour, water and salt

(1) This proportion is approximative, because some kinds of batter require more water than others.

for making the dough, without using any butter at all. This dough should be quite firm. 2d. After the dough is made roll it in the shape of a ball as directed in 3d No. 10a, put it aside for about 15 minutes and then place it again on the pastry board, and flatten it with the hands. Then roll the butter (which should be very fresh and cold, and which has been carefully squeezed between the hands and then wrung in a napkin to remove all the moisture) in shape of a ball, place it in the middle of the dough, and flatten it with the hand so as to cover the dough, but not to reach to the edge, about the thickness of a finger (Fig. 1). Then fold the paste over the butter, first



around the line A-B, then around the line C-D, obtaining the shape illustrated in Fig. No. 2. Now fold around the line P-Q, R-S, obtaining the form illustrated in Fig. No. 3. It is necessary that during this operation and the following, the piece of dough should always retain the form of a square or rectangle with sharp corners. 3d. Place the dough aside for about twenty minutes in

a cool place, if it is summer, because if you try to roll it it will prove to be too coarse. 4th. Sprinkle some flour on the pastry board, place the piece of dough on it and roll it endwise and crosswise with the rolling pin (to roll it crosswise turn the whole piece so as to roll it always in front of you taking care that the piece of dough retains always a rectangular shape and the same thickness in all its parts). By so doing you bring the dough, little by little, to a rectangular shape, the long side being about three times greater than the small one, and the dough the thickness of the small finger. Be careful

that the butter does not break through the paste, and keep the board and paste dredged lightly with flour during the process of making it. The dough has then the form illustrated in No. 4. 5th. Fold the dough toward the center, first around the line K-L, then around M-N so as to obtain a square three times as thick but one-third as large as the rectangle illustrated in Fig. 4. Press with the rolling pin to stick the three folds together, then give to the whole piece of dough a half turn so as to bring the folded sides away from you as illustrated in Fig. 6. 6th. Then roll again, as indicated before, endwise and crosswise till you obtain the shape illustrated in Fig. 4, with same size and thickness, the sides being always straight; then fold again in thirds to obtain the shape illustrated at Fig. 5. The dough has then been folded in thirds, twice. You indicate this by making two notches in the dough, and put it aside for 15 minutes because if you try to roll it again immediately, you will find the dough too coarse. 7th. Roll the piece of dough again endwise and crosswise, to obtain the shape illustrated in No. 4. Then fold it in thirds (Fig. 5), then give it a half turn as indicated in Fig. 6, roll and fold again. The dough has then been folded in thirds four times. You indicate this by making four notches, and place it aside for 15 minutes. 8th Same as 7th; the dough has then been folded in thirds six times, place it aside for 15 minutes and it will be ready for use.

88. VOL AU VENT.

Vol au Vent means in French something which can fly with the wind. It is a kind of patty having a very light crust, which is baked before being filled with the garnish, while the patty and timbale which



have been heretofore explained have been baked with the garnish already enclosed in the dough.

PROPORTIONS:

Puff Paste.....2 lbs. Egg.....1.

88a. How to Prepare the Vol au Vent.

1st. Take a piece of puff paste, prepared as directed, No. 87, and which you have put aside for about 15 minutes; place it on a pastry

board and flatten it with the rolling pin until it is about two fingers larger than the size of a plate. Place a plate over the dough and while holding it with the left hand, you cut the dough all around this plate with a knife, taking care to incline the knife so that when finished the lower part of the dough will have a greater diameter than the upper part. 2d. Place this piece of dough on a baking dish turning it upside down (the greatest diameter now being upward). Make a circular notch on the top, as indicated in Fig. 1, about 2 fingers width distant from the edges, and about $\frac{1}{8}$ of an inch deep. This will serve afterward for making the cover of the Vol au Vent. 3d. Brush the dough over with a beaten egg to glaze it and let it bake in a not too warm oven till well colored (about $\frac{3}{4}$ of an hour). The Vol au Vent will then have the shape indicated in Fig. 2. 4th. Pass a knife in the notch made as directed, No. 3, to take off a round piece of the upper crust which will serve as cover. Then remove as much of the soft part on the inside as you can without damaging the crust and place your Vol au Vent aside in a warm but not too hot place till you fill it with one of the garnishes indicated below.

REMARK—The Vol au Vent is not precisely a family dish but produces a great effect in a fashionable dinner. You can in many towns buy ready made Vol au Vent crust in bakeries and pastry shops. It will then be very easy to fill them up. Be careful if you buy a Vol au Vent crust that it be fresh and has no greasy smell.

How to Serve the Vol au Vent.

The Vol au Vent is presented at the table on a dish, not carved, and the host serves to each guest some of the garnish and crust after having removed the cover.

89. VOL AU VENT FINANCIERE.

PROPORTIONS:

Chicken.....1.	Vinegar.....4 tablespoonfuls.
Truffles..... $\frac{1}{4}$ lb.	Mushrooms..... $\frac{1}{2}$ lb.
Sweet Breads..... $\frac{1}{2}$ lb.	Beef tongue..... $\frac{1}{4}$ lb.
Cock's combs.....6.	Veal brains..... $\frac{1}{2}$ lb.
Carrots.....2.	Onions.....2.
Butter.....4 tablespoonfuls.	Stock.....3 glassfuls.
Yelks.....3.	Flour.....3 tablespoonfuls.
	Cream.....2 tablespoonfuls.

PREPARATIONS: 1st. Let the sweet breads freshen for an hour in cold water. Dip them in boiling water for five minutes, then in cold water again, let them drip well (pressing them a little with the hand to dry thoroughly) and place them in a stewpan with one onion and one carrot sliced, add 2 glassfuls of stock and bake them for 1 hour in an oven. 2d. Take the skin off the brains and let them freshen from 3 to 4 hours in cold water, changing it every hour; cut the brains in two, place them in a stewpan with 1 sliced onion and 1 sliced carrot, 4 tablespoonfuls vinegar, some salt and pepper and enough water to cover them well; let cook half an hour. 3d. Place the mushrooms (if dried they must be previously freshened) in a stewpan with 1 glassful stock, let them cook till tender, drip them, and put their juice apart. 4th. Cut the fillets of the fowl (previously roasted or boiled) in dices, and also the tongue previously smoked and cooked; cook the cock's combs in water till tender; place in a saucepan the sweet breads, the brain cut in slices, the fillet of fowl, and the dices of tongue, the cock's combs, the mushrooms, and the truffles sliced; in another saucepan make a sauce as follows: Melt 4 tablespoonfuls butter, add while mixing 3 tablespoonfuls flour, about 2 glassfuls of the stock in which the sweet breads have been cooked, the juice of the mushrooms and the truffles. Let boil awhile till it begins to be thick and pour this sauce through a napkin or strainer on the brains, sweet breads, etc., placed in another saucepan, boil the whole for a little while, then place the saucepan on a corner of the range, pour in three yolks mixed in a bowl with 2 tablespoonfuls cream, don't let boil again, and pour this garnish in the Vol au Vent just before you are ready to serve it.

90. VOL AU VENT DE VOLAILLE.

(Vol au Vent of Fowl.)

PROPORTIONS:

Chicken or fowl 1.	Onion 1.
Carrot 1.	Parsley $\frac{1}{4}$ handful.
Flour $\frac{1}{2}$ tablespoonful.	Butter 1 tablespoonful.
Milk 2 tablespoonfuls.	Yelks 2.

PREPARATIONS: 1st. Prepare a fricassee of chicken as indicated, 1st, 2d, 3d and 4th, No. 28, but using only one chicken and cutting

it in smaller pieces. You may add some mushrooms, and you pour this fricassee of chicken in the crust when you are ready to serve it.

91. VOL AU VENT DE GIBIER.

(Game Vol au Vent.)

PROPORTIONS AND PREPARATIONS: Fill the crust with a salmis made as directed, No. 29.

92. VOL AU VENT AUX OEUUF DURS.

(Egg Vol au Vent.)

PROPORTIONS:

Hard boiled eggs 12. Milk 1 pint.
 Butter 1 tablespoonful. Flour 2 tablespoonfuls.
 Parsley $\frac{1}{2}$ handful.

PREPARATIONS: Cook the eggs for ten minutes in boiling water, then dip them in cold water (by so doing they can be easily shelled). 2d. Shell them carefully, cut them in quarters, place them in a saucepan. 3d. In another saucepan melt one tablespoonful butter, add one chopped onion, sprinkle over two tablespoonfuls of flour, add one pint of milk, and allow to cook while stirring about five minutes. 4th. Pour this cream over the eggs, warm the whole without allowing to boil, and when ready to serve sprinkle over some chopped parsley and pour into the crust.

93. VOL AU VENT DE POISSON.

(Fish Vol au Vent.)

REMARK—You can make Vol au Vent with any kind of fish having a firm flesh, as salmon, trout, pike, etc., and also with lobsters, oysters, etc. We will give some examples, but an intelligent housewife can vary it quite indefinitely according to the supply

94. VOL AU VENT DE SAUMON.

(Salmon Vol au Vent.)

PROPORTIONS:

Salmon 3 lbs. Lobster (small) 1.
 Butter 4 tablespoonfuls. Flour 3 tablespoonfuls.
 White wine 1 glassful. Stock 2 glassfuls.
 Yolks 3. Cream 2 tablespoonfuls.
 Salt and pepper to taste.

PREPARATIONS: 1st. Take 3 lbs. of boiled salmon (the remains of a whole salmon served at a great dinner is just the thing) skin it and cut it in quite small pieces about the size of the thumb, which you place aside together with the flesh picked off from a small sized lobster sliced quite fine; or, you may use $\frac{1}{2}$ lb. to 1 lb. prawns or crawfish tails and also $\frac{1}{2}$ lb. mushrooms, canned or dried (in this last case freshened in cold water and then cooked with a little water. In either case the juice of the mushrooms should be preserved). 2d. Let 4 tablespoonfuls of butter melt in a saucepan, add while stirring 3 tablespoonfuls flour, add 2 glassfuls of stock (the fish stock in which the salmon has been cooked preferred) and 1 glassful white wine. Cook the whole till the sauce become quite thick; add the pieces of salmon, lobster and the mushrooms, let the whole boil together for about two minutes. 3d. Place the saucepan on a corner of the range, pour in 3 yolks beaten in a bowl with 2 tablespoonfuls cream (don't let boil again), and pour in the Vol au Vent.

95 VOL AU VENT DE TRUITES.

(Trout Vol au Vent.)

PROPORTIONS AND PREPARATIONS: As for No. 94, but replace salmon with trout.

96. VOL AU VENT DE PIKE.

(Pike Vol au Vent.)

PROPORTIONS AND PREPARATIONS: As for No. 94, but replace salmon with pike.

97. VOL AU VENT DE MORUE.

(Cod Vol au Vent.)

PROPORTIONS:

Cod.....	2 lbs.
Butter.....	4 tablespoonfuls.
Flour.....	3 tablespoonfuls.
Milk.....	1 pint.

PREPARATIONS: As directed, 2d, 3d, 4th and 5th, No. 33, and pour in the Vol au Vent just before serving,

98. VOL AU VENT D'HUITRES. (Oyster Vol au Vent);

Or, VOL AU VENT DE MOULES.

(Vol au Vent of Mussels.)

PROPORTIONS:

Oysters	5 dozen or	Butter	4 tablespoonfuls.
Mussels	1 quart.	Flour	1 tablespoonful.
Yelks	2.	White wine	$\frac{1}{2}$ pint.
Lemon	1.	White pepper	a little.

PREPARATIONS: 1st. Shell the oysters or mussels (previously cooked) and place them in a saucepan, let them boil in their own juice and $\frac{1}{2}$ pint white wine. Season with some white pepper, but no salt. Let them drip and put the juice aside. 2d. Melt in a saucepan 2 tablespoonfuls of butter, mix it with 1 tablespoonful flour and add while stirring the juice of the oysters (strained through a napkin because it always contains some sand). When ready to serve, add 2 yelks, 2 tablespoonfuls butter and the juice of a lemon. Don't allow to boil again and pour in the Vol au Vent.

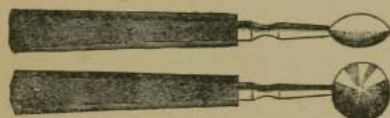
99. VOL AU VENT DE LEGUMES.

(Vegetable Vol au Vent.)

PROPORTIONS:

String beans	2 cupfuls.	Green peas	2 cupfuls.
Cauliflower, $\frac{1}{8}$ to $\frac{1}{4}$ whole one.		Turnips	2.
Butter	$\frac{1}{2}$ lb.	Carrots	2.
Flour	3 tablespoonfuls.	Milk	1 pint.
Sugar	a little.	Salt and pepper to suit taste.	

PREPARATIONS: 1st. Choose young green peas and string beans, cut the last into lozenges, carve the cauliflower, turnips and carrots in pieces the size of a hazel nut (carve with a vegetable spoon, if possible). 2d. Let all these vegetables cook separately in boiling water till tender and then drain them.



3d. Melt in a saucepan 4 tablespoonfuls butter, add 3 tablespoonfuls flour, mix the whole well, then add 1 pint of milk, let boil while stirring till quite thick, add the vegetables, a little sugar, salt and white pepper to taste, let boil again a little while and when

ready to serve add 4 tablespoonfuls butter and pour into the Vol au Vent.

REMARK—This is a very fine dish and the most fashionable way to serve vegetables in a great dinner.

BOUCHEES.

100. INTRODUCTION—Bouchees are small Vol au Vents, prepared, baked and garnished in the same way as the larger dish, but you serve to each guest a whole Bouchee. They are employed either as hot hors d'oeuvres or as side dishes at a dinner, but are especially valuable for select lunch and tea parties.

100a. *How to Prepare Bouchees.*

PROPORTIONS:

Puff paste.....2 lbs. Eggs.....2.

PREPARATIONS: 1st. Take 2 lbs. puff paste, prepare as directed, No. 87, roll to the thickness of the small finger, then cut with a dough cutter as many pieces of dough, about 3 inches in diameter, as you wish to make bouchees; then take another paste cutter 2 inches in diameter and make small circular notches on these pieces of dough to form the cover as has been indicated in 2d, No. 83. 2d. Place the bouchees on a baking plate, brush them with a beaten egg and do as directed, 3d, and 4th, No. 88a.



101. BOUCHEES A LA REINE.

PROPORTIONS:

Fowl.....1.	Veal knuckle..... $\frac{1}{2}$.
Butter.....2 tablespoonfuls.	Flour..... $1\frac{1}{2}$ tablespoonful.
Water.....2 to 3 quarts.	Vegetables—1 onion, 1 carrot, 1 stalk of celery.

PREPARATIONS: 1st. Take 1 chicken and allow it to cook for 2 hours in $\frac{1}{2}$ gallon of water, with $\frac{1}{2}$ of a veal or beef knuckle, 1 onion, 1 carrot and 1 stalk of celery. When the chicken is quite tender, let it drain and strain the stock through a napkin.¹ 2d. Take the chicken off, put the fillets apart and pound the remainder in a mortar; add little by little and while pounding enough stock to obtain a half thick pap and sift this pap through a sifter. 3d. Melt in a saucepan 2

(1) You may use also the remains of boiled or roasted chicken and ordinary meat stock.

tablespoonfuls butter, add $1\frac{1}{2}$ tablespoonfuls flour, pour the pap in and let it become hot but don't allow to boil. When ready to serve add the fillets, cut in dices, and pour into the bouchees.

102. PETITES BOUCHEES FINANCIERES.

PROPORTIONS AND PREPARATIONS:—Make the same garnish as indicated for the Vol au Vent Financiere No. 89, but cut the sweet breads, brains, mushrooms, etc., smaller than for the Vol au Vent, and fill the bouchees made as directed in No. 100.

103. BOUCHEES DE SAUMON. (Salmon Bouchees);

Or, BOUCHEES DE TRUITES.

(Trout Bouchees.)

PROPORTIONS AND PREPARATIONS: Do as directed for the Salmon or Trout Vol au Vent No. 94-95.

104. BOUCHEES DE PIKE.

(Pike Bouchees.)

PROPORTIONS AND PREPARATIONS: Do as directed for the Pike Vol au Vent No. 96.

105. BOUCHEES DE HOMARD.

(Lobster Bouchees.)

PROPORTIONS AND PREPARATIONS: Do as directed for the Salmon Vol au Vent No. 94, but do not use any other fish than lobster. You can make also prawn or craw fish tail bouchees.

106. BOUCHEES D'HUITRES. (Oyster Bouchees);

Or, BOUCHEES DE MOULES.

(Mussel Bouchees.)

PROPORTIONS AND PREPARATIONS: Do as directed for the Oyster or Mussels Vol au Vent No. 98.

107. PETITS PATES A LA PARISIENNE.

(Small Parisian Patties.)

PROPORTIONS:

Puff paste	1 lb.	Eggs	3.
Veal trimmings	½ lb.	Kidney fat	1 lb.
Parsley	½ handful.	Spiced salt to taste.	

PREPARATIONS: 1st. Chop the veal trimmings and the kidney fat, first separately and then together. 2d. Break the whole fine in a mortar and mix with 2 eggs and ½ handful chopped parsley. 3d. Roll the puff paste quite thin, and cut it in small rounds with a paste cutter (about 3 inches in diameter.) 4th.



Roll the paste trimmings thinner than before, and cut with the same cutter, so as to obtain the same number of round pieces as in 3d. 5th. Place the first pieces obtained (3d) on a baking plate, and spread over each some of the chopped veal (the size of a nut), then place over the thinner pieces of paste (4th), moistening the edges of both pieces of paste. 6th. Brush over with a beaten egg and let bake till well colored.

108. GALETTE FEUILLETEE.

(Puff Paste Pie.)

PROPORTIONS:

Puff paste	2 lbs.	Sugar	2 tablespoonfuls.
Egg	1.		

PREPARATIONS: 1st. Take a piece of puff paste prepared as directed No. 87 (which has a square shape), press it with the hands making it round, then you roll it with the rolling pin (always preserving the round shape), to the thickness of the small finger (don't forget to sprinkle some dry flour on the pastry board and the dough while rolling it). 2d, 3d and 4th as directed 2d, 3d and 4th No. 39.

109. PETITES GALETES FEUILLETEES.

(Small Puff Paste Pies.)

PROPORTIONS AND PREPARATIONS: Use the same amount of paste as above No. 108, but do as directed No. 40.

110. GATEAU PAILLE.

(Straw Cakes.)

PROPORTIONS:

Puff paste trimmings.....1 lb. Sugar.....2 tablespoonfuls.
Egg.....1.

PREPARATIONS: These small cakes are usually made with puff paste trimmings (from Vol au Vent, or Bouchees, for instance), but can also be made with fresh puff paste, made especially for that purpose. In both cases, you roll the paste quite thin, cut it with a jagger in strips (the size of a pencil), which you bake on a baking pan as directed No. 40.

111. CONDES.

(Almond puff paste cakes.)

PROPORTIONS:

Puff paste.....1 lb. Almonds.....1 lb.
Eggs.....2. Sugar..... $\frac{3}{4}$ lb.
Lemon.....the rind of one.

PREPARATIONS: Roll the puff paste to the thickness of $\frac{1}{2}$ the finger, cut it with a jagger in strips about as long as the middle finger, but twice as broad. 2d. Place these pieces of dough on a buttered baking plate, and lay over each a garnish made as follows: Skin the almonds (dip them in boiling water until the skin is tender, let drip, cool in cold water, let drip again, then take the skin off), chop them, but not too fine, and mix in a bowl with the whites of two eggs and $\frac{3}{4}$ lb. sugar. 3d. Bake till well colored. These are very fine cakes for a tea party.

112. ALUMETTES.

PROPORTIONS AND PREPARATIONS: As for the No. 111, but don't use almonds, and use 1 lb. sugar instead of $\frac{3}{4}$ lb.

113. MILLE FEUILLES.

(Thousand Leaves.)

PROPORTIONS:

Puff paste.....2 lbs. Dried raisins..2 tablespoonfuls.
Preserves { Apricots 10 tablespoonfuls. Almonds.....12.
 { Currants 6 tablespoonfuls. Dried lemon peel some

PREPARATIONS: 1st. Divide 2 lbs. puff paste into 6 or 8 cakes, roll each of them, giving it a round shape and equal thickness (they should be rolled quite thin), then place a plate over each piece of dough, and trim off the edges; or better, cut round pieces of dough with a large baking dish (about the size of a plate.) 2d. Place these pieces of dough on a baking plate, and bake them as indicated No. 108. 3d. When these "gallettes" are cold, place one of them on a dish and spread over 2 tablespoonfuls apricot preserves, then place over another "galette," on which you spread 2 tablespoonfuls currant preserves, etc. You may use any kind of preserves, but at least two different ought to alternate. When all the "gallettes" have been used place a plate on the top, and trim all the excess of crust and preserves. Then pour over the last crust 2 tablespoonfuls of apricot preserves, and decorate with dried raisins, lemon peel cut in dices or lozenges, almonds skinned, etc., disposed with taste.

