

TX 349

.H5

Copy 1



Webster's
Calvary
Dictionary



Class TX 349

Book 115

Copyright N^o _____

COPYRIGHT DEPOSIT.

with 377 plates

Explanations

of all terms
used
in

Cookery-Cellaring

and the preparation
of drinks

POCKET
DICTIONARY

This book is mailed only on receipt of postal order covering price.

P. O. BOX 72, MADISON SQUARE.
NEW YORK CITY.

TXB40
H

All rights reserved.

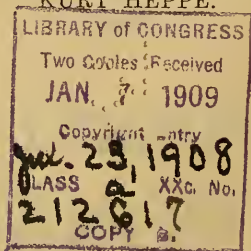
Les droits de reproductions et de traduction sont réservés.

Nachdruck, auch teilweiser verboten.

Copyright, 1908,

by

KURT HEPPE.



PRICE 1 DOLLAR.

PREFACE.

THIS book has been specially adapted to American methods, anybody using it outside of the United States, please remember, that each nation has its peculiarities. The book has been written for the purpose of giving a clear and net explanation of terms used in first-class catering establishments in regard to dishes and drinks served.

These terms have come into practical use in the course of years and set a standard for all high-class places. Though often misused by minor houses, they are always respected in high-class hotels and restaurants.

The volume has been specially compiled for waiters, who can not be expected to know the thousands of different dishes and names by heart. A quick glance in the book will give them all desired information and a little study will instruct them a great deal.

Many "so-called" waiters have the custom, I am sorry to say, to tell the guest a dish is prepared in such and such a way, when a very different thing is meant. They then help themselves out of the hole by serving what they explained.

By this manner a very vexing mix-up of ideas and names follows and guests are often put in confusion when they order a certain dish by name in an other hotel and explain to their friends how it is made up.

It is certainly to be desired that the public in question should be a little more broadly instructed on these questions, specially as a tendency is prevailing all over the world and exceptionally so in this COUNTRY, to regulate all business after a given standard.

The more the public gets to know this standard, the harder the fakers will have to fight for their existence.

THE AUTHOR.

NOTE.

THIS dictionary has been compiled by the author from the latest and most reliable sources, and no effort has been spared to gather into it all formulæ concerning **COOKERY, CELLARING AND DRINKS**, and special care has been paid to the correctness of set-up. Considering however that many cooks like to explore their own fancy, waiters are cautioned to always observe a certain reserve in giving explanations, seeing that some guests follow the sport of getting the waiter into trouble. The best way out of this difficulty is to tell the guest that "as much as I can remember" the dish is prepared in such and such a way.

The plan and method of this little volume are new and a cursory glance will at once reveal its unique and useful character. Notwithstanding the small space allotted the compiler presents a list of about 6000 different receipts. This small lexicon is designed for the use of waiters and **HOTEL PEOPLE** generally, as well as for **GUESTS**, who like to do their own ordering, or find out all about some dishes they have seen in hotels in the shortest possible manner. Guests may also find out from the Menu what this or that dish consists of, and anybody fairly well acquainted with the little reference-book will have no trouble in locating any and all fancy names.

The names are derived from specialties of countries, towns or prominent people, either in state, or kitchen affairs.

Special attention is called to the garnishes, sauces and soups, as many useful hints may be gained therefrom.

In order that the method and construction of this volume may be clearly understood it would seem necessary to present the following explanation: Any dish that is being sought should be looked for first under the letter. For example: Grape,

Fruit, Supreme—look up Grape fruit, first on letter “G,” if you do not find a thorough explanation, look up Supreme in letter “S,” if this should fail and no clue indicated, try to think out where you may probably find the solution; it will very likely occur to you that an iced fruit is understood, so look up Ices next and you will surely find the desired explanation in the best form; carry out this plan in all cases, though it will hardly be necessary, as most times you will find a remark that will lead you to the right heading. After a short time of study the reader will develop a right instinct on culinary matters, that will make the book in most cases superfluous, and he will then only have to refer to it in doubtful cases.

In the case of Fishes, Relevées, (removes, etc.), it is best to look up the Garnishes first, as this will in most cases solve the question; if however Garnishes, Sauces and the Letter should fail, think of a similar dish and look that one up as stated before. For example: Mignon of filets of beef and Tournedos.

In some instances dishes will be found with slight additions, or the one or other missing, such as specialties of certain houses, in that case the author would greatly appreciate, if the reader would collect the mentioned instances and communicate with him on card or letter. These dishes can then be added in following editions and in this way the book becomes the most complete ever dreamed of.

KURT HEPPE,

P. S.—Don't fail to read the “Hints on Service” at the back of the book. To find out all about the choice Morsels of Viands, look up Tit-Bits. At the back of the book are some empty pages for observations and manuscript notes.

ABBREVIATIONS.

s. w.	serve with
h.	hot
boi.	boiled
r.	roast
gr.	grilled
poa.	poached
veg.	vegetables
pot.	potatoes
mushr.	mushrooms
shal.	shallots
garl.	garlic
truff.	truffles
pist.	pistachios
delic.	delicat
Span.	Spanish
confect.	confectionery
Fr.	French
&	and
swchs.	sandwiches
sc.	sauces
nat.	natural
artks.	artichokes
br.	brown
Arb.	Arabic
Ger.	German
W. I.	West Indian
trop.	tropical
flav.	flavored
cor.	corruption
fr. dr.	French dressing
sm.	small
chop.	chopped
targ.	taragon
arom.	aromatic
cov.	covered
apric.	apricots
marm.	marmelade
cr.	cream
sug.	sugar
wh.	whipped
st.	stuffed
reg.	regions
spec.	species
spec.	special

- Ablette**—french for whitebait. Blanchaille.
- Absinthe**—infusion in strong alcohol of worm wood, annis, fennel, etc.; French style; serve with water and lump sugar; special glass top or spoon.
- Accolade**- en,—french, means brace of.
- Aerated water**—natural or artificial; impregnated with carbonic acid.
- Agnelotti**—mince-meat-patties.
- Agro-dolce**—sauce; sweet-sour, brown; serve with savoury meats.
- Alguillettes**—french for little needles, thin strips of fish or meat on skewers, fried; serve with anchovie sauce and lemon, if fish.
- Aillade**—piece of bread, rubbed with garlic; for salads, stews, etc., (chapon).
- A-la**—french for after, the style of.
- Alaska**—an omelette en surprise; ice cream with omelette meringué.
- Albumen**—nutrient substance of foods; is often sold as a powder.
- Alcohol**—from the Arab.; product of fermenting sugar.
- Ale**—see Beer.
- Ale-flip**—hot ale, sugar and spice.
- Ale-posset**—hot milk, ale, egg, sugar, sometimes served with toast in basin.
- Algae**—sea-weeds.
- Alligator pear**—W. Indies; serve cut in halves, stoned, resting in bowle of ice with french dressing; or spooned out as a salad with french dressing or with lemon-juice and sugar.
- Alma**—a sweet semolina pudding.
- Allspice or Jamaica pepper**—a spice; taste of cinnamon, cloves and nutmeg combined.
- Amer Picon**—a French bitter.
- Ambrosia**—fruit-bread.
- Amontillado**—a pale dry spanish wine.
- Amourette**—small garnishes of spinal marrow of beef,
- Anacreon**—french cake, almonds, eggs, kirsh, potato-flour.
- Anchovies**—small fish; serve cold with lemon, chopped eggs and parsley; egg-dressing.
- Anchovies on toast**—serve hot with lemon.

- Anchovies a-la Pascale**—a pain with olives moulded.
- Anchovies surprise**—crumbed out rolls, filled with chopped eggs, chives, taragon.
- Anchovie leaf or salad**—served on lettuce leaf with egg-dressing and chives, cabbage; hash up with french dressing or lemon-juice; to be done with silver knife.
- Anchovie pear**—W. Indies; tastes like Mangoe-pickle.
- Andouilles**—French for a kind of sausages; made of chitterlings.
- Andouillettes**—rolls of minced veal; served often in vol-au-vent.
- Angelika**—ornament and flavor; sold in bundles of green sticks, a candied herb.
- Angelika punch**—a sherbet with angelika flavor.
- Angels bread**—a variety of cocoa-nut bread.
- Angels on horseback**—oysters on bacon, breaded; served on skewer, on croutons.
- Angostura bitters**—digestive bitters of angostura bark, chamomil-flowers, cardamus and orange-peel; of great merit; good for sea-sickness and stomachache.
- Anis**—an aromatic herb of the pimpinella tribe.
- Anisette**—French cordial of oil of anis seed.
- Antipasti**—Italian for Hoours d'Oeuvres; consists of thunny, pickles, carrots, etc.
- Apperitive**—French, for cocktail.
- Apples**—Newtown pippin; medium size, highly aromatic; see Entremets.
- Calville blanche; first-class; sweet, medium size.
- Reinette; reddish brown, medium size, best dessert apple.
- Apple roly-poly**—of apple and suet crust with cinnamon, boiled; served hot.
- Apple-timbale**—of rice, apples, thin paste; covered with apricot marmelade; served hot or cold.
- Apple-toddy**—apples, nutmeg, allspice; cloves, mace, and rum.
- Apple-turnover**—stewed apples in tarte paste with apricot-jam, hot or cold.
- Apples baked**—served in terrapin plate with cream and sugar.
- Apple Bavaroise**—St. Alban; apples stewed with syrup; served cold; garniture of apple-jelly, and bavaroise custard in centre.

- Apples fried—slices of unpeeled apples, fried in pork-fat.
- Apple-miroton—of russet-apples in slices, sugar and lemon-juice, stewed and dressed in crown shape, with red-currant jelly and Madeire wine.
- Apple-suedoise—of stiff apple marmelade, colored corks of apples, garniture of crystalized fruit ornaments.
- Apples en surprise—reINETTE apples in short paste, filled with pear or marmelade and jam; glazed; served hot.
- Apple Vol-Au-Vent—stewed apples with lemon and cloves; served in case of paste.
- Apricots d'Artois—double pattern paste with apricot jam, apples and red-currant jelly, on top; see Entremets.
- Apricot cheese—sieved pulp of apricots with blanched kernels, dried and firm; served with whipped cream.
- Apricot Colbert—halfed apricots, stewed with rice, dipped in egg, breaded and fried; served with sweet sauce.
- Apricot Condé—apricot stewed in syrup, with border of rice, whipped cream, border covered with chopped pistachios.
- Apricot Ratafia—apricots filled and baked, with their blanched kernels, sugar, cloves, cinnamon and brandy.
- Aqua-vitae—water of life; old name for Irish whiskey.
- Armadillo—stewed or toasted steak; Central and South America.
- Arracacha-root—tastes like parsnip or chestnut, tropical regions; size a cow's horn.
- Arrack—India; distilled palm juice.
- Arrow-root—delicat flavored, starchy food, W. Indies, root of the Maranda plant; was formerly mistaken for Indian arrow poison plant.
- Artichokes—green or globe, resembles a thistle; serve by taking inner leaves out, remove the flower seeds with dessert spoon, and if served for two, turn up-side down, split in two from bottom with two forks; serve sauce separate on small plate, or in the hollow scoop.
- Artichoke; fr., Artichaud; ger., Artischoke; see sauces and garnitures.

- Coeur d'Artichaud a la Gastronomer; stuffed with potatoe-purée.
- a la Bonne-Femme; stewed, white sauce.
- a la Bretonne; fried in butter, white sauce.
- farcie a l'Italienne; stuffed with bread, onions and grated cheese.
- frite a l'Italienne; minced, spiced, rolled in eggs, fried in fat.
- a la Gouffé; fried in butter.
- a la Grimod de la Reyniere; stuffed with fried onions.
- a la Parisienne; with shallots, garlic, white wine, Italian sauce and roots.
- a la Lyonnaise; with butter, white wine, white sauce, parsley and lemon-juice.
- Fonds et Culs d'Artichauds; Artichoke-bottoms.
- a la Castiglane; with truffles, celery, asparagus, cucumbers.
- a la Cussy; with purée of tomatoes and fried oysters.
- a la Descartes; with truffles, veal and goose-liver.
- a la Flamande; with carrots.
- a la Florentine; with truffles, and mushrooms, German sauce.
- a la Lucullus; with Madeira sauce and trufflemousse.
- a la Villeroy; dipped in Villeroy sauce, fried.
- Artichaud de Jerusalem; a kind of potato or gourde, tastes of artichokes; the root of a sun-flower species, is used in many ways like potatoes; see Potatoes.
- Artichokes a la Barigoule—scooped out, boiled, filled with fried artichokes, baked with bacon.
- Asparagus—plant of the Lily-tribe; serve with the cut towards the customer; always take note if new or caned asparagus are ordered on account of price.
- Asparagus Pompadour—boiled, dried, with sauce of vinegar, butter, egg-yolk, salt and pepper, poured over.
- Spanish style; boiled asparagus tips with poached eggs; served with vinaigrette.
- a la Polonaise; with butter and bread-crumbs.
- sauce Vierge; with white sauce.
- a-la Audot; with broth of roast veal.

- a la Bavaroise; with cake of bread in butter, in vegetable.
- a la Fribougeoise; with cheese and brown butter.
- a la Genèveoise; with egg-sauce.
- a la Hollandaise; with dutch sauce.
- a l'Italienne; with white Italian sauce.
- au jambon; with slices of cold ham.
- au Jus; with brown meet-gravy.
- a la Monselet; with broth of roast veal.
- Nouvelles; new asparagus.
- a la Pompadour; with sauce of corn, butter, eggs, and lemon-juice.
- (B) or if tips, with dutch sauce, with vinegar poured over.
- Asperges a la Colbert**—asparagus with poached eggs and white cream sauco.
- a l'Imperiale; with truffles.
- Pain d'Asperges a la Noel; puree of asparagus, steamed in a mould, with chicken.
- Pointes d'Asperges; asparagus-tips; a la comtesse, with small patties.
- a la Royale; with truffles.
- au saumon fumé; with smoked salmon.
- a la Sevillane; with salad of artichokes. || For other garnishes and dressings, see sauces and garnitures.
- Asperule Odorante**—a fragrant plant, termed Woodruff; Waldmeister.
- Aspic**—a savoury jelly; made from meat.
- Aspic a la Normande**—savoury meats in jelly.
- Asti**—a sparkling Italian white wine.
- Asuree**—a Turkish liquor; jelly of wheat, with raisins and almonds.
- Athole-cakes**—see cakes and pastry.
- Atelettes**—silver skewers with ornamental heads.
- Attereau**—supper tit-bits on skewers.
- Au bleu**—french for plain boiled.
- Au four**—french for in the oven.
- Au gras**—french for dish, prepared with meat stock.
- Au gratin**—french for any dish, baked on the top, mostly with cheese.
- Au jus**—french for "with gravy."
- Au maigre**—french for "without meat."
- Au naturel**—french for plain.
- Ava-fara**—pandamus.
- Avocado-pear**—Alligator pear; see above.

- Baba**—brioche cake, soaked with rum.
Babeurre—french for buttermilk.
Babka—a polish cake with cheese and almonds.
Bacalac—salt codfish, with oil and garlic.
Backings—pancakes or fritters.
Bacon—salted and dried flesh of swine.
Bacon and eggs—bacon fried, with baked eggs on top.
Bael—Bengal Quince, very fragrant.
Bagratiou-soup—see soups.
Bain-Marie—hot water-bath.
Bakewell pudding—fruit pie, with lemon peel and custard.
Baking powder—carbonate of soda, in potato starch; gives lightness to paste.
Ballotines—minced meats, seasoned, used as stuffing.
Balorine—cut-up cold beef, onions, beet-root, caraway, whiskey, egg-yolk.
Baltimore butter-pie—Custard-pie without eggs.
Bamboo-shoots—compare with asparagus in taste.
Banana—longuish fruit of fine flavor; W. Indies.
Banbury cakes—oval cakes with dried currants, orange, lemon-peel and allspice.
Bannocks—griddle-cakes of corn-flower.
Bar—a fish, resembles haddock.
Baraquille—a pastry filled with chicken.
Barbarie, a la—truffles, sweet breads, veal, mushroom studded with truffles.
Barbe de Capucin—blanched chicoree-salad.
Barbecue—roast whole; style of.
Barbel—a fish of the carp tribe.
Barbera—Italian red wine.
Barberries—used in preserves and sweet meats.
Bavarian cream—see Bavaroise; milk, sugar, egg-yolk, flavored.
Barcelonettes—iced cakes with confites.
Barding—a breast plate of lard.
Barigoule, a la—olive oil dressing.
Barley—a wholesome grain.
Barley-gruel—the second water of boiled barley and lemon.
Barolo—piemontese wine.
Baron of beef—two sirloins joined at the backbone.
Barsac—a sauterne wine.
Barszcz-soup—sour beetroot-juice, beef, leeks, mushrooms, sausage; beetroot-juice and sour cream; served separate as a rule.

- Bartavelle—red-legged partridge.
Basil—a herb used for seasoning meats and turtle.
Bass—fish of the perch tribe; fr., Bar; ger., Barsch, for preparations see pike, garnitures, sauces.
Bass—baked bordelaise, with red wine, shallots, spanish sauce, garlic and gray fish.
Bass—Chambord; larded, white wine, carrots, onions, spanish sauce and gray fish.
Bass casserole—stuffed with butter dressing, cooked with stock.
Bass en filets a la Murette—poached in red wine, chopped mushrooms.
Bass in Scotch style—boiled, white sauce, vege.
Bath-Bunns—fancy pastry, light paste.
Bath chaps—pigs cheeks, covered with oatmeal, smoked.
Batons—sugar sticks.
Bavons de Jacob—spongy cake of oblong shape.
Batter—mixture of flower, water, milk and eggs.
Batvina soup—serve cold, spinach and sorrel, sour beer, cray-fish and salmon.
Bavarian cream—see Bavaroise; milk, sugar, egg-yolks, flavored.
Bay-leaves—a flavoring, like bitter almonds.
Beache de mer—gelatinous mass, sea-food.
Beans french—fresh tender beans; junge Hülsen, green beans, pods.
Beans, French, a l'Anglaise—boiled with melted butter, sprinkled with parsley.
Beans, French, a la Bretonne—onions, butter, broth, shallots, cooked with the beans.
Beans, French, a la Poulette—boiled, Béchamel sc., stock, sugar, onions, egg-yolk and cream.
Beans, baked haricot—beans boiled with beef or pork, mustard and molasses, baked. White beans without shoots.
Beans, boiled haricot—soaked beans, salted simmered; served with parsley and butter.
Haricot beans, red a la Bourignonne—butter, onions, cloves, sweet herbs, boiled with red wine.
Lima beans or butter-beans—delicious green beans of flavery character.
Bear—dark colored meat, tastes like sweet pork.
Bearnaise—see sauces.
Beatilles—sweetbreads, cocks combs, Strassburg fat livers, etc.; delicious luxuries.

- Bechamel**—a white sauce of veloute and milk.
- Beef**—see garnitures, tournedos, sauces, etc.
- Beef a la mode**—read—a la mode francaise; beef rested in vinegar, onions and spice, lardet, browned, simmered with onions, carrots, turnips and water, juice thickened with flour and served over the meat.
- Beef bouilli**—boiled beef.
— for braised beef, see lower down.
- Beef collops**—chopped, cooked with lard and butter; served with thickened gravy, seasoned with vinegar.
- Beef a la cuiller**—rump of beef, scooped out, the cavity filled in with a ragout of mushrooms, Madeira, beef and tomato sauce.
- Beef en daube**—larded, braised with bacon, onions, carrots, garnished with jelly; served cold.
- Beef a la doopiajia**—chopped fresh onions, ginger, garlic, beef cut-up, curried.
- Beef a la francaise**—meat boiled off the bones, onions, red peppers, hot or cold.
- Beef, German style**—with bacon and vegetables, stewed with broth, gravy and white wine; Brussels sprouts and chestnuts; velouté sauce.
- Beef Gobbets**—cooked with mace, pepper, cloves, etc.; served on toasted french rolls.
- Beef grenadines**—rump cut in cotelettes, larded, coated with brown gravy.
- Beef Grenadines a la Roussel**, of filets—larded, sauté, artichoke bottom, stuffed olives.
- Beef Napolitaine**—silverside, rolled in sweet herbs and bacon, browned, tomatoe sauce, with macaroni.
- Beef Parisienne**—roast rump, larded with ham, white wine; served with vegetables.
- Beef pilau**—cut in slices; served in curried rice.
- Beef pot au feu**—broth, boiled beef, seasoned with vegetables; serve with toasted bread.
- Beef pot-pie**—cut up; stewed pork or bacon and onions, baked in dumpling dough.
- Beef, Prussian style**—roast tender beef, larded, seasoned with vegetables and beer, simmered; served with cold cucumber.
- Beef pudding**—cut up, with onions and mushrooms, boiled in sweet paste.
- Beef rissoles**—minced cold beef, seasoned with sweet herbs, mixed with bread-crumbs, egg-yolks, ball shaped and fried.

Beef paupiettes—fresh slices of cold beef with farce-meat, rolled up, dipped in butter; brown sauce.

Beef roulettes—large slices, stuffed, rolled up, fried in pork fat.

Beef soup a l'Anglaise—broth with vegetables and cut up squares of beef.

Beef soup ecossaise, Scotch style—cut up squares of beef, onions, broth, oatmeal and Madeira wine.

Beef steak a la Marchand de vin—broiled, red wine sauce.

Beef steak carpet bag, or steak a la Chateau-briand—rump split, filled with oyster sauce and broiled.

Beef steak, Spanish style, or Mexicaine—with green peppers, onions, stewed and tomatoe sauce.

Beef steak, a la Romaine—plain, broiled, small cherry tomatoes.

Beef tea—beef-juice, stewed out of lean beef in dry process.

— Braised beef; beef braised on a layer of sliced onions and fat bacon with wine, carrots, onions, sweet herbs, cloves and stock.

— Braised beef Bignonne; potatoes filled with force-meat, baked; served with braised rump of beef.

— Braised beef a la Flamande; decorated with a quarter cooked red cabbage, turnips, carrots and sliced.

— Braised beef a la Japonnaise; with Japanese crosnes, (small screw shaped turnips).

— Braised beef a la Mode; marinaded with sweet herbs and lemon, browned with onions and carrots, in claret; served in own gravy.

— Braised beef a la Providence; with cauliflower, slageolets, carrots; served in own gravy.

— Braised beef a la Russe; with Russian sauce.

— Braised chump of beef; braised with brandy and white wine.

— Braised beef a la Mainton; braised with sherry, stock and gherkins.

— Braised beef a la Jardiniere; braised with Spanish sauce and young vegetables.

— Breslau of beef; roast beef, chopped fine with bread-crumbs; seasoned with thyme, cream, gravy, eggs, cayenne, nutmeg, baked with Spanish sauce.

- Beef a la Royale; stewed with chopped oysters, parsley and bacon, baked with claret, flour and pickled onions.
- Beefsteak a la Minute; slice, cut thin, broiled, herb butter.
- Broiled beef cakes; chopped raw beef, onions, maitre d'hotel.
- Broiled porterhouse steak; middle of best part of loin, from fillet to hip, cut thick, broiled for about 25 minutes.
- Broiled fillet of beef; broiled for 10 minutes; served with maitre d'hotel.
- Broiled rump steak; broiled for 10 minutes; served with maitre d'hotel.
- Broiled sirloin Mexican; with mushrooms, sweet, peppers, tomatoe sauce.
- Broiled sirloin steak; broiled for 15 minutes; served with maitre d'hotel.
- Broiled sirloin Caroli; bordelaise with taragon, benedict potatoes.
- Cannelon of beef; lean beef chopped fine, mixed with bacon or ham, sweet herbs, nutmeg, eggs, shaped in long rolls and baked; served with gravy.
- Chateaubriand of beef; thick slice of fillet, slit, filled with ox-marrow, onions and cayenne, broiled on a grid-iron; served with lemon-juice over.
- Contre filet a la Duchesse; the filet of the reversed side of the backbone, larded, braised, brown sauce, duchesse potatoes.
- Cold boiled beef plain warmed; slices, fried in brown butter, chopped fried parsley.
- Corned beef, English style; pickled beef, simmered slowly, pressed; served cold in slices.
- Croquette of filet of beef, a la Bienville; fried, sausage shaped of finely hashed meat.
- Curing beef for drying; rub the pieces well with mixture of saltpetre, salt and molasses; pack in keg, cover with the pickle 48 hours, hang up to dry.
- Filet of beef; under cut of sirloin or tenderloin, tender and juicy.
- Filet of beef a la broche; skinned off, beaten, larded, oiled, covered with vegetables. Marinated; fixed on spit, roasted on clear fire,

- sauce of stock, half glaze and onion; serve with garniture.
- Filet of beef Chateau-briand; cut in round pieces, drained in marinade, saute with butter, half glaze; served with border of mashed potatoes, fried potatoes in centre.
 - Filet of beef Continentale; steaks beaten and grilled; served with fried potatoes, butter with parsley and cresses or with brown mushrooms.
 - Filet of beef Gouffé; lardet, mirepoix and marsala, half glaze and garniture of chicken-farce meat, olives, tongue and truffles; cock's combs, mushrooms, with Goddard sauce, socle of rice.
 - Filet of beef a la Hollandaise; sliced, dipped in flour, broiled; served with mashed potatoes and Dutch sauce.
 - Filet of beef a la Melba; stuffed lettuce, braised tomatoes, chestnut purée.
 - Filet of beef a la Mirabeau; fine sliced and broiled, maitre d'hotel, garniture fillets anchovies, olives and cresses.
 - Filet of beef sauté a la Goodwin; with veal, kidneys, potatoes, sharp brown sauce.
 - Filet of beef a la Napolitaine; rested two hours in cooked marinade, then fried, sauce of stewed currants, almonds, brown sauce and red currant jelly.
 - Filets mignons; see Tournedos, letter.
 - Forcemeat of beef; chopped beef, suet, bread-crumbs, chopped raw beef, chopped parsley, lemon peel, nutmeg, salt and pepper, etc., ball shaped baked.
 - Filet de Boeuf Rindslende; Schmorbraten; see sauces and garnitures.
- Aiguillette of Filet a la Concorde—broiled with Magenta-sauce and baked tomatoes.
- a la Barcelone; with rice.
 - a la Bec; with truffled duck's liver.
 - a la Bonne-foy; roasted with butter sauce, parsley a shallots.
 - a la Charlie Robins; artichoke 'bottom with marrow, Montebello sauce.
 - Braisé a la Clermont-ferrand; with red beef tongue, braised.
 - a la Colnet; with ragout of quails.
 - a la Condé; with rabbit ragout.

- a la Dufresnoy; with cocks combs, kidneys and truffles.
- a la Chartreuse; with vegetable cups.
- a la Choisy; with ham and truffles, vegetables.
- a la Conflans; with herbs, white wine, tongue, truffles, vegetables.
- a la Conti; with green peas.
- a la Dauphine; with goose-liver moss, madeire, artichokes.
- a la Diplomate; with Financière, tongue and truffles.
- a la Favorite; artichoke-bottom with peas, Parisian potatoes, gravy.
- a la Forestière; with lard and truffles, artichokes, cellery.
- a la Franklin; larded, braised, brown sauce, stuffed tomatoes, potatoes sautés.
- a la Garfield; with ham, tongue, truffles, mushrooms.
- a la Gastronomer; with lard, truffles, tongue, sweet-breads, chestnuts, combs.
- a la Joquey Club; with truffles, quenelles; madeire, tomatoes.
- a la languedocienne; with ragout of veal.
- a la Luxemburg; with rabbit ragout.
- a la Levasseur; larded, braised, cepes, provencale sauce.
- a la Louis quatorze; with stuffed potatoes.
- a la Louisiane; with peppers, tomatos, corn croquettes.
- a la Luxembourgeoise; with artichokes, string beans.
- a la Maréchale; with truffles and fowl sausages.
- a la Maillot; with mushrooms.
- a la Malvoisie; with madeire.
- a la Moderne; larded, braised, maccaroni, timbale of chestnut purée.
- a la Chasseur; marinaded with game patties, chestnuts, olives.
- a la Matignon; with vegetable coating.
- Tranche a la Henry quatre; slice sauté with potato croquettes.
- a la Maison d'or; with foie gras and truffles.
- a la Sherry; with hashed mushrooms and green peppers.
- a la Chasseur; sauté with champignons.

- Renaissance; artichoke bottom, stuffed tomatos, vegetables.
- Richelieu; lettuce stuffed, braised tomatos; sauce madère.
- Remoussat; larded, braised with fresh tomatoes, mushrooms, brown sauce with onions.
- a la Pascal; with ragout of rabbits and veg.
- a la Trianon; larded, braised with ham, patties with chestnuts.
- Trianon; straw potatoes, bearnaise.
- a la Mazarin; with patties, truffles and sweet breads, for pork: with celery, onions, chestnuts.
- a la Mercèdes; with anchovies, lettuce and tomatoes.
- a la Oppenheim; larded with chicken meat, ham and truffes.
- a l'Orientale; marinaded, sauce poivrade.
- a la Piemontaise; with tomatoes and stuffed mushrooms.
- a l'Allemande; with green peas and dumplings.
- a l'Egyptienne; with roots and okras.
- a l'Orleans; artichoke bottoms, soubisé, truffles, potatoes chateau, sauce madère.
- a la Ségur; larded, braised, stuffed tomatoes, potato croquettes.
- Beef a la Sevigné; with spinach patties.
- a la Polonaise; marinaded with sour cream, mushrooms.
- a la Portugaise; with tomatoes and Madeira sc.
- a la Providence; larded, roast with red wine, ragout.
- a la Rossini; with asparagus, truffles & tomatoes.
- a la pauvre homme; marinaded with anchovies, brown sauce.
- a la Roubert; with rice, truffles, oysters, combs.
- a la Royale; with tongue and truffes, financiere.
- a la st. Alliance; with carrots, fried onions, artichokes.
- a la Cheron; with tomatoe and herb-sauce; stuffed mushrooms; note difference with filets mignon further down.
- a la Choiseul; with goose-liver and artichokes.
- a la Segure; larded, braised, with stuffed tomatoes, potatoe-croquette.
- Saute a la Scribe; with purée of goose-liver.
- a la Vernon; sauté w. beef ragout and cucumbers.

- a la Tombouktu; with truffles, madeire, veal force.
 - a la Turoue; with garlic and tomatoes.
 - a la Valois; butter sauce with eggs.
 - a la Vernon; marinaded, with ham and noodles, raisin sauce.
 - a la Westmoreland; with sour crout, oysters, cauliflower.
 - Coeur de filet de boeuf a la Sancerroise; steak of filet of beef, duchesse potatoes.
- Filets mignon de boeuf**—small filet steaks; see Tournedos; sauces, garnitures.
- a la Bernhardi; with madeire sauce, quenelles, vegetables.
 - a la Bohémienne; with Madeira sauce, noodles, cheese and cream.
 - a la Brown; madeire sauce, olives, mushrooms, artichokes.
 - a la Cardinalice; stuffed with duxelle, sweet peppers, truffle sauce.
 - a la Cherron; with madeire sauce, artichokes, on toast with tomatoes, peas.
 - a la Lorrillard; on toast with truffles, vegetables, lettuces.
 - a la Maitre d'Hotel; with herb butter.
 - a la Parisienne; with madeira, truffle, mushrooms.
 - a la Pompadour; with madeira on toast, truffles, mushrooms, béarnaise, artichokes.
 - a la Riche; broiled, béarnaise, truffles, straw potatoes.
 - a la Richmond; with mushrooms.
 - a la Roussel; sauté, artichoke bottom with stuffed mushrooms.
 - Grosse piece; large piece; ornamental piece, uncut piece, to be carved.
 - a la Fabert; with ragout of sweet breads.
 - Rosbif a la jussienne; with stuffed lettuce.
 - Rosbif a la Lafontaine; w. vegetables & onions.
 - Hash a la Tambour; with purée of potatoes gratinés.
 - a la Steeplechase; with cold vegetables.
 - Tenderloin; Lendenmuskelstück; see sauces, garnitures; tournedos.
 - Tenderloin a la Standon; with onions, white wine, cucumbers, Spanish sauce.
 - a l'Hoteliere; with cream sauce.
 - a la Mirabeau; broiled with garlic sauce.

- a la Nemours; forced, breaded, white sauce.
- a la Nivernaise; with poached eggs and mushroom sauce.
- Tétine; the beef-udder.
- Fricandeau of beef; lean beef, larded, cloves, all-spice, mace, broth, sherry, parsley, sweet herbs, onions; sauce reduced to glaze; served with tomatoe sauce.
- Fricassé of beef; forequarter fried 15 minutes, flour and hot fat mixed with hot juice of meat; served with apple sauce.
- Fricassé of cold roasted beef; sliced thin, onions, parsley, butter, stock, simmered with some vinegar, egg-yolk and port-wine.
- Fried Hamburg steak with Russian sauce; lean beef, chopped fine, shallots, eggs, nutmeg mixed, rolled in bread crumbs and fried.
- Frizzled beef; flour and cream in brown butter, thinly sliced cold or salted beef added.
- Hamburg steak; (1) slice of steak beaten, a few fried onions minced in butter spread over meat, folded and pounded into meat, then broiled. (2) chopped tender beef with nutmeg formed into steak, garnished with egg-yolk, shallots, capers, parsley and anchovies.
- Hung beef; salted dried, hung up four days till tender, rubbed with sugar, saltpeter, pepper, all-spice, rolled tight in cloth, hung up in warm place 14 days till hard.
- Macedoine of beef; cut up rump steak, cutlet shape, larded, braised with stock, sliced carrots and turnips added with peas, beans, asparagus, cauliflower, boiled with sauce of butter, flour and milk on mixed vegetables; these in centre of dish, cutlets around, sauce on dish.
- Minced beef a l'Espagnole; cold beef sliced, sauté in oil, shallots, onions, green peppers, Spanish sauce, strewn with parsley.
- Minced beef a la Portugaise; roast beef, chopped fine, stewed with brown sauce, timbale of rice and roasted tomatoes.
- Miroton of beef; sliced up cold boiled beef, browned, onions on top, baked.
- Potted beef; beef free from fat and bone, pounded soft, spiced, after being simmered in Bain-Marie; covered with butter, kept in jars.

- Pressed beef; pickled beef, boiled, cooked in pickle, again boiled with vinegar and vegetables, then pressed; served cold and glazed.
- Roast baron of beef; the baron usually includes 2 rumps, the two sirloins and an extra rib on each side; much like a saddle of mutton.
- Roast fillet of beef polonaise; larded, roasted on spit, after being soaked in marinade, basted with marinade and sour cream; garnished with stuffed mushrooms; served with own sauce.
- Roast sirloin Mirabeau; anchovies, brown sauce, capres, taragon.
- Roast Sirloin Steak Duchesse; larded, roasted on pork and vegetables, sauce of gravy and broth.
- Rolled fillet as hare; soaked in port-wine and vinegar.
- Rump beef Portugaise; one thick, one thin piece, stuffed with mixture of chestnuts, onions and anchovies, herbs, garniture, sliced lemon and fried oysters; own gravy with white wine and broth.
- Savoury beef steak; steak covered with mixture of bread crumbs and sweet herbs, chopped parsley, rolled up, tied, baked, brown gravy.
- Smoked beef in cream; minced, stewed in butter, cream and bechamel sauce.
- Smoked Hamburg beef; rump, loin ribs or brisket, first salted, soaked in water to boil, gravy; served with spinach.
- Pot roast beef; rump, flank, or round, browned, cooked very tender; serve hot or cold.
- Tough beef, made tender; soak in water and vinegar, drain before cooking.
- Tournedos of beef; half-inch thick slices of fillet, broiled; served on slices of bread soaked in fat; see letter "T."
- Vol-au-vent of beef tendons; vol-au-vent case of puff paste, filled with tendons, soaked in warm water and boiled, cut up, covered with bechamel sauce, covered with button mushrooms.
- Beer**—pale and stout; pale-ale, made of malt, slightly dried; stout is made of roasted malt; porter a mixture of both.
- Beer caudle**—mixture of oatmeal, beer, sugar, allspice and ginger, cooked.

- Beer soup**—beer and port-wine or claret, cinnamon and cloves and sugar, boiled; served over water-soaked and fried bread; broken up; croutons.
- Beet-root**—vegetable of the Beta-genus; used in pickles, salads, ornaments and buttered and sauté as a vegetable.
- Beet-root-poitvine**—brown thickening, onions, mixed spice, beet-root, and vinegar stewed.
- Beet-root leaves**—employed like spinach.
- Beignets**—french term for fritters.
- Belgian beer**—has a vinous flavor; Lambic, Faro.
- Belgian purée**—made principally of Brussels sprouts.
- Beacoolan tea**—of the Malayan Islands; refreshing.
- Benedictine**—liquor, made at Abbey of Fecamp, Fr.
- Benzoin**—a gum-raisin, used for flavoring cordials and liquors.
- Bequet**—lower jaw of pig smoked.
- Bergamot oil**—from rind of bergamot orange.
- Berzille**—a meagre soup, made of milk, water, broken up bread and roux.
- Nightcap**—Scotch or Irish whiskey, sugar, lemon peel, red currant-jelly and hot water; a grog.
- Bezin**—stew of beef and pearl barley.
- Biffins**—partly dried and baked apples.
- Bigarade**—French term for Seville or bitter orange.
- Bigarré**—French term for parti-colored.
- Bigos**—Polish; sourcroust layers with stewed meat, stewed with gravy, hot or cold.
- Billberries**—blue berries, not very tasty.
- Bill of fare**—Menu.
- Bird's nest soup**—1 nest gives 1 pint soup; gelatinous construction, no special flavor, fowl's juice usually added; washed and cooked 8 hours.
- Biscotins**—crisp biscuits.
- Biscuits**—bis-twice; cuits, cooked, a brittle or crisp paste.
- American biscuits; made of corn-flour, eggs, sugar and almonds.
 - Frozen biscuits or glazé; see Tortoni, in stiff paper case.
 - Lady's finger; shape of finger, made of butter, flour, sugar and lemon.
 - Savoury biscuits a la Melton; flour, cheese, ham, cayenne, pepper, baked; served hot.
 - Savoy biscuits; eggs, sugar, lemon peel in a batter, white of egg, flour; long shape.
 - Ship or sea biscuit; water and flour only.

- Tortoni biscuit; frozen biscuit in round paper case; powdered maccaroons on top, egg-yolk, maraskino, kirsh, beaten together, heated and cooled; vanilla cream added and frozen.
- Washington biscuits; lard, biscuit flour, ammonia, made in a dough with milk, baked with currants on top.
- York biscuits; butter, flour, sugar and milk; dough cut in ribbons and baked.
- Bishop** (a drink)—of spiced wines; served hot.
- Lawn sleeve**—about the same as Bishop, but with calfs-foot jelly.
- Bisk**—a soup, made of broth, pounded shell-fish, or gray-fish, or game or minced-fish, very thick.
- Bismarks**—an American dough-nut with stewed fruit inside.
- Bisque**—french term for Bisk.
- Bitters**—tonics or stomachics, used in dashes for drinks to give them tonic.
- Amazon bitters**—made of proof-spirit, peruvian bark, calisaya-bark, calamus-root, orange-peel, spice and sandal-wood; orange-caramel coloring, dark red tint.
- Bitters switzle**—cold water, crushed ice, orange-bitters, brandy and sugar beaten to froth; a beaten egg is added some times.
- Peruvian bitters**—made mostly of peruvian bark.
- Bittock a la Russe**—chopped fillet of beef, marrow, bread crumbs, sour cream sauce.
- Black bass**—see bass.
- Blackberries**—raspberrie species.
- Blackberrie short-cake**—a spongy-cake, cut in squares, two layers made of cake, blackberries and whipped cream, decorated with whipped cream; served with plain cream and fine sugar.
- Blackbird or merle**—good in pies; a small bird.
- Blackcock, Coq de Bruyere**—Birkhahn, a grouse species; favorite haunts are moors; in season from Aug. 20, to Dec. 10; the two thighs are the choice morsels; 50 minutes to roast; serve with jelly, gravy, bread crumbs, bread sauce when roasted; only jelly when broiled.
- Black diver**—little wild duck; serve with jelly and fried hominy when roasted; jelly only when broiled.
- Black-fish**—a large and delicate fish with black skin.

- Black puddings**—bouddin noir, Blutwürste, made of pigs or sheep's blood and suet.
- Blanc, au blanc**—French term for with white sauce.
- Du Blanc**—the white of fowl; breast and wings.
- Blanc mangé**—corrupt; of blanc-manger; lit., white eating, made of animal jelly; spiced and sweetened with emulsion of almonds; served cold.
- Blanc-manger Delmonico**—sweet and bitter almonds, soaked in water, drained and pounded, made to almond milk, mixed with gelatine, sugar, vanilla and frozen.
- Blanquette**—name of a white sparkling wine; in cookery applied to a white stew of white meats, mushrooms, morels and truffles; answers to fri-cassee.
- Bleak**—little fresh water-fish; sprat size.
- Blichni**—a pie, made of pastry and fish.
- Blinis**—small meal cakes, eaten in Russia during lent.
- Bloaters**—smoked herrings.
- Bloaters a la Sefton**—flesh soaked and dried, cheese, egged, bread crumbed and fried.
- Blood-pudding Maréchale**—broiled, with sauté sliced apples.
- Blond de veau**—pale stock of veal.
- Blue-fish**—large fish, blue skin; fr., Dorade; ger., Goldmakrele.
- Baked blue-fish Italienne**—white wine and mushroom liqueur, baked with Spanish sauce, chopped mushrooms and onions; 20 minutes.
- Baked blue-fish Venitienne**—as above, add tomatoe and bread-crumbs.
- Boar**—french, Porc, german, Eber.
- Wild-boar**—french, Sanglier, german, Wildschwein.
- Dressed boar's head, boiled**—remove ears and boil them separate, head boned and pickled, flesh of rabbits, bacon and truffles cut in squares, force-meat of rabbit, veal and spice; stuffed in head, madeire added and boiled; then cooled and colored; served cold.
- Wild boar Italienne**—flesh first covered with cooked pickle, later fried with hog's lard; crushed ginger bread with stock for sauce, cooked with the flesh are raisins and currants; garniture of vegetables.
- Bologna sausage**—smoked, made of veal, pork, ham, beef, goat, bacon-fat and spices.

- Bomb**—mixed ices of spherical shape and different flavors.
- Bon-bons**—french term for sweet meats.
- Bonbonniere**—box for sweets.
- Deville bones**—beef bones preferably, devilled with mixture of salt, butter, mustard, dusted with cayenne and broiled.
- Marrow-bones; serve with butter-toast and marrow spoon in folded napkin.
- Boned fowl**—either a galantine or in natural shape, bones taken out.
- Bonne-bouche**, literally—good mouth fulls; French, *bouchées* or *pattees*; *patties*.
- Bouchées Parisienne**—pattie of chopped fat goose-liver, truffles, mushrooms, chopped egg-yolk, gelatine, cayenne and salt, bread-crumbs, garnished with parsley.
- Borage**—flower leaves to flavor claret cups.
- Bordeaux**—wines grown in the Bordelais district. —a la Bordelaise; signifies in Bordeaux style; sauce bordelaise, red wine sauce.
- Borsch**—see Barszcz.
- Botargo**—see Boutargue.
- Bouchées**—patties, savoury bits of tasty cookery.
- Bouchées a l'Astor**—finger biscuit paste, bean shaped, filled with marmelade, glazed with sugar; served cold.
- Bouchées a la Reine**—puff-paste filled with salpicon mushrooms, truffles, chicken and tongue; serve hot, Worcestershire sauce.
- A la Bouchere**—lit., butcher's style; no other seasoning but salt and pepper.
- Boudinade**—french term for boned stuffed quarter of lamb with white and black pudding, roast, rich sauce.
- Boudins**—French term for sausage shaped goods of various meats and fish.
- Boudins noir** Maréchale; broiled with sliced apples sauté.
- Bouff**—German cakes of eggs, butter, flour, currants, raisins, lemon-juice.
- Bouillabaise**—fish-soup, made of fish, lobster, small chopped onions, garlic, parsley, fennel, pepper, saffron, sliced tomatoes and oil.
- Bouilli**-(e)—french for boiled (beef).
- Bouillie**—mush.
- Bouillon**—french for broth.

- Boulettes**—little balls of chopped meat or bread-crumbs.
- Bouquet garni**—bunch of sweet herbs used for flavoring soups, stews, etc.
- Bourgeoise**-(a la)—lit. citizen's style.
- Bourguignonne**—with Burgundy, red wine.
- Boutargue**—the roe of the mullet dried and pickled.
- Bovril**—liquid beef essence.
- Braising**—a combination of stewing and baking.
- Bran**—the inner husk of grain.
- Brancimo**—a Venetian fish, resembles pike.
- Brandade**—dishes made of cut-up cod-fish, in paste form.
- Brandy**—eau de vie; Branntwein.
- Brandy-shrub**—lemon-juice, orange-juice and peel; Brandy, dissolve in water, macerate.
- Brawn**—head of pig, chopped, spiced, pressed.
- Brazil-nuts**—an oily nut, of hazelnut flavor.
- Bread**—American, loaf of white bread, square shaped.
- Boston brown bread**—small, round loafs of sweetish taste, made of corn flour, rye meal, pumpkin and molasses.
- Gluten bread**—small square loafs of greyish color.
- Graham bread**—square, medium sized loafs of light grey color; the bran visible on the cut.
- Astor house rolls**—round, flat rolls, two together.
- French dinner rolls**—long rectangular, very crisp.
- French breakfast rolls**—milk rolls with a separating cut in the middle.
- Vienna rolls**—a rolled up triangle of paste.
- Baden-Baden bread pudding**—a pudding of bread, eggs, raisins boiled in cloth; served with wine sc.
- Bread croustade a la Reine**—croustade of household bread, scooped and fried in lard, filled with purée of meat or game.
- Bread croustade for fruit**—bread crust, fried in fat; fancy shaped and browned.
- Bread crust in soup**—toasted, browned in dices or small squares.
- Bread panada**—fine bread crumbs with butter, broth, egg-yolk and minced fowl.
- French toast**—thin slices of bread, covered on both sides with egg; fried in fat.
- Genoa toast**—sliced French roll with ham and anchovies with batter, fried in lard and hot ravigote sauce.

- German toast**—thick slices household bread, covered with egg and milk, broiled; served hot, red wine sauce.
- Golden crust**—toast with egg and milk, sugar and nutmeg.
- Pulled bread**—toasted crumb of bread in rectangular form.
- Savoury toast**—Harvey sauce, egg, minced meat, cayenne, spread on dry toast, browned.
- Bread fruit**—spherical fruit of several pounds, rough rind, contains starchy pulp, is juicy, sweet and mellow, usually baked between stones.
- Bream**—fresh or sea bream, a fish very much like carp.
- Bretonne a la**—in Britany style; see garnishes.
- Bride cakes**—ornamental wedding cake.
- Brie-cheese**—cream cheese, soft, glutinous, made in large rounds $\frac{3}{4}$ inches thick.
- Brill**—a flat fish, between turbot and sole.
- Brill boiled a la Parisienne**—boiled in white wine, onion, mushrooms, oysters, truffle, fish, quenelle, gray-fish.
- Brill a la Conde, or Conti**—boiled, white wine, oil, stock, sweet herbs.
- Brill a la Hollandaise**—boiled, butter sauce with egg-yolks, lemon-juice, salt and pepper.
- Brill Ravigote**—broiled, mayonnaise sauce with tarragon, chervil and chives.
- Brill st. Menchould**—pieces of boiled brill with bechamel sauce, covered with bread and cheese and browned.
- Brill au gratin**—milk and flour, parsley and thyme, with layers of fillet of brill, baked with cheese.
- Brine**—saturated solution of salt water.
- Brioche**—french pastry made of flour, butter, eggs, very delicate and spongy, puffed over, baked in fluted mould.
- Brioche a la Conde**—brioche paste, doubled, filled with apricot, topped with fruit, in juice; served hot.
- Brisotin**—see Veal.
- Brocoli**—a sub-variety of cauliflower.
- Brochan**—Scotch for porridge.
- Broche**—sharp pointed rods of iron on which poultry and meat are strung to be roasted before fire.
- Brochettes**—french for small strips of wood, skewers, etc.

Broglia—wine of Tuskany.

Broiling—grilling on open fire.

Brose—groundpulse of oatmeal, rubbed down in water.

Broth—bouillon, a brew of meat.

Scotch broth—soup of mutton, turnips, carrots, onions, celery and barley.

Welsh broth—the same with pork or various meats.

Brouilles—french term for mashed or mixed up.

Brousse—cheese made by boiling the whey of milk.

Brown Betty—bread, butter and apple charlotte.

Browning—used to color sauces, made of sugar, butter, portwine, pimento and black pepper, shallots and mushroom ketchup.

Brunoise—julienne soup, made with vegetables.

Brussels sprouts—tasty little vegetables of the cabbage family.

Brussoles—middelthing between stuffing and stew.

Bual—a kind of madeire wine.

Bubble and squeak—rechauffé of cold meats and vegetables.

Bucellos—a Portuguese white table wine.

Buck—the male deer; Golden buck, a rarebit with a poached egg; Yorkshire buck, the same with bacon; Silver buck, rarebit with sardines.

Buck-bean—a sort of clover, very bitter.

Buckwheat—used for making cakes, grumpets and gruel.

Buckwheat cakes—thin, small cakes, made on a griddle; hot s. w. maple syrup.

Buffet—a side board, spread with wines, viandes and refreshments.

Buffet—a buffet ought to be spread with cold Roast, carved, smoked and marinaded Delicatessen, Patties, Galantines, Fishes en grosse pièce.—Salads; as salad Russe, Italienne, Macedoine de legumes, cold slaw. Sandwiches and Canapeès, these in all forms, such as nut-sandwiches, little tasty bits with caviar, goose liver, etc. Little pains with patisseries, tarts and tartelettes, cakes and cold sweets, Entremets de douceurs. Of wine there should be light Moselle and Rhine wine, Lemonade, Bowle, Punch, sometimes tea; in hotels the drinks are usually left out. The arrangement should be such that every dish is easily reached, small dishes in front and

then going up as the dishes grow bigger. Flowers and lustres among the Viands, make a very good effect and if possible the table, or whatever is used, should be raised in the centre; perhaps in terraces, so that overlooking is made easy; sometimes a little stool of wood is made and put on any table, the whole then cleverly covered with table-clothes, right to the floor with a green guirlande of leaves going around in mid-height, fastened in graceful curves with pins. The guests help themselves from piles of small plates standing ready with knives, forks, and napkins. A carver or waiter should be near to render such assistance as may be desired and clear away the soiled plates. The best wines to go with a buffet are dessert wines, such as Sherry, etc. These instructions apply practically to every pic-nic; a pic-nic is nothing more than a buffet in the open-air.

Wine, beer and liquor—and how they should accompany the different courses.

With Hors d'Oeuvre—dessert wine, Sherry, Marala, etc.

With fish and oysters—white Moselle, Rhine, Bordeaux, white Burgundy.

With Relevé or grosse pièce—light red Bordeaux, Burgundy or Italian wine.

With rich entrees—rich wine of any description; old and heavy.

With the roast—champagne should be given.

After the roast—very old Bordeaux and Burgundy are in their right place.

With the sweets—sweet white Bordeaux, Yquem or Lacrimae Christy.

With the dessert—good Hungarian or Cape wine may be given.

With the coffee—a choice of liquors.

With rich dishes, such as lobster, rich-fish, etc.—rich old wine or Moselle ought to be served. The rule is to give rich wines with rich Viands, to create harmony. Don't serve dry (bitter) wines with sweets, or heavy Burgundys with fat grosse-pièces.

Wine from the cooler—ought to be served in a napkin so as not to spoil anybody's clothes; the host to get a little first in his glass, so he may taste and find out the temperature.

- Good old brandy**—is best served in a broad iced glass, so the guest will find the whole aroma.
- With oysters**—serve Shablits, a sweet white Burgundy, slightly cooled.—Serve all red wines with cellar temperature; white wines slightly cooled.
- Buffet Russe**—on spec. silver tray, stuffed olives, tomatoes, onions, cucumbers, different little stuffed crusts, eggs, caviar, etc.; not to be confounded with Hors d'Oeuvres.
- Bugne**—pancake fried in oil.
- Buisson**—French for piled, as a pyramid.
- Bullaces**—wild plums.
- Bullock**—ox.
- Buns**—beignet, small sweet cakes.
- Buonboconni**—french-bonne-bouche, tasty little supper dishes, as patties, etc.
- Burdwan**—hash or ragout, Indian.
- Burgoo**—oatmeal pudding.
- Burgundy**—french red wine, acid taste, full grape flavor.
- Burnet**—a sweet herb, for salads and sauces.
- Burt**—a flat-fish of turbot kind.
- Burtas**—Indian for mashed.
- Buseca**—Italian for tribe and other internal parts of animals.
- Bustards**—bird of ostrich species.
- Butter**—an oily substance, obtained from milk by churning.
- Butter, Maitre d'Hotel**—butter, chopped parsley, salt, white pepper, lemon-juice.
- Black butter sauce; butter heated, parsley and vinegar.
- Drawn butter sauce; flour added to butter while stirring, moistened with water; seasoned with pepper and salt, thickened, lemon-juice and sieved.
- Butter Jack**—butter, sugar, sherry, eggs; served hot.
- Butter, Scotch**—see taffey.
- Butter soup**—carrots, turnips, onions, sweet herbs, celery, strained, butter beaten creamy, eggs and flour.
- Spanish butter; rose water and icing-glass, bitter almonds, egg-yolks and cream, moulded and served hot.
- Butter milk**—fluid which remains in the churn, after butter has been removed from cream.

Butter nut fruit—white walnut, oily flavorless kernel
Butyric acid—acid from rancid butter, injurious.

Cabbages—esculent vegetables; Kraut- und Kohl-Arten.

—American slaw; cold, chopped up, cold boiled cabbage, french dressing.

Cabbage cake—cabbage boiled, pressed, chopped up in layers with meat, in pie dish, baked with bacon.

Cabbage a la Mode—boiled cabbage, cold roast chicken, pork and onion chopped with rice filled between the leaves, fried till brown, gravy of stock and flour.

Dolmas of cabbage—Grecian style; boiled leaves stuffed with farce of eggs. Mutton, bacon, bread crumbs, minced, mushrooms, parsley, risotto, tomato and glazed.

Timbale of cabbage—timbale form with alternative layers of cabbage and farce of sausage, meat, eggs, crumbs, onions, baked with brown sauce.

Cabrillons—cheese made of goat's milk.

Café au lait—coffee and hot milk, mixed.

Café kirsh—in parfait glass, white of egg, coffee and kirsh, frappé.

Caisses—French for paper cases for delicacies.

Cakes—a small mass of dough baked; see Pastry.

—Aberfrau cakes; warmed butter beaten up to cream, flour sugar and milk.

—Admiral cakes; boat shaped, sponge cake, mixed chocolate ising, hollowed out, with rigging of paste, filled with apricot marmelade, vanilla ice.

—Adrian cakes; small cakes filled with whipped cream, one on top of the other, chocolate ising.

—Albany cakes; plain cakes of batter.

—Albert cakes; square cakes with currants.

—Ames cakes; sugar iced cakes, baked between two sheets.

—Angels bread; large square cake, vanilla flavored, icing of grated cocoanut.

—Angels cake; the same of cake dough.

—Athole cakes; corn-flour, candied peel, patty shaped.

—Aurelian cakes; of rice and brandy, almond flavor.

—Balloon cake; of bun dough, proved, sugar icing.

- Balmoral cake—with caraway seeds in wavy mould.
- Bath cake; dough with nutmeg and caraway seeds.
- Beaulieu cake; rich cake, with cloves, cinnamon, nutmeg and white wine.
- Beauvillier cake; dough with sweet almonds and ground rice, kirsh icing.
- Black cakes; dough with mollasses, brandy, wine spices, dried currants and citron peel.
- Bonnefeades cakes; puff paste, cinnamon, rolled up and sliced.
- Bonnet cakes; paste fried in boiled lard; served hot.
- Bordeaux cake; paste with wine and almonds, baked in round hoop, covered with jam or marmelade and rebuild.
- Brighton cakes; butter, sugar, milk and flour, baked in shallow tins.
- Bristol cakes; the same with sultana raisins.
- Brunswick cakes; butter, sugar, eggs, milk and flour, light dough, raisins and currants.
- Buttercup cakes; small rounds of cake dough, yellow icing, decorated candied fruit.
- Canadian cakes; cake dough with maizena, currants and brandy.
- Capital cake; flour, cream of tartare, butter, sugar, eggs, milk; flavored with nutmeg.
- Chantilly cake; sugar whisked with eggs and flour, baked, filled with flavored whipped cream.
- Clay cake; baked in layers.
- Colchester cakes; sugar with white of egg and flour, baked in case.
- Conde cake; puff paste masked with almond paste.
- Confederate cake; common dough in oblong shape.
- Corporation cake; dough with nutmeg, lemon peel, currants and brandy; small cakes.
- d'Artois parisienne; short paste with apricot and apple marmelade, covered with sliced apples, masked with vanilla syrup.
- Cussy cake; dough with almonds and rice, several on top of others, masked with marmelade.
- Dauphin cakes; dome-shaped, apricot marmelade, masked with meringue, apricot sauce.

- Delille cakes; ornamental cakes, five on top of other, orange and pistache icing, decorated with glazed fruit.
- Demon cakes; dough with molasses, nutmeg, brandy, ginger and cinnamon; currants and fruit.
- Derby cake; small moulds, honey water and currants in dough.
- Dream cakes; three on top of other, almond flavored, grated cocoanut, lemon, rice and vanilla, frosted.
- Duchesse cake; dough with pounded maccaroons, currants, angelica, orange flowers, glazed cherries, small moulds; served hot.
- Dundee cakes; hot or cold, covered with confits.
- Election cakes; spongy cake, eaten quite fresh, cinnamon and mace.
- Feather cake; loave shaped, cream of tartare.
- Federal cake; milk, wine and brandy, fruit and spice.
- Flame cake; soaked in brandy; served on fire.
- Flannel cake; small cakes of thick batter, baked on grid-iron, maple-syrup.
- Frescati cakes; large savoy cake, baked, cut in slices, set together in round form like brick wall, halfed apples and glazed with marmelade.
- Griddle cakes; of sweet butter milk; baked on griddle; served with maple syrup.
- Heloise cakes; oval flat cakes of whipped cream and noyeaux, frozen, custard of egg-yolk and gelatine, cherries.
- Hermits; dough with cinnamon and cloves and raisins, $\frac{1}{4}$ inch thick and round.
- Imperial cake; of beaten egg and soaked French roll-crumbs, currants, raisins, almonds, mixed candied peel, sugar-icing and dusted with bread crumbs.
- Indian cake; sponge cake, dough baked, sliced, masked with jelly and maraschino; slices on each other masked again with meringue, dried in slow oven.
- Johnny cake; Indian corn meal; served hot.
- Josephine cake; dough with currants, madeire and baked.
- Jubilee cake; cream of tartare, bic. of soda, butter, castor sugar, eggs and churned milk in a batter and baked.

- Madeleine cakes; lemon, sugar, eggs and brandy, dough; a soft small cake made in oval, fluted mould; used for tea parties, a pastry.
- Manon cakes; two layers of puff paste with apricot marmelade in middle.
- Manque cake with rum; butter, sugar, almonds, Jamaica rum, egg-yolks and whipped white of egg, covered with almond mixture.
- Mazarin cake; cake soaked in a mixture of rum and syrup, covered with almonds; sauce sabayon.
- Meringue cake; sponge cake, made of the finest castor sugar and beaten white of egg, butter, milk and flour, covered with meringue.
- Mille-feuille cakes; rich puff paste cut in many pieces, baked, centre filled with jam and served several on top of other.
- Mousseline cake; flour, sugar, orange-flower-water, potatoe flour, whipped eggs, the cake scooped out on top and filled with mixture of strawberry and raspberry purée and curacao, stiffened with eggs and formed to pineapple shape on top of cake.
- Napoleon cake; two layers of puff paste with pastry cream in middle, baked and glazed; served hot or cold.
- Pound cake; sugar, butter, eggs, flour, mace and nutmeg, made in a dough, baked in quick oven.
- Ramazan cakes; ground rice, milk and sugar; cakes about an inch thick.
- Royal cakes ;raisins and maraschino, vanilla and sugar, flour and eggs, baked in mould and decorated with candied peel.
- St. Honoree cakes; choux paste, oranges and Malaga grapes, apple marmelade with small choux and thick syrup formed in crown shape, the crown filled with a mixture of pounded maccaroon, whipped egg, kirsh and brandy, decorated.
- Sand cake; a cake of about two inch thickness and soft sandy character.
- Savarin cake; a cake very much like the 'Baba, with whom it is very often confoundet; a very spongy cake made with plenty rum; served either hot or cold.
- Short cakes; a plain cake made of flour, eggs, butter, milk and sugar.

- Soufflé cakes; eggs, castor sugar, ratafias, potato-flour, candied, orange, flour, beaten together and baked, covered with a maraschino custard; served hot.
- Calalou a l'Orientale—boiled gumbos and french beans, egg-plants, tomatoes and sweet peppers, cooked in oil with cayenne, chopped parsley and garlic.
- Calf's brains a la Poulette, (boiled)—butter melted with broth and flour, water, madeira, onions and mushrooms, nutmeg, salt and pepper; boiled with the calf's brains, egg added to the sauce and a little juice of lemon and served very hot.
- Calf's brains en matelotte—small onions, butter and flour fried brown, red wine, broth, salt and pepper, boiled to a sauce. The brains garnished with cut-up mushrooms and sauce poured over.
- Calf's brains Rambillet—white sauce with mushrooms.
- Crolesquis of calf's brains; brown sauce with madeira and glaze cooked with cut-up calf's brains, mushrooms and tongue: cooled, formed in corks, rolled in batter, fried in lard and served with parsley.
- Croquette of calf's brains; chopped up brains and bread-crumbs, mashed with parsley and eggs, shaped like sausages fried in lard or butter to yellow color; served with cream sauce.
- Calf's chitterlings or chaudron—ripped open and cleaned entrails.
- Calf's feet—from them a very nourishing jelly is obtained.
- Boiled calfs feet a la poulette; boiled and sauce made of german sauce, butter, lemon, parsley; a whitish sauce; served by pouring over the meat.
- Crepinette of calf's feet; boned, cut-up in small pieces with truffles, steeped with madeira, mixed with raw pork and broiled.
- Fricasse of calf's feet; simmered in milk and water, boned, dipped in egg-yolk, covered with bread-crumbs and fried brown; served with white sauce.
- Calf's head—cleaned thoroughly by soaking in hot water, scalded, bones cut down and eyes re-

- moved, brains and tongue removed and handled separately.
- Calf's head bigarré**—bacon and beef-suet, spices, boiled with the head, dipped in egg-yolk and bread-crumbs, baked; served with tomatoe or italian sauce.
- Calf's head a la Financière**—prepared as for a rag-out, meat cut in dices; served on forcemeat, made of trimmings, olives and mushrooms, cock's combs and truffles, financiere sauce.
- Calf's head a la Luxemburg**—boiled and drained, stuffed with forcemeat, baked; served with brown sauce and mushrooms.
- Calf's head Royale**—served on pain of forcemeat, dices of the head with cock's combs and mushrooms, bread-croutons and truffles.
- Calf's head en tortue**—meat cut in small pieces, sherry, stock, eggs, gherkins, veal forcemeat and seasoning, fried bread croutons; served with brown sauce.
- Broiled calf's kidneys a la Maitre d'Hotel**—cut in halves lengthwise, stuck on wooden pin, broiled; served on Maitre d'Hotel.
- Calf's kidneys a la Bretonne**—sliced; served on browned chopped onions and brown sauce.
- **Croquette of calfs kidneys**; minced, covered with bread crumb and egg-yolk, ball shaped and fried, fried parsley.
- Calf's liver brochette**—sliced thin with alternate slices of bacon on skewer; served on butter toast with brown gravy or maitre d'hotel.
- Calf's liver Bourgeoise**—braised with carrots, onions and gravy.
- Calf's liver a la Francaise**—sliced, chopped mushrooms, white wine, parsley, olive oil and shallot; served with boiled gravy and bacon poured over.
- Calf's liver a l'Italienne**—sliced, cooked with bacon in slices, olive oil and white wine.
- Calf's liver a la Milanaise**—cut in slices, dredged with flour, dipped in egg, fried in lard; served with lemon.
- Calf's liver pain or cake**—liver worked into forcemeat; served with madeira sauce.
- Calf's liver rolls**—cut in long slices, stuffed with sausage-meat, browned, baked in earthen dish with potatoes; served with brown sauce.

