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ARTISTIC SAVOURIES

E. SHERIDAN



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ARTISTIC SAVOURIES

*Made and Printed in Great Britain by John Drew (Printers) Ltd., Aldershot
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From a photograph of some of the actual savouries—prepared from recipes given in this book.

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ARTISTIC SAVOURIES

by
E. SHERIDAN

LONDON
ARTHUR H. STOCKWELL LIMITED
29 LUDGATE HILL E.C.4.

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Herein are Recipes for Savouries, all of which have been much admired and enjoyed.

In all these, any savoury paste or mixture preferred may be used instead of those mentioned

E.S.

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BEETROOT COLOURING

Used in conjunction with some of the following Recipes.

Boil some red beetroot and cut in thin slices. To each 1½ lb. allow 2 teaspoonfuls of salt and 2 tablespoonfuls of white malt vinegar. Leave for a day or two, then drain, and to extract all colouring possible, place in a pudding-cloth on a tin plate with a heavy weight over, for a few hours. Having extracted all the liquid, pour into bottles. Those with screw tops are the most convenient. It is then ready for use.

POMMES VERT FAUSSE

(Mock Green Apples)

2 ozs. fine white bread-crumbs.

1 oz. each Swiss Gruyère and St. Ivel cheese (cream).

A few drops each of Tarragon and Garlic vinegar.

Pinch of mustard, white pepper and salt.

A little milk.

2 ozs. green peas.

$\frac{1}{2}$ oz. finely grated Cheshire cheese.

Small pat of butter.

Mix together bread-crumbs, St. Ivel and Gruyère cheese, adding vinegar, mustard, pepper, salt and sufficient milk to make a smooth paste. Form into balls, size of small green apples.

Having cooked and passed through a sieve the peas, which must be dry (not sloppy) and a nice green colour, add the finely-grated cheese and the butter. Mix, very smoothly and flatten out in small portions enclosing the balls and shaping to represent apples. Now make a small hole through the centre of each, and

insert a tiny branch of watercress or tender mint, drawing it through, so as a very small portion of the leaves show in imitation of the calyx, and on the opposite side, the stem.

✓ Serve in a pile on small Lettuce or Sorrel Leaves. Sufficient for 10 savouries.

ABRICOTS FAUSSE

(Mock Apricots)

- 1 oz. finely grated Cheshire cheese.
- $\frac{1}{2}$ -teaspoonful thick mustard.
- 1 oz. finely minced shrimps.
- 1 oz. white bread-crumbs.
- 1 hard-boiled egg, passed through a sieve.
- $\frac{1}{2}$ oz. butter.

Mix to a smooth paste, and roll into balls to represent apricots. Insert a stem cut from watercress, sorrel, or parsley, and serve in a pile on any eatable green leaves.

Sufficient for four people.

ARTICHAUTS FAUSSE

(Mock Artichokes)

- 1 hard-boiled egg, passed through a sieve.
- 1 raw egg.
- 2 ozs. white bread-crumbs.
- 1 oz. butter.
- 1 teaspoonful green parsley or spinach, which has been boiled, pressed, drained and passed through a sieve.
- Gherkins, or green olives.

Mix all ingredients, barring gherkins or olives, and place on a baking sheet in small shapes to represent globe artichokes. Insert shreds of gherkin or olive, in imitation of leaves.

Bake lightly, without discolouring, and serve hot, on a folded serviette.

Sufficient for 12 savouries.

MOCK ASTERS

Brown bread and butter.

2 ozs. minced ham.

1 oz. Velveeta cheese.

1 section Swiss Gruyère cheese.

2 tablespoonfuls milk.

1 teaspoonful cornflour.

1 white of egg.

Small pinch of salt and pepper.

Mix together the cheese and ham, and make half the quantity into a sandwich. Cut in rounds $1\frac{1}{2}$ inches in diameter and spread with the remaining ham mixture.

Now make the imitation asters in the following way :—

Dissolve the Gruyère cheese in the milk ; mix together with the cornflour ; bring to a boil, and then leave to cool slightly. Add pepper and salt and mix well with the white of egg. Pour into a warm, slightly-greased frying-pan, moving the pan so as it may run evenly and form a thin coating. Leave two or three seconds on the stove, then place in the oven to become firm, but not discoloured. When slightly cool, raise

carefully from the pan and cut into five portions, leaving one portion plain ; and soaking the other four in different mixtures of vegetable colourings.

For purple—1 teaspoonful each beet-root colouring, Marshall's Purvo, and white vinegar.

For mauve—1 teaspoonful milk and $\frac{1}{2}$ -teaspoonful Purvo.

For crimson—2 teaspoonfuls beetroot colouring, and $\frac{1}{2}$ -teaspoonful Purvo.

For salmon pink—2 teaspoonfuls beet-root colouring, and 1 teaspoonful milk.

Having each portion in its own colouring, place in the oven till hot, then take out, drain, and cut into strips to represent petals of the single aster. Place a circle of these on each canape and in the centre, drop a small saltspoonful of sieved hard-boiled yolk of egg, pressing down lightly the centre of each little heap, then insert a stem cut from watercress.

Place the colours alternately in a silver dish garnished with watercress, or parsley.

You can represent other shades of aster by using the colourings in different proportions.

LAINE EN PANIER

(Basket of Wool)

1 hard-boiled egg, passed through a sieve.

$\frac{1}{2}$ oz. grated Cheddar cheese.

1 oz. white bread-crumbs.

3 finely chopped prawns.

Butter, size of walnut.

Small pinch of salt and cayenne.

Teaspoonful milk ; beetroot colouring.

Small portion any light pastry. Large waffle $3\frac{1}{2}$ inches in diameter, to represent a low work basket.

Mix together cheese, crumbs, butter, prawns, egg and seasoning. Divide in two portions, add milk to one and beetroot to the other, sufficient to make it a pretty shade of pink.