Instead of "preserves" you can also use different creams (chocolate, coffee, vanilla), made as indicated Nos. 184 to 188.

You may also, if you make this cake for a holiday dinner, place on the top, instead of apricot preserves or cream, a bed of the white of eggs whipped. (See meringues No. 183), and cover also the sides with a coat of the same material, decorate the top with skinned almonds, and allow to bake in not too warm oven, till the whipped whites are solidified and well colored.

114. PETITS GATEAUX A LA FRANCHIPANE.

(Small Puff Paste Cakes with Franchipane.)

PROPORTIONS:

Puff paste.....	2 lbs.	Franchipane.....	See No. 184.
Egg.....	1.	Sugar.....	3 tablespoonfuls.

PREPARATIONS: 1st. Roll the paste to the thickness of half the finger, cut it with a paste cutter in a round shape, place one tablespoonful of cream franchipane in the middle of one half and fold the other half over the cream so as to enclose it and obtain cakes of a semi-circular shape (doing as for a turnover), stick the edges together by pressing them. 2d. Place the cake on a buttered baking plate, brush it with a beaten egg, and make small holes in the upper crust

with a fork to allow the hot air and steam to escape. Let bake till well colored, and when half baked, sprinkle over granulated sugar.

115. PETITS GATEAUX FEUILLETES AUX CONFITURES.

(Small Puff Paste Cakes with Preserves.)

PROPORTIONS AND PREPARATIONS: Do as directed No. 114, but use preserves instead of Franchipane.

116. CHAUSSONS AUX POMMES.

(Apple Turnovers.)

PROPORTIONS:

Puff paste.....	2 lbs.	Apples.....	12.
Sugar.....	6 tablespoonfuls.	Eggs.....	2.

PREPARATIONS: Divide the dough in about 12 cakes, roll each one into an oval shape, about double the size of the hand, then do as directed No. 114, but replace the Franchipane by slices of apples, (see No. 53), on which you sprinkle some granulated sugar. You may sprinkle also on the apples a little cinnamon, if liked.

117. PORTEMANTEAU.

PROPORTIONS:

Puff paste.....	2 lbs.	Franchipane....	See No. 184.
Sugar.....	3 tablespoonfuls.		

PREPARATIONS: 1st. Take 2 lbs. puff paste prepared as indicated No. 87, and give it another turn, that is to say, roll it in the shape indicated, Fig. 4, fold in three, Fig. 5, turn it as Fig. 6 and roll again in the shape of Fig. 4. Cut the dough in strips about the size of the hand, place one tablespoonful Franchipane in the middle, then fold (around the lines *aB* and *Cd*), the ends over the Franchipane, moistening the place where the seaming has to take place. Place these cakes on a buttered baking dish, brush over with a beaten egg, make small holes in the upper crust with the point of a fork, to allow the hot air and steam to escape freely and bake as indicated No. 114.

118. PORTEMANTEAU.

(With Preserves.)

PROPORTIONS AND PREPARATIONS: As for No. 117, but use preserves or jelly instead of Franchipane.

119. PONT NEUF.¹

PROPORTIONS:

Puff paste.....2 lbs. Cream paste, 4 tablespoonfuls.
Franchipane, 4 tablespoonfuls. Sugar3 tablespoonfuls.

PREPARATIONS: 1st. Roll the puff paste or the puff paste trimmings quite thin, cut it with a dough cutter and line small patty moulds, plain or fluted. 2d. Make a cream with half Franchipane, No. 184, and half cream paste, No. 171, (about 4 tablespoonfuls of each, with the above proportions). 3d. Roll the trimmings of your paste, cut in strips the size of the small finger, place two strips on each patty to form a cross, moistening the ends so they stick to the sides. 4th. Brush over with beaten egg, let bake till well colored and sprinkle over some granulated sugar before serving.

NOTE—You may fill them only with Franchipane cream, No. 184, or Almond cream, No. 185, if liked.

120. PUIITS D'AMOUR.

(Puff Paste Rings.)

PROPORTIONS:

Puff paste.....2 lbs. Preserves, 1 lb. or Franchi-
pane (See No. 184).

PREPARATIONS: 1st. Roll the paste to the thickness of half a finger, cut it with a pastry cutter about 3 inches in diameter. Take $\frac{1}{3}$ of the whole number of pieces of paste and place them on a buttered baking plate. 2d. With a pastry cutter 2 inches in diameter make holes in the remaining pieces of paste and place two rings on each of the whole round pieces of dough, taking care to moisten the place where one piece of dough has to stick to the other. 3d. Fill these holes with any kind of preserves you may like or with Franchipane. 4th. Brush the dough with a beaten egg, sprinkle over some granulated sugar and bake in an oven till well colored. We recom-

(1) Named after a Paris bridge.

mend when you have several puff paste rings to make not to fill them all in the same way.

121. TOURTE A LA FRANCHIPANE.

(Franchipane Pie.)

PROPORTIONS:

Short Crust.....1 lb. Puff paste.....½ lb.
Franchipane....(See No. 184.)

PREPARATIONS: 1st. Take 1 lb. short crust which you roll in a round shape the thickness of the small finger, place it on a baking plate, place over a round dish and trim off the extra paste. 2d. Take enough paste to have, when rolled, a strip equal to the circumference of the piece of short crust and the thickness of a finger, and the width of two fingers. Apply this piece of puff paste dough to the rim of the short crust taking care to moisten the part which has to be stuck together, and make the extremes of the puff paste thinner, so as to apply one to the other. 3d. Pick the short crust with a fork, and fill the pie with enough Franchipane cream to fill it well. Let bake till well colored, and the puff paste has risen about the height of two fingers. Serve either cold or warm.

122. TOURTE A LA MOELLE.

(Sweet Marrow Pie.)

PROPORTIONS:

Marrow.....½ lb. Eggs.....3.
Sugar.....4 tablespoonfuls. Flour.....5 tablespoonfuls.
Cream or Milk.....1 pint.

PREPARATIONS: 1st and 2d, as No. 121. 3d. Pick the short crust with a fork, then pour in the crust a cream made as follows: Mix in a saucepan, 3 eggs, 4 tablespoonfuls sugar, 5 tablespoonfuls flour, mix well the whole, add ½ lb. beef marrow, which has been melted and passed through a napkin, add also 1 tablespoonful orange blossom water. Mix well and add while stirring 1 pint milk or cream, let boil till quite thick.

123. TOURTE FROMAGE BLANC.

(White Cheese Puff Paste Pie.)

PREPARATIONS AND PROPORTIONS: Do as directed for the cheese tarts, No. 75, but use puff paste and short crust instead of short crust alone.

124. TOURTE AUX FRUITS.

(Fruit Puff Paste Pie.)

Do as directed for the fruit tarts, No. 41 to 74, but use short crust and puff paste instead of short crust alone.

125. TOURTE AUX CONFITURES.

(Preserve Puff Paste Pie.)

PROPORTIONS AND PREPARATIONS: Do as directed, No. 121, but use any kind of preserves you may have, instead of Franchipane. You may also use a thin piece of puff paste as a cover, but don't forget in this case to pick this cover with a fork, to let the steam and hot air escape. When the pie is nearly baked, sprinkle over some granulated sugar.

126. RELIGIEUSE.

(Nuns' Puff Paste Pie.)

PROPORTIONS:

Puff paste.....	1½ lbs.	Preserves.....	½ lb.
Egg.....	1.	Sugar.....	2 tablespoonfuls.

PREPARATIONS: 1st. Roll 1 lb. puff paste quite thin, place it on a baking plate and raise up the edges, the height of a finger, spread over a coat of preserves (any kind you may have), and pick the crust with the point of a fork. 2d. Roll ½ lb. puff paste very thin, cut it in strips and dispose them as indicated in the cut. 3d. Brush the paste with a beaten egg, then let it bake till well colored. When half baked, sprinkle over some granulated sugar.

**127. PITIVIERS.**

(Pitiviers Puff Paste Pie.)

PROPORTIONS:

Puff paste.....	1¼ lb.	Franchipane (See No. 184),	4
Almond cream (See No. 185),	4	tablespoonfuls.	
tablespoonfuls.		Sugar.....	1 tablespoonful.
Kirsch or brandy, 1 tablesp'ful.		Egg.....	1.

PREPARATIONS: Line a pie plate with about $\frac{3}{4}$ lbs. puff paste rolled quite thin, spread over 4 tablespoonfuls franchipane (No. 184) and 4 tablespoonfuls almond cream (No. 185), mixed together, with 1 tablespoonful kirsch or brandy. 2d. Roll $\frac{1}{2}$ lb. puff paste, thinner than the first, and apply it as a cover, sticking it to the first piece of paste. Pick this crust to allow the hot air and steam to escape, notch it lightly as a decoration and bake in a not too warm oven. When nearly baked, sprinkle over some granulated sugar and serve hot or cold.

128. GATEAU D'AMANDES.

(Almond Puff Paste Pie.)

PROPORTIONS AND PREPARATIONS: As for No. 127, but use 8 tablespoonfuls almond cream, No. 185, instead of half almond cream and half franchipane.

129. GATEAUX D'ARTOIS.

(Cream Puff Paste Cakes.)

PROPORTIONS:

Puff paste.....	2 lbs.	Franchipane....	(See No. 184.)
Egg.....	I.	Sugar.....	2 tablespoonfuls.

PREPARATIONS: 1st. Divide the paste in two pieces of the same size, roll both quite thin, giving them a square or rectangular shape, but both of the same dimensions. Place one piece of paste on a baking dish and spread over it enough franchipane cream to cover it well, leaving, however, a small strip of paste around the edges free from cream. 2d. Put on the second piece of rolled dough as a top crust and stick it to the first one. 3d. Make small holes with the point of the fork, to allow the hot air and steam to escape while baking; then, with the point of a knife notch the upper crust crosswise and lengthwise (to cut it easier afterward), brush over with a beaten egg and bake as it has been directed for the "Pitiviers," No. 127. 4th. When the cake is baked, cut it in cakes along the notches, and serve after having arranged them in pyramids on a dish.



130. DARIOLLES.

PROPORTIONS:

Puff paste trimmings . . . 1 lb. Sugar 2 tablespoonfuls.
Franchipane Cream or Preserves (See No. 184.)

PREPARATIONS: Line small patty pans with puff paste, rolled quite thin; fill them with franchipane cream or preserves and bake as directed, No. 121. (Any kind of small patty pan may be used, but there are special pans, called "Moulds for Dariolles," sold for that purpose.)

131. TARTELETTES AUX RIZ.

(Rice Tartelettes.)

PROPORTIONS:

Puff paste 1 lb. Rice $\frac{1}{2}$ lb.
Eggs 2. Milk 1 cupful.
Lemon, the rind, or vanilla, Sugar 3 tablespoonfuls.
some.

PREPARATIONS: 1st. Line small patty pans with puff paste rolled quite thin (or with short crust), and fill them with rice prepared as follows: Wash the rice in cold water, let it drip and cook in boiling water till quite soft; drain it, let it cool in cold water and drain again; place it in a saucepan with 1 cupful of milk, 3 tablespoonfuls of sugar, some vanilla or the rind of a lemon, cook a few moments while stirring, add 2 eggs, mix well and fill the tartelettes with this rice. Bake as directed No. 121.

132. NOUGAT D'APRICOT.

(Apricot Nougat.)

PROPORTIONS:

Puff paste 2 lbs. Almonds $\frac{1}{2}$ lb.
Apricot preserves 12 table- Spoonfuls.
Spoonfuls. Sugar . . . 3 tablespoonfuls.

PREPARATIONS: 1st. Roll the puff paste quite thin, and divide it in about 12 pieces, having the size of the hand and a rectangular shape. 2d. Bend up the edges, spread over each about 1 tablespoonful apricot marmalade, then sprinkle over some almonds, skinned and dried (see No. 111.) 3d. Bake as indicated No. 121.

You can also simplify by making only one large piece of dough, of which you bend the side up, as directed No. 126, you fill it and bake as indicated above; then divide into cakes. This is simpler and easier, and just as good for a family dinner.

SECTION V.

BRIOCHE PASTE.

133. INTRODUCTION—This paste is very similar to the Milk Bread paste, but contains eggs and is finer. It is used either to make "Brioche," which may be served at a dinner, a lunch or tea party, and also to prepare different cakes.

134. *How to Make the Paste.*

PROPORTIONS: For 1 lb. flour and to make about 2 lbs. paste.

Same as for the "Russian patty paste," No. 78, but use $\frac{3}{4}$ lb. butter instead of $\frac{1}{2}$, and add 1 tablespoonful sugar.



135. GROSSE BRIOCHE A TETE.

(Large Headed Brioche.)

PROPORTIONS:

Paste.....2 lbs. Egg.....1.

PREPARATIONS: 1st. Divide the paste in two parts, one of $1\frac{1}{2}$ lbs. and the other of $\frac{1}{2}$ lb. Place the larger one in a buttered cake mould (this should be about $\frac{1}{3}$ larger than the paste, because it rises). 2d. Make a hole in the top of the dough, moisten it a little, and stick in this hole the second part of dough, rolled in the shape of a ball (to make the head of the brioche.) 3d. Notch the top of the dough (but not the head) to allow to rise easier, brush over with a beaten egg and bake in a not too hot oven. 4th. When the brioche is well colored cover it with a buttered sheet of paper, to avoid burning, and bake again for about $1\frac{1}{4}$ hours in all.

This cake will make a very fine and ornamental center piece for a dinner or a ball buffet; you may also make smaller brioche, in cake moulds taking always $\frac{1}{4}$ of the dough for the head, and baking them according to the size.

136. BRIOCHE EN COURONNE.

(Brioche in Crown.)

PROPORTIONS:

Paste.....1½ lbs. Egg.....1.

PREPARATIONS: 1st. Roll the dough in the shape of a ball, then flatten it with the hand to about the thickness of 2 fingers; make a hole in the middle with the forefinger, then enlarge it to the shape of a crown. 2d. Place it on a buttered baking pan, make a circular notch in the middle of the top to allow to rise easier, brush over with a beaten egg, and allow to bake from ½ to ¾ hour, as indicated in No. 135.

137. PETITES BRIOCHES.

(Small Brioches.)

PROPORTIONS:

Paste.....2 lbs. Eggs.....2.

PREPARATIONS: Divide the dough in about 15 cakes, roll them in the shape of a ball, place them on a buttered baking pan, brush over with a beaten egg and bake till well colored.

138. PETITES FLUTES.

(Small Rolls.)

PROPORTIONS AND PREPARATIONS: As for the No. 137, but give to the cakes the shape of rolls.

139. PETITES FLUTES FRIANDES.

(Epicurean Rolls.)

PROPORTIONS AND PREPARATIONS: Make small rolls as directed (No. 138). Cut them open lengthwise through the middle (preserving, however, one of the crusts uncut), and garnish the inside with any kind of preserve or jelly you may have. This is a good cake for lunch parties, and is not very expensive.

140. BRIOCHE PARISIENNE.**PROPORTIONS:**

Brioche paste.....2 lbs. Pears 2 to 3 doz., according to size.
 Sugar 3 to 5 tablespoonfuls. Apricot marmalade, enough to fill.
 Egg.....1.

PREPARATIONS: 1st. Roll the dough and line a mould as directed No. 30 for timbales, but use brioche paste instead of short crust (the mould should be buttered). 2d. Fill this kind of timbale with pears cooked as directed No. 57, and with apricot marmalade, alternating a layer of the one with a layer of the other. 3d. Cover and cook as a timbale (1 hour). Serve hot at a dinner as a sweet dish.

You may replace pears and apricots by other fruits and jellies, as this is only a matter of taste.

141. GATEAUX ST. ANTOINE.

(St. Antonio Cakes.)

PROPORTIONS AND PREPARATIONS: Do as directed for No. 132, but use brioche paste instead of puff paste.

SECTION VI.

BABA AND SAVARIN PASTE.

142. INTRODUCTION—Baba is a kind of sponge cake in which you place some currants, and which is dipped in a syrup after baking. They are very fine served either as a sweet dish for a dinner or for lunch and tea parties.

142a. *How to Make the Paste.*



PROPORTIONS: For 1 lb. of flour to make about $2\frac{1}{2}$ lbs paste.

Flour..... 1 lb.
Milk..... 1 cupful.
Sugar..... 3 tablespoonfuls.
Salt..... $\frac{1}{2}$ teaspoonful.
Rum..... $\frac{1}{2}$ glassful.

Dried raisins..... 1 cupful. Yeast..... 1 ounce.
Eggs..... 7. Butter 10 tablespoonfuls (10 ounces.)

PREPARATIONS: This paste is made in the morning to be baked at about 12 o'clock. 1st. Make the sponge with $\frac{1}{4}$ of the flour as indicated for the Plain White Bread, No. 2, using about $\frac{1}{2}$ cupful milk in-

stead of water and 1 oz. of yeast, make a soft dough and place it aside in a warm place to allow it to rise while you begin prepare the dough. Sift the remainder of the flour on the pastry board, doing as directed in 1st No. 2. Place in the middle $\frac{1}{2}$ teaspoonful salt, 3 teaspoonfuls sugar, $\frac{1}{2}$ cupful milk (to dissolve the sugar and salt), 3 eggs (very fresh), 10 tablespoonfuls butter. Mix the whole together (then add 4 eggs), and work this dough with the fingers and the palm of the hands for about $\frac{1}{4}$ of an hour until very even. 2d. Roll it in the shape of a ball, and put aside for about 10 minutes. 3d. Place the dough again on the pastry board, flatten it with the hand, then roll the sponge in the shape of a ball, place in on the dough and flatten it; then mix both gently by turning the edge of the dough over the sponge and toward the center, so as to obtain a ball which you work with the fingers and the palms of the hands to mix well. Add about 4 tablespoonfuls rum, and 1 cupful dried raisins (currants preferred).

143b. *How to Make the Syrup.*

PROPORTIONS:

Water.....1 glassful. Sugar..... $\frac{1}{2}$ lb.
Rind of a lemon or an orange. Rum.....1 glass.

PREPARATIONS: Place the water, sugar and the lemon or orange rind in a saucepan, boil a while, then add 1 glassful rum.

144. GROS BABA.

(Large Baba.)

PROPORTIONS:

Baba paste.....2 lbs. Syrup as directed.....143b.

PREPARATIONS: 1st. Take a pastry mould about $\frac{1}{4}$ larger than the quantity of paste, butter it, pour the paste in, place it in a luke warm place for about 2 $\frac{1}{2}$ hours till the dough has risen, so as to quite fill the mould. 2d. Place a buttered piece of paper over the mould, stick it to the mould with some batter, and bake in a not too warm oven for about 1 $\frac{1}{2}$ hours. Take the cake from the mould, and when still warm dip it in the syrup, turning it so that all parts will absorb the syrup.

This cake will make a very fine and ornamental center piece for a dinner or a ball buffet; you may also make smaller baba in cake mould, baking them according to the size.

145. BABA EN SURPRISE.

(Surprising Baba.)

PROPORTIONS:

Baba paste..... 1 lb. Preserves enough to fill.
Syrup as directed No. 143*b*.

PREPARATIONS: 1st. Prepare the paste as indicated above 143*a*, but don't use currants. 2d. Divide it in two cakes, one of $\frac{3}{4}$ lb. and the second $\frac{1}{4}$ lb. 3d. Roll these pieces about the thickness of a finger, line a mould as indicated for Timbale No. 30, fill the inside with apricot marmalade, or any other preserves you may like; place the second piece of dough ($\frac{1}{4}$ lb.) as a cover, allow the whole to raise for about $\frac{3}{4}$ of an hour. 4th. Bake as indicated for the baba for about $\frac{3}{4}$ of an hour, knock it out on a hollow dish, pour over the the syrup and serve hot. This is a very fine side dish.

146. SAVARIN PASTE.

This paste is quite the same as the Baba Paste, but is finer; the syrup also differs. This Savarin may be considered as the king of French cakes; and a great pastry cook claims to have the best recipe for the syrup, keeping this recipe precisely as a secret. The recipe given here is the one of Careme of whom Mr. Tanty was the pupil.

147*a*. *How to Make the Paste.*

PROPORTIONS AND PREPARATIONS: Same as for the Baba Paste No. 143, but it should be softer. Therefore you add 1 egg and a little more milk. When the paste is ready, instead of adding dried grapes, add some dried citron or orange peel, chopped fine.

147*b*. *How to Make the Syrup.*

PROPORTIONS:

Water.....	1 glassful.	Anisette	} A liquor glassful of each.
Sugar.....	$\frac{1}{2}$ lb.	Curacao	
The rind of a lemon or orange.		Rum	
		Marasquino	

PREPARATIONS: Do as directed 143*b*, but instead of using only rum, use the above mentioned liquors.