Calf's liver saute a la Provencale—stewed a l'Italianne, with garlic and lemon-juice.

Calf's liver soufflé—cut in slices, made into a farce-meat with madeira, baked in souffle pan; served very hot.

— calloped calf's liver; cut in slices, boiled in broth; served in sauce, made of butter, flour and the gravy.

— Stewed calf's liver a la Bourgeoise; larded, stewed with seasoning, carrots and shredded pork; served with own sauce and onions.

— Stewed calf's liver a l'Italianne; cut in small pieces, stewed with white wine and Spanish sauce and chopped mushrooms.

— Terrine of calf's liver a la Provencale; cut in slices, fried in bacon-fat, chopped onions, truffles, mushrooms, sweet herbs and spices, boiled with madeira, cooled, pounded, mixed with fresh bacon, ham and bacon cut in dices with herbs and baked; served cold with croutons of spice-jelly.

Calf's pluck—consists of liver, lights and heart.

— Cold calf's tongue a la Macedoine; cold tongue; served in halves with jelly, tartare sauce and a Macedoine of all vegetables.

Calisson—French sweet meat (Aix la Chapelle); Aachener Printen.

Callebogus—spruce beer with added spirit.

Callou—a palm-wine.

Caluso—a wine of the Piemont.

Camembert—a very rich cream cheese.

Canapéés—dainty and tasty little morsels; resembling in a way, (see Hors d'Oeuvres) our sandwiches.

Canapés a la Danoise—toasted brown bread with horse-raddish, butter, smoked salmon, herring-fillets and caviar.

— a l'Arlequine; toast with savoury butters, egg-dressing, ham, tongue and salmon, truffles; all hashed fine.

— a la Lorenzo; toast with spinach, crab-meat, lettuce, cream sauce, cheese baked.

— a la Martha; of lobster, baked with cheese.

— a la Marie Antoinette; of lobster with cream sauce, cheese, gratiné.

— a la Printanniere; toast with savoury butter, with cresson and egg-dressing.

- Petits pains fourée a la Russe; little paste-rolls stuffed with caviar, chervil.
- a la Windsor; on toast of chicken meat, ham, tongue, gherkins, cheese, butter, spices.
- Candied peel**—lemon, orange and citron peel, used to flavor cakes, puddings and sweet dishes.
- Candy**—derived from Khand, sanscript for sugar-cane; boiled sugar with flavoring.
- Rock candy: crystallized sugar.
- Cannelons**—nouille-paste in the shape of small pipes; 3 inch long, one-third inch diameter.
- Cannelons a la Reine**—chopped chicken, game, mushrooms and truffle, stiffened with german sauce, rolled in cannelons paste, fried in warm fat.
- Cantaloupe**—a round melon; served with fine sugar, finger bowl.
- Canning**—caned, a mode of preserving meats, fruits and vegetables.
- Canvas-bag-duck**—Chesapeak coast and Delaware bay: lives principally on wild celery, 20 inches high, the back of the male is ashy white, crossed by brocken zig-zag lines; see the name; served underdone, only the breast is carved: When roasted, jelly and fried hominy should be served, the carcass pressed, the blood seasoned on warm plate and poured over. When broiled, serve with jelly only.
- Broiled canvas-back-duck; split through the back without detaching, broiled; served with Maitre d'Hotel and red currant jelly.
- Capers**—are the flower-buds of capparispinosa; stored in vinegar; a condiment.
- Caper-sauce**—flour, butter, stock, worchestershire-sauce with capers.
- Cape wines**—wines of Cape colonie, inferior quality.
- Cappilaire**—a syrup or liqueur.
- Capilotade**—french term for hash or ragout.
- Capons**—fr., Chapon; germ., Kapaun; young, castrated, male fowls, fadded to improve flavor of flesh. Their counterpart is the poularde, a young hen, from which the oviducts have been removed.
- Boiled Capon a la provencale; boiled with slices of fat bacon; served with rice.
- Braised capon a la Financiere; larded, braised with stock; served with financiere sauce and a ragout of foies-gras, cock's combs, truffles,

- mushrooms, chicken quenelles and gray-fish on a bread-sockel.
- Braised capons a la Godard; the same not larded and with Godard sauce.
- Braised capon a la Napolitaine; stuffed with chicken-quennelle forcemeat, breast masked with layer of white forcemeat and truffles; served on fried bread with garnish of truffles, cock's combs, pistachio-kernels and macaroni; veloute or Spanish sauce.
- Braised capon a la Chipolata; braised with broth, pork, sausages, fresh mushrooms, brown sauce, chestnuts and onions.
- Capons a la Turque**—roasted, stuffed with rice, veloute sauce.
- Capon a la Francaise**—stewed, onions and rich stock.
- Capon stewed a la Regence**—larded, stewed with seasoning herbs and vegetables and madeira.
- Capri**—an Italian wine from the Isle of Capri.
- Capsicums**—Chillies or peppers.
- Cayenne pepper**—pounded capsicum.
- Chilli sauce**—chopped green peppers and onions; boiled with tomatoe and vinegar.
- Chillis**—stuffed and baked green peppers; stuffed with sausage-meat as a rule.
- Caramel**—from canna, a cane and mel, honey; a coloring of burnt sugar, also largely used for sweet meats.
- Caramel cream**—a cold sweet cream, topped with caramel syrup, made of eggs, castor-sugar, milk and lemon-peel.
- Caramel croquenbouche**—fruits dipped in sugar, boiled to the crack.
- Carapulca**—a Spanish dish of pork, oil, almonds, etc.
- Caraway**—seeds and oil; a delicate aromatique; Kümmel.
- Carbonade**—stew, made with strips of cold meat, onion and garlic.
- Carbonic-acid-gas**—combination of carbon and oxygen, used to leaven bread and other materials.
- Cardamons**—seeds of the cardamon-plant are of an agreeable, but pungent flavour.
- Cardinal**—name given to dishes of bright red or crimson color; also applied to drinks, as a comparative rising degree from Bishop to Cardinal and thence to Pope.

Cardinal drink—boiled claret with cinnamon, cloves, lemon, mace and all-spice; also served iced.

Cardinal of strawberries—moselle, rum, oranges, water and sugar and strawberries; served iced.

Cardons—vegetables chiefly known in France, may be compared in taste with leeks or celery.

Carlowitz—an Austrian red wine.

Carlsbad water—an aerated water of purgative character.

Carmelite soup—see soup.

Carmine—a beautiful red pigment, composed of the dried cochineal insect with alum.

Carnabyn—a very nutritious wine, made from malt and meat.

Carob—a tree, from its sweet pods syrup and spirit is made.

Carp, Karpfen—a fish; averaging a foot in size; the flesh and roe are highly esteemed.

—Baked carp a la mariniere; stuffed with forcemeat, poached in white wine and court bouillon; baked and served with brown sauce.

—Bouchees of carp soft roes; puff paste filled with the roes and gray-fish butter.

—Braised carp a la chef de cuisine; boned, braised with parsley roots, and white peppers, sauce made of stock and draining.

Carp a la Chambord—stuffed with forcemeat, poached with vegetables and white wine; garnished with mushrooms, grayfish, quenelle, Genoa sauce.

Carp a la Maitresse d'Hotel—boiled on white wine and minced vegetables; served with the roes and butter sauce with gherkins.

Carp en Matelotte—mushrooms, onions, carrots, sweet herbs, spices, matelotte sauce and red wine boiled together.

Carp a la Paysanne—vegetable julienne with butter and oil, garlic, mushrooms, tomatoes and saffron; white wine, carp; served on bread croutons stock poured over.

—Forcemeat Carp a l'Ancienne; flesh with egg worked into forcemeat and cladd around the bones, ragout of roes, mushrooms, truffles, grayfish tails and espagnol sauce with madeira.

Carp fried a l'Allemande—Carp cut up, breaded, fried; served in fish shape with lemons and

- fried parsley; the fish is marinated before frying.
- Roasted carp; stuffed with bread-crumbs, roasted; served with own gravy; garnished with lemon, potatoe and mushrooms.
- Scalloped Carp; quenelle mixture of Carp and eel-fish, cut up in white thickening, sprinkled bread-crumbs; served browned in shells.
- Carp stewed à la Roi—stuffed with fish forcemeat, poached with champagne and stock; served with fish sauce on croutons.
- Carp's roes—a great delicacy.
- Carrageen, or Irish sea moss—food for invalids.
- Carrots—a delicate vegetable of antiseptic qualities.
- Carrots à la Maître d'Hotel—thinly sliced, stewed in broth with butter, chopped parsley and spices.
- Carrots à la Menagere—thinly sliced and stewed in broth; served with a sauce of flour, butter, browning and some of its liqueur.
- Carrots à la Nivernaise—olive shaped, cooked and glazed.
- Carrots à l'Orleans—sliced and blanched, boiled with sugar and broth, reduced to glaze.
- Carrots à la Poulette—sliced and boiled, tossed in sauce of butter, flour, eggs and lemon-juice.
- Carrots in Flemish style—boiled with eggs, cream and butter.
- Souffle of carrots; sweetened purée of carrots, eggs, flour and egg froth, popped in oven a second time and served very hot.
- Carrots à la Vichy—young carrots cooked with cream and parsley and Vichy salts.
- Carving—to cut-up.
- Casein—the flesh forming portion of milk from which cheese is made.
- Cashew—a nut which hangs from the pear shaped fruit of the Cashew tree; wine and liquor is made from this nut.
- Cassareep—a condiment made from the juice of the Cassava-root.
- Casseroles—these are vessels used in every kitchen,
- Casserole—the same in miniature size.
- Cassia—the pulp of the cassia fruit, is used to make an aperient confection.
- Cassile—a delicate dish, made from Cassia.

- Cassina**—the leaves of the Cassina plant, are used to form a black drink; used by Indians as a medicine.
- Cassis**—a liquor, made in France, made from the skins of the black currants.
- Cassolettes**—a sort of scented sweet-meats; culinary art has extended the use to sweet smelling dishes.
- Cassolette a la Castelnaudary**—haricot beans steeped in water, preserved leg and wing of goose with fat of goose, fried with the beans and a small French saveloy, spices and tomato sauce; baked with fine bread-crumbs & chopped parsley.
- Castor-sugar**—see sugar.
- Catawba**—a celebrated wine manufactured in the United States.
- Cat-fish**—there are sweet water and sea cat-fish; grows to great size.
- Catsup**—see Ketchup.
- Caucasian wines**—being used chiefly for making brandy.
- Caudle**—oatmeal or any other gruel, sweetened and enriched by spices and wine.
- Cauliflowers**—fr., *Choux-fleurs*; ger., *Blumenkohl*; a fine species of cabbage; delicate vegetable, white.
- Cauliflower au gratin**—baked with cheese.
- Cauliflower a la Polonoise**—boiled with butter, egg-yolks and bread crumbs.
- Caviar**—a preparation from the roe of the sturgeon; serve with toast, chopped onion, white and yolk of egg, parsley and lemon; serve toast first.
- Caviar**—must always be served before anything else.
- Cayenne**—see Capsicums.
- Cecils**—fried balls of savoury minced meat.
- Cedrat**—see Citron.
- Celeriac**—a variety of celery with a turnip shaped root, which is boiled, sliced and eaten, mostly as a salad with french dressing; served cold.
- Celery**—an aromatique plant of the same race as the parsley; used as a flavoring, vegetable, relish or salad; serve with extra salt-cellar in case of relish.
- Cellulose**—the woody fibre of vegetable.
- Centerba**—a liqueur manufactured from many herbs.
- Cepes**—a kind of mushroom found in France.
- Cercelles**—French term for teal-duck.

- Cervelas**—corrupt english term for Savelois; a sausage.
- Chablis**—a white burgundy wine.
- Chablis-cup**—boiling water and sugar, iced, sherry, Chablis and lemon-peel.
- Chach**—an Indian drink, made from scimmed milk.
- Chacoli**—a wine made from chilian grapes.
- Chad**—see Shad.
- Chafing dish**—a dish for cooking on the table; ornamental silver, alcohol flame, double bottom; use "Terrapin plates.
- Chambertin**—a delicate burgundy wine.
- Chambord**—old royal castel near Blois, France; fish a la Chambord, larded, (carp).
- Champagne**—a wine growing district in France, where sparkling wine has first been made; see Wines and Buffet.
- Champignons**—fairy-ring mushroom.
- Chantaralle**—a mushroom.
- Chantilly**—an old castle dep. Oise, France; term used to denote a finishing with whipped cream and sometimes preserved fruit, marmelade or marzipan.
- Chantilly cream**—whipped cream.
- Chapons**—French for Capons.
- Chappatee**—Indian handbread.
- Char, Ombre-chevalier**—trout of the Alps.
- Charcoal**—a purifyer of foods, spec. animal charcoal.
- Charcuterie**—cold cuts.
- Chard**—variety of white beef.
- Charlotte**—denotes a mould.
- Charlotte of apple**—arrangement of bread or biscuit, set and shaped in mould, filled with stewed apples, bread-crumbs and raisins.
- Charlotte Chantilly**—finger-biscuits, stiff cream, made of gelatine, sugar, cream, egg-froth, decorated whipped cream.
- Charlotte russe**—finger biscuits, stiff cream, made of egg-yolks, gelatine flavoring, etc., decorated whipped cream; in America mainly finger biscuits filled with whipped cream.
- Charlotte russe au cafe**—finger biscuits, vanilla cream with coffee essence, maccaroon, whipped cream.
- French charlotte; sponge-cake, maccaroons with sherry, whipped cream, preserves.

- Italian charlotte; pears, white wine, lady's fingers, whipped cream, gelatine.
- Neapolitan charlotte; tartelette paste; chestnut-bread, sultana raisins, maraschino, marmelade.
- Chartreuse**—monastery in Dauphinee, France, where fine sweet liqueur is made of great healing quality.
- Chateaubriand**—a certain mode of dressing a filet steak, filet broiled between two steaks of inferior quality; now mostly a thick broiled steak.
- Chaudau**—an old fashioned french caudle cup.
- Chaufroids**—hot-colds; method of preparing birds.
- Chaussons**—puffs.
- Cheats**—little batter cakes, fried with honey, jam or sweet sauce.
- Cheenesuckur**—a very superior sort of rice.
- Cheese, Fromage, Käse**—casein and butter fats, the solids of milk, when dried are called cheese; served in America with toasted crackers.
- Brie-cheese; a large, round soft flat cheese; France.
- Camembert cheese; small rounds, cream cheese, excellent and popular.
- Cantal cheese; piquant flavor, yellow in color; France.
- Cheddar cheese; pale-colored, mellow, salvy, flavor of hazelnut; made in Somerset, England.
- Cheshire cheese; large, round cheeses, resembling the cheddar; stronger in flavor.
- Cottenham cheese; like Stilton, creamier.
- Cream cheese; made from new milk and cream; sometimes served with sugar and cream.
- Cream cheese; served often with Bar-le-Due jellies and toasted crackers.
- Dutch cheese; Edam or red, round, and Gouda, flat, resembling Cheddar.
- Gorgonzola cheese; Italy; superior to Stilton: shape flat and broad, resembles Stilton.
- Green cheese; a sage cheese.
- Gruyere cheese; very large, flat, round thick; made in Switzerland; nutty flavor.
- Limburger cheese; pungently offensive odor; made from skimmed milk, brick form.
- Neufchatel cheese; small salted milk cheese; blue veined; France.
- Parmesan cheese; from Parma, Italy; very large, 180 pounds.

- Pont l'evêque cheese; a new milk cheese; France.
- Port Salut cheese; soft and pasty, palatable and mild, round cakes, 5 pounds.
- Pot cheese; made of sour milk and butter milk, boiled.
- Roquefort cheese; made of ewes' milk, pungent flavor; excellent when advanced in decay; this is procured by introducing mouldy bread-crumbs.
- Sage cheese; made by adding sage leaves and greening to the milk.
- Stilton cheese; king of british cheeses; cylindrical shape, whitish rind, cut marked with green veins, friable but mellow.
- Tao-foo cheese; chinese cheese prepared from peas.
- Cheese fondu; grated parmesan cheese with eggs, butter; served hot with toast.
- Cheese pudding; butter, grated cheese, cream, eggs and spices; baked brown; served hot with toast.

Cheese-rarebit—see Rarebit.

Cheese ramekins or puffs—water, butter and flour, boiled with grated Parmesan cheese and eggs; baked the size of an egg.

Cheese souffles—butter, flour, milk and spices, boiled with egg-yolk and grated cheese, cooled mixed with egg-froth and baked; mostly served in paper cases.

Cheese straws—cayenne, salt, flour and butter mixed to paste with egg-yolk; baked in long strips.

Cheese tartelettes—tartelettes filled with hot paste of cheese, butter, egg and milk with spices.

Cheese toasts—melted cheese with milk and egg, spread on hot toast.

Cheese trifles—patties with melted cheese, egg, flour and spices.

— Golden buck; melted cheese with ale; served on toast, with poached egg on top, very hot; served with English mustard and worchester sauce.

↳ **Mock crab**; paste of cheese, vinegar, mustard and spices; served on toast.

— **Potted cheese**; Cheshire cheese with buter, sugar, mace, sherry, pounded, soaked worked into paste; kept in jars.

- Stewed cheese; served on toast; cream, Parmesan, egg and cayenne, boiled.
- Strohl cheese; baked strips of cheese-paste, made of flour, eggs, spices and cream.
- Talmouses of cheese; baked three-cornered paste of choux paste and gruyere cheese.
- Turkish cream cheese; hot melted cream-cheese; served with honey.
- Welsh rarebit; chopped cheese, melted with ale; served on toast; very hot, English mustard and worchester sauce should always accompany this dish.

Cherries, Cerises, Kirschen—fruit of the plum tribe.

Cherry bounce—a grand cordial if well mixed with syrup, almond oil, etc.

Cherry brandy—cherries, brandy and syrup bottled and cellard.

Cherry cordial—stoned cherries, sweetened, boiled, then bottled with brandy.

Cherry custard—for custard; see heading.

Cherry flawn—cherries cooked with sugar and water; baked on puff paste.

Cherry fool—cherries boiled with sugar and water, crushed and sieved, syrupe with wine; served on glazed bread.

Cherry Jack—cherry cordial mixed with lemon-honey and brandy, iced; serve with straws.

Cherry marzipan—blanched almond paste with cherries.

Cherrie ratafia—macerated cherries with pounded stones and brandy, sugar, etc.

Cherrie schmarn—a pancake with cherries, torn after baking to pieces and let to brown again; spices and sugar.

Cherrie soufflé—hot soufflé of black cherries, egg, flour, cream, etc.

Cherrie sherbet—pounded sherries and stones boiled with sugar and water, frozen.

Chervill—sweet herb, combined fennel and parsley flavor.

Chestnuts—a nut grown in prickly shell; largely used for confectionery and stuffing.

Chestnut croquette—paste of roasted chestnuts with eggs, cream and butter, ball shaped, fried in boiling fat with one whole chestnut in each ball.

Chestnut stuffing—chopped shallot, butter, sausage-meat, chopped mushrooms, spice, boiled, sifted with bread-crumbs and cooled.

Chestnut timbale—six-cornered timbale of paste, filled with sweet chestnut-purée, cut-up preserved fruit, decorated.

—Purée of chestnuts; peeled, boiled with broth, mashed with sugar.

Chianti—Italian wine of burgundy character.

Chica—beer brewed from maize.

Chicken—see Fowls.

Chick-peas—pois chiches; small leguminous veg.

Chicory—used to adulterate coffee, injurious, not to be confused with french chicoree, which answers our endive.

Chiffonade—chiffon, a rag applied to cookery; means a mixture of vegetables. See salads.

Chilian wines—of very good quality.

Chillies—see Capsicums.

China-chillo—see mutton.

Chinese wines—made from rice, millet, wheat, beans, etc.

Chingara a la—corruption of Zingara, meaning gypsy; a garniture of ham, tongue and brown glaze.

Chinguirito—Mexican beverage; injurious.

Chipolata—derived from ciboule, a kind of chive-onion; a stuffing of onions, sausage, bacon and chestnuts.

Chittaks—American cakes or biscuits.

Chitterlings—small intestines of animals.

Chives—ciboulette; a pot-herb; used for salad and seasonings.

Chloride of sodium—common salt.

Choca—a drink of half coffee and chocolate and boiling milk; served very hot.

Chocolate—alimentary drink, made by boiling cocoa in water or milk with sugar; prepared in cakes from cocoa; see Cocoa.

Chocolate Bavaoise—see Bavaoise.

Chocolate blan-manger—see Blan-Manger.

Chocolate eclairs—see Eclairs.

Chocolate ices—see Ices.

Chocolate kisses—chocolate, sugar, white of egg and flavoring worked into candy; walnut size.

Chocolate meringue—egg-froth, crushed sugar, and grated chocolate; baked to meringue.

Chocolate mousse—paste of chocolate, syrup, white of egg, whipped cream and vanilla sugar iced in mould, dom-shaped.

Chocolade spongeade—a kind of iced mousse; served in glasses.

Chocolate whips—a chocolade custard with flavored whipped cream on top; served in glasses.

Mulled chocolate—chocolade with milk and water churned to a froth over the fire and served hot.

Parfait au chocolate—frozen chocolade custard with whipped cream; served in parfait form, long shape, sometimes in a glass.

Chops—not to be confounded with cotelette; a piece chopped off from either loin or chump; mostly broiled.

Chou-marin—sea-kale.

Chouxcroute—sour-cROUT; see sep. heading.

Choice-morsels—see Tit-Bits.

Choux—french term for cabbages; now used largely in confectionery; pate-a-choux, from which paste very dainty, little cakes are made.

Chow-chow—blending together of various kinds of foods in pieces, like the pickle, called pickalilly.

Chowder—from the chinese; means a thick soup, made usually of salted pork, fried with onions, in alternate layers with mashed potatoes, slices of fish; seasoned with spices and wine.

Christmas pudding—a pudding of any kind, flamed and served for christmas.

Chub—fr., Chabot; ger., Kaulbarsch; fish of no great merit; resembles the carp.

Chufa or tiger-nut—a drink is made of this nut, called orgeat, very refreshing.

Chuppatee—an Indian buiscuit.

Churning—see Butter.

Chutney—a condiment prepared by mixing fruits, sugar, vinegar and spices in such manner that no particular flavor predominates.

Cider—wine of apples.

Cinnamon—fr., Cannel; germ., Zimmt; inner bark of shoots sprouting from the truncated stock of the cinnamomum; Ceylon.

Cisko—a fish of the herring tribe; lake Ontario.

Citric acid—Citroneansaure; acid of lemons.

Citron—fruit of the citron tree; has anti-scorbutic properties.

- Cedrat**—prepared rind of grape-fruit; a spice and flavor.
- Citronade**—home-made liqueur of lemon-peel, flavor-oil, macerated, filtered, spirit of wine, water and capillaire added and colored.
- Civet**—french term applied to ragout of hare and game with onions and wines.
- Clams**—soft, hard and little-necked; some eaten like raw oysters, but mostly used as an addition to dishes and sauces. Cherry stones, large and superior, French lucines; see Oysters and Terrapin.
- Clam-fritters**—chopped up clams with salt and pepper fried in batter.
- Clam-broth**—clams washed in shells, put on the stove in saucepan, as they get hot, they open and the juice so extracted is sieved; seasoned and served hot.
- Fried clams**—removed from shell, washed, breaded, fried to golden brown, lemon.
- Little neck clams**—served raw, like oysters; in soup plate, filled with ice, lemon, buttered brown bread, crackers, horseraddish and pepper sauce or mignonette.
- A la Bourignonne**—baked in shell with shallots.
- A l'Ancienne**—same as Batelière; served in square clam-frying pan; two hot plates for exchange.
- Soft clams Batelière**—baked in shell topped with lard, bread-crumbs and cheese.
- Steamed clams**—clams heated to open shell, juice separated, clarified, clams, steamed in juice; served in shell, butter sauce and clam-juice.
- Stewed clams**—boiled with water, fresh buter, chives, pepper and bread-crumbs with the juice of lemon squeezed over.
- Soft clams a la Grant**—sauté with green peppers and cream; chafing dish.
- Clams, Casino**—baked in shell, bacon and peppers.
- Coney Island roast**—roasted in both shells.
- Claret**—from clari or clairs, clear, usually applied to red bordeaux.
- Claret "cup"**—claret, water, castor-sugar, brandy, slices of orange, drained, iced.
- Claret fizz**—wineglass of claret in tumbler with ice, shaken, mixed with lemonade.

- Claret julep**—claret, syrup, rye-whiskey, ice, mint or balm, berries of fruit in season, drink with straws.
- Clarifying**—done usually with white of egg, gelatine, acids, salts, etc.
- Clary**—a plant of the sage genus.
- Clochettes**—tasty french pastes moulded in the form of bells.
- Clod**—the upper part of a bullock's shoulder.
- Cloves**—Latin *clovus*; a nail; a spice; Nelken.
- Coal-fish**—species of cod-fish.
- Cobbler**—a fancyful name given to certain drinks. ingredients cobbled or patched together; see American drinks, cocktails.
- Champagne-cobbler; sugar or syrup, crushed ice, champagne, slices of lemon, drunk with straws.
 - Claret cobbler; claret, clove-cordial, crushed ice, slices lemon, straws.
 - Sherry cobbler; sherry, sugar or syrup, broken ice, slices lemon, straws.
 - Whiskey cobbler; rye or bourbon whiskey, sugar, crushed ice, lemon with straws.
- Coca**—the leaves of the coca plant are said to possess a power of supporting the human system under excessive fatigue and abstinence of food without affecting the body.
- Cochineal**—a coloring matter, gained from a Mexican insect.
- Cocido**—Spanish dish, consisting of broth and hash.
- Cockade**—sugar or paste ornaments.
- Cock-a-leekie**—a soup, made of half roasted and half boiled fowl and spices; lots of leeks.
- Cock's combs**—fr., *Cretes de coques*; used for garniture mostly.
- Cock's kernels**—hard secretions found in the flesh of the cock; a delicacy.
- Cockles**—from *coquille* shells; a delicious little shell-fish; ranges among scallops.
- Cocktail**—from the arm motion of the early bartender; mixed drinks by moving arms in the shape of a cock's tail.
- Cocktails**—American beverages under this name are prepared by icing, sweetening and flavoring in various ways mixtures of spirits, liqueurs or wines with water; see American drinks.
- Bourbon cocktail; bourbon-whiskey, syrup, turmeric and different flavors; served iced.

- Brandy cocktail; orange-peel, lemon-peel, spices, brandy, curacao, syrup, iced and shaken.
- Champagne cocktail; orange, lemon, Gentian essence, broken ice, syrup and orange-flower-water, mixed well with dry champagnes, straws.
- Gin-cocktail; gin, syrup, gentian, lemon, iced.
- Rye whiskey cocktail; rye whiskey, bitter oranges and tincture of Chillies; iced.

COCKTAILS AND MIXED DRINKS

- Absinthe—American style, crushed ice, gum-syrup, absinthe, water.
- Absinthe—French style, large glass with extra bowl filled with ice and water.
- Bishop—sugar, lemon-juice, orange-juice, squirt soda, ice, burgundy, rum, fruit and straw.
- Blue blazer—sugar, Scotch whiskey, flamed, lemon-peel, nutmeg; shaken while burning.
- Brace-up—sugar, bitters, lemon-juice, anisette, egg, brandy, ice; shaken apollinaris.
- Brandy—champarelle, curacao, chartreuse, anisette, brandy, sherry glass; separate colors.
- Cincinnati—half beer, half soda.
- Mullet claret—sugar, lemon-juice, all-spice, cloves, cinnamon, claret, boiled, strained.
- Sherry cobbler—sugar, pineapple syrup, sherry, ice, fruit, port, straw; lemonade glass.
- Champagne cobbler—sugar, orange, lemon-peel, ice, wine, fruit, straw; lemonade glass.
- Cooler, Rocky Mountain—egg, beaten, powdered sugar, lemon-juice, nutmeg; well stirred; bottle soda.
- Absinthe cocktail—ice, gum-syrup, bitters, anisette, water, absinthe, stirred, strained.
- Applejack cocktail—lemonade glass, gum-syrup, raspberry-syrup, applejack, ice; shake; strain.
- Brandy cocktail—gum-syrup, bitters, curacao, brandy, ice; stirred; strained.
- Champagne cocktail—ice, sugar, bitters, orange, wine; stir lemon-peel.
- Gin cocktail—gum-syrup, bitters, gin, curacao, ice; stirred lemon-peel.
- Japanese cocktail—orgeat-syrup, bitters, brandy, ice; stirred; strained.

- Jersey cocktail—sugar, ice, bitters, cider, lemon-peel.
- Manhattan cocktail—vermouth, whiskey, bitters, gum-syrup.
- Martinez—same as Manhattan, but gin for whiskey.
- Metropolitan cocktail—brandy, vermouth, bitters, gum-syrup.
- Soda cocktail—lemonade glass, sugar, bitters, ice, bottle lemon-soda stirred, fruits.
- Whiskey cocktail—ice, gum-syrup, bitters, curacao, whiskey, stirred, strained, lemon-peel.
- Vermouth cocktail—vermouth, bitters, gum-syrup.
- Saratoga cocktail—bitters, ice, brandy, whiskey, shaken, strained in claret glass; lemon.
- Cocktail coffee—sugar, egg, portwine, brandy, ice; shake and strain; grated nutmeg.
- Manhattan club oyster cocktail—lemon-juice, Tabasco sauce, pepper, vinegar, salt, pepper, six blue-point oysters.
- Martini cocktail—vermouth, gin, bitters, ice; stir.
- Crusta of brandy—lemonade glass; ice, syrup, bitters, lemon-juice, maraschino, brandy; served in glass with sugar-crust and huge lemon-peel.
- Cup-claret—large glass jug, claret wine, curacao, sherry, brandy, ratafia, lemon, oranges, green balm, selzer, soda, sugar and ice; cucumber-rind.
- Daisy—brandy, gumy-syrup, lemon-juice, orange, cordial, ice, brandy, shake, strain, appolinaris.
- Egg-nogg imperial—lemonade glass, sugar, egg, ice, brandy, shake when hot, use milk.
- Fedora—brandy, curacao, rum, bourbon, sugar, water, lemon, ice, fruits, straw.
- Gin-fiz—Delmonico glass, sugar, seltzer, syrup, ice, Holland gin, stired.
- Golden fizz—egg-yolk, sugar, lemon-juice, gin or whiskey, ice, shake, strain, seltzer separate.
- Brandy—flip, ice, beaten egg, sugar, brandy, shake, strain, nutmeg.
- Brandy float—pony of brandy submerged in water, withdrawn, brandy floats on water.
- Frapped caffee royale—coffee, brandy frapped in cooler; semi-frozen.
- Vermouth frappe—lemonade glass; Fr., Vermouth, shaved ice, seltzer water.
- Tom Collins—extra large glass, sugar, lemon-juice, gin, ice, bottle plain soda.

- Moselle**—cup, 1 bottle Moselle; 1 bottle club soda; 1 glass sherry; 1 pony brandy; 1 pony Anisette; 3 slices pineapple; 1 rind of lemon, sugar, ice, mint.
- Hari-cari**—whiskey sour with seltzer and fruits; lemonade glass.
- Half and half**—half porter and half ale; lemonade glass.
- Mint-julep**—water glass, sugar, water, mint-juice, brandy, fruits and mint, leaves out, stem downward; dash rum, straws.
- Knickebein**—sherry glass, vanilla, cordial, egg-yolk, benedictine, kummel, bitters, keep colors separate as in pouesse-cafe.
- Knickerbocker**—lemonade glass, raspberry-syrup, lemon-juice, slice pineapple and orange, rum, curacao, ice, stirred, fruits, straw.
- Hot lemonade**—sugar, lemon-juice, hot water, lemonade glass.
- Plain lemonade**—sugar, lemonade, ice, plain water, stirred, fruit and straw.
- Hot locomotive**—lemonade glass, egg-yolk, sugar, honey, mixed, curacao and burgundy boiled, mixed, slice lemon, grated cinnamon.
- Soda necktar**—lemonade glass, lemon-juice, seltzer water, sugar, bicarbonate of soda; mixed and stirred; purging.
- Porto-Ricco**—bottle ginger ale, lime, gin, blackberry brandy.
- Portwine negus**—sugar, portwine, hot water, grated nutmeg, medium glass.
- American pouesse cafe**—maraschino, curacao, char-treuse, brandy, colors separate.
- Brandy punch**—lemonade glass, sugar, lemon-juice, rum, brandy, piece pineapple, slice orange, ice, dressed with fruits, shaken, straws.
- Milk punch**—lemonade glass; fine ice, sugar, brandy, rum, fresh milk, mixed, strain, nutmeg.
- Hot whiskey punch**—hot highball glass; lemon-juice, sugar, hot water, slice lemon or peel, grated nutmeg; serve with teaspoon and ice separate.
- Rhine wine and seltzer**—lemonade glass; iced rhine wine half and half, iced seltzer.
- Rum**—hot and spiced; hot water glass; sugar, butter, rum, hot water, stirred, no spices.
- Brandy sangaree**—highball glass; ice water, brandy, sugar, stirred, dash portwine.

- Shandy gaff**—lemonade glass; half lager beer, half ginger ale.
- Sherry and bitters**—sherry glass; dash bitters, sherry.
- Brandy shrub**—sugar, soda, brandy, sherry, lemon, strained with rind of lemon.
- Scotch whisky skin**—highball glass; hot water, scotch whisky, lemon-peel.
- Brandy sling**—sugar, water hot, brandy, nutmeg, stirred when cold; serve with ice.
- Slipper**—wine glass; yellow chartreuse, egg-yolk, gold wasser, yolk must be whole.
- Brandy smash**—lemonade glass; sugar, water, mint brandy, ice, stirred, strained.
- Whiskey sour**—ice, sugar, lemon-juice, seltzer, water, whiskey, stirred, strained.
- Stone fence**—highball glass; whiskey, ice, cider; stirred.
- Stone wall**—sugar, ice, whiskey, bottle plain soda; stirred, ice removed.
- A suydam**—appetizer; measure glass; two bitters any kind liqueur.
- Gum-syrup**—water and sugar, boiled thick.
- Egg phosphate**—lemonade glass; ice, sugar, egg, acid phosphate, water; shaken and strained.
- Fruit lemonade**—lemonade glass; ice, sugar, lemon-juice; mashed fruitberries, water, shaken, strained, fruits and straws.
- Milk shake**—lemonade glass; ice, sugar, egg, milk, shaken, nutmeg.
- Morning glory**—ice, absinthe (lime-juice, lemon-juice, sugar, white of egg, whiskey, shaken, strained, seltzer water; is nerve quieting.
- Champagne cup**—like Moselle, but no lemon, take orange instead, add sweet fruit.
- Amour sans fin**—lemon and oranges, wine-spirit, water and rosewater, macerated.
- Parfait d'Amour**—Medoc wine, wine spirit, cinnamon and orange-peel with spices.
- Cocoa**—(Trinidad and Granada, an almond shaped seed of the cocoa tree, is ground after being roasted; enriched with sugar—gives chocolate.
- Cocoa nuts**—fr., noix de coco; ger., Kokosnuss; fruit of a tall, straight palm.
- Cod-fish**—fr., cabillaud; germ., Kabeljau; excellent and wholesome food.

- Boiled cod a la hollandaise; with yellow cream sauce.
- Boiled cod a la flamande; flemish sauce and potatoe croquette.
- Cod a la royale—stuffed, baked in butter, sauce with essence of anchovie.
- Cod au gratin—baked with brown sauce and bread-crumbs.
- Cod-fish balls—boned and pounded, mashed potatoe, butter and egg shaped in balls with fish, fried to a brown color.
- Cod toast—fish picked to pieces with cream and eggs, heated, poured over toast.
- Fried cod a la Maitre d'Hotel; fried; served with Maitre d'Hotel butter, lemon.
- Cod cutlets a la Reine—fried, strips of cod formed in coteletts, breaded, brown sauce.
- Matelote of cod-fish—oyster stuffing, baked with bacon and butter.
- Rechauffe of cod-fish; boiled pieces of fish boned, baked with cream, spices, flour and bread-crumbs.
- Cod-fish a la bonnefemme—boiled and boned fish, cooked with bechamel and german sauce.
- Cod-fish, steak a la Parmentier—poached in white wine, potatoes fondante.
- Cod-fish a la Biscaya—the same as a la bonnefemme, but with tomatoe sauce.
- Cod's liver—usually prepared in forcemeat.
- Cod's roes—a la hollandaise; boiled with water and vinegar with dutch butter sauce.
- Cod's sounds—esteemed as delicacies for invalides.
- Cod's tongues—tasty dishes, though hardly ever noticed.
- Coffee—fr., cafe; ger., Kaffee; the berries or seed of the coffee-plant are roasted, ground and infused. The infusion is drunk hot and has a digestive action, but owing to a certain percentage of caféin, it affects the heart if taken in excess.
- Coffee Turc—boiling water on coffee, meal in special silver pot; served in very small cup in silver stand, fine sugar, unstrained.
- Cafe au lait—milk brought to almost boiling point, then finely ground coffee added, boiled, sieved and served hot. In America hot coffee and hot milk separate.

Coffee Bavaoise—a stiff cream, made of gelatine and cream with coffee flavor.

Coffee cake—plain cake, made of madeleine paste, masked with a coffee mixture.

Coffee custard—boiled milk, strong coffee, yolks of eggs and castor sugar filled in custard cups, boiled and cooled.

Coffee with egg—cold water, ground coffee and egg beaten, boiled with boiling water.

Coffee glacee—eggs, sugar and flour mixed to smooth paste; baked, glazed with coffee icing, a cake or coffee, ice cream, cold coffee, mixed, shaken in lemonade glass, straws; a drink.

Coffee granito—sherbet, made of coffee and syrup, boiled and frozen; served in the state of frozen water.

Coffee icing—boiled clarified sugar, flavored with strong coffee.

Coffee iced—see ices.

Coffee creme de mocca—liqueur, made of infusion from ground, roasted coffee and syrup.

Coffee gloria—sweetened black coffee with brandy, flamed and extinguished before all the spirit is burned.

—Mousse au coffee; half frozen coffee, ice cream.

Coffee parfait—half frozen coffee, ice cream; served in tall glass with whipped cream on top. The same is made of chocolate, or napolitean ice or any other ice cream and is then called accordingly.

Cognac—brandy, made in Cognac, France.

Cocker nut—see cocoa nut (cockney).

Colbert sauce—called after French minister Colbert; see sauces.

Colcannon—Irish dish; baked turnips and potatoe.

Collops—small slices of meat.

Comfit—confected or prepared.

Compotes—dishes of stewed fruits and syrups.

Conde a la—French name for a purée of red haricot beans and a dish made of apricot and rice, from Condé castle, Chantilly.

Condiment—seasoning to improve digestive quality of food.

Confectionery—fr., confiserie; ger., Zuckerwerk.

Confits—see comfits.

Conserves—pickles and preserves.

- Consommé**—double broth; strengthened soup or broth by reducing it in boiling; see soups.
- Consomme aux darioles**—with little cakes of ham, eggs, madeira and with peas.
- Consomme celestine**—with cut up pancakes.
- Consomme duchesse**—with little balls of paste stuffed with forcemeat.
- Consomme a l'anglaise**—with green peas and minced fowl.
- Consomme a l'epicure**—Gourmet, with eggs on stuffed toast.
- Consomme a l'Indienne**—rice, curry, artichoke bottom and egg-plant.
- Consomme a l'Italienne**—with Italian paste, or with maccarooni and rice.
- Consomme a la napolitaine**—with chopped ham, tongue, maccarooni and mushroom.
- Consommé Madrilène**—strained with tomato.
- Consommé Nicoise**—with minced tomatoes.
- Consomme royale**—with dices of a custard, made of eggs and milk.
- Consomme printaniere**—with minced vegetables.
- Consomme sevigne**—made of braised chicken & veal.
- Consomme suedoise**—with rolls, stuffed with vegetable mixture. For complete list, see soups.
- Contising**—cutting slits into meat, filled with wedge-shaped savourys.
- Cookies**—small, flat, sweet cakes.
- Coq de bruyere**—fr. for blackcoq.
- Coquille**—fr. for shells; a la Lord-Mayor, with lobster, glace and truffles.
- Coquillage**—a shell-fish cocktail.
- Corach**—a relish.
- Corral**—dried and pounded lobster marrow red.
- Coralline**—partially cooked food from Indian corn.
- Corbeilles**—fr. for baskets.
- Corned beef hash**—with potatoes on toast, twenty minutes, ask if browned is desired.
- Cordials**—liqueurs said to hold medicinal qualities.
- Coriander**—the ripe fruit dried is much used by confectioners.
- Coring**—take out the heart.
- Corned meats**—meats salted with corns of salt.
- Cornet**—a rolled up square sheet of paste or other material.
- Corn salad**—doucette, something like field-salad.
- Cornucopia**—Ger., Fullhorn; horn of plenty.

- Cosaques**—french for crackers.
Costmary—herb of marked flavor.
Cotelettes—fr. for cutlets, little ribs.
Coulbiac—a russian pie, made of brioche paste.
Country captain—a curry of fowl, kid and veal.
Couques—little pancakes of buckwheat-flour and butter.
Court bouillon—short broth; highly seasoned stock.
Cowslips—a plant, *primula veris*.
Crabs—Fr., *Crabes*; Ger., *Crabben*; hard shell, red and hard shell blue; lose annually their shell and are then for some time soft shell crabs.
Crab, oyster crab—found in deep sea oysters, very small; delicious; see *Terrapin*.
—Hard shell crabs; taken out, chopped up and served in shell.
Crab a la Reine—picked hard shell crabs, mixed with sliced celery and french dressing; served in shell with mayonnaise.
Crab cromesquis—boiled, scalloped, made to crab-meat, rolled in thin sliced pork, dipped in batter, fried golden brown; parsley and lemon.
Crab Croquette—meat picked and chopped; balls rolled in batter, fried, lemon.
Crab forcemeat—picked crab, onion, stock, flour, eggs and seasoning.
Crab salad—picked meat of crab, mixed with finely chopped cabbage, dressed with white of egg, egg-yolk, parsley; chives all chopped, or plain with fr. dr. or mayonnaise.
—Devilled crabs; cream and onion, cayenne and seasoning with picked crab, baked, in shell.
Crab meat a la Dewey—cream sauce, cepes, oyster-crabs, truffles.
Crabmeat Baltimore—see *terrapin*.
Crabmeat a la Luzerne—sauté with oystercrabs, *terrapin*, Newburgh sauce.
Crab—stuffed, cold in shell.
Crabmeat a la Newburg—made with creamy sherry sauce; served in chafing dish with dry toast and little flask of sherry; *terrapin* plate.
Crab-meat Alice—in *casserolet*, cream sauce.
Crab-meat Cocktail—served in glass or on ice like oyster-cocktail.
Crab-flakes Cossuth—chafing dish, cream sauce.
Fried soft shell crabs—breaded and fried; served with tartare sauce and lemon.

Soft shell crabs a la Meuniere—in chafing dish with black butter.

Crab ravigotte—chopped crabmeat in hard shell with ravigotte sauce, mixed; served cold.

—Oyster crabs a la Poulette; stewed with cream sauce with chopped parsley.

Crab apple—long stalked fruit.

Crackers—thin, dry biscuits.

Crackers—Benz-water crackers, plain or toasted.

Crackers—Saltines, plain or toasted; served with cheese, (toasted).

Crackers—Pilot, large, round; served with milk if ordered.

Crackling—scored and browned skin of pork.

Cracknels—hard shell like cakes, soft within.

Cracknuts—Barcelona nut or cakes like water biscuits.

Crambamboli—an ancient German bowl, Rhine wine with sugar burnt in rum.

Cranberries—Fr., Airelles; Ger., Moosbeeren; used for making tarts, jellies, marmelade and certain sauces; deriv. name from crane, bird who lives on them.

Crapaudine—term applied to manner of preparing birds for broiling; toat shape.

Crape-fish—salted cod-fish hardened by pressure.

Crapiva soup—sorrel, nettles, broth, onions & eggs.

Crappie—a fresh water bass.

Cray-fish or craw-fish—fr. Ecrevisse; ger., Bachkrebbs.

Cray-fish a la Bordelaise—soaked in milk, boiled in bordeaux wine with cognac and mirepoix of vegetable.

Cray-fish en buisson—served in pyramid, garnished with parsley.

Cray-fish a la Lorraine—boiled in white wine sauce of the liquor, ham and butter.

Cray-fish a la Mariniere—boiled with white wine, sauce of the liquor with chopped parsley.

Cray-fish a la Polonaise—boiled in white wine and seasoning.

Cray-fish a la Poulette—boiled with veloute sauce, chopped parsley and lemon-juice.

Cray-fish a la Provencale—boiled in mirepoix and white wine, sweet herbs and slice of ham, half glaze and tomatoe sauce.

- Cray-fish butter**—shells pounded with butter, boiled to paste.
- Cray-fish croquette**—salpicon of cray-fish with bechamel sauce breaded and fried.
- Cray-fish nudels**—nudels w. cray-fish butter baked.
- Cray-fish rissoles**—cray-fish meat, mushroom and Béchamel sauce with fish forcemeat, rolled in puff-paste, breaded and fried.
- Cray-fish quenelles**—see quenelle.
- Cray-fish timbale**—mince meat of gray-fish; served in cray-fish timbale, glued with jelly.
- Cream caramel**—see caramel cream.
- Cream bavaroise**—cream, sugar, eggs and gelatine.
- Cream Chateau-briand**—noyau cream with jelly and almonds.
- Clouted cream**—simmered and cooled, rises to be very thick.
- Cream Diplome**—cream, milk, gelatine and eggs, candied fruit, wine, jelly and flavor; iced and served stiff and cold.
- Cream buckets**—little buckets of paste filled with whipped cream; see below cray-fish.
- Cream cuite**—boiled with eggs and sugar, cooled; used to fill confectionery.
- Cream fritters**—flour, pounded maccaroons, sugar, egg-yolks, flavoring, boiled thick, cooled, cut in small pieces and fried.
- Cream meringues**—baked, egg-froth, shaped oblong, filled with flavored cream.
- Cream plombiere with bananas**—thick ice cream, banana flavor.
- Cream salad dressing**—eggs beaten with sugar, salt and mustard, vinegar and cream; boiled over hot water, cooled.
- Cream sauce**—butter, flour, sugar and madeira wine and cream, boiled with rum.
- Cream Souffle**—see Souffle.
- Cream Strudel**—see Strudel.
- Cream toast**—dry toast submerged in bowl of hot cream; serve cream separate.
- Cream toffy**—sugar and cream, boiled and cooled.
- Cream a la Versailles**—a cream custard, vanilla flavor, caramel sauce.
- Fairy cream; custard with fruit and maraschino.
- Cream harlequin**—corn-flour, cream, custards of different colors.

- Cream Imperial—curdled cream with orange-flour and juice.
- Italian cream; thin custard, cooled and flavored.
- Cream Mauritius—whipped cream with eggs and arrow-root.
- Cream Moscovite—gelatinous cream with egg-froth and flavoring.
- Neapolitan cream; with eggs and fruit juice.
- Neapolitan cream ice; vanille cream ice, pistachio cream ice and raspberry water ice.
- Newport whipped cream; sugar, wine, lemon, milk and cream whipped and served in jelly glasses.
- New York ice cream; frozen custard with whipped cream, vanilla flavor.
- Plombiere cream ice; regular cream ice, worked with whipped cream while freezing.
- Portuguese cream ice; candied orange-peel, pistachios and curacao.
- Cream Princesse—whipped cream with mixed fruit and brandy.
- Prussian cream; eggs, cream and lemon, whisked boiled and cooled.
- Rhenish cream; thickened cream with sherry, eggs and wine.
- Rock cream; boiled rice paste, eggs, sugar and cream, moulded till cold and firm; served with cream.
- Roman cream; frothy cream with curacao or wine, stiff.
- Rose cream; cream with brandy and rose water: plenty eggs; served in glass with poached white of egg and nonpareille.
- Royal cream; hardened cream with eggs and vanilla flavor.
- Sicilian cream ice; with shred pistachios, diavolinis and dried sherries.
- Swiss cream; with lemon and white wine.
- Thich cream; with lemon juice, brandy and sugar.
- Velvet cream; sugar, sherry, gelatine stiff as blanc-manger.
- Windsor cream; custard with lemon and brandy, chopped fruit with alternate layers of cake, cooled.
- Yankee cremo; eggs, sugar, corn-flour and milk worked thick, covered with egg-froth, browned with salamander.

- Cream of tartare**—acid crystals, wine crust.
- Crecy**—town, famous for its carrots; a la Crecy with carrots.
- Cremes**—french term for cordials to indicate the creamlike smoothness of these drinks.
- Cremona**—town in Italy and name of compote eaten with roasted meats.
- Crepes**—french term for crisp pancakes; see there.
- Crepinettes**—flat sausages wrapped in pig's caul.
- Crescent**—biscuits, shape of half-moon.
- Cresses**—fr., Cresson; ger., Kressen; watercress; a salad; used for garnish mostly.
- Crisps or crespis**—an old fashioned term for pancakes.
- Crissins**—with cheese flavored biscuits.
- Crockery**—vessels, made from earth or clay.
- Cromesquis**—fritters wrapped in paste.
- Croquantes**—french cakes, made with almond.
- Croquenbouche**—cracks in the mouth; crisp pastry.
- Croques**—crisp, hard confection, made of fruit paste to crunch.
- Croquette**—finely minced meats blended with seasoning and spices, bound with german sauce, rolled in cork shape, breaded and fried.
- Croquette Imperiale**—chicken, veal and truffle, ham and bechamel sauce; seasoned.
- Croquette Milanaise**—chicken, tongue truffles, mac-carooni, german sauce and parmesan cheese ball shaped, oiled, breaded and fried.
- Panachés; of chicken and sweet bread, fried.
- Croquette a la Turque**—rice, stock strained veg., tomato with eggs, cork shaped, breaded and fried.
- Croquignolles**—hard, dry, crisp pasty cake.
- Croustade**—patties with a crisp crust.
- Croustade a la Financière**—big pattie, filled with ragout of cock's combs, mushrooms, foie gras, fowl-collops, truffles, chicken-livers, spanish sauce.
- Croute au pot**—“pot-luck” clear soup, made of anything handy, toasted bread.
- Croutons**—little crusts.
- Crowdy**—thick gruel of oatmeal and milk.
- Cruets**—flasks, oil and vinegar stand.
- Crullers**—cakes, fried in boiling fat, made of twisted or curled dough.
- Crumbs**—small particles of bread.

- Crumpets**—pancakes or fritters, very much like muffins, but different taste; eaten toasted with tea as a rule.
- Crusade**—fried bread-cROUTONS hollowed out, filled with marmelade.
- Crusts**—cROUTONS, pie-crusts, or bread crusts; used separately with sweets.
- Crustas**—see cocktails.
- Crystallizing**—fruits or flowers crystallized in hot sugar-syrup.
- Cucumbers**—mostly eaten raw as salads; but used stuffed and cooked as garniture.
- Cuisine**—french for kitchen.
- Cumin**—ger., Kümmel; seeds of the plant; used in cookery as a flavoring.
- Cunner**—small fish.
- Cups**—see cocktails.
- Curacao**—dutch liqueur, made of brandy, sugar and orange-peel.
- Curds**—parts of milk which coagulate when veget. or acid is added.
- Curing**—salting, drying and smoking.
- Currants**—dried fruit of Corrinth grape and berries of the ribes.
- Currants red and black**—used largely as jelly; german, Johannisbeeren.
- Curry**—flavoring dishes with curry-powder, (somewhat like saffron).
- Cuscus**—a wheat paste of the Arabs, national dish.
- Cusk**—a fish resembling cod-fish.
- Cussy**—spanish onions, boiled in meat stock.
- Custards**—stiff creams, made of eggs, sugar and milk, mixed in various proportion.
- Cup-custard**—made in earthen cup in which it is served.
- Custard-apple**—tropical fruit of juicy, yellowish pulp.
- Cutlets**—small ribs.
- Cuvee**—french; meaning time at which wine was fermented in cask (cuve).
- Cuyos**—drinking cups, made of the rind of the calabash or gourd.
- Cygnettes**—young swans.
- Dabs**—limandes; flat-fish.
- Dace**—little river fish.

- Dairy**—fr., *Laiterie*; ger., *Molkerei*; place where milk products are served.
- Dampf-nouilles**—see *nouilles*.
- Damania**—plant of the *Turneria* genus; regarded as cure.
- Damson**—damascene-plum.
- Dandelion**—fr., *dent-de-lion*; ger., *Löwenzahn*; used as salad and vegetable.
- Dandelion salad a la Contoise**—prepared with fried bacon, cut in dices.
- Dantzic**—liqueur prepared at Dantzic with flavorless gold-leaves floating in it.
- Daricle**—cream or cheese cakes, in round fluted mould.
- Darne**—french for a slice of fish.
- D'Artois a la Russe**—salpicon of cooked oysters, gray-fish tails, mushrooms and eel-livers with pike forcemeat in puff-paste.
- Darum**—intoxicating drink, made in India of Mowha flowers, very cheap, bad odor.
- Dates**—ger., *Datteln*; fruit of palm-tree.
- Daube**—french for a powerful seasoning of meat, as beef en daube; cold.
- Daubing**—means coarsley larding with pork; as a seasoning.
- Dauphine, a la**—with croquette of potatoes, brown sauce; see *Garniture*.
- Decanters**—term applied to fine glass jugs, to be filled with wine.
- Deer**—see *venison*.
- Demi-glaze**—see *glaze*.
- Demijohns**—glass bottles with large bodies and small necks, in wickerwork.
- Dentex**—fish of the perch tribe.
- Dessert**—term applied to the last course of a dinner.
- Devilled**—term given to broiled meats or bones, prepared freely with cayenne.
- Devonshire white pot**—slices of buttered french rolls with sugar and nutmeg in bowl, covered with mixture of milk, water and beaten eggs; baked.
- Dewberrie**—sort of black berrie of little flavor.
- Diablotins**—small balls of sweet meats.
- Diamond-back**—the salt-march-terrapin.
- Diastase**—nitrogenous ferment, capable of converting 2000 times its bulk into grape-sugar.

- Diavolini**—little balls of sweet meats, prepared with chocolates, almonds or pistachios.
- Diet**—signifies the daily routine of food for invalids.
- Dindon**—french for turkey.
- Dishes**—french, plates; german, Schusseln; derived from latin diskus, a dish.
- Dolmas**—see cabbages.
- Domino cakes**—little cakes with domino figures.
- Doopiajas**—curry with onions.
- Dorado**—Fr., Daurade; large sea-fish; Goldmakrele, species blue-fish.
- Dorse, dorsch**—a variety of cod-fish.
- Dotterels**—a European plover.
- Doucette**—french for a field-salad.
- Dough**—the kneaded paste for making bread and cakes.
- Dough-birds**—delicious northern birds; broiled and roasted.
- Dough-nuts**—made of bread-dough, fried in fat; fritters.
- Dove**—bird of the pigeon tribe.
- Dowitcher**—grey-snipe.
- Dragees**—coated sweet meats, such as sugar-plums.
- Drawn butter**—see butter.
- Dredgers**—sprinklers; such as used for sugar.
- Dressing**—the preparation a dish undergoes before being served.
- Dripping**—the fat that falls from roasting meat.
- Drops**—name given to various sweets.
- Ducks**—fr., Canards; ger., Enten; see fowl, sauces, garnishes.
- Duck a la Financière**—see Garniture.
- Duck a la Francaise**—with chestnuts, onions, herbs, red wine sauce.
- Duck farcie a la Bohémienne**—braised with truffles, mushrooms, artichoke bottoms, madeira sauce.
- Duck a l'Imperatrice Eugenie**—braised, stuffed with forcemeat.
- Duck a l'Italienne**—stuffed with liver and bacon, Italian sauce.
- Duck a la Mode**—cut in quarters, with Port wine and herbs.
- Duck a la Pere-douillet**—braised in white wine, garlic and herbs.
- Roasted duck**—served with apple sauce.
- Duck a l'Americaine**—stuffed; served with fried hominy.

- Duck a la bigarade**—with bitter orange sauce.
- Duck a la Rouennese**—roast stuffed with force-meat of liver, onion and ham; larded; see Bigarade, made of brandy, orange and liver, sauce with the blood of the duck from the press; ought to be made in chafg. dish before the guest; the duck sliced and well dipped in the sauce.
- Duck saute a l’Americaine**—brown sauce with red currant jelly.
- Duck saute a la Chasseur**—with mushrooms and venison.
- Duck saute a la Pecheur**—with gray-fish tails.
- Duck saute a la Savoysienne**—with bacon and onions, mushroom and tomato sauce.
- Duck a la Sicilienne**—with rice and Sicilian sauce.
- Duck Toulouse style**—stuffed with calf’s liver, duck-liver, onion, garlic and bread-crumbs.
- Duck a la Valencienne**—with rice, stuffed tomatoes and sausages.
- Duck a la Vigneronne**—with glazed chestnuts.
- Duck with cherries**—braised with brown sauce.
- Duck a la Whitehead**—filled with apple sauce and green peas.
- Duck-abattis**—duck giblets.
- Duck-balottines**—balls of duck meat.
- Capilotade de canard; cold roast duck, cut up, bread-crumbs and lemon-peel, tomatoes reduced with stock, chopped onions and parsley.
 - Civet de canard; duck giblets with black sour sauce.
 - Civet de Canard a la Rhenane; giblets with syrup of pears.
 - Crousade de Canard a la Chartraine; with sausage force-meat in crust.
 - Emincé de canard; minced duck meat.
 - Salmis of duck; cold, roasted duck with all-spice, braised with olive oil and claret.
- Dulse**—a delicious sea-weed.
- Dumplings**—ger., Klösse; fr., Quenelle; from dump; a thick, ill-shaped piece.
- German dumplings; bread-crumbs soaked in milk, bound with eggs and butter, boiled.
- Durian**—considered the best fruit in the world; larger than a cocoa nut; India. Soft, mellow pulp, odor like rotten onions, seeds are roasted and eaten like chestnuts; oval fruit with prickly-shell.

Duxelles—combination of mushroom, parsley and shallots; a force-meat.

Easter eggs—painted or colored eggs.

Ecarlate a la—fr. term to denote that the red color of meat is preserved; tongue.

Echaudées—french for a sort of cakes, resembling simnels.

Eclairs—French pastry, made of very light material, long shape, about a fingers length, filled with custard, glazed with same flavor-as filling.

Ecrevisses—fr. for cray-fish; see these.

Eddoes—species of Taro; a vegetable.

Eels—fr., anguille; ger., Aale.

Eel, in german style—with roots, white wine, mushrooms, stock and velouté, poached.

Eel, american style—saute in butter with tomatoes, white wine sauce.

Eel a l'Anet—with dill sauce.

Eel, English style—poached with butter, herbs and lemon.

Eel a la Montpellier—with green butter.

Eel au bleu—boiled.

Eel a la Hollandaise—with Dutch sauce, boiled.

Eel a la Bonne-femme—sauce of red wine, parsley.

Eel a la sauge—with sage.

Eel a la Bordelaise—with glazed' onions.

Eel a la Bourgeoise—boiled with onions, spices, bread-crumbs, beer, etc.

Eel a la Colbert—grilled, Colbert sauce.

Eel a la Commodore—stuffed, boiled in white wine, fish, quenelle, oysters, piq. sc.

Eel a la Condé—ragout of madeire, truffles, fish quenelles, croustade, sole fillets.

Eel a la Daube—stewed.

Eel, Scotch style—braised with herbs and vegetables, croutons, sc. of stock.

Eel a l'Étuvée—stewed.

Eel a la Quadal Quivir—ragout of eel in wine and onions.

Eel a la Hartford—white cream, fricasse of eel.

Eel a l'Italienne—with ragout of roes, mushrooms and Italian sauce.

Eel en Matelotte a la Normande—cut-up, white wine, ketchup, veloute sauce, mushroom, oysters, fish quenelle, cray-fishtail, croutons, ragout.