Now make three small rounds from each mixture, the size of a shilling in diameter, depth quarter of an inch, and pass through a sieve the remainder in small portions, covering each round by transferring the mass as it hangs from

the sieve, thus making an imitation of a ball of fancy wool. Having three white and three pink balls, place in the oven for a few seconds, so that the parts may adhere. Serve in the waffle basket with a few very thin sticks of pastry to represent bone knitting needles.

Sufficient for 3 people.

RUCHES FAUSSE

(Mock Beehives)

Plain flake pastry.

Pressed caviare.

1 oz. Velveeta cheese.

A small portion cream.

4 drops anchovy essence.

A little hard-boiled yolk of egg.

Make some pastry and cut into rounds of three different sizes— $1\frac{3}{4}$, $1\frac{1}{4}$, and $\frac{3}{4}$ inches. Spread with caviare and place together, having the larger bottom and the smaller top. Add anchovy essence to Velveeta cheese and cream, sufficient to make it of right consistency for forcing; and with a plain pipe force a line round, beginning at the bottom and going to the top. On one or two of the imitation hives, place a small portion of caviare, with one or two tiny bits of egg, to represent a bee.

Serve garnished with parsley.

BISCUITS MARQUISE

- 2 ozs. St. Ivel Cream Cheese.
- 1 teaspoonful each tomato ketchup and beetroot colouring.
- 2 teaspoonfuls cream.
- 4 drops Tabasco pepper sauce.

Plain biscuits, the same as those used for mock clover.

A few cooked green peas.

Mix together cheese, ketchup, beetroot colouring, cream and seasoning, and spread lightly on biscuits. Place a circle of peas round edges and flatten with a knife to represent leaves; force a rose of the mixture in the centre.

Serve cold, nicely garnished.

Sufficient for 10 biscuits.

CASSIS FAUSSE

(Mock Black-currants)

2 ozs. minced prawns.
Butter, size of a walnut.
 $\frac{1}{2}$ oz. Velveeta Cheese.
Brown bread and butter.

Pressed caviare.
Stems and leaves of watercress.

Mix the minced prawns and butter to a smooth paste, and make half the quantity into a sandwich with brown bread and butter. Cut in squares $1\frac{1}{2}$ inches across, and spread with remainder of mixture, having mixed with it the Velveeta cheese.

Roll some tiny balls of caviare and place a cluster on each with a stem of watercress, and a few small leaves.

Serve garnished with small sorrel, leaves or watercress.

Sufficient for 8 savouries.

MOCK CARNATIONS

- 1 hard-boiled egg, passed through a sieve.
- 2 ozs. minced ham, saltspoonful mixed mustard.
- 1 oz. fresh St. Ivel cream cheese.

Fried croûtes $1\frac{1}{4}$ inches in diameter.

1 small sheet Marshall's gelatine.

2 tablespoonfuls milk.

2 teaspoonfuls best cornflour.

1 white of egg.

1 teaspoonful thick cream.

Pinch salt and white pepper.

Mix egg, ham, cheese and seasoning, and spread on croûtes.

Dissolve gelatine in the milk, add white of egg in which is mixed the cornflour, then cream and seasoning. Pour into a slightly oiled, warm frying-pan sufficient for a thin coating. Leave on the stove for about four seconds, then place in the oven till set and firm, but not discoloured. When slightly cool, raise from the pan and pour in a little boiling water. Add pinch of salt and a few drops white vinegar. Leave on stove to boil gently

for two or three minutes, then carefully drain and place on pastry board to dry slightly. Then cut with pinking shears into shapes to represent the petals of carnation. If those special shears are not obtainable, cut with a small fluted cutter, and by means of a small knife and fork or shears place on the croûtes, loosely folding those for the centre of the flower and making the imitation of a small carnation.

For the mixed carnation, dip a trussing needle in any red vegetable colouring and mark with streaks. Tint tips with a very tiny soft brush.

Rose Pink—Follow recipe for white carnations, and before cutting into petals, soak in equal quantities of beetroot colouring and milk.

Salmon Pink—1 whole egg, very slightly whipped. 1 tablespoonful beetroot colouring, in which is dissolved one small sheet Marshall's gelatine. Prepare as for white carnation, but do not boil.

Crimson — 2 tablespoonfuls beetroot colouring, in which is dissolved 1 small sheet gelatine. 1 white of egg.

To prepare, follow method for salmon pink.

CHOU-FLEUR FAUSSE

(Mock Cauliflower)

1 oz. St. Ivel cream cheese.

1 oz. Swiss Gruyère cheese.

1½ ozs. white bread-crumbs.

Pinch mustard and salt.

1 dessert-spoonful milk.

½ teaspoonful white vinegar.

Finely grated Parmesan cheese.

Small crisp lettuce.

Mix ingredients, barring last two, form into balls, sprinkle thickly with Parmesan and place each on a few small leaves of lettuce.

Sufficient for 9 savouries.

MARRONS FAUSSE

(Mock Chestnuts)

2½ ozs. white bread-crumbs.
1 oz. grated Parmesan cheese.
1 oz. Swiss Gruyère cheese.
¼ teaspoonful dry mustard.
1 white of egg.

Yolk of egg.
1 flat teaspoonful Bournville cocoa.
¼ teaspoonful beetroot colouring.

Mix the crumbs, cheese, mustard, white of egg, pinch of white pepper and salt. Roll into shapes to represent chestnuts.

Bake in a quick oven, then brush over with yolk of egg, having mixed with it cocoa and colouring.

Replace in the oven for a few minutes to dry.

Serve in a folded serviette on a hot dish.

CIGARS

4 ozs. flour.
2 ozs. butter.
1 oz. anchovy paste.
Whole anchovies.

1 white of egg.
1 teaspoonful each, cocoa and lightly
baked cornflour.

Make into a paste the flour, adding butter and anchovy paste. Roll out thinly, and cut in strips $4\frac{1}{2} \times 1\frac{1}{2}$ inches. Roll up neatly, enclosing an anchovy in each, having first brushed pastry with white of egg. Bake in a moderate oven.