148. SAVARIN.**PROPORTIONS:**

Savarin paste 1 lb. Syrup as directed 147*b*.



PREPARATIONS: 1st. Fill a buttered mould with the paste as directed in the accompanying cut, the mould being about one-half larger than the amount of dough which you put in.

2d. Allow to raise till the mould is quite filled, then bake as indicated for the Baba No. 144, for about 20 to 25 minutes. Dip in this syrup while warm.

NOTE.—If you cannot find a mould having the shape indicated in the accompanying cut, use a large tubed cake mould. Put in the dough and allow it to raise till its volume has doubled, and bake as directed No. 144. This savarin must present the form of a crown. Therefore, if you use a tubed cake mould, choose it as large as possible, and don't fill it too full. Better make two or three savarins, baking them according to their size, than to make one too thick.

149. PETITS SAVARINS.

(Small Savarins.)

PROPORTIONS AND PREPARATIONS: Do as directed No. 148, but use about 10 small moulds. These cakes are very good for lunch parties.

150. SAVARIN A L'ABRICOT.

(Savarin with Apricot Sauce.)

PROPORTIONS AND PREPARATIONS: Do as directed No. 148, but instead of dipping the savarin in a syrup, knock it out on a dish and pour over about 2 cupfuls of Apricot Marmalade mixed with 2 table-spoonfuls Kirsch.

151. CROUTE A L'ANANAS.

(Pineapple Crust.)

PROPORTIONS AND PREPARATIONS: Make a Savarin as directed No. 148, but don't dip it in the syrup. Slice it in slices the thickness of the small finger, arrange these slices in crowns on a dish, placing between each a slice of pineapple (previously cooked with some water and sugar). 2d. Pour over a sauce made with about 2 cupfuls

Apricot Marmalade mixed with about 2 tablespoonfuls Kirsch and the syrup of the pineapple. This is a very fine sweet dish for a great dinner.

152. CROUTE A LA TZARINE.

(Crust a la Tzarine.)

PROPORTIONS AND PREPARATIONS: 1st as No. 151. 2d. Make a sauce with 2 cupfuls Apricot Marmalade, 1 glassful Madeira, add seedless raisins (1 tablespoonful Sultana, 1 tablespoonful Muscatel, 1 tablespoonful currants), dried peels ($\frac{1}{2}$ tablespoonful each of lemon, citron and orange peel), also candied fruits (if you have them), as cherries, apricots, etc. Boil the whole a while and pour over the crust. This was frequently served as a sweet dish on the table of the late Empress of Russia.

SECTION VII.

PLUM CAKE PASTE.

153. PLUM CAKE.

PROPORTIONS:

Butter.....	1 lb.	Raisins }	Currants.....	$\frac{1}{4}$ lb.
Sugar.....	1 lb.		Seedless muscatels.	$\frac{1}{4}$ lb.
Eggs.....	10.		Sultana....	$\frac{1}{4}$ lb.
Flour.....	$\frac{3}{4}$ lb.		Dried peels (lemon,	
Rum.....	$\frac{1}{2}$ cupful.		citron, orange.)	

PREPARATIONS: 1st. Melt 1 lb. butter and pour it lukewarm in a mixing bowl (the bowl should be rather warm), mix it with 1 lb. sugar, then add 10 eggs, mix well and add $\frac{3}{4}$ lb. of flour. 2d. Add $\frac{3}{4}$ lb. dried raisins (if possible $\frac{1}{4}$ lb. each of currants, sultana and seedless muscatel), $\frac{1}{4}$ lb. dried peels (if possible equal parts of lemon, citron and orange), and also $\frac{1}{2}$ cupful rum. 3d. Place on the bottom and sides of a plain cake mould (not tubed), a buttered piece of paper which reaches about one inch above the top of the

mould. 4th. Fill the mould $\frac{3}{4}$ full, and bake in a not too hot oven, for about $\frac{3}{4}$ of an hour.

Serve this cake lukewarm as a sweet dish. It may also be kept fresh a long time, and therefore is very convenient when traveling.

154. SMALL PLUM CAKES.

PROPORTIONS AND PREPARATIONS: As for the No. 153, but use several moulds instead of one, and bake according to the size.

SECTION VIII.

BISCUIT PASTE.

Biscuits—Champagne—Genoises—Madelaines.

155. ORDINARY BISCUIT PASTE.

How to Make the Paste.

PROPORTIONS: For $\frac{1}{4}$ lb. flour to obtain 2 lbs. dough.

Eggs.....	16.	Sugar.....	1 lb.
Corn starch.....	$\frac{1}{2}$ lb.	Flour.....	$\frac{1}{4}$ lb.
Orange blossom water....	1	tablespoonful.	

PREPARATIONS: 1st. Take 16 eggs and separate the whites from the yolks. 2d. Place the yolks in a mixing bowl with 1 lb. granulated sugar; beat well with a wooden spoon until they become quite white, add 1 tablespoonful orange blossom water, the rind of a lemon or some vanilla, then add $\frac{1}{2}$ lb. corn starch and $\frac{1}{4}$ lb. flour, and mix well the whole. 3d. Whip the whites until they stick to the beater, then mix them with the batter obtained in 2d, and use it as it will be directed hereafter.



156. BISCUIT DE SAVOIE.

(Savoy Biscuit.)

PROPORTIONS:

Biscuit dough.....2 to 3 lbs. Butter...1 to 2 tablespoonfuls.
 Corn starch....1 tablespoonful.

PREPARATIONS: 1st. Butter a cake mould, sprinkle on the inside some sugar (pulverized fine) and mixed with corn starch, fill three-quarters full with dough. 2d. Bake in an oven from $\frac{3}{4}$ of an hour to an hour. You can tell when the biscuits are well baked by sticking a knife into them and if it comes out dry they are done. Serve cold. This is a very ornamental and fine center piece for a table or a ball buffet.

**157. BISCUITS A LA CUILLERE.**

(Lady Fingers.)

PROPORTIONS:

Biscuit dough.....2 lbs.

PREPARATIONS: 1st. Place on a baking plate one or several sheets of paper and lay over about 1 inch apart small cakes of dough about the size of a finger, either with a spoon or better do as follows: Make a kind of funnel with clean paper, leaving a hole at the sharp end. Fill it with dough, close the upper part and by pressing push the dough through the small hole. Pastry cooks employ for this purpose what they call an "ornamental bag," that is to say, a conical sack of heavy linen which is terminated by a small funnel of tin. Any intelligent housewife can make such a



sack herself, according to the accompanying cut, which will be very useful in making pastry.

158. BISCUITS A LA CREME.

PROPORTIONS:

Biscuit paste.....1 lb. Sugar (pulverized), 3 tablesp'fuls.
 Butter.....1 tablespoonful. Eggs (whites).....3.
 Vanilla cream (No. 186)..... $\frac{1}{2}$ lb.

PREPARATIONS: 1st. The day before making this dish, make a biscuit dough as directed, No. 156, baking it for about 1 hour in a cake mould (plain and not tubed) which you fill only $\frac{3}{4}$ full. 2d. The following day, the biscuit being well cooled and firm, slice it crosswise (round slices) and place the slices one over the other, so as to rebuild the whole biscuit, placing a coat of vanilla cream (No. 186) between each slice, but not on top of the cake. The biscuit may be served as it is now, but for a fashionable dinner, you may do as follows: Whip 3 whites of eggs, mix them gently with $\frac{1}{4}$ lb. sugar and cover the top and the sides of the cake, then bake awhile in an oven (lukewarm but not hot) to solidify and color it. You can also ornament the top, with the ornamental bag described, No. 157, or in any way the fancy may direct, employing either ordinary whipped whites, or some which you have colored in red, green, etc., with vegetable colors.

159. BISCUITS AU RHUM.

PROPORTIONS:

Sugar.....	1 lb.	Flour.....	$\frac{1}{4}$ lb.
Starch.....	$\frac{1}{4}$ lb.	Yelks.....	12.
Eggs (the whites).....	4.	Butter....	10 tablespoonfuls.
Rum.....	3	tablespoonfuls.	

PREPARATIONS: 1st. Pour in a mixing bowl 12 yelks and 1 lb. of sugar, mix well together, add $\frac{1}{4}$ lb. flour and $\frac{1}{4}$ lb. corn starch, mix again the whole and beat well, to obtain an even batter. 2d. Add 10 ounces melted butter (lukewarm but not hot), 3 tablespoonfuls rum, mix well the whole and fill muffin rings or a small tubed cake mould, which you have buttered and in which have sprinkled some pulverized sugar mixed with flour ($\frac{1}{2}$ sugar and $\frac{1}{2}$ flour). Let bake till well colored and serve with tea or for lunch.

160. BISCUIT FONDANT.

(Melting Biscuit.)

PROPORTIONS:

Eggs.....	8.	Yelks.....	8.
Sugar.....	1 lb.	Butter.....	1 lb.
Flour.....	$\frac{1}{2}$ lb.	Lemon.....	the rind.

PREPARATIONS: 1st. Mix in a saucepan, 8 eggs (whole), 8 yolks and 1 lb. sugar, beat well the whole, till the batter is quite thick. 2d. Place the saucepan on a corner of the range (to heat it slowly), add 1 lb. butter (melted but not hot), then $\frac{1}{2}$ lb. flour and the rind of a lemon. 3d. As 3d, No. 159.

161. BISCUIT AU CHAMPAGNE OR BISCUIT DE REIMS.

(Champagne or Reims Biscuit.)

PROPORTIONS:

Eggs.....8.	Flour..... $1\frac{3}{4}$ lbs.
Butter.....2 tablespoonfuls.	Sugar (granulated).....1 lb.
	Sugar (pulverized), 2 tablespoonfuls.

PREPARATIONS: 1st. Break 8 eggs in a bowl and beat them with 1 lb. flour (don't fear to beat them too long, as it will improve the biscuit). 2d. Add 1 tablespoonful sugar, flavored with vanilla,¹ and $\frac{3}{4}$ lb flour, which has been previously dried in a lukewarm oven; mix well the whole. 3d. Butter some sponge cake pans, sprinkle in some flour mixed with pulverized sugar ($\frac{1}{2}$ each), to glaze the sides of the biscuit and fill them with the above described batter. Let bake till well colored.



These are very good biscuit to serve with champagne, white wine, sweet wine, chocolate or tea.

162. MADELEINES.

PROPORTIONS:

Eggs.....6.	Flour..... $\frac{1}{2}$ lb.
Sugar..... $\frac{1}{2}$ lb.	Butter..... $\frac{1}{2}$ lb.
Rum.....2 tablespoonfuls.	Lemon.....the rind of one.

PREPARATIONS: 1st. Mix in a bowl 6 eggs, with $\frac{1}{2}$ lb. sugar, add $\frac{1}{2}$ lb. flour, then $\frac{1}{2}$ lb. melted butter (lukewarm but not hot), 2 tablespoonfuls rum, the rind of a lemon; mix well the whole. 2d. Butter

(1) We recommend keeping always some vanilla in a glass jar, well corked and full of sugar. The sugar will be quickly flavored, and by taking care to put new sugar in the jar every time you take any out, you will always have flavored sugar at hand at a very small expense.

about 10 patty moulds (oval shape preferred) or muffin pans, fill with this batter; let bake in a not too warm oven from 10 to 15 minutes.

These are very good cakes for tea or lunch and may be kept fresh for several weeks, and therefore are very convenient while traveling.

163. GENOISE.

PROPORTIONS:

Yelks.....	2.
Flour.....	$\frac{3}{4}$ lb.
Butter.....	$\frac{3}{4}$ lb.
Sugar.....	1 lb.
Lemon.....	the rind.

PREPARATIONS: 1st. Mix in a bowl, 1 lb. sugar with 2 yelks, add $\frac{3}{4}$ lb. flour, $\frac{3}{4}$ lb. melted butter (lukewarm but not hot), the rind of a lemon, and mix well the whole. 2d. Butter a long cake mould (deep bread pan), sprinkle on the bottom some granulated sugar, and fill three-quarters full, with the above described batter. Bake in a not too warm oven for about three-quarters of an hour.

This cake, as the "Madelaine," is a very fine one for tea parties, where it is served sliced, and very convenient while traveling. We recommend it also for picnic parties.

164. BISCUIT POMPADOUR.

PROPORTIONS:

Eggs.....	15.
Flour.....	1 tablespoonful.
Sugar (granulated).....	1 lb.
Sugar (pulverized), 1 tablesp'ful.	
Butter.....	$\frac{1}{2}$ lb.
Almonds.....	$\frac{1}{2}$ lb.

Kirsch, 2 tablespoonfuls; or Orange blossom water, 3 tablespoonfuls.

PREPARATIONS: 1st. Break 15 eggs in a mixing bowl, stir them well with 1 lb. sugar, add $\frac{1}{2}$ lb. almonds, broken fine in a mortar (always place some sugar in the mortar while breaking almonds, otherwise they will turn to oil), add 2 tablespoonfuls kirsch or 3 tablespoonfuls orange blossom water. Mix well the whole, add while stirring $\frac{1}{2}$ lb. melted butter (lukewarm but not too hot). 3d. Butter a long square cake mould (deep bread pan), sprinkle in some flour mixed with pulverized sugar (one-half of both) to glaze the sides of the cake, fill it full with the above described batter and bake in an oven (not too warm) for about $\frac{3}{4}$ of an hour.

SECTION IX.

SAND PASTE.

165. INTRODUCTION—The cakes made with this paste, are called in French "sand cakes" or "lead cakes," because they are "sandy" and "heavy." They are especially recommended to be served with tea.

166. GATEAUX DE SABLE.

(Sand Cakes.)

PROPORTIONS:

Flour.....	1 lb.	Butter.....	1¼ lb.
Yelks.....	8.	Egg.....	1.
Sugar.....	2 tablespoonfuls.	Milk.....	1 cupful.

PREPARATIONS: 1st. Sift the flour on the pastry board, making a heap about 3 inches high, and make a hole in the middle with the fist. 2d. Place in this hole 8 yelks, 2 tablespoonfuls sugar, ½ teaspoonful salt, 1¼ lb. butter, 1 cupful milk; mix well the whole, taking the flour little by little from the inside of the hole. 3d. Roll this dough in the shape of a ball, flatten it with the rolling pin to the thickness of two fingers. Give it a round or oval shape, trimming it nicely. 4th. Place it on a baking plate, make some notches on the top to ornament it, brush it with a beaten egg, and let bake till well colored (about three-quarters of an hour).

167. PETITS GATEAUX DE SABLE.

(Small Sand Cakes.)

PROPORTIONS AND PREPARATIONS: As for No. 166, but roll the dough thinner, and divide it in small cakes with a paste cutter or a jagger, into any shape the fancy may direct. Bake according to the size.

168. FROLLES NAPOLITAINES.

(Neapolitan Sand Cake.)

PROPORTIONS:

Flour.....	1 lb.	Butter.....	¾ lb.
Yelks.....	6.	Egg.....	1.
Almonds.....	½ lb.	Cream.....	3 tablespoonfuls.
Lemon, the rind of one.			

PREPARATIONS: 1st. As 1st No. 166. 2d. Pour in the hole, $\frac{1}{2}$ lb. almonds broken fine (as directed No. 164), $\frac{3}{4}$ lb. butter, 6 yolks, 1 egg (yolk and white), 2 tablespoonfuls cream, $\frac{1}{2}$ lb. sugar, the rind of a lemon or an orange. 3d. Mix well the whole and work the dough thoroughly with the fingers and the palm of the hands. 4th. Roll it in the shape of a ball and put aside for about fifteen minutes. Roll it quite thin and do as directed for the "small sand cakes," No. 167.

169. FROLLES A L'AMERICAINE.

(Corn Sand Cakes.)

PROPORTIONS:

Corn meal or corn flour	1 lb.
Flour	$\frac{1}{4}$ lb.
Butter	$\frac{3}{4}$ lb.
Sugar	$\frac{1}{2}$ lb.
Yolks	8.
Almonds	$\frac{1}{2}$ lb.
Lemon	The rind of one.

PREPARATIONS: As for No. 168, but use corn meal or corn flour, mixed with wheat flour, and use neither the cream nor the whole egg.

170. CROQUET.

(Almond Crimp Cake.)

PROPORTIONS:

Flour	1 lb.
Sugar	$\frac{1}{2}$ lb.
Eggs	6.
Almonds	$\frac{1}{4}$ to $\frac{1}{2}$ lb.
Orange blossom water	2 tablespoonfuls.

PREPARATIONS: 1st. As 1st No. 165. 2d. Place in the hole $\frac{1}{2}$ lb. sugar, 5 eggs and 2 tablespoonfuls orange blossom water; mix well the whole. 3d. Divide the dough in 3 pieces; roll each to the thickness of a finger, and giving it a rectangular shape. 4th. Place these pieces of dough on a baking plate, pick them with the point of a fork, brush over with a beaten egg and bake till well colored. 5th. While the dough is still warm divide it in cakes the size of a finger.

SECTION X.

CREAM CAKE PASTE.

171.—*How to Make the Paste from ½ lb. Flour and to obtain about 1½ lbs. Paste.*

PROPORTIONS:

Flour.....	½ lb.	Eggs.....	7 to 8.
Butter.....	½ lb.	Sugar.....	¼ lb.
Water.....	2 glassfuls.		

PREPARATIONS: 1st. Warm in a saucepan 2 glassfuls of water, ½ lb. butter, the rind of a lemon and ¼ lb. sugar. Boil the whole till all the sugar is dissolved. 2d. Place the saucepan on a corner of the range, add ½ lb. flour, mixing well with a wooden spoon for about five minutes, till you obtain quite a thick batter. 3d. Add two at a time from 7 to 8 eggs, mixing always with the wooden spoon.

172. PAINS DE LA MECQUE.

(Mahommedan Breads.)

PROPORTIONS:

Cream cake paste.....	1½ lbs.	Sugar.....	4 tablespoonfuls.
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PREPARATIONS: Drop the cream cake paste with a spoon on a baking plate in the shape of small oval cakes. 2d. Place over each cake about ½ teaspoonful sugar and let it remain for about five minutes. 3d. Shake off the excess of sugar by tilting the plate. 4th. Bake in a moderate oven till well raised and colored. 5th. Serve on a folded napkin, arranged in the shape of a pyramid. This is a very good, although simple and not expensive family cake.

173. PETITS CHOUX AUX AMANDES.

(Almond Cream Cakes.)

PROPORTIONS:

Cream paste.....	1½ lbs.	Sugar.....	¼ lb
Almonds.....	¼ lb.		

PREPARATIONS: Do as directed for No. 171, but make round cakes (using the bag described No. 157 instead of a spoon), and sprinkle over each cake $\frac{1}{2}$ teaspoonful of sugar mixed with almonds (skinned, dried in an oven and chopped).

174. CHOUX A LA CREME.

(Cream Cakes.)

PROPORTIONS:

Cream paste..... $1\frac{1}{2}$ lbs. Sugar..... 4 tablespoonfuls.
Whipped cream No. 188.

PREPARATIONS: 1st. Do as directed (No. 173), but use only a little sugar on the cakes (round), and make the cakes a little larger (the equivalent of 2 tablespoonfuls paste for each). 2d. When baked slit them crosswise and fill them with whipped cream.

175. ECLAIRS.

PROPORTIONS:

Cream paste..... $1\frac{1}{2}$ lbs. Cream No. 187 for filling.
Icing No. 189 for glazing.



PREPARATIONS: 1st. Drop on a baking pan, with a bag (No. 157), the cream paste in shapes as long as the finger, but twice as thick. 2d. Bake in an oven till well colored and raised. 3d. When quite cold slit them on one of the large sides, press both ends with the thumb and middle finger; to open this kind of pocket, fill it with vanilla, chocolate or coffee, etc., cream (No. 186-187). 4th. Ice the top of the cake with an icing made as indicated No. 188, placed in a plate into which you lightly dip the Eclairs held between the thumb and the middle finger.

176. PAIX DES NONES.

(French Doughnuts.)

PROPORTIONS:

Cream paste..... $1\frac{1}{2}$ lbs. Fat..... enough to fry.
Sugar..... 4 tablespoonfuls.

PREPARATIONS: Warm the fat in a large frying pan. 2d. Pour in with a spoon or better with the hook of a skimmer (dipped pre-

vously in the fat to prevent the sticking of the dough), small balls of dough (not too many at the same time), and let them fry till well colored. 3d. When well done place them on a folded piece of paper to drain the excess of fat. 4th. Serve arranged in a pyramid on a folded napkin, with granulated sugar sprinkled over.