- Eggs—fr., Oeufs; ger., Eier; for complete list see eggs as served in Europe further down. Take note if poached, stuffed, mollet, etc. and see for special heading.
- Aurore; hard boiled, sliced in cream au gratin.
 - Alliance; cold, hard boiled, stuffed w. anchovies.
 - Andalouse; poached on toast; see Créole.
 - Amboise; hard boiled, halved, stuffed, mushroom purée, Italian sauce; baked with grated yolks.
 - Ambassadeure; hard boiled, stuffed with caviar and peppers, anchovie sauce; cold.
 - Ambassadeure; hot cream sauce, artichoke bottom, gratiné, poached.
 - Arlequin; cold, in cocotte, with jelly, beets, truffles, caviar, cream sauce.
 - Africaine; poached, red and green peppers, rice, sauce Colbert.
 - Balzac; poached on toast, foie gras, fresh mushrooms.
 - Bayonnaise; poached on toast, ham and sauce Créole.
 - Bearnaise; poached on toast, bearnaise sauce.
 - Beatrice; poached, breaded, fried, artichoke-bottom, cream sauce.
 - Bechamel; hard boiled, sliced with cream sauce.
 - Becker; cold, poached in cocotte with lobster butter and truffles.
 - Benedictine; poached on ham and English muffin with Hollandaise sauce and truffles.
 - Bennet; hard boiled stuffed with cream sauce au gratin.
 - Berrichow; cooked in crust with cream.
 - Bercy; shirred with small sausages and tomato sauce.
 - Biarritz; cold, soft boiled on toast, anchovie butter, sardines, olives.
 - Birmingham; shirred with cream sauce au gratin.
 - Bock; poached on toast with tomato and cream sauce.
 - Bohemian; in tomato; baked with tomato sauce.
 - Boildieu; poached on toast with tomato and tomato sauce.
 - Bordeaux; poached in red wine and Bordelaise sauce.
 - Bordelaise; poached on toast with Cepes and Bordelaise sauce.

- Bouchère; poached on English muffin and truffle sauce.
- Cabaret; poached, breaded and fried with bacon, glazed onions and brown sauce.
- Campagnarde; fried on sausage cake with mustard sauce.
- Canada; in tomato with cream sauce; baked.
- Capeline; poached on toast, mushrooms, sweet peppers.
- Cardinal; poached on toast with truffles and lobster sauce.
- Careme; cold, fried in croustade with salmon and caviar.
- Carnot; poached in artichoke bottom with tomato sauce au gratin.
- Catalane; cold on artichoke bottom, with anchovie salad, catalane sauce.
- Catalane; hot, poached with julienne of red and green peppers and tomato sauce.
- Cocotte; in cocotte with mushroom and duxelle sauce.
- Country style; shirred and scrambled.
- Coquelicot; in red pepper with cream sauce and baked.
- Godefroi; in cocotte with purée of partridge au gratin.
- Condee; poached with purée of celéry au gratin.
- Connetable; scrambled with mushrooms and smoked beef.
- Colbert; poached on toast with patée of foie gras and colbert sauce.
- Columbus; in green pepper with forcemeat and tomato sauce.
- Chasseur; poached with chopped ham, mushroom and brown sauce.
- Chimay; poached on toast with goose-liver and cream sauce.
- Coqueliquot; stewed in sweet pepper, mushrooms, brown sauce, chicken purée.
- Chipolata; shirred with chestnuts, small sausages, onions and brown sauce.
- Creole; poached on toast with julienne of green peppers, tomato and rice.
- Croustade; cold with caviar and calfs-brains, in cocotte.
- Czarina; in cocotte with truffles, mushroom and cream sauce au gratin.

- De Lesseps; shirred with calfs brains and brown butter.
- Demi-deuil; cold, poached with artichoke salad and caviar.
- Demidoff; artichoke filled with scrambled eggs and truffles on top.
- Diaz; poached with ham, red peppers and tomato sauce.
- Diva; poached with chicken croquette, tomato, foie-gras and Béarnaise sauce.
- D'Orsay; cold, poached in cocotte with asparagus tips and mayonnaise.
- Duchesse; poached on toast with asparagus tips and cream sauce.
- Duke (Grand); poached with truffles, asparagus tips and brown sauce.
- Düvivier; scrambled with tomatoes and cheese.
- Duxelle; poached with bacon, glazed onions and duxelle sauce.
- Dennis "Saint;" fried with Cépes and Bordelaise sauce, or scrambled with cépes.
- Dreux; moulded, asparagus on toast, truffles and gravy.
- Eccosaise; poached with anchovie or salmon and tomato sauce.
- Eliotte; scrambled w. fresh mushroom in centre.
- English style; fried on toast with bacon.
- Epicurienne; soft boiled on toast with patée foie gras and tomato sauce.
- Estragon a l'; cold, poached in jelly with estragon, (Taragon).
- Favorit; poached in crustade with purée of mushrooms.
- Feodora; hard boiled sliced in cream au gratin.
- Flamish style; omelette with spinach.
- Flora; poached on crust, tomato sauce, parsley, truffles.
- Florodora; hard boiled sliced in cream au gratin.
- Florentine; poached with English spinach and cheese au gratin.
- Frou frou; cold, poached with vegetables salad and mayonnaise.
- Gambetta; cold, poached or fried in croustade with caviar and calfs brains.
- Garioly; in crustade with purée of chicken, raw egg and baked.

- Germain (Saint); poached with purée of peas au gratin.
- Goranilet; hard boiled, sliced with fresh mushrooms and cream sauce au gratin.
- Gourmet; poached on anchovie toast with truffles and truffle sauce.
- Guttenberg; cold with mousse de foie gras and jelly.
- Gladstone; poached on toast with broiled tomato and tomato sauce.
- Grise; poached on toast with purée of mushrooms, red peppers and cream sauce.
- Hambourgeoise; poached with chipped beef and cream sauce.
- Helgoland; poached with shrimps and shrimp sauce.
- Holland house; poached on toast with broiled tomato and bearnaise sauce.
- Holland house; cold, poached in cocotte with ham, peppers and tomatoes.
- Horly; shirred with cream au gratin.
- Huguenotte; shirred with tomatoes and tomato sauce.
- Hunter style; poached, chopped ham, fresh mushrooms and Marsala sauce, brown.
- Halévy; on toast suprême and tomato sauce.
- Hussarde; fried with chopped ham and brown butter.
- Indienne; poached with rice and curry sauce.
- Janette; in cocotte with cream sauce au gratin and asparagus tips.
- Jockey club; fried on toast, asparagus tips and sauce perigeuex; foie gras.
- Juliette; cold, moulded, truffles, pistachios, brown sauce.
- Laperuque; hard boiled, stuffed with lobster and lobster sauce.
- Lafayette; cold, on muffin, slice of ham, slice chicken, poached egg, lettuce leave, mayonnaise.
- Leontine; poached on toast with smoked salmon and tomatoes.
- Lesseps de; shirred with calfs brains and brown butter.
- Livingstone; scrambled with marrow and tomatoes sauce.

- Loraine; in cocotte with truffles, bacon, cream sauce and cheese au gratin.
- Lucullus; poached on toast with goose livers and truffles.
- Lyon; scrambled, chopped Lyon sausage, bacon and parsley.
- Macedoine; cold cocotte with jelly and mayonnaise.
- Mogador; poached with purée of celery and cream sauce.
- Marie Louise; poached on artichoke bottom with purée of mushrooms and cream sauce.
- Martin; shirred with bechamel sauce and cheese au gratin.
- Marseillaise; cold, hard boiled, stuffed, anchovies, gravy, jelly.
- Maryland; poached with ham and fried bananas.
- Massena; poached on artichoke bottom, marrow and bordelaise sauce.
- Mayor; poached on toast with purée of mushrooms and cream sauce.
- Mazarin; in tomato with cream sauce and baked.
- Merry; scrambled in crust, sweet peppers, turtle fat.
- Metternich; poached on toast with truffles, fresh mushrooms and brown sauce.
- Meyerbeer; shirred with mutton kidneys, truffles and brown sauce; sausage.
- Mignon; poached on artichoke bottom with peas and truffles.
- Milano; poached with risotto and cheese au gratin.
- Moderne; poached on artichoke bottom with patée de foie gras.
- Montseigneur; soft boiled, sweet, crusted.
- Montglas; poached on toast with brown sauce.
- Montpassant; poached, chaud froid, vegetable salad, mayonnaise.
- Mornay; poached with bechamel sauce and cheese au gratin.
- Monaco; in cocotte with brown sauce.
- Negus; shirred with chicken croquette and truffles.
- Neva; cold, poached with whipped cream, horse-raddish and caviar.
- Ninon; poached with mashed asparagus and bernaise sauce.

- Nice; cold in artichoke bottom with vegetable salad and remoulade sauce.
- Nicoise; poached on toast with julienne of ham, red peppers and tomatoes.
- Nordenskjoelk; cold, moulded with truffles in custard.
- Norfolk; fried with sauce piquante.
- Normande; poached on anchovie toast, tomato sauce.
- a la Norvegienne; cold, stuffed with anchovies.
- Odino; poached with sliced ham and cream sauce au gratin.
- Oudino; hard boiled, stuffed duxelle, cream sauce, cheese; baked.
- Onslow; poached on patée de fois gras, truffles sauce.
- Opera; shirred with asparagus tips, fresh mushrooms and cream sauce; chicken livers.
- Ostende; shirred with oysters au gratin.
- Pamela; poached, breaded and fried with tomatoes and cream sauce.
- Patty; poached on ham and toast with bearnaise sauce; chicken purée.
- Patrie; poached with cream sauce and fine herbs.
- Penitente; poached with spinach and cream au gratin.
- Perigueux; poached on toast with garniture of truffles.
- Polignac; poached, breaded and fried on chicken hash in potato bordure.
- Polignac; cold, cooked in mould, truffles and tomatoes, croutons, jelly.
- Portugaise; omelette with tomato and tomato sauce.
- Posens; poached on toast, stuffed with oyster crabs, cream and sherry wine sauce.
- Pumeroy; poached with tomato and tomato sauce.
- Princesse; poached on artichoke bottom with tomatoes and bearnaise sauce; asparagus.
- Provencale; fried in sweet oil on toast with anchovie, stewed tomatoes and stuffed olives.
- Queen style; poached with chicken patties and sauce allemande.
- A la reine; the same.
- Rachelle; poached on toast with anchovie paste and truffle sauce.

- St. Raphael; poached with anchovie butter, lobster and lobster sauce.
- Ravigotte; cold, poached in jelly with parsley and mayonnaise.
- Renaissance; poached in croustade with patée de foie gras and cream sauce.
- Richelieu; poached on toast with lobster and lobster sauce.
- Ristori; hard boiled, stuffed with patée de foie gras and cream sauce.
- Ristori; cold, poached in cocotte with foie gras and jelly.
- Robinson; poached on toast with chicken livers and truffles sauce.
- Robinson; cold, soft boiled on toast, ravigotte sauce, horseraddish, whipped cream.
- Robe de chambre; in baked potato with cheese au gratin.
- Rolande; poached on toast with hashed chicken-livers and cream sauce.
- Rose; poached, tomato sauce, sweet pepper.
- Rossini; poached on toast with patée de foie gras and truffles.
- Roosefeld; cold, hard boiled, stuffed, caviar and onions.
- Romaine; poached on toast with Hollandaise sc.
- Rouennaise; in cocotte with purée of duck.
- a la Rose; poached on toast with red peppers and brown sauce.
- Rubens; cold poached in jelly with asparagus tips.
- a la Russe; cold, poached with salad Russe and caviar.
- St. Dennis; poached on toast with cepes and Bordelaise sauce.
- St. Jean; poached on fish, cream sauce.
- Salviny; shirred with tomatoes and cream sauce.
- Sarah Bernhard; scrambled in artichoke bottom with truffles.
- Sapho; poached on anchovie toast, red peppers and truffles; brown sauce.
- Sevillane; cold, poached with red peppers and mayonnaise.
- Sevigne; poached with chicken hash.
- Sido; in cocotte with truffles, mushrooms and madeira sauce.
- Soubise; poached with onion sauce.

- Soustine; poached on artichoke bottom with purée of partridge.
- Suedoise; cold, poached with salad suédoise.
- Sultana; poached on egg plant with tomato sauce.
- Suzette; poached in baked potato au gratin.
- Scotch style; poached with anchovie butter or smoked salmon and tomato sauce.
- Smithfield; cold, poached on toast, ham, moss.
- Stephane; omelette with calfs brains and parsley.
- Stratford; poached on sliced tomatoes, Hollandaise sauce.
- Strassburg; shirred with chopped ham.
- Spanish style; cold, poached in red peppers, green peppers and tomatoes.
- Spanish style; hot, shirred with tomatoes, onions and green peppers.
- Swedish style; shirred with anchovies and sardines au gratin.
- Sybol; in baked potatoe with cheese au gratin.
- Tartuff; shirred with chopped bacon and truffle sauce.
- Tartare; cold, poached with Tartare sauce, with pickles, capres, beets, anchovies.
- Tivoli; poached on crusts with cream sauce au gratin.
- Touraine; poached on artichoke bottom with cream sauce au gratin.
- Turque; shirred with chicken livers, brown sauce and truffles.
- Théo; shirred with chopped sweet breads and cream sauce au gratin.
- Tripe; hard boiled, sliced with onions and bechamel sauce.
- Tyrolienne; cold, poached, sliced tomatoes and sauce sevellaine.
- Varneuille; poached in croustade with purée of mushrooms and cream sauce.
- Victoria; poached on toast with mushrooms and cream sauce.
- Victor Emanuel; shirred on top of salami and sliced tomato au gratin.
- Villeroy; poached, breaded and fried with cream sauce.
- Virginie; cold, soft boiled on ham mousse, whipped cream.
- Vivière; scrambled with red peppers.

- Volunteer; poached, tomatoes, béchamel sauce and baked.
- Walewska; stuffed and bordered with cream sauce.
- Waldorf; poached with chopped truffles and perigueux sauce.
- Westphalienne; fried with westphalian ham, hashed potatoes and brown butter.
- Westphalienne; cold with westphalian ham in jelly.
- Weyler; poached in potato bordure, truffles and béchamel sauce.
- Zingara poached on toast with julienne of ham, green peppers, mushrooms, tomatoes.

EGGS ALPHABETICALLY RANGED IN ORDER
OF COOKING—AS KNOWN IN EUROPE;
SEE GARNISHES.

- a l'Africaine; shirred with fried ham.
- a l'Alsaticienne; fried on sour crout with saute potatoes.
- a l'Alsaticienne; poached with slices of goose liver.
- a l'Americaine; on halves of tomatoes, stuffed lobster and forcemeat.
- a l'Admiral Courbe; in crusts with truffled hash of partridges.
- Poached a l'Aurore; with tomato sauce.
- a l'Ardennaise; egg-yolks on whipped whites; baked.
- a l'Argenteuil; scrambled with asparagus tips.
- a l'Avignonnaise; hard boiled, halved, forcemeat, white sauce, baked.
- a la Bagnere de Luchon; in small moulds with madeire sauce and forcemeat.
- en Belle-vue; with aspic jelly.
- au Basillic; with stuffing of basil.
- a la Bennet; stuffed with madeire sauce.
- au beurre noir; with black butter.
- a la Boitel; moulds with mushrooms and poached eggs.
- a la Bonne-femme; with chopped onions and vinegar.
- a la Brochette; on skewers.
- a la Diable; fried, turned with vinegar.
- a la Savoyarde; fried with sauté potatoes, cheese and cream.

- **Oeuf's mollet**—soft boiled eggs, shell removed by first blowing in boiled egg to loosen the skin; see page 82.
- **Oeuf's brouillé**—scrambled eggs; all following are scrambled to next heading.
- a la d'Aumale; with purée of tomatoes and calf's kidneys.
 - a la Balzac; with shredded truffles and tongue.
 - a la Bordelaise; with fried cubes of bread and mushrooms.
 - a la Bresilienne; in moulds with tomato salad and anchovies.
 - a la Bretonne; with brown purée of onions.
 - en Cannelons; in puff-paste canes.
 - a la Cardinale; with cray-fish tails.
 - a la Carnot; with mushrooms, cock's combs, cock's kidneys.
 - a la Comtesse; with green asparagus and cray-fish tails.
 - a la Dieppoise; with oyster and mushroom patties.
 - a l'Espagnole; with minced peppers and purée of tomatoes.
 - a la Francaise; with truffles filled in artichoke bottom.
 - a l'Hambourgeoise; with smoked herrings.
 - a l'Indienne; with curry and cayenne.
 - a la Livingstone; toast spread with goose liver-paste.
 - a la Lyonnaise; with onions.
 - a la Magda; with herbs, mustard and cheese.
 - a la Marseillaise; with tomatoes and garlic.
 - a la Salamanque; truffles filled in artichoke bottom.
 - a la Montgelas; with ragout of truffles, tongue and goose-livers.
 - aux morilles; with morrels.
 - a la Mornay; with shrimp-tails and mushrooms.
 - a la Offenbach; with thunny-fish tails and anchovies.
 - a l'Orientale; with tom. and anchovie butter.
 - au Petit Salé; with salt pork, (bacon).
 - a la Presidence; same as Carnot.
 - a la Princesse; with truffles and cheese in patties.
 - a la Printanniere; with green peas.
 - a la Provencale; with tomatoes.

- a la Quirinale; with truffles.
- a la Reine; with chicken meat, filled in hard boiled eggs.
- a la Schoenfeld; in rice crusts with tomato sauce.
- a la Suisse; with cheese.
- a la Turque; with sliced tomatoes, stewed in oil.
- a la Valencienne; with purée of peppers and tomatoes.
- au Verjus; with verjuice.
- a la Villemain; in cases with chicken forcemeat, purée of mushrooms.
- a la Cairolì; in small moulds with truffled chicken forcemeat.

Oeufs en Caisse—eggs in cases.

Oeuf's en Caises—

- a la Bonne Femme; with fried bread-crumbs.
- a la Carola; with mushrooms, tongue and truffles.
- a la Edison; with forcemeat of liver, chicken meat and truffles.
- en Caises Grilles; in cases broiled.
- a la Jaures; with truffles, cray-fishtails and ham.
- a la Lorraine; with cream and grated cheese.
- a la Luculle; with goose liver and truffles.
- a la Marignan; with forcemeat of chicken, mushroom and yolk.
- a la Mignon; with forcemeat of veal and ham.
- a la Montford; fish forcemeat and cray-fish sauce.
- a la Suisse; chicken forcemeat and truffles.
- a la Vatel; with calfs sweet breads, truffles and purée tomato.
- a la Cardinal; with salmon forcemeat and cray-fish sauce.
- en chaud froid; stuffed eggs in cases with hashed aspic jelly.
- a la Cherbourgeoises; in small moulds with fish force-meat. (A Cheval, two eggs mounted on a beefsteak.)

Oeuf's en cocotte—eggs in small cups.

- a la Bedford; with liver forcemeat.
- a la Bonefemme; with breadcrumbs and eggs.
- a la Creme au gratin; with cream browned.
- a la Gouffé; with sour cream and cheese.
- a la Lacontine; with fish forcemeat and tomato purée.

- a la Madeleine; chicken forcemeat and white sauce.
- a la Marly; cray-fish forcemeat.
- a la Commere; see sweets.
- a la Comtesse; soft eggs dipped in yellow sauce, egged, breaded, fried.
- Oeufs a la coque**—plain boiled eggs.
- en Surprise; boiled, stuffed with game forcemeat.
- a la Coque Truffle; boiled together with truffles.
- a la Creole; with brown tomato sauce.
- a la Demoiselle; with almonds.
- a la Duguesclin; on breadcrusts filled with cray-fish ragout.
- Oeufs Dure**—hard boiled eggs.
- a la Bourgeoise; with onions, nutmeg, stock with flour and milk.
- a la Garfield; hard boiled with vermicelli paste.
- a la Germaine; with lobster and vegetable salad.
- a la Granville; sliced, fried in onion sauce.
- a la Hyde; stuffed with mushroom sauce.
- a l'Imperiale; with sardines and stoned olives.
- a l'Italienne; with anchovies, herbs and sour cream.
- a la Justine; with pheasant forcemeat and truffles, jellied.
- a la Mathurine; with oyster and onion ragout.
- a la Meuniere; with cray-fish tails, smoked salmon, cheese and baked.
- a la Moscovite; stuffed with Russian salad.
- a la Pauvre femme; with boiled potato & cream.
- a la Percheronne; with potato and cream sauce.
- a la Polonaise; lobster, pickled cucumber and oysters in mayonnaise.
- a la Religieuse; covered with butter, mixed with cheese.
- Ouefs dure en rissole**—baked in patties.
- a la Robert—with white mustard sauce.
- durs sur rotie; on toast, sliced.
- a la Soubise; with purée of onion.
- durs a la Suedoise; with mayonnaise, cucumbers and lobster corral.
- a la Sultane; stuffed with red peppers.
- au Velouté; in white sauce with butter and pastry.
- en vol au vent; filled in puff-paste shells.

- a l'Emilie; shirred on veal forcemeat balls with tomato sauce.
- Enveloppés; covered with egg-yolks, capers, anchovies, whipped whites; baked.
- a l'Espagnole; with rice.
- Oeufs farcie**—stuffed eggs.
- a l'Allemande; with bread and seasoning.
- a la Carmelite; with sorrel onion and parsley, forcemeat.
- a la Chasseur; with game forcemeat.
- a la Comtesse; with veal forcemeat, browned.
- a la Constance; with chicken meat, ham and mushrooms.
- a la Danoise; with lobster salad.
- a la Dauphine; with chicken and anchovie forcemeat.
- a la Diable; devilled.
- a la Gentilhomme; with game pattie forcemeat.
- a la Mentonnaise; with thunny fish & anchovies.
- a la Meridionale; with mushroom, purée and onions.
- a la Milanaise; stuffed, breaded, tomato sauce.
- a la Parmentier; in baked potatoes.
- a la Veron; stuffed with chicken purée on artichoke bottom.
- Oeufs frits**—fried eggs.
- a l'Americaine; fried eggs with ham fried, purée tomatoes.
- a l'Anglaise; on fried slices of ham and toast.
- a la Beranger; with fried artichoke bottoms and tomatoes.
- a la Bucheronc; with baked potatoes and chives.
- a la Gambetta; shirred and poached on toast with onion purée.
- a la Henri quatre; in small flat moulds.
- a la Huegenotte; baked as omelette with mutton-juice.
- a la Jardiniere; with vegetable salad.
- a la Lorraine; with cheese, cream and bacon; baked.
- a la Lune; with Parmesan cheese.
- a la Maréchale; in small moulds with anchovie butter.
- a la Meyerbeer; with mutton kidneys.
- a la Midhat Pasha; with fried onions.
- a la Mirabeau; with goose-liver with force-meat border.

- a la Mireille; on crusts filled with cocks combs.
- a la Jorkshire; on toast with broiled ham, tomato sauce.
- Oeufs au miroire**—shirred eggs; germ., **Spiegel-eier**; in small special porcelaine dish.
- a la Belle Blanche; with sliced cucumbers and cream sauce.
- a l'etudiante; with ragout of mutton kidneys and truffles.
- a la Jules Janin; with slices of goose-liver.
- a la Monacco; with tomatoe sauce.
- a la Moldavique; with slices of pumpkin.
- a la Montagnarde; with kidneys, mushrooms and sausages.
- a la Montargis; with ragout of chicken livers, tongues and mushrooms.
- a la Omar Pasha; with onions, cheese.
- a la Pécheuse; with oil sardines.
- a la Persane; on fried onions with cayenne pepper.
- a la Philippsbourg; on layer of forcemeat.
- a la Piemontaise; with slices of cheese w. cream.
- a la Provencale; with tomatoes, fried in oil.
- a la Providence; rings of mashed potatoes, filled with mutton kidneys.
- a la Rossini; with goose liver and madeire sauce.
- a la Savarin; forcemeat, rings of snipe, chicken and gooseliver.
- a la Troubetzkoy; on artichoke bottom, stuffed with truffle purée of game.
- a la Turbico; garnished with broiled sausages.
- a la Vanderbilt; with green peppers, tomatoes, shrimps, madeira sauce.
- a la Venitienne; on layers of sardines, peppers and tomatoes.
- a la Mode de Caen; with Spanish onions.
- a la Magenta; on bread crusts, filled with crayfish and asparagus.
- Oeufs mollets**—soft boiled eggs.
 - en Belle-vue; with aspic-jelly.
 - a la Berliosz; on a layer of mushroom and part-ridge meat.
 - a la Boulonnaise; with salad of cauliflower, crayfish, etc.
 - a la Bourgignonne; on scrambled eggs in patty cases.
 - a la Catalane; with a ragout of crabs.

- a la Chantilly; with purée of onions in paste border.
 - a la Dubois; in lobster shells with lobster meat.
 - a la Nantna; with ragout of cray-fish.
 - a la Raphael; with cray-fishtails and anchovie sauce.
 - a la Sidney; with sauce of onions and curry.
 - a la Verdi; with purée of onions and mushrooms.
 - a la Niége; snow eggs with custard.
 - a la Pere-douillet; whipped with white sauce and gravy.
- Oeufs Pochée—Verlorene Eier; poached eggs.
- a la Bourgignonne; on toast with red wine sauce.
 - a la Bonefoy; with purée of truffles and pheasant.
 - a la Benacq; poached on halves of broiled tomatoes, sauce béarnaise.
 - a la Bonvalet; in breadcrusts w. bearnaise sauce.
 - a la Brebant; on puff-paste patties with purée of quails and goose-liver.
 - a la Cafe Anglais; in forcemeat rings with cray-fish sauce.
 - a la Cecile; breaded and baked.
 - a la Celestine; on bread-crusts, filled with hash of crabs.
 - a la Chabrilat; on patties with goose-livers and truffles.
 - a la Chantilly; in patties, filled with salpicon of truffles; cream, pea purée and whipped Mousseline sauce.
 - a la Chartres; with rings of tongue and purée of onions in porcellaine cases.
 - a la Chivry; in forcemeat rings with white sauce.
 - a la Chouvaloff; on artichoke bottom, stuffed with goose-liver forcemeat.
 - a la Clermont; on bread-crusts with mushrooms.
 - in cradles; in baked potatoes with chicken force and poached egg.
 - a la Cussy; on bread-crust with bread and truffles.
 - a la Daumont; in rings of chicken force-meat and onion sauce.
 - a la Farnaise; on forcemeat w. purée of tomatoes.
 - a la Garlin; on artichoke bottoms.
 - a la Godefroy; in porcellaine cases with purée of pheasant.
 - a la Gounod; with tomato sauce and fried mushrooms.

- a la Chatelaine; on sliced truffles with cream and cheese baked.
 - a la Heloise; with a border of tomato purée.
 - a la Marguery; in rings of artichoke purée with rings of tongue.
 - a la Chamounix; with purée of chestnuts.
 - a la Prince Egon; in cream sauce with crayfish-tails.
 - a la Rothschild; on bread-crusts with purée of truffles.
 - a la Skobeleff; with taragon gravy in mould.
 - a la Stuers; with truffie on toast, with purée of goose-livers.
 - a la d'Uxelles; with uxelle sauce, breaded and fried.
 - a la Valentine; on salad of artichoke with tomato salad.
 - a la Vefour; with white sauce on crusts on crayfish and mushroom.
 - a la Polignac; in small moulds with truffles and Dutch sauce.
 - a la Zuzenne; in moulds with cheese and cream sauce.
 - a la Tomery; with cream and chicken force-meats.
 - a la Tyrolienne; with tongue and mushrooms, hash; stuffed.
 - a la Urbain-Dubois; in lobster shells with lobster-meat.
- Egg plant**—fr., Aubergine; germ., Melanzanapfel or Eierfrucht; fruit allied to tomatoes.
- a la Chambord; with scrambled eggs.
 - a la Chatelaine; stuffed with chicken force-meats.
 - Farcie a la Turque; stuffed with mutton and rice.
 - Grilles a l'Orientale; broiled with anchovies, shallots and tomato sauce.
 - a la Lyonnaise; with purée of onions.
 - a la Viard; stuffed with force of bread, anchovies and seasoning.
- Elder**—Fr., Sureau; Ger., Hollunder.
- Elva**—a Turkish pudding.
- Emulsions**—milk, oil and water with flavor.
- Endive**—Fr., Chicorée-endive; Ger., Endivie; mostly used as salads.

- Endive a la Riche**—cold, cream dressing, chopped, beets in lettuce leaf, chopped truffles, mayonnaise, chopped white and yellow of eggs, cresson.
- Entrées**—lit., brought in; meaning the opening fire of light artillery before the remove, which takes and keeps the chief place; fr., *relevée*.
- Entremets**—lit. go between; side-dishes, now usually sweets as punches and sherbets.
- Entre-nous**—soft clams, oysters, boneless frog-legs, minced mushrooms, *sauté* Newburgh, sherry, cream sauce with eggs.
- Entremets de douceur chaud**—hot, sweet dishes. For any missing, see fruits further down.
- Abricots a la Colbert**—halved in syrup with rice, yolks, macaroons, baked; sweet sauce.
- a la Condé; halved, in syrup with rice, almonds, rice crusts, sweet sauce.
- a la Jefferson; halved, cherries, almonds, moulds with cornfarina, yolks, apricots.
- a la Portugaise; vanille rice with yolks, pineapples, apricots, sweet sauce.
- a la Sultane; vanille biscuits with rice in cream, pistache, apricots, sweet sauce.
- a la Victoria; *bordure* genoise of rice, apricots, sweet sauce.
- a la Bourdalou; semolina socle; apricots, sweet sauce.
- Annanas a la Richelieu; pineapple in syrup with cake, sweet sauce.
- Annanas a la Crêole**—vanille rice with yolks and pineapples, sweet sauce.
- Almaviva**—varicolored semolina pudding.
- All garnitures are sometimes applied to one or the other fruits; see all through if you find one special fruit dressing missing.
- Baba aux fruits**—ou chocolat; rum soaked cake with fruits, glazed with chocolate, chocolate sauce or any other suggested dressing.
- Beignets d'Abricots**—apricot fritters.
- Beignets a la Royale**—fritters of apricots with almond-paste, macaroons, chocolate sauce.
- Bananes frits**—fried bananas.
- Beignets a l'Allemande**—Faschingkrapfen; plain batter fried in oil; sometimes filled with marmalade.
- a l'Alliance; apple and peach fritters.

- a la Bavaroise; Spritzstrauben; batter of white wine, with kirsh.
- a la Berlinoise; plain batter with maccaroons, sabayon sauce, sometimes filled with jam; Berliner Pfannkuchen.
- a la Chantilly; cream cheese fritters.
- a l'Iddlesleigh; peach and banana fritters.
- a l'Impératrice; pineapple and maccaroon fritters.
- a la Marie Louise; with almond cream.
- a la Génoise; of maccaroons with orange water.
- Mondains; in "S" shape with rum, plain batter.
- a la Montagnarde; with currant jelly.
- a la d'Orleans; custard fritters with apricot jam.
- de Pain Perdu; bread fritters; Arme Ritter; bread slices, milk soaked in batter.
- a la Paysanne; with madeire, almonds, cinnamon.
- a l'Infante, with almond paste.
- a la St. Amand; with custard cream.
- a la Polonaise; with almonds and marmelade of appricots.
- de Pommes a la Bavaroise; apple slices in brandy, flour; baked.
- de Pommes a la Dauphine; apple fritters with apricot marmelade.
- a la Portugaise; rice fritters with marmelade.
- a la Singapore; pineapple fritters with jelly.
- Soufflés; puff fritters.
- Soufflés a la Medicis; puff fritters with chocolate.
- a la Sultan; small fritters with orange syrup.
- en Surprise; apple fritters.
- a la Triumvirat; three sorts of fruit fritters.
- a la Varsoviennne; with pear and pineapples.
- a la Viennoise; cream fritters with apricot marmelade.
- Bibinca dosee; of cocoanuts and rice; baked, Portuguese pudding.
- Buiscuit a la Chantilly**—biscuits with whipped cream.
- Bordure de fruits**—border of fruits.
- a la Milanaise; with chestnuts.
- de Madeleine au riz; cake border with rice and whipped cream.
- de Rix a la Duchesse; of rice with stewed apples.
- de Marrons a la Framboise; of chestnuts with rice.
- Bouillie**—Milchbrei; porridge of milk.

- Brown betty**—bread pudding with apples.
- Bubbert a l'est-prussienne**—prussian egg pudding.
- Cannelons**—puff-paste rolls.
—Frits aux cerises; fried with cherries.
- Cap pudding**—pudding with cap of raisins.
- Charlotte a la Brunoise**—thimble mould of cake with assorted fruits.
—a la d'Estrée; with cream custard and apples.
—a la Minute; apple charlotte with cinnamon, lemon.
—a la Polonaise; with chocolate and vanille cream.
—a la Reine; with apricot marmelade, pineapples, strawberrie purée.
—a la Westphalienne; of brown bread.
- Chausson**—cake of the shape of half moon.
- Coings au beurre**—quinces, baked with butter.
- Cotelettes en surprise**—puff-paste cutlets with marmelade.
—Crème aux Reine-claude; custard pudding with green gages.
- Crème frits**—a la Maintenon; chestnut and apple cream, fried.
- Crêpes a l'allemande**—pancake german style; very thin and big.
—a la Dejazet; with maraskino and coffee cream.
—a la Dugniol; thin with pastry cream and brandy, rolled up.
—a la Provencale; thin with orange water.
- Croissants de nouilles aux cerises**—crescents of noodles with cherries.
- Croquettes, a la St. Simon**—apple crust, pancakes with pistachios, apples, fried.
- Croustade a la Venitienne**—meringué; crust patty with arrow-root custard.
- Croute au fruits a l'Italienne**—fried crusts of oblong shape with marmelade with apple and pear quenelles.
- Dampfnouilles**—Dampfnudeln; puffed fritters; a kind of beignet with vanille sauce.
- Darioles aux Nouilles**—cream tarts or moulds with nuddles.
- Diablotins aux amandes**—Mandelplätzchen; small, round cakes with almonds.
- Fruits a la Créole**—milk rice with yolks and cream, sweet sauce and fruits.
- Fruits a la Madeleine**—salpicon of fruits in biscuit border.

- Fruits**—Meringué covered with sugared egg-froth and baked.
- a la Cussy; border of jelly with fruits.
 - Master Joe; salpicon of fruits with oranges, strawberries and kirsh.
 - a la Reine; pudding, Diplomate border, salpicon of fruits, maraskino, syrup.
 - Turban de fruits; rumsoaked babacake; syrup, salpicon of fruits.
 - a la Maltaise; with rice pudding and jelly.
 - a la Montreuil; socle of half rice and semolina, syrup and fruits.
 - a l'Orientale; poached fruits (peaches) kirsh, maraskino, strawberries and vanilla ice cream.
 - a la Condé; rice socle, syrup, jam, kirsh.
 - Impératrice; rice-socle, fruits, syrup, jam, covered with rice.
 - en Macédoine ou salad; minced fruits with kirsh and maraskino, (in America sometimes fresh fruits served with French dressing).
 - Timbale d'Aremberg; thimble mould of pattie-paste with fruits and syrup.
- Gateau a la Benoiton**—of biscuit with pineapple for other cakes see pastry, cakes and puddings.
- Gruau a la crème fouetté; grits with whipped cream.
- Marrons a la crème**—chestnuts with whipped cream.
- Mince-pie a l'Anglaise**—of currants, raisins, peel, suet, nutmeg and sherry-brandly.
- Nouilles a la Palfy**—noodles with vanilla cream.
- Oeufs a la Demoiselle**—eggs with almond biscuit.
- Oeufs a la Commère**—with pistachios and almond biscuit.
- Omelette a la Celestine**—with custard cream; for others see letter "O," eggs, omelette.
- Pain a la Saxonne**—mould of milk, flour, butter and peel, with sabayon sauce.
- Pain de Mécque**—a kind of cream puffs, small.
- Pannequets a l'Americaine**—American wheat flour, batter cakes.
- a la Celestine; with orange cream and marmelade.
 - aux Confitures; with marmelade; served hot.
 - a la Mancelle; with purée of chestnuts and maraskino.
 - a la Parisienne; very thin pancakes with macaroons.

- a la Rossini; thin pancakes with marmelade and pastry cream.
- a la Royale; pyled on crust with marmelade and vanille cream, meringué.
- a la Salamanque; with purée of chestnuts.
- a la Sherry; very thin with sauce of brandy and orange juice and pastry cream.
- a la Viennoise; thin, rolled up, several together with currants.
- a la Suzette; the same as Sherry-sauce, made before the guest in chafing dish, pancakes soaked in this sauce; brandy first, orange juice, pastry cream.
- Pêches a l'Andalouse**—with marascino, rice in biscuit border; peaches; for other dressings see fruits.
- a la Maintenon; peaches with biscuit and custard cream, fruits, apple-jelly.
- a la Munichoise; with baked cup-shapes of rum soaked cakes.
- a la Richelieu; on biscuits with kirsh, fruits.
- a la Stevens; with small tapioca moulds.
- Talleyrand; with jam, fruits maraskino.
- a la Piémontaise; stuffed, pralinés with croutons and biscuits.
- Peaches a la Windsor**—in a cup of sponge cake.
- Petite Croustade a la Maltaise**—small noodle crusts with salpicon of fruits.
- Petits pain a la Albany**—small loaves of milk and eggs.
- Petits pain a la Mecque**—small cream puffs, filled with cream or fruits.
- Petits compîègnes au cafe**—small cakes with coffee icing.
- Petits soufflés au chocolat**—small petit four; of chocolate, with cake and chocolate mousse.
- Pie a la courge**—pumpkin pie; Kürbis Pastete.
- Plum pudding**—fig pudding with raisins, rum soaked, flamed.
- Poures a la Mirabeau**—pears on rice border with cherries.
- For other dressings, see fruits, etc.
- a la Sicilienne; stuffed hazelnut cream, praliné; baked on biscuit.
- Bonne Femme; baked with butter, nutmeg.
- Meringué; on rice socle; baked with egg-froth in the oven.

For iced dressing, see letter "P," in peaches.

Pommes a l'Angelique—apples w. rice and angelica.

— a la Benjamin; in paste border with pineapples.

— au Beurre; baked, glazed in the oven, nutmeg, syrup.

— Baked apples; baked, serve with fresh cream, sugar, in deep plate, tea spoon.

For other dressings, see fruits, poires, etc.

— a la Brisse; with chestnuts and pears on cream, rice.

— a la Chatelaine; with custard cream.

— a la Chevreuse; on semolina and vanilla, salpicon of fruits, egg-froth baked.

— a la Dauphine; on rice border with cherries.

— Emincées aux croutons frits; sliced apples with crusts, fried in butter.

— a la Fermière; baked with butter.

— a la Florentine; filled with rice on purée of chestnuts.

— au Four; baked in the oven with currants.

— Frites; fried apples.

— Grivés; snow apples; baked with egg-froth.

— a la Manhattan; on rounds of sponge cake.

— a la Marie Stuard; baked apples in puff paste.

— Meringués; covered with egg-froth, baked.

— a la Nelson; on semolina border.

— a la Nesselrode; mould with jam, maccaroons, almond, milk.

— a la Ninon; on small rounds of rice.

— a la Polonaise; with marmelade and maccaroons.

— a la Portugaise; stewed in syrup with spots of red jelly.

— a la Richelieu; in vanille and custard cream, marmelade, fruits.

— Sautés a la minute; minced apples, fried in butter.

— Soufflés; puffed with egg-froth and maraskino.

Apples en surprise—filled with marmelade, covered with puff-paste, baked.

— a la Voisin; in border mould of sweet paste.

— a la Windsor; filled with marmelade, on rice, fruits.

— Pommes de terre en allumettes; potato strips rolled in flour, fried, sugared.

Note the difference between pommes de terre and pommes d'Arbres.

- Pudding**—for these, see letter "P." For any missing sweets, see the letter, or puddings, cakes, pastry, ices, etc.
- Crème cuite**—pastry cream: of whipped cream with sugar, nutmeg.
- Crème frangipane**—custard cream of flour, sugar, yolks, salt, hot milk, vanille, butter.
- Crème renversé**—cream or custard upside down, out of a mould.
- Gelée a la Bachus**—green jelly with grape-juice, sugar and champagne.
- a la belle Americaine; try-colored jelly with candied fruits.
- Gelée Fouetté**—whipped jelly a la Russe, with ma-deire.
- Gelée a la Moscovite**—clear jelly, frozen with fruits.
- a l'Orientale; of oranges, nectarines, etc.
- Panaché; mould of vari-colored jellys.
- a la Rotschild; champagne-jelly with tinsel.
- a la Souveraine; jelly with biscuits and ice cream.
- Kaimac a la Turque**—clotted cream.
- Meringues**—oblong cups of baked egg-froth.
- Oeufs a la Vestale**—steamed egg, custard.
- Oranges a la Demidoff**—with maraskino syrup.
- en surprise; filled with jelly.
- a la Maltaise; on cold rice pudding with jelly.
- For missing dressings, see fruits and other sweets.
- Orange cocktail**—cleaned fruit with maraskino and juice in glass, fine sugar.
- Oublies a l'orange**—cornets with orange cream.
- Pain a la Rivoli**—of green gages.
- a la Victoria; of blanc-manger and raspberries.
- Pêches**—peaches; Pfirsiche; see there.
- Pouding**—puddings, for cold puddings, see letter "P," pastry.
- Suprême de fruits**—a mould with kirsh, jelly, Bavarian cream with rice and fruits. In America most times cleaned fruits with maraskino and juice in glass.
- Timballe a la Parisienne**—employ baba with assorted fruits and apricot sauce.
- Eperlans**—French for smelts; a fish somewhat larger than sprats.
- Epigrammes**—taken from literature by mistake; small filets with rich sauce.

- Epinard**—french for spinach.
Ergoos—a turquish sherbet from liquorice.
Eryngo—sea holly.
Escallops—see scallops.
Escargots—for edible snails.
Escarole—broad leaved or Batavian endive; a salad.
Esculent—signifies edible.
Espagnole—fr. for Spanish as spanish sauce; see sauces.
Essences—productions which contain in concentrated form the particular virtue of what they are made from.
Esturgeons—Fr., for sturgeon.
Extracts—see essences.
- Fagots**—highly spiced, minced meats.
Faham—Bourbon tea, made from leaves of an orchid plant.
Faisans—fr. for cock-pheasants.
Falernian wine—mount Falernus, Italy.
Falernum—cordial, prepared from lime-juice, water and sugar.
Franchettes—French pastry of oblong shape.
Fandango—a Spanish cake.
Fan-couques—delicious little pastry cakes.
Farces—stuffing.
Farina—meal, flour.
Farls—Scotch oatmeal cakes.
Faro—a Belgian beer, made by mixing lambic and mars.
Fat—an oily liquid or greasy substance, making up the main tissue of animal.
Fawn—fr. faon; germ., **Hirschkalb**.
Fecule—potato flour.
Feet—animals feet, prized for jelly making.
Fennel—Fr., **Fenouil**; Ger., **Fenchel**.
Ferments—yeast is a ferment, organic bodies which cause fermentation.
Ferral—small fish, found in lake Lemman.
Feuillantines—pastry, made of puff-paste.
Feuilletage—french for puff-paste.
Fidelini—Maccarooni paste.
Figs—fr., figue; germ., **reigen**; a delicious, refreshing fruit.
Fig-peckers—a delicious little bird; living mostly on figs.

- Filberts**—fr., *aveline*; germ., *Lamberts-nüsse*; a hazelnut.
- Fillets**—any piece of lean meat without bone is now called filet, though wrongly.
- Filters**—making a liquid purée by passing it through fine sieves is termed, filtering.
- Financière**—see garniture.
- Fines herbes**—a mixture of herbs.
- Fiorano**—an Italian wine.
- Finnan haddies**—see haddock.
- Finnan haddie in cream**—minced; served in chafing dish; see there.
- Fish cakes**—a forcemeat of fish, fried in boiling fat, lemon and parsley garnish.
- Flageolets**—a kind of haricot beans like Lima beans.
- Flamand**—Fr., for Flamish, a cake.
- Flamus**—a savoury french buiscuit.
- Flash**—a drink, made of rum and ginger beer.
- Flavoring**—zest given to foods.
- Flawns**—fr., *Flans*; germ., *Fladen*; flat pies.
- Flemish cream**—whipped cream with izinglass and brandy.
- Flips**—drinks, made from beer, spirit and egg, heated.
- Florador**—food prepared from granulated wheat.
- Flounders**—fr., *flets*; germ., *Flundern*; fish of the sole family.
- Flour**—fr., *farine*; germ., *Mehl*.
- Flukes**—fishes resembling the flounders.
- Flummery**—a pap for children, made of flour and milk.
— Germ. *Flummery*; a sweet, made of white wine, semolina, eggs, etc., a jelly.
- Flutes**—small long rolls of pastry.
- Fogosh**—an Austrian fish; 7 or 8 pounds.
- Foies gras**—fr. for fat livers; mostly goose-livers.
- Fondants**—things that melt in the mouth, mostly sweets.
- Fondues**—savoury french dishes, made of melted cheese, usually served in paper cases.
- Food**—signifies all materials taken up by the body to renew tissue.
- Food for the Gods**—see Ambrosia.
- Fools**—dishes, made of crushed stewed fruit, mixed with milk or cream.

Force-meats—corrupt from farce-meat, to stuff means stuffing.

Four—fr. for oven. from this dishes have been styled according to their size; grand four or petit four, mostly sweets.

Fowl—Fr., volailles; Germ., Gefluegel; roast 40 minutes; broiled 15 to 30 minutes.

Fowl chaudfroid—roasted fowl cut in pieces, dipped in sauce, made of jelly and yellow sauce; served in jelly with truffles.

—Volaille a la béchamel; with white cream sauce.

Fowl's livers—Geflügellebern; foie de volaille; used for ragouts, etc.

Fowl—boneless, broiled, looks like a sweet bread, broiled in own skin, brown sauce.

Fowl—boned, bones removed and flesh trussed in skin, (squabs), or served as a cold galantine, (Capon).

Fowl—poultry, Gefluegel, volaille.

—Canard duck; see ducks, canvas backs; sauces and garnitures.

—a la Pauvre homme; with shallots sauce.

—a la Flamande; with sour cherry sauce.

—Roast; serve with apple sauce.

—a la Francaise; with brown sauce, mushrooms and lemons.

—a l'Imperatrice; marinaded with green Windsor beans.

—a la Napolitaine; stewed with oranges.

—a la Nivernaise; with carrots.

—a la Père-Douillet; stewed with garlic, spices, white wine.

—a l'Americaine; stuffed, roast with fried hominy.

—With peas; braised, gravy, peas.

—a la Pêcheur; with cray-fishtails.

—a la Savoisiennne; with bacon, onions, mushrooms, tomato sauce.

—a la Sicilienne; with rice and Sicilan sauce.

—a la Toulousaine; stuffed, sauce piquante.

—a la Valencienne; stuffed with rice, stuffed tomatoes and sausages.

—a la Vigneronne; with glazed chestnuts.

—a la Whitehead; stuffed with apple sauce and green peas.

—a la Rhenane; duck giblets with syrup of pears.

—Emincé; minced duck.

—Filets de canard; breasts of duck.

- Foie de Canard a la Papale; duck's liver with truffles and cock's kidneys.
- Salmis of duck; brown ragout.
- Caneton; duckling; see duck and duckling; sauces and garnitures.
- a la d'Albufera; with truffles and ham in madeire sauce.
- a la Duclere; stuffed, with red wine, lemon-juice, demiglaze and chives.
- a la Providence; stewed with ragout of livers, truffles, olives, mushrooms, quenelles.
- a la St. Mandé; stewed with cucumbers and bread-crust.
- Filets de Canetons a la Castillane; breasts of duckling with truffles and stuffed olives.
- a la Fermiere; with marsh beans.
- a la Mancelle; with goose-liver mould.
- Pain de Canetons a la Michel-Ange**—mould with maccarooni.
- Canette; Entchen, ducky.
- Chapon**—Kapaun, Kapphahn; capon; chapon du Mans; Manx Capon.
- a l'Anglaise; with vegetables.
- a la Genoise; with nuddles and cheese.
- a la Bourgeoise; with carrots and onions; tomato sauce.
- braisé a la St. Cloud; larded with bacon and truffles.
- a la Cardinal; with crayfish sauce.
- a la Cavour; with thimble moulds of nuddles.
- a la Chivry; with onion rings, filled with parsley.
- Chapon, Capon a la Conty**—braised, filets, stuffed truffles, mushrooms, asparagus tips, with bacon, brown sauce.
- a la Dame-Blanche; with mushrooms and truffles, braised.
- a la Daube; stewed.
- a la Favre; boned, cut-up with onion, garlic, herbs and cream, madeire, quenelles.
- au gros sel; with coarse salt; braised.
- a la Henry quatre; larded, truffle sauce.
- a la Kaunits; filets larded, braised with sweet breads and mushrooms.
- a la Lavalliere; quenelles, mushrooms, in cream, crust with peas.

- a la Lully; stuffed with truffles, combs and mushrooms.
- a la Lyonnaise; with olives and glazed chestnuts.
- a la Piémontaise; stuffed with stuffed nuddle-turn-overs, tomato sauce.
- a la Dauphin; with purée of endives.
- Poêlé a la Cavalière; braised, stuffed, tomatoes, onion or oyster sauce.
- a la Romaine; braised with almonds, cream and horseraddish.
- a la Russe; with walnut stuffing.
- a la St. Cloud; braised, truffled with sweet breads, mushrooms and combs.
- Ailerons; pinions; Flügelspitzen.
- Étuvée a la Cumberland; stewed with squirrels with white wine and corn, tomatoes, lima-beans and onions.
- Filets a la Maréchale; breaded, broiled, no sauce; glazed with german sauce.
- Coq**—Hahn; cock, crête de coq; cock's combs, Hahnenkämme.
- Dinde**—Turkey, Truthenne; see sauces and garnitures and capon, chapon.
- Roasted; serve with cranberry sauce; 1 hour.
- a l'Impératrice; boiled with celery sauce.
- a la Wolkonsky; with goose livers and truffles.
- a la Medicis; with crusts, filled with purée of fieldfares.
- a la Reyniere; roast, brown sauce, sausages and chestnuts.
- de Rhode Island; best American; mostly roasted with chestnut stuffing.
- a la George Sand; braised with celery and chestnuts.
- a la Saint James; stuffed with brown sauce and mossberry-jelly.
- a la Yorkshire; stuffed with tongue, cream sauce and vegetable macedoine.
- Ailerons a la d'Uszès; pinions with forcemeat truffles and white sauce.
- Abbatis of Turkey; ragout with turnips, brown sauce, mushrooms, chestnuts.
- Dindon**—Truthahn, turkey; see capon, sauces and garnitures.
- Dindonneau**—Truthänchen; spring turkey; see capon, poulet, sauces, garnitures.

- a l'Africaine; with truffle sauce.
- a l'Algerienne; with lobster sauce.
- a la Conti; stuffed with brown sauce, combs, quenelles, truffles.
- a la Judge Brady; broiled with Worchester sauce, crumbs and Maitre butter.
- Grillé; broiled 50 minutes; herb butter.
- a la Montorgueil; sliced with vegetables, bacon, truffes, braised, Toulouse sauce.
- a la Nothan; with truffes and red tongue.
- a la Providence; stuffed with herbs, ragout of goose livers, quenelles, olives.
- Goose, Gans, Oie—see sauces, garnitures, capon, etc.
- a l'Allemande; stuffed with sour crout.
- a l'Alsatiennne; braised, stuffed with sausages and chestnuts, with sour-crout.
- a l'Anglaise; with sage stuffing.
- a l'Arlesienne; stuffed, tomato sauce.
- Bouillie; boiled.
- Braisé a la Bourgeoise; stewed with vegetables.
- aux Chataignes; with chestnuts.
- a la Mount Vernon; stuffed with onions and potato purée; baked apples, brown sauce.
- Rotie; roast, serve with apple sauce.
- Foie gras; Gansleber, Fettleber; goose's fat liver.
- en aspic; cold in jelly.
- a la Bolonaise; cold with sausage and jelly.
- Braisé a la Henry quatre; truffled with truffle sauce and madeire.
- a la Marengo; tarts with mousse and truffes.
- a la Montmorency; with purés of pheasants and truffes, madeire sauce.
- a la Papale; sauté with truffes and cocks combs.
- a la Reine; breaded, fried with chopped truffes.
- a la Rocher de Cancale; with jelly in pyramid.
- a la St. Cloud; truffled with ragout of truffes.
- a la Talleyrand; in madeire with truffes.
- Aspic a la Financière; aspic of liver with combs.
- Bastion Strassbourgeoise a la Hohenzollern; a big patty in crust of liver.
- Celestines de foie gras; crusted slices of liver.
- Chaud-froid de foie gras; jellied goose liver.
- Cotelette de foie-gras a la Grimaldi; with mac-carooni and ragout.
- a la Kalergis; en chaudfroid in jelly, truffes.
- a la Lucullus; with tongue and truffes on jelly.
- Croutes au foie gras; crusts with goose liver.

- Darioles de foie-gras; cream tarts, filled with goose liver.
- Escalloppes de foie gras; collops of goose liver.
- Gateau de foie gras; cakes of goose liver.
- Medaillons de foie gras; little round slices of goose liver.
- Mousse a la Weimarienne; moss of liver, sieved with whipped cream, truffles.
- Mousseline de foie gras; Schaumbrot.
- Nectarine de foie; goose liver on socle.
- Pain de foie gras; goose liver mould.
- Paté chaud; hot pie.
- Poitrine de foie fourré; stuffed breast of goose.
- Rillons d'Oie; Gansgrieben; greaves.
- Oison; gosling, green goose; Junge Gans.
- Paon, peacock**—Pfauhahn, paonne; Henne, peafowl.
- Pigeon, pigeonne**—Taube, Squab, pidgeon.
- a l'Anglaise; with green beans and peas.
- a la Bourignonne; with small onions.
- en Compôte; en casserole with white wine, onions, mushrooms, Spanish sauce, quenelles.
- aux Concombres; broiled, stuffed, cucumbers, maximilan sauce.
- a la Constantine; with boiled groats.
- a la Crapaudines; broiled with olives and truffles, or breaded, devilled, brown sauce.
- a la Dauphine; with mushrooms.
- a la Diable; garnished with mustard.
- a la Duc de Cambridge; marinaded in red wine.
- En Entrée de Broche a la Nimoise; roasted on the spit, remoulade sauce.
- a la Veronique; roasted with grapes, hot or cold.
- Farcie a la belle-vue; stuffed with goose liver, ham and truffles; ragout.
- a la Gautier; roasted with lemon-juice and bacon, white wine and herbs, truffles.
- a la Gelée; in mould of jelly; in Gallerte.
- Grillé; broiled, with herb butter and sometimes with currant jelly.
- Pigeonnau**—Junge Taube; squab pidgeon.
- a l'Americaine; stuffed, fried in butter with bacon.
- Innocents; Junge Täubchen, squabs.
- a la Pincesse Marguerite; breasts with brown sauce with chicken meat, jelly.
- Pintade**—guinea-fowl; Perlhuhn.

- a l'Allemande; with oysters and sour crout; see sauces and garnitures, capon.
- Filets de pintade; breasts.
- au Suprême; breasts with supreme sauce.
- Supreme de Pintade a la Virginy; broiled breasts with slice of Virginia ham; herb butter.
- Pintadeau**—Perlhühnchen; young Guinea-fowl.
- Poularde**—Masthünchen; Huhn; poularde; female capon; see sauces, garnitures; capon, turkey and others.
- a l'Ambassadrice; with asparagus tips; white sauce.
- a l'Anglaise; w. tongue and vegetables; braised.
- a la Chevalière; with fricassé sauce, truffles, ragout.
- a la Dame-Blanche; with truffles and mushrooms; braised.
- a la Dame aux Camelias; with truffles.
- a la Demidoff; stuffed with goose liver; with roots; braised.
- a la Gastronomer; stuffed with butter & Dragun; braised.
- a la Paysanne; with glazed onions and carrots.
- a l'Ivoire; with chicken forcemeat balls and mushrooms, quenelles, cream sauce.
- a la Leon Treize; with nuddles and mushrooms.
- a la Condé; with macaroni and sliced pheasant.
- a la Napolitaine; with maccarooni and truffled ragout of goose liver.
- a la Maréchale; crusted, baked.
- a la Martinière; slices in white sauce; with forcemeat balls.
- a la Martinique; with ragout of mushrooms; braised, quenelles.
- a la Milanaise; braised with ravioli.
- Paularde a la Moderne; braised with truffles and chicken meat balls.
- a la Montmorency; braised with sweet breads, truffles, mushrooms, combs.
- a la Mornay; with financiere ragout.
- a la Nantua; braised breasts with rice thimbles.
- a la Normande; breast boned, stuffed with chicken meat, white sauce, ragout.
- a la Parisienne; with truffles and rice croquettes, stuffed.
- a l'Egyptienne; with rice pilau.
- a la Turque; with saffron, pilau of rice.

- a la Quirinale; on rice with goose liver and truffles.
- au Reveil; with calf's tongue, artichokes and mashed potatoes.
- a la Romaine; with nuddles and mashed fowl.
- Rotie a la Livonienne; roast with sour cream and sauce.
- a la Royale; stuffed chestnut purée; roast.
- a la St. Cloud; with truffles.
- Sauté a la St. Valentin; with truffles, yolks and patties, madeire sauce.
- a la Sicilienne; with sweet breads and tomato sauce.
- a la Stamboul; roast with rice.
- a la Villars; with financière ragout.
- a la Westphalienne; with nuddles and ham.
- Poularde de Bresse; from the town of Bresse.
- Poularde du Mans; from Le Mans; town in France.
- Poularde de Metz; from Metz; Lorraine, town.
- Poule—Huhn, chicken; see sauces, garnitures and all the other fowl.
- Friars chicken; sliced chicken in broth and rice.
- a la Bourgeoise; with green peas and carrots.
- a la Daube; stewed.
- en Demi Deuil; truffled.
- Capilotade de poule; Eingeschnittenen.
- Poulet, poulette—Hähnchen, Hühnchen; chicken, pullet; see sauces, garnitures, fowl.
- a l'Albert Victor; larded, stuffed, breaded, roast, mushroom sauce.
- a l'Americaine; stewed with mossberry sauce.
- a l'Aurore; with tomato sauce.
- a la Beaconsfield; ragout with ham, cream, spinach, truffles and polenta.
- a la Bèrgère; braised with white wine, mushrooms, onions, bacon, potatoes; stock.
- a la Bisque; with crayfish.
- a la Boivin; sauté with quartered artichokes.
- a la Bonne Femme; with roots, tomatoes and mushrooms in casserole.
- a la Bourgeoise; in casserole with vegetables.
- a la Bourgignonne; with bacon, red wine, onions.
- Braisé; braised.
- a la Broche; roasted on the spit.
- a la Carême; braised, white wine sauce, risotto.

- a la Casserole; roasted in the sauce-pan; Schmorpfanne.
- a la Castellane; with ham and onions, tomatoes.
- a la Cernay; jellied breast with rice and truffles, asparagus, mayonnaise with whipped cream.
- a la Championnet; roast in slices on batter border with stuffed crusts.
- a la Chasseur; breast with onions, breaded, roasted with madeire sauce, ham.
- a la Chevaliere; breasts, larded, baked with truffles, mushrooms, nuddles, crusts.
- Chickenlegs Lavalieré; braised, brown sauce, bacon and ham.
- a la Chivry; with onion rings and ravigot sauce.
- au citron; with lemon sauce.
- en compôte; with quenelles and mushroom in casserole.
- Confit en pot; potted or jugged.
- a la Constantin; with groats.
- en Coquille; fricassé of scalloped chicken, in shells.
- a la Crapeaudine; flattened, broiled, herb butter.
- a la Crecy; with carrots.
- a la Crème; with cream stuffing.
- aux Crêtes de coq farcie; with stuffed cock's combs.
- a la Dantzic; braised with vegetables, on force-meat.
- a la Demidoff; with roots, onions, tomatoes and rice.
- a la Diablé; devilled.
- a la Diéppoise; with fish stuffing, white wine and brandy; quenelles.
- a la Dominicaine; slices with caudfroid sauce, vegetable salad, tongue, combs.
- a la Duc de Tec; filets jellied with stuffed slices of tongue, mayonnaise sauce.
- a la Duchesse; meat balls with goose liver, truffles and chaudfroid.
- a l'Écarlate; with red tongue, truffles.
- a l'Écossaise; with stuffed artichoke bottoms; chaudfroid tomates.
- a l'Égyptienne; oats with white wine, tomatoes, garlic, artichoke bottoms, onions.
- en Entré a la Broche; roasted on the spit.
- a la d'Escar; breast larded with bacon, ham and onion, roots and madeire.

- a l'Escorial; in a border of rice with ham, mushrooms, olives and truffles.
- a l'Espagnol; with tomatoes, onions and fried ham; fried in butter.
- a l'Estragon; with taragon sauce.
- Farcie a la Duroc; stuffed, truffle sauce.
- la Favre; boned, cut up with cream, sauté with onions, garlic, madeire.
- a la Forestière; with cêpes.
- Frit; fried chicken.
- Frit a l'Indienne; fried and curried.
- Frit a l'Orly; chicken fried in batter.
- Frit a la Tartare; fried with cold mustard sauce.
- Frit a la Tyrolienne; fried with tomato sauce.
- a la Gabriele d'Esze; cut up with cream sauce, mushroom essence, crusts.
- en Galantine; boned, stuffed cold.
- Garni a l'Hypogriffe; with roast horsemeat.
- a la General; braised with green peas and asparagus tips, madeire sauce.
- en Cocotte a la Grandmère; with bacon, onions, garnitures, onions, mushrooms and herbs.
- en Cocotté a la Grandmère; with bacon, onions, potatoes, butter and herbs.
- a la Grenobloise; braised with brandy, shallots and taragon.
- a la Grevy; marinated, slices, roast, béarnaise, tomatoes, potatoes, rissolés.
- Grillé; broiled with herb butter.
- Grillé a la Katoff; broiled with baked purée of potatoes.
- de Hambourg Rotie a l'Allemande; stuffed, butter dressing, roast on the spit.
- a la Henry quatre; with bacon and truffle sauce.
- a la Hollandaise; with lemon and green sauce.
- aux Homards; with lobster.
- a la Hongroise; with paprika and cream sauce.
- a la Hoteliere; with stuffed mushrooms, roast with white wine and madeire.
- a l'Indienne; curried with rice.
- a l'Italienne; stuffed, braised with Italian sauce and rice.
- a l'Ivoire; with suprême sauce.
- au Kari; curried.
- Knickerbocker; roasted in casserole, Parisian potatoes, mushrooms and bacon.

- a la Lorraine; with onions and cream, potatoes, chives, fried in butter.
- a la Marengo; braised with truffles, mushrooms, onions and eggs.
- en Marinade; marinated.
- a la Marquise; braised on goose liver pain, with truffles.
- a la Maryland; rolled in eggs, breaded, fried, cream sauce, bacon, corn fritters.
- a la Medinaceli; with onions, garlic, roots and herbs, mushrooms and Malaga.
- a la Mercier; roast with egg-froth.
- a la Monacco; ragout with tomatoes, brown sauce, ham and crusts.
- a la Montmorreny; roast, stuffed with sweet breads and mushrooms, Spanish sauce.
- a la Montpensier; braised, suprême sauce with quenelles.
- a la Napolitaine; with maccarooni.
- a la Nationale; braised with turnips, carrots, asparagus tips, white sauce.
- a la Nicoise; with rice and tomatoes.
- a la Nivernaise; with carrots.
- a la Novaroise; with rice.
- a la Pacha; with stuffed eggs; braised with truffles, white sauce.
- au Paprika a la Hongroise; cut-up with paprika, onions and ham, sour cream, gravy.
- a la Parisienne; onions, roots with bacon, ham, herbs, with white wine, roast on spit; on forcemeat with combs, parisian sauce.
- a la Parmentier; filets, fried in butter, parisian potatoes, parsley.
- a la Paysanne; with onions.
- a la Perigueux; with truffles.
- a la Persane; curried with rice.
- a la Piémontaise; on forcemeat border with rice.
- Poêlé; braised chicken.
- a la Poivrade; with pepper sauce.
- a la Polenta; with cornmush.
- a la Polonaise; in casserole with noodles and crumbs in butter.
- a la Pondichery; sauté with oil, onions, garlic with rice.
- a la Princesse; cold; stuffed, white sauce, asparagus salad.
- a la Printanière; with spring vegetables.