Mix smoothly the cocoa, white of egg and cornflour, and brush over with this the rolls of pastry. Replace in the oven to dry, and if not the desired shade, repeat the process.

Serve hot or cold, garnished with mustard and cress.

CIGARETTES

Cut some strips of pastry, $3\frac{1}{2} \times 1$ inch. Place an anchovy in the centre of each strip. Brush edges with white of egg and roll up neatly. Bake in a moderate oven, then wrap each in an imitation of white paper. Pressing it to the pastry and rolling with a palette knife.

Serve hot or cold, nicely garnished.

Imitation paper :—

1 section Swiss Gruyère cheese, dissolved in 3 tablespoonfuls of milk.

1 white of egg, in which is mixed 2 teaspoonfuls best rice flour.

Pinch salt and white pepper.

Mix well, and to cook, follow recipe for white carnations. When wrapping the pastry, brush edges with white of egg, and place in a cool oven to dry, but not to become discoloured.

TREFLE FAUSSE

(Mock Clover)

Plain biscuits.

Small portion Velveeta cheese.

Teaspoonful spinach or green peas, passed through a sieve.

A few brown bread-crumbs.

$\frac{1}{2}$ oz. boiled beetroot, passed through a sieve.

1 oz. white bread-crumbs.

St. Ivel cream cheese, size of a walnut.

Small pinch salt and white pepper.

Spread biscuits with Velveeta cheese. Add brown bread-crumbs to spinach or peas, and mix smoothly. Roll into balls, the size of new peas and place three together on each biscuit. Flatten and mark with a knife in imitation of a clover leaf.

Mix the beet, white bread-crumbs and St. Ivel cheese, adding pepper and salt, and pass in small portions through a sieve, turning the sieve and transferring the little mass as it hangs from the sieve

on the point of a knife to each croûte, making it look as much as possible like the bloom of clover.

Insert a stem cut from any green salad and serve, garnished with parsley.

Plain biscuits :—

3 ozs. flour.

1 oz. butter.

Sufficient milk, to moisten.

EPI DE BLÉ FAUSSE (Mock Ears of Corn)

Plain pastry.

2 tablespoonfuls minced ham.

$\frac{1}{2}$ teaspoonful dry mustard.

1 dessertspoonful bread sauce.

Small portion Swiss Gruyère cheese.

Lettuce leaves.

Cut some cone shapes of stale bread $2\frac{1}{4} \times \frac{3}{4}$ inches, depth $\frac{1}{2}$ inch. Cover with pastry and bake in a moderate oven, having the opening towards the baking sheet; when nicely baked, carefully remove the bread, and leave to cool. Then fill with the ham, to which has been added mustard and sauce, rounding and smoothing the top. Now, with a very small round vegetable scoop, hollow out some tiny shapes of Swiss Gruyère cheese in imitation of achenes, and place closely together on the ham.

Remove from some nice crisp lettuce, the centre veins almost to the tips, and place the imitation ears of sweet corn on these arranging the leaves to turn up on either side of the corn.

Sufficient for 4 people.

CROÛTES A L'ANNE

Small squares butter toast.

1 beaten egg, pepper and salt.

1 teaspoonful tomato ketchup.

A few drops Lea & Perrin's Worcester
Sauce.

A few fried and chopped mushrooms.

Chopped parsley.

Mix together the egg, ketchup, Worcester sauce and seasoning. Pour into a hot frying-pan, in which there is a little butter, and stir till the consistency of thick cream. Spread on toast and place a small heap of mushrooms in the centre of each croûte. Sprinkle the egg mixture with chopped parsley and serve hot, garnished with sprays of parsley.

Sufficient for 4 savouries.

CALLWELL CROÛTES

2 tablespoonfuls grated ham.

1 teaspoonful mustard.

1 tablespoonful bread sauce.

Outside slice ripe skinned tomato.

Finely shredded sorrel.

Whipped cream, to which has been added
beetroot colouring.

Mix the ham, mustard, bread sauce and tomato, spread on rounds of toast $1\frac{1}{2}$ inches in diameter, scatter with sorrel, and force a rose of pink cream in the centre of each.

Serve cold, on a fancy green dish
paper.

Sufficient for 6 savouries.

DICK'S TOAST

2 eggs.

1 teaspoonful grated Cheshire cheese.

1 dessertspoonful milk.

Slice nicely-fried bacon, cut in small squares.

$\frac{1}{2}$ teaspoonful finely chopped parsley.

A little salt and pepper.

Small squares of crisp toast.

Whip the eggs, add cheese, bacon, milk, parsley and seasoning. Pour into a hot frying-pan and stir over a gentle heat until the consistency of clotted cream. Spread on toast and sprinkle with chopped parsley.

Serve hot, garnished with sprays of parsley.

Sufficient for 8 savouries.

CROÛTES MOUSSU A L'ELISABETH

(Mossy Croûtes, Elizabeth's Style)

1 oz. Gentlemen's Relish.

1 hard-boiled egg, passed through a sieve.

1 oz. finely minced prawns.

$\frac{1}{4}$ teaspoonful Lea & Perrin's Worcester Sauce.

A few drops mushroom ketchup.

1 teaspoonful thick cream (optional).

2 ozs. firm green peas, which have been cooked with a shred of onion.

$\frac{1}{2}$ oz. butter.

$\frac{1}{2}$ oz. grated Cheshire cheese.

Mix together the relish, egg, prawns, sauces and cream, and spread on small squares of lightly-buttered toast.

Having mixed the peas, cheese and butter, pass in small portions through a wire sieve, and transfer to the croûtes by sliding a thin-bladed knife under the

little mass, as it hangs from the sieve, without disarranging the moss-like appearance.

Serve cold, garnished with parsley.

Sufficient for 6 savouries.