177. SAINT HONORE.

PROPORTIONS:

Short crust paste No. 22-23. $\frac{1}{2}$ lb.	Cream paste..... $\frac{3}{4}$ lb.
Whipped cream (No. 188), enough to fill.	Egg..... 1.
	Dried fruits <i>ad libitum</i> .



PROPORTIONS: 1st.

Roll the short crust quite thin, trim it to a round shape (the best way is to use a large baking mould as paste cutter) and place it on a baking plate. 2d. Roll about half of the cream paste, giving it the shape of a long stick (as thick as an ordinary broom handle), and don't forget while doing this, to sprinkle some flour on the pastry board and on the paste. 3d. Stick it around the edges of the short crust, brush it with a beaten egg, pick the short crust with the point of a fork, and let bake in an oven till well colored. 4th. Make about 10 small cream paste cakes, as indicated No. 173, brush them with a beaten egg, and let bake till well colored. 5th. Stick these small cakes on the crown of cream paste (2d), with some sugar syrup, stick also between them any kind of dried fruits you may have, to add to the decorative aspect, and fill all the inside of the cake with whipped cream.

SECTION XI.

SUNDRY PASTES.

Pan Cake Paste.

178. CREPES A LA PARISIENNE.

(Parisian Pan Cakes.)

PROPORTIONS:

Flour.....	½ lb.	Eggs.....	4.
Butter.....	2 tablespoonfuls.	Milk.....	1 quart.

Brandy, 2 tablespoonfuls (if liked).

PREPARATIONS: 1st. Mix in a bowl, ½ lb. flour with 4 eggs, add 2 tablespoonfuls melted butter, then little by little 1 quart of milk. 2d. Add also (if liked) 2 tablespoonfuls rum or brandy, which will give a rich flavor. 3d. Pour a little melted butter in a frying pan and pour in some batter (according to the size of the pan, but never too much because a Parisian pan cake must be very thin). Fry on one side, then turn and fry on the other. 4th. Serve hot, with some sugar sprinkled over. You may also serve with maple syrup, as the ordinary pan cakes.

179. CREPES AUX CONFITURES.

(Pan Cakes and Jelly.)

PROPORTIONS AND PREPARATIONS: As for No. 178, but when the pan cakes are done, spread over each some currant jelly (or any other), roll them in the shape of small cylinders, and serve on a folded napkin.

180. MACARONS PASTE.

(Macaroons.)

PROPORTIONS:

Almonds.....	½ lb.	Sugar (pulverized).....	1 lb.
Sugar (flavored),	1 tablespoonful.	Eggs.....	5

PREPARATIONS: 1st. Skin the almonds as directed, No. 111, and break them fine in a mortar with 2 tablespoonfuls sugar. 2d. Add one by one, the whites of 5 eggs, then the sugar (the remainder of the 1 lb. less the 2 tablespoonfuls used in 1st and also the 1 tablespoonful flavored sugar.¹) 3d. Do as directed, No. 157, but give a round shape to the cakes, and make them about the size of an egg. Bake in a moderate oven till well colored. 5th. Keep them on the sheet of paper until you use them, as they will keep fresh more easily.

181. MASSEPAINS.

Massepains are a kind of macaroons, and those from the town of Varzy (France) of which we give the recipe below, are the most reputed.

PROPORTIONS:

Sugar 1 lb.	Eggs (the whites) 5.
Lemon (the rind) 1.	Flour 10 oz.
	Almonds 6 oz.	

PREPARATIONS: 1st. Pour in a bowl 1 lb. sugar and the whites of 5 eggs; add the rind of a lemon and mix the whole with a wooden spoon. 2d. Add 10 ounces flour and 6 ounces almonds, broken fine, as directed, No. 180. 3d. Drop this paste, spoonful after spoonful, on a buttered baking plate, in the shape of round cakes and bake in a moderate oven till well colored.

182. LANGUES DE CHAT.

PROPORTIONS:

Flour ½ lb.	Sugar ½ lb.
Sugar (flavored), 1 tablesp'ful.		Eggs (whites) 5.
Lemon (the rind) 1.	Cream 1 pint.

PREPARATIONS: Mix in a bowl ½ lb. flour, ½ lb. sugar, 1 tablespoonful flavored sugar (See foot note, No. 161) or the rind of a lemon. 2d. Whip 5 whites of eggs, and when well beaten, mix with the batter already made. 3d. Spread this dough with a bag (No. 157) on a buttered plate, in the shape of small cakes, as long as a finger and as thick as a pencil. Bake in quite a quick oven till well colored.

(1) See foot note, No. 161.

183. MERINGUES.

PROPORTIONS:

Eggs (whites).....12. Sugar.....1½ lbs.

PREPARATIONS: 1st. Whip the whites till they stick to the whip.



2d. Add, while mixing gently, about 1 lb. sugar (very fine). 3d. Cover a wooden board (about 2 feet long,



1½ feet broad and 1 inch thick, hard wood preferred, and never a resinous one), which has been thoroughly moistened, with one or several sheets of paper and

drop on it with a spoon or bag (No. 157) the above described paste in the shape of small cakes. 4th. As 3d,

No. 172. 5th. Let bake in a moderate oven till the paste becomes firm and has a yellowish color. 6th. Remove them from the

oven, take each piece of paper by the ends and turn it gently on a baking plate. 7th. The meringues being then upside down, place

them again in the oven, when it is only lukewarm, and let them remain for some time to dry them. 8th. The upper part of the me-

ringue will then cave in and the cakes will look like a half shell.

9th. When ready to serve, fill them with jelly, preserves or whipped cream, No. 188.

GARNISH FOR CAKES.

184. FRANCHIPANE.

PROPORTIONS:

Eggs.....3. Sugar.....4 tablespoonfuls.
 Sugar (flavored), 1 tablesp'ful. Butter.....2 tablespoonfuls.
 Flour.....5 tablespoonfuls. Macaroons.. 4 tablespoonfuls.
 Cream.....1 pint.

PREPARATIONS: 1st. Mix in a saucepan 3 eggs with 4 tablespoonfuls of sugar, 2 tablespoonfuls butter, 4 macaroons, broken fine, and 1 tablespoonful flavored sugar (Foot note 161), or the rind of a lemon.

2d. Add 1 pint cream (or milk), boil the whole while stirring till thick enough, adding a little milk if it becomes too thick. 3d. When

this cream is well cooked, put aside in a bowl till you are ready to use it.

185. CREME D'AMANDES.

(Almond Cream.)

PROPORTIONS:

Almonds..... $\frac{1}{2}$ lb. Sugar..... $\frac{1}{2}$ lb.
Kirsch.... 2 tablespoonfuls.

PREPARATIONS: 1st. Skin the almonds as directed, No. III, and break them fine in a mortar with 2 tablespoonfuls sugar. 2d. Add the remainder of the sugar and 2 tablespoonfuls kirsch. Mix well the whole; you may also pass it through a sifter, if you like it very fine.

186. CREME A LA VANILLE.

(Vanilla Cream.)

Used for garnishing different cakes and for eclairs.

PROPORTIONS:

Sugar..... $\frac{1}{4}$ lb. Vanilla..... $\frac{1}{2}$ stick.
Yelks..... 8. Flour..... 2 tablespoonfuls.
Milk..... 1 pint.

PREPARATIONS: 1st. Mix in a saucepan, the sugar, yelks and flour. 2d. Add $\frac{1}{2}$ stick of vanilla, cut in pieces, and also while stirring about 1 pint cream and stir until it boils.

187. CREME AU CHOCOLAT OR CREME AU CAFE.

(Chocolate or Coffee Cream.)

PROPORTIONS AND PREPARATIONS: As for the No. 186 but add to the above vanilla cream for the chocolate, 2 cupfuls of strong chocolate ($\frac{1}{4}$ lb. chocolate dissolved in $1\frac{1}{2}$ cupfuls milk). Instead of a pint of milk, use $\frac{1}{2}$ pint milk mixed with $\frac{1}{2}$ pint very strong black coffee. Don't use vanilla for the coffee cream.

188. CREME FOUETTEE.

(Whipped Cream.)

PROPORTIONS:

Whipping cream.... 1 quart. Flavored sugar, 3 tablespoonfuls.

PREPARATIONS: 1st. Place the cream in a bowl (earthen preferred), and whip it in a cold place (if possible, place the jar on some cracked

ice), for about half hour¹. 2d. Place a napkin on a large sifter,² and pour the whipped cream over and let it drain in a cold place. 3d. Mix gently with 4 tablespoonfuls flavored sugar (No. 161.)

189. CHOCOLATE ICING.

PROPORTIONS:

Chocolate..... $\frac{1}{4}$ lb. Sugar..... $\frac{1}{4}$ lb.
Water.....2 cupfuls.

PREPARATIONS: Place the chocolate in an oven (on a plate) till quite soft. Mix it in a saucepan with the sugar and water, let it heat till it boils, while stirring, and stop boiling as soon as the drops of syrup stick to the spoon.

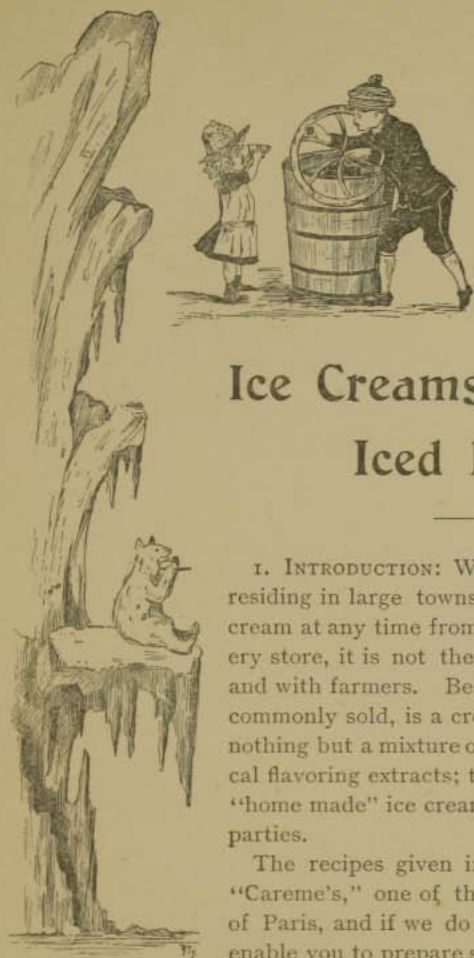
190. COFFEE ICING.

Do as directed No. 189, using $\frac{1}{4}$ lb. sugar and 2 cupfuls of strong coffee.

(1) This ought to be done by two persons, replacing each other when tired.

(2) If you have no sifter, you may tie a napkin to the four legs of a kitchen chair, placed upside down, or a table.





Ice Creams, Sherbets, Iced Punch.

1. INTRODUCTION: While it is easy for persons residing in large towns to get any kind of ice cream at any time from the nearest confectionery store, it is not the same in country towns and with farmers. Besides this, the ice cream commonly sold, is a cream only in name, being nothing but a mixture of milk, starch and chemical flavoring extracts; therefore we recommend "home made" ice cream for dinners and lunch parties.

The recipes given in this chapter are from "Careme's," one of the finest catering houses of Paris, and if we do not claim that they will enable you to prepare something "very cheap," we do claim that you will obtain by following them something "very good;" although ice cream being especially a "summer" dish, its chief ingredients, "yelks" and "cream," are fresh and not expensive.

2. PRINCIPAL UTENSILS. FREEZER—The most important thing in making ice cream is to have a good freezer. Those turned by a crank, and having a double or triple motion, have been so perfected and

simplified during the last few years, that they are now within the reach of every one, and we recommend them to the exclusion of the old-fashioned hand freezers. Don't forget that they ought to be kept very clean and carefully tinned, if the freezer proper is not aluminum.

Do as follows when about to fill the tub of the freezer with ice. Break the ice in pieces about the size of hazelnut, place a bed of ice in the bottom of the tub, then a bed of common salt (rock salt in grains), then a bed of ice, etc., till the tub is filled.

KETTLE.—Good ice cream, that is to say, that made out of yelks and cream, ought to be cooked before being frozen. It is very difficult to warm cream or milk in a tin pan, and avoid burning, therefore we recommend the use of a copper kettle carefully tinned, or better a kettle of aluminum, the latter having all advantages of copper, is lighter, and above all, absolutely harmless, while copper badly tinned or tinned with impure tin, is very dangerous.

SIEVE.—A good sieve, about eighteen inches in diameter (hair cloth preferred), is quite indispensable for making ice cream.

FILTER.—There are several kind of ice creams which are made with cold water, principally sherbets and iced punches, and the cold has no action on the impurities of water; if not absolutely pure you ought to use a good filter. We suggest the "Pasteur Filters," where porcelain tubes are used, are the best known, and regarded as absolutely safe and germproof.

3. *How to Serve Ice Cream.*



Ice cream should always be moulded before appearing on the table, either in a large mould or in individual moulds, the former mode (one large mould for five or ten persons) is not only simpler, but more elegant.

In either case after having filled the mould with ice cream, take care to grease the cover and the top of the mould, to keep the salted water from entering in the mould. Remove the freezer and replace it by the mould, or put the mould in another tub filled with cracked ice and salt.

When ready to serve, dip the mould (unopened) in hot water, just enough to warm the mould a little, the ice cream will then come out very easily. Always serve ice cream on a folded napkin.

4. *How to Make Ice Cream.*

We will divide this chapter in four sections:

1st. Ice cream made with CREAM, YELKS, SUGAR AND DIFFERENT FLAVORINGS.

2d. Ice cream made with CREAM, SUGAR AND CRUSHED FRUITS.

3d. Ice cream made without CREAM, OR ICED FRUIT SYRUPS.

4th. Moss.

SECTION I.

CREAM, YELKS, SUGAR AND DIFFERENT FLAVORINGS.

5. GLACE A LA VANILLE.

(Vanilla Ice Cream.)

PROPORTIONS:

Cream.....	1 quart.	Yelks.....	8.
Sugar.....	$\frac{3}{4}$ lb.	Vanilla.....	$\frac{1}{2}$ stick.

PREPARATIONS: 1st. Place in a saucepan (aluminum preferred), 8 yelks, which you mix with $\frac{3}{4}$ lb. sugar with a wooden spoon until the mixture is quite white. 2d. Add $\frac{1}{2}$ stick vanilla, chopped fine, add little by little while stirring, 1 quart cream. 3d. Place the saucepan on a corner of the range, allowing the mixture to warm, BUT NOT TO BOIL. The cream will be ready when it sticks to the spoon. 4th. Cool this cream after having passed it through a sieve (to strain out the pieces of vanilla) and freeze in a freezer.

6. POUDDING NESSELRODE.

PROPORTIONS: As for No. 5 and

Dried raisins	{ Corinth Sultana Seedless muscatel }	½ lb.
Candied peels	{ Citron..... Lemon..... Orange..... }	¼ lb.

Rum.....4 tablespoonfuls. Kirsch.....4 tablespoonfuls.

PREPARATIONS: Do as directed in No. 5, but when the ice cream is half frozen add, while stirring, ½ lb. dried raisins (equal parts of sultana, corinth and seedless muscatel), and ¼ lb. candied peels cut in dices (equal parts of orange, citron and lemon peels), both raisins and peels having soaked for two hours in four tablespoonfuls rum and four tablespoonfuls kirsch.

7. GLACE AU CHOCOLAT.

(Chocolate Ice Cream.)

PROPORTIONS AND PREPARATIONS: As for No. 5; when you add the vanilla, add also ¼ lb. cocoa or chocolate, broken fine.

8. GLACE AU CAFE.

(Coffee Ice Cream.)

PROPORTIONS:

Cream.....	1 quart	Yelks.....	8.
Sugar.....	¾ lb.	Coffee.....	¼ lb.

PREPARATIONS: As for No. 5, but instead of adding vanilla add, when the cream is warm, ¼ lb. WHOLE coffee which you have roasted in a pan, and which you pour into the cream when very hot. If the cream is not enough colored, you may add some strong black coffee, but don't forget that it is the coffee IN GRAINS which will give the flavor, if you use it as indicated above.

9. GLACE A LA ROSE.

(Rose Ice Cream.)

PROPORTIONS:

Cream.....	1 quart.	Rose leaves.....	4 handfuls.
Yelks.....	8.	Sugar.....	¾ lb.

PREPARATIONS: 1st. Boil in a saucepan (tinned copper or better aluminum), 1 quart cream, then add 4 handfuls fresh rose leaves, well cleaned, cover the saucepan and let cool. 2d. Pass through a sieve and use this flavored cream instead of fresh cream, doing as directed No. 5, for vanilla ice cream, but do not use vanilla at all as the cream is already flavored by rose.

10. GLACE CREME DE RIZ.

(Rice Ice Cream.)

PROPORTIONS:

Cream.....	1 1/2 pints.	Milk.....	1 pint.
Yelks.....	8.	Sugar.....	3/4 lb.
Flavored sugar.....	1/2 lb.	Vanilla.....	1/2 stick.
Rice.....	1/4 lb.	Almonds.....	1/2 lb.

PREPARATIONS: 1st. Wash 1/4 lb. rice in cold water till the water is clear; cook it in boiling water till very soft. 2d. Let it drain, place it in a hollow pan, and pour over a syrup made as follows: Melt it in a saucepan (copper, or better aluminum to avoid burning), 1/2 lb. flavored sugar (see Pastry No. 161), in 2 cupfuls water, boil till this syrup sticks to the spoon. 3d. Soak the rice in the syrup for about one hour. 4th. Break 1/2 lb. skinned almonds fine in a mortar (see No. 111 Pastry), with a little sugar, add little by little 1 pint milk, pour this pap into a napkin and press by turning the ends in opposite directions. (This should be done by two persons). 5th. Do as indicated in 1st, 2d and 3d No. 5, but use the almond juice and one-half pint cream instead of one quart cream. 5th. Pass the cream through a sieve, freeze it in a freezer, and when half frozen add the rice carefully dripped to remove the excess of sugar, mix well and finish freezing it. This is a very fine ice cream for great dinners.

11. GLACE CREME DE MARRONS.

(Chestnut Ice Cream.)

PROPORTIONS:

Chestnuts.....	1 lb.	Sugar.....	1 1/2 lbs.
Cream.....	1 quart.	Yelks.....	8.
Vanilla.....		Vanilla.....	1/2 stick.

PREPARATIONS: 1st. Fry 1 lb. chestnuts in a perforated frying pan (don't forget to slit the chestnut before frying); skin them and break them fine in a mortar. 2d. Mix the chestnut pap with a syrup made as directed in 2d No. 10. 3d. As 1st, 2d and 3d in No. 7. 4th. Let this cream cool after having passed it through a sieve, put it in the freezer, and when half frozen, add the chestnut pap and finish freezing.

12. GLACE CREME D'AMANDES.

(Almond Ice Cream.)

PROPORTIONS AND PREPARATIONS: As for No. 11, but instead of chestnuts add 1 lb. almonds broken fine in a mortar, with 1 table-spoonful sugar and 1 cupful cream (see Pastry No. 111).

13. GLACE A LA PISTACHE.

(Pistachio Ice Cream.)

PROPORTIONS AND PREPARATIONS: As for No. 12, but instead of 1 lb. almonds use $\frac{1}{4}$ lb. almonds and $\frac{1}{4}$ lb. pistachio.

14. GLACE AUX AVELINES PRALINEES.

(Burnt Hazelnut Ice Cream.)

PROPORTIONS: As for No. 5 and hazelnuts. $\frac{3}{4}$ lb. Sugar. $\frac{1}{4}$ lb.

PREPARATIONS: Shell about $\frac{3}{4}$ lb. hazelnuts (or almonds), let them fry in a perforated frying pan till well colored (but not burned). 2d. Melt in saucepan $\frac{1}{4}$ lb. sugar, with 2 cupfuls water; boil while stirring till it becomes *light* brown, add the hazelnuts, mix well together, and pour the whole on a buttered baking plate. 3d. Let it cool and break quite fine in a mortar. 4th. As 1st, 2d and 3d No. 5; cool the cream after having passed it through a sieve; when half frozen add the hazelnuts, mix well and finish freezing. This is a very fine dish for great dinners.

SECTION II.

CREAM, SUGAR AND CRUSHED FRUITS.

15. CREME AUX FRAISES.

(Strawberry Cream.)

PROPORTIONS:

Cream.....	1 pint.	Strawberries.....	1 ½ pints.
Raspberries..	½ pint.	Sugar.....	1 lb.
Vanilla.....	1 stick.		

PREPARATIONS: 1st. Clean about 1 ½ pints fine strawberries and ½ pint raspberries and pass them through a sieve. 2d. Mix this pap in a bowl with 1 lb. sugar broken fine with 1 stick vanilla; add 1 pint water, mix well, then add 1 pint cream, pass again through a sieve (to retain the pieces of vanilla). 3d. Freeze in a freezer.

16. GLACE CREME DUCHESSE.

(Pear Cream.)