- a la Provencale; like fricassé; onions, parsley, laurel and oil.
- aux Racines; with roots.
- a la Régence; braised with sweet breads, truffles and combs.
- a la Reine; with truffles, chicken, forcemeat-balls.
- a la Reine; spring chicken.
- a la Romaine; with maccarooni and truffles.
- du Sahara; ragout with quenelles, mutton, onions, pimentos, ginger.
- a la St. Cloud; braised with truffles and tongue, sauce supreme.
- Sauté; fried chicken tossed in butter, filets.
- sauté d'Armenonville; white sauce, champagne, celery, truffles, potatoes.
- sauté a la Bayonnaise; filets with ham, sherry, tomatoes, brown sauce, rice.
- sauté a la Bohémienne; with patties of nuddles.
- sauté a la Bonne-femme; filets with vegetables.
- sauté a la Bourgeoise; with green peas and carrots.
- sauté a la Carvelho; with white sauce, artichoke bottom with salpicon of chicken and truffles.
- sauté a la Chasseur; with ham, onions, parsley and lemon-juice, jus.
- sauté a la Champeau; with artichoke bottoms, potatoes and mushrooms.
- sauté a la Crêole; with brown sauce, onions, peppers and tomatoes.
- sauté a la Cumberland; with onions and cream sauce.
- a la Delmonico; sauté with artichokes, truffles and sweet peppers.
- a la Durand; tomatoes, Virginia ham, brown sauce.
- sauté a l'Espagnole; with tomatoes.
- sauté a la Fermiere; with carrots and green peas.
- sauté a la Florentine; with tomato sauce, shallots, green peppers, white wine.
- sauté a la Forestiere; with morrels and fried potatoes.
- sauté a la Inkermann; with fried eggs and ham, curry and tomato sauce.
- sauté a l'Italienne; with tomato brown sauce, rice with cheese.
- sauté a la Lilly; with lemon juice and parsley.
- sauté a la Lyonnaise; with fried onions.

- sauté a la Lancaste; white sauce with horse-raddish, croquette and stuf. cucumbers.
 - sauté a la Marjolaine; with marjoram.
 - sauté a la Ménagere; with carrots and onions.
 - sauté a la Parmentier; with chateau potatoes, chopped truffles, brown sauce.
 - sauté a la Parisienne; with mushrooms, truffles, combs, Parisian sauce.
 - sauté a la Ranhofer; saute in oil and butter, wine, uxelle sauce, green peppers.
 - sauté a la St. George; fillets in oil, white sauce and mushrooms.
 - a la Saxonne; with cauliflower & cray-fish tails.
 - a la Sonntag; with leeks and rice, fried in butter.
 - a la Stanley; with cream, herbs, onions and truffles with currie.
 - a la Stroganow; stuffed, roast, cold in chaud-froid, vegetable salad.
 - au Suprême; glazed with white sauce.
 - a la Tartare; with cold mustard sauce.
 - a la Toulousaine; braised, Toulouse garnish, white sauce.
 - a la Tonquinoise; with butter, oil and onions; shallots, garlic, tomatoes, curry.
 - a la Turbigio; fillets with currie rice, artichokes, potatoes, tomatoes, asparagus tips.
 - a la Tyrolienne; with tomatoes and ham.
 - a la Valencienne; with rice and Spanish sausages.
 - a la Vanderbilt; with piquant sauce.
 - a la Venitienne; with Venitian sauce.
 - a la Viennoise; cut-up, breaded, egged, baked; white sauce with cream.
 - a la Vigo; braised with madeire sauce and tomatoes.
 - a la Villeroy; filets, in villeroy sauce, breaded and baked.
 - a la Wissmann; curry, rice, mushrooms, onions and olives.
- Crepinettes de poulet**—flat sausages.
- Filets de poulet; breasts, suprême; see sauces and garnitures, capon, etc.
 - en Chaud Froid; jellied.
 - a la Dumas; stuffed with mashed cucumbers.
 - a la Dugléré; stuffed with duxelle, white sauce.
 - a la Dauphine with button mushrooms.

- a la Frou-Frou; braised, with artichoke bottom, filled with hazelnut, potatoes and spinach, poached.
- a l'Imperiale; with hashed cutlets and mushrooms.
- a la Javanaise; with birds nests.
- en Lorgnon; with white of egg and truffles.
- a la Maréchale; crusted, broiled.
- a la Marie Thérèse; on rice with truffles and tongue.
- a la Moscovite; with caviar.
- de Poulet au Suprême; or suprême de poulet; with suprême sauce, breasts.
- Suprême a la Bayadere; larded, truffles, mushrooms, tongue, cream sauce, quenelles.
- Suprême a la Cavour; breasts on socle with truffle sauce.
- Suprême a la Taylor; (pauvre homme) small onions.
- Suprême a la Monarque; tongue, truffles, madeire.
- Suprême a la Montpensier; olives, ham, asparagus points.
- Suprême a l'Archiduc; asparagus tips, truffles.
- Suprême; Mascotte, truffles, madeire, potatoes noisette.
- Suprême a la Jeanette; jellied white sauce, goose liver on socle; cold.
- Suprême a la St. James; cold on ham, chaud froid sauce, rice with peppers and tomatoes.
- Suprême a la Royale; in border of vegetables, tongue, truffles, white sauce.
- Suprême a la Vaupalière; truffled with chicken purée.
- Suprême a la Virginie; broiled on toast with slice Virginia ham; herb butter.
- Suprême a la Viennoise; in oil. lemon, breaded, egged, baked, forcemeat, tomato.
- Suprême a la Jule Janin; cold with asparagus salad and truffles.
- Suprême a la Savarin; cold with salad of truffes. For others, see garnitures, sauces.
- Grenadine de poulet; larded, braised, fillets.
- Turban de filets; crown shape of fillets.
- Friteau de poulet; fried chickens.
- Galantine de poulet; cold stuffed chicken.
- Mazagran de poulet; minced chicken with rice and sausages.

- Montgelas of poulet; ragout a la Montgelas; see garnitures.
- Noques de poulet; chicken custards.
- Ragout a la Bismark; of stomachs, livers, hearts with madeire wine, paprika, butter, veal tongue, flour, sweet breads, lemon, stock.
- Salade de poulet; chicken salad; mostly of mayonnaise, celery, truffles, capres anchovies, cucumbers, lettuce leaves or with french dressing, eggs.
- Salpicon de poulet; fine ragout.
- Poulet de grain**—mit Korn gemästetes Huhn; stall-fed chicken.
- Poulet gras**—Masthähnchen; fattened chicken.
- Poulet nouveau**—Junges Hähnchen; spring chicken.
- Poulet vierge**—Gemästetes Huhn; fattened spring chicken; kastrierte Hühner.
- Poussin**—Küchlein; Kücken; chickling; peeper; squab chicken.
- a la Colbert; breaded, Colbert sauce.
- de Hambourg a l'Imperiale; stuffed with bacon, braised, white sauce, forcemeat.
- a la Monte-Carlo; sauté with truffles and minced mushrooms.
- de Hambourg; Hamburger Kücken; egged, breaded, fried in butter; cream sauce.
- a la Cettoise; breaded, sauté, tomato, stuffed olives, garlic flavor.
- Volaille**—Geflügel; Fowl, chicken; see sauces, garnitures, poulet and fowl.
- a la Carlsford; stuffed with mushrooms, roast on spit.
- Abattis de volaille; Geflügel klein; giblets.
- Appareil a zephyr; cream, forcemeat.
- Aspasia de volaille; pattie fowl mould.
- Aspic a la Reine; pain de volaille with combs jellie, tongue, truffles.
- Aspic de suprême de volaille; of fowl livers, kidneys and combs.
- Beignets de volaille; fowl fritters.
- Bouchées a la Duchesse; patties with mousse and truffles; minced fowl; cream.
- Bouchées a la Reine; patties of minced, creamed fowl with mushrooms and truffles.
- Boudins de volaille; fowl sausages.
- a la Richelien; chicken forcemeat, truffles, rice, poached, Perignueu sauce.

- Brissotins au suprême; tarts with ragout of goose liver.
- Canapés de volaille; slices of buttered toast with fowl.
- Cannelons a la purée; puff-paste, canes filled with purée.
- Celestines de volaille; crusted slices of fowl.
- Chaud froid; jellied fowl.
- Colombines de volaille; crusted rice, tarts with hashed fowl liver.
- Chevreuse a la Reine; semolina tart, filled with purée of fowl.
- Coquille de volaille; ragout in shells, white sauce.
- Cotelette de volaille; cutlets of minced fowl.
- Crème de volaille; creamed fowl.
- a l'Ambassadrice; with forcemeat, sweet breads, asparagus tips.
- a la Reine Hortense; with fresh mushrooms.
- Crêpes de volaille; pancakes, filled with minced fowl.
- Crepinettes; flat fowl sausages.
- Crêtes de volaille**—fowl combs.
- Croquettes de volaille; minced fowl with eggs and flour, roll shaped, fried.
- a la Ségard; breaded, broiled with truffles.
- Croustades a la Barakin; crust patties with mince, truffles and tongue.
- Cuisses de volaille; legs of fowl.
- a la Écaillère; boned, stuffed with hashed oysters, crumbs, oyster sauce.
- a la Wellington; with chutney sauce, fried in oil.
- Dauphinés de volaille; fowl croquettes.
- Eclairs de volaille; a la Carolyi; puffs filled with purée of fowl.
- Emincé a la King; in chafing dish with cream, truffles and mushrooms, toast.
- Emince a la Helder; in cream, green peppers, truffles, chafing dish.
- Emince a la Deutch; in cream, mushrooms, truffles, chafing dish.
- Entrée de volaille; cold fowl dressed with jelly.
- Epigrammes de volaille; small round filets of fowl.
- Escaloppes de volaille; fowl collops.
- Farce cuite de volaille; forcemeat of boiled fowl.
- Rissoles de volaille; little patties.

- Filets mignons de volaille; underbreasts filets of fowl.
- Filets de volaille; breasts of fowl.
- Suprême de Volaille; breasts of fowl; see poulets, sauces, garnitures.
- Fricassé a l'Ancienne; stewed with onions, mushrooms, bacon, white sauce.
- a l'Ambassadrice; with purée of cucumbers.
- a la Marie Thérèse; with tongue, truffles & rice.
- a l'Impériale; with cream, forcemeat tarts.
- a la Monville; sauté in butter with mince of chicken, Marsala, Spanish sauce.
- a la Dumas; with purée of cucumbers.
- a la Valenciennne; with tongue and truffles.
- a la Victoria; with oysters, crabs and noques, in madeire sauce.
- Terrine de foie de volaille; fowl liver, pot pie.
- Fondants de volaille; stuffed fowl dumplings.
- Fritot de Volaille; fried fowl.
- Galantine de volaille; cold boned stuffed fowl in jellie.
- Marbre de volaille; marbled galantine de volaille.
- Marinade de volaille; marinade of fowl.
- Mousse de volaille**—moss of fowl; Schaumspeise of purée with frothed cream.
- Mousseline of Volaille; kaltes Schaumbrot; Moss pain.
- Pain a la Isabelle; mould of woodcock and fowl liver.
- a la Samaritaine; of fowl and game.
- a la Chantilly; with glazed goose liver.
- a la Dreux; with cream and goose liver, truffles and madeire.
- Paté de volaille**—fowl pie.
- Petite chartreuse a la gelée**—small fowl patties with jelly.
- Croustade de volaille**—buttered crusts with ragout.
- Petite timbale a la Agnes Sorrel**—small moulds with tongue and truffles, fowl-force.
- Petits pain de volaille**—small fowl moulds or loaves.
- Petits patées de volaille**—small patties of fowl.
- a la Mazarin; small patties with minced fowl.
- Pudding a la Ponson du Terreil**—chicken forcemeat, poached with truffles and suprême sauce.
- Vol-au-vent a la cordon bleu**—puff patties of fowl with whipped cream and colored, whipped white of eggs.

— a la Reine; puff-paste patties of fowl with cream sauce.

Paupiettes de volaille—fowl olives; thin slices of fowl with forcemeat, rolled up and cooked.

Soufflé Avricourt—in paper cases on mince, truffles, mushrooms.

— a la Helder; in paper case of cheese, tongue, truffles, ham, fowl, mince.

Quenelles de volaille—fowl forcemeat balls.

Ragout Buechelstein de volaille—fowl with liver and heart, wine, paprika and madeire.

Timbale a la Beauharnais—with truffle and tongue, creamed fowl mince, combs, mushrooms.

— a la Duchesse; with ragout of fowl.

— a la Palhen; of maccarooni with goose liver.

— a la Parisienne; with quenelles, mushrooms, truffles, tongue and forcemeat.

— a la Orlow; of mousse, tongue, semolina, pancakes.

Turban de volaille—high border in headgear form.

Zephyre de volaille—cream mould of fowl.

Game birds—Wildflügel, gibier.

— Alcion, Alcyon; Eisvogel, Kingfisher.

Alouette—Lerche, lark.

— Arbenne; Moorschneehuhn, white grouse; perdrix blanche.

Attagas—perdrix de neige; Schneehuhn, attagen.

— Autruche; Strauss, ostrich.

— Bartavelle; Steinhuhn, Rothhuhn; red legged partridge.

— Bécasse; Waldschnepfe, woodcock.

— sauté Paysanne; with white wine sauce & sherry.

— Bécassine; Sumpschnepfe, snipe.

Bécasseau—Junge Waldschnepfe; young woodcock.

Becfigue—Feigendrossel, fig-pecker.

Bruant—Goldammer, yellow bunting.

Bruantin—Reis-Riedvogel; reed bird.

Caille—Wachtel, quail.

— a la Ellen Terry; baked in potatoes.

— a la Café de Paris; baked in potatoes.

— a la Escoffier; baked in potatoes.

— Monegasque; on toast with shallots, brown and béarnaise sauce.

— a la Luculle; roast with stuffed roll and pain de caille.

— a la Rosalie; stuffed with goose liver-paste, red jelly; with grapes: en casserole.

- Cailleteau**—young quail; Junge Wachtel.
Canard sauvage—wild duck; Wild-Ente.
—Grillés; broiled; served with red currant jelly.
—Roast; served with currant jelly and fried hominy (in America) carcassee in press, warm the presse-kettle, tie napkin round so that blood does not leak on side-table, season with celery salt; serve only the breasts on very hot plate with plenty of blood.
Caneton sauvage—young wild duck; Junge Wild-Ente.
Canepetiere—field duck; Zwergtrappe.
Canvas bag—best American wild duck; November to April; back feathers like canvas; see Duck.
Chevalier de sable—Sandläufer; Sanderling.
Colin—Baumwachtel, bob-white.
Colin noir—Schwarzes Wasserhuhn, European coot.
Combattant—Kampfhahn, ruff.
Coq des Bois—Birkhahn; black cock; black grouse; moor game.
Coq de Bruyere—Auerhahn; mountain cock; wood grouse.
Fowl—Game-fowl.
Coq des marais—Schottisches Schneehuhn; red grouse.
Courlis—Brachvogel, Brachschnepfe; curlew.
Courlis de Groenland—Eskimobrachvogel; dough-bird.
Cygne—Schwan; swan.
Cygneau—Junger Schwan; young swan.
Draine—Misteldrossel; missel thrush.
Faisan—Fasan; pheasant; see letter "P."
Fauvette—Grassmücke; warbler.
Gelinotte—Haselhuhn; Hazel-hen; see letter "H."
Gelinotte blanche—Schneehuhn; white grouse.
Grive—Krammetsvogel; fieldfare.
Grouse—Waldhuhn; scotch grouse.
Guignette—Uferläufer; common sandpiper.
Guillemot—Lumme, Seetaube; marrot.
Huppe-col—Prairiehuhn; prairie chicken; dressed like grouse.
Lagoped—Schneehuhn; white grouse.
Macreuse—Trauerente; black scoter, black diver.
Mallart—Stockente; mallart duck.
Mauviette—Lerche, lark.
Merleau—Junge Amsel; young blackbird; Merle, Amsel.

- Milouin—Tafelente; dunbird.
Moineau—Sperling; sparrow.
Mouette—Moeve; mew, gull.
Noir brouillard—Moorwasserläufer; spotted red shank.
Oie-renard—Nilgans; fox goose; egyptian.
Oie sauvage—Wildgans; wild goose.
Ortolan—Gartenammer; ortolan; bunting.
Outarde—Trappe; bustard.
Perdrix—Rebhuhn; partridge; perdreaux, Junges Rebhuhn, young partridge; see letter "P," and pheasant; also sauces and garnitures.
Perdrix blanche—Moorschneehuhn; white grouse; white partridge.
Petite sarcelle—Kriekente; Teal duck.
Pigeon sauvage—Wildtaube; wild pigeon.
Pluvier—Regenpfeifer; plover.
Rale—Ralle, railbird; roast and sometimes served in chafing dish; small bird.
Redhead—Rothalsente, redhead duck; see canvas bag duck.
Rouge gorge—Rothkehlchen, robin.
Sarcelle—Knäckente; garganey, a teal duck.
Tetras—Amerikanisches Waldhuhn; Amer. grouse.
Vanneau—Kiebitz, lapwing.
Yakaphalteoc—Mexicanische Wildente; broad bill duck.
Zonecolin—Mexicanisches Hauben-Rebhuhn; Mas-sena partridge.
- Fritters—apple, corn, tomato fritters; slices of fruit or balls of material, dipped in butter and fried.
—Bell fritters; of batter and spices, fried with lemon sauce.
French dressing—oil, vinegar, salt, pepper, mustard, chervil, for salads.
Frangipane—an extract flavoring, cream flavored with frangipane, largely used in confectionery, a thick, yellow, gelatinous cream, good to eat.
Frapper—to lower temperature of beverage by means of broken ice and shaking or turning, (champagne).
French beans—see beans.
Fricadeloes—hashed meat, made into balls and fried.
Fricandeau—term applied to a dainty dish of veal from the contre fillet; mostly served on grosse piece.

Fricassé—a sort of stew.

Fried—to cook in shallow pan or frie in boiling fat or oil.

Frijoles—name of black beans in Central America.

Frittadella—veal forcemeat with marrow and onions, fried, tomato or Garmel sauce.

Fritters—fr., beignets; germ., **Krapfen**.

Frogs—fr., **Grenouilles**; ger., **Frösche**; of these only the legs are eaten and considered delicious; see **Terrapin**.

Frogs legs, German style—saute in beer.

Frogs legs a l'Espagnole—saute in white wine and tomatoes.

— **Sauté, American style**; with tomato sauce in chafing dish.

— **American style**; dipped in batter, fried, lemon.

— **a la Duquesne**; in timbale, boneless, poached, white wine sauce.

— **Lyonnaise style**; with onions and fine herbs.

— **a la Gourmet**; boneless, Newburgh, mushrooms and crabs.

— **a la Merill**; with cayenne, madeire, with egg-yolk and cream; served in chafing dish.

— **a la Lilloise**; sauté in tomato sauce, bacon and truffles.

— **a la Poulette**; with yellow sauce and fine herbs; served in chafing dish.

— **a la Tartare**; with cold mustard sauce.

— **a la Villeroi**; dipped in thick fricassé sauce; breaded and roasted.

— **a l'Estouffade**; stewed in chafing dish.

— **a la Newburgh**; with sherry wine and cream sauce, in chafing dish. For others see **Garnishes**.

Frontignac—sweet French wine, made from Muscat grapes.

Frosting—sugar icing.

Frost fish—American name for smelts.

Fruit—fr., fruits; ger., **Früchte**; see **Entremets**, **Ices**.

Fruit crusts—fried bread crusts, masked with marmelade, filled with compote of fruits, stewed with madeire wine.

Fruit suedoise of jelly—charlotte mould, apples, pears; set in jelly, strawberrie bavaroise, mixed with stewed fruits, orange jellies, formed, iced.

- Frumenty**—dish of wheat, boiled, mixed with eggs or cream, sweetened, vanilla, rosewater; served hot.
- Frying**—cooking by absolutely immersing the article in boiling fat; now often wrongly used by frizzling meats in shallow pan.
- Fumet**—flavor of game.
- Fusel oil**—alcohol from starch of potato or grain.
- Galantine**—not to be confounded with gelatine; a dish of boned, freely seasoned meat, tied in a cloth and served cold after being boiled.
- Galettes**—flat cakes or biscuits, made of light past cake.
- Gall**—fluid of terrific pungency; attached to livers, must be carefully removed.
- Gallimawfry**—batter, bacon, ham and vegetables, cut up with cold meat, seasoned, fried.
- Gallino**—an Italian dish of curds and wheat.
- Gallon**—a measure of four quarts.
- Galoni**—Spanish term, used for small cakes, to garnish entremets.
- Game**—fr., gibier; ger., Wildpret.
- Gammon**—thigh of hog, pickled and salted, dried.
- Garbure**—a soup with beef, veal-knuckle, ham-knuckle, cabbage, sausage, etc.
- Garciofini**—see on page 169.
- Garden parties**—picnics at home.
- Gar-fish**—sea pike.
- Garlic**—fr., Ail; ger., Knoblauch; often despiced; it is invaluable in the kitchen.
- Garnishes**—Fr., Garnitures; Germ., Garnituren. If any garnish should be found missing, it may be found under the headings of "Aiguillette of beef," "Pike," "Tournedos or Sauces."—Many garnishes are solely recorded under the "letter index" and may be found there.—Note should be taken if the garnish is meant to be for fish, meat, fowl, fricasse, patties or vegetable, as they are not in all cases alike. The reader should not forget that many garnishes found on Menus are the outcome of a cooks genius and that a new garnish is borne every day, but these new "inventions" usually die soon after their birth of insufficient vitality. All standard garnishes will be found in the following list.

- Abella**—like Espagnol.
- Adirondack**—(fowl), artichokes, tomatoes, brown sauce.
- Adalisque**—egg-plant, sweet breads, peas, Italian sauce.
- Adrienne**—(Venison steak), purée of chestnuts, brown sauce.
- Africaine**—tomatoes, peppers and rice.
- Allemande**—(red cabbage) in butter with onions and cloves.
- Allemande**—(macaroni) boiled, rissolée with butter and crumbs.
- Allemande**—(fish) boiled with vegetables, white sauce.
- Allemande**—(beef) boiled with vegetables, horseradish sauce.
- Alhambra**—(fowl) artichokes, tomatoes, green peppers.
- Algérienne**—fried tomatoes, artichokes, sweet potato, croquettes, (for Entrées).
- Algérienne**—(fish) gratiné with brown sauce.
- Alfonse**—(Entrées) artichokes, mushrooms, brown sauce.
- Alsaticienne**—(fish) poached in white wine, sour crout and potatoes.
- Alsaticienne**—(Entrées) with sour crout, stewed in white wine with bacon.
- Alsaticienne**—(nudels) boiled with butter, cheese and ham.
- Amandine**—(fowl) in casserol with artichokes and white sauce.
- Ambassade**—(fish) with white wine sauce.
- Ambassade**—(Entrées) artichokes, mushrooms, brown sauce.
- Ambassadrice**—(fish) poached with oyster sauce.
- Ambassadrice**—(Entrées) with sweet breads, oysters, truffles, sauce supreme.

- Amelie**—(fish) poached with crayfish butter, potatoes and truffles.
- Americaine**—(fish) poached, sauce Americaine.
- Americaine**—(oysters) poached, white wine, sauce Americaine.
- Americaine**—(crabs) breaded and fried, Tartare sauce.
- Americaine**—(lobster) cut-up in Spanish sauce, madeire and brandy, red wine, taragon, onions and tomatoes.
- Americaine**—(sweet breads) with green peppers and brown sauce.
- Americaine**—(hash) with poached egg.
- Americaine**—(tripe) baked with white sauce and oysters.
- Americaine**—(scallops) in shell, baked with salt pork.
- Americaine**—(fowl) with white sauce, sweet potatoes, onions and pork.
- Americaine**—(eggs) cold, stuffed with lobster and tomato sauce.
- Amie**—braised with peppers.
- Amiral**—poached with white wine and mushrooms, oysters, truffles, mussels.
- d'Amourettes; of kidney and marrow giblets.
- Amphytrion**—stuffed with oysters, devilled & fried.
- Ancienne**—(fish) poached, sauce Bercy.
- Ancienne**—(clams) baked in shell, with bacon.
- Ancienne**—(grouse) with purée of chestnuts and port wine sauce.
- Ancienne**—(peas) stewed with cream, egg-yolks and butter.
- Andalouse**—(fish) poached with white wine and egg-plant or poached with tomato gratiné.
- a l'Andalouse; for meats, stewed lettuce and cabbage, sausages, ham, tomatoes, chick-peas, spanish sauce.
- Andrews**—sauté with peppers and tomatoes.
- Anges a Cheval**—skewer with poached oysters, fried bacon and crusts.
- Anglaise**—(fish) broiled or fried, anchovie butter with Maitre d'Hotel.
- Anglaise**—(sweet breads) with ham and brown sc.
- Anglaise**—(stuffed fowl) stuffed with fowl-livers and bread stuffing.

- Anglaise**—(eggs) poached on crust with cheese; gratiné.
- Anglaise**—(vegetable) boiled in salt water, fresh butter on top.
- Antiboise**—(fish) breaded and fried with sauté tomatoes.
- Anthony**—(eggs) with blood-pudding and apples.
- Anthonelly**—(cold eggs) in sweet pepper with mayonnaise.
- Anversoise; artichoke bottoms with hop-shoots in cream, endive stewed in butter.
- Anversoise; for pork; sauce piquante and apples.
- Archiduc**—(fish) poached, in timbal with oysters, mushrooms, lobster slices, truffles, sc. Normande.
- Archiduc**—(sweet breads) larded, braised, kidneys, mushrooms, truffles, peas.
- Arcisse**—(veal) with purée of dandelion.
- Ardennaise**—(endive) blanched, stewed in butter, dices of ham and bacon.
- Argentine**—like Espagnol and créole, with tomatoes, peppers, mushrooms and onions.
- Argentueil**—(fish) poached in white wine with asparagus tips.
- Argentueil**—(Entrées) with asparagus.
- Arlequinne**—with vary-colored sauces.
- Arizona**—with mashed potatoes, horseraddish and fried apples.
- Arlésienne; for meats, braised lettuce, stuffed onions, potatoes chateau and sauce madère, egg-plant.
- Armagnac**—stuffed with duxelle, sauce chasseur.
- Armenonville; truffles, minced potatoes, white wine, cêpes, glazed, white sauce.
- Armenonville**—(fowl) with artichokes, tomatoes and brown sauce.
- Artagnan**—(eggs) with mushrooms, goose's fat liver, Hollandaise sauce.
- Aubergine**—egg-plant stuffed with duxelle, gratiné.
- Augustine**—with cream sauce, au gratin.
- Astronome**—(fish) poached with Italian sauce, stuffed egg-plant, gratiné.
- Athalin**—(game) with portwine sauce and apples.
- Attilas**—(game) with portwine sauce and apples.
- Baduca**—(fish) poached in white wine, tomatoes and potatoes croquettes.
- Baillard**—(Entrées) with mushrooms and truffles, foie gras.

- Bagratiou**—(lobster) slices on toast with Russian salad, mayonnaise and herbs.
- Bagratiou**—(fish) sauté with white wine and brown sauce.
- Bahama**—(lobster) curry, rice, tomatoes.
- Balzac**—(scrambled eggs) with tongue, truffles and tomatoes.
- Balzac**—(venison steak) broiled with bananas, port-wine and raisins.
- Baltimore**—(crustacean) chafing dish, cream sauce, bacon, peppers.
- Bamboche**—(scrod) filets rolled up, fried with vegetable Macedoine.
- a la Banquiere; fish, lobster tails, artichokes, cucumbers, truffles, mushrooms; (for cold dishes) with French dressing.
- Banquiere**—(Entrées) boned quails, stuffed, sauce Perigord.
- Baron**—(veal) fried eggs, oysters, anchovies, tomato sauce; for "duck" with portwine sauce and apples.
- Baronne**—(Schnitzel) with eggs, anchovies and oysters.
- Bartholdy**—(crustacean) with green peppers and cream sauce.
- Basompierre**—sauté with white wine, oyster plant, truffles and spinach.
- Basque**—(sardines) fried in oil, Béarnaise sauce with capres.
- Basque**—(Entrées) with mushrooms, tomatoes and peppers.
- Bateliere**—(pike) marinated in slices, batter, fried, Tartare sauce.
- a la Bayard; with truffles, mushrooms, chicken breasts, tongue julienne, demi-glace.
- a la Béatrice; with morrels sauté, new carrots, artichokes, potatoes.
- B. B.; (crab-flakes), baked with green pepper.
- Bayard**—(crab-flakes) baked with green peppers.
- Beucaire**—(eel) stuffed with mushrooms, poached in white wine, brandy, butter.
- Beauchamps**—(lobster) in court-bouillon with onions, Rouennaise sauce.
- Beaumarchais**—(filet) crusts, mushrooms, Béarnaise sauce.
- a la Beauford; fish with button mushrooms, lobster, oysters.

- Beauregard—(oysters) baked in butter with slice of bacon.
- Bedford—(fish) broiled sauce Mornay, gratiné, mushrooms and truffles.
- Beighets—(oysters) breaded and fried.
- Bel-Air—(Entrées) with mushrooms and green peppers.
- Belle-Andalouse—(eggs) fried with rice a la Créole.
- Belle-vue—(lobster) in slices on carcasse, filled with salad Russe.
- Belle-Hélène—(Entrées) croquettes of asparagus tips, truffles, jus.
- Belmont—(fish) with cream sauce, mushrooms and truffles, peppers and paprika.
- Belmont—(sot-ly-laisse) minced fowl, mushrooms, potatoes.
- Belmont—(Entrées) with stuffed tomatoes and peppers.
- Belmont—(crabs) on brochette, devilled with bacon.
- Belot—(filet) in casserol, mushrooms, vegetables and brown sauce.
- Ben-Ali—(fowl) with green peppers, tomatoes and mushrooms.
- Ben-Ali—(eggs) cold in jelly with asparagus tips.
- Ben-Ali—(fish) white wine, smelts and shrimps.
- Bénédictine—(eggs) poached on muffin, Hollandaise sauce, slices of ham, truffles.
- Bénédictine—(scrod) poached, potatoes, milk, butter, oil, gratiné.
- Benclan—(eggs) scrambled with red peppers, green peppers, truffles.
- Bennet—with cream sauce au gratin.
- Bennet—(eggs) stuffed with tomatoes.
- Benjamin—(Entrées) with artichokes, asparagus, green peas and brown sauce.
- Benoiton—(scrod) sauté in red wine, oil, butter and onions, crumbs, gratiné.
- Benoiton—(coquille) with calf's brains, mushrooms and white sauce.
- Beranger—(fowl-moss) with cream sauce.
- a la Bercy; for fish, poached in white wine, shallots, tomatoes.
- Bercy—(omelette) with herbs.
- Bercy—(filet) with kidneys, onions and Madeira.
- a la Berchoux; poached in white wine, garniture julienne of celery, carrots and fresh mushrooms.

- Bérgère**—(eggs) poached with lamb-hash, gratiné.
Bérgère—(sweet breads) in casserole, with celery, sorrel, onions, mushrooms and brown sauce.
Bernhardine—(fish) with white wine, caviar, fried oysters and potatoes.
Bernhardine—(Entrées) on crust, asparagus tips, brown sauce.
Bernhard—(fowl) sauté mushrooms, brown sauce, tomatoes.
Berny—(game) potato croquettes, tartlets with purée of lentils and truffles.
Berlin—(Schnitzel) with fried eggs, anchovies and fried oysters.
Berlin style—(sausages) with sour crout, potatoes and quenelles.
Bérichonne—(Entrées) with braised cabbage, bacon, chestnuts, onions and glaze.
—a la Paul Berte; poached with fish stock.
Bérichonne—(lamb) with potatoes and tomatoes.
Bertholon—with stuffed olives and mushrooms.
Bertier—with truffles, tongue, mushrooms and tomato sauce.
Berthelot—(eggs) poached with brown tomatoes and baked.
Bervillaise—(fish) stuffed and broiled, Maitre d' Hôtel.
Beurre-fondu—(fish) poached, potatoes, melted butter.
Beurre noir—poached or sauté, lemon-juice, vinegar, herbs, black butter, potatoes.
Biarritz—stuffed with ham, truffles, breaded and pepper sauce.
Biarritz—(game) with rice, truffles and artichokes.
Bienvenue—(eggs) cheese, cream, gratiné.
Bierkrapfen—(carp) slices sauté in butter, onions, celery, parsley and beer.
Bignon—(Entrées) in casserole with peppers; Béarnaise (fowl).
Bijou—in tomatoes with sweet breads and tomato sauce.
Binda—(crab meat) with green peppers, mushrooms and cream sauce.
Bitok Polonaise—with white sauce.
Bizantine—(Entrées) with potatoes stuffed with cauliflower, braised lettuce, jus.
Black-Forest—(game) with mushrooms and salt pork.

- Au Bleu**—poached in court-bouillon, melted butter and potatoes, (for fish).
- Bohémienne**—(game birds) stuffed- truffles and goose's fat livers, Madeira sauce.
— a la Boitel; for fish, poached in white wine, herbs, mushrooms, shallots, gratinée.
- Bohémienne**—(eggs) poached, ham, sauce béchamel.
- Boistel**—the same but sauté instead of poached.
- Boivin**—(filet) with potato julienne and brown sc.
- Bonanza**—(shad) sauté in butter, herbs.
- Bonneau**—(fowl) with mushrooms, tomatoes and cêpes.
- Bonneau**—(eggs) with brown tomatoes, ham and peppers.
— a la Bonne Femme; for fish; poached in white wine with fish stock, gratinée.
— a la Bonne Femme; for fowl; see poulet.
— a la Bonne Femme; for vegetables, with white onions.
- Bonne-femme**—(eggs) onions, mushrooms, glazed, gratiné.
- Bonne-femme**—(omelette) with sausages, olives and brown sauce.
- Bonne-femme**—(fricassée) with onions, peas and white sauce.
- Bonnefoy**—(lobster) in chafing dish, shallots and brown sauce.
— a la Bonne Foy; with shallots and Colbert sauce.
- Bonnew**—(terrine) with potatoes and Bordelaise.
- Bontout, Bontoux**—with bacon, mushrooms, onions and white sauce.
- Bontout, Bontoux**—(timbale) macaroni, mushrooms, ham, tongue and fowl.
— a la Bontoux; with small patties filled with noodles, (for game).
- Bonneheur**—(filets) with artichokes, mushrooms and brown sauce.
- Bonvalet**—(eggs) with tomatoes and ham.
— a la Bordelaise; for meat; shallots, red wine, cêpes, spanish sauce, marrow.
— a la Bordelaise; for fowl; see fowl, poulet, poussin.
- Boston style**—(eggs) with lobster, crab-flakes and cream sauce; (pot pie) baked with beans; (beans) baked with salt pork.
- Boston style**—(fish) with cream sauce.
- Bouchère**—(pork) with potatoes and onions.

- Boucycault**—(oysters) baked with tomatoes and chopped celery. (Entrées) with stuffed mushrooms, tomatoes, brown sauce.
- Bougeaud**—(lamb) with purée of beets.
- Bouillabaise**—see letter.
- Boulangère**—(fish) braised with white wine, sorrel and onions.
- Boulangère**—(Entrées) sauté with olives, calf's brains, spinach and artichokes.
- Boulangère**—(fowl) with potatoes and onions.
- Boulonnaise**—(herring) fresh herring poached, musrels, butter sauce.
- a la Bouquetière; with carrots, mushrooms, truffles, artichokes, asparagus, tips; for cold dishes, French dressing or chaud froid sauce.
- Bourbilly**—(fish) stuffed, lobster sauce, oysters and truffles.
- Bourgeoise**—(fish) poached in white wine.
- Bourgeoise**—(Entrées) potatoes rissolée, carrots, onions and bacon, thick juice.
- Bourgeoise**—(fricassée) with curry and rice.
- Bourgeoise**—(fowl) with fresh vegetables.
- Bourguignone**—(fish) poached in red wine, onions, mushrooms and herbs.
- Bourguignone**—(eggs) shirred with Bordelaise.
- Bourguignone**—(clams) baked in shell with shallots, onions and mushrooms.
- Brabanconne**—(Entrées) tartlets filled with sprouts and sauce Mornay, potato croq.
- Brandade**—(fish) cut in dices, tossed in oil with milk, onions and garlic.
- Brésilienne**—with stuffed peppers.
- Brebant**—(sirloin) with potatoes.
- Brehan**—(Entrées) with artichokes, beans and truffles, cauliflower and potatoes.
- Breteuil**—(fish) on toast with melted butter and broiled oysters.
- a la Bretonne; for fish, poached in white wine, roots, cream, bretonne sauce.
- Bretonne**—(Entrées) with red beans, fried onions and Espagnol.
- Bretonne**—(eggs) hard boiled, stuffed with onions, gratiné.
- Brestoise**—(fish) with scallops, shallots, mushrooms, German sauce, gratiné.
- Brestoise**—(lobster) in shell with cream sauce.

- Brillat-Savarin**—(fish) poached white wine, mushrooms, onions, gratiné.
- Brillat-Savarin**—(fowl) stuffed, ham, truffles, artichokes, mushrooms, brown sauce, casser.
- a la Brillat Savarin; crusts and canes with tomato purée, braised artichokes.
- Brillat-Savarin**—(chops) spinach and ham.
- a la Bristol; for meats, croquette of rissotto, glazed carrots and green beans.
- Bristol**—(fish) sauce Béarnaise.
- de Brochettes au Parmesan; with cheese giblets on skewers.
- de Broccoly; with flower cabbages.
- Bruehl**—larded with potatoes, truffles, Italian sauce and gratiné.
- a la Brunoise; of vegetables.
- Brunswick**—(canapée) of sausage with anchovief-paste.
- a la Bruxelloise; of brussels sprouts.
- Buck**—(omelette) with tomatoes.
- Buenna-Vista**—(fish) baked with Espagnole.
- en Bouisson; for fish; poached in white wine, with fish broth and herbs; cold.
- Buisson**—(filets of soles) fried, piled in pyramid; en buisson means lit. piled up.
- Bull**—(hash) in bordure with green peppers and baked.
- Burnett**—(stuffed eggs) with sausages and tomato sauce.
- Bussy**—(chops) stuffed, truffle sauce.
- Byrnes**—(fish) in casserole with peppers and tomatoes.
- Byron**—(sweet breads) under glass, brown sauce.
- Cafe Anglais**—with artichokes, mushrooms and brown sauce.
- Cafe Helder**—with vegetable croquette and Béarnaise sauce.
- Cafe Voisin**—(eggs) with tomato and Béarnaise sauce, fowl force-meat.
- Cahil**—(fish) with shrimps on toast, gratiné.
- Calaisienne**—in papilotte with Maitre butter, mushrooms and shallots.
- Calcutta**—(fish) filets stuffed, poached, curry sauce with mushrooms.
- Calcutta**—other garnishes; mostly with rice and curry.

- California**—(crustacean) baked with cream sauce, mushrooms and green peppers.
- Calvé**—(sweet breads) in casserole with fresh mushrooms.
- Calvé**—(eggs) poached with fowl-hash and soufflé potatoes.
- Cambridge**—(shirred eggs) with lobster, mushrooms, peppers and cream sauce.
—a la Cambacères; of truffles, mushrooms, olives.
- Camerani**—(Entrées) with braised sour crout, veal jus. and truffles.
- Campanini**—(sweet breads) on crust, baked with mushrooms.
- Camille**—(crustacean) with tomatoes, paprika, peppers, mushrooms and brown sauce.
—a la Cancale, (fish); poached, oysters, sauce Normande of oysters.
- Canotière**—(carpe) stuffed and poached, tomatoes and gratiné.
- Canotière**—(fish) sauté with roes.
- Canova**—(Entrées) foie-gras, fowl-livers, truffles and demi-glace.
- Caresa**—(filets) with artichokes, asparagus and brown sauce.
- Capitollade**—(fowl) with mushrooms, truffles, sweet breads and olives.
- Capres**—(fish) poached with sauce Hollandaise and capres.
—Capelletti; of Italian raviolis; (stuffed noodles) tomato sauce.
- Capoul**—(fowl) sauté with cêpes, potatoes and artichokes.
—a la Cardinal, (fish): with shells of lobster.
- Caresa**—(filets) with artichokes, asparagus and brown sauce.
- Carême**—(fish) stuffed with truffles, poached in red wine and herbs, Hollandaise sauce.
- Carême**—(crustacean) in cream sauce with crabs and mushrooms.
- Carême**—(Entrées maigre) on crust with combs, mushrooms and artichokes.
- Carlo**—(sweet breads) in casserole with sweet peppers.
- Carlotta**—(mince) in casserole, baked with mushrooms and truffles.
- Carmen**—(sweet breads) in coquille with mushrooms, white sauce and baked.

- Carmen**—(eggs) poached, slice of ham, grilled tomato, Hollandaise with mustard.
- Carmencita**—(filet) with tomatoes and sweet peppers.
- Carnegie**—(filet) with artichokes, asparagus tips, truffles and brown sauce.
- Carrol**—(crustacean) with cream sauce, baked in shell.
- Caroline**—(fish) with rice a l'Espagnole.
— a la Rose Caron; for fish; poached in white wine, half shrimp sauce, half pistachio sauce.
- Carolina**—(fowl-wings) with sweet potatoes sauté.
- Cartouche**—with lobster, potatoes, olives and butter sauce.
- Castelane**—(chops) in casserole with tomatoes, and peppers.
- Castiglione**—(fish) poached with wine, lobster, potatoes, mushrooms, browned.
— a la Castellane; of lobster tails, truffles, white sauce of oyster broth, (fish).
- Castiliane**—croquette with sauté tomatoes, little fried onions, fond with tomatoes.
- Catalane**—(fish) poached on sauté tomato, stuffed with onion purée, browned.
— a la Catalane; for fish, stuffed, poached in white wine, celery purée or broiled with sauce and mushrooms as for white fish, (pike).
- Catalane**—(Entrées) with sausages, chestnuts, onions, stuffed tomatoes, mushrooms.
- Catalane**—(filets) with stuffed tomatoes and sweet peppers.
- Catherine**—(eggs) in potato bordure with brown sc.
- Cavaliero**—(fowl) with rice, gratiné.
- Cauchoise**—with cabbages and mussels.
- Cecile**—(Entrées) with artichokes and brown sauce.
- Cecilia**—(fish) sauté in butter with asparagus tips.
- Cedar**—(fish) with oysters, truffles and white sc.
- Celadon**—(fish) split with anchovies and butter.
— a la Centenaire; for meats, with braised endive and potatoes duchesse.
— Celery rave; of knob celery.
— Cêpes; of a kind of large mushrooms; Steinpilze.
- Cettoise**—(crustacean) in chafing dish with brown sauce and brandy.
— Cervelles; of brains.
- Cervantes**—(fish) with sweet peppers and butter.

- C. H.**—(chops) in casserole with potatoes, artichokes, onion and brown sauce.
- Chamberry**—with potatoes, leeks, bacon and cheese.
- Chambertin**—poached in white wine, with fried fish filets, (fish).
- a la Chartreuse; of vegetable, thimble moulds.
- a la Chambord, (fish); baked carp, brown sauce, mushrooms, quenelles and truffles.
- Champeau**—(fowl) in casserole, potatoes, mushrooms and glaze.
- a la Champenoise; for fish, braised in Champagne, cream sauce of stock.
- Champèré**—(fish) poached in white wine, on rice with sauce Normande.
- Chanoinesse**—(fowl) sauté with mushrooms and cêpes.
- Chantilly**—(for cold ham) horseraddish sauce, mixed with cream.
- Charcutière**—(pork) sauté with brown mustard sauce, pickles and apples.
- Chartres**—(Entrées) with glazed turnips.
- Chartres**—(fowl) fowl-quenelles with estragon, (taragon).
- Chartres**—(chops) with vegetable salad.
- Chartres**—(eggs) poached, cold, tomatoes, vegetables, mayonnaise.
- Chateaux**—(Entrées) with potatoes, onions and sauce chateau.
- a la Chatelaine; artichoke bottoms with chestnut purée, gratinée, braised, lettuce, potatoes noisettes.
- a la Chambord, (fish); of carp roes, with villeroy sauce; sole giblets, fish quenelles, crayfish tail, button mushrooms.
- a la Cherubin; brunoise of vegetables and fresh mushrooms, crusts of soubise.
- Chauchois**—(chops) with brown sauce and apples.
- Cheron**—(Entrées) artichoke bottoms with green peas, marrow, Parisian pot and Béarnaise.
- a la Chauchat; for fish; poached in white wine, potatoes, gratinée.
- Cendrillon**—(quail) baked in crust, white sauce and truffles.
- a la Chevalière; of mushrooms, truffles, cock's combs; for fish, with white sauce.
- Chez Soi; with vegetables; served separate.
- a la Chiffonade; of different green vegetables.

- a la Chipolata; of small sausages, chestnuts, bacon, onions and carrots.
- a la Chivry; (fish) of oyster patties, mussels, potato crusts, villeroy sauce.
- Choissy**—(fish) poached in white wine, truffles and mushrooms.
- Choissy**—(Entrées) with braised lettuce, celery knobs and chateau potatoes.
- Churchill**—(lobster) devilled and gratiné.
- Clara Ward**—(fish) sauté in Maitre butter, celery, mushrooms and artichokes.
- a la Claremont; of cauliflowers, asparagus, parsley and cray fish; or for filets of beef, stuffed onions, cucumbers, tomatoes.
- Clarence**—(fish) filets on potatoes Duchesse, sauce Mornay and gratiné.
- Claridge**—(fowl) boneless, stuffed with cêpes and truffles.
- Cléopâtre**—(fish) stuffed with truffle force, poached in white wine, mushrooms, gratiné.
- Cléopâtre**—(chops) stuffed, fried tomatoes, potatoes, brown sauce.
- Clermont**—(Entrées) tartlets with chestnut and onion purée.
- Club-House**—(canapée) on brioche with crab-meat, cheese, ham-hash, gratiné.
- Cocotte**—en, in fire-proof vessel with mushrooms, artichokes and potatoes (fowl).
- Cocotte Délices**—of foie-gras and cream sauce.
- a la Colbert: for fish, split, stuffed, breaded, fried, herb butter.
- Colbert**—(steak) sauté with purée of artichokes.
- Collier**—(crustacean) sauté with oyster crabs, mushrooms and parsley.
- a la Commodore; of crab crusts, quenelles, truffles and mussels.
- de Concombres; of cucumbers.
- Countess**—(omlette) with peas and asparagus tips.
- Comfortable**—(beef) braised with spinach and truffle sauce.
- Continendale**—with kidneys, mushrooms and artichokes.
- Colinette**—(fish) stuffed filets with truffles, fried, tomato sauce.
- Colombine**—(eggs) poached, fresh mushrooms, cream sauce.

- Colombine**—(fish) whole, baked brown, mushrooms, mussels, (sole).
- Columbus**—(mince) with green peppers.
- Columbus**—(eggs) cold, with foie-gras and mayonnaise.
- Condé**—(fish) poached, white wine, tomato and tomato sauce.
- Conti**—(fish) poached with white wine and oil, chopped parsley.
—à la Conti; of purée of lentils.
- Compôte**—(pigeon) with bacon, mushrooms and onions in casserole.
- Comptoise**—(pork) with potatoes and onions.
—Coquille; en or de, in shells.
- Coquille**—fish and lobster with white wine sauce and mushrooms, lobster butter, minced, mixed in coquille, crumbs and gratiné.
—de Coquille aux Huitres; in shells with oysters.
- Corbin**—(oysters) white sauce with herbs and celery.
—Coquille Saint Jaques; fine herbs, white wine, sauce Mornay, browned.
- Cornelin**—(fish) poached white wine sauce, coral and truffles.
- Cotelettes**—(lobster) lobster and fish in dices, mushrooms, oyster sauce, bread, fried.
—Coucourcelles; for meats, with Italian pumpkins, gourdes.
- Coulibiac**—brioche with cêpes, onions, mushrooms and semolina, poached fish filet on top, covered with paste, hot melted butter.
- Comtesse**—(filets) with artichokes and asparagus tips.
- Courbet**—(sweet breads) sauté with mushrooms and artichokes.
- Courtisane**—(fish) stuffed with duxelle, poached in white wine, potato croquette.
- Crapaudine**—(fowl) split, devilled, broiled, in shape of frog.
- Crème**—(fish) poached in butter and vegetable, sour cream, potatoes.
—Crème de pommes de terre; with creamed potatoes.
—Crème au gratin; for fish, in potato bordure, poached in cream, gratinée.
- Crescy**—with bacon on fowl and crusts.

- Cretes et rognons de coque; for meats, cock's combs and kidneys.
- a la Créole; poached, brown sauce, mushrooms, onions, green peppers, tomatoes.
- Crevettes—(fish) poached, sauce Crevette, (shrimps) with tails.
- Crispi—(eggs) on crab-flakes with cream sauce.
- Crissfield—(fish) with oysters, mussels, mushrooms, peppers, brown sauce.
- Cristierne—sauté with curry and rice.
- Croisette—(omelette) with calf's brains and brown butter.
- Croquettes de pommes de terre; with potato croquettes.
- Croute au Chester; with cheese toast.
- Croute Creuse a la Diable; with devilled toast.
- Croute Creuse a la Hollandaise; with Dutch sc., bread crusts.
- Croutons for soups; of fried bread crusts.
- Choux croutes; of pickled cabbages.
- de Choux; of cabbages.
- de Choux de Bruxelles; of Brussels sprouts.
- de Choux farcie; of stuffed cabbages.
- de Choux fleurs; of cauliflowers.
- de Choux au fromage; with cheese puffs.
- de Choux rave; of Kohlraby; a delicate root; knob beets.
- Croisette—(Entrées) with potatoes and truffle sc.
- Cubat—(chops) in casserole with ham and spinach.
- Cubat—(fish) poached with butter and mushrooms, sauce Mornay and gratiné.
- Cubaine—(fish) with shrimps, onions and tomatoes.
- Cumberland—(Entrées) with portwine sauce.
- Curée—(fowl livers) on brochette with potatoes.
- Cussy—(Entrées and fowl) stewed, stuffed mushrooms with chestnuts, truffles, Madeire sauce.
- Cutting—(sweet breads) sauté, fresh mushrooms, brown sauce.
- Czarina—(eggs) cold, stuffed, foie-gras on toast.
- Dan—(crustacean) with lobster sauce and truffles.
- Danoise—(fish) poached with court-bouillon, anchovie butter.
- Daniel—(suprême) sauté with mushrooms and paprika.
- Dartois—(fish) poached in filets with herbs.
- Dargenson—(fish) with lobster sauce, truffles and tomato sauce.

- a la Daumont; for fish; braised, lobster sauce, with lobster and truffes.
- a la Dauphine; nests of straw potatoes, with potatoes dauphine.
- Daumont—(fish filets) poached on mushrooms, Norrlande sauce.
- Daumont—(salmon) poached in white wine and herbs, truffes quenelles and mushrooms.
- Dauphine—(filets) of mushrooms and potatoes.
- Dauphine—(fowl) with foie-gras, truffes, cream sauce and baked.
- Dauphinoise—(fish) with lobster, mushroom, quenelles and lobster sauce.
- a la Dauphine; for fish, of oysters, mushrooms, truffes, cray fish, mussels.
- Deauvilloise—poached with onion mince, stewed.
- Dejazet—(fish) filets in milk, breaded and fried, Béarnaise and tomato sauce.
- Delmonico—(lobster) sauté in butter, sour cream and Madeira.
- Delphine—with macaroni, mixed with truffes and game purée.
- Delaware—(fish) with broiled tomatoes, broiled Yams, butter sauce.
- Delahanty—(fish) stuffed, au gratin.
- Délice—(fish) with potatoes, tomatoes and Hollandaise.
- Délice—(eggs) with cream sauce, cheese and foie-gras.
- De Lesseps—(eggs) with calf's brains.
- Deming—(filets) with mushrooms, egg-plant, green peppers and potatoes.
- Demil-deuil—(fish) poached in white wine, Genoise sauce, truffes.
- Demidoff—(fowl) bordure of rice, half-glaze, truffes and mushrooms; (fish) with white wine, shrimps and truffes.
- Delsart—(lamb) crusts with vegetables and white sauce.
- Détaille—(fish) with vegetables and white wine sc.
- Dewey—(crustaceans) with green peppers, clams and cream sauce.
- Deserres—(Entrées) crusts with quails & truffes.
- Des Moines—(chops) cold with salad.
- Deutsch—(ragout) with kidneys, potatoes, onions and mushrooms.
- Diable—(lobster) broiled with mustard sauce.

- Diable**—(fish) broiled, devilled sauce.
Diablotins—(fish) fried with oysters and butter sauce.
Diana—(fowl) in casserol with mushrooms, olives and cream sauce.
—a la Clamart; with purée of peas and duchesse potatoes; for meats, gravy.
Dieudonné—(fish) poached in white wine, with cream, tomatoes, onions and mushrooms.
Diplomate—(fish) poached with white wine and truffles.
—a la Donier; for fish, scalloped on rice pilaff, gratinée, sauce Nantua.
Don Carlos—(sweet breads) with sweet peppers, mushrooms and brown sauce.
Don Juan—(eggs) with cream sauce and green peppers.
Doria—(fish) poached in white wine with stewed cucumbers or sauté Meuniere.
—a la Dreux; of mushrooms and sweetbreads.
Dreux—(eggs) in jelly, cold, asparagus tips.
Dubarry—(Entrées) with cauliflowers, gratiné.
Dubarry—(fish) poached, sauce Mornay, truffles and roes.
Dublin—with corned beef tongue, potatoes and English spinach.
—a la Duchesse; with different little crusts, or Duchesse potatoes: when fish, sauté in butter.
Duchesse—(sweet breads) under glass bell with mushrooms and cream sauce.
Dufour—(fish) in red wine with peppers and tomatoes; (ragout) with peppers and tomatoes.
Dufield—(sweet breads) with truffles under glass-bell, mushrooms and gratiné.
—a la Dugléré; for fish, poached in white wine, with minced fresh tomatoes.
Dugléré—(crustacean) with mushrooms, artichokes, green peppers and white sauce.
Dumas—(sweet breads) with artichokes and cream sauce.
Dumas—(Entrées) with salpicon, tongue, truffles, mushrooms and Vienna sauce.
Dumas—(fricassée) with fried oysters, mushrooms and white sauce.
Dumas—(eggs) with cream sauce and cheese.
Dumas—(fowl) with pork, cabbages and carrots.
Dumas—(omelette) with sorrel.

- Dumas**—(fresh goose liver) with truffles, mushrooms and artichokes.
- Dupêrré**—(fish) with oysters, mushrooms and shrimps, velouté.
- a la Durand; of ham julienne; sweet breads, spanish sauce, truffles, mushrooms, chicken quenelles, stuffed olives, kidneys, combs and ragout, oysters.
- Durand**—(eel) boneless, stuffed, herbs, fond with butter.
- Durana**—(fish) with truffles, lobster and white sc.
- Duse**—(fish filets) stuffed on rice-pilaff, sauce Mornay and gratiné.
- Duval**—(Entrées) with onions and potatoes.
- Duval**—(beef) with tomatoes and piquante sauce.
- Duval**—(fish) with onions, potatoes, baked.
- Écarlate; of red tongue, with tomato and spanish sauce.
- Ecrevisses; for fish, of cray fish.
- Ecossaise**—(fish) stuffed with spinach and white wine.
- Ecossaise**—(filets) larded with lazagnes and tomatoes.
- Edith**—(fruits) mixed with Curacao, whipped cream, pistachio pralinées, crème Yvette and violet pralinés.
- Eel-pie**—eel in alternat layers with hard eggs in white wine, covered with paste and half-glaze.
- Egyptienne; for fish, poached, spanish sauce, with cream, paper cases with truffles & mushrooms.
- Egyptienne**—(herring) sauté in oil, tomatoes and onions.
- Egyptienne**—(filets) stuffed with peppers, rice and tomato sauce.
- Eggs and Bacon**—country style; fried together.
- Eggs and Bacon**—scrambled country style; fried eggs, scrambled with cut-up bacon.
- Elizabeth**—with goose liver, mushrooms and cream.
- English style**—(mutton) boiled with capre sauce and vegetables.
- Epicure**—(Entrées) with mushrooms, green peppers and brown sauce.
- Epicure**—(fish) with mushrooms, quenelles, truffles, brown sauce and crayfish.
- Epicure**—(eggs) cold, in glass with tomato jelly and foie-gras.

- Epicure**—(sweet breads) under glass-bell, with white sauce and mushrooms.
- Epicure**—(eggs, hot) with mushrooms and white sc.
- Epicure**—(clams) baked in shell with bacon.
- Epicurienne**—(fish) poached in white wine, truffles and Madeira, anchovie butter.
- d'Epinars; of spinach.
- d'Escaloppes de gibier; for cold dishes, of game collops.
- d'Escaloppes de homard; of lobster collops.
- d'Escaloppes de langouste; of craw fish collops.
- d'Escaloppes de poisson; of fish collops.
- d'Escaloppes de volaille; of fowl collops.
- Escoffier**—(fowl) cream sauce, paprika, mushrooms and morrels.
- Espagnol**—(fish) sauté in oil and butter, with tomatoes, onions and mushrooms, brown sauce.
- Espagnol**—(Entrées) with glazed onions.
- Estragon**—(eggs, cold) with vegetable salad, mayonnaise and taragon.
- Eugenie**—(sweet breads) with mushrooms and cream sauce.
- Eugenie**—(brochette) with tomato sauce.
- Eude**—(soups) with peas, mutton and barley.
- Etretat**—(fish) poached, sauce Normande, oysters, truffles, mushrooms, shrimps.
- Exquise**—(crustacean) croquette of mushrooms, truffles and lobster sauce.
- Farci**—(fish) stuffing with truffles, papillote, baked, sauce marinière.
- Farmer style**—with sausages and tomatoes.
- Farragout**—(poached eggs) on filet with mushrooms and Italian sauce.
- a la Favorite; of braised artichokes, braised lettuce, potatoes Anna, vegetables, mushrooms, cêpes.
- Favorite**—(Entrées) with foie-gras, truffles and asparagus tips.
- Favre**—(chops) brown sauce, potato soufflé.
- Fearing**—(crustacean) with green peppers au gratin, mushrooms.
- Fêcampoise**—(fish) poached with shrimp sauce, mussels and shrimps.
- Fedorowna**—stuffed, shrimp sauce, truffles, mushrooms, shrimps, mussels in Villeroy.
- Fenouil**—(fish) marinaded in oil, fennel and lemon-juice, papillote or broiled.

- Feodora**—(fish) poached, Génoise sauce, potatoes.
— a la Fermière; for meats; stewed cabbages, lettuce, carrots, potatoes.
- Fermière**—(fish) poached in red wine, fond with butter.
- Fervaal**—(Entrées) with potato Duchesse and ham purée, artichokes with herbs.
— a la Figaro; for fish, breaded, fried, mayonnaise with tomatoes.
- — de Filets mignon de volaille; for meats, of fowl breasts.
- Fines herbes; (fish) poached in white wine with herbs.
- a la Financière; for meats, foie gras, sweet-breads, quenelles, mushrooms, cock's combs, kidneys, truffes, financière sauce.
- a la Financière; for fish, mushrooms, oysters, mussels, quenelles, in white wine.
- a la Finnelly; for fish, breaded, fried, oyster sauce.
- a la Flamande; for meats, of bacon, cabbage, turnips and carrots.
- a la Finnoise; for fish, poached in white wine, green peppers and tomato sauce.
- Flamande**—(fish) eel, stewed in white wine with herbs.
- Fleurette**—(eggs) with chives and cream sauce.
- Floreal**—(fish filets) stuffed, sauté in butter, croquette with asparagus tips.
— a la Florentine; for fish, of stewed spinach, sauce Mornay, gratinée.
- Florentine**—(Entrées) croquettes with semolina, spinach, half-glaze with tomatoes.
- Florian**—(Entrées) with braised lettuce, onions, carrots and potatoes.
- Florimont**—(eel) marinaded, in papillote and broiled, Maitre butter with shallots.
— de Foie Gras; for cold dishes, of fat goose liver.
— de Foie de Lotte; of eel pout livers.
— de Fond d'Artichauds; of artichoke bottoms.
— de Fondue; of melted cheese.
— a la Foret de Senart; of fried parsley branches.
- Forestière**—(Entrées) with bacon, morrel, potatoes and duxelle.
— a la Dimitri; for fish; in white wine sauce, anchovies and potatoes.

- a la Diplomate; for fish; fried with lobster sc., or poached in white wine.
- a la Dieppoise; for fish, of mussels, white wine, shrimps, mushrooms.
- Fouche**—(fowl) in casserol with brown sauce.
- a la Francaise; for meats, little fried crusts with vegetable macedoine.
- Francaise**—(fish) poached, sauce Béarnaise with tomatoes.
- Francillon**—(fish) broiled on toast with anchovy butter, straw potatoes.
- Frankfort**—(fish) sauté with white wine, Cumberland sauce.
- Frascaty**—with asparagus tips, foie-gras, mushrooms, truffles, potatoes, Madeira.
- French**—(ragout) with mushrooms and green peppers.
- Frit**—(anchovies) fried in oil, parsley.
- Fritadelles**—meat croquettes.
- Fritot Parisienne**—(fish-filets) poached in butter, breaded, fried, tomato sauce.
- Frou-Frou**—(eggs) cold in jelly with mayonnaise.
- Fruits de mer**—poached in white wine, sauce Normande, oysters and mussels.
- Gabriel**—(poached eggs) with rice, foie-gras and kidneys.
- Galicieanc**—(fish) with potato croquette, cream sauce and gratiné.
- Gambetta**—(crustacean) shallot, fine herbs and Bordelaise.
- Gastronome**—(sausages) broiled with potato purée, gratiné.
- Gastronome**—(steak) with mashed potatoes and brown sauce.
- Gastronome**—(fowl) with morrels, chestnuts, truffles, sweet breads, combs, brown sauce.
- Garcia**—(poached eggs) on toast with fowl purée, sweet peppers and Madeira.
- Gates**—(fowl) stuffed with foie-gras, truffles, rice in casserol.
- Gauloise**—(fowl) with truffles, mushrooms, combs, kidneys and ham, Espagnol.
- Gavarni**—(trout) stewed in papillote, Maitre butter, potatoes.
- Genevoise**—(fish) poached, sauce Genevoise, potatoes.