LADY MARY'S CROÛTES

1 egg.
1 teaspoonful milk, pepper and salt.
1 teaspoonful grated Parmesan cheese.

Rounds of toast $1\frac{1}{2}$ inches in diameter.
Slices of lightly-cooked tomato.
Small rolls of cooked bacon.
Chopped parsley.

Beat the egg, add Parmesan, milk, pepper and salt, cook to the consistency of clotted cream and spread on croûtes. Place a slice of tomato on top, and in centre of tomato, a very small roll of bacon. Sprinkle with chopped parsley and serve hot, garnished with sprays of parsley.

Sufficient for 4 savouries.

CROÛTES LLANDAFF

2 tablespoonfuls minced ham.

$\frac{1}{2}$ teaspoonful mixed mustard.

1 tablespoonful bread sauce.

Rounds of toast $1\frac{1}{2}$ inches in diameter.

1 nice red beetroot.

Strips of gherkin, or stems of watercress.

A very little cocoa and sieved hard-boiled yolk of egg.

Mix together the ham, mustard and bread sauce, spread on croûtes. Cut the beet downwards, in thin slices. Then, in little oval shapes representing the petals of the small dahlia called Llandaff, place a double row on each croûte, having the bottom slightly longer than the top row.

Drop a little sieved yolk of egg, in the centre. Then by means of a tiny funnel drop in the centre of the sieved egg a small pinch of cocoa, leaving a border of egg. Insert a stem, cut from watercress or gherkin.

Serve cold, if possible garnished with the pure copper-coloured watercress.

CROÛTES A LA MARION

2 ozs. St. Ivel cream cheese.

Skinned tomato, discarding seeds and core.

A very little salt and pepper.

Brown bread.

Beetroot colouring.

Gherkin.

Chop the tomato, mix with three parts of the cheese and make half the quantity into a sandwich with brown bread. Cut in squares $1\frac{1}{2}$ inches across, and spread with remainder of mixture. Sprinkle with shredded gherkin, and having added colouring to the remaining cheese, force a tiny pink flower in the centre of each.

Serve garnished with cress or parsley.

CROÛTES A LA HENRI

Small squares lightly-buttered toast.

Sliced tomato.

Teaspoonful finely-grated onion.

2 tablespoonfuls grated Cheshire cheese.

2 tablespoonfuls milk.

$\frac{1}{2}$ teaspoonful mustard, pinch of salt.

Grated ham.

Chopped parsley.

Place a slice of lightly-cooked tomato on each piece of toast, having boiled onion in the milk for two or three minutes, add cheese and seasoning, when dissolved pour over the tomato and sprinkle with grated ham and chopped parsley.

Serve very hot, garnish with parsley.

Sufficient for 8 savouries.

CROÛTES A LA KAREN POULSON

1 teaspoonful anchovy or bloater paste.
1 hard-boiled egg (passed through a sieve).
Rounds of toast $1\frac{1}{2}$ inches in diameter.

Mix together the egg and fish paste adding pepper, spread thickly on the croûtes. Now make the preparation for the imitation rose by recipe for marsh marigolds and then place between slices of beetroot, to which have been added a few drops of vinegar. Leave for an hour, then take out and cut into shapes to represent the petals of the rose, Karen Poulson. Place five in a circle on each croûte and in the centre drop a little grated Parmesan cheese, sieved hard-boiled yolk of egg and 5 or 6 tiny brown crumbs.

Serve garnished with copper-coloured watercress.

CROÛTES KIRKPATRICK

Slices of tomato.

Mushrooms.

Thin slices of green gherkin.

Pepper and salt.

Rounds of toast $1\frac{1}{2}$ inches in diameter.

Place a slice of lightly cooked tomato on each croûte, then a nicely-fried mushroom, seasoned with black pepper and salt, next a slice of gherkin.

Serve hot, garnish with parsley.

CROÛTES A LA ROSE

6 finely-chopped prawns.

1 oz. Velveeta cheese.

A few drops of Tarragon vinegar, Cayenne pepper.

Rounds of toast $1\frac{1}{2}$ inches in diameter.

Glaze cherries which have soaked in vinegar.

Leaves of watercress.

Mix together the prawns, cheese, vinegar and Cayenne, spread on toast, make a rosette of cherries in the centre and place round leaves of watercress.

Serve cold, garnished with watercress or parsley.

COCARDES FANTASTIQUE

(Fantastic Cockades)

1 oz. Velveeta cheese.

1 hard-boiled egg, passed through a sieve.

A few drops of Chili vinegar, pepper and salt.

Very small boat shapes of flake pastry.

Finely-chopped green parsley placed in corner of a clean cloth dipped in water and squeezed dry.

Small portion of whipped cream.

Beetroot colouring.

Very thin shreds nice white Parmesan cheese (to represent feathers).

Mix together the egg, Velveeta cheese, vinegar, pepper and salt, place a small heap in each boat, drawing it up to a point and shaping to represent a cocked hat, sprinkle edge of pastry with parsley, then with a plain pipe force a line of cream over the mixture, beginning at the bottom and going to the top, making

half the number pink by adding beetroot colouring to half the quantity of cream, stick in the pink hats, 1 or 2 white shreds of Parmesan, for the white hats dip shreds in beetroot colouring.

Serve cold, nicely garnished.

ŒUFS FÉE

(Fairy Eggs)

2 sections Swiss Gruyère cheese.

1 oz. white bread crumbs.

1 white of egg.

$\frac{1}{2}$ teaspoonful Garlic vinegar.

2 teaspoonfuls milk.

Pinch white pepper, salt if necessary.

4 chopped prawns.

6 whole prawns.

Small portion hard-boiled yolk of egg.

Finely-chopped parsley.

Mix together ingredients, barring last three, divide into six portions, roll out separately enclosing a prawn in each and shape to represent an egg. Ten minutes before required place in a hot oven and bake lightly, then glaze with white of egg and pass the hard-boiled yolk through a sieve sprinkling each egg as it falls from the sieve, next sprinkle with parsley, replace in oven to dry and keep hot.