PROPORTIONS AND PREPARATIONS: As for No. 15, but use ripe pears instead of berries.

NOTE.—You can prepare ice cream in the same way with nearly any kind of fresh fruits, as it is only a matter of taste.

SECTION III.

ICED FRUIT SYRUPS.

17. GLACE AUX FRAISES.

(Strawberry Ice.)

PROPORTIONS:

Strawberries.....	1 ½ pints.	Raspberries.....	½ pint.
Lemons.....	4.	Sugar.....	¼ lb.
Water.....	1 ½ pints.		

PREPARATIONS: 1st. Clean the strawberries and pass them through a sieve. 2d. Pour this pap in a bowl with $\frac{3}{4}$ lb. sugar, $1\frac{1}{2}$ pints water, the juice of 4 lemons. 3d. Mix well and put aside, mixing from time to time, till the whole sugar is dissolved (about one hour), then freeze in a freezer.

18. GLACE AUX FRAMBOISES.

(Raspberry Ice.)

PROPORTIONS AND PREPARATIONS: As for the No. 17, but use raspberries instead of strawberries.

19. GLACE A L'ABRICOT.

(Apricot Ice.)

PROPORTIONS AND PREPARATIONS: As for the No. 17, but prepare the apricot pap as follows: Stone the apricots and take the almonds from the stones, then break the apricots and almonds in a mortar, and pass the whole through a sifter.

20. GLACE A LA PECHE.

(Peach Ice.)

PROPORTIONS AND PREPARATIONS: As for the Apricot Ice No. 19.

21. GLACE AU CITRON.

(Lemon Ice.)

PROPORTIONS:

Lemons.....	6.	Sugar.....	$\frac{3}{4}$ lb.
Water.....			$1\frac{1}{2}$ pints.

PREPARATIONS: 1st. Place in a bowl $\frac{3}{4}$ lb. sugar, $1\frac{1}{2}$ pints of water, the rind of a lemon and the juice of 6. 2d. Put aside for one hour, stirring from time to time, till the sugar is thoroughly dissolved, pass through a sifter and freeze in a freezer.

22. GLACE A L'ORANGE.

(Orange Ice.)

PROPORTIONS AND PREPARATIONS: As for No. 21, but use oranges instead of lemons.

23. GLACE A L'ANANAS.

(Pine Apple Ice.)

PROPORTIONS:

Pine apple.....1.	Sugar.....	$\frac{3}{4}$ lb.
Lemons.....3.	Water.....	$1\frac{1}{2}$ pints.

PREPARATIONS: 1st. Pare and slice one or two ripe pine apples (according to the size), or use one quart canned pine apple and break it fine in a mortar. 2d. Pour this pap in a bowl, add $1\frac{1}{2}$ pints water, $\frac{3}{4}$ lb. sugar, the juice of 4 lemons and the rind of 1. 3d. Put aside for an hour, stirring from time to time till the sugar is well dissolved; pass through a sieve and freeze in a freezer.

24. GLACE A LA FLEUR D'ORANGES.

(Orange Blossom Ice.)

PROPORTIONS:

Orange blossoms (petals).. $\frac{1}{2}$ lb.	Sugar.....	$\frac{3}{4}$ lb.
Water.....3 cupfuls.	Lemon.....	1.

PREPARATIONS: 1st. Dissolve the sugar thoroughly in a bowl in 3 cupfuls water, then add the orange blossoms (having picked out all the green parts), also the rind of a lemon, mix thoroughly and put aside for a whole night. 2d. Add the juice of one lemon, pass through a sifter or a napkin, and freeze in a freezer.

SECTION IV.**MOSS.**

We call moss a kind of very puffy ice cream which is served at fashionable dinners.

25. MOUSSE A LA VANILLE.

(Vanilla Moss.)

PROPORTIONS AND PREPARATIONS: As for the vanilla ice cream No. 5, but when the cream is half frozen, add one pint cream which

has been well whipped, mix well, and fill the moulds which are afterward frozen. Serve as indicated for the ice cream No. 4.

26. MOUSSE AU CHOCOLAT.

(Chocolate Moss.)

PROPORTIONS AND PREPARATIONS: Do as indicated in No. 7 for the Chocolate ice cream, then finish as indicated in No. 25.

27. MOUSSE AU CAFE.

(Coffee Moss.)

PROPORTIONS AND PREPARATIONS: Do as indicated for the Coffee ice cream, then finish as indicated in No. 25.

28. MOUSSE AUX FRAISES.

(Strawberry Moss.)

PROPORTIONS AND PREPARATIONS: Do as indicated in No. 15 for the Strawberry cream, then finish as indicated Nos. 24, 25.

SHERBETS.

Sherbet is of less consistence than common ice cream. It is served in glasses especially as a refreshment, and we recommend it for select garden parties or for balls and soirees.

29. SORBET AU CHAMPAGNE.

(Champagne Sherbet.)

PROPORTIONS:

Champagne.....	1 quart bottle.	Water.....	1½ pints.
Sugar.....	¾ lb.	Oranges.....	4.
	Lemon.....		1.

PREPARATIONS: 1st. Pour in a bowl 1½ pints water and ¾ lb. sugar, mix well till the sugar is dissolved. 2d. Add 1 quart bottle champagne, the juice and rind of 1 lemon, and the juice of 4 oranges. 3d. Let stand for about one hour, pass through a napkin or sifter, then freeze in a freezer.

30. SORBET A L'ANANAS.

(Pine Apple Sherbet.)

PROPORTIONS: As for No. 29 and 1 fresh pine apple or $\frac{1}{2}$ of one quart can.

PREPARATIONS: 1st. Crush half of the pine apple as indicated for the pine apple ice cream No. 23, and cut the other half in dices. 2d. As 1st and 2d No. 29, but add the crushed pine apple. 3d. As 3d No. 29, but when half frozen add, while mixing, the dices of pine apple and finish freezing. This sherbet, which is very fashionable but very expensive in Europe, is very convenient here for select parties, pine apples being very cheap in America.

31. SORBET AU VIN BLANC.

(White Wine Sherbet.)

PROPORTIONS:

White wine.....	1 pint.	Water.....	1 pint.
Sugar.....	$\frac{1}{2}$ lb.	Oranges.....	2.
Lemon.....	1.	Cinnamon.....	a little.

PREPARATIONS: As for No. 29, but use a dry white wine instead of champagne. This is far cheaper than the one with champagne, and quite as good.

32. SORBET AU KIRSCH.

(Kirsch Sherbet.)

PROPORTIONS:

Kirsch.....	1 cupful.	Water.....	1 quart.
Oranges.....	4.	Lemon.....	1.
Sugar.....	$\frac{3}{4}$ lb.		

PREPARATIONS: Dissolve in a bowl $\frac{3}{4}$ lb. sugar, with 1 quart water; add the rind and the juice of 1 lemon and the juice of 4 oranges, let stand for one hour. 2d. Pass through a napkin, freeze in a freezer, and when half frozen add 1 cupful kirsch and finish freezing.

33. SORBET AU RHUM.

(Rum Sherbet.)

PROPORTIONS AND PREPARATIONS: As for No. 32, but replace the kirsch by rum.

NOTE.—You may use any kind of liquor you may like, instead of kirsch or rum; this is only a matter of taste.

34. SORBET AUX FRAISES.

(Strawberry Sherbet.)

PROPORTIONS AND PREPARATIONS: Do as directed in No. 17 for the Strawberry ice cream, but use $1\frac{1}{2}$ quarts water instead of $1\frac{1}{2}$ pints.

NOTE.—You can also make sherbert with cherries, raspberries, etc.

35. SORBET AU CAFE OU CAFE GLACE.

(Coffee Sherbert or Iced Coffee.)

PROPORTIONS:

Strong liquid black coffee.. 1 quart. Sugar $\frac{1}{2}$ lb.

PREPARATIONS: Dissolve the sugar in the coffee, then freeze in a freezer.

36. CAFE A LA CREME GLACE.

(Iced Coffee With Cream.)

PROPORTIONS:

Coffee..... $\frac{1}{2}$ lb. Milk..... 1 quart.

Cream..... 1 pint. Sugar..... $\frac{3}{4}$ lb.

PREPARATIONS: 1st. Boil in a saucepan (tinned copper, or better aluminum), 1 quart milk while you roast $\frac{1}{2}$ lb. coffee in a frying pan (clean and not greasy). 2d. Break fine your coffee in a mortar (not too fine), and while it is still warm, pour it in the boiling milk. 3d. Let boil awhile, adding $\frac{3}{4}$ lb. sugar, then cool and pass through a napkin. 4th. Freeze as for the above.

ICE PUNCHES.

Ice punch is served in fashionable dinners before the roast. Many persons do not like its use, and personally we recommend the serving of ice punches more as a refreshment for a soiree or a ball, than as a dish for a dinner. Of course this is only a matter of taste.

37. PUNCH A LA ROMAINE.

(Roman Punch.)

PROPORTIONS:

Water 1 quart. Sugar..... 1 lb.

Lemons..... 2. Oranges..... 4.

Rum..... 1 cupful. Eggs..... the whites of 4.

PREPARATIONS: 1st. Dissolve in a bowl 1 lb. sugar (keeping out 2 tablespoonfuls), in 1 quart water, add the rind of 1 lemon and the juice of 2, also the juice of 4 oranges. 2d. Let simmer for one hour and pass through a napkin. 3d. Freeze in a freezer, and when half frozen add 1 cupful rum and 4 whites of eggs well whipped, and mix with 2 tablespoonfuls sugar.

38. PUNCH A L'ANGLAISE.

(English Punch.)

PROPORTIONS.

Red currants (the juice of) 2 quarts.	Sugar.....	1 lb.	
Oranges.....	4.	Lemons.....	2.
Kirsch.....	1 cupful.	Eggs (the whites of).....	4.

PREPARATIONS: As for the No. 37, but use the juice of 2 quarts of red currants instead of water.

39. PUNCH A L'IMPERIALE.

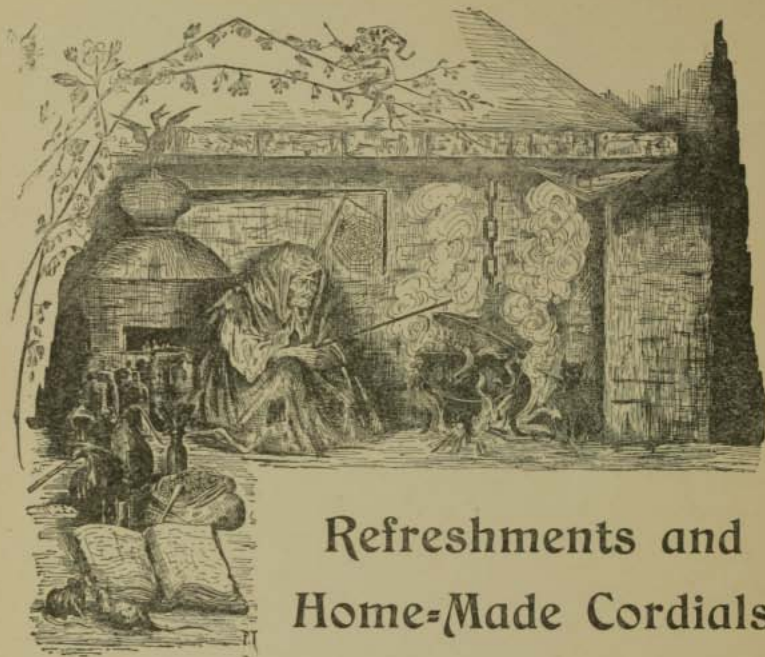
(Imperial Punch.)

PROPORTIONS:

Pine apple.....	1.	Sugar.....	¾ lb.
Water.....	1 ½ pints.	Eggs (the whites of).....	4.
Vanilla.....	1 stick.	Oranges.....	4.
Lemons.....	2.	Nutmeg.....	a little.
Champagne.....	½ pint.		

Kirsch	} 4 tablespoonfuls of each.
Maraschino	
Curacao	

PREPARATIONS: 1st. Break fine the pine apple in a mortar (1 pine apple or ½ of 1 quart can), add 1 ½ pints water, ½ pint champagne, 1 pint sugar broken fine with 1 stick vanilla, the rind of 1 lemon, the juice of 2 lemons, and 4 oranges. 2d. Let stand for one hour and pass through a napkin. 3d. Freeze in a freezer, and when half frozen add 4 tablespoonfuls each of kirsch, maraschino and curacao, then 4 whites of eggs well beaten, and finish freezing.



Refreshments and Home-Made Cordials

REFRESHMENTS.

1. INTRODUCTION: Besides ice cream and sherbets, there are different kinds of soft drinks, and also many preparations in which wine or spirits diluted in water or tea and flavored in several ways are mixed, which may be served as refreshments at balls, soirees and receptions.

The recipes given below have been simplified and arranged so that any housewife may follow them, but although the greatest number of them are very simple and not expensive, they may be served anywhere.

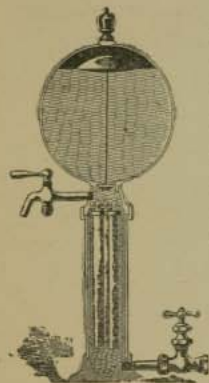
2. UTENSILS. FRUIT PRESS—Fruit presses will be found very convenient for making fruit syrup, they will save time and press

more juice from the fruits, therefore we recommend them to every economical housekeeper.



KETTLE.—There are many syrups which ought to be boiled, so as to concentrate them; in these cases a kettle, the same as the one used in preparation of preserves should be used. As it is difficult to boil syrup in a tin kettle, we recommend the use of a copper kettle, or better, of kettles made of aluminum, this last metal being unattacked by the acidity of fruit juice.

SIEVE.—A sieve made of flannel as indicated in the accompanying cut is a very useful article for filtering syrups and liquors.



FILTER.—There are many kind of soft drinks made with water, which are not boiled, moreover, the other syrups or punches, although made with boiling water, are usually diluted with cold water before being served, therefore it is indispensable to use filtered water for every kind of refreshments. The only ones we recommend to our readers, as safe and absolutely germ proof, are those known as "Pasteur" filters.

3. CARAFFES FRAPPEES.¹

(Ice Water.)

The natural ice is often impure, and if it is used for cooling purposes, it is better to use for drinking only filtered water cooled or iced as follows: Fill several large decanters with filtered water, place them in a tub or pail, filled with cracked ice mixed with salt (5 lbs. of ice and 2 lbs. salt). When the water is frozen keep the decanters in the ice box. Serve on the table one iced decanter which you have filled with filtered water and one of not iced filtered water; by so doing each one can have water at the temperature he likes. When the iced decanter is empty (of water) you fill it again, and the ice being in a solid cake will last a very long time, provided you keep the decanters wrapped in a piece of flannel in an ice box when not in use.

(1) Literally Frozen Decanters.

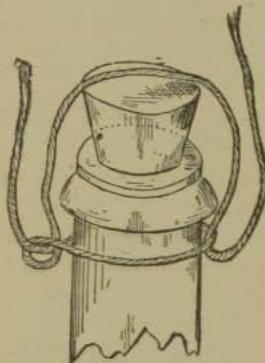
We recommend freezing decanters after having made ice cream, so as to use all the ice which has been put in the freezer.

4. SIROP DE MERISES.

(Wild Cherry Syrup.)

PROPORTIONS:

Wild cherries (juice of) 5 pints. Sugar.....9 lbs.



PREPARATIONS: 1st. Take enough wild cherries to obtain about 5 pints juice. Pick the stems off, dip them a while in boiling water, then let them drip. 2d. Press them, and to every pint of juice add $1\frac{3}{4}$ lbs. sugar. Let infuse till the sugar is well dissolved. 3d. Pour the whole in a kettle, boil while skimming¹ till the syrup is cooked to the degree the confectioners call *feathered sugar*.² 4th. Let



cool, pour in bottles (pint bottles preferred for family use), cork them and tie with 2 threads which you cross over the cork.³ 5th. To serve syrup fill the glasses $\frac{1}{3}$ full with syrup and add cold filtered water to suit the taste.

5. SIROP D'ANANAS.

(Pine Apple Syrup.)

PROPORTIONS AND PREPARATIONS: As for No. 4, but don't put the pine apples in boiling water, and add some lemon juice in the glasses when you serve it.

(1) When the syrup rises up in the kettle, while boiling, add a little cold water, and when it has fallen and before it rises again, you can take off the skum.

(2) After having dipped the skimmer in the syrup shake it by giving a sudden flip, and the syrup is well cooked if it will fly off like small feathers or down.

(3) Do as indicated in the accompanying cut, and tie the 2 extremities of the thread over the cork. Keep the syrup in a cold place when unopened and in the ice box when the bottle is opened.

6. SIROP D'ECORCES D'ORANGES.

(Orange Peel Syrup.)

PROPORTIONS:

Orange peel..... 1 lb. Water..... 1 pint.
 Sugar..... 2 lbs.

PREPARATIONS: 1st. Cut in slices 1 lb. orange peel from which you have removed all the white part, place it in a sauce pan (very clean), and pour over 1 pint boiling water and infuse for one hour on a corner of the range. 2d. Add 2 lbs. sugar, let cook till all the sugar is well dissolved, pass through a sieve and do as directed in 4th and 5th No. 4.

7. SIROP D'ECORCES DE CITRON.

(Lemon Peel Syrup.)

PROPORTIONS AND PREPARATIONS: As for the No. 6, but replace the orange peels with lemon peels.

8. SIROP D'ORGEAT.

(Almond Syrup.)

PROPORTIONS:

Sweet almonds..... 5 lbs. Bitter almonds..... ½ lb.
 Water..... 5 quarts. Sugar..... 25 lbs.

PREPARATIONS: 1st. Skin the almonds (dip them in boiling water until the skin is tender, let drip, cool in cold water, let drip again then take the skin off). 2d. Break them fine in a mortar (with some sugar or water to keep the almonds from turning oily.) 3d. Pour the almonds in a mixing bowl, add the water, mix them well, then press this pap in a napkin by turning the ends in both directions. (This should be done by two persons). 4th. Pour the almond juice in a kettle (in one or several, according to their size), add the sugar, let warm on a moderate fire till all the sugar is thoroughly dissolved, bring it to the boiling point, but don't let boil, pass through a sieve, and cool and put in bottles.

9. SIROP DE GOMME.

(Gum Syrup.)

PROPORTIONS:

Arabic gum..... 1 lb. Water..... 1 ½ quarts.
 Sugar..... 5 lbs. Orange blossoms water 1 cupful.

PREPARATIONS: 1st. Dissolve the gum, broken fine, in a kettle, with 1 quart boiling water, stirring constantly to prevent burning. 2d. Add 1 pint water, mix well, and pass the syrup through a sieve. 3d. Pour it in a kettle with 5 lbs. sugar, add 1 cupful orange blossoms water, and melt the sugar on a corner of the range till thoroughly dissolved. 4th. Bring to the boiling point, but don't let boil. 5th. As 4th No. 4. 6th. This syrup is never used alone, but is very good when flavored with lemon juice, rum, gin, kirsch, or wine, and diluted in twice the quantity of filtered water.

10. SIROP DE GROSEILLES FRAMBOISEES.

(Red Currant and Raspberry Syrup.)



NOTE.—This syrup should be made when raspberries and currants are cheap, therefore our proportions are for quite a large quantity. It may be kept fresh for a long time in a cold place.

PROPORTIONS:

Red currants.....	10 lbs.
Raspberries.....	4 lbs.
Sugar.....	25 lbs.

PREPARATIONS: 1. Clean the raspberries and red currants, press them in a fruit press, or pass through a sieve, to extract the juice. 2d. Pour the juice in a bowl and mix with 25 lbs. sugar. 2d. Let infuse for four hours, stirring from time to time, then pass through a sieve. 3d. As 4th and 5th, No. 4.

NOTE.—Same for strawberry syrup.

11. LIMONADE.

(Lemonade.)

PROPORTIONS:

Sugar.....	1½ lbs.	Lemons.....	6.
Water.....	1 quart.		

PREPARATIONS: 1st. Pour the sugar and water in a bowl, add the juice of 6 lemons and the rind of 1; let simmer, while stirring from time to time, till the sugar is well dissolved. 2d. Pass through a sieve, pour it in a decanter, and let cool before serving.

Don't forget the lemonade should be made the day you serve it.

12. ORANGEADE.

(Orangeade.)

PROPORTIONS AND PREPARATIONS: Same as for No. 11, but replace the lemons by 6 oranges; or, better by 5 oranges and 1 lemon.

13. LIMONADE A L'ANANAS.

(Pineappleade.)

PROPORTIONS:

Ripe pineapples..... 3. Sugar..... 6 cupfuls.
Lemons..... 2. Water..... 1 quart.