- Genevoise**—(Entrées) with roots and sauce Genevoise.
- Genoise**—(fish) poached in red wine, sauce Génoise with mushrooms, roes and crayfish.
- Georgette**—(crayfish) baked potatoes, stuffed with crayfish tails a la Nantua.
- Georgette**—(trotters) broiled with sauté potatoes, sweet peppers and devilled sauce.
— a la Georgiene; green peppers, rice, stock, stuffed and baked tomatoes.
- Germaine**—(eggs, cold) in jelly with lobster.
- Gervaise**—(fish) broiled with Béarnaise sauce and tomatoes.
- Gibson**—(chops) stuffed with fresh tomatoes and brown sauce.
- Girard**—(chops) with sweet peppers and onion purée.
- Girard**—(duck) with sweet potatoes and portwine sauce.
- Gladstone**—(sweet breads) with mushrooms, stuffed tomatoes and truffle sauce.
- Gladys**—(eggs) poached in cream sauce with tomato and fish force-meat.
— a la Godard; for meats, truffles, chicken quenelles, sweet breads, glazed veal grenadins, cock's combs, kidneys and livers.
- Godard**—(fish) poached in white wine, lobster butter, shrimps, truffles, mushrooms.
— a la Gondolière; for fish, stuffed, poached, venetian sauce.
- Goujons**—(fish) in small filets, breaded, fried, tomato sauce.
- Gounod**—(fowl) in casserol with mushrooms and green peppers.
— a la Gourmet; of artichoke bottoms, mushrooms, truffles, madeire and tongue.
— a la Gourmet; for fish, broiled, gourmet sauce.
- Gourmet**—(sole) poached, white wine, béchamel, crayfish tails.
- Gourmet**—(eggs) scrambled with mushrooms and bacon.
- Gourmet**—(oysters) baked in shell with ravigot butter.
- Gourmet**—(filets) with shallots and marrow.
- Grande**—(Entrées) with artichokes, celery mushrooms and brown sauce.

- Grand Duc**—(fish filets) poached in crown shape with asparagus tips, Mornay, gratiné.
- Grand Duc**—(sweet breads) sauté with asparagus tips, browned.
- Grant**—(fish) sauté meuniere with white butter.
- Grant**—(fowl) with onions and celery, Bordelaise.
- Gratin**—(fish) poached in white wine, shallots and parsley, mushrooms and crumbs, melted butter-gratiné.
- Graudens**—(Entrées) with olives, chestnuts and brown sauce.
- a la Grecque; of okra in stock and madeire sauce, béarnaise sauce with rice and tomatoes.
- a la Grecque; for fish, with white wine sauce, potatoes and herbs, lemon, gratinée.
- a la Grise, pour Crevettes; shrimps, dipped in milk and fried.
- Grenadins**—(fish) fish-filets in heart-shape, poached, white wine, truffles.
- Grenobloise**—(fish) sauté in butter, capers, beets and cucumbers.
- Grenobloise**—(fowl) with artichokes and potatoes.
- Grenobloise**—(omelette) with sorrel and onions.
- Grissfield**—(fish) with mussels, mushrooms, green peppers, baked.
- Grevy**—(fowl) broiled with brown sauce.
- Gugusse**—(Entrées) with tomatoes, fowl-livers, mushrooms and brown sauce.
- Guatemala**—(mince) baked with green peppers.
- a la Guilbert; for fish; poached white wine, coral and chives.
- Guilford**—(omelette) with clams and green peppers.
- Hadding**—(fowl) in casserol with sweet peppers.
- Hacienda**—with mashed potatoes and sweet peppers.
- a la Halevy; poached with suprême and tomato
- Haggins**—sauté with ham, mushrooms and white sc.
- Haight**—(crustacean) with green peppers, oyster-crabs and mushrooms.
- Hambourgeoise**—(goose) stuffed with prunes and apples.
- Hambourgeoise**—(fish) poached with fond, celery-knobs, turnips, parsley, white wine sauce.
- Hamilton**—baked in cream (lobster, etc.)
- Hampton**—(crustacean) with green peppers and brown sauce.
- Harbischer**—(fowl) in cocotte with artichokes and mushrooms.

- de Haricots vert; for meats, of string beans.
- Harlequinne—(fish) with red and green peppers, au gratin.
- Harlequinne—(omelette) with red and green peppers, cream sauce.
- Havanaise—(chops) stuffed with sweet peppers.
- Havemeyer—(crustacean) with mushrooms, green peppers and white sauce.
- Havraise—clams with white wine sauce.
- Hellbrook—(lobster, etc.) in chafing dish with peppers, sauté, cream sauce.
- Hellbrook—(eggs) scrambled with peppers and crab-meat.
- Hélène—(fish) filets with force, rolled up, poached on tartlets with nuddels in cream, sauce Mornay and browned.
- Héloise—(fish) sauté in butter, tomatoes, fond and mushrooms.
- Henrietta—(fish) with white wine sauce.
- Henry-quatre—(Entrées) with potatoes, artichokes and Béarnaise sauce.
- Henry-quatre—(fowl) in casserol with mushrooms and artichokes.
- Highlands—(fish) with clams and sauce Mornay.
- Highlands—(soft clams) with sc. Mornay, gratiné.
- Hochepot—ox-joints in casserol.
- Hollandaise—(fish) poached court-bouillon, melted butter, potatoes.
- Hollandaise—(fish) poached, sauce Hollandaise, potatoes.
- Hollande—(fish) poached in white wine, potatoes, parsley, butter sauce.
- Hollbrook—(clams, etc.) with red peppers.
- Homestead—(ham) with potatoes and cabbage.
- a la Hongroise; for meats, of cauli-flowers with sweet peppers, cream sauce with paprika.
- a la Hongroise; for fish with blanched onions in butter, paprika, mushrooms, gratiné.
- Hongroise—(fowl) with cream sauce and paprika.
- Horly—(fish) fried with tomato sauce.
- Hortense—(eggs) stuffed, rice, foie-gras, white sc.
- a la Hotelière; for broiled fish, with herb butter sauce.
- Hoteliere—(chops, suprême) in papillote with herbs.
- Huitres—poached with butter and oyster-juice, sauce Normande with oysters.

- d'Huitres; for fish, of oysters, mostly in white wine.
— d'huitres a la gelée; of oysters in jelly.
Hussarde—(fish) stuffed, onion purée, poached in wine, butter.
Hussarde—(Entrées) with stuffed tomatoes, onions in horseraddish, gratiné.
Hussarde—(clams) baked with horseraddish sauce.
Humboldt—(Entrées) with tomatoes and green peppers.
Hyéroise—(fish) stuffed, poached in white wine, mushrooms.

K

- King—(mince) cream sauce, green peppers, tomatoes, mushrooms.
Keene—(sweet breads) minced with mushrooms, Béarnaise with tomatoes.
Kadgerce—(fish) sauté with rice, eggs and butter.
Key-West—with green turtle, (for stew).
Impératrice—(fish) stuffed, poached in white wine, truffes, lobster, clams.
Impératrice—(sweet breads) with peas and quenelles.
Impériale—(fish) poached, cream sauce, truffes, roes and shrimps.
— a la Grandmère; for fowl in casserole, mushrooms, lardons, round risolé potatoes, gravy.
— a l'Imperiale; with fowl, truffes, mushrooms, goose livers, combs, quenelles.
— a la Imperios; for fish; brown sauce and mushrooms.
Indienne—(fish and fowl) with curried rice.
Indienne—(fish) poached with butter, curry and rice.
Indienne—(eggs) shirred with rice and curry.
Industan—(lobster) with rice, tomatoes and paprika.
Infante—(fish) poached, sauce Mornay, purée of mushrooms.
Infante—(stew) with artichokes.
Interlaken—(fish) boiled with butter and boiled potatoes.
Iris—(canapee).
Irving—(broiled lobster) with rice and brown butter.
Isabella—(poached eggs) with sweet peppers a la Créole.

- Isabella**—(sweet breads) with artichokes, peppers and mushrooms.
- Isabella**—(cold dishes) with Lima beans, vegetable salad and peppers.
- Italienne**—(fish) poached with Italian sauce and herbs.
- Italienne**—(fish minced) with mushrooms, brown sauce au gratin.
- a l'Italienne; small loaves of different vegetables, croquette of macaroni.
- Ivanhoe**—(omelette) with tomatoes, cêpes and parsley.
- Yvette**—(Entrées) with potatoes and truffle sauce.
- Yvette**—(potatoes) in julienne, artichokes and truffles.
- a l'Ivoire; bordure purée of potatoes with cream, fish, stock with cream; combs and kidneys when meat.
- Ivoire**—(fowl) with mushrooms, cream sauce and cauliflower.

J

- Jackson**—(fish) poached, onion sauce with herbs and crusts.
- Jacoutot**—(steaks) mushrooms, marrow and soufflé potatoes.
- Jacquard**—(Entrées) fowl, in casserol, soufflé potatoes and brown sauce.
- Jacquard**—(vol-au-vent) with cream sauce, sweet breads and quenelles.
- Jacquelin**—(crustacean) stuffed with lobster, white wine and gratiné.
- a la Jalady; for fish, broiled, salmon sauce, quenelles.
- Janin**—(fish) stuffed with herbs, poached in white wine, Madeira, tomatoes.
- Janin**—(fish) poached in Rhine wine, stuffed with duxelle and truffles, mussels.
- a la Jardiniere; of vegetables.
- a la Jean Bart; poached, herbs, mushrooms, stock, gratinée.
- a la Saint Jean; with ravigotte or béarnaise and herbs.
- Japonnaise**—(sweet breads) with artichokes, crosnes and brown sauce.
- Japonnaise**—(Entrées) tartlets with crosnes in velouté, potato croquettes.
- Japonnaise**—(fowl Japanese) with curry and rice.

- Jeanne d'Arc**—(fish) sauté in oil, tartlets with rice, crayfish, oysters, quenelles.
- Jeanette**—(fish) filets stuffed with taragon, poached, cream sauce, foie gras.
- Jeanette**—(eggs) cold with chaud-froid sauce, jelly and taragon.
- Jeanette**—(eggs, hot) poached with goose livers, crab flakes, peppers, Béarnaise.
- Jeanette**—(oyster crabs) under glass bell, mushrooms, peppers, cream sauce.
- Jenny Lind**—(poached eggs) on crust with cauliflower and Béarnaise.
- Jim Parker**—(Entrées) with artichokes, potatoes and Béarnaise.
- Jockey**—(Entrées) stuffed potatoes with raviolis, horseradish.
- Johnny**—(mussels) with mushrooms, shallot, green peppers, paprika, white sauce.
- Johnson**—mince, green peppers, brown sauce, mushrooms.
- a la Joinville; truffles in white wine, crab meat, german sauce.
- Josefine**—(fish) with oyster crabs, mushrooms, lobster, white sauce.
- Josefine**—(sweet breads) under glass bell with asparagus tips.
- Jouffroy**—poached in white wine, browned, asparagus tips, truffles.
- Judic**—(Entrées) lettuce stuffed with ham, ham in dices, truffles, half glaze.
- Judic**—(fowl) sauté Marengo with peas, ham, lettuce and quenelles.
- Juive**—(fish) poached in white wine and oil, arrow-root.
- Juive**—(carp) slices sauté in oil, onions and shallots; serve cold, anchovies.
- Juive**—(trout) au bleu, with julienne of vegetables and mushrooms, and taragon.
- a la Jules Janin; for fish, stuffed with duxelle and mushrooms, gratinée, poached in fish stock with butter.
- Jules Roche**—sauté with mushrooms, toast and parsley.
- Labunskaya**—(fish) poached in white wine, truffles and shrimps.
- Lacharme**—(fish) poached in white wine with mussels.

- Lacombe—(fish) with mussels and brown sauce.
Lackmé—(poached eggs) on toast with brown sc.
Lafayette—(eggs) with slice of chicken and ham, mayonnaise, jelly, cold.
Lafond—(eggs) cold, crab-flakes, red and green peppers, mayonnaise.
Lafontaine—(omelette) with truffles, tomatoes and cheese.
Laguipierre—(fish) poached, shrimp sauce, tartlets with shrimps in Bordelaise.
Laguipierre—(eggs) cold, on crust with jelly and mayonnaise.
—de Laitance; for fish, of carp roes.
—de Laitue braisé; of braised lettuce.
—de Laitue farcie; of stuffed lettuce.
—de Laitue a la Fermière; cut-up, stewed with sausage and bacon in gravy.
Lamontagne—(filets) with Béarnaise and potatoes.
—a la Languedocienne; of cêpes, sauté in butter, fried egg-plant dices, potatoes.
—a la Laperouse; for fish, poached, genevoise sauce, quenelles, coral, mushrooms and craw fish.
Lavalier—(ragout) with onions and peas.
L. C. H.—(omelette) with crab-flakes and green peppers.
—a la Lebonnard; for fish, poached in white wine, paprika, cream, mussels.
Lecouvreur—(Entrées) with chestnuts and portwine sauce, (fowl).
Leda—(chops) with fowl-moss and white sauce.
—de Legumes; for salads, of vegetables salad.
Leopold—(fish) half shrimp and half truffle sauce, poached, white wine.
De Lesseps—with calf's brains.
—a la Lhézat; for fish, poached in white wine, béchamel sauce, taragon butter.
Liégeoise—(shrimps) boiled in white wine, parsley, herbs and butter.
Liégeoise—(chops) with red cabbages.
Lillian—(eggs) baked in tomatoes with foie-gras.
Lillian Russel—(cantaloupe or other fruit) with vanilla ice cream.
Livingstone—with cream, quenelles and sorrel, crab-flakes).
Livournaise—(fish) with tomatoes, garlic, onions, breaded, gratiné.

- a la Livonienne; for fish, poached in white wine, fish stock, roots and butter.
- Loi-Fuller—poached, white wine, shrimp and Venetienne sauces.
- Loomis—(fried chicken) with mushrooms, white sauce and corn fritters.
- a la Lombarde; for pork with lentil purée, piquante sauce and duchesse potatoes.
- Londonderry—(fish) stuffed with crayfish, white wine sauce with anchovies, oysters.
- a la Lorraine; red cabbages braised in red wine, potatoes, horse-raddish.
- Lorenzo—(canapée) crab-meat on toast with lettuce, cream, gratiné.
- Lord Seymour—stuffed with sweet peppers, mushrooms and devilled sauce.
- Lorette—(Entrées) with fowl-croquettes, asparagus tips, truffles.
- Lorgnette—(fish) skewers with fried filets, tomato sauce.
- Lorrillard—(sweet breads) with truffles, olives; under glass-bell.
- Louis quinze—(fish) poached, white wine, truffles and lobster.
- Louisiane—(fowl) with corn croquettes, sweet potatoes sauté.
- Louissette—(fish) sauté with tomatoes, mussels and Béarnaise.
- Louissette—(eggs) cold with lettuce, mayonnaise and tomatoes.
- Louissette—(fowl-livers) on skewer with brown sauce.
- Lubat—(Entrées) with sliced ham and spinach.
- Lucifer—(clams) devilled.
- Lucullus—(duck) stuffed with olives.
- Lucullus—(Entrées) with foie-gras, quenelles, combs, kidneys, mushrooms, truffles, supreme sc.
- a la Luculle; truffles in wine, ragout of chicken livers, pickled tongue.
- Lucy—with onions, potatoes and brown sauce.
- Lully—(Entrées) with crusts, artichokes and brown sauce.
- Lune—(eggs) scrambled with mushrooms on brioche.
- Luxembourgeoise—(chops) with vegetables and brown sauce.

- Lyonnaise**—(fish) poached with butter, onions and herbs.
— a la Lyonnaise; for meats of chestnuts, sausage slices, onions, artichokes, madeire.
- Lyonnaise**—(potatoes) with onions, sauté.
- Lyonnaise**—(fowl) stuffed in casserol, potatoes and brown sauce.
— a la Macedoine; of vegetables.
- MacCalla**—roasted with beans, sauce Colbert.
- MacCullough**—(game) with apples, dèvilled white sauce.
- MacMahon**—(fish) with truffles, lobster and lobster sauce.
— a la Maconnaise; for fish, poached in white wine and red wine, mussels.
- Mackey**—(fowl) in casserol with rice, truffles and foie-gras.
- MacLay**—the same.
- Madeleine**—(Entrées) tartlets with purée of white beans, artichokes with onions.
- Madeleine**—(steaks) with purée of lentils, sausages and beans.
- Madison**—(eggs) soft in cocotte with truffles and cream sauce.
- Madrilène**—(soups) with tomatoes.
- Magadont**—(lobster) broiled, stuffed with butter sc.
- Magenta**—(shrimps) poached with oil, white wine, tomatoes and parsley.
- Magny**—(Entrées) with white sauce and foie-gras.
— a la Magnie; for fish, cooked in butter, au plat, nature.
- Magellyan**—cream of chicken.
- Maharaya**—(lobster flakes) with rice and curry.
- Maillot**—(ham) with carrots, turnips, onions, lettuce, peas, beans.
- Maintenon**—(Entrées) with mushrooms sauté, Béchamel and Soubise.
- Maisonnier**—(fish) poached in white wine, carrots and celery.
- Maire**—(lobster) sauté in shell, brown sauce.
- Maire**—(Entrées) with peas, onions and potatoes.
- Maison d'Or**—(fish) poached in white wine with herbs.
— a la Maitre d'Hotel; sauté or broiled with herb butter.
- Maison d'Or**—(chops) broiled with truffles, goose liver and brown sauce.

- Manchester**—(fish) poached, white wine and shallots.
- Mancelle**—(Entrées) sauté, artichokes, spinach, Macedoine.
- Mancelle**—(fish) in butter, sauce Marengo, capers, mushrooms.
- Manon**—(fish) filets stuffed, poached, white wine, mushrooms, asparagus tips.
- a la Mantoue; for fish, boneless, poached, baked, white sauce, onions.
- Maraichere**—(Entrées) potatoes pont-neuf, cabbage, carrots, oyster-plant.
- Marcellin**—(fish) with white wine sauce and truffles.
- a la Marchand de vin; for fish, poached in white or red wine, shallots and butter.
- Marchant**—with potatoes, peppers and cêpes.
- a la Marcelle; for fish, poached in white wine, cream sauce with oyster purée.
- a la Maréchale; for meats, truffles, combs, quenelles, velouté sauce.
- a la Maréchale; for fish, sauce madeire with Espagnol, mushrooms, herbs.
- a la Marengo; garnish of mushrooms, olives, minced tomatoes, brown tomato sauce.
- a la Marguery; poached in white wine, mussels, shrimps.
- Marguerite**—(lobster) baked in shell.
- Marguerite**—(chops) breaded, mushrooms, tomatoes, vermicelli.
- Margot**—(sweet breads) with mushrooms, white sauce, potatoes and baked.
- Margot**—(Entrées) with white sauce, capres, spinach and mushrooms.
- Marianne**—(fowl) with sauce suprême.
- Maryland**—(broiled shad) with broiled tomatoes and sweet potatoes.
- Maryland**—(crab-flakes) with white cream sauce.
- Maryland**—(fowl) fried, cream sauce, bacon, corn fritters.
- Marie Louise**—(Entrées) with artichokes with mushroom purée, onions.
- Marie Louise**—(filets) with tartlets, filled with carrots, turnips and peas
- Marie Stuard**—with asparagus, barley and herbs.
- Marie Rose**—(eggs) with Béarnaise, tomatoes, foie-gras, au gratin.

- Marigny—(Entrées) crusts filled with green beans and potatoes fondantes.
— a la Mariniere; for fish, of mussels, cray fish tails, fish balls, white sauce, herbs.
- Marlésienne—(eggs) with cauliflower, white sauce and baked.
- Marlésienne—(Entrées) with artichokes and brown sauce.
- Marmontel—sauté with butter, onions, cream, truffles, German sauce.
— de Marrons; for meats, of chestnuts, boiled in stock, glazed.
- Marquise—(chops) stuffed with potatoes, tomatoes, mushrooms, brown sauce.
- Marquise—(Entrées) tartlets with truffles, asparagus tips and marrow, potato croquettes.
- Marquis Zierotin—(eggs) soft boiled, salpicon with tomato sauce.
- Marseillaise—(Entrées) tomatoes sauté with butter and garlic, potatoes and Prov. sc.
- Mascarile—(eggs) poached with tongue, mushrooms and red peppers.
- Mascotte—(Entrées) with artichokes, potatoes chateau and truffles.
- Massena—(Entrées) crusts with carrots in cream, peas, potato croquettes, Béarnaise.
- Martinelli—(fish) with white wine and oyster-crabs.
- Martha—(lobster) with oyster crabs, truffles, mushrooms, baked in shell.
- Martino—(fish) with white wine and green peppers.
- Marjolaine—(fowl sauté) with stuffed olives and white sauce.
— a la Matelote; for fish, in red wine, mussels, mushrooms, truffles, onions.
— Matelote a la Pecheur; of sweet water fish, with cray fishtails and matelotte.
— a la Mathilde; for fish, poached with shrimp sauce, white wine, onion purée.
- Matignon—(mince) with carrots, onions, ham, mushrooms and brown sauce.
- Mauban—(Entrées) with tomatoes, ham and tongue.
- Medicis—(fish) breaded, fried, Medicis sauce.
- Medicis—(Entrées) crusts with carrots in cream, potato croquettes, sorrel.
- Medina—(fowl) with carrots, peppers and paprika.

- Mainherr**—(eggs) sliced with tomatoes, red peppers, au gratin.
- Meilicourt**—(Entrées) with peppers, mushrooms and brown sauce.
- Melunnoise**—(eel) marinaded, rolled up, baked with butter, sauce Robert.
- Ménagère**—(fish) poached, white wine, mushrooms, gratiné.
- Ménagère**—(eel) broiled, with Maitre butter.
- Menessier**—sauté with butter, artichokes, potatoes, gratiné.
- a la Mentonnaise; small pumpkins, stuffed with rice, ham and herbs, potatoes, artichokes.
- a la Mericourt; for hash, in bordure and gratiné. slice of fried calfs brains, tomato sauce.
- a la Melba; for fish, stuffed with oyster crabs, broiled, oyster crab sauce.
- Merimac**—(fish) sauté meuniere.
- Metternich**—(Entrées) with stewed chestnuts and red cabbages.
- Metropolitan**—(Entrées) with mushrooms and fried artichokes.
- Metro**—(lamb) with carrots, string beans, peas and brown sauce.
- a la Meunière; with brown butter and parsley, sauté in butter.
- a la Mexicaine; for fish, boneless, breaded, broiled, tartare sauce.
- Mexicaine**—(Entrées) with tomatoes, onions and red peppers.
- Mephisto**—(chops) devilled in papillote.
- Micado**—with curry and rice.
- Mignon**—(fish) poached in white wine, sauce Portugaise.
- Mignon**—(Entrées) with artichokes and peas, quenelles and truffles.
- a la Milanaise: macaronis with nutmeg, cheese, tongue, tomato purée and truffles.
- Miles**—(crab meat) au gratin.
- Mills**—(sweet breads) with sweet peppers, green peppers, mushrooms and cream sauce.
- Minerve**—(fish) poached with onions, tomatoes and shallots, anchovies, potatoes.
- Mirabeau**—(fish) filets poached in white wine, truffles, taragon, anchovies.
- Mirabeau**—(Entrées) with olives, chives and taragon, anchovie butter.

- Mireille**—(Entrées) tartlets with rice and saffron, potato croquette with tomatoes.
- Mirette**—(Entrées) with potato Mirette.
— a la Mirmidon; of stuffed patties with cheese.
- Mirroire**—(eggs) with cream au gratin.
— a la Miss Paulette; for fish, baked tomatoes, vermicelli.
- Mithridate**—(scrod) poached with Béchamel and garlic, gratiné.
- Mode de Hollande**—(fish) with potatoes, cucumbers and white sauce.
- Moderne**—(lobster) with tomatoes, shallots and taragon.
— a la Moderne; small vegetable moulds, braised lettuce, potatoes noisette.
— a la Moelle de boeuf; of beef marrow.
- Mogador**—(fish) filets stuffed with shrimp force, breaded, broiled, shrimp sauce.
— a la Moina; for fish, sauté and split, port wine, spanish sauce, artichokes, mousseline.
- Moisonneuse**—(Entrées) with peas, potatoes and bacon.
- Molière**—(Entrées) with celery braised, artichokes, brown sauce.
- Monacco**—(fish) sauté with mushrooms and onions.
- Monacco**—(Entrées) with potatoes, tomatoes and goose livers.
- Monacco**—(fowl) in casseroles with mushrooms and truffles.
- Moncey**—(fish) poached with white wine, mussels and tomatoes.
- Mondaine**—(lobster) sauté, cream sauce and yolks.
- Monselet**—with truffles and mushrooms.
— a la Montalban; for fish, sauté with artichoke purée, white wine and Spanish sauce.
- Montalard**—(crab flakes) with mushrooms, green peppers and white sauce.
- Montargis**—(fish) broiled with Maitre d'Hotel and lemon.
- Montbriand**—with truffles, vegetable Macedoine and white sauce.
— a la Montgelas; julienne of goose liver, madeire, truffles, pheasant, brown sauce.
— a la Montgolfier; for fish, white wine sauce, mushrooms, pistachios.
- Monté**—(steaks) split and sauté.

- a la Montebello; for fish, mushrooms and fish quenelle, white wine; see pike.
- a la Montebello; béarnaise and tomato sauce with truffles.
- Monte Carlo—(fish) poached, white wine with oysters and truffles.
- Monte Cristo—(eggs) cold, poached in jelly with vegetable salad.
- Montford—(Entrées) with stuffed artichokes, cêpes and brown sauce.
- Montelland—(chops) with mushrooms, peppers and tomatoes.
- a la Monterouge; for fish, stewed in butter and wine, cream sauce, port wine, mushroom purée.
- Montespan—(fish) poached, white wine with herbs.
- Montmartre—(fish) broiled with mushrooms, tomatoes, gratiné.
- a la Montmorency; for fish; poached, shrimp sc.
- Montmorrency—(fowl) with artichokes and Mace-doine of vegetable, Madeira.
- Montpensier—(Entrées) with asparagus tips and truffles.
- a la Montreuil; for fish, in potato bordure, poached in white wine, gratinée.
- Montvillier—with sauce supreme, carrots and turnips.
- Morgan—(eggs) poached on crust with cream sc.
- Morilla—with onions.
- de Morrilles; of morrels.
- Morley—(Entrées) with stuffed artichokes.
- Morlaisienne—with cream and artichokes.
- Mornay—(mussels) baked in cream sauce.
- a la Mornay; for fishes, poached in cream sauce, gratinée.
- Morton—(mince) with Sherry wine in silver pans.
- Mostyn—(roes) sauté with white sauce and green peppers.
- de Moules; of mussels.
- Moulin rouge—(fricassee) with cream sauce and mushrooms.
- Mountain oysters—lamb fries.
- Mousseline—(fish) fish-force with cream, moulded, poached fish filets, Mousseline sauce.
- Moutarde—(herring) grilled, white wine with mustard.
- Muldoon—in casseroles with cream sauce.
- Mulford—(oyster crabs) under glass-bell.

- Murad—(fish) filets sauté with butter, shrimps, mushrooms and truffles.
- Murad—(Entrées) with artichokes and potatoes Parisienne.
- Murillo—(chops) with sweet peppers, onion purée and tomato sauce.
- Musquetaire—(eggs) with kidneys and white sc.
- Nadard—(eggs) poached with red peppers and mushroom sauce.
- a la Nage; for cray fish, boiled in court bouillon with carrots; served in tureen.
- Nantaise—(herring) breaded, broiled, roes, mustard sauce.
- Nantaise—(Entrées) with cream sauce, macaroni and mushrooms.
- a la Nantua; for fish; poached, red wine, shrimps.
- Napolitaine—(Entrées) with spaghetti, tomatoes and cheese.
- Napolitaine—(fowl) same with cream.
- Navarin—(fish) poached in champagne, stuffed with herbs, lobster butter.
- Navarin—(Entrées) a ragout with peas and brown sauce; (de mouton).
- de Navets glacée; of glazed turnips.
- Nelson—(fish) poached, sauce Mornay, gratiné, potato bordure.
- Nemours—(fish) filets stuffed and poached, shrimp sauce with truffles.
- Neptune—(fish) with mushrooms, fried oysters and white sauce.
- Nesle—(Entrées) tongue, truffles, mushrooms, sauce supreme.
- a la Nesle; for fish, poached in white wine sauce, bechamel sauce, quenelles.
- Nesselrode—(Entrées) stuffed artichokes with brown sauce.
- a la Newburg; sauté in madeire, double cream and yolks.
- New Yorkaise—(lobster) with green peppers and mushrooms.
- New Yorkaise—(fowl) with bacon, onions and potatoes.
- New Port—(hash) with poached egg.
- a la Nicoise; for meats, stewed artichokes in butter, olives, tomatoes, potatoes.

- a la Nicoise; for fish, broiled fish on tomato ragout, with anchovie butter.
- Nicoise—(eggs) cold, on tomato-jelly.
- Nicoise—(soups) with minced tomatoes.
- Nilson—(eggs) on toast with foie gras.
- Ninon—(Entrées) with braised lettuce and braised oranges.
- a la Nivernaise; for meats, of young carrots in stock with sugar.
- Noaille—(tomatoes) peeled, gratiné with tomato so.
- Nonatz—(fish) fried like whitebait.
- Norfolk—(clams) with celery and crab-force.
- a la Norfolk; for fish; poached, white wine, crab meat.
- a la Normande; for fish, quenelles, oysters, mussels, truffles, normande sauce, white wine.
- Norvegienne—(salmon) on spinach with white sauce, gratiné.
- Norvegienne—(cucumbers) stuffed with crab-flakes and red peppers.
- a la Norvegienne; for fish, cut-up, boiled, butter sauce, boiled potatoes.
- de Noques au beurrc; for soups, of butter, dump-
lings.
- de Noques frits; of fried dumplings.
- de Nouilles; for meats, of noodles.
- Nubienne—(chops) breaded, fried, truffles, Madeira.
- Nymphes ballerines—(frog's legs) poached in white wine, chaud-froid, cold jelly.
- Odalisque—with egg-plants, sweet breads, peas and Italian sauce.
- d'Ognons; for meats, of onions.
- d'Olive farcie; of stuffed olives.
- d'Oranges; for meats of oranges.
- d'Oseilles; of spinach.
- Offemont—(fish) poached, white wine, morrels, shallots and truffles.
- Offenbach—(chops) with artichokes, mushrooms, truffles and sweet breads.
- Old Homestead—(ham) with cabbages, potatoes and brown sauce.
- Olga—(fish) poached, Bercy, julienne of truffles.
- Olympia—(omelette) with white sauce, oyster crabs, lobster and green peppers.
- Opera—(fish) poached, white wine with asparagus and truffles.

- Opera—(Entrées) tartlets with fowl-livers, croquettes with asparagus tips.
- Opera—(chops) with asparagus and goose livers.
- Opera—(eggs) shirred with kidneys, mushrooms and Madeira.
- Orleans—(fish) filets rolled, poached in white wine on croquettes with salpicon.
- Orientale—(fish) poached with fond, oil and lemon, arrow-root.
- Orientale—(Entrées) tartlets with rice and peppers, sauté tomatoes, sweet potatoes, croquettes.
- Orientale—(fowl) stuffed with red and green peppers, mushrooms, spaghetti.
- a l'Orientale; stuffed tomatoes, rice pilaff, sweet peppers, okra.
- Orleannaise—(Entrées) with braised chicoree and potatoes.
- Orly—(fish) filets breaded and fried, tomato sc.
- Osborne—(fowl) in casserol with tomatoes and mushrooms.
- a la Ostende; white wine sauce, oysters, truffles and fried white bait, for fish.
- de pailles au fromage; of cheese straws.
- en Papillote; baked on ham and duxelle in paper wrapper.
- Otéro—(fish) filets rolled, poached on baked potatoes, shrimps, white wine, gratiné.
- Otéro—(chops) with tomatoes, artichokes and potatoes.
- Otéro—(sweet breads) in casserole with white sauce and mushrooms.
- Oudinot—(eggs) white sauce, gratiné.
- Palace—(fowl) with rice a la Créole, white sauce and curry.
- Palace—(eggs) stuffed in potatoes.
- Paganini—(eggs) poached, cold, tomatoes and mayonnaise.
- Papillote—(fish) poached, duxelle, in paper, baked.
- Papillote—(chops) in paper, stuffed, slice of ham, baked.
- Paniatowsky—sauté with butter, Sherry, cream sc.
- Parisienne—(fish) poached, three sauces, shrimps, white wine and anchovies.
- Parisienne—(Entrées) with Paris potatoes, tongue, truffles, mushrooms, artichokes.
- Parisienne—(game) with bacon, mushrooms, onions and brown sauce.

- Parisienne—(lobster) cold, slices on shell, Macedoine salad, jelly, mayonnaise.
— a la Parisienne; of madeire sauce, truffles and mushrooms.
— a la Parisienne; little round potatoes, artichokes stuffed.
- Parme—(chops) sauce Béchamel, gratiné.
- Parmentier—(filets) with potatoes in dices, butter, herbs, parsley.
- Parmentier—(chops) etc. with mashed potatoes.
- Patty—(lobster) with mushrooms and white sc.
- Patty—(chops) sauté with kidneys and potatoes.
— a la Patty; rice with chicken force in border, truffles, glazed.
- Paquerette—(eggs) cold, in jelly with salad.
- Pascaline—(tongue) piquante with white sauce and croquettes.
- Pascaline—(eggs) shirred with lamb fries.
- Paulus—(eggs) scrambled with toast, peppers and tomatoes.
- Paul Jones—(eggs) cold with artichokes.
- Paysanne—(fowl) sauté with mushrooms, parsley, sauce velouté.
— a la Paysanne; onions, carrots, turnips, cabbages, lettuce, leeks.
— a la Paysanne; for meats, carrots, stuffed cucumbers, broiled sausages.
- Pecheur—(fish) poached, red wine, onions, mushrooms, anchovy sauce.
— de Pelerines; for meats, breaded and browned, cockles; Kammusheln.
— de Peluche; for soups of green herbs,
— a la Perigord; for meats, truffles, garnish in madeire.
- Perigourdine—(capon) braised with chestnuts.
- Peruvienne—(stew) with Lima beans and peppers.
- Petit Duc—(fish) filets stuffed with shrimps, poached with tomatoes, sauce Normande.
- Petit Duc—(Entrées) with peas and brown sauce.
— de Petits fromage a la suisse; small cheese tarts.
- Petit Jean—(Entrées) with cêpes, peppers and artichokes.
— de Petits pois; of green peas.
- Perrier—(plover) on toast with cêpes.
- Phillipino—(steak) sauté with brown sauce and onions.

- Picarde—(fish) poached in white wine with shrimps, mussels and mushrooms.
— de Pieds d'Agneau; of sheep's trotters.
— de Pieds de Pore; of pork feet.
— de Pieds de Veau; of veal knuckles.
— a la Piémontaise; sauce chasseur and rissotto.
- Piémontaise—(fish) poached in white wine, stuffed with white truffles.
- Picarde—(fish) filets, sauté in butter on rice pilaw with red pepper and curry, egg-plants.
— de Piments Doux; of sweet red peppers.
- Pisane—(anchovies) with stuffing, poached in white wine and mushrooms on spinach with tomatoes, breaded, gratiné.
- Plaza—(fish) with white wine, potatoes, lobster on crusts.
- Plaza—(eggs) on toast with shrimps and cream sauce, gratiné.
- Plombino—(fish) with white wine and onions.
- Pocharde—(fish) filets poached in white wine, white and red wine sauce.
— de pointes d'Asperges; of asparagus tips.
- Pointe du Jour—(fish) with onions, mushrooms and bacon.
- Pojarsky—(chops) hashed with horseradish sc.
- Polignac—(fish) poached, white wine, onions, mushrooms, truffles, gratiné, herbs.
- Polonaise—(carp) poached in red wine, onions and shallots, almonds, raisins, prunes.
- Polonaise—(chops) stuffed with salpicon, truffle sc.
- Polonaise—(vegetables) with yolks, crumbs and black butter.
- Polonaise—(chops) sometimes hashed up with white sauce.
— a la Polonaise; for fish, stuffed, poached in white wine, butter with yolks and crumbs, brown.
— a la Polonaise; for meats, with noodles, brown butter with crumbs and yolks.
— de Polenta; for meats, of cups of corn meal mush.
- Pollack—(vol-au-vent) with sweet breads, mushrooms and brown sauce.
- Pollack—(sweet breads) with ham, peppers and mushrooms.
- Pomary—with mushrooms, artichokes, brown sauce and crosnes.

- Pompadour—(eel) poached, onion-purée, villeroy, breaded and fried, Chéron sauce.
- Pompadour—(oysters) poached with oyster juice, Hollandaise and truffles.
- Pompadour—(fish) sauté with lobster butter and truffles.
- a la Portière; sauté, brown butter with herbs and mustard.
- a la Pondicherry; for fish, poached, white wine, curry and tomatoes.
- de Pommes de Terre; of potatoes; see potatoes.
- Poppée—sauté with vermicelli, potatoes, butter and parsley.
- Portland—(eggs) shirred with crab-meat, green peppers, cream sauce.
- Porter—(terrapiu) with Portwine sauce.
- Porthos—(steak) with red wine sauce, marrow and sweet potatoes.
- Porto—(fish) baked with Portwine sauce.
- Porto Rico—(fish) with vegetables.
- a la Porte Bonneheure; for fish; poached, white wine, stuffed, horse shoe shaped.
- a la Portugaise; stuffed tomatoes, potatoes chateau. For fish; poached with stewed tomatoes, wine, gratiné.
- Potchaque—(fish) sauté with bacon.
- a la Poulette; sauté, white sc., mushrooms, herbs.
- Prince de Galles—(fish) poached in champagne, curry, shrimp butter, oysters, mussels.
- Prince of Wales—(sweet breads) with green peppers, mushrooms, truffles, livers.
- Prince of Wales—(eggs) cold, with tomatoes, celery and mayonnaise.
- Prince Henry—(pike) stuffed with salmon force, poached in Rhine wine, truffles.
- Princesse—(fish) poached, Mornay, asparagus tips, truffles, baked.
- Princesse—(Entrées) with asparagus tips, truffles, velouté sauce and mushrooms.
- Princesse—(sweet breads) with truffles, mushrooms, ham, sauce supreme.
- Printanière—(fish) poached, Béchamel sauce with vegetables.
- Printanière—(Entrées) with carrots, turnips, asparagus tips and peas.
- de Profiterolles; of stuffed cream cakes.

- a la Providence; for meats with ragout of truffles, mushrooms, goose livers, quenelles and olives. (b) Sausage giblets, slices of pickled beef, mushrooms, truffles, combs, kidneys, capres, in red wine, lemon-juice, brown sauce.
- Provencale**—(fish) stuffed, stewed in white wine, tomatoes, saffron, oil and garlic.
- a la Provencale; stuffed tomatoes, stuffed egg-plants, green beans, new potatoes.
- a la Printanniere; for soups of spring vegetables.
- de Purée d'Ail; of garlic purée.
- de Purée Bretonne; of brown purée of onions.
- de Purée a la Conti; of lentil purée.
- de Purée de Flageolette; of purée of green seed beans.
- de Purée de Tobinambourg; of Jerusalem artichoke purée.
- Quadrille**—(a cocktail) soft clams, mussels, crab-flakes and oyster crabs.
- de Quenelles; for meats of baked and poached little dumplings.
- Quilleboise**—(fish) white wine, mushrooms, chives, sauce Fleurette.
- Quimpère**—with cream and artichokes on crusts.
- Quirinale**—(fish) poached with white wine, Bordelaise sauce, shrimps and mushrooms.
- de Macédoine de Legumes; of assorted veget.
- a la Rabelais; for fish, poached, anchovy butter, coral.
- a la Rachel; for fish, poached, shrimp sauce, truffles, mushrooms.
- Rachel**—(Entrées) artichokes with marrow and parsley, sauce Bordelaise.
- a la Radzivil; sweet breads, livers, truffles, mushrooms, quenelles genevoise sauce.
- Raisins**—(carpe) sliced in oil, onions, shallots, white wine, raisins.
- Rambutteau**—(fowl) with mushrooms, onions, carrots, white sauce.
- Ramis Soyer**—(Entrées) with patties and celery sc.
- Ranhofer**—(eggs) with artichokes, chestnuts and Bordelaise sauce.
- Ravigote**—(fish) poached in court bouillon, sauce Ravigote.
- de Ravioles; for soups, little turnovers, stuffed noodle paste.

- a la Redskin; for fish, stuffed, rolled-up, poached white wine, truffles.
- a la Régence; for meats, sweet breads, knockles, truffles, mushrooms. For fish: cray fishes white wine sauce and roes, quenelles and truffies. For fowl: goose livers, quenelles, fowl kidneys, combs, truffles.
- a la Reine; combs, mushrooms, kidneys, sweet breads, white sauce.
- Reforme—(Entrées) with truffle julienne, tongue and fowl.
- Reforme—(chops) with brown sauce, pickles, mushrooms and artichokes.
- Reine—(fish) poached, velouté sauce, truffles and quenelles.
- Reine—(other garnishes) mostly with chicken purée.
- Reiss—(potatoes) sauté in dices.
- Rejane—(fish) poached in oil and butter with cresses, oysters, truffles, mushrooms.
- Rejane—(chops) with Béarnaise, tomatoes and red peppers.
- Rejane—(canapées) with artichokes and egg-dressing.
- Religieuse—(fish) poached sauce Hollandaise, tarragon, eggs and truffles.
- Renaissance—(fish) poached, herbs and shallots, fond, artichokes, shrimps, baked.
- Renaissance—(Entrées) with artichokes and vegetables, cauliflower and Hollandaise.
- a la Reveloise; for fish, poached in wine sauce.
- Reynière—alternate layers of poached fish with salpicon of shrimps, Béchamel, cheese, gratiné.
- Reynière—(Entrées) sauté with chicoree with vealjus. and cream.
- Rhodesia—(fish) filets stuffed, rolled, poached, white wine, sauce Americaine.
- Ricaro—(tripe) stewed in cocotte.
- Richard—(fowl) in cocotte with cêpes.
- Richard—(hash) with green peppers and poached eggs.
- a la Riche; for fish, poached in shrimp sauce with truffles.
- a la Richelieu; stuffed tomatoes, stuffed mushrooms, braised lettuce, potatoes.
- Riche—(Entrées) artichokes with peas, Chéron sauce with truffles.

- Riche**—(eggs) cold, in glas, with mayonnaise, jelly and foie gras.
- Riche**—(fowl) in casserol with artichokes and mushrooms.
- Richemont**—(Entrées) with artichokes, mushroom and sauce Provence.
- Richemont**—(lobster) with Madeira, crusts with shrimps, mushrooms, tomato sauce.
- Richelieu**—(fish) breaded, fried in butter, Béarnaise and tomato sauce.
- Richelieu**—(cold squab) in jelly with corn and artichokes.
- Richelieu**—(Entrées) with braised lettuce and tomatoes.
- a la Rigoise; for filets of fish; stuffed, rolled-up, fried, gourmet sauce.
- Rigolo**—fowl sauté, with chestnuts, sausages, mushrooms and brown sauce.
- Rigoletto**—(omelette) with marrow, truffles and tomato sauce.
- de Ris de Veau; of calf's sweet breads.
- de Risotto; with saffron rice.
- de Ris a la Caroline; of rice moulds.
- de Riz a l'Indienne; of curried rice.
- de Riz a la Milanaise; of rice with tomato and saffron.
- de Riz a la Persane; of rice with lemon-juice.
- de Riz a la Turque; of rice with lamb gravy.
- de Riz a la Valencienne; of rice with ham, stock, sausages, artichoke bottoms.
- Robert**—(pork) sauté, sauce piquante.
- a la Robinson; chicken livers with madeïre.
- Rocheambeau**—(eggs) on toast with tongue, chicken and Béarnaise.
- Rochellaise**—(fish) poached in red wine fond and butter, Espagnol, roes, oysters.
- Rochellaise**—(omelette) with mushroom, truffles and brown sauce.
- Rochefoucauld**—with cream of chicken on crusts.
- Rohan**—(Entrées) with artichokes, foie gras and truffles, tartlets with combs.
- Rockaway**—(omelette) with oysters and green peppers.
- Rockaway**—(oyster crabs) in coquilles.
- Romaine**—(eel) poached in white wine and butter, stewed with peas and lettuce.

- Romaine—(Entrées) tartlets with dumplings cheese, Béchamel, gratiné, spinach with anchovies, fowl purée, sauce Romaine.
- Romaine—(eggs) cold, with mayonnaise and tarragon.
— a la Romaine; loaves of spinach with anchovies, potato Anna.
- Romanow—(fish) poached, Mousseline, with fennel, shrimps and quenelles.
- Romanow—(fruits) mixed with Curacao and castor sugar.
— a la Romanoff; stuffed and gratinée cucumbers, crusts with celery and mushrooms.
- Rosa—(chops) with brown sauce, red and green peppers.
- Rosa Bonneheur—(chops) with stuffed artichokes and Béarnaise.
- Rosalia—(fish) filets sauté in oil, onion, garlic, shallots, mushrooms, parsley.
- Rosalia—(fruits) mixed with whipped cream, Curacao and vanilla ice.
- Rose—(Entrées) with carrots, green and red peppers.
— a la Rose Caron; for fish, half shrimp sauce, half pistachio sauce, poached white wine.
- Rosine—(fish) poached, white wine with tomatoes, stuffed tomatoes.
- Rossini—(Entrées) crusts fried with foie gras and truffles, truffle sauce.
- Roguellaure—(eggs) with chicken croquette and Créole.
- Rothschild—(salmon) stuffed, stewed with champagne, truffles, mushrooms, oysters.
- Rothschild—(Entrées) with truffles, goose livers and brown sauce.
- Rothschild—(ham) with spinach and champagne sc.
- Rouennaise—(fish) poached in red wine with shallots, oysters, lobster, mushrooms.
- Rouennaise—(lobster) in cream sauce, chives.
- Rouennaise—(tripe) with onions, mushrooms, brown sauce.
— a la Rouennaise; of turnips.
- Rougemont—(fish) poached with fond, Aurore sauce, shrimps and truffles, mushrooms.
- Rougemont—(lobster) sauté with rice, mushrooms and tomatoes.

- a la Royale; for fish, poached in madeire, with truffles, cream sauce with stock.
- Royal—(Entrées) like Financière.
- Russe—(herring) cold, smoked, on vegetable salad.
- Russe—(cold dishes) with vegetables, herbs, ham, tongue, truffles, mayonnaise.
- Russe—(eggs) hard boiled, stuffed, truffles, lobster.
- Russe—(cold Hors d’Hoeuvres) with caviar.
- a la Russe; for fish, poached in stock, roots and butter.
- Safran—(fish) sauté in oil with fond and saffron.
- Saint Adresse—(fish) sauté meuniere with chives.
- Saint Agile—(fowl) boned braised, truffles, mushrooms, shrimp sauce.
- Saint Germain—(Entrées) cream, mushrooms, chives, foie gras.
- Saint Germain—(sweet breads) with purée of peas and brown sauce.
- Saint Gaudens—(Entrées) with asparagus tips and olives.
- Saint Honorat—(anchovies) breaded, fried, stewed tomatoes, Béarnaise.
- Saint Laurent—(suprême) carrots, chicoree, sauce suprême.
- Saint Laurentin—with fresh mushrooms and brown sauce.
- Saint Martin—with chicken livers and brown sc.
- Saint Menehould—(eel, carp) poached in white wine and fond, breaded, broiled with chopped mushrooms, hashé sauce.
- Salamandre—(crustacean) with white wine, glazed, (gratiné).
- Salvatore—(chops) with mushrooms, piquante sauce and crusts.
- Salvatore—(fowl) in casserol with green vegetables.
- Salvini—(Entrées) with Béchamel, mushrooms, foie gras, au gratin.
- Sam Ward—(hash) with brown sauce, mushrooms and onions.
- Sampson—(fish) baked with brown sauce.
- Sampson—(eggs) on toast with peppers & curry sc.
- a la Samaritaine; cray fishtails, oysters, mushrooms, stuffed olives.
- de Saucisses; of sausages.
- Sancho—(sweet breads) in casserole with peppers and brown sauce.
- Sandford—(eggs) shirred, Espagnol.

- Sandford—(clams) with white sauce and chives.
- Sans Gènes—(Entrées) with potatoes, artichokes and brown sauce.
- Santelly—(Entrées) with chicoree and brown sauce.
— a la Sarah; for fish, poached, truffles, carrots and celery; sauce venitienne.
- a la Sarasine; with small oatmeal cakes, rice pilaff with tomatoes, peppers, onions.
- Saratoga—(fowl) boneless with ham, devilled.
- Saratoga Club House—(omelette) with crab-flakes and green peppers.
— a la Sarde; rice croquettes, mushrooms, green beans, tomato sauce.
- de Salsifis Noir; of oyster plant.
- a la Sauterne; poached in white wine for fish.
- Savoyarde—(Entrées) with potatoes, leeks, cheese and salpicon.
- Savoyarde—(fowl) in casserol with stuffed mushrooms, brown sauce and celery.
- Savoyarde—(omelette) with potatoes & artichokes.
- Savoyarde—(livers) with fresh mushrooms and Bordelaise sauce.
— a la Savoysienne; with cheese patties.
- Seabright—(fish) broiled whole with bacon.
- Segur—(cutlet) hashed with mushrooms and brown sauce.
— a la Semillante; fish balls, roes, fried eggs, cray fish and mushrooms.
- a la Saint Avertin; for fish, baked, mustard sauce, potato croquette.
- a la Saint Florentin; for soups with cheese paste knockles.
- a la Saint Lambert; of assorted vegetables.
- a la Saint Laurent; purée of mushrooms and thick gravv.
- a la Saint Malo; of oysters, mussels, shrimps.
- a la Saint Nazaire; of white wine, fish stock, german sauce, stuffed clams.
- au Soleil; for fish, rolled-up, breaded, broiled, tomato sauce.
- a la Saint Germain; for fish, breaded, fried, béarnaise sauce.
- Sembric—(Entrées) with mushrooms, artichokes and truffle sauce.
- Senorita—(fish) poached in cream sauce, white wine, peppers and mushrooms.
- Seigné—with peas and fine herbs.

- Séville—with tomatoes and sweet peppers.
Seymore—with sweet peppers, mush. & pepper sc.
Seven hour—cold, vegetables, jelly.
Seward—(fish) with oyster-crabs, mushrooms and white wine sauce.
S. C. H.—(omelette) with clams and green peppers.
Shrewsbury—clams with white wine, baked.
Sherman—stuffed with peas and ham.
Siamese—(fowl) stuffed with rice and white sc.
Sibilow—(eggs) poached, truffles, tomatoes & herbs.
—a la Sicilienne; for fish, baked with tomatoes, anchovies, capres.
Sicilienne—(Entrées) lasagnes mixed with purée of foie gras and cheese.
Signora—(lamb) with white sauce and truffles.
Simian—(fowl) with sweet breads, bacon and rice.
—en Soleille; for fish, circle shaped, breaded, broiled, herb butter.
Solognote—(fish) marinated, poached with fond, in paste, papillote, baked.
Sorcière—stuffed with goose liver.
Sorcière—(sweet breads) with fresh mushrooms, artichokes and peppers.
Sothern—(brochette) devilled with brown sauce.
Soubeyran—crusts with onion purée and truffles.
—a la Soubise; of onion purée.
Souveraine—broiled with goose liver and purée of beef.
Sport—(fowl) with artichokes and cêpes.
Suffren—(fish) with anchovies, poached in fond, tomato purée, butter, baked.
Suprême—(fish) stuffed with truffles, poached, tomato sauce.
Sultane—(fish) filets stuffed, rolled, poached, white wine, Béchamel, red peppers.
Sultane—(Entrées) sauté with stuffed green peppers, egg-plant, cream sauce and tomatoes.
Surcout—(fish) lobster slices, fried mussels, lobster sauce.
Surprise—(chops) stuffed with truffles.
Surprise—(fowl) stuffed with bread stuffing and truffle sauce.
Stamford—with clams, mushrooms & green peppers.
—a la Stanley; baked bananas, Russian sauce (of horse raddish).
Starr—(fish) meunière with clams and potatoes.
Starr—(other things) with tongue.

- Stchy—(soups and stews) with vegetables & rice.
St. Cloud—(fish) poached, white wine, fried mus-
sels, tomato sauce.
St. Dennis—(eggs) minced with cêpes & brown sc.
St. Florentin—(Entrées) with Duchesse potatoes,
breaded, rolled in vermicelli, Bordelaise.
St. Germain—(Entrées) crusts of potatoes with
peas, carrots, Béarnaise.
St. Hubert—(game) with mushrooms and onions.
St. Jean—(fish) poached, Béarnaise, herbs.
St. Mandé—(Entrées) with baked potatoes, stuffed
with tips and peas.
St. Martin—(Entrées) sauté with mushrooms, Ma-
deira.
St. Salvadore—(fish) poached, white wine sauce
with onions and herbs.
Strasbourgaise—(goose) stuffed with apples and
prunes.
Strasbourgaise—(Entrées) cabbages braised in
wine, bacon, foie gras.
— a la Suédoise; as for smelts, boiled with spark-
ling butter.
Suisse—(eggs) shirred, cheese au gratin.
Sullivan—(fish) filets minced, stuffed, poached,
Mornay, gratiné, tips.
— a la Sylvette; for fish, stewed in roots, sherry,
stock, truffles, mushrooms, cream sauce, stuff-
ed tomatoes, gratinée.
Suzette—(Entrées) artichoke bottoms with purée
of mushrooms, tartlets with carrots in cream.
Suzette—(eggs) poached in baked potatoes, ham,
cream gratin.
Taballion—(fish) poached, white wine with truf-
fles.
Talleyrand—(Entrées) macaroni with foie gras,
truffles, cheese, truffle sauce.
Talleyrand—(mince) with mushrooms, Bordelaise
and cream.
Talma—(chops) with mushrooms, chicken purée and
white sauce.
— a la Tartare; for fish, cut-up in red wine, herbs,
breaded, fried, tartare sauce.
Tartare—(steak) hashed up, raw egg, spices.
— de Tartelettes; with tartlets of ragout.
Tavern—(chops) broiled with brown sauce and po-
tatoes.

- Theodora**—(fish) filets poached, four sauces, Nantua, white wine, velouté, truffles and Venitienne.
- Thermidore**—(lobster) baked in shell with cream sc.
- Tivoli**—(Entrées) combs, kidneys, sweet breads, asparagus tips, Ivoire sauce.
- Toast**—(herring, kipper) smoked herring in filets, broiled on butter toast.
- Toérangelle**—(Entrées) with peas and flageolets in Béchamel.
- Tolstoy**—(fish) filets breaded, fried, potatoes, white wine sauce.
- Tombouctou**—breaded, stuffed egg-plant & cream sc. — a la Tortue; with turtle garnish, brown sauce, olives, quenelles.
- Toscane**—(eggs) on crust with tomato sauce.
- Toulonnaise**—(fish) stuffed, poached with fond, mussels, mussel sauce.
- Toulousaine**—(grenadins) with mushrooms and cream sauce.
- a la Toulouse; goose liver, sweet breads, brown sauce, truffles, combs, tongue, kidneys, German sauce.
- a la Toulousaine; for meats, goose livers, white wine, truffles, mushrooms, combs, truffle sc.
- Tout Paris**—(fish) poached, two sauces, white wine and shrimp.
- Traviata**—(fish) poached, shrimp sauce, stuffed tomatoes.
- Trebicande**—(Entrées) with artichokes, mushrooms and brown sauce.
- Trevisé**—(Entrées) crusts with artichokes, mushrooms and brown sauce.
- a la Trianon; purée of turnips, carrots and peas.
- Trianon**—(Entrées) purée of carrots, purée of peas, purée of potatoes.
- Trianon**—(fish) broiled, Béarnaise, truffles and potatoes.
- Triumvire**—(Entrées) with truffles, soufflé potatoes and Béarnaise.
- Trois Frères**—(fish) poached, two sauces, white wine and white truffle sauce, tomato sauce and potatoes Duchesse.
- Trophy**—(eggs) cooked in tomatoes with peas.
- Trophy**—(Entrées) with cream and tomatoes.
- Trouvillaise**—(fish) stuffed with herbs, poached in white wine, red quenelles, fried oysters.

- a la Trouvillaise; for fish with shrimps, mussels, white wine, shrimp sauce.
- Tunisienne—(vegetables) stuffed peppers, with ham, shallots, crumbs, baked.
- Turenne—(veal) hash with brown sauce.
- a la Turinoise; of noodle thimbles.
- Turinoise—(omelette) with chicken livers, mushrooms and brown sauce.
- Turinoise—(fowl) with rice and tomato sauce.
- Turnbull—(sweet breads) on crusts with brown sc.
- Turque—(fish) sauté in oil, onions and herbs, rice pilaw.
- Turque—(eggs) with goose livers and half glaze.
- Tuscany—(fried chicken) with macaroni, cheese and tomato sauce.
- Twombly—(crabs) fried in batter.
- Tyrolienne—(fish) sauté in butter, tomatoes, onions and parsley.
- Tyrolienne—(fish, cold) poached, mayonnaise with tomatoes.
- Tyrolienne—(Entrées) fried onions, tomatoes and sauce Tyrolienne.
- Tyrolienne—(venison) with apples, crusts, currant-jelly.
- Tyrolienne—(pork) with apples and brown sauce.
- Tyvollier—(eggs) fried with ham and brown sauce.
- a la Tsarine; for fish, with cucumber bordure, sauce Mornay with cream, paprika, straw potatoes, herbs, mushrooms.
- Uncle Sam—(eggs) cold in crust with mayonnaise.
- University—(ham) with tomatoes, devilled sauce, baked.
- University—(crust) stuffed au gratin.
- University—(sole) fried with Tartare sauce.
- University—(sausage) baked with potatoes.
- a la Upsala; for fish, braised with fresh fennel, white sauce.
- Urbain Dubois—(fish) poached in white wine, sauce Aurore, truffles, gratiné.
- U. S.—(crabs) cold with tomato sauce.
- Vail—(livers) sauté with cream sauce.
- Valencienne—(minced lamb) with brown sauce, stuffed tomatoes and rice.
- a la Valencienne; with rice valencienne.
- Valentino—(fish) filets poached, white wine on Duchesse potatoes, risoto with truffles, Mornay, gratiné.

- Valeri—(fish) poached with white wine sauce, shrimps mushrooms, baked.
- Valière—(fowl) in casserol with peas.
- Valois—(fish) poached white wine with Béarnaise.
- Van der Berghe—(fish) poached, white wine, mushrooms, truffles, tomato, baked.
- Vanderbilt—(fish) stuffed, poached, white wine, mushrooms and sour cream.
- a la Vanderbilt; with green peppers, tomatoes and shrimps.
- Varley—(eggs) cream sauce and mushrooms.
- a la Vatel; for fish, breaded, fried, cream sauce, corral, or poached in wine, truffles and roes.
- Venitienne—(fish) poached, white wine, sauce Venitienne.
- Venitienne—(chops) sauté with cheese.
- Veregna—(Entrées) with stuffed mushrooms, marrow, brown sauce.
- Verdi—(fish) poached on macaroni with cheese, truffles, lobster, sauce Mornay, baked.
- Vermont—(eggs) with ham.
- Vermont—(bacon) slice cooked with vegetables.
- Vernet—(fish) poached, sauce Vernet.
- Verné—(Entrées) with chestnuts, sprouts and Parisian potatoes.
- Veron—(fish) breaded, broiled, sauce Ravigotte.
- Veronique—(squab) cold in jelly with grapes.
- Veronique—(hot) in casserol with grapes.
- Vertpré—(Entrées) cresses, straw potatoes, Maitre d'Hotel butter.
- Vertpré—(two) string beans, asparagus tips, peas, cresses.
- Victoria—(lobster) poached in slices, sauce Victoria with oysters, truffles, mushrooms.
- Victoria—(moss) with lobster sauce.
- a la Victoria; for fish, shrimp salpicon with truffles, white wine sauce.
- Victoria—(Entrées) braised with brown sauce.
- Victor Hugo—with truffles and horseraddish.
- a la Vierge; for fish with cream sauce, chervil, taragon.
- Viennoise—with artichokes, truffles and white sc.
- Viéville—(eggs) poached with spinach and juice.
- Villageoise—(fowl) in casserol, glazed with veg.
- a la Villaret; poached in white wine; for fish.
- Villegnet—(fish) poached white wine, capres tomatoes, mushrooms, brown sauce.

- Villeroy—(fish) poached, Villeroi garnish, cooled, fried, parsley.
- Virginia—(fish) filets poached, rolled up, on roasted potatoes, salpicon of shrimps, Mornay and baked.
- Virginia—(suprême) broiled with slice of ham.
- Virginie—with ham.
- Virginie—(tripe) with white sauce.
- Virginie—(lobster) with truffles and foie-gras.
- Virginie—(eggs) with green peppers, truffle sauce and ham.
- Virginie—(filets) with ham-moss and brown sauce.
- Virginie—(sweet breads) with ham, mushrooms and brown sauce.
- Virginie—(crab meat) in cream.
- Virginie—(fish) broiled with tomatoes, sweet and green peppers, potatoes.
- Viroflay—(Entrées) artichokes with spinach, Chateau potatoes.
- Vin blanc—(fish) poached in white wine, fond and mushrooms, white wine sauce.
- Vincent—(eggs) on toast and brown sauce.
- Vin rouge—(fish) poached in red wine with mushrooms, veal-juice.
- Voisin—(fish) stuffed, poached, fine herbs, mushrooms, croquettes.
- Voisin—(eggs) with calf's brains and black butter.
- Wagner—(fish) with foie-gras, cream sauce, gratiné.
- Wagner—(Entrées) with mushrooms, foie gras and cream sauce.
- Wainwright—(fowl) in casserol with artichokes and mushrooms.
- a la Walewka; for fish, poached, stuffed with lobster purée, sauce Mornay w. cream gratinée.
- Walker—(fish) meuniere with soft clams.
- Washington—with mushrooms, green peppers, white sauce.
- Washington—(crabs) with mushrooms.
- Washington—(fowl) with corn sauté a la Grecque.
- Welcome—(shirred eggs) with white sauce and cheese.
- Wellington—(eggs) poached on toast, foie gras, white truffle sauce.
- Wenberg—(crabs) with cream sauce, baked.
- Westphalienne—ham-moss with brown sauce.
- a la Westphalienné, with nuddles and ham.