Serve in a circle of mustard and cress
or parsley.

CÔNES SAVOUREUX

(Savoury Cones)

1 oz. Velveeta cheese.
2 tablespoonfuls bread sauce.
1½ ozs. brown bread-crumbs.
1 oz. Bowyer's anchovy paste.
1 white of egg.
A few drops of mushroom ketchup.
Dust black pepper.
Gherkin or olive.

Mix ingredients well, barring gherkin or olive, and make into shapes to represent fir cones, make a few incisions slantwise, criss-cross forming diamond in imitation of bracts, insert a short thick stem cut from gherkin or olive. Bake lightly and serve hot, garnished with fennel.

Sufficient for 10 savouries.

REINES-CLAUDES FAUSSE

(Mock Greengages)

$\frac{1}{2}$ lb. green peas (cooked and passed through a sieve).

$\frac{1}{2}$ oz. grated Cheshire cheese.

$1\frac{1}{2}$ ozs. white bread-crumbs.

$\frac{1}{2}$ oz. butter.

A few drops of Lea & Perrin's Worcester sauce.

$\frac{1}{2}$ teaspoonful dry mustard.

Stems of Sorrel, Watercress or Parsley.

Small portion white of egg.

Mix all ingredients barring last two items and roll into balls, size of greengages, insert a stem in each and glaze with white of egg.

Make an hour or two before required in order to dry the glaze.

Serve in a pile on small lettuce or sorrel leaves.

Sufficient for 4 people.

AUNTIE NELLIE'S HYACINTHS

2 ozs. minced ham.

1 dessertspoonful thick horse-radish sauce.

Waffles 1 inch in diameter and $1\frac{1}{4}$ inches in depth.

Small green gherkins.

Equal quantities green peas and white bread-crumbs.

Whipped cream, to which has been added a little cream cheese.

Mix together the ham and sauce and fill the cases with the mixture. Cut gherkins lengthwise in four quarters, then each quarter in two almost to the end. Now stick two of these well into the centre of each case, having the uncut ends downwards, and with a small rose-pipe, force some cream in centre of pieces, bringing it a little higher than the gherkin and thus making an imitation of a hyacinth. Having mixed the crumbs and peas and passed them through a sieve, place round the hyacinth in imitation of moss.

Serve cold, garnished with parsley.

Sufficient for 8 savouries.

MOCK HELLEBORE

1 oz. anchovy paste.
1 hard-boiled egg.
1 teaspoonful boiled, pressed, drained
and sieved spinach.
Pepper and salt.

Mix and make half the quantity into a sandwich with brown bread and butter. Cut into rounds $1\frac{1}{2}$ inches in diameter and spread with remainder of mixture, now place on each an imitation of Hellebore, having made the preparation by recipe for Mock Carnations (white), cut in three portions, soaking one in equal quantities of beetroot colouring and milk, another in two parts milk and one part Marshall's "Purvo," and leaving the third plain, cut in oval-shaped pieces and place five in a circle, on each in the centre, a little grated Parmesan, sieved hard-boiled yolk of egg and five or six tiniest baked crumbs, insert a stem cut from any green eatable and garnish with watercress or parsley, having placed the flowers alternately, pink, white, and mauve.

Sufficient for 6 savouries.

LADY JANE'S PLANT POTS

Flake pastry.

Chopped prawns.

Anchovy paste.

Whipped cream (to which has been added a little beetroot colouring).

Very small sprays of watercress.

Fold the pastry over the handle of a large wooden spoon, cutting sufficient for a slight overlap, brush overlap with white of egg and press down, prick with a small fork and divide into lengths of $1\frac{1}{2}$ inches, cutting the pastry through without removing it from the spoon, then cut some little rounds of pastry $1\frac{1}{4}$ inches in diameter, prick and place in a moderate oven together with the spoon, when nicely baked, remove from the oven and carefully slide each little case off the spoon. When cool fill with chopped prawns and having placed in the centre of each round of pastry a small portion of anchovy paste, set the cases upright on these, spreading the top with more anchovy paste and stick in the centre a spray of watercress, amongst the leaves force some tiny flowers of pink cream,

Serve cold.

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POPULAGE FAUSSE

(Marsh-Marigold)

St. Ivel cream cheese.

Small leaves and stems of watercress.

Rounds of toast $1\frac{1}{2}$ inches in diameter.

1 small sheet Marshall's Gelatine.

2 tablespoonfuls water.

2 yolks of eggs.

$\frac{1}{2}$ teaspoonful mixed mustard.

Small pinch of salt.

$\frac{1}{2}$ teaspoonful white vinegar.

Spread the croûtes with cream cheese, and place on the edge of each one or two leaves and a stem. Having dissolved the gelatine in the water add the vinegar, mustard, salt and yolks of eggs, mix well and pour into slightly-greased frying-pan (which must not be very hot) just enough to form a thin coating. Place in the oven to become firm but not discoloured; then take out and leave to

cool. Cut into pieces to represent petals of marsh-marigold and place five in a circle on each croûte and in the centre of circle, drop a saltspoonful of sieved hard-boiled yolk of egg, pressing down the centre part of sieved egg with the point of a skewer.

Serve cold, garnished with watercress.

CHAMPIGNONS FAUSSE

(Mock Mushrooms)

1 oz. butter.

1 oz. flour.

 $\frac{1}{2}$ cup of milk.

2 ozs. white bread-crumbs.

 $\frac{1}{2}$ teaspoonful Tarragon vinegar.

Saltspoonful dry mustard.

Small portion anchovy or bloater paste.

Make into a sauce the flour, butter and milk, add crumbs, vinegar and seasoning, form into balls the size of small walnuts, then shape on a deep wooden spoon making a depression by pressing down with a smaller spoon. Having made the edges even, spread the inner side lightly with fish paste, then mark with a small fork in imitation of the gills, remove from the spoon and place a small roll of the mixture in the centre having dipped the end in fish paste.