PREPARATIONS: 1st. Peel 3 ripe pineapples, slice them very fine, and pour them in a bowl, placing 1 bed of pineapple sliced, 1 bed of sugar, etc. 2d. Pour over 1 pint boiling water and let infuse till quite cold. 2d. Add the juice of 2 lemons, mix well the whole and press through a napkin as directed No. 8. 3d. Add some filtered water to taste, let cool and serve in glasses with some cracked ice.

14. VIN A LA FRANCAISE.

(Cold wine a la Francaise.)

PROPORTIONS:

Claret..... 1 quart. Ice..... 2 lbs.
Sugar..... 1 lb. Lemons..... 2.

PREPARATIONS: 1st. Pour in a bowl (cut crystal or china) 1 quart claret, 1 lb. sugar, add 2 lbs. crushed ice; stir the whole till the sugar is well dissolved and the ice about half melted. 2d. Add 2 lemons cut in slices, and serve before the ice is entirely dissolved. This is a very fine summer drink, although not expensive.

15. BISCHOFF.

PROPORTIONS:

White wine... 1 quart. Ice..... 1 lb.
Kirsch..... 3 tablespoonfuls. Lemons..... 2.
Sugar..... $\frac{3}{4}$ lb.

PREPARATIONS: Stew the rind of a lemon in 3 tablespoonfuls kirsch for about 1 hour. 2d. Pour in a bowl 1 quart white wine (a dry wine, as sauterne, chablis or Rhine wine), add $\frac{3}{4}$ lb. sugar and 1 lb. crushed ice; stir till all the sugar is dissolved and the ice half melted, add the flavored kirsch (which you pass through a linen strainer), add 2 lemons sliced, and serve before all the ice is melted.

16. MAY DRINK.

PROPORTIONS:

Strawberries.....	$\frac{1}{2}$ lb.	Sugar.....	1 lb.
White wine.....	1 quart.	Ice.....	$1\frac{1}{2}$ lbs.

PREPARATIONS: 1st. As 1st No. 14, but use white wine (Rhine wine, chablis, or sauterne) instead of red wine. 2d. When about to serve add the strawberries, carefully cleaned, and serve before all the ice is dissolved.

17. CHAMPAGNE FRAPPE.

(Iced Champagne.)

PREPARATIONS: Break the wires which hold the cork, but preserve the threads; freeze as indicated No. 3 for the decanters, but stop freezing as soon as the champagne begins to be a little troubled.

18. CRUCHON DE CHAMPAGNE A LA SCOBOLFF.

(Iced Champagne a la Scoboleff.)

PROPORTIONS:

Champagne.....	1 quart.
Ice.....	1 lb.
Pineapple.....	$\frac{1}{2}$

PREPARATIONS: Pour 1 quart champagne in a pitcher, add 1 lb. crushed ice, and when the ice is half dissolved add $\frac{1}{2}$ pineapple, cut in dices. Serve in glasses with a straw.

This is a very select refreshment, served in Russia for garden parties and soirees.

19. VIN CHAUD A LA PARISIENNE.

(Hot Wine a la Parisienne.)

PROPORTIONS:

Red wine.....	1 quart.	Lemons.....	2.
Water.....	1 pint.	Cinnamon.....	a little.
Sugar.....	1 lb.		

PREPARATIONS: 1st. Pour in a kettle or saucepan (very clean) 1 quart red wine, 1 pint water, 1 lb. sugar, 2 lemons sliced, and a little cinnamon. Warm the whole, bringing it to the boiling point, (the upper part of the wine will then begin to blanch), but don't allow to boil, because the wine will lose its aroma and color.

This is a very good drink for winter time, and will warm up a man even if half frozen

20. GROG AU RUM.

(Grog with Rum.)

PROPORTIONS (for one glass):

Water or light tea. $\frac{1}{2}$ glassful. Sugar..... 2 tablespoonfuls.
 Rum..... $\frac{1}{4}$ glassful. Lemon..... 1 slice.

PREPARATIONS: Fill the glass half full of warm water or light tea, add 2 tablespoonfuls sugar and about $\frac{1}{4}$ of a glass of rum (according to the taste) and 1 slice of lemon. Serve hot or iced, according to the season.

21. GROG AU WHISKY.

(Grog with Whisky.)

PROPORTIONS AND PREPARATIONS: As for No. 20, but replace the rum by whisky.

22. GROG AU KIRSCH.

(Grog with Kirsch.)

PROPORTIONS AND PREPARATIONS: As for No. 20, but replace the rum by kirsch, and *don't* use tea.

23. PUNCH DE SOIREE.

(Punch for Soirees.)

PROPORTIONS:

Rum or whiskey.... 1 pint. Brandy (wine or fruit).... 1 pint.
 Water..... 1 quart. Sugar..... 3 lbs.
 Tea..... 3 ozs. Oranges..... 2.
 Lemons..... 4.

PREPARATIONS: 1st. Let infuse 3 ozs. tea and the rind of 1 lemon in 1 quart boiling water till quite cold. 2d. Add 3 lbs. sugar, 1 pint rum or whiskey, 1 pint brandy and the juice of 4 lemons and 2 oranges. Pass through a napkin or sieve when the sugar is thoroughly dissolved, and serve in small glasses, either iced or warm. If diluted with enough filtered water, it will constitute a *soft* drink, very healthful during the summer.

24. PUNCH FLAMBANT AU RHUM.

(Burning Punch with Rum.)

PROPORTIONS:

Rum..... 1 quart. Sugar..... 1 lb.
 Tea..... 1 $\frac{1}{2}$ ozs. Water..... 1 pint.
 Lemons..... 5.

PREPARATIONS: 1st. Rub the sugar (a whole cake or several lumps) over 2 of the lemons till it has absorbed all the yellow rind, place the sugar in a punch bowl, pour over the tea (made with $1\frac{1}{2}$ oz. tea infused in 1 pint boiling water). Next pour over the juice of 2 lemons and the 1 quart rum, light it up and pour the burning rum on the sugar with the ladle till the sugar is thoroughly dissolved. Extinguish the flame and serve in glasses in which you place a slice of lemon.

25. PUNCH FLAMBANT AU WHISKEY.

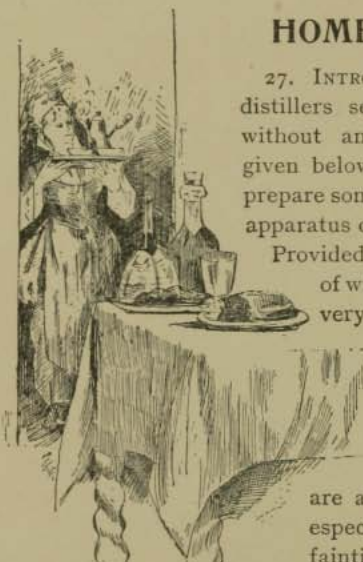
(Burning Punch with Whiskey.)

PROPORTIONS AND PREPARATIONS: As for No. 24, but use whiskey instead of rum.

26. PUNCH FLAMBANT AU KIRSCH.

(Burning Punch with Kirsch.)

PROPORTIONS AND PREPARATIONS: As for No. 24, but use kirsch instead of rum.



HOME-MADE CORDIALS.

27. INTRODUCTION: Although professional distillers seldom make liquors or cordials without an alembic or retort, the recipes given below will enable any housekeeper to prepare some of them without the use of any apparatus of this kind.

Provided you buy good alcohol, made out of wine, cider or fruits,¹ you can prepare very fine liquors and cordials at home, which will be less expensive, not adulterated, and perhaps better than the ones which you can buy in common liquor stores.

Used with moderation cordials are a true blessing for the household, especially in cases of indigestion fainting, etc.

(1) Four drops ammoniac, in one quart alcohol, will neutralize the greater part of its impurities.

A little bit of liquor diluted in a large quantity of fresh filtered water, is a very good *soft* drink for summer time.

28. ANISETTE.

PROPORTIONS:

Alcohol.....	1 quart.	Water.....	1 quart.
Sugar.....	1 $\frac{1}{4}$ lbs.	Star anise seeds.....	1 oz.
Common anise seeds.....	2 ozs.	Fennel seeds.....	$\frac{1}{3}$ oz.
Coriander seeds.....	$\frac{1}{4}$ oz.		

PREPARATIONS: 1st. Let the anise, fennel and coriander seeds infuse in alcohol for about eight days, pass them through a sieve and mix with 1 quart filtered water, in which you have dissolved 1 $\frac{1}{4}$ lbs. sugar.

29. KUMMEL.

PROPORTIONS:

Caraway seeds.....	2 ozs.	Alcohol.....	2 quarts.
Sugar.....	1 lb.	Water.....	1 quart.

PREPARATIONS: As for No. 28, and add some filtered water if found too strong.

30. CREME DE MENTHE.

(Cream of Mint.)

PROPORTIONS:

Peppermint.....	5 ozs.	Alcohol.....	1 quart.
Water.....	1 quart.	Sugar.....	$\frac{3}{4}$ lb.

PREPARATIONS: Infuse the peppermint in alcohol for 10 days, then do as directed No. 28.

31. CURACOA DE MENAGE.

(Home-Made Curacoa.)

PROPORTIONS:

Orange peels.....	$\frac{1}{2}$ lb.	Alcohol.....	1 quart.
Water.....	2 quarts.	Sugar.....	4 lbs.

PREPARATIONS: 1st. Infuse the orange peels (cut in small pieces and dried) in alcohol for one month (in a jug), taking care to place the jug in the sun during the day time and to shake it from time to time. 2d. Pass this liquor through a sieve and add 2 quarts water in which you have dissolved 4 lbs. sugar.

32. LIQUEUR DE NOYAUX.

(Noyeau.)

PROPORTIONS:

Stones of peaches or apricots..50. Alcohol..... 1 quart.
 Water..... 1 quart. Sugar..... 1 lb.

PREPARATIONS: The stones having been carefully dried in the sun break them fine in a mortar, and let them infuse for six weeks in a jug as indicated No. 31. 2d. As 2d No. 31, and add some filtered water if found too strong. This is one of the simplest, cheapest and best of home-made cordials.

33. KIRSCH DE MENAGE.

(Home-Made Kirsch.)

PROPORTIONS:

Cherry stones..... ½ lb. Alcohol..... 2 quarts.
 Water..... 2 quarts.

PREPARATIONS: As for the No. 32, but let the stones infuse for two months, and don't use any sugar. You may also obtain a liquor less strong by adding 1 quart more water and 2 lbs. sugar.

34. GENIEVRE DE MENAGE.

(Home-Made Gin.)

PROPORTIONS:

Juniper berries ¼ lb. Alcohol..... 2 quarts.
 Water..... 2 quarts. Sugar..... 2 lbs.

PREPARATIONS: Break fine in a mortar the juniper berries and pour them in a jug with 2 quarts alcohol and 2 quarts boiling water in which you have dissolved 2 lbs. sugar. Let infuse for six weeks, and pass through a sieve.

35. RATAFIA DE GROSEILLES.

(Ratafia of Currants.)

Currant juice..... 1 quart. Alcohol..... 1 quart.
 Water..... 1 quart. Cinnamon..... a little.
 Cloves..... a little. Sugar..... 2 lbs.

PREPARATIONS: 1st. Press enough red currants to obtain 1 quart juice, pour it in a jug with 1 quart alcohol and 1 pint water, add some cloves and a little cinnamon, and infuse for 1 month as indi-

cated No. 28. 2d. Add 1 pint water in which you have dissolved 2 lbs. sugar, mix well, pass through a sieve and put in bottles well corked, which you keep in a cold place. The older this liquor and the following are, the better they are.

36. RATAFIA DE CASSIS.

(Ratafia of Black Currants.)

PROPORTIONS:

Black currants.....	4 lbs.	Black currant leaves... ¼ lb.
Cinnamon.....	a little.	Cloves.....
Alcohol.....	4 quarts.	Water.....
		2 quarts.
Sugar.....	2 lbs.	

PREPARATIONS: As for No. 35, but infuse ¼ lb. black currant leaves with the juice, the cinnamon, cloves and alcohol.

37. RATAFIA DE FRAISES.

(Ratafia of Strawberries.)

PROPORTIONS AND PREPARATIONS: As for No. 35, but replace the red currants by strawberries.

38. RATAFIA DE FRAMBOISES.

(Ratafia of Raspberries.)

PROPORTIONS AND PREPARATIONS: As for No. 35, but replace red currants by raspberries.

39. RATAFIA AUX PECHEs.

(Ratafia of Peaches.)

PROPORTIONS AND PREPARATIONS: As for No. 35, but replace red currants by peaches.

40. RATAFIA D'ABRICOT.

(Ratafia of Apricot.)

PROPORTIONS:

Apricots.....	12.	Alcohol.....	1 quart.
Water.....	1 quart.	Sugar.....	½ lb.
Mace.....	a little.	Cinnamon.....	a little.

PREPARATIONS: 1st. Crush the apricots, and add their almonds, skinned and broken fine. Let infuse with 1 quart alcohol, 1 pint water, a little cinnamon and mace as directed No. 35.

41. RATAFIA AUX CERISES.

(Ratafia of Cherries.)

PROPORTIONS:

Wild cherries.....2 lbs. Alcohol.....1 quart.
 Water.....1 quart. Lemon.....the rind of one.
 Sugar..... $\frac{1}{2}$ lb.

PREPARATIONS: 1st. Break fine in a mortar the cherries with their stones, and place the whole in a jug for two days. 2d. During that time infuse the rind of 1 lemon in 1 quart alcohol, pour the alcohol on the cherries, and also 1 pint water, let infuse as directed No. 28 during one month. 3d. As 2d No. 35.

42. RATAFIA AU CAFE.

(Ratafia of Coffee.)

PROPORTIONS:

Coffee { Mocha6 ozs. Alcohol.....2 quarts.
 } Bourbon6 ozs. Water.....2 quarts.
 Sugar..... $\frac{3}{4}$ lb.

PREPARATIONS: Roast well the mocha and lightly the bourbon coffee, grind both quite fine and let them infuse as indicated No. 28 in alcohol, for fifteen days. 2d. Add the sugar dissolved in 2 quarts water, and do as indicated in 2d No. 35.





Home-Made Confectionery.

INTRODUCTION: This chapter is especially devoted to young housewives or girls who will be certainly glad to offer to their guests bon bons made by themselves. We will give only easy recipes which will require neither great time nor complicated utensils.

2. **UTENSILS.**—Confectionery pans in copper or aluminum from one to two quarts capacity, and with a sharp beak if possible.

MARBLE BOARD.—As well as in pastry a marble board about two feet square is indispensable.

SKIMMER.—Of heavy tin or copper.

SPATULA.—Made of hard wood one foot long, one inch thick, and three inches broad at the broadest end. One made by yourself is just what you want.

MORTAR.—An ordinary iron mortar of about two or four quarts capacity, with an iron pestle.

HAIR SIEVE.—To sift sugar and fruits.

3. COFFEE CARAMELS.

PROPORTIONS:

Sugar.....1 lb. Strong black coffee...1 glassful.
Milk.....1 glassful.

PREPARATIONS: 1st. Pour in a pan 1 lb. sugar and 1 cup strong black coffee, and boil together till the syrup has attained the feather degree. (When you dip the skimmer in the syrup and shake it, giving a sudden flip, the sugar should then fly as feather or down.) 2d. Add one glassful milk, and cook the syrup to the crackling degree. (When you dip the skimmer in the syrup and then in cold water, the sugar should immediately harden.) 3d. Pour over a buttered marble board to the thickness of about half an inch, and when the paste is half cold mark in squares, which will help you to cut it into caramels.

4. CHOCOLATE CARAMELS.

PROPORTIONS:

Sugar.....1½ lbs. Water.....3 cupfuls.
Chocolate.....1 lb. Milk or cream.....1 cupful.

PREPARATIONS: As for No. 3, but dissolve the sugar in two cupfuls of water, then add ½ lb. of chocolate dissolved in one cupful of water.

5. CARAMEL WITH RUM.

PROPORTIONS:

Sugar.....2 lbs. Rum.....1 cupful.
Water.....2 cupfuls.

PREPARATIONS: As for No. 3, but in 2d replace milk by rum, and use water instead of coffee.

6. MINT DROPS.

PROPORTIONS:

Sugar.....1 lb. Water.....1 tablespoonful.
Mint essence.....enough to flavor.

PREPARATIONS: 1st. Pulverize the sugar very fine, and pass it through a hair sieve. 2d. Mix it in a pan with one tablespoonful water, and enough essence of mint to flavor it well. 3d. Let warm until it begins to boil. 4th. Drop the syrup drop by drop on a marble board a little buttered, and when the drops have hardened remove them with a knife, place them on a piece of paper and let dry in a moderately warm oven.

7. LEMON DROPS.

PREPARATIONS: As for No. 6, but replace essence of mint with essence of lemon.

8. STRAWBERRY DROPS.

PROPORTIONS:

Strawberries..... $\frac{1}{2}$ lb. Lemons.....2.
Sugar.....1 lb.

PREPARATIONS: 1st. Crush the strawberries, add the juice of two lemons mixed with two tablespoonfuls sugar, place on the hair sieve and strain the juice into a bowl. 2d. Mix the juice with the remainder of the one pound of sugar, and do as indicated for the mint drops (No. 6.)

9. RASPBERRY DROPS.

PREPARATIONS: Same as for Strawberry drops No. 8, but replace the strawberries with raspberries.

10. CURRANT DROPS.

PREPARATIONS: As for No. 8, but replace strawberries with currants.

11. BURNT ALMONDS.

PROPORTIONS:

Sugar.....1 lb. Almonds.....1 lb.
Water.....1 cupful.

PREPARATIONS: 1st. Pour in a copper or aluminum (never use a tin pan) 1 lb. of almonds, 1 lb. sugar and 1 cupful water. 2d. Let boil on a bright fire until the sugar is cooked to the crackling degree (see 2d, No. 3). 3d. Pour out half of the syrup, allow to cook while stirring with the spatula, and shaking the pan till the almonds are quite coated with the syrup, then add some of the syrup and do as indicated above. Add again the syrup little by little, until all has been used, and the almonds are well coated. 4th. Pour the almonds on the marble board, spreading them out and allow to dry.

12. BURNT PEANUTS.

PREPARATIONS: Same as for No. 11, using peanuts instead of almonds.

13. BURNT HAZELNUTS.

PREPARATIONS: Same as for No. 11, but use hazelnuts instead of almonds.

14. CANDIED ORANGE BLOSSOMS.

PREPARATIONS: 1st. Place the orange blossoms one by one on a dish, using only the white petals. Sprinkle over some pulverized sugar (confectioner's sugar). Place in a very moderate oven for five minutes. 2d. Mix with two forks, sprinkle over again some pulverized sugar, repeating the same operation from five to six times, till the sugar has entirely absorbed all the dampness of the flower. You will obtain a delicious candy, which you ought to keep in a dry place.

15. CANDIED VIOLETS.

PREPARATIONS: As for No. 14, but replace the orange blossoms with violets.

NO. 16. CANDIED ROSES.

PREPARATIONS: As for No. 14, but use rose leaves.

17. NOUGAT A L'AMERICANE.

(American Nougat.)

PROPORTIONS:

Cocoanut.....	1.	Almonds.....	1 lb.
Pistachic or pea nuts.....	½ lb.	Honey.....	1 lb.
Sugar.....	2 lbs.	Eggs.....	whites of four.

PREPARATIONS: 1st. Cut the cocoanut in small dices, skin the almonds (dip in boiling water, then in cold water, and take the skin off.) 2d. Pour in a large pan 1 lb. honey and in another pan 2 lbs. sugar and 1 cupful water. Let boil on a bright fire while stirring till both have quite attained the cracking degree. (See 2d, No. 3.) 3d. Mix the honey and the sugar together, add four whites of eggs well beaten, mix well the whole, and when this syrup has attained again the cracking state add the cocoanut, almonds and peanuts, put on the marble board and roll it with a rolling pin to the thickness of two inches.

18. NOUGAT.

Almonds.....1 lb. Sugar..... $\frac{3}{4}$ lb.
Water..... $\frac{1}{2}$ cupful.

PREPARATIONS: 1st. Skin the almonds (see 1st, No. 17), cut them in strips and warm in a moderate oven. 2d. Pour $\frac{3}{4}$ of a pound of sugar with $\frac{1}{2}$ cupful of water in a pan, cook the syrup on a bright fire till it becomes light brown (caramel), add the almonds, mix well, pour on the marble board, and roll it with a wet rolling pin to the thickness of $\frac{1}{4}$ of an inch. Cut in pieces about the size of two fingers.

19. CANDIED STRAWBERRIES.

PROPORTIONS:

Strawberries.....1 lb. Sugar.....1 $\frac{1}{2}$ lbs.
Water..... $\frac{1}{2}$ cupful.