- White**—(eggs) in cocote with truffles, chicken livers and brown sauce.
- Whitney**—(eggs) scrambled with tomatoes.
- Whitney**—(crab-flakes) with mushrooms, green peppers, clams, white sauce.
- Whitney**—(Entrées) with tomatoes.
- Wilson**—(eggs) scrambled on toast with goose livers and tomatoes.
- Windsor**—(fish) poached in court bouillon, oyster sauce and roes.
- a la Windsor; beans, beets, potatoes in butter.
- Wissahiken**—(fish) planked with stuffed tomatoes.
- Whitebait**—fried with fried parsley, lemon, buttered brown bread.
- Yvette**—(fish) poached white wine, with herbs, stewed tomatoes and fish salpicon.
- Yvette**—(Entrées) with brown sauce and potatoes.
- Yvette**—(fowl) sauté with potatoes and truffle-julienne.
- Zingara**—(Entrées) ham julienne, tongue, truffles, mushrooms, Espagnol, taragon.



- Garbage—the bowels of an animal or fish; refuse.
Garfish—a species of fish; the needle-fish.
Garland—a wreath of flowers; a crown.
Garlic—a strong scented plant; a kind of onion.
Gastric—belonging to the stomach.
Gastritis—inflammation of the stomach.
Gastronomy—the science of good eating.
Gastrocele—hernia in the stomach.
Garciofini—miniature artichokes, (Italy), preserved and exported; a hors d'oeuvre.
Garum—with gravy; ancient for fish.
Gaspache—a Spanish drink, cold soup and salad; made of tomato, garlic, oil, vinegar.
Gateaux—French term for cakes.
Gattianara—a Piemontese wine.
Gaufres or gauffrettes—waffles.
Gazegenes—machine to prepare aerated water at home.
Gelatine—German, Gallerte; a jelly obtained from animal tissues.
Gelit—extremely cold; frozen.
Geneva—name erroneously given to gin and hollands from genievre which is juniper.
Genoa or Geneva—sauce (a la Genevoise); red wine sauce; used for fish mostly.
Gentian—the dried root of gentiana.
Geranium—the oil of this plant is used for flavoring.
Ghee—a sort of butter used in India.
Gherkins—fr., cornichons; ger., Pfeffergurken.
Gibelotte—french for ragout prepared of rabbits.
Giblets—thin meats, feet, pinions and heads of birds or game are usually understood.
Gigot—French for leg-of-mutton.
Gilang—fermented liqueur; made from rice.
Gilkas—german name for delicately flavored Kirsch-wässer and Kümmels.
Gimblettes—tasty french biscuits; made in the form of rings.
Gin—spirit, made of Genievre; juniper, Hollunder.
Ginger—french, gingembre; ger., Ingwer.
Ginger ale—a lemonade, made with ginger.
Ginger biscuits—a peppery biscuit; made for English people.
Ginger snaps—the same as ginger biscuits; still more peppery.

Ginger bread—French, pain d'épisses; Ger., Pfefferkuchen.

Girasole Artichoke—this vegetable is far better known under the name of Jerusalem artichoke.

Gizzards—french Gesiers; ger., Magen; the second stomach of poultry; for sauces.

Glacé—French, for iced and glazed.

Clair—white of egg, used for glazing pastry.

Glaze—browned sauces reduced to catch the pan; are used to glaze.

Glucose—the technical term for grape sugar.

Gluten—a peculiar sticky substance found in grains of wheat; nutritious.

Gnoci—Italian dumplings, made of semolina.

Godard—see sauces or garnishes.

Godiveau—a veal forcemeat.

Goose—Fr., Oie; Ger., Gans.

—Roast goose; usually served with chestnut stuffing and apple sauce.

—Green goose or gosling; a young or small goose.

Goose's fat liver—Fr., Foie-gras; Germ., Gänseleber; are mostly made at Strassburg.

Goose's fat livers—are served in all styles; as baked, fried in forcemeat, jelly.

—Baked goose livers; baked, larded with truffles and madeire.

Goose fat liver in aspic—put in balls with truffles, covered with aspic.

—Foie-gras a la Papale; slices spiced in truffles, chicken broth kidneys and white wine.

—Foie-gras a la Rocher de Cancale; spooned in jelly.

—Foie-gras a la St. Cloud; truffled with ragout of truffles.

—a la Strassbourgeoise; truffled in madeire.

—Bressole de foie gras; liver slices, crusted in papers.

—Celestines de foie gras; crusted slices of goose liver.

—Cotelette de foie gras a la Grimaldi; with macaroons and fine ragout.

—a la Kalergis; jellied with truffles.

—a la Luculle; red and black with tongue and truffles.

Gooseberries—Fr., groseilles; Ger., Stachelbeeren.

Goose pudding—Yorkshire pudding; served with roasted goose and made of soaked bread.

- Gourami**—an Indian fish of enormous size.
- Gourds**—cucumbers, melons, pumpkins and vegetable-marrows are gourds.
- Gourmands and gourmets**—the first a glutton, the second an epicure.
- Graham flour**—flour that has not been bolted.
- Grains of Paradise**—Malaguetta pepper; a condiment.
- Grande Champagne**—finest Cognac, a Brandy.
- Grand vin**—first-class wines; compare vins fin; vins ordinaire.
- Granito**—an iced drink composed of fruit-juices with syrup: a punch or sherbet.
- Grapes**—Fr., raisins; Ger., Weinbeeren.
- Grape fruit**—see shaddock.
- Gratin**—food, baked in shallow dishes on bread crumbs or cheese.
- Gratzer beer**—beer of wheat malt; German.
- Gravy**—the sediment that drains from cooking meat.
- Gravy soup**—a kind of consommé, made of fried beef and fried bones.
- Grayling**—a fish allied to the trout.
- Grease**—a contemptuous expression for fat.
- Green corn**—see Indian corn; Maiskolben.
- Green crabs**—Joe-rockers, shore crabs.
- Greengages**—a variety of plum; Reine-Claude.
- Greening**—a coloring, made of spinach-juice.
- Green peas**—see peas.
- Greens**—this term applies to all kinds of cabages.
- Green turtle**—see turtle.
- Grenades**—shells filled with combustibles; as applied to cookery; vanilla-flavored fritters of soaked and egged bread crumb.
- Grenadines**—a small kind of fricandeaux.
- Gridle**—an iron plate or pan, used for cooking cakes.
- Griddle cakes**—see cakes.
- Gridirons**—irons for broiling meat; griller to grill; new expression for broiling.
- Grigneline**—a piemontese wine.
- Grillade**—French for anything grilled, such as grilled ham.
- Grilling**—the most ancient way of cooking foods, on broilers.
- Grilse**—a young salmon after its first return from the sea.
- Griskin**—the spine of a pig.

- Groats**—dried grain coarsely broken or crushed.
- Grocery**—this term signifies all kinds of coffee, sugars, tea, dried fruit, spices and other things sold by grocers.
- Groc**—rum, mixed with water.
- Groseilles**—Fr., for gooseberries.
- Grouper**—brown snapper; a fish; Mexico.
- Grouse**—Lagopede, Schneehuhn; August to end of January; bread sauce, red currant-jelly.
- Scotch grouse; coque des marais; should be well roasted, bones sucked.
- Grouse a la Rob-Roy**—roasted, wrapped in fat bacon and sprigs of heather. Roast grouse should be served with bread sauce and currant-jelly.
- a la Tête d'Or; breaded, broiled, on chestnut purée.
- Gruel**—a sort of thin porridge.
- Grunts**—an American fish.
- Guarana**—a South American drink, made of ground seeds, like tea; very strong.
- Guarapo**—a drink, made from juice of sugar cane.
- Guavas**—West Indies; a delicious, mellow fruit.
- Guava jelly**—made of the guava fruit; yellow-red in color.
- Gudgeon**—Fr., Gougon; Germ., Gründling; small river fish of smelt character.
- Guignolet**—liqueur, made from small black heart cherry.
- Guinea fowl**—Pintade, Perlhuhn.
- Broiled guinea fowl should be served with maitre d'hotel, butter and jelly.
- Roast guinea fowl; served with red currant jelly.
- Guineapig or cavy**—Cochon d'Inde; Meerschweinchen.
- Guisado**—a Spanish ragout.
- Gumbo**—see Okragumbo, Consommé with Okras.
- Gums**—mostly arabic-gums, boiled with sugar and water; used for marzipan.
- Gum-paste**—pastillage; used for confection sculptoring.
- Gurnets or gurnards**—Rougets; Seehahn.
- Haché**—French for chopped into small pieces, hash.
- Haddicks**—French, Aigrefin; Germ., Schellfisch; allied to the cod.
- a l'Anglaise; boiled, butter sauce, potatoes.

- a la Parisienne; poached, white sauce, cray fish-tails, fish quenelles, livers.
- a la Maitre d'Hotel; broiled with maitre butter,
- In cream; served in chafing dish with dry toast; cut-up; ter. plate.
- Finnan Haddie**—smoked; served boiled with butter sauce or cut-up in cream.
- Haggis**—Scotch pudding; made of chopped up cheeps, fry and other parts.
- Hake**—fish, superior to haddock and plaise.
- Half fish**—a salmon half grown.
- Half glaze**—see glaze.
- Halibut**—Fletan; Heilbutte; hali-but; holy flounder; an enormous turbot.
- Hams**—Jambon; Schinken.
- Ham braisé a la Berchoux**—with chicken force-meat and veal sweet bread.
- a la Donna Maria; with rice and crayfish sauce.
- a la Fitz-James; with purée of partridge and rice.
- a la Martignac; glazed with truffle sauce.
- Glacé a la Porte Maillot; glazed with assorted vegetables.
- Ham a la Chantilly; rolled-up, stuffed with horse-raddish and whipped cream and apple sauce.
- Westphalian ham; smoked ham.
- Virginia ham; first smoked and then boiled.
- Hamburg steak**—see beef.
- Hardbake**—sweet meat of boiled molasses, almonds and lemon flavor.
- Hard tack**—sea biscuit.
- Hares**—Lievre; Hasen.
- a la Bavaoise; sliced with dices of bacon, stewed in white wine.
- a l'Anglaise; with port wine and lemon, braised.
- a la Hongroise; with red pepper sauce & madeire.
- a la Polonaise; with toast and pepper sauce.
- a la Chatelaine; with mushrooms and macaroni.
- a la Fermiere; with bacon, tongue and truffles.
- en Capillotade; cut-up, roast, hare hagout.
- Civet de Lievre; jugged hare; Hasenpfeffer.
- Gibelotte of hare; a civet with white broth and mushrooms.
- Leveret**—a young hare.
- Haricot**—white beans; now often used to denote a ragout; corrupt of ragout; rigôt.
- Hart shorn**—the shavings of stack's horn; made to jelly; said to be nutritive.

- Hash**—chopped-up; from hasher; Fr. hashes are mostly made with cream and potatoes, while minces are made without potatoes; served with toast.
- Haslet**—the edible viscera; heart, liver, kidney and sweet breads.
- Hasty pudding**—a puding of eggs, almonds and corn flour; served in cup, wine sauce.
- Haunch**—from the French hanche; loin and leg taken together as one piece.
- Hazelhen a la Fermiere**—with potatoes, bacon and gravy; French, Gelinotte; Germ., Haselhuhn.
- Hazelnuts**—fruit of the genus corilus; mild farinacious taste, confectionery.
- Heads**—têtes; Köpfe; contain some of the daintiest meats.
- Hearts**—Herzen; Coeurs; veal stuffing in a calf's heart, baked, is one of many esteemed dishes of this organ.
- Hedgehogs**—Herissons; Igel; savoury and tender, not much known in cookery.
- Herbs**—potherbs and sweet, or aromatic herbs.
— Pot herbs; parsley, purslane, tarragon, fennel, borage, dill, cherville, horse-raddish, india cress and marigold.
— Sweet herbs; thyme, sage, savery, clary, mint, marjoram, basil, rosemary, lavender and costmary.
- Hermitage**—favorite after dinner; French wine, deep purple color, nutty flavor.
- Herrings, Harengs, Häringe**—the poor man's friend; little used in high-class cookery.
— Fresh herring; are cooked in different ways; soft, roed fish preferred.
- Het pint**—Scotch drink; eggs, sugar, cold ale and boiling ale, mixed with whiskey.
- High-ball**—tall glass with ball of natural ice, liquor and carbonic.
- Hippocras**—a mixture of Lisbone and Canary wines, sweetened with sugar.
- Hock, or Hockheimer**—wine growing in the Hochheim district, Rhineland.
- Hips**—fruits of the dog rose.
- Hickory nut**—of sweet pleasant flavor, genus car.
- Hodge-potche**—see hotchpotch.
- Hoe cakes**—made of ground Indian corn, water and salt.

Hog—the male pig.

Hogplum—tropical fruit; used to manufacture liqueur.

Hoghead—a cask of 63 gallons.

Hockey-pockey—a sweet meat.

Hollands—a kind of gin, made in the Netherlands.

Hominy—simple maize, hulled and coarsely ground.

—Boiled hominy; served in terrapin plate with cream and sugar; a breakfast food.

—Fried hominy; served with wild gamebirds as a rule; or served with cream, sugar.

Honey, Miel, Honig—a sweet substance obtained by the bee from flowers.

Hops, Houblons, Hopfen—catkins of female plant of humulus-lupulus.

—Boiled hop-shoots; boiled in water with meat; served on toast.

Horehound—a herb, used to cure colds and coughs.

Horlys or Orlys—a la Horly; signifies in fillets; such as fowls, or soles.

Hors d'Oeuvres—outside the subject; it should be served first and left on the table to the very last, but not with sweets; as it does not count with the other dishes and is there to be picked from time and again. They are little preparations, such as prawns, olives, radishes, or similar things; mostly served five or six in one bowl and five or six bowls set together for one portion.

—Artichoke bottom, Russian style; stuffed with caviar.

—Barquette Moscovite; small crusts, stuffed with caviar.

—Bouchees Saint Hubert; small patties of game.

—Canapee, Russian style; toast with calf's tongue and smoked salmon.

—Canapees Souwaroff; toast with caviar and anchovie butter.

—Canapee panachee; toast with caviar and anchovies.

—Gondole a la Duss; quartered apples, scooped out, stuffed with smoked salmon, celery and sweet peppers.

—Tomate Monegasque; stuffed with mayonnaise, thunny-fish, eggs and herbs.

—Tomates Suedoise; stuffed with anchovies, eggs, parsley beets, with French dr.

- Tomate Maryland; sliced, fried and sugared.
- Horse mackerel—thunny fish.
- Horse-raddish, Raifort, Meerretich—root stock of pungent flavor; grated, and served with meats, oysters, etc., or boiled as a sauce.
- Hotch-potch—Scotch stew; hoche-pot; Misch-Masch, assorted vegetables, plenty peas, boiled with nut-ton and spices.
- Houghen—a fish resembling salmon.
- Howtowdy—stuffed chicken, boiled with spinach balls and poached eggs.
- Huckleberries—see Bilberriers; Blueberries; Heidel-beeren.
- Humbles or umbles—the inner organs of the deer.
- Hungarian wines—most famous is Tokay.
- Hydromel—drink of honey in boiling water, cooled in ice.
- Hygiene—art of preserving health.
- Hyscop—herb used for tea, medicine.
- Ices, Gefrorenes, Glaces—delicious entremets, made from water, cream, fruit and flavoring.
- American; unflavored ice cream.
- Annanas a la Caroline—pine apples with ice cream and frozen rice.
- a la d'Orleans; with pineapple, water ice.
- en Surprise; apple filled with pine apple, water ice.
- Bachus—chocolade ice cream, American cream, pistachio ice cream.
- Buiscuit glacé—ice cream with fruit mousse.
- Buiscuit Tortoni—mousse of vanille with grated macarons in round paper case.
- Bombe glacé—different ice creams, in conic bomb.
- Bordure—border of ice cream with fruits.
- Coupe a la Earl King—glass with raspberries, ice cream, vanilla.
- aux Fraises; glass with fresh strawberries, rasp-berrie-syrup, vanilla, ice cream.
- a la Jaques; with a salpicon of fruits, lemon and strawberry, water ice.
- en nougat; with almond, sugar and ice cream.
- a la Valenciennne; in glass with oranges and orange ice cream.
- Coupe Hélène; of cherries in glass with vanilla ice cream. For other coupes, see Glaces, dressings.

Creme plombière—Gefrorene crème mit Schlag-
sahne und Früchten, ice cream with whipped
cream and fruits.

- a la Cairot; with mulberries.
- a la Dame; vanille, rice cream.
- a la Duchesse; apricot, ice cream.
- a l'Espagnol; with oranges.
- a la Gladstone; almonds with peel, vanille.
- a la Havanaise; with bananas.
- a l'Impgratrice; rice, maraschino and fruits.
- a l'Italienne; of rice cream.
- a la Kingmann; chocolate with pistachios.
- Chestnut plombière; vanilla with pounded chest-
nuts in little cone.
- a la Louis Philippe; maraschino with apples.
- a la Madeleine; pineapples.
- a la Marguerite; pineapple cream.
- a la Moderne; of melons.
- a la Montesqieu; rice cream with fruits.
- a la Moscovite; almond milk with fruits.
- a la Napolitaine; melons, oranges and pineapples.
- a la Sultane; nut cream.
- a l'Orientale; strawberrie cream.
- a la Pasteque; watermelon cream.
- a la Rachel; of almond cream.
- a la Reine; peach cream.
- a la Richemond; maraschino cream with nuts.
- a la Suédoise; apricot cream with apples and
pears.

Plombière a la Souveraine—of nuts and peel.

Croquantes—almond crusts.

Demi-glace—half frozen; Halbgefrorenes.

- a la Nesselrode; Halbgefrorenes; chestnuts, cho-
colate, raisins, peel. rum.
- a la Conti; bean, ice cream.
- a la Portugaise; of wine, eggs, peel.

— a la Prince Pueckler; chocolate, maccaroons,
maraschino, rose liquor, black, white and red.

Excellent au Coffee—coffee, flavored custards, mixed
with whipped cream, frozen in square moulds.

Fiori di late—Italian ice bomb.

Forage glacé—ice cream in a cannulated mould.

Gelée Moscovite—iced jelly with fruits.

Glace de Crème—Rahmgefrorenes; ice cream; note
the difference between water ice and ice cream.

— Aida cream: strawberries, pineapples.

— Albufera; vanille, chestnuts, anisette.

- Alexandre; cream, noyau, vanille.
- Alhambra; cream, strawberries, vanille.
- Americaine; crème, nuts, oranges.
- Alexandria; bananas.
- a l'Algerienne; of racahout.
- a l'Andalouse; with coffee or oranges.
- a l'Arlequine; coffee, vanille, strawberries, pistachios.
- aux Asperges Verte; of green asparagus.
- Batavia; orange and vanilla.
- Brésilienne; mousse au kirsh; pineapples.
- Cardinal; vanille, maraskino, currant and cream.
- Cleopatra; pistachios, cream and rum.
- Comtesse Marie; vanilla and strawberries in cases.
- Comtesse Tosca; vanille and coffee in cases.
- Crêole; chocolate and cream, curacao, sugarnuts.
- a la Chatillon Plesis; almonds, cream and rum.
- Cialdini; with cream and coriander.
- Colomb; maraskino, cherry, pistachios, pineapples.
- Corday; paper cases with orange, vanilla, macaroons, maraskino.
- Cubaine; cream and pineapples.
- Cumin; with caraway seeds.
- Donzelle; pineapples with raisins.
- Dame Blanche; lemon and kirsh, or vanille, cream, melangé.
- Duchesse; orange, cream, kirsh.
- Excelsior; orange, cream, rum.
- Esmeralda; strawberries, almonds.
- Fin de Siècle; almonds, cream and rum.
- Glace a la Floridienne; of orange-flower infusion.
- au Four; baked in surprise batter.
- a la Frascati; vanille, kirsh, macaroons.
- Freischütz; vanilla, caraway seeds.
- Florentine; cream, nuts, raspberries.
- Georgette; pineapples, cream, pralines.
- au Gratin; browned in batter.
- Havanaise; coffee, cream, vanille, caramel, or of bananas.
- Japonaise; vanille, crumbs, almonds, marascino.
- a la Léda; cream, marascino.
- Madeleine; cream, vanilla, kirsh, pineapples.
- Maltaise; oranges, cream, kirsh.
- Marguerite; lemon, kirsh, marascino.
- Marie Louise; vanille, strawberries, oranges.

- Marie Stuart; vanille, cream, anisette.
- Marquise; vanille, cream, nuts.
- Monte Christo; brandy, pralinés, strawberries.
- Montmorreny; cream, kirsh, in cases.
- a la Mennet; coffee, kirsh and vanille.
- a la Mignonne; rice and lemon, vanille, fruits.
- a la Napolitaine; orange, vanille, pistache, square brick.
- Noisette; of hazelnuts.
- Nougat; almond, sugar.
- Noyau; nut liquor; kernel liquor.
- Nelusko; chocolate, cream, praliné, curacao.
- Painnoir; brown bread, ice cream.
- Parisienne; pineapples, chocolates, praliné.
- Petit duc; vanille, gooseberry, bar-le-duc.
- Plombière; cream, vanille, kirsh, fruits.
- Portugaise; nectarines with ice cream, curacao.
- Princesse; vanille, anisette, maccaroons.
- Palermitaine; with almonds and pistachios.
- Parisienne; strawberry and vanille.
- Sicilienne; cinnamon, chocolate, coriander.
- St. Charles; raspberries in peaches.
- St. George; orange, curacao, rum.
- Sans-gène; pistache, brandy.
- Santiago**—parfait with praliné.
- Solferino; cream, curacao, strawberry, praliné.
- Sultane; nuts, chocolate, vanille.
- Théodore; vanille, kernel liquor.
- Tutti-frutti; strawberries, lemon, fruits.
- Zanzibar**—cream, curacao, coffee.
- Glace au jus des fruits**—fruit, water ices; Frucht, Wasser-Eis. Note difference.
- Water ices**—de cannaberges; of moosberries.
- de Cantaloupe; melon, water, ice.
- de Pample Mousse; of grape fruit, shaddocks.
- Meringues glacés**; meringue shells, filled with ice cream.
- Moscovite**—iced jelly.
- Mousse**—Schaumgefrorenes; moss.
- a la Courbet; pineapples and liquor.
- a la Francillon; vanille, almonds, maraskino; in paper cases.
- a la Jeanne d'Arc; of burnt almonds.
- Mousseline**—Schaumgefrorenes; frozen frothy cream.
- Nectarine**—thimblemoulds; Becherformen.
- Navarin de fraises**—rum soaked baba-cake, pocket, with kirsh mousse, pistachios, strawberries.

- Omelette soufflé en surprise**—puff omelette with ice cream; serve quick, cold plate.
- Pain glacé**—iced pain, cheese, mould.
- Paniers de glace**—sugar, baskets with ice cream, fruits.
- Parfait**—ice cream in tall glass with whipped cream.
- Pouding glacé**—pains or bombe glacé; frozen puddings; see puddings.
- Riz glacé**—Gefrorener Reis; iced rice; see rice.
- Soufflé glacé**—Gefrorener Auflauf; frozen soufflé; flavored iced custards. See puddings, at the end is a list of soufflé glacé.
- Pudding St. Louis**—vanille ice in lemon ice, maraskino, fruits.
- Soufflé**—for these, see fowl and ices and be sure if it is a warm or iced soufflé, sweet or cheese, or fowl.
- Soufflé au chocolat**—either warm or petit four; these with chocolat custard.
- Petit soufflé**—a la vanille, maraskino, maccaroons, kirsh and fruits.
- a la Palmyre; vanille, lady's fingers, annisette, fruits.
 - Praliné; vanilla, praliné, almonds.
 - Rothschild; vanille, kirsh and fruits.
 - Alcazar; vanille, maraskimo, chestnuts; baked.
- Suprême**—the flesh of fruits taken out, soaked in kirsh or other liquor; served in glass, iced or on dish with crème bavaroise and rice.
- Grape fruit-of; as before, with powdered sugar, tea spoon.
- Timbale glacé**—thimble moulds with ice cream; glazed with apricot marmelade, filled with different ices and fruits.
- a la Francillon; of hazelnut cream, vanille cream, kirsh, fruits, apricots.
 - a la Sicilienne; with orange jelly, pistache cream and fruits.
- Turban glacé**—border of ice cream with fruits.
- aux Fraises; with border of vanille cream, strawberry ice cream, fresh strawberries in kirsh, raspberry-syrup.
- Vacherin glacé**—iced meringue tarte, (with any kind of ice cream).
- Bishoff glacé**—a sherbet of champagne; of syrup and peel; served in glasses.

- Café glacé**—frozen coffee with coffee mousse; served in cups or glasses.
- Iced coffee**—cold, black coffee; served in special thumbler glass with cold cream, whipped cream, fine sugar and natural ice, on saucer with teaspoon.
- Gramolata, granita, granite, granito**—a sherbet, frozen, grawley, in glasses.
- Marquise glacé**—a sherbet of wine, water, sugar, lemon, or of liquor.
- Mazagran glacé**—iced coffee punch; served in glasses.
- Punch or ponche glacé**—sherbets; served in glasses.
- Americaine; of peaches.
 - Anglaise; of different fruits.
 - a la Béatrice; of lemon, rum, champagne, meringué.
 - Bordelaise; of strawberries.
 - a la Bouquetière; with flowers, orange and strawberries.
 - a la Cardinal; raspberries and curacao.
 - Chesterfield; champagne, fruits, syrup.
 - Dalmate; raspberry, champagne, brandy.
 - Delmonico; lemon, orange, kirsh, rum, champagne.
 - Dolgoruky; peaches, champagne, kirsh.
 - Elisabeth; strawberry and kirsh.
 - Favorite; strawberry, rum, brandy.
 - Florentine; roses, champagne, lemon.
 - Francaise; rum and tea.
 - Imperiale; pineapples.
 - Indien; pineapple, lemon, kummel.
 - au Lait; milk punch.
 - Lallah rookh; vanille, rum.
 - Madison; in orange peel with orange sherbet.
 - Malmesbury; orange and liquor.
 - Marion Delorme; strawberry, oranges, maraskino.
 - Marquise; lemon, pineapple-juice, champagne.
 - Monogasque; pineapple, brandy, sherry.
 - Montmorrencey; sherry, kirsh, white wine.
 - Nenuphar; of peels and syrup.
 - Pargny; sherry, rum, cream.
 - Prince de Galle; Prince of Wales; champagne, strawberry, maraskino, orange.
 - Regence; orange, strawberry, pineapple.
 - Reine; lemon, oranges, brandy.
 - Romaine; lemon, rum, champagne.

- Russe; lemon, peel, champagne, liquor.
- Siberienne; vanille, rum.
- Souveraine; pineapple, raspberry.
- Stanley; lemon, coffee, kirsh.
- Surprise; any kind in the form of fruits.
- Toscane; orange, almonds, liquor, champagne.
- a la Tournesol; served in sun-flower of gumpaste.
- Sabayon glacé**—frozen wine foam.
- Sorbet, sherbet, sorbetto**—served in glasses.
- a la Pape; of pineapples, lemon, champagne, cream.
- Spongeade**—light porous, white sugar pastry; a kind of sherbet of fruit, egg-froth, vanille or coffee and chocolate; served in glasses; no liquors nor wines.
- Spoon**—Gefrorener Punch; frozen punch; a kind of sherbet; served in glasses.
- Thé glacé**—iced tea; large glass with natural ice; tea-spoon, lemon and fine sugar; served with a pot of tea; glass on saucer.
- Fruits glacé**—iced Macedoine of fruits, with maraskino and water ices.
- a la Pascale; with vanilla, ice and raspberry-juice.
- Iceland moss**—of the Lychen tribe; food for invalides.
- Ices**—glaces; Gefrorenes, gelati; delicious entremets, made from water, cream, fruit & flavoring.
- Icing**—frosting, glazing with sugar-lotions.
- Imperial**—a summer drink; sugar, lemon, cream of tartare, in boiling water, iced.
- Imperial wine**—a French dry orange wine.
- Indian corn**—Mais.
- Boiled green corn; short thick ears of fresh green corn, boiled 20 minutes; serve with fresh butter; extra plate, small and hot for this dish.
- Corn off the cob; in chafing dish; scraped off the cob, sauté with butter, paprika and salt; small vegetable plate.
- Corn off the cob in front of the guest; take the corns in hot napkins, one separate hot terrapin plate; scrap off the corn, mix freely with sweet butter and cayenne and serve. This is best done in chafing dish, as otherwise the

- preparation gets cool and the butter will not melt as it should.
- Pop-corn candy; green corn, boiled, in molasses mixture which makes it puff-up.
 - Stewed green corn; boiled with butter, flour, milk and seasoning.
 - Green corn sauté a la crème; sauté with bechamel, cream and butter; seasoning nutmeg.
 - Green corn fritters; corn off the cob, mixed with eggs, flour, milk, salt and pepper, boiled to stiff-paste, fried in oil.
- Indigo**—a vegetable coloring.
- Inferno**—a wine of Lombardy.
- Infusion**—the act of extracting the virtues of substances by putting them in a heated vessel and pouring boiling water over, as in making tea.
- Irish stew**—neck of mutton, onions and potatoes stewed.
- Isinglass**—refined form of gelatine, being the dried bladder of a certain fish, especially the sturgeon; Hausenblasse.
- Isinglassine**—artificial isinglass.
- Ita**—drink, made by scalding and scraping Ita-palm-fruit into water, sweetening.
- Italian fry**—ram's kidneys, bread, tendons of veal, calf's brains, sweet breads, rice croquettes, cauliflower; egg-plant, anchovie, artichokes, all dipped into butter and fried; served on same dish.
- Italian paste**—see paste.
- Italian salad**—see salad.
- Italian wines**—some of the very best wines are grown in Italy, but they are not enough recognised, though they are cheaper than their French brethren, under whose name they are very often sold.
- Ivory**—dust obtained from ivory-turners, is often used to make a jelly.
- Jam**—Conserve, a cheese, made of fruit and kept in jars.
- Jamaica pepper**—see allspice.
- Jamun**—a sort of plum, preserved or made to wine.
- Jardiniere a la**—after the style of a gardener's wife; a medley of vegetables.
- Jeaune-manger**—a yellow food; a kind of blanc-manger of yellow color.

- Jellies**—Fr., Gelees; Ger., Gallerten; jellied consommé; cold served in cups, stiff.
- a l'Imperiale; champagne jelly with pineapple.
 - a l'Angelique; with angelica.
 - a la Bachus; with grape-juice, sugar and champagne.
 - a la Belle Americaine; try-colored with candied fruits.
 - a la Bigarade; with bitter oranges.
 - en Casserole a l'Anglaise; with rum, jelly, in saucepan.
 - a la Earl of Fife; pistachio, whipped cream and lemon.
 - a la Princesse Louise; whisked jelly in middle of plain wine jelly.
- Jersey wonders**—sweet fritters.
- Jerusalem artichoke**—see artichoke.
- Jessamine**—essence from flower, used for flavoring.
- Jesuit's tea**—an infusion of the leaves of *psoralea grandulosa*.
- Jew-fish**—500 pounds, Mexico; food of natives.
- Jhal freeze**—a simple hash with lots of peppers; India.
- John Dory**—a very superior fish, flat and broad.
- Boiled John Dory a la Soyer; boiled, onions, sherry, bechamel, mushrooms, oysters, cream sauce.
- Joints**—technical term given to those pieces into which it is customary to cut-up an animal.
- Jorum**—an old fashioned earthenware jar.
- Jowl**—the cheek and jaw, as of a fish.
- Jugs**—vessels having large bodies and narrow mouths.
- Juglandine**—bitter liqueur, made from the shells of walnuts.
- Jujubes**—plumlike fruit of an African tree; now imitated in flavored gum and water, said to hold the same properties.
- Juleps**—drinks composed of sugar and spirit in aromatic water, flavored with fresh mint and chilled with broken ice.
- Julienne**—shreds of vegetables as a rule; a consommé with vegetable shreds.
- Jumbles**—little cakes; layed around the finger and baked in this curled form.
- Juniper**—hollunder, gin is flavored with the essence of this shrub.

Junk—the name given by sailors to salted beef.

Jus—French term for gravy of meat.

Kabob—a roast with sundry modifications, such as stuffing with sweet herbs and herrings; now applied to skewers, etc.

Kadgiori—see kedgerree.

Kail—see kale.

Kale—a cole, or undeveloped cabbage; leaves do not form a head; Winterkohl.

—Sea-kale; choux marin a la Russe; horseraddish, cream, cheese, Hollandaise sauce.

Kangaroo—tail used like oxtail; said to be superior.

Kava—a beveredge prepared from kave, or the long pepper.

Kedgerree—fish; egg, hot milk, butter, saute with rice.

Kern milk—Scotch expression for buttermilk.

Ketchup—a piquant sauce, made from mushroom or tomato, of Japanese origin.

Khat—a shrub in Arabia; the leaves and shoots are used like and for tea.

Khoosh bitters—a tonic and appetiser.

Khulash, or Gulyash—which latter term is the right one; an Austrian stew, made first by the shepherds of the Hungarian Pusstah from various cut-up meats, onions, paprika (lots), potatoes, brown tomatoes.

Kid—Fr., chevreau; Ger., Zigglein; young goat, killed between six weeks and four months.

Kid, country captain—partly roast and broiled, then cut-up, sauté with onions, chillies and turmeric.

Kidneys, Rognons, Nieren—see garnitures, sauces and soups.

Kilderkin—a beer cask holding 18 gallons.

Kimmel—see Kuemmel.

Kingfish—an American fish, known as surf whiting.

Kipper—lit. to hatch; usually herrings; split open, salted and smoked.

Kirschwasser—liqueur, made from cherries, crushed with their stones and kernels.

Kishr—Arabian name for coffee husk; ground, dried, made into coffee.

Kisses—small pieces of confectionery; candies.

Kissing-crust—that portion of a loaf that has been touching another loaf in baking.

- Kitchen**—cuisine; Küche.
- Klipfish**—name for the dried cod, imported from Norway.
- Kloesse**—German name for small dumplings; usually served in soup.
- Kneading**—the process by which the ingredients of dough are thoroughly mixed.
- Kneffles**—small dumplings; Kloesschen.
- Knickebein**—week-kneed; a pick-me-up; egg-yolk in champagne glass; brandy and curacao.
- Knot**—the sandpiper; when fat, can hardly be distinguished from quail.
- Knuckle**—this term refers to the lower part of a leg.
- Kohl-rabi**—a curious variety of cabbage, the edible part being the stem which is swollen and enlarged, to the shape and size of a turnip.
- Kokum**—round acid fruit, sliced and dried, much used in Indian cookery.
- Kosher**—this is a term used in Jewish cookery, denoting pure.
- Koumiss**—a sort of milk wine, made by fermenting mare's, camel's or other milk.
- Kourabiedes**—cake, made in Turkey; beloved by the ladies of the harem.
- Krapfen**—German for fritters.
- Krapfen**—tasty German cakes, go well with tea.
- Kreat**—an infusion of Kreat, makes an excellent bitter tonic.
- Kreatine**—the active principle of meat.
- Kringles**—fancy name of cakes, made in biscuit form.
- Kromesnies**—see Cromesquies.
- Kufte**—Turkish; meat in hard cake-rolls with brown butter sauce.
- Kuempel**—name of Russian and German liquor, compounded of cumin, caraway seeds.
- Kumquat**—a Japanese fruit of the citron tribe, somewhat like orange.
- Kwas**—a kind of beer, brewed in Russia.
- Labrador tea**—James's tea; infusion of the leaves of the *Ledum Palustre*.
- Lactic acid**—the acid of sour milk.
- Ladies' delight**—a mild pickle of sour apples, onions, chillies, in wine or vinegar.
- Ladies' fingers**—see cakes and biscuits.

Lager beer—from the German lager, to store or lay-by; stored over winter.

Lamb, Agneau, Lamm—see tournedos, sauces and garnitures.

—Entier; sauce poivrade; roasted whole, with mint per sauce.

—en Brochette a la Dumas—marinated with corned beef, breaded, roasted, colbert sauce.

—Carré d'Agneau; forequarter, target of lamb.

—Chartreuse d'Agneau; with vegetables in mould.

—a la Dudley; roast gigot with kidneys and sweet breads.

—Froid; sauce menthe; roast, cold, with mint sauce.

—a la Gastronomer; boiled lamb breast with lettuce, boiled in mould, white sauce.

—a la Hongroise; stewed, sliced, with onions and paprika.

—a la Milanaise; braised with tomatoes, macaroni and mushrooms.

—a la Paskal; Passover lamb.

—Roast lamb; should always be served with sauce; at least in America.

—Rotie a la Venaison; as venison; red wine marinade, sour cream sauce.

Cotes or cotelettes d'Agneau—fore quarter and cutlets; see tournedos and garnishes.

—a l'Anglaise; egged, breaded, roasted, green peas.

—a l'Algerienne; stuffed with artichoke purée, force-meat and truffles.

—Arago; stuffed with duxelle, colbert sauce.

—a la Belle Alliance; roasted with foie gras, truffles, madeire with tomato sauce.

—a la Boulangère; dipped in oil and flour, roast on spit, cream sauce.

—Braza; with marrow fritters and red wine sauce.

—a la Bussy; sauté, stuffed with forcemeat and truffles.

—a la Chancelliere; whole saddle, shoulder chopped, spiced, breaded and baked.

—a la Carignane; egged with cheese, roast in butter on paste border, combs; brown sauce.

—a la Catalane; stuffed with cream sauce, truffles, red peppers; browned.

—a la Champvallon; braised with gravy and potatoes.

- a la Charleroi; stuffed with onion mush, cheese and baked.
- a la Chantilly; stuffed with pea purée, sauté.
- a la Chatelaine; stuffed with forcemeat and onions, brown sauce, pea purée.
- a la Cambon; stuffed with oyster plant, sweet peppers; brown sauce.
- a la Clichy; stuffed with forcemeat, baked, champagne sauce.
- en Crepinettes; in nets.
- a la Cussy; on forcemeat border, ragout of truffles, tongue, sweet breads, madeire.
- a la Dada Grofna; with Russian sauce.
- a la Dauphine; larded with truffles and tongue.
- a la Demi-deuil; with truffles, madeire sauce and crusts.
- a la Dubarry; with artichoke purée.
- a la Duchesse; stuffed with uxelle, baked, pea purée, vegetables in white sauce.
- Farcie; stuffed; one side with a layer of forcemeat as a rule.
- en Feuillettes; in puff paste.
- a la Fremeuse; breaded, sauté, garlic, turnip purée.
- au Four; baked.
- Fourées; very much like farcie, stuffed with artichoke purée.
- a la Francaise; with mushrooms, fowl breasts, tongue, truffles, madeire sauce.
- a la Francillon; with veal force and truffles, baked, truffle sauce.
- a l'Imperatrice; stuffed, sauté, onion purée and celery purée.
- a la Maintenon; stuffed with forcemeat, white cream sauce.
- a la Maison d'or; breaded, frizzled, crusts with foie gras; brown sauce.
- a la Japonaise; broiled with Japanese crosnes; screw shaped turnips.
- a la Maltaise; white cream sauce, Xeres wine, orange-juice.
- a la Maréchale; stuffed with forcemeat, truffles; brown sauce.
- a la Marseillaise; breaded, sauté, garlic, tomato sauce.
- a la Massena; stuffed, foie gras, chicken cream ragout; madeire.

- a la Minute; fried.
- a la Monaco; stewed with capers and peas, milk sauce.
- a la Montgelas; with truffles, mushrooms, tongue julienne; white sauce.
- a la Nelson; breaded, sauté, with mushroom purée.
- a la Piémontaise; breaded, sauté with forcemeat, brown sauce, celery knobs.
- a la Pelissier; broiled, madeire sauce, chicken livers and truffles.
- a la Leverrier; stuffed with forcemeat, sweet breads and truffle sauce.
- a la Pompadour; stuffed with ragout en papillote; see there.
- a la Robert; with brown onion sauce.
- a la Robinson; broiled with brown sauce with chicken livers.
- a la Saint Hilaire; sauté with tomatoes, green peppers, mushrooms, brown sauce.
- a la Saint Cloud; larded with truffles.
- a la E. F. Sheppard; stuffed with truffles, tongue and green peas, foie gras, crusts.
- a la Victor Hugo; with horse-raddish and truffle sauce.
- a la Westmoreland; with sliced truffles.
- a la Zingara; with smoked tongue in julienne, ham, brown sauce.
- Emincée d'Agneau**—minced lamb.
- a la Mélicourt; with potatoes on toast.
- Epaule a la Gendarme**—shoulder with tongue, endives and madeire.
- a la Montmorreny; boned, stuffed, stewed with truffles.
- a la Théodore; boned, stuffed, steamed with wine, bacon, vegetable, madeire.
- a la Windsor; with beef tongue.
- Epigrammes d'Agneau**—a l'Ancienne; forequarter, boned, round slices, breaded with uxelle, baked on forcemeat border with new peas.
- a la Jérusalem; breast of lamb, breaded with Jérusalem artichokes.
- a la Louisianaise; slices, breaded, broiled with broiled sweet potatoes and madeire sauce.
- With chicken livers; breast of lamb, breaded, fried with broiled lamb chops; chicken liver sauce.

- Escalloppes d'Agneau; collops of lamb.
Fillets d'Agneau—lamb fillets.
— a la J. E. Hedrington; with ham; served by ripping paper up, but serving the fillet in the paper on guests plate.
— a la H. McConnel; in paper cover with ham, Spanish sauce, financière garnish.
Fraise d'Agneau—ruffle of lamb.
Fresure d'Agneau—lamb fry or fries, the pluck, heart, liver, lights, etc.
Fricandeau d'Agneau—lamb breast, larded and braised.
Gigot d'Agneau—leg of lamb.
— a la Palestine; with Jérusalem artichokes.
— a la Polonaise; marinaded with sour cream sauce. For other garnishes, see mutton, sauces, garnishes.
Gorge d'Agneau—scrag or neck of lamb.
Haricot d'Agneau—Haricot d'Agneau or ragout of lamb.
Issue d'Agneau—ruffle of lamb.
Karri d'Agneau—curry of lamb.
Noisette d'Agneau—fillets d'agneau; same part as fillet mignon of beef.
— a la Belmont; broiled with mushrooms, cucumbers and truffles.
— a la Cherubin; with mushroom sauce and paper cover; papilote.
Mignonette d'Agneau a la Rachel—small fillets steak, sauce brune, artichoke bottoms, marrow and truffles.
Noisette a la Sévigné—with patties of fine ragout.
Pilaff a la Grecque—rice with fowl livers.
Pascaline d'Agneau a la Royale—Passover lamb, stuffed.
Pieds d'Agneau—lamb's feet, lamb's trotters.
Patée Chaud d'Agneau a la Richelieu—; lamb's sweet bread, pie with cream sauce in patties.
Crepinette de Pieds d'Agneau—flat sausages of lamb's feet in net.
Quartier d'Agneau—quarter or for quarter.
Poitrine d'Agneau, Farcie a la Verie—boned, stuffed with force-meat with French beans.
A la Moltke—with chestnut and potato purée.
A la St. Menehould—breast stuffed with veal force-meat, with asparagus sauce.
Rocky Mountain oysters—lamb's fries, sweet breads.

Rack of lamb—Quarré d'Agneau; a la Bonne-Femme; in casserole with potatoes and gravy, garlic flavored.

Roti d'Agneau—a la Kleftico; dressed with quartered artichokes, potatoes, mushrooms and gravy.

Selle d'Agneau—saddle of lamb; a la Nivernaise, with carrots and potatoes.

— a l'Aspicius; with green peas, chestnuts, cauliflowers, artichoke bottoms, half-glaze.

— a la Salvandy; with partridge forcemeat, truffles sauce, stuffed cabbages.

Sikbaj a l'Arabique—Arab. stew of sheep's head.

Sut Kebabi—Turkish lamb steaks.

Petit Agneau—Spring lamb; always take note when Spring lamb is ordered on account of higher price.

Lallah Rookh—a sherbet, made of vanilla ice cream with rum, sherbet glass.

Lambic—a strong beer brewed in Belgium.

Lampreys—Fr., *Lampreies*; Ger., *Lampreten*; famous eel-like fish.

Landrails—corncakes.

Lapwings—Fr., *Vanneaux*; Ger., *Kiebitze*; small birds of the plover family.

— *Oeufs de Vanneaux*; plovers eggs, see plovers eggs.

Lard—Fr., *Saindoux*; Ger., *Schweinefett*; the white fat of the pig, melted down.

Larder—a pantry.

Larding—fatless meats, enriched with thin strips of lard, by means of a larding needle.

Lardoons—Fr., *Lardons*; strips of bacon fat, used in larding.

Larks—Fr., *Alouettes*; Ger., *Lerchen*.

Larks in Nests—stuffed and boned on artichoke bottom, in case with eggs of forcemeat, stuffed in mushrooms.

Lavender—an aromatic plant of the genus *Lavandula*; an essence.

Laver—an edible sea-weed.

Lecha crema—a Spanish cream custard.

Leeks—Fr., *Poireaux*; Ger., *Lauch*; between the onion and garlic.

Legumes—plants that bear pots; vegetables in general.

Lemons—Fr., *Citrons*; Ger., *Citronen*.

- Lentils**—Fr., *Lentilles*; Ger., *Linsen*; shaped like a lens; veget.; like peas.
- Lettuces**—Fr., *Laitues*; Ger., *Lattiche*; used for soups, vegetables and salads.
- Leveret**—a young hare.
- Liaison**—conjunction; *lié*; bound together.
- Licorice**—see *liquorice*.
- Lights**—the lungs of an animal; so called, because of their lightness.
- Lilies of the valley**—an excellent wine is made in Germany from the flowers of this plant, mixed with raisins.
- Lima beans**—a soft butterbean; very much like *flagolets*; see *beans*.
- Limes**—fruit of the citrus *limetta*; closely allied to the lemon; small and sweet; used for cordials; a preventive for scurvy.
- Limpets**—a rochfish; good to eat, can be cooked in any way like oysters.
- Linf**—a fish, species of cod.
- Linseed**—the seed of flax; used as tea for invalides; glutinous and aromatic.
- Liqueurs**—see *cordials*, *cocktails* and *liquors*.
- Liquorice**—Fr., *Reglisse*; Ger., *Lakritze*; sweet root, growing wild in sub-tropical climes; extract obtained by slicing and boiling.
- Licorice paste**—*Bärendreck*; root scraped, bruised and boiled, reduced, mixed with gum-dragon, strained; made in paste with sugar.
- Litre**—measure in the metric system; 1.76 English pints.
- Liver**—Fr., *Foie*; Ger., *Leber*; must be cut in strips and washed before cooking.
- Liver Kabobs**—cut in equal pieces, on skewer, with fat, sauce of stock, garlic, vinegar.
- Loach**—a small river fish.
- Lobsters**—Fr., *Homards*; Ger., *Hummern*; see *Ter-
rapin*.
- a *l'Americaine*; mushrooms, onions, garlic with spices roast in oil, boiled with tomatoes and Chablis wine, lobster cut-up or sliced in tomato sauce with eggs; served over.
- en *Belle-vue*; in jelly.
- au *Beurre*; broiled with maitre butter, and butter sauce.
- Bordelaise**—white wine, white sauce, onions, mushrooms and egg-yolks, or the same with red wine.

- a la Borgia; with Italian sauce.
- a la Sauce Rouge; paste of lobster roes, lobster marrow, egg-yolks with oil, with shallots and dragon; served cold.
- a la Brentano; a ragout of lobster in shells with slices of the tails and jelly; served cold in pyramid.
- en Brochette; slices of lobster with bacon, broiled with butter.
- a la Chevreuse; slices of boiled lobster with shallots, madeire, spices and white cream sauce, stuffed in silver shells, with truffles, baked.
- a la Creme; in cream sauce; in chafing dish with dry toast, terrapin plate; should be handed around, so that guest can help himself.
- a la Delmonico; slices, boiled in cream and madeire with egg-yolks and spices.
- a la Diable; with mustard, cayenne and brandy, stuffed on halves, breaded, baked.
- Farcie; stuffed on halves.
- Farcie a la Narraganset; croquette paste in shells, breaded, baked.
- a la Gloucester; in jelly with garniture of eggs, mayonnaise sauce.
- Lobster a la Cardinal; stuffed with cream in shell, gratinée.
- Lobster Grillé a la Maitre d'Hotel; broiled with Maitre butter and drawn butter; serve sep.
- a la Diable; chopped, re-filled, devilled, browned.
- a la Hambourgeoise; boiled with lobster sauce.
- a la Herrenhausen; marinaded, cold with jelly and mayonnaise sauce, pyramid.
- a la Honolulu; ragout with rice.
- a l'Indienne; curry with rice.
- a l'Irlandaise; ragout with Xeres wine & lemon.
- a la Louisiana; sliced with cream sauce.
- a la Mariniere; with white wine, carrots and onions.
- a la Maryland; sliced with tomatoes, cream sauce and rice.
- a la Micado; chopped, re-filled in shell, cream sauce and truffles.
- a la Nantaise; sliced with mayonnaise sauce.
- a la Newburg; sliced in cream with egg-yolks and madeire; served in chafing dish.

- a la Nippon; chopped, re-filled in shell, port wine and brandy, meringué, flambé.
- a la Pasha; shells filled with lobster forcemeat, butter and baked.
- a la Parisienne; boiled in white wine, sauce madeire with tomatoes.
- a la Philadelphia; with truffles.
- a la Provencale; in white wine, mushrooms, oil and garlic, brown sauce.
- a la Rushmore; chopped with onions, white wine, baked with madeire and tomatoes.
- a la Savannah; in coquille, green peppers, white sauce.
- a la Suedoise; in border of lobster-meat and force, anchovie sauce.
- a la Turque; with saffron rice.
- a la Varenne; cold in jelly.
- a la Victoria; in shells.
- a la Washington; cut in thick slices a l'Americaine, with white sauce, truffles, stuffed in shells, glazed.
- a la Harlequin; cold in jelly, dressed in funny style.
- in Jelly a l'Ancienne; cold with jelly, vegetable salad, red mayonnaise sauce.
- Ballon de Homard; mould of lobster forcemeat in jelly with spices, cold.
- Ballotines de Homard; forcemeat of lobster, stuffed in tomatoes with white sauce; served with fish quenelle, hot; maybe served cold in jelly.
- Buisson de Homard; bushel of lobsters.
- Coquille de Homard; forcemeat of lobster stuffed in silver shells, baked.
- Cotelettes de Homard; lobster force-meat, stuffed with cream sauce, breaded and eggs; fried in hot fat with fried parsley.
- Escaloppes d'Homard a la Veri; slices with rag-out of tomatoes, nudules, mushrooms.
- Gratin d'Homard a la Diplomat; in paste with egg-sauce, baked, oyster garnish.
- Medaillons de Homard; force of lobster, in rice border.
- Miroton de Homard; lobster slices on salad.
- Mousse or Mousseline de Homard; moss, very light and spongy, of lobster, cream sauce and

- chaudfroid sauce; a paste, in little moulds cold with mayonnaise sauce.
- Omelette de Homard à l'Americaine; salpicon of lobster in omelette with red butter.
- Pain de Homard; jelly paste or cheese of lobster.
- Patée de Homard; lobster pie.
- Locusts**—the name given to the sweet pods or beans of the Care-tree, from which a brandy is made; sometimes used as gin.
- Logwood**—a color is prepared from this; used in confectionery.
- Loin**—that part of an animal which extends from the backbone between the ribs and tail.
- Loquat**—the fruit of the Japanese Medlar; size of large plum, contains four seeds.
- Louvain beer**—brewed in Antwerpen; taste of pine-wood.
- Lovage**—root, is used to prepare cordial.
- Love apples**—tomatoes.
- Love in disguise**—calf's heart, stuffed with veal forcemeat; rolled in vermicelli.
- Loving cup**—costly cup filled with spiced wine; passed round, each guest drinks of it.
- Lozenges**—small sweetmeats or medicated tablets in four cornered form; prepared without heat by poudering ingredients and beating them in stiff paste with gum.
- Luncheons**—meal between breakfast and dinner.
- Lucines**—French for clams.
- Macaroni**—a preparation of fine wheat flour and water; usually made in pipe form.
- a l'Allemande; boiled with butter and cream; sometimes cut up ham.
- a l'Anglaise; boiled in stock, cheese and bread-crumbs, baked.
- a la Bayonnaise; with ham.
- a la Béchamel; with white cream sauce.
- au Beurre; boiled, baked with cheese, egg, milk and butter.
- a la Bourgeoise; with butter and cheese.
- a la Calabrese; with purée of tomatoes.
- a la Camerani; with egg-plant, cheese, mushrooms and cock's combs.
- a la Cardinal; with crayfish.
- en Coquille; served in shells.

- a la Cussy; with truffles and cock's combs.
 - a la Dominicaine; boiled with purée of mushrooms and anchovies.
 - au Four; baked.
 - Fourré; coated with fine hash.
 - a la Francaise; with white wine.
 - a la Génoise; boiled, baked with cheese and mustard.
 - au Gratin; baked with a crust of cheese and butter.
 - aux Huitres; with oysters.
 - a la Hussarde; with truffles, cheese and cream.
 - Incasciati; with eggplant, mushrooms, cock's comb.
 - a l'Italienne; with brown gravy, butter and cheese. (b) or cooked with milk.
 - a la Levantine; with purée of tomatoes.
 - a la Livournaise; with purée of tomatoes.
 - Maigre a la Napolitaine; boiled in milk; served with mussels.
 - a la Ménagère; boiled with Swiss cheese.
 - a la Milanaise; with ham, tongue, mushrooms and purée of tomatoes.
 - a la Montgelas; with julienne of truffles, mushrooms, chicken and tongue.
 - a la Napolitaine; boiled in saltwater with onions; stewed with cheese and cream, or with tom.
 - a la Nicotera; with beef and mushrooms.
 - a la Portugaise; with purée of tomatoes and cheese.
 - a la Paspoly; maccarooni with lasagnes, boiled together.
 - a la Princesse; with purée of rabbit.
 - a la Reine; with cheese and purée of chicken.
 - a la Rossini; with purée of gooselivers and truffles.
 - a la Sicilienne; with eggplant, mushrooms and cock's combs.
 - Timbale de Maccarooni; thimble-mould of maccarooni.
 - a la Béchamel; with white cream sauce.
 - a la Beckedorf; with smoked salmon.
 - a la Bontoux; with truffled ragout.
 - a la Florentine; with tomatoes.
- Maccaroons**—a pastry, made of kernel flavoring, mostly almonds with white of egg.

- Mace**—a spice; the network covering of the nutmeg.
- Macédoine**—a medley of either vegetables or fruits with sauce or syrup.
- Mackerel**—Fr., Maqueraux; Ger., Makrelen; a beautiful fish, has no scales.
- Madeira**—a wine of Madeira.
- Magnum-Bonum**—a plum; applied to big American potato.
- Mahaya**—an Indian spirit distilled from honey.
- Mahia**—an Arabian spirit distilled from dates.
- Maids of honor**—dainty cheese cakes.
- Maigre**—the French term for thin or poor; applied to soup or sauce; made without meat.
- Maintenon**, a la—particular mode of preparing cutlets and making sauces for them.
- Maitre d'Hotel**, a la—mostly applied to dishes; served with butter which has been mixed with fine herbs.
- Maizena**—a preparation of Indian corn in the form of fine flour.
- Malaga**—a Spanish wine of dark-brown color, very sweet and heavy, fig-syrup is often used in the preparation.
- Malakoff**—Russian stomach elixir.
- Malic-acid**—acid of many fruits, especially green apples.
- Mallard**—see wild duck.
- Malma**—a North American trout, dolly-warden.
- Malmsey**—wine of the Azores; sweet.
- Malt**—Fr., Dreche; Ger., Malz; grain, chiefly barley which has become sweet from conversion of starch into sugar; result of insipient fermentation.
- Malt-extract**—infusion of amper malt; reduced with honey or jelly.
- Malvasia**—Italian wine of no great repute.
- Mammee-apple**—size of small melon, wild apricot, tropical America; sweet aromatic odor.
- Mandarin**—a small kind of orange, supposed to be of Chinese origin.
- Mandoletti**—delicious Italian sweetmeats, made principally from almonds.
- Mangoes**—Fr., Manges; Ger., Mangos; replaces the apple to the Indian, is of exquisite flavor; size and shape of a goose's egg, olive green color, melts in the mouth with a cool refresh-

- ing sweetness; largish stone something resembling that of the peach.
- Mango-pickle**—pickled with ginger, sugar and chillies.
- Mangold-wurzel**—a large field beet.
- Mangostan**—fruit of an Asiatic tree; size of an orange; flavor, grapes and strawberries.
- Manna**—dried exudation of a tree, genus *fraxinus*.
- Mannacroup**—a granular preparation of wheat deprived of bran, childrens food.
- Manzanilla**—light pale sherry with slightly bitter taste.
- Maple**—sugar and syrup; gained by tapping the maple tree and reducing the juice.
- Marasquino**—liqueur prepared from the kernel of the marasca cherry, at Zara, Italy.
- Margarine**—an imitation butter; made of caulfat and bone matter.
- Marigolds**—flours of this plant are used to scent cheese.
- Marinade**—French term for brine or pickle in which fish, flesh or fowl is soaked previous to their being cooked.
- Marjoram**—Fr., *Marjolaine*; Ger., *Majoran*; used as a flavoring in cookery.
- Marmelade**—a preserve, made of the pulp of fruits, originally made of mermeloquince, orange marmelade, made of orange peel mostly; now popular.
- Marmande**—a low-class French brandy.
- Marrow**—the inner pulp of bone.
- Marsala**—amper-colored wine from Sicilly.
- Marshmallow**—Fr., *Guimauve*; Ger., *Sammetpappel*; juice of root, used in soft confectionery; said to relieve colds and coughs.
- Martinoos**—pods are used in salad, somewhat like green peppers.
- Marzipan**—*marchepane*, *massepain*; an almond paste.
- Masata**—South American spirit, distilled from bananas.
- Mashing**—breaking up food stuffs to render them soft and digestible.
- Masking**—painting over or covering with any thickish fluid, such as jam or sauce.
- Mastic**—the resin which flows from the incised bark of *pistacia-lenticus*; used in chewing-gum.
- Mate**—see Paraguay tea.

- Matelotte**, a la—sailor's style; a sauce or stew; prepared for and with fish; made of wine, herbs, onions, spices and broth.
- Maxixe**—a Brazilian vegetable, resembles cucumber, covered with thorny warts.
- May-drink**—German name for a delicious wine cup.
- Mayonnaise**—a sauce, made of egg-yolk and oil by slowly mixing and frothing.
- Mazagran**—black coffee; served in special glass.
- Mazers**—loving cups or pledge cups.
- Mead**—Fr., Hydromel; Ger., Meth; liquor brewed from honeycombs, after honey has been drawn away.
- Meagre**—Fr., Maigre; large Mediterranean fish of immense size.
- Meal**—signifies ground corn, grain or peas, or a repast.
- Meat**—Fr., Viande; Ger., Fleisch; flesh-food.
- Medlars**—Fr., Neffles; Ger., Mispeln; fruit of agreeable acidity which sets in after the pulp has begun to decay.
- Medoc**—French claret, produced in Gironde district; St. Julien, Margeaux, Lafitte.
- Melillot**—a plant of the clover tribe.
- Melisse, eau de**—a liqueur, made in Roumania.
- Melons, Melonen**—eaten with fine sugar or with salt and pepper, finger bowl.
- Cantaloupe-melon; round, irregular skin; served with sugar and teaspoon.
 - Canadian-melon; of great size, very superior, like cantaloupe.
 - Coulommier-melon; remarkable for its hardness.
 - Market-melon; smooth and almost spherical.
 - Musk-melon; a kind of large Cantaloupe.
 - Figari-melon; not larger than a hen's egg.
 - Persian-melon; pear-shaped, yellow, very sweet.
 - Ivory-melon; a water-melon of white flesh; spoon and sugar.
 - Water-melon; of rosy flesh with black seeds; spoon and sugar. Of all melons those with greenish white flesh are considered the best.
- Menestera**—name for a Spanish stew or pottage, made of vegetables and nuddles.
- Menestrone**—a favourite Italian stew or soup, made very much like Menesteral.
- Mengau**—a kind of gruel, made in Brazil from green plantains.

- Menschenfreund**—a stomachic bitter; prepared in Russia.
- Menu**—Bill of Fare.
- Meringues**—beaten white of egg with castor sugar, set in quick-oven, formed in shape of half moulds.
- a la Chantilly; filled with whipped cream.
- Glacé; filled with ice cream.
- Merissah**—a fermented drink, made from dates.
- Metheglin**—brewed from honey and water; ancient.
- Midzu-ame**—Japanese extract of barley-malt and rice.
- Milk**—Fr., Lait; Ger., Milch; contains all the elements for the growth and maintenance of the human body.
- Milk-punch**—milk with ice, lemon-juice, rum or brandy, shaken, grated nutmeg on top.
- Milktoast**—bowl filled with toast and covered with boiling milk; terrapin plate; serve milk separate.
- Milkweed**—used in salads, stems abound in warm-tasting, milky juice.
- Millet**—small round seeds equal to rice; Ger., Hirse.
- Mille-feuille**—see cakes.
- Milt**—the soft roe of a fish.
- Mince-meat**—Fr., Émincer; signifies anything that is minced or chopped up finely.
- Mince-pies**—served hot or cold with fine sugar; prepared with currants, raisins, candied peel, ratafia, cloves, mace and nutmeg.
- Minion-fillets**—delicate small underfillets.
- Minnows**—very tiny river fish; sometimes used for white bait.
- Mint**—Fr., Menthe; Ger., Pfeffermünz; one of the most powerful herbs used for drinks and vinegar-sauces; for lamb.
- Crème de Menthe; sweet ladies liqueur; served frappé, mostly on crushed ice with straws in special or sherry glass.
- Mint-sauce**—cold vinegar sauce with chopped mint, served with roast lamb or cold lamb.
- Minute, a la**—prepared very quickly, mostly broiled meats in thin slices or sautés.
- Mirepoix**—flavoring used for savoury stews, consists of red or white wine, stock, onions, shallots, bay-leaves, thyme, garlic, bacon and raw ham.
- Mirin**—a Japanese sweet liquor.