Serve garnished with mustard and cress or shredded lettuce.

ŒUFS EN NIDS

(Nests of Eggs)

Line some small patty pans with nice flake pastry, prick with a fork and fill with crumbled white bread, then bake in a quick oven, remove the crumbs of bread, brush with white of egg and sprinkle thickly with baked brown crumbs and chopped parsley, place in each a few tiny eggs, made in the following way:—

Mix together two chopped prawns.

1 section Swiss Gruyère Cheese.

1 teaspoonful finely-grated Parmesan.

A few drops of Tarragon vinegar.

$\frac{1}{2}$ oz. white bread crumbs.

Dust Cayenne, salt if necessary.

Sufficient milk to make a smooth paste.

Roll into shapes to represent birds' eggs and use as directed.

Sufficient for 45 tiny eggs.

If you can conveniently make small round waffles they look much prettier than pastry for the nests, in which case you need not use crumbs.

PÊCHES FAUSSE

(Mock Peaches)

- 1 tablespoonful each, grated Cheddar and Parmesan cheese.
- $\frac{1}{4}$ teaspoonful dry mustard, small pinch of salt.
- 1 tablespoonful good thick cold white sauce.
- $\frac{1}{2}$ teaspoonful Tarragon vinegar.
- Outside slice of ripe tomato.
- $1\frac{1}{2}$ ozs. white bread-crumbs.

Having passed ingredients through a sieve, form into balls the size of small peaches. With the back of a knife, make a divisional line round the centre, brush one side lightly with beetroot colouring, then dust the whole with very finely-sieved Parmesan.

Serve hot on a bed of any eatable green leaves.

Sufficient for 5 savouries.

PEBBLED LUXURY

1 teaspoonful milk.
1 gill chopped prawns.
White of egg.
Brown bread and butter.
Yolk of an egg.
Chopped green parsley.
Pressed caviare.
Chopped radishes.

Mix the prawns and white of egg and make into sandwich with brown bread and butter, cut in small triangles, brush over with yolk of egg, having added milk. Bake lightly in a quick oven, sprinkle edges with chopped parsley and in the centre of each spread caviare, over the caviare sprinkle chopped radishes in imitation of pebbles.

Serve hot or cold, if hot add radishes just before serving.

POIRES FAUSSE

(Mock Pears)

3 ozs. white bread-crumbs.

1 oz. each of Velveeta and Swiss Gruyère cheese.

2 tablespoonfuls of milk.

1 teaspoonful white malt vinegar.

Seasoning.

1 hard-boiled egg (passed through a sieve).

$\frac{1}{2}$ oz. Cheshire cheese (finely grated).

$\frac{1}{2}$ oz. nicely boiled green parsley (passed through sieve and well drained).

Small portion whipped egg.

Mix crumbs, Velveeta and Gruyère cheese, milk, vinegar, pepper and very little salt, divide in three parts, roll into small cones two parts of the mixture, to the remaining part add Cheshire cheese, hard-boiled egg and parsley. Mix well then flatten out in small portions, enclose a cone in each portion, brush over with

egg and place in the oven for three seconds (no more) leave in a cool place. Before required insert a stem and sepals as in previous recipe for apples.

Serve in a pile on any eatable green leaves.

Sufficient for 10 persons.

If preferred hot, use egg instead of milk.

PIPES TABAC FAUSSE

(Mock Pipes of Tobacco)

Flake pastry.

Egg.

Pressed caviare or fried and chopped mushrooms.

Make some cases of pastry 1 inch in length by the same method as those for plant pots or snow boots, and some small rolls to represent the shank of a clay pipe. Having baked the pieces place one end of each roll right across one end of each case, joining them together by placing over both a small round of raw pastry, gently pressing it to the cooked pieces, having first brushed it over with egg. Now, having completed the pipe, place in the oven, with the raw parts upwards in order to bake and keep the pieces together.

Fill with caviare or mushrooms, serve hot or cold.

POMME DE TERRE FAUSSE

(Mock Potatoes)

2 tablespoonfuls rice (boiled 20 minutes and passed through a sieve).

1 tablespoonful grated Parmesan cheese.

3 sections Swiss Gruyère cheese.

$\frac{1}{2}$ teaspoonful dry mustard.

Pinch of salt, pepper and mint.

$\frac{1}{2}$ teaspoonful Tarragon vinegar.

Mix together and form into balls, size of new potatoes, prick one end of each with a skewer in imitation of eyes. Sprinkle with chopped parsley and serve in a pile on a round of flake pastry, which has been well glazed and sprinkled thickly with finely-chopped green parsley, or on a bed of watercress.

Serve in a silver dish.

Sufficient for 5 people.

CORBEILLES A LA REINE

(Baskets Queen Style)

Finely-chopped prawns.

St. Ivel cream cheese.

Fresh whipped cream.

Pepper and salt.

Beetroot colouring.

Green leaves of cress or pieces of gherkin.

Waffles $1\frac{1}{4}$ inches in diameter and $\frac{3}{4}$ inch in depth.

A few sticks of spaghetti.

Fill the waffles with chopped prawns, force roses of cream on top having added a little cream cheese and coloured part with beetroot colouring. Stick here and there a few small green leaves or thin pieces of gherkin. Having boiled the spaghetti for a few minutes, drain and leave to cool, then shape to represent the handle of a basket and fry a light golden colour, keeping the pieces in shape as you do so. Place one in the centre of each waffle and thus represent a basket of roses.

Serve cold, garnished with asparagus fern, fennel or parsley.

RADISES FAUSSE

(Mock Radishes)

Plain pastry.

 $\frac{1}{4}$ lb. minced ham.

1 oz. oiled butter.

1 oz. white bread-crumbs.

1 egg.

Beetroot colouring.

Mint or watercress.