PREPARATIONS: 1st. Pour in a pan 1 $\frac{1}{2}$ lbs. sugar and 1 cupful water. Let cook to the feather degree (see No. 3, 1st.) Place the pan on a corner of the range and dip the strawberries one by one, holding them by the stem, and place them on the marble board to allow them to cool.

NOTE.—This is a very fine candy, but it ought to be eaten fresh, therefore you must make it the same day as it is served.

20. CANDIED RASPBERRIES.

PREPARATIONS: As for No. 19, but replace the strawberries with raspberries.

21. CANDIED CHERRIES.

PREPARATIONS: As for No. 19, but replace the strawberries with cherries.

22. CANDIED GRAPES.

PREPARATIONS: As for No. 19, but dip each grape separately, holding it by the stem.

23. CANDIED ORANGE QUARTERS.

PREPARATIONS: Skin the oranges. Divide into quarters, take off the white peeling and dip them separately in a syrup made as indicated No. 19, holding them with a knitting needle.

Preserves, Jam and Jelly.



1. INTRODUCTION: Fruit being plentiful and cheap only during a short time, it is the duty of every economical housekeeper to avail herself of this opportunity, and to prepare various kinds of preserves, jams and jellies. To prepare good preserves it is necessary to have good fruit and good sugar, and it would not pay to try to use bad materials because you will have more scum to take away, and use more fuel to thoroughly cook the preserves. A preserve is cooked enough when it will stiffen immediately if a spoonful of it is put on a cold plate.

Preserves and jellies are generally kept in earthen or glass jars; we recommend for family use small sized jars. Be careful when you are about to fill glass jars with hot preserves, to warm them either with some warm water, or by pouring in one tablespoonful of the preserves and heating the glass. Or

place a silver knife or spoon in the jar and it will prevent the glass from cracking. When the jars are full let them cool until the following day (covering them with sheets of paper to avoid the

dust). The following day place a round piece of paper dipped in brandy and cut the size of the jar on top of and touching the preserves, *stick* another piece of paper over the top of the jar, and last, place a third piece of paper *tied* tied over the jar, and on this last piece of paper write the name of the preserve and the date when made.

2. UTENSILS.—KETTLE. To cook preserves you need what is commonly called a preserving kettle. Those most used are the copper ones which cook well, but necessitate great care, because they have to be thoroughly cleaned before using with diluted oxalic acid and scouring sand, and the preserves must not be allowed to cool in the kettle itself, because the acid in the fruit will act on the copper and produce poisonous salt. This danger is avoided in "granite" or enameled kettles, but the preserves may be easily burned or scorched. As aluminum kettles will avoid both dangers we recommend their use.

SKIMMER.—In heavy tin or copper.

SPATULA.—Should be made of hard wood. One you can make yourself with a piece of hard wood, three inches broad, one inch thick and two feet long, is just what you need.

FRUIT PRESS.—A fruit press will be found very useful in case you make a large quantity of jelly.

HAIR SIEVE.—This is also a useful article, which sometimes may replace the fruit press.

SCALES.—They are indispensable, because sugar and fruit ought to be always in fixed proportions.

3. PRESERVES OF GREEN APRICOTS.

NOTE.—In spring time, when the fruits are already formed and have attained about two-thirds of their size, it is the duty of the grower of the fruits to pick off the fruit from branches which are too loaded. He will avoid breaking of branches and obtain finer fruits, besides which the fruit he has taken off will not be lost, because fine preserves may be made with them.

PROPORTIONS:

Green apricots..... 5 lbs. Water enough to cover the fruit.
 Sugar..... 1 lb. for every lb. of juice.



PREPARATIONS: 1st. Take off the stems, place the apricots in a kettle, pour over enough water to cover well, and boil until the apricots are tender. 2d. Empty the kettle on a sieve, placing a dish under it to receive the juice. 3d. Weigh the juice, pour in the kettle, add as many pounds of sugar as you have pounds of juice, and let boil while skimming until the syrup is cooked to the degree called the great thread, which you try as follows: dip the hand into cold water and dip the skimmer in the syrup, touch it with thumb and fore finger, and instantaneously open it. If the preserves are cooked enough a thread of sugar will be obtained. 4th. During the time that the syrup is cooking, arrange the apricots in jars, and when the syrup is ready, pour it over the fruit, let cool, and close as indicated in No. 1.

4. GREEN PEACHES PRESERVED.

PROPORTIONS AND PREPARATIONS: As for No. 3.

5. PRESERVES OF GREEN PLUMS.

PROPORTIONS AND PREPARATIONS: As for No. 3.

6. GOOSEBERRY PRESERVES.

PROPORTIONS:

Gooseberries.....5 lbs. Sugar.....5 lbs.
Water.....1 quart.

PREPARATIONS: 1st. Melt in a kettle 5 pounds of sugar with 1 quart water; boil the syrup till cooked to the great thread (See No. 3, 3d). 2d. Pour in the gooseberries (off of which you have taken the stems and tails, and which you have let blanch in boiling water), stir gently so as not to crush the berries, and when quite tender, pour in the jar and seal as indicated in No. 1.

7. PRESERVES OF GREEN GRAPES.

PREPARATIONS: As for No. 6, but use green grapes instead of gooseberries. You can also, if you wish to have very fine preserves, take out the seeds with a goosequill, which you have sharpened.

8. CRAB APPLE PRESERVES.

PROPORTIONS:

Crab apples.....5 lbs. Lemon.....1.
 Water.....enough to cover. Sugar, 1 lb. for every lb. of juice.

PREPARATIONS: 1st. Peel, but do not core the apples. Cut off half of the stem, and as fast as you peel the apples place them in a pail of cold water (so that they will not become black). 2d. Put the apples in a kettle, cover them with water, add the juice of a lemon, and let them boil until tender. 3d. As second and third, No. 3, 4th. When the syrup is ready pour the apples in, let boil awhile, take them out, place them in jars and pour the syrup over.

9. PRESERVES OF GREEN PEARS.

PROPORTIONS:

Pears.....5 lbs. Water.....enough to cover.
 Sugar.....5 lbs. Lemon.....rinds of two.

PREPARATIONS: 1st. Peel the pears (choose small sized and quite green), and cut half of the stem off. Pour them in a kettle with the sugar and let stay until the sugar is quite dissolved. 2d. Add enough water to cover, and the rinds of two lemons. 3d. Place the kettle on a bright fire and cook quickly while stirring and skimming for about two or three hours, till the pears are well saturated with the syrup. Finish as 4th, No. 8.

10. PRESERVED CHERRIES.

PROPORTIONS:

Cherries.....12 lbs. Red currant juice.....2 pints.
 Crushed raspberries.....1 pint.

PREPARATIONS: 1st. Pour in a kettle two pints red currant juice and one pint raspberries, add 1 lb. sugar, let it dissolve while stirring on slow fire. 2d. Stem and stone the cherries, pour them in the kettle, let them cook, stirring from time to time till a spoonful of preserves which is poured on a cold plate stiffens immediately; or better, when the syrup is cooked to a great thread. (See 3d, No. 3.)

11. CURRANT PRESERVES.

PROPORTIONS:

Currants (red, white or mixed) 15 lbs. Sugar.....12 lbs.
 Water.....1 pint.

PREPARATIONS: 1st. Dissolve the sugar in one pint of water, add the currants and cook on a bright fire while skimming as indicated No. 10.

MARMALADE.

12. MARMALADE OF APRICOTS.

PROPORTIONS:

Apricots 10 lbs. Sugar 7½ lbs.

PREPARATIONS: 1st. Cut the apricots in quarters and stone them. 2d. Pour them in a kettle with 7½ lbs. sugar or ¾ lb. sugar for each lb. of fruit. 3d. Mix well, and when the sugar is dissolved in the juice let cook on a slow fire until a spoonful of marmalade which you pour on a plate stiffens immediately. 4th. Ten minutes before the marmalade is thoroughly cooked, add half of the almonds which you have skinned by dipping in boiling water and then in cold water.

NOTE.—You may also skin the apricots before cooking, but it is not necessary for family use.

13. MARMALADE OF PEACHES.

PREPARATIONS: As for No. 12.

14. MARMALADE OF PLUMS.

PREPARATIONS: As for No. 12, but do not put in the almonds.

15. MARMALADE OF QUINCES.

PROPORTIONS:

Quinces 10 lbs. Sugar 7½ lbs.

PREPARATIONS: 1st. Peel and core the quinces, cut them in quarters and do as indicated for the apricots, No. 12. You can also use half quinces and half peaches, or half quinces and half apples. In either case preserve the peelings to make the jelly as indicated No. 23.

16. MARMALADE OF APPLES.

PREPARATIONS: As for No. 15.

17. MARMALADE OF ORANGES.

PROPORTIONS:

Oranges (peeled).....5 lbs. Sugar..... $3\frac{3}{4}$ lbs.
Water.....1 pint.

PREPARATIONS: 1st. Skin the oranges, pick out all the white part and divide into quarters. 2d. Pour $3\frac{3}{4}$ pounds of sugar in a kettle and let it dissolve in a pint of water. 3d. Add the oranges and cook as indicated for the Marmalade of Apricots, No. 12.

18. RAISINE.

PROPORTIONS:

Grapes.....3 lbs. Pears (peeled).....3 lbs.
Apples (peeled).....3 lbs. Plums (stoned).....3 lbs.
Peaches (stoned).....3 lbs. Sugar.....8 lbs.
Lemon, orange and citron peel.....1 lb.

PREPARATIONS: 1st. Peel the apples and pears, stone and cut in two the plums and peaches, pour the whole with the grapes in a kettle; mix with a wooden spatula, breaking the whole quite fine; add the sugar, and cook while stirring until thoroughly cooked, then add the citron, lemon and orange peels (dried and candied) which you have cut in small pieces.

JELLY.**19. CURRANT JELLY.**

PROPORTIONS:

Currants.....10 lbs. Sugar.....about 10 lbs.

PREPARATIONS: 1st. Pass the currants through a sieve or press in a fruit press. 2d. Weigh the juice, and to every pound of juice add $\frac{3}{4}$ lb. sugar. 3d. Let dissolve, boil on bright fire till the syrup is cooked to the great thread (see 3d, No. 3), then fill jars as indicated No. 1.

20. CURRANT AND RASPBERRY JELLY.

PROPORTIONS:

Currants.....8 lbs. Raspberries.....2 lbs.
Sugar.....about 10 lbs.

PREPARATIONS: As for No. 19.

21. CHERRY JELLY.

PROPORTIONS AND PREPARATIONS: As for No. 19.

22. APPLE JELLY.

PROPORTIONS:

Apples (ripe).....12 lbs. Water.....6 quarts.
Sugar..... $\frac{3}{4}$ to 1 lb. for every lb. of juice.

PREPARATIONS: 1st. Core the apples, but do not peel them. Cut them in pieces (eight or ten pieces, according to size), put them in a kettle, pour over six quarts of water, let boil on a bright fire until the water is half boiled down. 2d. Pour the whole in a sieve, strain the juice in a kettle, and add 1 lb. sugar to every lb. of juice. Let it boil to the great thread (see 3d, No. 3).

NOTE.—You can make a family apple marmalade with the apples by adding $\frac{3}{4}$ lb. sugar to each lb. of apples, and doing as indicated No. 16. Persons who make a great quantity of evaporated or dried apples, may use apple peels instead of apples to make jelly.

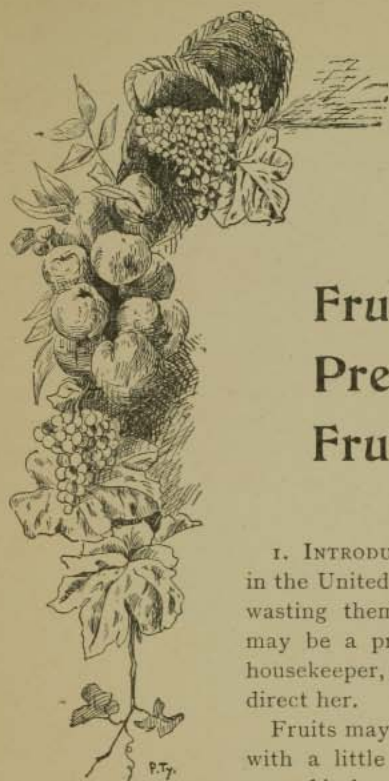
23. QUINCE JELLY.

PREPARATIONS: As indicated for the Apple Jelly, No. 22. You can also mix half apples and half quinces.

24. LEMON JELLY.

PROPORTIONS AND PREPARATIONS: As for Apple Jelly, No. 22, but add to the apple juice the rinds of six lemons and the juice of ten.





Fruits and their Preservation, and Fruit Wines.

1. INTRODUCTION: Fruits are very plentiful in the United States, but that is no reason for wasting them. An orchard, although small, may be a precious supply for an economical housekeeper, and we will try in this chapter to direct her.

Fruits may be kept fresh for several months with a little care; they may be dried or preserved in brandy, and also prepared with sugar.

The three first modes are described in this chapter and the last one in the other chapter called "Preserves, Jam and Jelly."

HOW TO KEEP THE FRUIT FRESH.

2. *Fruit Room or Closet.*

The three principal causes of the maturing of fruits are air, light and heat; therefore if you wish to retard the maturing of fruits or to prevent it passing a fixed degree, you ought to avoid as far as possible, those three causes: air, light and heat. If you intend to keep a large quantity of fruit for the trade for instance, you ought to have one or several fruit rooms. If it is for family use a special closet or a chest of drawers will be sufficient. We will here describe a medium

sized fruit room, and it will be easy for our readers to adapt it to their own requirements.

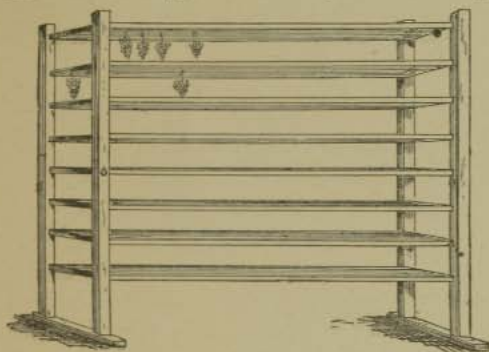
Choose the cellar provided it is dry, or a room of which the temperature varies as little as possible. The room should have double windows with straw matting, and heavy curtains to avoid at the same time, light and cold. In addition to the regular door, the room should have what is commonly called a storm door, so that when any one comes out or goes in, there is no direct communication between the room and the outside air. All around the room, and also in the middle, if there is space enough, there should be shelves about two feet deep and inclined, so that the fruit is within easy reach of the hand. The shelves should have an edge in front to prevent the fruit from falling. If great cold is feared you should have heavy curtains in front of the shelves, or better, have drawers instead of shelves; these will certainly cost more, but will be absolutely safe. In either case, place on the shelves or in the drawers a bed of dry moss, ferns, saw dust or straw; the best being dry moss. This will make a matting which will prevent the fruit from being bruised by the hardness of the drawer. If the room is damp, as is often the case in cellars, you should use some quick lime placed in metal pans, or better some chloride of calcium. This last salt is very efficient, and when dissolved by the humidity of the air, you have only to dry it in an iron kettle to restore all its properties.

3. HOW TO CHOOSE THE FRUITS.

Only the finest and healthiest fruit of a crop is worth the trouble of keeping fresh for some time. Therefore, after the crop is gathered, you ought first to make a sorting. The fruits which are entirely ripe ought to be sold at once or used immediately. The finest ones quite ripe are reserved for the fruit room. The fine ones are put aside to ripen as indicated below. The others are dried or used for preserves, and the remainder for making family fruit wine. The fruit chosen for the fruit room should be exposed for a day or so in the sun or in a shady place if the sun is too bright, then rubbed gently with a piece of flannel, and placed on the shelves in the fruit room. The fruit not ripe enough ought to be placed on willow screens on a bed of moss or straw, and kept in a shady place until ripe enough, then you do as indicated above.

4. HOW TO ARRANGE THE FRUITS IN THE FRUIT ROOM.

The fruits ought to be placed on the shelves, one near the other, but not touching, because they will soon begin to rot at the point of



contact. The apples, peaches, apricots, etc., ought to be placed with the stem downward and the pears upward. The grapes may be placed also on the shelves, but it is better to hang them as indicated in the accompanying cut. You ought to inspect your fruit

room from time to time. You may then open the curtain of your windows a little and pick out the fruit which has begun to rot. By so doing you will be able to have fruit far after the fruit season. This is, perhaps, of little consequence in a large city where the railroads bring fruits from North and South all the year round, but will be advantageous in farm and country homes.

DRIED FRUITS.

5. INTRODUCTION. In southern countries you can dry fruits simply by placing them on willow screens and exposing them to the sun, but better results are obtained in a baker's oven. For persons making large quantities of dried fruits we recommend a special apparatus made for that purpose, and called an evaporating oven or stove, but our recipes being specially intended for families, we will adapt them for a baking oven.

6. PRUNEAUX.

(Dried Plums.)

NOTE.—Be careful not to dry the fruit entirely, but to remove only the excess of vegetable water, and to keep the plum half soft.

PREPARATIONS: 1st. Choose fine and very ripe plums (blue plums), place them on a willow screen, expose them for some days to the sun (only when the weather is fair, and take care to put them in the shade during the night). 2d. Place them in an oven about one hour after the bread has been baked; let them stay there for about twenty-four hours. 3d. Take them out and let them stay for some time in a current of dry air. 4th. Place them in the oven again (a little warmer than before), and let them stay for twenty-four hours. 5th. Let them stay for some hours in a current of air. 6th. Turn them one after the other on the screen, and place them again in an oven a little warmer than before for twenty-four hours. 7th. Take them out and set in a current of air for several hours. 8th. Place them as before in the oven just after the bread has been baked, close the oven and let bake for one hour. Take them from the oven and place in the oven a kettle full of water for two hours. Then take the kettle out and place the plums for the fifth time in the oven and let stay for twenty-four hours. This last operation will give to the plum the same aspect as if they had been sprinkled with flour. 9th. Place the plums in wooden boxes about two feet long, one foot wide and six inches deep, placing some bay leaves among them, and cover with a wooden cover. For family use the latter part of No. 8 may be omitted.

7. PECHES.

(Dried Peaches.)

PREPARATIONS: 1st. Cut the peaches in two, take out the stones, place them on a willow screen, and place in a baker's oven after the bread has been baked. 2d. When half cooked take them out and place them in a current of air (not to lose the heat of the oven during that time place other peaches in the oven). 3d. The following day repeat this same operation, and also if necessary the third day.

8. APRICOTS.

(Dried Apricots.)

PREPARATIONS: Prepare as directed No. 7.

9. DRIED CHERRIES.

PREPARATIONS: Stone the cherries and prepare as directed No. 7.

10. DRIED APPLES.

PREPARATIONS: Peel, core and slice the apples, then do as directed in No. 7.

11. POMMES TAPEES.

(Dried and Pressed Apples.)

PREPARATIONS: 1st. Core and peel the apples (medium sized preferred). 2d. Arrange them on a willow sieve or screen and place them in an oven some time after the bread has been baked for about two hours. 3d. Take them out, flatten them a little and place again in the oven till the oven is quite cold. 4th. Arrange them in wooden boxes or barrels, placing among them some bay leaves.

12. POIRES TAPEES.

(Dried and Pressed Pears.)

PREPARATIONS: 1st. Choose medium sized pears. Peel them and dip them awhile in boiling water (if tough let stay till tender), and in both cases preserve the water in which they have been boiled. 2d. As 2d. No. 11. 3d. Take them out of the oven and flatten them a little with a wooden spatula. 4th. Dip them in a syrup made as follows: break fine in a mortar the peels of the pears, pour them in the water in which the pears have been boiled, let boil for one hour, pass through a sieve and boil the syrup till quite thick. 5th. After the pears have been dipped in the syrup place them again on the screen, and lay them aside to dry in the oven.

NOTE.—You may also add to the syrup some cinnamon and brandy.

FRUITS PRESERVED IN BRANDY.

13. CHERRIES IN BRANDY.

PROPORTIONS:

Cherries.....	4 lbs.	Brandy.....	1 quart.
Water.....	1 pint.	Sugar.....	2 lbs.
Cloves.....	15.		

PREPARATIONS: 1st. Choose ripe, but not too ripe cherries. Cut half of the stem off, place them in one or several glass jars with a large opening, and pour over enough of the syrup made according to the following proportion to cover them well. 2d. Syrup. To one quart of brandy allow two pounds of sugar dissolved in one pint of water. 3d. Place in each jar a piece of linen in which you have tied about three cloves for each pound of cherries, and some whole cinnamon. 4th. Cork the jar, tie over a piece of parchment or a bladder of some kind, and let infuse for two months before using.

14. GOOSEBERRIES IN BRANDY.

PROPORTIONS AND PREPARATIONS: As for No. 13.