- Miroton**—French for a kind of dish, made up of cold meats, now applied to other dishes also.
- Miserables**—popular name for the husks of cocoa-beans; used in concoctions.
- Mites**—food destroyers.
- Mixed-pickles**—gherkins, onions, cauliflower, etc., mixed, cut-up and pickled.
- Mocha**—strong coffee.
- Mock**—this term signifies an imitation.
- Mode, a la**—Francaise; French style; see beef a la Mode.
- Moisten**—term means to put upon meat fluid of stock or broth, water, etc. to stew.
- Molasses**—Fr., Melasses; Ger., Melasse; a dark colored thick fluid which drains off sugar-cane in course of its preparation.
- Mole**—delicious Mexican ragout; chopped turkey with tomatoes and peppers.
- Mongol wine**—Asiatic wine, made by fermenting milk; very insipid.
- Montglas**—French for a preparation of meat, mushrooms, truffles, cut up in large pieces; a kind of big julienne.
- Moor fowl**—moor cock or moorhen; red legged ptarmigan.
- Mortadella**—an Italian sausage, made of many things and eaten cold.
- Morels**—Fr., Morilles; Ger., Morcheln; hollow mushroom.
- Moringa**—horseraddish tree; used as such (the root only).
- Moscata**—Picmontes wine.
- Moselle**—well-known German wine from the grapes flourishing on the banks of the stream.
- Moulds**—Fr., Moule; Ger., Formen; signifies forms in tin or other metal to give food preparations shape and form.
- Mousse**—French for froth or foam; in ices; almost liquid paste.
- Mousse of Virginia Ham**—poached with spinach.
- Moxie**—a nerve-food; beverage.
- Muffins**—puffy and warm rolls in round form, mostly cut in two and toasted.
- Muguet des Bois**—see Asperule Odorante; Waldmeister.
- Mulberries**—Ger., Maulbeere; in size and shape somewhat like blackberry.

- Mull** or **mulled**—signifies drink that has been heated by boiling, spiced and sweetened.
- Mulligatawny soup**—Mila-gu-tamur; see soups; a curried Indian soup; rice and chicken.
- Muller**—vessel, used for mulling.
- Mullet**—Fr., Mulet; Ger., Meerbarbe.
- Mum**—a very strong beer, made with spruce.
- Mush**—a sort of porridge, made with Indian corn meal.
- Mushrooms**—champignons, cépes, morels, truffles and many others.
- Mushrooms under glass**—broiled on toast with Maître butter under glass cover; must be served with cover on to guest; cover removed when all the plates have been put before the guest.
- Musk, Moschus**—essence prepared from the contents of the musk-bag of the musk-deer; powerful, warm aromatic flavor.
- Musk-mellons**—delicious fruit of rosy flesh; serve with fine sugar and teaspoon.
- Muskellunge**—large American pike; fish of the great lakes.
- Mussels**—Fr., Moules; Ger., Muscheln; the oysters of the poor; a shell-fish unsurpassed in flavor; all sauté mussels; served in chafing dish; see terrapin, sauces, clams.
- a la Bordelaise; with onion sauce; red wine.
 - Bouillie a la Crème; boiled with cream sauce.
 - en Brochette; on skewers.
 - a la Diéppoise; onions, white wine, cream and cayenne pepper.
 - a l'Estouffade; stewed.
 - Farcie a la Turque; boiled, stuffed with onions and rice in oil, fennel raisin.
 - au Four; baked.
 - en Fricassé; in white sauce.
 - au Gras; stewed with bacon and mushrooms, thick sauce.
 - a la Mariniere; boiled with butter, herbs, black pepper and bread crumbs.
 - a la Napolitaine; sauté with spices, onions, butter, egg-yolk and lemon-juice.
 - a la Poulette; sauté in yellow sauce; egg-yolk and white wine.
 - a la Provencale; boiled, sauté with herbs, shallots and mushrooms, parsley, crumbs.
 - a la Grecque; mixed with rice.

- a la Villeroy; baked with egg-yolks, bread-crumbs and vileroy sauce.
- en Pilau a l'Arménienne; stuffed with rice, mixed with tomatoes and pistachios.
- Must**—the juice of the grape before fermentation.
- Mustaccioli**—ginger bread, stuffed with fruit mince, glazed with chocolate.
- Mustard**—Fr., Moutarde; Ger., Senf; seeds of the mustard plant pounded, boiled in vinegar or must; must-ard.
- Mustard salad**—the first sprouting from the seeds, are used as salads.
- Mutton**—Fr., Mouton; Ger., Hammelfleisch.
- Roast mutton should always be served with red currant-jelly.
- Saddle of mutton; the filet; should be cut in lengthwise slices above and one slice underneath the filet; is sometimes carved across.
- a la Belfort; roasted, sliced in bordure, soubise sauce.
- Leg of mutton; is carved like ham.
- Animelle de mouton; wedder (ram's) stones.
- Blanquette de mouton; ragout of mutton in white sauce.
- Carbonnade de Mouton a la Bretonne; ragout of mutton with crushed white beans.
- Carré de mouton; fore quarter.
- Caree de Mouton a la Servante; larded and roasted.
- a la Soubise; with purée of onions.
- Cassolet a la Carcassonnaise; roast with garlic and chopped pork, white beans and onion sauce, baked with bread crumbs.
- Chaki-kebabi; roast mutton on long spits.
- China-chilo; ragout of mutton with piquante sauce.
- Chips and chops; ribs with sauté potatoes.
- Cotelette de mouton; mutton chops; chops is more used with mutton than cutlets.
- a l'Africaine; stuffed with egg-plant.
- a l'Anglaise; dipped in butter and crumbs, grilled with vegetables in cream sauce.
- a l'Avignonnaise; with cream sauce, crumbs and cheese, baked.
- a la Bardou; with green peas and chopped fried ham.

- a la Barnsley; first boiled five minutes, then grilled.
- a la Bayonnaise; with Bayonne ham.
- a la Béchamel; with cream sauce.
- a la Bignon; with garlic and stuffed potatoes.
- a la Bohémienne; crumbed, grilled, brown tomato sauce.
- Braisé a la Financière; brown Xeres, wine sauce, livers, combs, sweet breads, quenelles.
- Braisé a la Jardiniere; with young garden vegetables.
- Braisé a la Montgelas; with onions and bacon, stuffed with fat liver and truffles.
- Braisé a la Salvandy; with mashed green peas.
- a la Soubise; with white purée of onions.
- a la Brasseur; with shallots, parsley and lemon-juice.
- a la Bretonne; egged and crumbed with mince of onions in cream and eggs.
- a la Chasseur; with mashed potatoes and devilled sauce.
- a la Chicorée; with endives.
- a la Choiseul; stuffed with veal-forcemeat.
- a la Clamart; with mashed green peas.
- a la Clermont; with onions.
- a la Conti; with mashed lentils.
- a la Diplomate; with thick gravy.
- a la Dreux; larded with julienne of truffles and tongue, ragout of truffles, mushrooms and fowl kidneys.
- a la Druard; with croquette paste, crumbed, roast, sauce chateaubriand.
- a la Dubarry; with mashed artichokes.
- a la Duc d'Albany; with assorted vegetables.
- a la Duchesse; with mashed chestnuts.
- a la Durcelle; baked in paper cases.
- Grilled a la Maintenon; coated with mushrooms.
- Grillé a la maitre d'hotel; with maitre d'hotel sauce.
- a la Hongroise; with fine herbs and piquante sauce.
- a l'Indienne; with curry sauce and rice.
- a l'Italienne; with nuddles.
- a la Lyonnaise; with onion sauce.
- a la Madras; with pickles and curry sauce.
- a la Maintenon; with onion purée, potatoes and and tomato sauce.

- a la Mancelle; with mashed chestnuts.
- a la Maréchale; crust baked.
- a la Marseillaise; coated with mashed onions.
- a la Marquise; with ham and veal forcemeat.
- a la Minute; fried in butter.
- a la Monte Carlo; with green beans.
- a la Montgelas; with ragout like braisé.
- a la Murillo; with mutton mushroom crust.
- a la Nelson; stuffed with onion purée with eggs and cheese.
- a la Nicoise; roasted with purée of Lima beans.
- a la Nivernaise; with carrots.
- en Papillottes; in papers, baked.
- a la Paysanne; with mashed horse-beans.
- a la Perigueux; with truffles.
- aux Petites Racines; with carrots and turnips.
- a la Pompadour; with onion purées, egged, crumbed, with vegetables.
- a la Prince de Galle; with mashed turnips.
- a la Princesse; stuffed with forcemeat, truffle-sauce.
- a la Provencale; with onion purée, eggs and cheese, baked.
- a la Reforme; with reform sauce.
- en Robe de Chambre; coated with veal forcemeat.
- a la St. Germain; with mashed green peas.
- a la Savary; marinaded, fried in butter and oil, artichoke purée.
- a la Soubise; with purée of onions.
- a la Soubrick; with gooselivers and mushrooms.
- a la Suédoise; with sauce of white wine, apples, horse-raddish and mayonnaise.
- a la Toulousaine; with goose liver, cream sauce, cheese and baked.
- a la Valois; stuffed with herbs and truffles, with stuffed olives, bearnaise sauce.
- a la Vatel; stuffed with chicken forcemeat and truffles, ragout financière.
- a la Venaison; like venison.
- a la Vicomtesse; with thick sauce of ham, mushrooms, egg-yolks and stock.
- a la Zingara; with purée of beef tongue.
- Cotes de Mouton; ribs of mutton.
- Crepinettes de mouton; flat mutton sausages.
- Double de mouton; hindquarter of mutton.
- Emincé de mouton; minced mutton.

- a l'Auguste; with eggs.
- EpauLe de mouton; shoulder of mutton.
- Braisé a la Windsor; with vegetables.
- a la Chevalier; roast with spices and mushrooms.
- Musette d'épauLe de mouton; stuffed shoulder of mutton.
- Etuvee de mouton; stewed mutton.
- a la Fermiere; with carrots, turnips and Lima beans.
- a la Marseillaise; with onions, garlic, tomatoes and mushrooms.
- a la Portugaise; with stuffed tomatoes and rice.
- a la Solferine; with carrots, turnips & tomatoes.
- Filet mignon de mouton, a la Beaufremont; small filets with truffles and maccarooni.
- a la Byron; with fried sheep kidneys.
- a la Josephine; rolled up on skewers with brown sauce.
- a la Maréchale; breaded, broiled.
- a la Ravigotte; with ravigotte sauce.
- Gigot de mouton; leg of mutton; garniture like cutlets.
- a la Chartres; with glazed turnips.
- a la Condé; with red beans.
- a la Creme Aigre; with sour cream.
- a la Dubouzet; stuffed with chopped pork and truffles, stuffed potatoes.
- a la Durand; braised with truffles, ham and anchovies, garniture Durand or Financière.
- Farcie a l'Australienne; stuffed with bacon, onions and roots.
- a la Fermiere; braised with vegetables, Spanish sauce with madeire.
- a la Georgienne; with tomatoes and peppers.
- a la Logate; larded and braised.
- a la Mexicaine; with black beans.
- a la Princesse Royale; marinaded in red wine, larded with onions, truffles, herbs and spices, brown sauce of the marinade.
- a la Johnston Robertson; stuffed with vegetables and purée of white beans.
- a la Rousseau; roast with vegetables.
- a la Ruse; braised with alcohol.
- Granelli; wedderstones.
- Hachis de Mouton a l'Aurore; with red topcrust.
- a la Celestine; mutton hash in crust.

- a la Mousquetaire; with mushrooms and bread-crust.
- a la Pompadour; with glazed button artichokes.
- a la Portugaise; with poached eggs, tomatoes.
- Haricot de mouton; ragout of mutton with carrots, turnips and onions with stock.
- Irish stew; ragout with stock and potatoes.
- Kew-mince; chopped cold leg of mutton, baked with eggs, port wine and anchovies, brown sauce.
- Kimalibeurrek a la Turquie; mutton patties.
- Kiyadin firin kebabi; baked mincemeat kabob; see kabob.
- Langues de Mouton; sheeps tongues.
- Mazagran de mouton; crust of mashed potatoes with mutton.
- Navarin de mouton; ragout of mutton with vegetables and brown sauce.
- Noisette de mouton; filets of mutton; garniture like cutlets.
- Noix de mouton; leg (cushion of mutton).
- Oxford John; crusted mutton steak.
- Pain de mouton; mutton mould.
- Paquets de mouton a la Marseillaise; sheeps fries with ham, bacon, white wine, stewed tomato sauce.
- Pieds de mouton; mutton trotters.
- a la Chantilly; with stuffed mushrooms.
- Poitrine de mouton; breast of mutton.
- Potrawka of mutton; mutton ragout with cucumbers.
- Quartier de mouton; quarter of mutton.
- Queue de Mouton; sheep's tail.
- Ragout de mouton; mutton ragout.
- a la Bourgeoise; with onions, carrots, turnips and potatoes.
- a l'Égyptienne; leg cut in dices and marinaded with rice and tomato sauce.
- a la Grecque; with tomatoes, garlic, onions and rice.
- a l'Indienne; with curry and rice.
- a la Persane; with prunes and almonds.
- a l'Allemande; with onions and potato purée.
- a la Turquie; with pumpkins, onions and beans.
- Ratelet de mouton; shoulder of mutton.
- Ravioles de mouton; little turnovers of nuddle paste with mutton.

- Rognons de mouton; mutton kidneys.
- a la Grecque; sliced with bacon on skewers.
- a la Chinoise; halved, tomato sauce, mushrooms and fried eggs, roasted.
- a la Daube; stewed.
- a l'Epicurienne; halved, roast with roasted potatoes, pepper sauce.
- a la Fermiere; with button mushroom and thick brown sauce.
- a la Flamande; with brown sauce of onions and madeire.
- a la Poele; braised in the pan.
- a l'Italienne; with fine herbs and truffles.
- a la Soubise; with white purée of onions.
- a la Turbigo; with sausages and broiled ham.
- a la Vieville; with dices of ham and madeire sauce, bread crusts.
- Romance sans paroles; warm up of mutton.
- Rotie de mouton a la Turquie; roast mutton on skewers.
- Rouchis de mouton; forequarter broiled.
- Roulade de mouton; rolled breast of mutton.
- Rusterie; spiced sheeps head.
- Saucisses de mouton a la Turquie; sausages with milk and Cinnamon.
- a la Persane; roast on skewers with hashed cellerie.
- Schaschliks de mouton a la Tartare; on skewers with rice.
- Selle de mouton; saddle of mutton.
- a l'Ambassadrice; with truffles.
- a l'Anglaise; roast on skewer with carrots, potato crusts and green beans.
- Braisé a la Francaise; with jardinière garniture.
- a la Bretonne; with mashed white beans and white wine; bretonne sauce.
- a la Chartreuse; with white wine; cream sauce and vegetable timbale.
- a la Duchesse; with spinach patties and Duchesse potatoes.
- a la Flamande; with boiled turnips and stuffed cabbage.
- a la Piémontaise; with cream sauce and onions.
- a la Portugaise; in port wine marinade.
- a la Printaniere; with young vegetables.
- a la St. Menchould; breaded and baked.
- a la Sevigné; with spinach patties.

- a la Soubise; with white purée of onions.
- a la Surville; with mashed artichokes.

Napoleons—cream slices, a pastry.

Nasca—an ambre colored Sardinian wine.

Nasturtim—Indian cress; water cress.

Navarin—signifies a mutton stew with vegetables.

Napolitan ices—made in solid cakes, frozen in special box, consist mostly of different ice creams and ices, but may be of one single ice.

Nectar—the fabled drink of the mythological deities; wine sweetened with honey.

Nectarines—Fr., Brugnons; Ger., Pfirsiche; smooth skinned variety of the peach.

Needles—used for larding and trussing.

Negus—well-known American drink; sherry with hot water and sugar, lemon-juice, nutmeg and lemon-peel, lemonade glass.

Nerve food—a misnomer; the general health of the body is the best nerve server.

Nesselrode pudding—an iced pudding, made of blanched chestnuts, egg-yolks and vanilla and cream; flavored with maraschino, mostly served with whipped cream.

Nests—see bird nest soup.

Nettles—of stinging propensities, when young, used as vegetable and salad.

New Jersey tea—pleasant, aromatic beverage, from the leaves of *Ceanotus Americans*.

Nightcaps—egg-yolk, spice and rum, boiling water; whipped egg-froth on top; lem. glass.

Nocken—a kind of dumpling; mostly known as noques and served in soups.

Nonpareils—colored sweets, known here as hundreds and thousands.

Normandy pippins—apples cored, peeled and dried under pressure.

Normandy nest—box constructed like refrigerator to keep heat in.

Nougat—a confection, made of almonds or other nuts with sugar and white of egg.

Nouilles or nuddles—paste of eggs, flour and milk, cut in thin long strips and boiled.

Nudels—the same as nouilles.

— Dampfnudels; made of nudel paste with yeast and mostly fried in oil with wine sauce.

Noyau or noyau—the stone of a fruit; a liquor, made from the kernels of various fruit stones.

Nuts—Fr., Noisettes; Ger., Nüsse.

—Bladder-nut; nez-coupé; Pimpernuss.

—Hazel-nut; Noisette; Haselnuss.

—Filbert; noisette franche; Lambertsnuss.

—Pea or earthnut; noisette de terre; Erdnuss oder Erdmandel.

—Walnut; noix; Walnuss.

—Brazil or cream-nut; noix d'Amerique; Para-oder Brasilianische Nuss.

—Areca-nut; noisette d'Inde; Areka-Nuss.

Cocoa-nut—Kokosnuss.

Hickory-nut—noix d'Hikory; Hykori-Nuss.

—Istrian-nut; noix d'Istrie; Istrianer-Nuss.

—Large walnut; noix de jauge; Grosse Walnuss.

—Soft shelled walnut; noix de mesange; Weichschalige Walnuss.

Nutmegs—Fr., Muscades; Ger., Muskat-Nüsse; the shelled stone of a peachlike fruit.

Oatmeal—Fr., Gruau d'Avoine; Ger., Hafermehl; mostly eaten as a porridge with cream and powdered sugar; terrapin plate.

Ochra of Ocra—see Okra; a slimy vegetable pod.

Octave—a small cask of wine; the eighth part of a pipe.

Offal—those parts of an animal that are not used for food.

Oil—Fr., Huile; Ger., Oel; a fluid grease extracted from animal, vegetable and mineral substances.

Okra—West Indies; the young green pods are used in soups and a vegetable soup or stew containing Okra, is called Gubbo or Gumbo.

Olio—from the Spanish olla, a pot, means a stew, made in earthenware pot; made of rabbits, oysters, stock and white wine.

Olives—resemble small green plums; are pickled in brine and eaten at table to clean and prepare the palate for choice wines.

Olla-podrida—a Spanish pot-au-feu, made of beef, chicken and all sorts of vegetables.

Omeire—a beverage, prepared by fermenting milk.

Ombrelle d'Ostende—oysters with bacon, baked in oyster-shell.

- Omelette**—Fr., **Omelettes**; Ger., **Eierkuchen**; the following are sweet omelets. For other omelets, see further down, Entremets, Eggs.
- a la Karlsbadoise; thin cakes with sabayon sauce.
 - Celestine; with frangipane pastry cream.
 - a la Claremond; with apple marmelade.
 - aux coings; with quince marmelade.
 - aux Confitures; with marmelade.
 - a la Dauphine; with apple marmelade.
 - a la George Sand; with preserved fruits.
 - a la Moine; with apple marmelade and bread-crumbs.
 - a la Noaille; with apple marmelade and bread-crumbs.
 - Rissolé; cut-up omelet.
 - a la Robespierre; a sweet omelette, confiture and brandy.
 - a la Royale; thin cakes with apricot marmelade, vanille sauce.
 - Soufflé; puff-omelet.
 - Soufflé a l'Ancienne; with powdered macarons.
 - a la Chasseur; with game purée.
 - aux Cynorhodon; with hep-purée.
- Omelette a l'Aille**—with garlic.
- a l'Algérienne; with rice and tomato purée.
 - a l'Allemande; german pancake.
 - a l'Americaine; with dices of bacon & tomatoes.
 - aux Amourettes; with veal marrow.
 - a la Bavaroise; with chives and ham.
 - a la Bayonnaise; with ham and chicken livers.
 - a la Béarnaise; with mushrooms and artichoke bottoms.
 - a la Béchamel; with white cream sauce.
 - a la Bohémienne; with lemon-juice and fruit sauce.
 - aux Bucardes; with cockles.
 - a la Bourgeoise; baked on both sides.
 - Brouillé; scrambled omelette.
 - du Careme; with crayfish, oysters & mushrooms.
 - a la Célestine; cut in strips for soups, or sweets: see above.
 - aux Chanterelles; with yellow agaries.
 - a la Charcutière; with bacon and blood-pudding.
 - a la Chasseur; with game purée.
 - a la Chatelaine; with mushrooms, truffles and partridge meat.

- au Chevreuil; with hashed roe, (buckvenison).
- aux Ciboules; with chopped cibbals.
- a la Ciboulette; with chives.
- aux Courgerons; with slices of small pumpkins.
- a la Diepoise; with fish, oysters and mushrooms.
- a la Durand; with truffles and asparagus tips.
- a l'Écarlate; red with tomatoes.
- a la Benedectine; with stewed codfish, truffles, cream sauce.
- a l'Égyptienne; with quailbreasts and truffles.
- a l'Espagnole; with chopped ham, green peppers and tomatoes.
- a la Flamande; with spinach and calf's brains.
- a la de Belleoy; with eel, pout livers and anchovie sauce.
- aux Foies de Vollaile; with chicken livers.
- a la Forestiere; stuffed with morels.
- Fourré; shirred omelet.
- a la Grand-mere; with dices of bread, fried in butter.
- a la Brillant Savarin; with chives.
- a la Hollandaise; with anchovies and salmon.
- a l'Indienne; with curried onions and rice.
- a l'Italienne; with tomatoes.
- a la Jardiniere; with assorted vegetables.
- a la Levure; with yeast.
- a la Lyonnaise; with cheese and chopped onions.
- a la Macédoines; with vegetables.
- a la Matelotte; with anchovies, salmon and tomato sauce.
- a la Medicis; with ragout of field fares.
- a la Mexicaine; with shrimps and hashed green peppers.
- a la Milanaise; with macaroni.
- au Millet; with millet.
- a la minute; quickly done.
- a la Nantua; with truffles and crayfish tails.
- a la Yarmouth; with bloaters.
- a la Monime; with game purée.
- a la Monselet; with truffles and game purée.
- a la Montgelas; with montgelas garnish.
- a la Toulousaine; with morels and slices of barbel.
- a la Mornay; with chicken meat and truffles.
- a la Bedford; with gooselivers.
- Omelette mousseuse; frothed omelet.
- a la Noailles; of rice flout.

- a la Normande; with little fishes or ragout normand.
- a la Norvegienne; with purée of anchovies.
- a la Parisienne; with truffles, mushrooms, shallots and parsley.
- a la Parmentier; with potatoes in dices.
- a la Pascale; with salt-porc.
- a la Paysanne; with tomatoes.
- a la Petite Russe; with small fried fish.
- a la Portugaise; with tomato sauce.
- de Prelat; with herring roes, crayfish & truffles.
- a la Provencale; with onions and garlic.
- a la Raspail; with salt porc and minced roast beef.
- a la Reforme; with truffles, gherkins and tongue.
- a la Fermiere; with rich brown meat gravy.
- a la Robert; with bacon and onions.
- a la Romaine; with chicken livers and roasted larks.
- a la Rouennaise; with purée of duck's livers.
- a la Russe; stuffed with caviar or stuffed with buckwheat.
- Savoureuse; savoury omelette.
- a la Sicilienne; with tomatoes.
- a la Soubise; with purée of onions.
- a la Sportsman; with purée of game.
- a la Suédoise; with nettles.
- de Toutes les Couleurs; mixed with spinach and tomatoes.
- a la Turque; with rice.
- Green Omelette; with lots of different herbs.
- a la Voyageur; cold, with ham or tongue, to replace sandwich.
- a la Zouave; with herbs, paprika, truffles, mushrooms and ham, with onion crusts.
- Onions**—Zwiebeln; oignons.
- a la Creme; with cream sauce; served in vegetable plate.
- a la Demi-glace; with thick meat gravy.
- Étuvée; stewed.
- en Matelotte; with matelotte sauce.
- a la Poulette; with yellow egg sauce.
- Purée a la Bretonne; brown purée of onions.
- a la Soubise; white purée of onions.
- Oignonnade**—dish of onions.
- Oopack**—a kind of black tea.
- Opah**—a large sea-fish.

- Oranges—Ger., Apfelsienen.
- Orangeade—orange-juice; syrup and boiled orange-peel, mixed with water.
- Ordinary—counterpart of a la Carte; means a meal charged at fixed price.
- Orgeat—medicinal barley water, flavored with lemon or almond, now mostly an almond milk flavored to taste.
- Orlys—see Horlis.
- Ormers—an American shell-fish with but one shell; sea-ears.
- Orris—corruption of Iris; orris root; used as substitute for violets.
- Ortolans—Ger., Fettammern; size of a lark; singing bird.
- Orvieto—an umbrian wine.
- Oswego—a preparation of corn-flour.
- Ounce—the 15th part of a pound; the 20th part of a pint.
- Ovens—Fr., Fours; Ger., Backofen.
- Ox—the male of the beef providing beast.
- Ox-pith—the marrow taken from the spinal column.
- Ox-tail—used for soups and ragouts.
- Oxalic acid—wrongly styled salts of lemon; found in sorrel, rhubarb and others.
- Oxford John—see mutton.
- Oysters—Fr., Huitres; Ger., Austern; are in season in all months with an "R." Oysters should be served in a soup plate, filled with crushed ice, lemon, buttered brown bread, crackers, horse-raddish, tabasco sauce or mignonette; see Terrapin.
- Oysters a la Baltimore—stewed with brandy and Spanish sauce.
- a la Béchamel; with cream sauce.
- a la Bengale; egg in oyster shell with toast.
- Braisé; steamed.
- en Capisantis; scalloped oysters.
- a la Daube; stewed.
- a la Delmonico; with thick cream sauce with toast in chafing dish.
- a la Diable; deviled.
- a l'Alexandre Dumas; chives, parsley and shallots, chopped in oil and Worchester sauce, with boiled oysters.
- a la Mornay; with white wine, truffles, cream sauce.

- Frites a l'Americaine; rolled in egg-yolk and pounded crackers, fried in oil; served with lemon and fried parsley.
 - Frites a la Hambourgeoise; rolled in egg and zwieback, fried; serve as before.
 - Frites a la Provencale; boiled in white wine.
 - au Gratin; crust baked.
 - Grillé a l'Americaine; egged and breaded, broiled; served on toast, drawn butter.
 - Grillés a la Bostonienne; broiled with cream sauce and parsley.
 - a la Philadelphie; with oyster sauce and butter toast.
 - en Hatelets; on skewers.
 - a la Mali; chopped with onion, stewed with white wine and spinach; baked in shell.
 - a la Milanaise; with maccaroni and yellow sauce, baked with pounded crumbs.
 - a la Minute; in champagne.
 - a la Orly; fried in batter.
 - en Papilottes; baked in papers.
 - a la Pommeroy; boiled with madeire, butter and cream sauce.
 - a la Pompadour; with truffles and Hollandaise sauce.
 - a la Poulette; with white flour sauce.
 - Roties; roasted.
 - a la Royale; crust, baked with oyster patties.
 - Sauté; tossed in butter; served in chafing dish with toast.
 - a la Shanks; with Xeres wine, egg-yolks and cream, chafing dish, toast.
 - a la Tartare; cold with mustard sauce and jelly.
 - a la d'Uxelle; fricassé with truffles, baked with crumbs.
 - a la Venitienne; in shells with herbs and crumbs.
 - a la Villeroy; in villeroy sauce with crumbs and roasted.
 - Oyster a la Waldorf; with cream, truffles and mushrooms, chafing dish.
- Oysters, Blue Point—small oyster, mostly eaten raw, almost round rough shell.
- Huitres des Marennes; medium oyster of green color.
 - Huitres d'Ostende; medium oyster of smooth shell; superior, smooth shell oysters are considered the best.

- Huitres des mangliers**—grow like grapes on trunks of mangoes standing in water, very superior.
- Cape cods; deep sea oyster of oval shape, medium size; good American.
 - Cotuits; American oyster of medium size, almost round like Blue Point, but larger.
 - Rockaway oysters; medium, large, deep-sea oyster of long shape.
 - Lynnhaven oysters; very large, long shaped deep-sea oyster; contains the oyster crabs in large quantities.
 - Malpeque oysters; very superior Canadian oyster, taken from the Lawrence river basin, long shape, almost red color.
 - Oysters a la Louise; oysters, mushrooms, oyster crabs, in bouillon, no cream, chafing dish.
- Oyster crabs**—see crabs; small crabs found living in large deep-sea oyster as parasites.
- Oyster plant**—Schwarzwurzel, salsifis noir; when cooked, resembles oysters in taste.
- a la Ménagere; cooked in butter sauce.
 - a la Velouté; in white stock sauce.

Pachway—beer made in Bengal from grain.

Paddy—East-Indian name for unhusked rice.

Paela—Spanish dish, rice, oil and garlic, peppers, tomatoes, ham and fowl, a ragout.

Pain—being lit. the French for bread, but denoting also a kind of cake or cheese of meat, fruit, or vegetables, etc.; see pastry.

Pake—a Grecian liquor, obtained from the fruit of *Arbutus-Uneto*.

Palestine soup—made from Jerusalem artichokes.

Palm oil—obtained from the fruit of *Elaeis guineensis*; palm butter, Western Afrika.

Palm wines—fermented juice of sapped palm.

Panada—bread boiled to a pulp; used to give consistency to forcemeat, etc.

Pancakes—Fr., Crepes; Ger., Pfannkuchen; see Entremets.

- a l'Americaine; wheat flour, butter cakes.

- a l'Anglaise; with ale and brandy.

- a la Celestine; with orange, cream and apricot marmelade.

- a la Danoise; with purée of chestnuts.

- aux Framboises; with raspberries.

- a la Francaise; French thin pancake with fruit-jelly.
- au Gingembre; with ginger.
- a la Mancelle; with purée of chestnuts and maraschino.
- au Mirtilles; with bilberries.
- a la Parisienne; butter with maccaroons, glazed, very thin.
- aux Pommes de Terre; Kartoffel Puffer.
- a la Rossini; with apricot marmelade; sabayon sauce with madeire.
- a la Royale; piled on croutons, meringué.
- a la Salamanque; with purée of chestnuts.
- Soufflés; puffed, must be served quick.
- a la Sherry; very thin cakes with sauce, made in chafing dish before guest's eyes of baking cream, brandy and lemon, well turned in sauce and rolled up.
- a la Doucette; same as above a la Sherry.
- a la Suisse; with raisins.
- a la Viennoise; in cylindrical form with Corint-grapes and glazed.
- a la Zuzette; thin pancakes in sauce of pastry, cream and brandy, made in chafing dish; soaked and rolled up.
- Pandamus wine—see Ava-Fara.
- Pan-dowdy—name given to a pie or pudding, made of apples and bread without bottom crust.
- Pantry—room used for storing food; from Latin panis-bread.
- Pape—any soft food for infants.
- Paparetta—piemontaise wine.
- Papaw—the milky juice of this tree has the property of making meat tender.
- Papboat—sauceboat or dish.
- Papillotte—French for a curl paper; applied to paper, used for wrapping cutlets and other dainties for cooking; rip paper up, serve in paper.
- Parboil—to partly boil.
- Parkin—a spiced cake.
- Parr—young salmon or trout.
- Parsley—persille; Petersilie.
- Parsnips—Fr., Panais; Ger., Pastinaken.
- Partridges—Fr., Perdrix; Ger., Rebhühner; should be served with fried hominy and red currant jelly when roast or broiled; at least in America.

- a la Choucroute; with sour crout.
- a l'Anglaise; stewed in Champagne.
- a la Beauharnais; with asparagus, mushrooms and artichokes.
- en Belle-vue; with truffles in jelly.
- a la Bigarade; with bitter orange sauce.
- a la Bohemienne; with Savoy-cabbages.
- a la Bourignonne; in Burgundy.
- a la Cardiff; stewed, bacon, brown sauce, capres, sausage.
- a la Castillane; with oil, garlic and raw ham, stewed in madeire.
- a la Chartreuse; with vegetables.
- a la Chipolata; with sausage ragout.
- en compote; stewed with onions and mushrooms.
- a la Crapaudine; spread out, breaded and broiled.
- a la Cussy; boned, stuffed with forcemeat, ragout of foie gras with ham, braised.
- a la Demidoff; with sweetbreads and truffle sauce.
- a la Diable; devilled.
- a la Diplomate; stuffed with truffles, larded, roasted, mushrooms, olives, foie gras; madeire sauce with tomatoes.
- a la d'Escars; braised with truffles, combs, sweet breads and foie gras.
- a la Fermiere; with sausage in cabbage, stewed.
- a la Glace; glazed.
- a la Godard; with forcemeat, foie gras, truffles, mushrooms and quenelles.
- a la Grecque; with crumbs, onions, tomatoes and stock, braised.
- a l'Italienne; same as a la Greque.
- a l'Americaine; broiled; served on fried hominy with maitre butter and bacon.
- a la Lithuanique; with batter of crumbs and butter, stewed.
- a la Matignon; stuffed with forcemeat and herbs, roast in paper, sauce riche.
- a la Milanaise; with milanaise sauce.
- a la Montgelas; stuffed with forcemeat, served with quenelles.
- a la Pembroke; stuffed and larded with foie gras and truffle ragout.
- a la Perigord; with truffles.
- a la Polonaise; with sour crout, purée of peas and sausages.
- a la Pompadour; with goose livers and truffles.

- a la Princesse Beatrice; larded, marinaded in sour wine, roasted in paper.
 - a la Provencale; with purée of lentils.
 - a la Regence; with border of rice with forcemeat and truffles, ragout of quenelle, combs, mushrooms and fowl livers.
 - a la Russe; breasts roasted, sauce of ham, wine, rum, onions and sugar.
 - a la Sain Lorent; with brown herb sauce.
 - Sautes a la Diplomate; fried breasts in border of forcemeat with sauce of ham and truffles.
 - a la Savarin; stuffed and crusted.
 - a la Saxonne; with lard and wine leaves, roasted in butter and cream.
 - a la Sierra Morena; in oil with onions, carrots, celery, ham, herbs, brown sauce.
 - a la Sybarite; stuffed with snipes and forcemeat, roasted on spit.
 - a la Valenciennes; with chorizis and salt porc.
 - a la Viennoise; egged, breaded and fried.
 - a la Wagram; stuffed with ragout, roasted in paper, Spanish sauce.
 - a la Zingara; with purée of tomatoes.
 - Ailes de perdreaux; partridge breasts.
 - Perdreaux; young partridge.
 - Ballotines de perdreaux; balls of partridge meat.
 - Cannelous a la Polonaise; puff-paste canes, filled with purée of partridge.
 - Cassolet a la Grimaldi; little patties, filled with ragout and maccarooni.
 - Baraquille; partridge pie.
 - Salmis de perdreaux; brown partridge ragout.
 - Salmis a la d'Artois; with oranges.
 - Salpicon a la Chasseur; fine ragout of partridge with button mushrooms.
 - Supreme de perdreaux; stuffed breast and wing boned.
- Passover cakes**—pastry unleavened cakes, made from matso or purified flour.
- Pastafrolle**—light pastry.
- Paste and pastry**—Fr., Patisserie; Ger., Backwerk; see cakes and sweets.
- Aboukir; a croqueenbouche pastry.
 - Abricotines; abricot-jam tartelettes.
 - Africaines; round tarts of biscuit paste, filled with pastry cream, two together glazed with vanille.

- Algerienne; puff paste tartelettes.
- Allumettes; matches of puff paste.
- Amandines; almond tartelettes.
- Amarettes; shape of big olive, paste of almonds and white of egg, pistache garnish.
- Ambroisie; round or rectangular cakes of ambroisie paste with apricot marmelade and curacao glaze, pistache garniture.
- Amonites; punch biscuit with half frangipane cream and half with marmelade one on top of other, glazed with chocolate.
- Americaines; pastry of the form of a rolled-up rain-worm.
- Angelines**—almond biscuits in tartelette form, glazed with pistache, butter, snail form.
- Anneaux au beurre**—butter cracknels, rings.
- Arbolade**—pear-flawn.
- Artois; stuffed cakes of leavy paste; Blätterteigschnitten.
- Baba; a very soft, spongy brioche cake, soaked with some liquor, mostly rum.
- Baisers ou meringue a la creme; kisses, cream meringues.
- Barquettes; little barches, boats of puff-paste.
- Beignets; doughnuts, crullers.
- Bejarde; big fruit cake.
- Belges; tartelettes of manqué paste.
- Benedictins; Spanish biscuit paste with apricot, marmelade and lemon, glazed.
- Berlans; rings of sugar paste.
- Berlions; rings of butter paste.
- Biscotins; sugar rolls.
- Biscotts; Rusks; Zwiebäcke.
- Bouchees; patties, mouthfuls.
- Brioche; Prophetenkuchen.
- Cannelons; puff paste canes.
- Carolines; leave paste cakes, filled with flavored butter cream and glazed.
- Choux; Windbeutel; cream cakes.
- Chausson; halfmoon shaped cake with apples.
- Condes; rectangular cakes of leave paste, feuilletage with conde cream.
- Commercys; little cakes, baked in moule-a-griffe; fluted moule.
- Compiègne; oval glazed cake of water paste.
- Constantines; little patties filled with marmelade and pistache garniture.

- Copeaux; chips, shavings; Spähne.
- Corn, cornet; Horn.
- Cougloff; Gugelhupf.
- Craquelins; Bretzeln; cracknels.
- Croissants; Gipfel, Hörnchen; crescents.
- Croquante; brittle cake; Krachtorte.
- Croqueenbouche; Grachgebäck, Kruste.
- Croquets; brittle cakes.
- Croquignolles; Nasenstüber; little cracknels.
- Croutes; crusts; Krusten.
- Crullers; leicht gedrehte Pfannkuchen.
- Crumpets; little cakes of muffin paste; mostly eaten buttered and toasted.
- Darioles; cream moulds.
- Dartois; stuffed leave cake biscuits.
- Dunderfunk; pastry of soaked ships-biscuit with syrup.
- Emirs; cream tarts, cream cuts; rectangular cakes.
- Fanchonettes; cream tarts with meringue paste.
- Figaros; fruit tartelettes of short paste.
- Financier; soaked savarin cake, filled with strawberry cream, glazed with marmelade.
- Flannel cakes; a griddle cake; serve hot with maple-syrup.
- Flan, flawn: open tart., Fladen.
- Fourré; puff paste with confiture jam.
- Friands; Leckerkuchen.
- Galettes; a plain short cake not sweet, but sometimes sugared over the surface.
- Gateau; cakes; see cakes.
- Gateau Mazarin; baba cake with Kirsch, maraschino and sabayon sauce.
- Gauffres; Waffeln; wafers.
- Gateau Mont-Rose; red with strawberry.
- Gauffrettes; small wafers.
- Genoises; round or rectangular cakes of genoise paste.
- Gimblettes; Kringel, rings.
- Gougére; cheese cake.
- Grissins; sticks.
- Importés; thin oval cakes of wafer design.
- Johnny cake; cake of corn-flour.
- Langue de chat; long shaped, biscuit about like lady's fingers.
- Madeleines; cakes in moule a griffe, fluted mould of very soft cake.

- Marquises; biscuit portugais paste in fluted mould, filled with orange, cream and pine-apple; covered with meringue paste.
 - Massepin; marzipan, marchpane.
 - Meringue; a baking of frothed white of egg and sugar, form of half an egg, cut length-wise.
 - Mirlitons; little tarts, filled with macaroni froth. froth.
 - Napoleons; rectangular cakes of puff paste with jam and custard, a la vanille au chocolat.
 - Narcisses; round cakes, filled with almonds and quince-jelly in flour form.
 - Nattes; twists.
 - Navetes; little boats.
 - Nougats; almond crust.
 - Oublis or plaisirs; cornet wafers.
 - Palais; palate cakes, made mostly of puff paste.
 - Paniers; baskets.
 - Palmiers; crisp pastry of palm-leave design.
 - Pelerins; in form of an eight, covered with chopped almonds, glazed with kirsh.
 - Petits fours; Thee-Gebäck; little glazed cakes mostly; generally served in paper cases.
 - Pie; englische Pastete; fruit flawn with paste covering.
 - Precieuses; tarteletts filled with almond paste.
 - Profiteroles; very small little round cakes of pate a chou; covered with marmelade, glazed, filled with cream.
 - Profiteroles au chocolat; litle profiteroles piled around whipped chocolate cream; covered with chocolate sauce.
 - Quillets; biscuit tarts.
 - Ramequins; cheese tarts.
 - Roulade; rolls of biscuit with marmelade.
 - Soufflé; a petit four of cake basis with chocolate icing, filled with chocolate custard.
 - Savarin; a kind of baba, soaked spongy cake.
 - Tarte; Torte; Fruchtkuchen; Tart.
 - Tartelettes; Törtchen.
 - Tresses; Zöpfe.
 - Vacherin; meringue-tart.
 - Pastilles; small lozenges; or rolls; loaves.
- Pastry creams—another name for eclairs.
- Pasty—a name given to a savoury pie, in connection with game and venison.

- Paté de foie gras**—paste of goose's fat livers.
- Paté chand a la ciboulette**—patties of sausage, meat with chives, brown sauce.
- Paten paste**—paste that is used to spread over a dish; like chicken pie covering.
- Patties**—Fr., **Patés**; Ger., **Pasteten**.
- Paupiettes**—baked rolls of meat with force-meat inside.
- Paysanne, a la**—peasant's style; see the special headings as soups, vegetable.
- Peas**—Erbsen; Fr., **petit pois**; fresh green peas, **petit pois nouveaux**; gathered early in the morning when the moisture of the night is still there.
- a l'Allemande; with German sauce.
 - a l'Ancienne mode; with cream and yolk of egg.
 - a l'Anglaise; with fresh butter.
 - a la Bonne Femme; stewed in butter with minced onions and lettuce.
 - a la Bourgeoise; with egg-yolk and cream.
 - en Casserole; served in the sauce-pan.
 - en Cosse; boiled in the pods.
 - a la Dyonisienne; with carrots, potatoes, onions, chervil.
 - a la Flamande; boiled with potatoes.
 - a la Florentine; with purée of tomatoes.
 - a la Française; stewed with onions, parsley and lettuce.
 - a la Hollandaise; with Dutch sauce.
 - a la Magdebourgeoise; in butter with onions, parsley and lettuce.
 - a la Menagère; with lettuce and onions.
 - a la Mode; stewed in butter with parsley.
 - au naturel; boiled in saltwater with butter.
 - a la Parisienne; with onions, butter, salt and sugar.
 - Sauté a la Saxonne; fried with dried cod and parsley.
 - Split peas; shelled when old, dried and then split; used for purée, etc.
- Peafowl**—Fr., **Paon**; Ger., **Pfau**.
- Pea-nuts**—monkey-nut; earth-nut, ground-nut; grows like peas in pods and has much the same flavor; is mostly eaten roasted in shell.
- Peaches**—peches; Pfirsiche; variety of the almond tribe.
- Pêche Calvé; rolled in pounded almond, served on vanilla ice cream.

- **Pêche Flambé**; stewed peaches kept in glass bottles; served with brandy and raspberry-juice in chafing dish while burning.
- **Brandy peaches**; stewed, tinned, served with the brandy marinade.
- **Pêche a la Melba**; served on short cake and vanilla ice with raspberry-juice and grated almonds.
- **Pêches a la Conde**; stewed, served in baked rice bordure, sauce madeire with apricot, marmelade; garniture cherries and angelica.
- **Pêches a la Diable**; flamed with kirsh, nut, sugar, syrup; baked, apricot sauce.
- Pears**—poires, Birnen.
- Poire Africaine**—hollowed out, filled with vanilla ice cream on maccaroon with chocolate sauce.
- Poire Cardinal**—with vanilla ice cream and raspberry-juice.
- Poire Melba**—served on shortcake, vanilla ice, raspberry-juice, grated almonds.
- Poire farcie a la**.
- Pemmican**—meat cut in thin slices, divested of fat, dried in the sun; pounded and mixed with melted fat and sometimes dried fruits, compressed in cakes, or stored in bags.
- Pepper**—Poivre; Pfeffer, white and black. Black in mill. Has more character than white.
- **Jamaica pepper**; allspice.
- **Green peppers**; the pods sliced and used as an addition to salads, or sauces.
- **Green peppers** stuffed; the pods peeled and stuffed with forcemeat, then baked.
- **Red pepper**; paprica and cayenne; the red pepper pods are sometimes cut-up and marinaded and used as an addition to salads and sauces.
- Peppermint**—plant of the mint tribe; oil used for flavoring.
- Pepperpot**—a soup or stew of porc, cassareep, peppercorns, boiled for several hours.
- Perch**—Fr., Perche; Ger., Barsch.
- Zander**—a giant perch of Germany.
- **a l'Algerienne**; poached in white wine with rag-out of lobster, mushrooms, oysters.
- **a l'Allemande**; baked with cheese and lemon-juice, eggs.
- **a l'Anglaise**; with Parisienne potatoes, butter sauce with dices of lobster.

- a la Berlinoise; with brown butter.
- en Caisse; in paper cases.
- a la Graham; larded, baked with almond sauce.
- a la Hollandaise; with Dutch sauce; poached.
- a l'Italienne; with Italian sauce.
- en Matelotte; in wine sauce with mushrooms.
- a l'Algerienne; poached in white wine, onions, mushrooms, roes.
- en Matelotte a la Comachio; boiled, ragout of eel and truffles.
- en Matelotte a la Richelieu; boiled in white wine with ragout richelieu.
- a la Millevoy; with truffle ragout in champagne.
- a la Normande; poached with ragout normande.
- a la Parisienne; poached w. Parisienne potatoes.
- a la Pluche; with parsley.
- a la Polonaise; stuffed and marinaded, ragout of oysters, mushrooms and crabs.
- a la Pompadour; stuffed and poached.
- a la Regence; with truffle ragout a la Regence.
- a la Richelieu; poached in white wine, ragout of onions, truffles, mushrooms.
- a la Villeroy; stuffed, masked with stuffing, boiled, villeroy sauce.
- a la Water-suchet; Dutch national dish; a fish soup with butter sauce.
- a la Xavier; with truffle ragout.
- Filets de perche a la Joinville; poached in white wine with forcemeat, ragout of quenelles, oysters, truffles, crayfish.
- a la Marechale; on forcemeat, breaded, sauté, ragout of quenelles, oysters, mushrooms.
- en Papilotte; baked in paper.
- a la Printanniere; with spring vegetables.
- a la Regence; see Perche a la Regence.
- a la Royale; on forcemeat in white wine, ragout of roes, crayfish, mushrooms.
- a la Villeroy; breaded, fried.
- Perche d'Orée; a la Ladoga; with brown sauce-Russe and raisins.
- Perche de Mer; sea perch a la Castellan; with crabs, olives and quenelle, poached.
- Sea-perch Financière; poached in white wine; with roots and oysters, truffles.
- a la Napolitaine; with capers and truffle sauce.
- a la Rossmel; with oysters, crabs, truffles, white sauce.

- Persegue; perch; Barsch.
- Percóell—Hungarian stew of veal and porc, onions, lard, paprica on border of rice.
- Perigord pie—made of truffles.
- Periwinkles—Fr., Bigorneaux; a shell fish, round and black shell, boiled in salt water.
- Perry—Fr., Poiré; liquor of pears; pear cider.
- Persicot—a cordial.
- Persillade—sliced cold, boiled beef, vinegar and parsley.
- Persimmons—fruit of the Virginian date palm; rough and harsh taste, eaten after being frosted which softens them.
- Pettitoes—pig's feet.
- Pheasants—faisans; Fasanen.
- a l'Alsaticienne; with sour crout.
- a l'Angoumoisine; with chestnut stuffing.
- a la Bonne Femme; with ham and onions in
- a la Bohémienne; with Savoy cabbages. chutney sauce.
- Braisé a la Perigeux; with truffles.
- Braisé a la Vigneronne; with glazed chestnuts, in wine leave.
- a la Bresilienne; with sour crout; sausages, ragout or salmis of pheasants.
- a la Broche; roasted on the spit.
- a la Chartreuse; with vegetables.
- a la Chasseur; with sour crout and sausages.
- a la Conti; with ragout of truffles, asparagus tips, morels and crayfish tails.
- a la Dagonet; rolls of truffle forcemeat with green cream sauce.
- a la Diable; devilled.
- a la Doudeauville; roasted and stuffed with truffle and foie gras.
- a l'Espagnole; with Spanish sauce.
- Farcie a la Prince Orlow; stuffed, cold in chaud froid.
- a la Tartare; with garnitur of skewers of lamb, bacon and ham.
- a la Financière; see garniture.
- a la Flamande; with cabbages and sausages.
- en Galantine; cold, stuffed, boned in jelly.
- a la Georgienne; braised in fruits with madeire and Spanish sauce.
- a la Godard; with Godard garniture.

- a la Gourmet; with stuffing in madeire; roast, brown sauce.
- a l'Italienne; with macaroni.
- a la Lucullus; boned, stuffed with veal force-meat, braised with Champagne.
- a la Parisienne; roast with truffles, artichokes, truffles, foie gras.
- a la Perigueux; with truffle sauce.
- a la Chipolata; larded with sausage ragout.
- a la Polonoise; with sour crout, pea purée and sausages.
- a la Princièrè; in sour crout with truffles in Champagne.
- a la Talleyrand; pheasant purée with eggs and larded, with chicken breasts.
- Rotie; roasted; serve with bread crumbs and bread sauce.
- a la Royale; stuffed in madeire with salmis, sauce and truffle.
- a la St. Alliance; stuffed with game purée and fresh truffles.
- a la Savarin; stuffed, roast, masked with snipe intestins.
- a la Silésienne; braised in sour crout, with bacon and oysters, brown sauce.
- a la Sir Stafford; larded, braised in Marsala and roasted, chutney sauce.
- en Surprise; in red jelly.
- a la Vaupaliere; hash with the filets mignon and madeire sauce.
- a la Viennoise; stuffed with almonds, roast, with apples.
- a la Weimarienne; breasts, roasted with Champagne.
- Aspasiè de Faisan; timbale pattie; Becher Pastete.
- Boudins a la Durham; sausages with madeire sauce.
- Casserole au Ris a la Buffon; filets with truffles in rice border.
- Chaud-froid of Pheasant; jellied pheasant.
- Chaud-froid a la Buloz; pheasant breasts with cock's combs, truffles and mushrooms in jelly.
- Chaud-froid a la Moderne; jellied breasts on show piece.
- Cotelettes de Faisans a la Richelieu; breaded in brown sauce with mushrooms.

- Dominicaine de Faisans au Champagne; mousse of pheasants with dices of meat in Champagne, thick white sauce, moulded.
- Emincé de Faisans; minced pheasants.
- Emincé de Faisans a la Bourgeoise; with onions and button mushrooms.
- Escaloppe de Faisan a la Durham; collops of pheasants w. truffle sauce in forcemeat border.
- a la Perigord; with truffles.
- Estomac de Faisan a la Royale; with truffles.
- Filets de Faisan en Bigarure; with tomato sauce.
- Filets a la Chasseur; breasts with purée of field fare.
- Filets a la Chevaliere; breasts, stewed in white wine, larded.
- Filets a la Financière; see garniture.
- Filets a la Perigeux; with foie gras and truffles.
- Filets a la Gastronomer; jellied breasts with rings of tongue and truffles, stuffed chestnuts.
- Filets a la Londonderry; breasts with truffles, brown ragout of meat, mushrooms, truffles and tongue.
- Filets a la Maréchale; crusted, baked.
- Filets a la Milanaise; with nuddles.
- a la Montglas; see garniture.
- Filets a la Parisienne; with goose livers and truffles.
- Filets a la Montgolfier; masked with pheasant forcemeat, truffle sauce.
- Filets a la Perigord; with truffles.
- Filets a la Perigueux; with truffle sauce.
- Filets a la Pompadour; breasts crusted, in truffle sauce, purée of mushrooms, sauce supreme.
- Filets a la Reine; breasts with truffles on rice border; ragout of forcemeat.
- Filets a la Richelieu; stuffed with truffles.
- Filets a la Royale; with ragout of truffled goose liver and quenelle.
- Filets a la St. Menehould; broiled with essence of pheasant.
- Filets au Supreme; with truffles.
- Filets a la Toulousaine; with Toulouse garniture.
- Filets a la Westmoreland; truffled with hashed pheasant.
- Supreme de Filets de Saison; breasts with white supreme sauce.

- Supreme a la Jeanette; jellied breasts on show-dish with foie gras; marked with suprême sauce.
 - Galantine de Faisan; boned, stuffed, braised pheasant, cold.
 - Galantine a la Royale; >with truffles.
 - Galantine a la Voliere; with neck, wings and tail, cold and stuffed.
 - Medaillons of Pheasant; filets mignon.
 - Pain de Faisan Froid en Belle-vue; pheasant mould, cold with jelly.
 - Pain de Faisan a la Lucullus; mould with stuffed truffles.
 - Petits Soufflés en Caisses; puffs in paper cases.
 - Purée de Faisan en Croustade; in crusts.
 - Purée a la Gastronomer; with sliced pheasant, tongue and truffles.
 - Purée a l'Italienne; with rice.
 - a la Reine; with béchamel sauce.
 - Purée a la Talleyrand; with eggs and larded chicken breasts.
 - Quenelles a la Rothschild; with truffles, ragout of livers, trufflés and combs.
 - Rouelles de Faisans; round slices of pheasant.
 - Salmis de Faisan; brown pheasant ragout.
 - Salmis Albufera; breasts with tongue and truffle sauce.
 - Salmis a la Bohémienne; in brown Xeres wine sauce with mushrooms, roasted crumbs.
 - Salmis a la Mancelle; balls of forcemeat with truffles, ragout with brown sauce.
 - Salmis a la Royale; with forcemeat moulds.
 - Sauté de Faisan a la Hongroise; on forcemeat with madeire and brown sauce, purée of apples.
 - Faisandeau; young pheasant; a la Piémontaise; in rice border.
 - Faisan d'Oree; gold pheasant; best of all pheasants.
 - a la Regence; truffled with truffle sauce.
 - Faisan de Montagne; Auerhahn; Mountain cock.
 - Faisan Noir; cocq des bois; Moorhuhn; black game.
- Picalilly**—a pickle of different vegetables in mustard pickle.
- Pickereles**—see pike.

- Pickle**—liquor in which food is soaked to give it a certain flavor; or assist in its preservation, marinade and brine; preserved vegetables and fruit are now commonly called pickles if they are preserved in highly spiced sauces; go well with cold meat, should be served in flat glass dishes with small fork.
- Picnic**—a light repast, generally partaken of in the open air; see buffet.
- Pies**—Fr., Patees, or Flanc; Ger., Pasteten oder Fladen. Sometimes served with cheese or cream.
- Squab pie; mutton chops, seasoned with layers of apples and onions; covered with short crust in pie dish, baked, with gravy and mushroom ketchup.
 - Mince-pie; served hot or cold of minced fruits and spices.
 - Pie Pisnikoff; baking cream with pistachios, almonds, etc., in puff-paste.
- Pig's Cheeks, Jowl's or Faces**—dried, pickled or smoked.
- Pig's Feet a la St. Menehould; breaded and broiled, sometimes stuffed and fried.
 - Sucking-pig; a great delicacie, mostly stuffed and baked or roasted.
 - Milk-pig a la St. Hilaire; stuffed with apples, roasted, gravy.
- Pigeons, Squabs, Tauben**—see squabs.
- Pigeon-peas**—seeds of the *cajanus indicus*.
- Pignolo**—an Italian wine of Liguria.
- Pike**—Brochet; Hecht, Pickerel; see sauces and garnitures.
- a l'Aigre Doux; sour-sweat ragout of pike.
 - a l'Allemande; with potato purée and horse-raddish, or chopped-up with herbs, poached in white wine, capre sauce.
 - a l'Astor; poached in white wine, crabs and mushrooms.
 - a l'Ancienne; with white sauce, truffles, Cornichons and capres.
 - a l'Anglaise; stuffed with butter sauce.
 - a la Stettinoise; boiled with butter and anchovies.
 - a l'Arlequin; larded with truffles, cucumbers, anchovies and carrots, braised.
 - a la Badoise; marinaded, sauté with sour cream and cheese.

- a la Béchamel; with cream sauce.
- eu Bleu; boiled.
- a la Bourgeoise; braised with lemon-juice, onions and spices.
- a la Brunoise; with vegetable cubes.
- a la Chambord; larded with eel, truffles and carrots, Spanish sauce with Champagne, rag-out of mushrooms, artichokes, truffles and roes.
- a la Clermont; marinated, breaded and broiled with roes and oysters.
- au Court Bouillon; with fish, liquor.
- a la Creme Aigre; with sour cream.
- a la Grecque; larded with anchovies, carrots, cucumbers and truffles, cream sauce.
- a la Dauphin; boiled, brown butter sauce.
- Dépècé a l'Etuvée; pulled and stewed.
- a la Dorpat; stuffed, poached with chopped eggs, parsley, bread crumbs, gravy.
- a l'Egyptienne; fried in oil, tomato sauce.
- a l'Elstouffade; stewed.
- Étuvée a la Polonaise; poached in white wine with roots, raisins.
- Farcie a la Bourgeoise; stuffed, poached in white wine.
- a la Forcade Laroquette; cut-up with parsley, onions and chives, in white wine.
- au Four; baked.
- a la Fin-de-Siècle; poached in white wine, green peppers, mushrooms.
- a la Gènevoise; boiled with brown sauce.
- a la Godard; poached with sweet breads, truffles, mushrooms, artichokes, quenelle.
- au Gratin; brown crust, baked.
- Grillés a la St. Charles; broiled, butter sauce and parsley.
- a la Henry Quatre; boiled in Champagne, stuffed.
- a la Hollandaise; with Dutch sauce, boiled.
- a la Hongroise; with oyster sauce, boiled.
- a l'Indienne; with curry sauce, boiled.
- a la Isaac Walton; stuffed with oysters, anchovies, herbs and roes, sauté.
- a l'Italienne; stuffed, masked with stuffing, baked in wine with cheese.
- a la Judéenne; poached in white wine, roots and herbs, horse-raddish, white sauce.
- au Manteau; in crust.

- a la Massena; stuffed with bacon and salmon, poached with truffles and roes.
- a la Mode de Potsdam; poached in white wine, anchovie sauce, capers and horse-raddish.
- a la Montebello; stuffed, poached in white wine, quenelles and oysters, curried sauce.
- a la Normande; stuffed in court bouillon and white wine, quenelles, mushrooms sauce.
- a la Parisienne; in slices with herb stuffing, masked with veal stuffing, poached, ragout of quenelles, mushrooms, crayfish tails, lobster sauce.
- a la Puységur; with cream sauce and mushrooms.
- Brochet piqué; larded.
- a la Pluche; with parsley sauce.
- au Pot au Feu; in fire pot; cut-up, boiled with roots and herbs, brown sauce.
- a la Prince Henry; stuffed with salmon, larded with truffles, boiled in wine and quenelles, brown sauce, mushrooms and mussels.
- a la Regence; stuffed, boiled with Champagne, roots and herbs, oysters, roes, tongue, mushrooms, white sauce.
- a la Russe; sauté with onions, brown sauce with capres.
- a la Sully; masked with forcemeat, boiled in wine and stock, ragout of roes, quenelles.
- a la Tartare; broiled with tartare sauce, (cold mustard sauce).
- a la Villageoise; boiled with sour cream.
- Boudins a l'Allemande; sausages with truffles, lobster sauce, ragout of oysters.
- Boudins a la Cardinal; sausages with fish ragout, lobster sauce with lobster.
- a la Poniatowsky; egged and sauté, ragout of roes, crayfish tails and truffles.
- Boudins a la Richelieu; sausages with truffles, white truffle sauce.
- Boudins au Salpicon; sausages with roes, truffles and mushrooms.
- Chartreuse de Brochet; pike and salmon marinated, sauté with cabbages, Colbert sauce.
- Coquille de Brochet a la Béchamel; scalloped pike in shells, cream sauce.
- Emincé de Brochet ;minced pike.
- Filets de Brochet a l'Amour; boiled, tomato, cream sauce.

- Filets a la Charle Quint; saute in butter with rice crust, truffles and mushrooms.
- Filets a la Demidoff; poached white wine and half of them baked, truffles.
- Filets a la Mariniere; white sauce with herbs, poached.
- Filets a l'Orly; fried in butter.
- Filets Orly a l'Anglaise; fried in butter, tomato sauce.
- a la Polonaise; poached in white wine, roots and nuddles, white sauce.
- Filets a la St. Menchould; poached, masked with herb force, roes, tails, white sauce.
- Filets au Suprême; with white cream sauce.
- Filets a la Tolousaine; with white truffles sauce.
- Filets a la Varsoivienne; poached in white wine, ragout of carrots, celery and nuddles.
- Filets a la Vensienne; poached in white wine, ragout of tails and truffles.
- Grenadines de Brochet; thin slices of pike, larded and braised.
- Grenadines a la Russe; slices, larded with cucumbers.
- Grenadines a la Woronzow; larded and truffled, poached in white wine, fish livers.
- Hure de Brochet a la Cardinal; head with force-meat, bacon and mushrooms, etc.
- Jack Pike; stuffed and baked.
- Matelotte de Brochet; ragout in red wine.
- Matelotte a la Remoise; ragout with white sauce.
- Pirogue de Brochet; pastry filled with minced pike.
- Paupiette de Brochet; thin sliced, stuffed, rolled up, poached.
- Quenelles a la Smolensk; balls w. horse-raddish.
- Quenelle a la Lyonnaise; with olives and mushrooms.
- Risollé de Brochet; little patties with forcemeat.
- Brocheton; pickerel.
- Pikelets**—thin muffins or cakes eaten buttered while hot.
- Pilau**—rice with tomatoes and broth with chopped cooked meat.
- Pilenards**—gipsy herring, sardines; salted or preserved in oil, or cooked like herring.
- Pimentos**—see peppers.