Mix together the ham, butter, crumbs and enough egg to make a smooth paste, then roll into shapes to represent small radishes, cover with pastry and bake. Add beetroot colouring to a small portion white of egg and brush over each little shape, replace in the oven to dry and if not the desired shade repeat the process. Make a small opening in the larger end of each and insert a tiny branch of watercress or mint.

Serve hot or cold.

FRAMBOISES FAUSSE

(Mock Raspberries)

- 1 hard-boiled egg, passed through a sieve.
- 1 oz. Velveeta cheese.
- 1 oz. white bread-crumbs.
- Dust Cayenne pepper.
- 2 teaspoonfuls beetroot colouring.

Mix to a smooth paste and roll into shapes with butter pats, in imitation of raspberries. Insert a few shreds of any green salad to represent the calyx, in some, and in those remaining make a little hollow with the point of a wooden skewer representing the stemmed berries.

Serve on a bed of small lettuce leaves.

Sufficient for four people.

ROSES ROCHE

(Rock Roses)

1 oz. Swiss Gruyère cheese.

$\frac{1}{2}$ oz. butter.

1 hard-boiled egg, salt and pepper.

Plain biscuits, $1\frac{1}{2}$ inches in diameter.

A few short sprays mustard and cress.

Pass through a sieve the egg, reserving a small portion of yolk. Mix smoothly with cheese and butter, adding salt and pepper. Spread on biscuits and scatter round edges mustard and cress, leaving a small space in the centre.

Having made the preparation for rock roses by recipe for white carnations and placed between slices of beetroot to which has been added a few drops of vinegar and left for a few minutes to soak, then taken out and drained on a clean cloth. Cut in tiny shapes to represent petals of

the rock rose, and place five in each space and in the centre. Drop a little of the remaining sieved yolk of egg.

Serve garnished with cress.

PLAIN BISCUITS.

4 oz. flour.

1½ ozs. butter.

Sufficient white of egg to moisten.

CREVETTES Á LA HENLEY

(Shrimps Henley Style)

Anchovy biscuits.

Velveeta cheese.

Cayenne.

Shrimps.

Chopped parsley, small portion grated
Parmesan.

Spread biscuits with Velveeta cheese, to which has been added a dust of Cayenne. Place round edges of each a circle of shrimps having tails outwards. Sprinkle centre thickly with parsley, then lightly with finely-grated Parmesan.

Serve cold, garnished with parsley.

ANCHOVY BISCUITS.

2 ozs. flour.

 $\frac{3}{4}$ ozs. butter.

1 teaspoonful anchovy essence.

Water to moisten.

SMITH'S TOAST

3 yolks of hard-boiled eggs.

2 ozs. tomato, passed through sieve.

1 oz. white bread-crumbs, pepper and salt.

Croûtes of buttered toast $1\frac{1}{2}$ inches in diameter.

Lax, chopped parsley.

Mix into a paste, the tomato, crumbs, seasoning and yolks of eggs, reserving a small portion of the latter. Spread thickly on croûtes of toast. Sprinkle round edges with parsley. Make a hollow in the centre of each and fill with the remains of egg passed through a sieve. Cut the lax in small strips and place a circle round the egg in imitation of a marguerite. Should the lax be very pale dip in beetroot colouring. (The whites of eggs can be put one side for snowballs on the following day).

Dish the croûtes up on a fancy green paper, garnished with parsley.

BOULES DE NEIGE EN SURPRISE (Surprise Snowballs)

- 1 oz. bread-crumbs.
- 3 hard-boiled whites of eggs.
- 1 raw white of egg.
- 1½ ozs. grated Parmesan cheese.
- A pinch of mustard, salt and white pepper.
- Small rolls, cooked ham, tongue or bacon.

Pass the hard-boiled whites of eggs through a sieve, add crumbs, cheese, seasoning and uncooked white of egg, mix and roll into small balls, enclosing in each a very small roll of bacon, ham or tongue.

Bake lightly without discolouring and dust thickly with finely-sieved fresh Parmesan.

Serve hot, garnished with parsley.

Sufficient for six imitation snowballs.

BOTTES NEIGE

(Snow Boots)

Flake pastry.

Pressed Caviare.

Anchovy Paste.

Egg.

Small portion sour cream and white of egg.

Prepare some cases of pastry by recipe for plant pots, then take a slice of stale bread $\frac{1}{2}$ inch thick and cut into little shapes to represent the upper of a boot $1\frac{1}{4} \times 1$ inch, rounding and making slightly smaller one end in imitation of the toe. Cover with pastry and bake, having the open side towards baking sheet. When nicely done remove the bread and leave to cool, then fill with anchovy paste, and having rolled out some more pastry and brushed over with egg, place the pieces of cooked pastry together on this, having the case upright and cut all round to form the sole. Having completed the boots, brush each

over with beaten egg and bake a nice tan colour. When required fill with caviare. Having whipped the cream and stirred in a little whipped white of egg and small pinch of salt, dab the lower parts with this to represent lightly snowed-up boots.

Serve cold, garnished with fennel or parsley.

FRAISES FAUSSE

(Mock Strawberries)

2 ozs. St. Ivel cream cheese.

2 ozs. fine white bread-crumbs.

Outside slice of ripe tomato.

A pinch of mustard, white pepper and salt.

A few drops of Tarragon vinegar.

Small portion of white of egg, colouring.

Mix together with cheese, crumbs, tomato, vinegar and seasoning and make into shapes to represent strawberries. Brush over with white of egg to which has been added beetroot colouring or carmine, mark in imitations of achenes by rolling on a medium fine grater, insert a few shreds of pistachio in imitation of sepals and leave for an hour or two in order to dry the glaze.

Serve in a pile on a bed of watercress.

Sufficient for four people.

CANAPÉS À LA STANTON

1 hard-boiled egg passed through a sieve.

1 teaspoonful Gentlemen's relish.

1 dessertspoonful bread sauce.

Small portion grated Parmesan.