15. GREEN GRAPES IN BRANDY.

PROPORTIONS AND PREPARATIONS: As for No. 13.

16. BLACK CURRANTS IN BRANDY.

PROPORTIONS AND PREPARATIONS: As for No. 13.

17. PLUMS IN BRANDY.

PROPORTIONS:

Plums	4 lbs.	Brandy	1 quart.
Water	1 pint.	Sugar	2 lbs.

PREPARATIONS: 1st. Pour in a kettle two pounds of sugar and one pint of water. Boil until thoroughly dissolved. 2d. Add the plums (green gage), which you have picked with a needle, and when they begin to boil pour in the kettle one quart brandy and take the plums out as soon as it begins to boil again. 3d. Arrange the plums in jars and pour the syrup over. 4th. Cork and let pickle as for the cherries.

18. APRICOTS IN BRANDY.

PROPORTIONS AND PREPARATIONS: As for the plums, No. 17, but choose small sized apricots.

FRUIT WINES.

19. INTRODUCTION: Nearly every kind of fruit, either wild or cultivated, may be utilized for making fruit beverages, which are very much

like wine, and which are very wholesome although very cheap, especially for those who live on farms or in country towns. It would take too long to describe all the kinds of wines which may be made out of fruits, therefore we will give here only some general principles, followed by a few examples, leaving it to the ingenuity of our readers to apply them to other kinds of fruits.

20. GENERAL PRINCIPLES: Fruit wines, as well as grape wine, cider or beer, are obtained by fermentation, during which the sugar of fruits is transformed into alcohol; this fermentation ought to be watched with care, because after a certain time alcohol is transformed into acetic acid, and the wine turns sour.

20 a. FERMENTATION: There are two methods of preparing fruit wines, which are used according to the kind of fruit and the result you want to obtain.

1st. Fruits are put in a cask or topless barrel, placed upright on two logs, so that the bottom will be about six inches from the ground.¹ The fruit is crushed with a wooden paddle; sugar or molasses, water, etc., is added, and the whole is allowed to ferment.

Fermentation begins some hours or a couple of days after the fruits have been crushed. The volume and temperature increase, you perceive internal movements, and carbonic gas is generated, which produces a moss or scum over the liquid.

After a time, varying according to circumstances, fermentation stops, which is recognized by the fact that there is no more degagement of gas, and the liquid has a vineous taste.

The wine is then drawn off, and often allowed to ferment again slowly in a barrel, placed horizontally on two logs and having its bung hole open to let the gas and scum produced by the fermentation escape. This we will call SECONDARY or SLOW FERMENTATION.

During this secondary fermentation the barrel ought to be kept always full, and you ought to keep enough wine in a cask or pail to replenish the barrel through the bung hole.

After one day or so the wine begins to ferment again, and some moss or scum flows over the barrel; when the fermentation begins to cease you put the bung on, taking care, however, to bore a small

(1) A hole, stopped by a faucet or a cock (wooden), is made at about one inch from the bottom, and should be protected by some dry and clean straw, or better, by a willow screen, to prevent the pap or lees from obstructing the hole.

hole in it to let the gas escape, and you stop this latter when fermentation is quite finished, opening it, however, from time to time, during one week or so.

REMARK: The pap is distilled to produce good brandy, or is used as cattle food. Sometimes also, the pap is diluted with water; sugar or molasses and yeast is added, and the whole allowed again to ferment. This will give a wine of inferior quality which will constitute, nevertheless, a good and healthy summer drink.

2d. Fruits are pressed and only the juice is allowed to ferment, either in an upright barrel or cask, as indicated in 1st, or in a barrel placed horizontally on two logs and having its bung hole open, to let the gas and scum produced by fermentation escape.

The pap is used for cattle or treated as indicated in the remark of 1st.

The second method will give finer wine in the majority of cases, but the first one will give it more color and a stronger taste.

In both cases water and sugar are generally added, the proportion varying according to the sweetness of fruits; often, too, yeast is added to accelerate the fermentation.

It will be found advantageous to add some bitter fruits to the sweet ones and *vice versa*.

20 b. COLORATION. Fruit wines are usually of a clear color, especially if prepared as indicated in 2d; you may darken them by adding in the barrel, where fermentation takes place, some black cherries, blackberries, elderberries, mulberries, bilberries, etc., or slices of red beets.

CAUTION.—The barrels or casks used for making fruit wine ought to be very clean and without any bad taste. They should be scalded with boiling water before using them.

21. GOOSEBERRY WINE.

PROPORTIONS: For 1 bushel gooseberries.

Gooseberries 1 bushel (32 quarts.) Water 5 gallons.
Sugar 27 lbs. Cream of tartar ½ oz.

PREPARATIONS: 1st. Clean the gooseberries and pick off the stems.
2d. Crush them in a bucket (5 to 10 quarts at a time), pour them in a cask or topless barrel placed upright, adding 3½ gallons water for

every bushel of fruit, let stand from five to six hours. 3d. Pour this pap (in several portions if there is too much matter) in a sieve made out of sackcloth or in a willow basket to draw off the juice, which you put aside. 4th. Pour the pap again in the topless barrel or cask, adding $1\frac{1}{2}$ gallons of water for every gallon of fruit, mix well the whole and let stand for twelve hours. 5th. As 3d, and mix the juice obtained with that obtained in 3d. 6th. Pour the juice in a cask or topless barrel, adding the sugar and cream of tartar. Cover the cask or barrel with a piece of sackcloth and let ferment in a lukewarm place (fermentation begins after a couple of days). Skim from time to time, and when no more scum rises draw the wine off and allow it to have a SECOND FERMENTATION as indicated in 20a 1st. After about six months the wine is ready to be bottled.

NOTE.—If it is found not clear you ought to clarify it as indicated for the white wine (see chapter on Wines No. 2).

22. FOAMY GOOSEBERRY WINE.

PROPORTIONS: For 1 bushel gooseberries.

Gooseberries 1 bushel. Water 27 gallons.
 Sugar 20 lbs. Cream of tartar $\frac{1}{2}$ oz.

PREPARATIONS: 1st. As 1st No. 21, but use gooseberries which are not very ripe. 2d. Crush the fruit with 20 gallons water for every bushel, and do as indicated in 3d No. 21, but don't let the berries stand in water. 3d. Mix the pap with 7 gallons water for every bushel of fruit employed, and do as indicated in 5th No. 21. 4th. As 6th No. 21, but draw off the liquid after it has fermented only two days, and pour it immediately in another barrel for the SECONDARY FERMENTATION (No. 20a 1st). When this is quite insensible stop the bung-hole and place the barrel in a cool place till November 5th. Bottle the wine and stop the bottles as has been directed in No. 3 Wines.

23. RED OR WHITE CURRANT WINE.

PROPORTIONS: For one gallon of currant juice.

Currant juice 1 gallon. Water $\frac{2}{3}$ gallons
 Sugar 3 lbs.

PREPARATIONS: 1st. Choose very ripe currants; press them and measure the juice. 2d. Add $\frac{2}{3}$ gallon water (about 5 pints) and 3

lbs. sugar to every gallon of juice. Mix the whole quickly and pour in a barrel to ferment, as has been indicated for the SECONDARY FERMENTATION No. 20a 1st (but don't fill the barrel full, and cover the bung-hole with a piece of cloth). 3d. When the fermentation is quite finished stop the bung-hole, taking care to bore a small hole in it, which you stop only in October. 4th. Draw the wine off and bottle.

NOTE.—This wine may be kept on its lees in the barrel for at least two years.

24. BLACK AND RED CURRANT WINE.

PROPORTIONS: For one gallon juice.

Currant juice..... 1 gallon. Water..... 1 gallon.
Sugar..... 2 lbs.

PREPARATIONS: As for the No. 23, using $\frac{1}{2}$ red and $\frac{1}{2}$ black currants, and adding 1 gallon water and 2 lbs. sugar to every gallon juice.

25. ELDERBERRY WINE.

PROPORTIONS: For one bushel of berries.

Elderberries..... 1 bushel. Water..... 9 gallons.
Sugar..... $2\frac{1}{4}$ lbs. } for every gallon juice.
Cream of tartar..... $\frac{1}{2}$ oz.

PREPARATIONS: 1st. Pour the berries in a topless barrel or bucket, adding 9 gallons water to every bushel berries, crush the berries, mix well the whole and pour in a sieve made out of sackcloth or in a willow basket, so as to draw off all the juice. 2d. Measure the juice, pour it in a caldron (in one or several, according to their size), adding $2\frac{1}{4}$ lbs. sugar and $\frac{1}{2}$ oz. cream of tartar to every gallon water. Boil for quarter of an hour, let cool, and do as indicated for gooseberry wine No. 21.

26. MULBERRY WINE.

PROPORTIONS: For one bushel mulberries.

Mulberries..... 1 bushel. Water..... 9 gallons.
Sugar (to every gallon juice)..... $1\frac{1}{4}$ lbs.

PREPARATIONS: 1st. As 1st No. 25, but let the berries stand for twenty-four hours, and don't cook the juice. Add $1\frac{1}{4}$ lbs. sugar to every gallon juice.

27. BLACKBERRY WINE.

PROPORTIONS: For one bushel berries.

Blackberries.....1 bushel. Water.....enough to cover.
Sugar.....10 lbs.

PREPARATIONS: 1st. Pour the blackberries in a topless barrel, add enough water to cover them, crush and mix the whole. 2d. Add 10 lbs. sugar for every bushel of fruit and let ferment as indicated No. 20a 1st.

NOTE.—This wine is of a very dark color, and is often used to color other fruit wines.

28. RASPBERRY WINE.

PROPORTIONS: For one bushel raspberries.

Raspberries.....1 bushel. Water.....8 gallons.
Sugar (for every gallon juice).....4 lbs.

PREPARATIONS: As for mulberry wine No. 26.

NOTE.—This wine is ordinarily prepared to be distilled afterward, and gives very fine brandy.

29. CHERRY WINE NO. 1.

PROPORTIONS: For one gallon juice.

Cherry juice.....1 gallon. Sugar.....2 lbs.

PREPARATIONS: The best cherries for making wine are not very ripe "guignes" and black cherries. 1st. Pick the stems out, crush the cherries in a bucket without breaking the stones, and let this pap stand for twenty-four hours. 2d. Pour it in a seive made out of sack-cloth or in a willow basket, to draw off the juice. 3d. Measure the juice, allow 2 lbs. sugar for every gallon juice, and let ferment as indicated for red currant wine No. 23.

NOTE.—Some persons break the stones and place them in a long and narrow sack, which they suspend in the barrel through the bung-hole for the purpose of giving more taste to the wine.

NOTE.—You may also use bitter cherries by mixing them with red currants and raspberries in the following proportions:

Bitter cherries.....10 parts. Red currants.....5 parts.
Raspberries.....1 part.

30. CHERRY WINE NO. 2.

PROPORTIONS: For one bushel of fruit.

Cherries 1 bushel. Sugar 14 lbs.

PREPARATIONS: Place the cherries with their stems in a topless barrel or cask, crush them without breaking the stones, and do as indicated for blackberry wine No. 27, but don't add water.

NOTE.—This gives a good kirsch by distillation.

31. PLUM WINE.

PROPORTIONS: For one bushel plums.

Plums 1 bushel. Water 30 gallons.

Sugar 77 lbs. Salt $\frac{1}{4}$ lb.

Cream of tartar $\frac{1}{2}$ oz. Boracic acid 2 ozs.

Cinnamon 2 ozs. Cloves 1 oz.

PREPARATIONS: Stone the fruits, crush them, mix with sugar and water, add the cloves and cinnamon, and boil the whole awhile in a caldron (in one or several, according to the size of the caldron)¹. 2d. Let cool, pour in a barrel, with the cream of tartar, the salt and the boracic acid (the latter dissolved in 2 quarts warm water), and let ferment as indicated for blackberry wine No. 27.

32. WINE OF SORBES, BILBERRIES AND OTHER SOUR FRUITS.

PROPORTIONS AND PREPARATIONS: As for No. 31, being careful to cook the fruits well to sweeten them.

33. PEACH WINE.

PROPORTIONS: For one bushel of fruit.

Peaches 1 bushel. Water 5 gallons.

Sugar (to every gallon juice) 2 lbs.

PREPARATIONS: As for mulberry wine No. 26.

34. ORANGE WINE NO. 1.

PROPORTIONS: For one gallon orange juice.

Orange juice 1 gallon. Sugar 2 lbs.

PREPARATIONS: 1st. Peel the oranges, cut them crosswise,² press them and measure the juice. 2d. Pour it in a barrel, as indicated

(1) This is for sweetening the plums, which are generally a little sour.

(2) Be careful to never cut oranges with an iron or steel knife, as it will blacken them; use a silvered, or an ivory, or bone knife.

for the currant wine No. 23, adding 2 lbs. sugar for every gallon juice; let ferment and bottle.

NOTE.—Use the peels for making curacao, as indicated in No. 31.

35. ORANGE WINE NO. 2.

PROPORTIONS: For one gallon juice.

Orange juice..... 1 gallon. Water..... 2 gallons.
Sugar..... 10 lbs. Oranges (the yellow rind). 10.

PREPARATIONS: 1st. As 1st No. 34. 2d. Pour the orange juice in a barrel and add equal parts of water, in which you have let stand for two or three days the yellow rind of ten oranges for every gallon of water. 3d. Add the remainder of the water in which you have dissolved the sugar, and let ferment in a barrel as directed in No. 34. This fermentation will last about six weeks. 4th. Let the barrel stand for three months in a cool place, then draw off the wine clear and bottle.

FAMILY FRUIT WINES.

19. FARMERS' FRUIT WINE.

Any kind of fruit or berries, wild or cultivated, may be used for making this wine.

PREPARATIONS: 1st. Take one head out of a barrel and place it upright on two logs. Make a hole in the side at about one inch from the bottom, which you close with a wooden cock or faucet. 2d. Place a kind of screen before the hole to avoid the fruit pulp filling it. 3d. Fill it three-quarters full with fruit and one-quarter with water. Add five pounds of sugar and mix it from time to time with a wooden stick. 4th. Let ferment for about twenty days. 5th. Every day take what you need for your own use, the first time replacing the sweet wine by the same amount of water. 6th. When the barrel is empty use the pulp of the fruits as fertilizer, or make fruit brandy out of it.

NOTE.—This fruit wine is a very agreeable drink during the summer time.



WINES.



1. INTRODUCTION: Wine bought by the barrel comes far cheaper than bought by the gallon or by the bottle. Moreover, wine carefully bottled improves with age, therefore we recommend buying the wine by the barrel. In France they are very careful while handling wine, and certainly the precaution taken enters for a great part in the quality of French wines. In this chapter we will try to give practical advice for the care of the wine after it arrives in your cellar until it appears on your table.

2. HOW TO CARE FOR AND CLARIFY THE WINE IN THE BARREL.

In the cellar the barrel ought to be placed on two logs, the one at the rear a little higher and wedged up carefully. If you intend to bottle your wine within one or two weeks, it will be better to fix the cock (at about one inch from the bottom) before placing the barrel on the logs. One week before bottling take some wine from the

cock, or better from the bunghole with a siphon, and if not found perfectly clear, clarify it as follows.

For the Red Wine.

1st. Take five or six bottles of wine out of the barrel to make room. 2d. Pour in a bowl the whites of four eggs with their shells. Beat them well with one glass of water, pour through the bunghole and mix for about ten minutes with a stick which you have passed through the bunghole. (A broom handle is just the thing.) 3d. Add in the barrel the wine you have taken out, close the bunghole and let stand for eight or ten days. The action of the acids of the wine on the albumen of the eggs will coagulate it and will precipitate at the bottom all the impurities of the wine.

For the White Wine.

Do as indicated for the red wine, but use forty-six grains gelatin (white and pure), dissolved in a pint of water, instead of white of eggs.

3. HOW TO BOTTLE.

The bottles should be washed with care (some parties use shot to wash bottles, and there are also different apparatuses sold by hardware dealers for that purpose). Then place the neck downward to dry awhile. The simplest way to dry the bottles is to have a bench or board with holes, in which you place the necks of the bottles.

Choose for bottling a clear day and not a stormy or rainy one. Fill the bottles, allowing room enough for the cork. Cork them with heavy cork, which you put in with a beetle, or one of the various apparatuses sold for that purpose. Cut the cork close to the top, and if you wish to keep it a long time, dip the top of the bottle about half an inch deep in the following composition:

PROPORTIONS: Melt in a kettle.

Rosin.....	10 parts.	Wax.....	4 parts.
Tallow.....			2 parts.

Add, for coloring:

Chromate of lead or ochre	for ...	Yellow.
Prussian blue.....	for ...	Blue.
Lampblack.....	for ...	Black.
Miniam.....	for ...	Red.
Chromate of lead or ochre and Prussian blue	}	for ... Green.

Turn to apply it uniformly, and let cool.

4. TO ARRANGE BOTTLES IN A CELLAR OR CLOSET.



Place on the floor or on the shelves four ranks of laths. Place over two of them one rank of bottles having their necks turned to the front. Then on the two others place a rank of bottles having their necks turned to the rear, and so that the neck of one of them is between the necks of two of the first rank. Place four laths over the bottles, then place two ranks of bottles as indicated above, and so on. Be careful to place over each pile of bottles a label with the name of the wine, the date of the crop, and the date of the bottling.

5. HOW TO SERVE THE WINE.

In a preceding book we have given the order in which wine should appear on the table, and for that subject we refer the reader to page seven of *La Cuisine Francaise*. White wine ought to be served fresh, and is placed in cold water for one hour before serving. It is the same with ordinary claret. Fine wines, as claret of good quality, Burgundy, Madeira, sherry and port wine ought to be taken from the cellar at least one hour before serving, so as to take the temperature of the air. Do not disturb the dust which has accumulated by age on the bottle. Pull the cork out with great care, so as not to mix the mud which is in the bottom of each old bottle with the wine, and pour it in glasses without shaking the bottle. Champagne ought to be frozen as indicated in No. 17, page 106.

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ADVENT OF BOUILLABAISSE.

Dish Celebrated by Thackeray in Demand by New Yorkers.

Those who have read Thackeray's delightful poem, "Bouillabaisse," can gratify their curiosity as to that enjoyable dish at any one of twenty French restaurants in this city, which regularly serve it on the Friday *carte du jour*. The dish has become quite a fad of late, and to no one is this more astonishing than to Frenchmen themselves. In a prominent French restaurant uptown there is an old Marseilles waiter who has grown gray in the calling. His life has been passed in the city of his birthplace and in New York.

"I have been here twenty years and have seen the growth of the French cuisine," he said to the writer. "When I came here it was exceedingly uncommon, and, in fact, none too popular. Americans used to try it as an experiment, and laughed at it when they found it was good. They used to call our dishes 'kickshaws,' and invariably inquired whether there were frogs in every ragout. Nowadays it is universal. Americans are as good judges as the French themselves. But with bouillabaisse it is different. It is not a national dish in France, and it is not overpopular in Paris. It belongs to Provence, and is found at its best in Marseilles. Here it is possible to get the dish fresh from the sea, which is impossible in Paris. It is a simple preparation, consisting of one part eel, one part tunny-fish and one part shell fish. The rich color and flavoring come from saffron, and the sauce is a warm, aromatic affair, like all of those used in southern France.

poet Thackeray, and if I have heard his poem in bouillabaisse once I have heard it a thousand times. At one time we used to give clam chowder and fish chowder Friday, thinking to please our American customers, but it was not a great success; the Frenchmen would try the chowder as a curiosity, but the Americans all wanted bouillabaisse. Then what increased its popularity was the fad of the chafing-dish. I begin to believe that almost every man, woman and child in New York has a chafing-dish. Every week some customer tells me that he has a chafing-dish, and with this as the excuse asks me for the recipe for bouillabaisse. Whether they all try it when they get home is another matter. I know that some of them do, because they come here again and make contrasts between their concoctions and ours.

"It is very easy to make bouillabaisse either in a chafing-dish or on the stove. Put in a frying-pan half a cup of olive oil, a clove of garlic finely chopped, one onion minced fine, two cloves and six pepper-corns. When these are a light brown, add a half-pound of boiled lobster and half-pound of any good fish. Eels, salmon, bluefish, tunny fish, cod-fish, even sardines, will answer. Also put in half a cup of water. Then add a little salt, a bay leaf, three slices of lemon, the pulp of six tomatoes, a teaspoonful of saffron, a glass of white wine, and let it simmer twenty or thirty minutes. Serve it upon very dry toast and put it on the table when it is steaming.

"There is one queer thing about bouillabaisse which I cannot understand. It is essentially a man's dish. Women rarely order it, and even when they do, hardly seem to enjoy it. Why this I cannot say, unless it be that the flavoring is very hot, and that the onion and the garlic may make them fearful of affecting their breath."—[New York Post.