Chopped lettuce.

A few chopped shrimps.

Brown bread toast.

Mix together the Gentlemen's relish, bread sauce and egg, spread on the lightly buttered toast, cut in rounds of $1\frac{1}{2}$ inches in diameter, sprinkle thickly with chopped lettuce, then make a little hollow in the centre and fill with chopped shrimps. Sprinkle with Parmesan and serve hot or cold, garnished with parsley.

Sufficient for six savouries.

CANAPÉS À LA SUZANNA

Small portion anchovy paste.
Toasted brown bread split and buttered.
2 ozs. tomato, passed through a sieve.
 $1\frac{1}{2}$ ozs. white bread-crumbs.
Butter, size of a walnut.
A little Cayenne and salt.
Small portion St. Ivel cream cheese.
Small green gherkin.

Make an anchovy sandwich, and cut in rounds $1\frac{1}{2}$ inches in diameter. Mix together the crumbs, tomato, butter and seasoning and spread thickly on each. Force a rose of cream cheese in the centre and place round five very thin slices of gherkin which have been cut crosswise with a bread saw.

Serve cold, garnished with parsley.

Sufficient for eight savouries.

ORANGES DE TANGER FAUSSE
(Mock Tangerines)

1 oz. grated Cheshire cheese.
2 yolks of hard-boiled eggs.
1 oz. minced prawns.
1 oz. white bread-crumbs.
Outside slice of tomato.
 $\frac{1}{2}$ teaspoonful dry mustard, a pinch of
white pepper and salt.
Butter, size of walnut.

Pass all ingredients through a sieve and mix well, form into shapes to represent small tangerines, mark in imitation of the pitted skin by pressing against a medium fine grater.

Serve on a bed of any eatable green leaves.

Sufficient for four people.

TASSES A THÉ FAUSSE

(Mock Cups of Tea)

Plain light pastry.

A little white of egg and beetroot colouring.

Shrimps.

$\frac{1}{2}$ oz. Shippam's anchovy paste.

1 tablespoonful white sauce without salt.

1 small teaspoonful of cream.

$\frac{1}{2}$ teaspoonful caramel.

Cut some shapes of stale bread to represent tiny tea-cups and cover with pastry. Pinch one side to form a handle, make a slit in the opposite side and fold over, having brushed the overlap with white of egg, press well into the little shape and prick all over with a small fork. Bake in a quick oven and having carefully removed the bread, brush edges and handles with white of egg, to which has been added colouring. Having made the saucers by covering little rounds of bread with pastry, brush the edges of these with the colouring. Now place a

little anchovy in the centre of each saucer and set a cup on each. Three parts fill the cups with shrimps and having mixed the anchovy sauce, caramel and cream, pour a little over each cup of shrimps.

Serve cold garnished with mustard and cress, or parsley.

TOMATOES FAUSSE

(Mock Tomatoes)

- ½ oz. red beetroot which has been boiled and sieved.
- 2 ozs. white bread-crumbs.
- 2 ozs. baked potatoes.
- 1 oz. butter.
- 1 oz. finely-grated Cheshire cheese.
- A few drops of Tarragon vinegar.
- A pinch of mustard, pepper and salt.

Mix ingredients, adding sufficient egg to make a smooth paste and form into balls size of small tomatoes. Bake in a quick oven without discolouring. Brush over with the remaining beaten-up egg and insert a few shreds of green olive or gherkin in imitation of the calyx. Replace in the oven to dry.

Serve hot or cold, garnished with watercress.

Sufficient for seven small savouries.

CROÛTES LEGUMISTE

(Vegetarian Croûtes)

1 oz. best part of ripe-skinned tomato.

1 oz. chopped gherkin.

1½ ozs. white bread-crumbs.

Dessertspoonful chopped green peas.

Cayenne and salt.

Pat of butter.

A few drops Tarragon vinegar.

Small portion St. Ivel cream cheese.

Hard-boiled egg, passed through a sieve.

Chopped parsley.

Mix together ingredients, barring last three, spread some small round croûtes with cream cheese and pile on these the mixed vegetables. Sprinkle with the egg and freshly-chopped parsley.

Serve cold, garnished with cress.

CUVIERS

(Washing Tub)

Flake pastry.

Stale bread.

Chopped shrimps.

Whipped white of egg.

Pinch finely-grated Parmesan, dust
pepper and salt.

Cut a slice of bread 1 inch thick. Then cut into rounds $1\frac{1}{4}$ inches in diameter. Cover with pastry, pinching the pastry to form imitation handles. Bake, having the open end towards the baking sheet. When slightly cool remove the bread and fill with shrimps. Before sending to table, cover the top of each with stiffly-whipped white of egg, having added Parmesan, pepper and salt.

Serve hot or cold.

Garnished with parsley.

BOÎTES FENÊTRE

(Window Boxes)

Flake pastry.

Shrimp paste.

Pressed Caviare.

Tiny open hearts of lettuce.

Small portion whipped cream.

Roll out the pastry, and cut in 2-inch squares. Remove the centres out of half the quantity, leaving a margin of $\frac{1}{4}$ inch. Bake in a moderate oven. When cool, spread the whole squares with shrimp paste and place the borders on top. Fill the centre spaces with caviare and place upright in each a heart of lettuce and amongst the leaves, force a flower of cream.

Serve cold.

Those who object to pastry may find toast a good substitute.

WAFFLES

$\frac{1}{4}$ lb. flour.

Not quite $\frac{1}{2}$ pint of milk.

2 eggs.

Pinch salt.

Mix flour, yolks of eggs and milk, adding salt. Whip the whites of eggs stiffly and fold in. Cook on a waffle iron, having placed it in olive oil and when hot and the oil boiling take out and dip in the batter, keeping it in for about 30 seconds until it coats, then place in the boiling oil until golden brown and crisp. Remove gently.

If the iron is sufficiently hot, when dipped in the batter, you will hear a slight sizzle.



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