- Pineapples**—Fr., Annanas; fruit of plant with rigid foliage; Brazil and tropical climes.
- Pinions**—the parts of bird's wings which hold the long quill feathers.
- Pint**—a measure containing the eighth part of a gallon.
- Pintails**—a northern duck.
- Pipers**—a European fish.
- Piping**—squeezing sugar or cream in fancy shapes on pastry through a paper-bag.
- Pippins**—Normandy pippins, apples.
- Piquant**—to prick or sting; hot sauces.
- Pistache**—Pistachios, Pistazien; an oval inch long nut with but one green seed, grows in large bunches, like hazelnut, eaten dry or salted; used in confections.
- Pishpash**—an Indian stew or soup; tough chicken cut-up with rice, soldered in crust.
- Pithivier cake**—of almonds.
- Pizza**—a neapolitan cake with oil, tomatoes and anchovies.
- Plaice**—Fr., Plies; Ger., Schollen; large, flat fish.
- Plantains**—closely allied to bananas, eaten raw, cooked or boiled and beaten; a wine is also brewed from them.
- Plates**—Assiettes; Teller.
- Plover**—Pluvier; Regenpfeifer; a la Liégeoise, in casserole with bacon.
- Plover's eggs; plain boiled, used as separate dishes or garnishes.
- Plovers eggs**—oeufs de vanneau; lap-wings eggs; Kiebitzeier.
- a la Coque; boiled eight minutes; served with Oriental salt; in salt, brown buttered bread.
- a la Zsarina; on goose liver purée with truffles.
- a la Demidoff: on small paste moulds with purée of chicken.
- a la Francaise; on ragout of onions, cock's combs and kidneys.
- a l'Imperiale; with cresses on stand of bread.
- a la Michelet; on salad of roe-venison, string beans and tomatoes.
- a la Mornay; on patties filled with steamed goose liver purée.
- a la Mozard; on bread crust filled with goose liver purée.

- a la Norvégienne; en chaud-froid; cold glazed with supreme sauce.
- a la Printanniere; on patties filled with salad of chicken meat.
- a la Royale; on patties filled with goose liver and truffles.
- Omelette a l'Aurore; with cut tomatoes inside.
- Pluck—heart, liver and lights of an animal.
- Plums—prunes; Pflaumen.
- Plum-cakes—with no plums, but with dried grapes.
- Plum pudding—with no plums, mostly boiled in cloth, soaked with rum, flambé; black color.
- Poaching—from pocket; Fr., Pocher; Ger., Sieden; eggs pocketed in white; now a slow cooking or stewing.
- Poêlé—white stew; poeler; boiling and stewing in white stock; preserves white meat.
- Poivrade sauce—pepper sauce.
- Pockberries—dark purple juicy berries, to color wine, young roots, eaten like asparagus.
- Polenta—flour prepared from chestnuts, or preparation of Indian cornmeal.
- Polish cakes—like Baba.
- Polka—a small cake stuffed with custard, like petit four.
- Pollock—a kind of coarse codfish.
- Polonies—Bologna sausages.
- Pomegrenades—Grenades; Granatapfel; many seeds in delicious red pulp, rind tough and leathery, brown.
- Pompano—flattened fish of silvery lustre; when broiled tastes of pickled walnut.
- Broiled pompano; serve with maitre butter and lemons.
- Pony—a small liquor glass.
- Pop corn—see Indian corn.
- Pop-overs or puff-overs—small or big soufflé of brioche paste; served hot for breakfast.
- Porgey—angel fish.
- Pork—porc; Schweinefleisch; see beef; garnishes and sauces.
- Porridge—a food made by boiling meal in water or milk.
- Port—a dark red or purple wine, made in Oporto, Spain.
- Porter—mixture of ale and stout for the hard working porter.

- Porterhouse steak—cut from the sirloin of beef, including upper and under part.
- Portugaise, a la—mostly with tomatoes.
- Porto-Rico—a drink with blackberry brandy, lime, gin and a bottle of ginger-ale, lemonade glass.
- Possets—beverage of curdled milk with wine or cider.
- Pot-au-feu—beef broth in earthenware pot with carrots, turnips, onions, leeks; serve with quarters of toasted rolls.
- Potage—French for soups.
- Potash—a mineral salt.
- Potass, nitrate of—saltpetre.
- Potatoes—pomme de terre; Kartoffeln; for sweet potatoes look at end of this list.
- Sweet potatoes; Tobinambourg; tuber of a climbing plant.
- Pommes a l'Aigre; cut potatoes in sour sauce.
- a l'Allemande; boiled in stock with brown crumbs or brown onions.
- Alfons; sauté in dices, cream and sweet peppers.
- a l'Americaine; with salt porc, onions and herring.
- a l'Ancienne; sliced raw with egg and milk.
- a l'Anglaise; boiled and fried in butter.
- a l'Anna; sliced raw in cake, baked with butter; 15 minutes.
- a la Barigoule; with mushrooms.
- a la Béchamel; with white cream sauce.
- au Beurre noir; with black butter.
- a la Bignon; with mutton mince.
- a la Bonne Bouche; sliced boiled potato, simmered in butter with shallots, parsley.
- a la Bordelaise; cut thin, fried with onions.
- en Boucle; spiral cords of potatoes; fried.
- Bouillies; boiled.
- Potatoes a la Bourgeoise—cut-up, boiled in broth.
- a la Brabanconne; baked with shallots, parsley and cheese.
- a la Bretonne; with brown purée of onions.
- a la Karlsruhe; with white purée of onions, tongue and sausage.
- a la Cendre; cooked in coal ashes.
- a la Chartreuse; browned with cream sauce, pike and pickled cabbage.
- a la Chateau; strips fried in fat.
- a la Chateau-briand; raw olive shaped, fried.

- en Chemise; in jackets.
- a la Chipolata; stuffed with sausage forcemeat.
- aux Choux; hashed with cabbage.
- en Colorette; curly potatoes fried.
- Colombine; sauté in dices with Spanish sweet peppers.
- en Coquille; stuffed and browned in skins.
- a la Crapaudine; sliced raw potatoes, in layers with cheese baked.
- a la Creme; stewed in cream.
- a la Creme Aigre; with sour cream.
- Croquette Villageoise; mashed, sausage shaped, breaded, fried.
- a la Vapeur; steamed.
- au Cumin; with caraway seeds.
- a la Dauphine; custards of mashed potatoes and puff paste.
- a la Demidoff; sliced and fried.
- a la Dieppoise; slices with sausage, fried, tossed with brown sauce.
- a la Dijonnaise; sliced with fried cubes of ham in broth.
- a la Don Pedro; mould of mashed potatoes and hashed meat.
- a la Dosne; moulded, mashed potatoes, baked.
- a la Duchesse; cakes of mashed potatoes with eggs; browned in butter.
- a l'Ecoisaise; par boiled, fried in oil.
- Emiettés; crumbled potatoes.
- a l'Espanole; with Spanish sauce.
- a l'Est-Prussienne; boiled, stewed in a sweet brown sauce.
- Etuvées; stewed.
- Farcie a la Venitienne; stuffed with truffles, mushrooms and tongue.
- Farcie a la Viennoise; boiled, mashed in skin with truffles, tongue and mushrooms, baked.
- a la Financiere; cut-up, stewed with onions, thyme and marjoram.
- Fondantes; fried potatoes, soaked in butter, or balls of mashed potatoes, breaded and fried.
- a la Forestiere; baked in ashes.
- au Four; baked in shell in oven.
- au Four a l'Italienne; baked with cheese, anchovies and salami.
- Follette; baked and stuffed.
- au Four a la Russe; baked with sour cream.

- a la Fremeuse; boiled with turnips and cream.
- a la Frankfortoise; in mustard sauce with onions and minced ham.
- French style; stewed with parsley.
- Frissées; curly potatoes.
- Frites; fried.
- Frite a la Copeaux; curly ribbons, fried.
- Frite a la Long Branche; cut in long shreds, fried in lard.
- Frite a la Lyonnaise; with onions.
- au Fromage Chevalier; with sweetened cheese curds.
- en Galettes; potato pancake.
- a la Garfield; cut potatoes, fried in butter.
- a la Gastronomer; fried in cork shape.
- a la Gaufrettes; in water form, fried.
- a la Genevoise; boiled in broth and white wine.
- German fried; fried in thick slices.
- a la Georgette; hollowed out, filled with salpicon of shrimps.
- au Gratin; brown baked potatoes of mashed potatoes.
- au Gratin; brown baked, of creamed or mashed potatoes with cheese.
- a la Hanovrienne; boiled with stock and butter.
- Hashed brown; hashed cream, potatoes fried brown in sauté-pan.
- a la Hollandaise; boiled whole, soaked with butter.
- a la Hongroise; boiled, fried with onions and baked.
- Imperiale; sauté, baked with mollasses and apples.
- a l'Indienne; curried with rice.
- a l'Irlandaise; boiled with mutton and onions.
- a l'Italienne; mashed, baked with crumbs, eggs and froth.
- a la Jackson; mashed with anchovies.
- au Jambon; moulded with ham.
- a la Julienne; straws, fried.
- au Jus; with meat gravy.
- Kertedes; balls, crusted with cheese.
- Labskaus; with onions and hashed salt pork; seamen's fare.
- a la Lorette; small carrots of mashed potatoes, fried.
- en Legumes; mashed with stock.

- Loulou; fancy cut and fried.
- a la Lyonnaise; cold boiled potatoes, sauté with onions and parsley.
- a la Macaire; baked, mashed and baked in the oven.
- a la Maire; raw, sliced, parboiled, in cream.
- a la Marie; the same as Maire.
- a la Maitre d'Hotel; boiled with maitre butter.
- a la Mantaise; mashed with white sauce and fried bread crumbs.
- a la Maréchale; mahed with cheese, baked.
- a la Mariniere; with onions, juniper and mustard.
- a la Marjolaine; boiled, sauté, with brown sauce and marjoram.
- en Marrons; rissolé like chestnuts.
- Sliced Massena; with madeire in moulds; chestnut purée, sliced.
- a la Milaine; with truffles and tongue in cream sauce.
- a la Militaire; breaded and fried balls in tent shape.
- a la Berchtesgaden; sauté in onions and cream.
- a la Figaro; mould with herring, tongue and ham.
- a la Monaco; raw sliced, parboiled, fried with parsley.
- a la Monselet; raw, sliced; sauté with truffles and mushrooms.
- au Naturel; boiled in salt water.
- a la Navaraise; parboiled in large blocks, fried in oil.
- a la Neige; boiled and grated.
- a la Normande; raw, sauté in butter.
- a la Nostiz; croquette with crayfish butter.
- Nouvelles; new potatoes; Bermuda potatoes.
- O'Brien; sauté in dices with Spanish sweet peppers, carrots and bacon.
- a la Parisienne; boiled or fried in hazelnut shape
- a la Palestine; balls of mashed potatoes, breaded and fried.
- a la Paysanne; hashed cream potatoes.
- a la Pelérine; with milk and onions.
- a la Perigourdine; with sliced truffles.
- a la Persillade; with melted butter, parsley and lemon, stewed.
- a la Poêle; sauté or fried.
- aux Poires; with pears.

- a la Polonaise; with butter sauce and bread crumbs, stewed.
- a la Pont Neuf; fried in thick slices.
- a la Portugaise; with tomato sauce; boiled chateau potatoes.
- a la Poulette; in a white sauce.
- a la Princesse; balls of mashed potatoes, fried.
- a la Provencale; rectangular slices; sauté in oil with parsley.
- a la Pückler; in a sour brown sauce.
- a la Pyramid; baked pyramid of mashed potatoes
- a la Quelin; sauté.
- a la Reine Margot; balls of mashed potatoes, fried with hashed meat.
- a la Reitz; dices sauté of boiled potatoes.
- a la Reid; sauté in dices with Spanish sweet peppers.
- Rissolées; cut in small rounds, browned in butter.
- en Robe de Chambre; in their jackets.
- a la Robert; with brown onions sauce.
- Rotie; roasted.
- a la Rouennaise; balls, dipped in butter and fried.
- a la Russe; with sour cream.
- a la Sarah; cork screw shaped and fried.
- a la Saratoga; chips fried.
- sauté a la Hambourgeoise; tossed in butter with eggs.
- Sauté; tossed in butter; generally called fried; there is no exact word.
- Sauté a la Lyonnaise; boiled potatoes, tossed with minced onions.
- a la Savoyarde; with grated cheese, egg and milk.
- Scalloped; in cream with ham.
- a la Semillasso; with chives, parsley and onions, stewed.
- a la Serpentine; fried spiral cords of potatoes.
- a la Souabe; quartered with fried onions.
- a la Soubise; with white purée of onions, browned, baked.
- Soufflés; fried twice in oil, blown up.
- Soufflé en robe de Chambre; stuffed, baked in skin.
- a la Spahi; boiled, sliced, sauté with onions, with stock, egg-yolk and mustard.

- a la Strassbourgeoise; baked with herring and cream.
- a la Suedoise; with supreme sauce.
- a la Suisse; with herbs and bacon.
- en Surprise; baked filled with broiled ham.
- a la Suzette; Suzon, oval shaped, filled with tongue, chicken meat, truffles, mushrooms.
- a la Sherry; baked whole, mashed, stuffed in skin, baked again.
- a la Tabatiere; baked, filled with mashed potatoes and egg-yolks.
- au Torchons; steamed.
- ✓ Tournées; cut into various shapes.
- a la Turque; with Turkish rice.
- a la Tyrolienne; stewed with cream, fried, butter, sprinkled with cheese.
- a la d'Uxelles; boiled, sliced, coated with uxelle, breaded, baked.
- a la Vauban; cut in dices, fried in butter.
- a la Vaudoise; moulds with cheese baked.
- a la Vegetarienne; with onions, parsley and black butter.
- a la Vermicelle; in the shape of nuddles.
- Verte; with parsley and spinach.
- a la Victoria; boat shaped with maitre butter.
- a la Viennoise; boiled in slices with butter and caraway seeds.
- a la Villageoise; hashed cream potatoes.
- a la Voisine; sliced with grated cheese in silver pane.
- a la Waldorf; cut in long ribbon and fried.
- a la Westphalienne; grated with eggs, fried in small heaps.
- a la Woerlitz; small cakes of mashed potatoes with cheese and crayfish butter.
- a la Levure; with yeast.
- Blinis de Pommes de Terre; small cakes with sour cream, caviar and eggs.
- Bordure de Pommes de Terre; border of mashed potatoes.
- Boulette de Pommes de Terre; potato balls.
- Brioches; buns.
- Chartreuse de p. de Terre; mould of potato salad in jelly.
- Cotelette de p. de Terre; cutlet shaped potatoes.
- Crepes de p. de Terre; small potato pancakes.

- Diablotins de p. de Terre; devilled balls with fine herbs.
- Gimblette de p. de Terre; potato cracknels.
- Hashis de p. de Terre; hashed cream potatoes.
- Jetons de p. de Terre; small round slices, fried.
- Kedgree; Indian curry ragout.
- Medaillons; baked purée, cut in round slices.
- Pain de p. de Terre; with onions and bacon in mould.
- Purée Parmentier; potato purée.
- Purée a l'Anglaise; with cream, browned.
- a la Bourgeoise; with butter and milk.
- Purée a la Mantaise; with white sauce and fried crumbs.
- a la Marie; with cream and butter.
- Quenelles de Pomme de Terre; balls, dumplings; Klösse.
- Ramequins; moulds of sliced potatoes with grated cheese, baked.
- Rocher de Pomme de Terre; rock of mashed potatoes.
- Soufflés; puff of mashed potatoes or twice fried potatoes in long oval shape.
- Timbale de Pommes de Terre; thimble mould.
- Batates; sweet potatoes; a la Caroline, with butter sauce.
- a l'Espagnole; sliced with crumbs, sauté.
- Grillés; broiled; a la Richemond; parboiled, fried in butter.
- a la Louisiannaise; sauté with mollasses and baked.
- a la Maryland; broiled in slices with layers of broiled apples.
- a la Sarah Bernhard; corkscrew shaped and fried.
- Potheon—illicitly distilled whiskey.
- Pot-herbs—herbs boiled for food; selection suitable to flavor soup.
- Pot-pourri—ragout of different meats, vegetables and other things.
- Potted—caned or preserved.
- Pottle—basket or small vessel for holding fruit.
- Poulardes—young fowls specially fattened; the female of the capon; see fowl.
- Poulette—a hen fowl; a standard sauce.
- Poultry—Fr., Vollaile; Ger., Gefügel.
- Pound—to bruise or pulverise; a weight, 16 ounces.

Prairie hen or chicken—an American grouse; served underdone; jelly, hominy, accordingly.

Pralinés—sweets made with burned sugar, such as almonds.

Prawns—Crevette; Flohkrebs.

Prickly pears—fruit of the cactus opuntia; remove skin, sliced, sifted sugar with brandy and strained juice of orange.

Primrose—flowers of spring plant; allied to cow-slip.

Profiterolles—small puff pastry; filled with cream, piled in pyramid with sauces.

Proof—spirit; alcohol.

Prosanico—Italian wine from Umbria.

Provencale—as made in Provence; sauces and other kinds of cookery.

Prunes—Pruneaux; Pflaumen.

Prunelets—a liquor, made from sloes or German black plum.

Ptarmigan—a kind of grouse; serve like grouse.

Pouchero—the Spanish pot-au-feu.

Puddings—dishes of no definite appellation; food of soft or moderately hard consistency, variously made; look up spec. American puddings further down.

— a l'Adelhaide; orange pudding.

— a l'Ambassadrice; chestnut pudding w. biscuits.

— a la Royale; pineapple pudding.

— a l'Arlequine; abricot marmelade, whipped cream, almond, milk, maraskino.

— a l'Armenienne; biscuits with apples, pine-apples, meringues.

— a la Boissy; cornmeal with currants, fruits, raspberry syrup.

— Cabinet; biscuits with raisins, jelly, custard, maraskino.

— au Caramel; of burned sugar.

— a la Careme; green almonds, raisins, pistachios, maraskino, custard, biscuits, fruits.

— a la Castellane; chestnut pudding.

— a la Reine; with custard, vanille cream, pistachio cream, meringues, cherries.

— a la Cowley; with cream, custard.

— a la Creole; with rice, cream, custard, bannans, raisins, pistachios.

— a la Dalmate; with fruits, orange-jelly, cream, custard, maraskino, biscuits.

- a la Diaz; cold rum, pudding.
- a la Diplomate; with fruits, wine-jelly, custards, biscuits.
- a la Duchesse; biscuit ribbons in cream, custard, maraskino jelly, apricot sauce.
- aux Eglantines; hep-pudding.
- a la Ermande; cold almond pudding.
- de Fecule; corn starch.
- a la Fontainebleau; Curacao pudding with salpicon of fruits.
- a la Parisienne; Parisian strawberry pudding.
- a la Pahlen; with fruits and almond biscuits.
- a la Girot; jelly, biscuits, fruits, cream, custard.
- Glacé; iced pudding.
- a la Gladstone; finger biscuits, pears, eggs, custard, Xeres wine.
- a la Harrison; jelly, pistache, blancmanger, maccaroons in kirsh.
- a la Herisson; hedge-hog of almond pudding.
- a l'Heritier; chocolate pudding with chestnuts.
- d'Hiver; frozen with jelly of apples and stewed apples, rice.
- a la Hollandaise; chocolate with jelly and almonds, biscuits and maccaroons.
- a l'Imperatrice; jelly and fruits, cream, custard with madeire.
- a l'Imperiale; arrack, cream pudding.
- a la Indoustane; soufflé pudding with cocoa-nut.
- a l'Italienne; chestnut cream pudding.
- a la Jubilante; strawberry marmelade, cream and fruits.
- a la Lafayette; meringues, cream custard, strawberries, pistachios.
- a la Lola Monter; soufflé pudding with chocolate.
- a la Malakoff; pudding with cream puffs.
- a la Marie; meringue pudding.
- a la Ministerielle; with cherries, cream, custard.
- a la Neige; lemon-sponge, wine jelly.
- a la d'Orleans; pineapple pudding with raisins and biscuits.
- a la Palermitaine; puff-paste, jelly, marmelade with ice cream.
- a la Parisienne; orange-jelly with fruits and biscuits.
- a la Polonoise; lemon, wine froth, jelly and biscuits.

- a la Pompadour; kirsh, jelly, cream, custard, fruits.
- a la Porc Epic; rice pudding stuck with shredded almonds.
- a la Princesse; cream custard, apricot marmelade.
- a la Princiére; jelly with raisins and fruits, coffee, cream, chestnuts and biscuits.
- a la Reine Margot; meringues with custards, strawberries.
- a la Renaissance; with various fruits.
- a la Richelieu; prune pudding with vanilla cream.
- a la Airola; with almond blancmanger, milk and kirsh.
- a la Béarnaise; of rice with maraschino.
- a la Georgienne; with almond milk, pineapples and rice.
- a la Grecque; with rice and cinnamon.
- a l'Imperiale; with rice and fruits.
- de Riz a l'Italienne; with rice and fruits.
- de Riz a la Maltaise; with whipped cream and oranges.
- a la Rochow; rice with orange-juice and white wine; fruits.
- de Riz a la Saxonne; rice with vanille cream and jelly.
- de Riz a la Suédoise; rice with cream and maraskino, white wine and apples.
- a la Trautmansdorf; rice with apples, maraskino, raspberry sauce.
- de Riz a la Turque; rice with raisins.
- a la Valois; cake slices with dates, annanas, cream custard, hazelnuts.
- a la Westerland; grits pudding with cream.
- a la Zingara; biscuits with wine and brandy, cream custard, maraskino.
- Puddings—frozen; al'Adelhaide; orange pudding; frozen.**
- a l'Albufera; vanille cream, maraskino biscuits, apricot marmelade.
- a l'Ambassadrice; chestnut pudding; frozen.
- a l'Armenienne; as above.
- a la Castillane; with rice, vanille cream and annanas.
- a la Cavour; with rice, cream custard and rum.
- a la Chancelliere; vanille cream and biscuits.

- a la Chateau Briand; almond cream, annanas, maraskino, biscuits.
- a la Chatelaine; pear pudding with Champagne.
- a la Cleveland; with vanille cream, maraskino, cream and chestnuts.
- a la Diplomate; with raisins, biscuits and custard.
- a la Duchesse; pears, annanas with Champagne punch.
- a la Fleury; apricot, almond, milk and kirsh, fruits and biscuits.
- a la Fontainebleau; Curacao with salpicon of fruits.
- a la Heloise; cherries with whipped cream and egg-custard.
- a la Joinville; iced pear pudding with pineapples.
- a la Magenta; apricot marmelade with almond milk, fruits and maraskino jelly.
- a la Marguerite; mousse d'orange, annanas and kirsh, ice cream.
- a la Marquise; pear purée with annanas and Champagne.
- a la Medicis; with chocolate.
- a la Metternich; pistachios, almonds, vanille, raisins, apricots, maraskino.
- a la Montmorency; with caramel and almond cream, pistachios and maccaroons, kirsh.
- a la Nesselrode; chestnut pudding.
- a la d'Orleans; vanille with fruits and maccaroons.
- a la Palermitaine; apricot marmelade, lemon, jelly and cream ice.
- a la Richelieu; rice cream, maccaroons, pistachios, annanas, chestnuts.
- au Riz a la Béarnaise; rice with maraskino.
- au Riz a l'Imperiale; rice with fruits.
- au Riz a la Maltaise; rice with oranges.
- au Riz a la Palermitaine; see above.
- a la Romanow; orange cream, chestnut cream, finger biscuits with walnut julienne.
- a la Serano; raspberrry with pistachio cream, maraskino, biscuits, fruits.
- a la Shakespeare; caramel, cream, curacao; pears, annanas, pistachios.
- a la Sicilienne; pistachio cream, chocolate, cream, cinnamon, orange-jelly.

- a la Victoria; almond cream and vanille cream, rum, apricot sauce.
 - a la Waddington; strawberry cream, almond cream, maraskino, fruits.
 - Progres glacé; a canon of ice cream.
 - Prophete glacé; pineapple ice.
 - Riz glacée—serve like the puddings, same receipts.
 - Soufflé glacé, a l'Alcazar—vanille cream with maraskino, maccaroons, chestnuts, baked and frozen.
 - a la Byron; biscuits, maccaroons, kirsh, baked, frozen.
 - a la Dickens; peach and chocolate ices; in paper cases.
 - a la Diplomate; vanille cream, raspberry-juice, rum, biscuits; in casserole.
 - a la Favart; almond cream with hazelnut biscuits, strawberry in paper cases.
 - a la Hongroise; with Tokay wine.
 - a la Jenny Lind; cream, maraskino, nuts.
 - a la Londonderry; cream, strawberry-juice, maraskino.
 - a la Marly; apricot, nutliquor, almonds roasted.
 - a la Palfy; paper cases, almond cakes, maraskino and cream.
 - a la Palmyre; soufflé with figs.
 - a la Savoysienne; vanille cream, maraskino, biscuits, chestnuts.
 - a la Scott; curacao, orange-juice, cream.
 - a la Talismanique; chocolate, cream, maraskino, biscuits, almond cream.
 - a la Thackeray; strawberry-juice, vanille and cream.
 - a la Torroni; almond mousse on vanille biscuit.
 - Suédoise de fruits glacé—dish of iced maraskino fruits.
- Special American puddings—these receipts are most often referred to by American cooks, though of European origin.
- fish; hard roes are known as caviare; boutargue: Adam and Eve—breadcrumbs, beef suet, eggs, raisins, steamed and baked, custard sauce.
- Agnew pudding; apple pudding.
 - Albemarle; almond pudding.
 - Albert; beef suet pudding with raisins.
 - a l'Alderman; egg cream pudding.

- a l'Alexandra; breadcrumbs, raisins, cream, cherry marmelade.
- a l'Allemande; breadcrumbs, eggs, marmelade or fruits.
- a l'Alma; beef suet with apricot marmelade.
- Acidule; biscuit pudding with lemon syrup.
- All Threes; raisins, apples, suet, breadcrumbs and eggs.
- Amber; puff paste with orange marmelade.
- American black pudding; blue berries with bread slices; serve cold.
- Amhurst; bread and butter, apples, cinnamon, cream sauce.
- Angel pudding; butter, sugar, eggs and milk.
- Aunt Louisas; bread crumbs, milk and cream, eggs and lemon-juice, apricot-jam.
- Baby's; soaked broken sponge cake, eggs and milk.
- Baden-Baden; rice, vanilla, milk, cream.
- Californian; with brandy, sponge cake and custard.
- a l'Americaine; chicken pudding.
- a l'Admirale; boiled, beef-suet, plum pudding with mashed potatoes and carrots.
- a la Bacheliere; apple pudding with raisins.
- Bakewell; puff-paste, apricots, brandy and fruits.
- Balloon; with wine sauce of eggs, butter, milk and flour.
- Bank Holiday; shredded-suet, bread crumbs, rice and eggs.
- Barford pudding; beef-suet, flour, sugar, raisins.
- Bath pudding; light paste, lemon-juice, brandy, in puff-paste, wine sauce.
- Beaufort pudding; puff-paste, strawberry-jam, ratafia.
- Beaulieu; paste, almonds, brandy.
- Birds' nest; batter with apples; served in tureen.
- Bishops; puff-paste with jam and rice, bread crust.
- Black cap; sliced french rolls, raisins, almonds and custard.
- Bombay; batter with brandy, cocoanut, puff-paste.
- Boston; batter with almonds and cinnamon, puff-paste.
- Bowdoin and pumpkin pie; cornflour and beef-suet, molasses with the pie.

- Buff pudding; a pie with marmelade and puff-paste.
- a la Balmoral; bilberry pudding.
- a la Bavaroise; Bavarian nuddle pudding.
- a la Benvenuto; cocoanut pudding.
- a la Berkeley; bread suet pudding.
- a la Berlinoise; layers with pancakes and fruits, apricot sauce.
- Black cap; puff-paste pudding with raisins.
- a la Bohémienne; with nuts and plums, rice and millet.
- a la Bradley; bread crumbs, custard cream, raisins and annanas.
- a la Bretonne; bread pudding with brandy.
- a la Cambaceres; almond pudding with angelica.
- a la Camerani; with almonds, annanas, nuddles, chestnuts.
- a la Chanceliere; custard pudding with ratafia and dried fruits.
- a la Cheltenham; baked plum pudding with suet.
- a la Chester; almond pudding, meringué.
- a la Chipolata; chestnuts, nuddles, suet, raisins, ham, brandy, madeire.
- de Citrouille; pumpkin pudding.
- a la Cobourgeoise; bread pudding with currant jelly.
- de Coco; cocoanut pudding.
- a la College; balls of plum pudding mixture, floured, fried.
- a la Comtese; biscuit with strawberry, marmelade, custard pistachios.
- a la Conseiller; maccaroon and biscuit pudding.
- a la Conquerant; fruit pudding with maraskino.
- a la Conservatrice; biscuit pudding.
- a la Cordon bleu; rice pudding with pineapple and cocoanut.
- a la Cowley; potato pudding with almonds.
- a la Cussy; custard pudding.
- Cambridge; puff-paste with candied oranges, candied peels.
- Castle; small moulds of plain batter with sherry wine sauce.
- Children's pudding; of suet and currants.
- Circassian; bread crumbs and milk, ratafia and flour, plain batter.
- Clarens pudding; raisins, candied peel, brandy, white wine, plain batter.

- Clarges-street; plain batter with brandy, fruit saucé; serve cold.
- Clifton; rice, cream and almonds.
- Constance; fruits, candied peel and wine sauce.
- Cornwall; with white wine, cream and eggs, wine sauce.
- Cottage; plain butter pudding with wine sauce.
- Crystal palace; with cornflour, cream and ising-glass with cherries; serve cold.
- Cumberland; with apples, suet, currants, wine sauce.
- Cup puddings; of cream sugar and flour; in cups, baked.
- Curates pudding; plain batter in cup form with custard sauce.
- Daisy's pudding; sponge cake, soaked in port wine, raisins, custard and butter.
- Damkorf pudding; soaked bread crumbs, ratafia, orange peel, wine sauce, eggs.
- Danish pudding; tapioca, jelly and cream.
- Delaware pudding; peaches, lime-juice and batter; suet, some times apples and peaches.
- Delhi pudding; almonds, arrow root, fruits, Guava-jelly.
- Devonshire pudding; custard with slices of plum pudding, brandy sauce.
- Dinky pudding; brown bread and port wine, chocolate, almonds, currants, chocolate sauce.
- Down East pudding; molasses and blackberries, brandy.
- Duke's pudding; raisins, french rolls, peel, brandy, white wine.
- Durham pudding; bread crumbs and butter, eggs, marmelade, hot or cold.
- Dutch pudding; butter, milk, flour, eggs, yeast and currants.
- Editors' pudding; pie dish, puff-paste, cherries, peel, butter, roll-slices.
- Essex pudding; sago, eggs, milk, breadcrumbs, raisins, suet, cornflour.
- a la Delmonico; corn starch meringué.
- à la Dombey; cream, bread crumbs, suet, raisins, marrow peel, rum and wine, rum sauce.
- a l'Ecossoise; rye, milk, peel, whiskey, eggs and froth; madeire sauce.
- a l'Enfer; like plum pudding, burning with liquor.

- a l'Espagnole; bread crumbs, milk, eggs, vanille sauce.
- Excellent; raisin pudding, bread crumbs, peel, ginger, rum.
- a l'Exeter; suet pudding with sago.
- Eve's pudding; apples, bread crumbs, currants, suet, peel, brandy, allspice.
- Flame pudding; butter, eggs, almonds, flour, stale, sponge cake; served with flaming brandy.
- Fortunatus pudding; puff-paste and fruit jam.
- Frankfort pudding; eggs, cream, almonds, vanilla, brown bread crumbs, peel, cherry sauce, dom shaped.
- French and Italian pudding; eggs, cream, suet, roll slices, apples, raisins, dates, in pie dish with puff-paste, mixed spice, nutmeg, browned.
- Frozen pudding; flour, sugar, eggs, boiling milk, cooked twenty minutes, cooled with gelatine, wine, sugar, cream; packed in ice with candied fruit, whipped cream.
- Fun pudding; apples in pie dish with fruit, jam, milk and cream, arrow root.
- a la Figaro; batter in three colors with chocolate, red wine sauce.
- de Figue a la Westmoreland; fig-suet with ale.
- a la Florentine; raisins, eggs, potato flour, sabayon sauce.
- a la Franklin; almond pudding with candied fruits.
- a la Freese; chicken pudding.
- a la Gala; biscuit pudding with marmelade.
- a la Garcon; apples, raisins, bread crumbs, peel and spice.
- a la Gastronome; suet, marrow, eggs, bread crumbs, raisins, rum, apricot sauce.
- a la Gelee; bread custard, spread over with jelly.
- a la Genevoise; rice pudding with apples.
- a la Genoise; genoise cake with marmelade.
- a la George Quatre; rice pudding with cherries.
- a la Germaine; tri-colored pudding w. chocolate.
- a la Gladstone; biscuit pudding with pears.
- a la Grant; biscuit pudding with fruits.
- a la Grecque; bread pudding with honey-syrup.
- de Griottes; sour cherries, agriot pudding.
- German pudding; bread slices with milk, butter, eggs, peel, orange marmelade.

- Gertrude's pudding; tapioca with milk in pie-dish, baked with apples.
- Gloucester pudding; eggs, flour, almonds, in small mould.
- Golden pudding; suet, stale bread, marmelade, eggs and milk.
- Gotham pudding; milk, eggs, saleratus, flour, currants, wine sauce.
- Hampshire pudding; rich puff-paste, jam, eggs and butter.
- Hanover pudding, bread crumbs, lime, raisins, almonds, madeire, sweet sauce.
- Harem pudding; cream, currants, pistachios, in dariole mould, strawberry sauce.
- Hasty pudding; egg, flour, milk.
- Helen's pudding; cornflour, milk, eggs, essence of almonds.
- Helene; milk, cream, bread crumbs, peel and jam; hot or cold.
- Herefords; apples, suet, currants, flour, eggs and milk; hot or cold.
- Homely; jam, bread crumbs, milk, egg, sugar.
- Hunter's; suet, flour, currants, raisins, peel, allspice, brandy, sweet sauce.
- Hunting; eggs, cream, flour, suet, currants, raisins, peel, brandy.
- Herodote; suet pudding with figs.
- a la Hollandaise; like Dutch with maccaroons and chocolate.
- a la Humboldt; pudding of thin pancakes.
- Imperiale a la cordon bleu; rice pudding with pineapples and cocoanut.
- a l'Italienne; with Genoese cake and fruits.
- a la Jersey; boiled rice pudding with raisins.
- Iced pudding; cream custard with eggs, maraschino, fruits, peel, vanilla, pistachios.
- Indian pudding; with cornmeal, eggs, peel, molasses.
- Jenny Lind; sponge cake with cocoanut and maccaroons.
- Juke's pudding; suet bread crumb, brandy, wine sauce.
- Junior united; sponge cake, orange, marmelade, milk, sugar, eggs, wine sauce.
- Jubilante; vermicelli pudding.
- a la Juive; mazzes or matso pudding.
- a la Kielmansegg; almond cream pudding.

- a la Lamartine; puff-paste pudding with apples.
- Kendal pudding; eggs, milk, puff-paste, jam and peel; hot or cold.
- Lady Wrottesly's; cream, sugar, flour, eggs, rosewater, small cups, wine sauce.
- Lancer; suet, raisins, cream, flour, eggs, milk, brandy sauce.
- Leamington; eggs, flour, butter, jam, wine sauce; different sizes on top of other.
- Leicester; flour, suet, raisins, cream, eggs, peel, nutmeg, sweet sauce.
- Little Constance's; eggs, butter, milk and cream in shallow pans, sweet sauces.
- Louis Phillippe; apples, sugar, brandy, jam, peel, maccaroons, vanilla.
- a la Lyonnaise; eggs with lemon, potato flour, sabayon sauce.
- a la Madonne; bread crumbs, suet, peel, eggs and brandy.
- de Maizena; of cornmeal.
- a la Malvern; starch apple pudding.
- de Manne de pologne; of mannah groats.
- a la Mansfield; bread crumbs, suet, raisins, cream, brandy, spices.
- a la Marquise; cocoanut pudding.
- de Marrons; chestnut pudding.
- a la Menestrelle; boiled suet pudding with fruits.
- a la Metternich; chestnut pudding.
- a la Michel-Ange; raisins, fruits, bread crumbs, brandy, rum and brandy sauce.
- a la Monte-sano; plain egg pudding with milk.
- a la Montmorency; cherry pudding.
- a la Montreal; steamed plum pudding, raisins.
- Maids of honor; cream and spices, eggs, almonds, rose water, wine sauce.
- Manchester; milk, bread crumb, peel, eggs, puff-paste, marmelade.
- Marlborough; apples, lemon-juice, eggs & cream.
- Marque; suet, bread crumb, jam, peel, eggs, sweet brandy sauce.
- Maud's; stale sponge cake, currants, puff-paste, egg, white wine.
- Milton; cream, mace, lemon with jam & brandy.
- a la Minute; milk and rye flour, spices; very hot.
- Mocha; served very cold with mocca icing.

- Monmouth; bread crumb, milk, eggs and lemon-juice with jam in pie dish.
- Mousseline; butter, sugar, lemon-juice, eggs with fruits.
- Nassau; butter, sugar, eggs, shallow dish with puff-paste.
- Neapolitan; sugar, bread crumbs, rum, sponge cake, jam, wine sauce.
- Nelson; in small mould with biscuits, cherries and peel with custard, wine sauce.
- Nesselrode; chestnuts, cream, custard, maraschino, vanille, raisins.
- Newark; rice, flour, breadcrumbs, cherries, sweet wine sauce.
- a la Nationale; sauce as Figaro.
- a la Neufchateloise; with cheese.
- de Noisette; hazelnut pudding.
- a la Norvegienne; of rice, eggs and butter, cup pudding.
- New Colledge; suet biscuits, currants, eggs, cream, butter, fried.
- Newmarket; milk, lemon, cinnamon on bread and butter, in pie dish.
- Nonpareil; breadcrumbs, milk, butter, fruit, jelly and currants, meringué.
- Norfolk; eggs, milk, flour, boiled in dumpling form in water.
- Northumberland; in cup moulds; eggs, flour, milk, brandy, currants, wine sauce.
- Nottingham; hot or cold, apples with batter on top.
- Nun; maccaroons, custard, cocoanut, eggs, cream, milk and sugar.
- Orleans; rum, peel, gelatine, eggs, cream, butter, sugar, raisins and currants, sponge cake.
- Oxford pudding; suet, raisins, breadcrumbs, spice and sherry, brandy sauce.
- Palmtree; diamond shaped batter, fried, egg sauce.
- Pembroke; suet, breadcrumbs, sugar, milk, lemon peel in pie dish with jam, or potatoes.
- Penelope; vanilla, chocolate icing, milk, eggs, flour, cream and sugar.
- Peripatetic; sponge cake with marmelade and sweet wine.
- Polka; arrow root, milk, eggs and butter, almonds, flour, sweet sauce.

- Poor man's; slices of roll, soaked in custard, fried with wine sauce.
- Porcupine; of rice with custard peel, stuck full of almond shreds.
- Portland; butter, sugar, cream, eggs and peel in small moulds.
- Portugal; rice, cream, eggs, sugar, butter and milk, jam.
- Princess; gelatine, sugar, lemon-juice, Malaga, eggs and custard, some times with fruits.
- a la Cleveland; milk, eggs, flour and vanilla, eggs, maraskino, chestnuts, vanilla.
- a la Liscard Hall; sugar, cream, kernel essence, eggs and froth.
- a la Oswego; maizena pudding with fruit jelly.
- du Paradis; bread and apple.
- a la Parisienne; orange-peel, flour, milk and eggs, orange sauce.
- a la Pasteur gris; biscuit pudding with Xeres wine.
- de Pavot; with poppy seeds.
- a la Paysanne; bread pudding with fruits.
- a la Perugine; with nuddles and almond cream.
- a la Petite Marie; lemon and wine pudding.
- a la Plumery; almond and maccaroon pudding.
- a la Prince Regent; rice pudding with apricots.
- a la Prince Royale; omelet pudding.
- a la de la Pryme; lemon and orange pudding.
- a la Randolph Churchill; marrow pudding with pineapples.
- de Riz a l'Allemande; of rice with raisins.
- de Riz a l'Anglaise; with raisins, lemon-peel, maccaroons, rum.
- de Riz a la Bagration; of rice with fruits.
- de Riz a la Bourdaloue; with almond, cream and peaches.
- de Riz a la Kaunits; with rice and marrow.
- de Riz a la Portugaise; with pineapples and peel, apricot sauce.
- a la Rodnay; plain batter with kirsh sauce.
- a la Royale; arrak pudding, fruit purée, crumbs or biscuits.
- a la Theodore; finger cakes, candied cherries, quinces, currants, candied fruit.
- Quaking pudding; eggs, cream, bread, rose water.
- Queen pudding; suet, whole meal, bananas, currant wine, wine sauce.

- Raglan; candied peel, figs, eggs, cream, vanilla, wine, fruit sauce.
- Revere; flour, crackers, eggs, suet, spices, cinnamon.
- Rich pudding; layers of puff-paste with apricots, brandy sauce.
- St. John's pudding; suet, flour, jam, apples, cherries, whipped cream.
- Savoury pudding; bread crumbs, milk, suet, chopped onion, sage, eggs, fried.
- Saxe-Weimar; butter, cream, eggs, chocolate, biscuits, chocolate, cream sauce.
- Schneider; arrow-root, milk, apples, peel, cloves in pie dish.
- Sir Watkin Winn's; suet breadcrumbs, rice, eggs, marmelade, sweet sauce.
- Snow pudding; gelatine, lemon-juice, sugar, eggs, custard, vanilla flavor.
- Snowdon; suet, breadcrumbs, sugar, eggs, lemon-juice, white wine, peel, raisins.
- Sponge puddings; with rich wine sauce, in small moulds, plain batter.
- a la Salvatore; marmelade pudding.
- a la Sans-Souci; apple pudding with vanilla sauce.
- a la Saxonne; plain batter with fruit sauce.
- a la Schiller; thin pancakes with marmelade and custard cream, cut-up with cherries.
- de Semoule; semolina or farina pudding.
- Soufflé a la Bresilienne; with bananas.
- Soufflé a la Frankfortoise; with almonds, crumbs and cherries.
- Soufflé a la Reine; with arrack.
- a la Standish; cheese curds with raisins and lemon.
- a la Suedoise; of brown bread, raisins, rum.
- a la Suisse; with lemon-peel, sour cream, brown bread.
- a la Tanaisie; tansys with cream, biscuits and white wine.
- a la Tante Alice; bread pudding with marmelade.
- a la Tante Elisabeth; bread pudding with purée of apples.
- a la Tante Marie; raisins and almond puding.
- a la Tante Suse; rice pudding with candied lemon-peel.
- a la Trautmansdorf; rice pudding w. maraskino.

- a la Tyrolienne; biscuit pudding with chocolate.
- Topsy pudding; in small moulds, soaked with rum, strewn with cocoanut.
- Toast pudding; of stale toast with raisins and lemon peel.
- Travellers pudding: candied peel with cherries, in small moulds or coups, wine sauce.
- Vegetable pudding; currants, raisins, suet, nutmegs, carrots and potatoes, sweet sauce.
- Venus pudding, eggs, cream, custard, gelatine ginger, sherry wine.
- Victoria; sago and fresh fruit.
- Vienna pudding; bread crumbs, peel, raisins, eggs, milk and sherry wine, wine sauce
- Violets pudding; eggs, sugar and milk, sliced sponge cake.
- a la Valencay; cabinet pudding with slices of rum, soaked, savarin cake.
- a la Vernet; chestnut pudding.
- a la Vesuviene; flaming raisin pudding.
- a la Meimarienne; chocolate pudding.
- a la Wellington; pancakes with apricot, marmelade with coffee, cream and eggs.
- a la Westernland; red colored grits with cream.
- a la Westphalienne; pumpernickel pudding.
- Water pudding; water, sugar, peel and lemon, butter and eggs, in pie dish, hot or cold.
- Windbags or German light pudding; Windbeutel, butter, flour, eggs and sugar.
- Wrexham pudding; eggs, sugar, sago, suet, breadcrumbs, brandy, marmelade, raisins.
- Puffs**—a kind of light pastry; Windbeutel.
- Puff-paste**—a light paste, such as used to line pie dishes.
- Pulled bread; see bread.
- Pulque**—an intoxicating Mexican drink, made of aloe.
- Pulse**—a general term for leguminous vegetables, or seeds.
- Pumpernickel**—bread, made of unbolted rye; baked thirty hours.
- Pumpion**—a name for pumpkin.
- Pumpkin**—Gourde; Kürbis; used in soups, vegetables and pies.
- Punch**—Ponche; Punch; liquor, made of five ingredients: sugar, water, spirit, spice and acid.
- Roman punch; made of champagne, noyau,

- orange-juice; a sherbet.
- Punschky**—Russian patties; onions, fillet of veal, eggs, parsley, reduced sauce.
- Purées**—something passed through a sieve or tammy; a mush for fancy headings; see soups.
- Purl**—a drink, malt liquor, medicated with wormwood.
- Purslane**—Pourpier; Portulak.
- Quails**—Cailles; Wachteln; see fowl.
—a l'Escoffier; baked in baked potatoes.
—a la Monegasque; on toast with shallots, bear-
naise and brown sauce.
- Quart**—the fourth part of a gallon; two pints.
- Quass**—a vinegar, made of rye flour in Russia.
- Quassia**—bitterwood, used for bitters.
- Queimado**—a Portuguese punch liquor of cocoanut, spiced and seasoned, hot.
- Quenelles**—Knödel; a delicate forcemeat in balls; little dumplings.
- Quillaya bark**—used in ginger ale and other drinks, to give soapiness.
- Quinces**—Coings; Quitten; used in apple pie, jellies, etc.
- Quinnat**—Californian salmon.
- Rabbits**—Lapins; Kaninchen.
—Civet of rabbit; Hasenpfeffer; a black stew with pork.
- Racahout**—preparations from acorns; substitute for chocolate.
- Rack**—Quartier; Rippenstück.
- Radishes**—Rettige; Radis, Radieschen.
- Ragouts**—something that restores the appetite; French stews which abound in spices.
—a la Deutsch; minced fillet beef, sauté a la Minute with kidneys, onions, potatoes, peppers, madère.
- Bahat Lakhoun**—a sweet meat; Turkish delight.
- Bailbirds Lord Baltimore**—sauté with bacon, white wine, sherry and sippets; small birds, chafing dishes, rails.
- Baisins**—raisins sec., Rosinen.
- Baki**—a spirit from the juice of prunes.
- Bamequins**—Käsekröpfchen; a mixture of cheese, eggs and other things, formed in a mould, cheese cakes, cheese puffs.

- Rampion—roots boiled tender and eaten hot with sauce or cold with vinegar.
- Rape—the refuse stems or skins of raisins; a thin wine is made from them.
- Rare—a term signifying underdone.
- Rarebit—see Welsh rabbit; boiled cheese with beer on toast; served in egg-dish with Worcester sauce and mustard, very hot.
- Raspberries—Framboises; Himbeeren.
- Ratafia—a spirit distilled from molasses or kernels.
- Ratafias—small biscuits, made with almonds and the liqueur.
- Ravigotte—a mixture of taragon, chervil, chives and burnet, minced; garnish in salads.
- Ravigotte sauce—melted butter w. ravigote garnish.
- Ravioles—a mince meat of veal, liver, marrow and herbs, spinach and cheese; poached in paste envelope; a stuffed Knödel.
- Rayfish—of the skate family; raye.
- Rechauffé—warmed again; dishes made up of cold, cooked meat and other things.
- Red currants—Groseilles; Johannisbeeren, rot.
- Reducing—reduction of bulk or quantity to strengthen stock, etc.
- Reed birds—Railles; Railbirds; a singing bird.
- Refection—signifies a lunch, or repast.
- Refectory—dining halls of monasteries.
- Refrigerating—to lower the temperature.
- Regence a la—see garnitures.
- Reindeer—Rennthier; tastes like best venison.
- Relishes—a kind of hors d'houvres; such as celery, olives, salted nuts, etc.
- Remoulade—a sauce or salad dressing; hard boiled egg-yolks, worked down with oil and herbs; remouler—to grind.
- Removes—large dishes; relevees, grosse piece.
- Rennet—the salted dried fourth stomach of the calf.
- Revalenta arabica—invalid food; Egyptian lentil with barley flour.
- Rhine wines—considered best German wines, such as Hock-Hochheimer, Liebfraumilch, Johannisberger, etc.; they are thirst increasing.
- Rhubarb—Fr., Rhubarbe; Ger., Rhabarber; the stewed stems of the large leaves of the plant “Rheum,” are used in pies, compôtes,

- confectionery, etc.; served with cream and fine sugar in terrapin plate or cold vegetable plate.
- Rice—Fr., Riz; Ger., Reis; the cleaned grains of seeds of a grass, growing in huge bunches on marshy lands, the chief food of Asia.
- Rice as vegetable; a la Bonne-Femme with bacon and tomato purée.
 - a la Brésilienne; with ham and tomato purée.
 - Rice cakes; hot griddle cakes, maple syrup.
 - en Capissantis; in silver shells.
 - a la Chancelliere; with button mushrooms and fowl livers.
 - aux Choux de Milan; with Savoy cabbages.
 - a la Citrouille; with gourd.
 - a la Creme; with cream.
 - a la Crêole; with tomatoes and peppers.
 - a l'Egyptienne; stewed with lemon-juice.
 - a l'Espagnole; with tomato, ham and red pepper.
 - a la Florentine; with crayfish tails, cheese and onions.
 - a la Genoise; with tomato purée.
 - au Gras; with broth.
 - au Gras; with sausages and bacon.
 - au Gras a l'Italienne; with cheese and tomato purée.
 - au Gratin; with butter and cheese, browned.
 - a l'Indienne; curried rice with bacon and onions.
 - a l'Italienne; with sweet breads and tomatoes.
 - au Lait; milk rice.
 - a la Ménagere; with tomato sauce and sausages.
 - a la Milanaise; with cheese and black butter.
 - a la Persane; boiled in salt water, stewed with butter.
 - a la Piémontaise; with shallots and cheese in border of mashed potatoes.
 - a la Polonaise; with fried onions, ham and cheese.
 - a la Purée de Potiron; with purée of pumpkins.
 - a la Reine; with eggs, codfish and cheese in mould.
 - a la Ristori; cabbage, stuffed with rice.
 - Rice pillau; a mould of boiled rice with strong spices, such as saffron, curry and with meat, (when hot), or without spices, but with fruit when sweet.

- Risotto a la Milanaise; onions, browned in butter, rice, stock and saffron with cheese, sometimes served on toast.
- a la Turque; boiled in mutton broth, hot in brown butter.
- a la Valenciennne; with artichoke bottoms, mushrooms, sausages and ham.
- au Vert; with herb sauce, green.
- Bordure de Riz; border of rice.
- a la Toulousaine; with Toulouse garnish.
- a la Financiere; with financiere garnish.
- Soubriés de Riz; fried patties of rice and cheese.
- Surtout de Riz a l'Italienne; Italian croustade of rice filled with salpicon.
- Timbale de Riz a la Castiglione; thimble mould of rice with chestnuts.
- Timbale a la Portugaise; thimble mould, filled with rice and tomatoes.
- Rice in sweet dishes—
- a la creme aux avelines; cream rice with hazelnuts.
- a la Francaise; boiled with maccaroons and peel, cherries, sugar and browned.
- a la Grecque; boiled with cream, orange water, eggs and butter in crust with apricot jam and peaches.
- a la Infante; with peaches and cherries.
- au Lait a la Canelle; milk rice with cinnamon.
- au Lait a l'Espagnole; with sugar and cinnamon.
- au Lait a la Suédoise; boiled with sugar and butter, browned with cinnamon.
- a la Montmorency; on baked border of almond biscuit with apricot jam, stewed fruits, maraschino rice with cherries, sauce Reine Claude with syrup.
- a la Munichoise; boiled with sugar, cream and vanilla, worked with eggs and round biscuits.
- a la Princesse; in mould with pineapples and apricots.
- au Zeste au Citron; with lemon-peel.
- Rolly-poly; rolled pudding of biscuits and apples with rice.
- Sweet dishes of rice—cold.
- a la Béarnaise; with maraschino cream.
- a la Chantilly; with whipped cream.
- a l'Espagnole; boiled with milk and cream, orange syrup in sherbet, frozen.

- a la Georgienne; with almond, milk and pine-apples.
- a l'Imperiale; like pudding; see there.
- a la Maltaise; like pudding; see there.
- a la Mirabeau; boiled in lemon water with orange syrup with Curacao, brandy, maraschino, almond, milk and dices of fruits, frozen.
- a la Palermitaine; like pudding of same name.
- a la Wellington; boiled with Rhine wine and lemon-juice in border with cherries and Reine Claude with creme plombiere aux framboise; ice cream.
- Ruche de Riz; bee-hive of rice.
- Riz a la Condé; boiled in milk and water with orange water and eggs with stewed peaches and currants.
- Rice-manger; of ground rice with sugar and almonds, a stiff custard.
- Rice manx cakes; rice flour, eggs and sugar, moulded; baked.
- Ricotta**—a cream cheese, used for tarts.
- Rind**—signifies bark or crust, as of bread.
- Rinfresco**—an Italian liquor, resembling annisette.
- Ris de Veau**—French for sweetbreads; see there.
- Rissoles**—from rissoler; fr. to fry brown; round pieces of puff-paste, stuffed with forcemeat, folded, fried in hot fat.
- Rissolettes**—small risolles.
- Rizine**—a preparation of rice, used to make puddings.
- Roach**—Fr., Gardons; Ger., Rotaugen; a fresh water fish.
- Robert**—brown sauce, piquant with pickles; used for pork and goose.
- Rocambole**—closely allied to the garlic.
- Rochelle brandy**—a low class brandy, french.
- Rock**—a sweet meat, made of sugar, boiled to a candy; flavored with nuts.
- Rocky Mountain oysters**—of lamb's fries and sweet breads.
- Rockfish**—Californian red fish; usually boiled with egg sauce, cold as a salad.
- Roed Groe**—famous Danish dish; juice of red fruit with water, sugar and sago; boiled, moulded and cooled; served with vanilla cream. Rote Grütze of Germany; Roet Groet of Hamburg, delicious in hot weather.

- Roes**—Fr., Laitances; Ger., Rogen; two kinds: hard and soft; hard roes are the eggs of the female fish, soft roe is the milt of the male fish; hard roes are known as caviare; boutargue: smoked roe of cod; soft roe best as ragout or stew; roes are often broiled with maitre butter and lemon.
- Rocolnic**—Polish name for a soup, made with poultry and other things with gherkins, sour cream, fennel, eggs and other vegetables, (Polish style).
- Roebuck**—Fr., Chevreuil; Ger., Rehbock; mostly served as venison like all other animals of the deer kind; tame venison considered the best.
- Rolla cheese**—see tripe.
- Rooks**—bird closely allied to the carrion crow; eaten like pigeon.
- Roots**—term mostly applied to vegetables growing underground, such as turnips, carrots.
- Roses**—often used in confectionery because of their fine flavor.
- Rosemary**—a garden herb of which the leaves are used as a flavoring.
- Rosolios**—little sweets strongly flavored with coffee; shape of coffee berries.
- Rosolic**—a liquor
- Rosquillas**—a sweet Spanish cake.
- Bouennaise ducks**—see ducks; cannetons.
- Roux**—russet; flour and butter, fried together.
- Boyans**—a fish very similar to sardines.
- Buffs and Reeves**—birds closely allied to the sand-piper.
- Rum**—Fr., Rhum; Ger., Rum; well-known spirit, distilled from the molasses of sugar cane.
- Busks**—round slices of yeasted dough, baked.
- Russian wines**—fermented in jars and preserved in other jars, buried underground.
- Eye**—Fr., Seigle; Ger., Roggen.
- Sabayon**—a kind of whipped froth, accompaniment to sweet pudding of egg-yolks, sugar and white wine.
- Sack**—name formerly given to various dry Spanish wines.
- Saddle**—name given to part of animal containing a portion of the backbone with ribs on either side; a double loin.

- Saffron**—Fr., Safran; Ger., Safran; used for coloring and spice; consists of the prepared stigmas of *crocus stavius*, a plant.
- Sage**—Fr., Sauge; Ger., Salbei; herb best known in conjunction with onions for stuffing pork and geese.
- Sago**—Fr., Sagou; Ger., Sago; obtained from the interior marrow of the trunks of palms, resembles arrow root in many characteristics.
- Salads**—two classes, simple and compound; European and American; fr. dr. French dressing.
- Gaspachio a l'Andalouse; onions, chives, garlic; fr. dr. cucumbers, bread crumbs.
 - Augourcie a la Polonaise; agourcie with sour cream.
 - d'Alchimille des Champs; padelion salad, closely allied to dandelion.
 - d'Alinois; garden cress.
 - a l'Alexandre; European, for American see further down; game fowl breasts, truffles, anchovies, brandy, pickles with herbs and mayonnaise.
 - a l'Allemande; potatoes, Brussels, sprouts, knob celery and fr. dr.
 - d'Amaranthe olérace; potatoes and beets, fr. dr. and horse raddish, mayonnaise, herbs.
 - a l'Americaine; tomatoes, potatoes, English celery, gombo and herbs with eggs and chicken meat, mayonnaise.
 - a l'Andalouse; of onions, cucumbers & tomatoes.
 - a l'Anglaise; lettuce, celery and beets, endive, cresson and fr. dr.
 - a l'Ardennaise; of red cabbage, endives and potatoes.
 - d'Aubergines; of egg-plants.
 - a la Bagration; of sole fillets and vegetables.
 - de Barbajoue; houseleeks with fr. dr.
 - de Barbarée; winter cress; fr. dr.
 - de Barbe de Capucin; gardenendive, capuchin; fr. dr.
 - de Batates; salad of sweet potatoes.
 - a la Beaconsfield; vegetable salad with game.
 - a la Beaucaire; knob cellery, branche cellery, endive, beets, fr. dr., ham, mushrooms, apples, mayonnaise, herbs.
 - de Becabungas; Bachbungen; a cresson salad; fr. dr.

- a la Berlinoise; knob celery with mayonnaise, beets and herbs.
- de Betteraves; of red beets.
- de Blé; Rapuenzchen salat; cornsalad; like doucette; field salad.
- de Blithe—Beermelde salat; blite salad; fr. dr.
- de Bourcettes; Rapunzel salat, lamb's lettuce.
- de Bourrache; Borretch; borage salad; fr. dr.
- a la Brunswickoise; knob celery, truffles, mayonnaise, egg-yolks and mustard.
- de Buglose; Ochsenzungen salat.
- de Bunias; Zackenschotten salat.
- de Campanule; Glockenblumen salat; bell flower salad; the roots only.
- a la Caprice; mould, truffles, artichokes, celery, lobster and fowl, mayonnaise.
- de Capucine; Kapuzinerkresse.
- de Cardamine; cress salad.
- de Cardons; cardoons; a plant between celery and leeks.
- Caroline a la St. James; salad of rice, truffles and mushrooms.
- de Carottes; of carrots.
- a la Casanova; celery salad with eggs and shallots.
- de Celery a l'Allemande; of knob celery; fr. dr.
- de Celery a l'Anglaise; celery en branche; fr. dr. or mayonnaise.
- a la Chambery; tomatoes, stuffed with mayonnaise of salmon, lobster, artichokes, lobster, gherkins and beans.
- de Chanoine; lamb's lettuce, like doucette, field salad.
- de Chardons; Brachdistel; sea-holly salad.
- a la Charivary; mixed salad.
- de Chasse-rage; cresson salat.
- des Chasseurs; artichokes, celery knobs, escarolle, eggs beets, truffles, olives, gamefowl, fr. dr.
- aux Chenilles; green salad with caterpillars.
- de Chervis; of skirrets; Zuckerwurz.
- de Chicoree; Cichorien salat; of chicory, wild endive.
- de Chicoree endive; endive salad.
- de Chicoree au chapon; endive salad with bread crusts, rubbed with garlic.
- de Choux-marins; sea-kale, kale or cole salad.

- a la Comtoise; lettuce salad with salt pork.
- de Cresonnée; Bachbungen; brooklime salad.
- de Crosnes de Japan; of Japanese crosnes; Knollenziest; hedge-nettle.
- a la Danicheff; potatoes, asparagus, artichokes, mushrooms, truffles, crayfish tail, celery knobs with mayonnaise or remoulade.
- en Demil-deuille; of potatoes and truffles with mayonnaise.
- a la Demidoff; of potatoes, truffles and shallots.
- de Dent de Lion; Loewenzahn; dandelion salad; fr. dr.
- de Doucette; Rapuenzchen; corn or field salad.
- a la Dumas; beets, potatoes, gherkins, tomatoes, egg-yolks, fr. dr., anchovie essence.
- d'Écorce noir; oysterplant; Schwarzwurzel; mayonnaise.
- d'Eglantines; hip or hep salad with sugar, lemon-juice and cinnamon.
- a l'Emma; cucumbers garnished with tomatoes.
- d'Épinards frais; Erdbeerspinat; strawberry blithe.
- d'Escarolle; salad of broad leaved endive; fr. dr.
- a l'Espagnole; onion, cucumber, red pepper, tomatoes, fr. dr., breadcrumbs.
- a la d'Estrées; knob celery with fr. dr. truffles and remoulade sauce.
- d'Étè; lettuce and onions, cresson, herbs and fr. dr. eggs.
- de Fenouille; fennel; Fenchel Salat.
- de Fèves de Marais; Puffbohnen, broad beans.
- a la Fin de Siecle; asparagus, celery, endives, lettuce, artichokes, truffles, eggs, beets, beans, peas, asparagus tips, fr. dr.
- de Flageolets; of green seed beans, limabeans.
- a la Flamande; herrings, sardines, apples, beets and potatoes, fr. dr. cauliflower.
- de Follette; mountain spinach salad.
- a la Francaise; lettuce salad, fr. dr.
- a la Francillons ou Annette; potatoes with wine and fr. dr. herbs, celery, mussels.
- a la Goblins; potatoes, artichokes, celery, truffles, mushrooms, fr. dr. and mayonnaise.
- de Gombo; of Indian, Okra or Gombo; a fruit not unlike cucumbers but of sticky juice.

- a la Grimod de la Reyniere; lettuce, cabbages, beans and beets, toast in oil, eggs.
- de Harengs; herring salad.
- d'Hiver; celery, endive, beets, horseraddish, potatoes and fr. dr.
- a la Humbert; tomatoe salad with sweet pepper.
- d'Igname; yam (colic-root) salad.
- a l'Impériale; asparagus, truffles, anchovies, fr. dr., or mayonnaise.
- a l'Italienne; herrings, anchovies, pistachios, capers, olives, apples, eggs, celery, potatoes, fr. dr.
- de Jambon de St. Antoine; evening primrose salad; Gartenrapunzel.
- a la Japonaise; same as francillon.
- a la Jardiniere; julienne of vegetables with beans and peas, fr. dr.
- a la Jockey Club; asparagus, truffles, anchovies, mayonnaise; fr., mustard.
- de Joubarbe or barbajoue; houseleek salad.
- a la Juden-Stradt; of gherkins and red beets.
- a la Lackmé; of red beets and rice.
- de Lait d'Orée; orange-agaric salad.
- de Laitues; lettuce salad; fr. dr.
- de Langue de Boeuf; landbeef salad.
- de Langue de Vache; consound; Beinwurzelsalad.
- a la Lansquenet; potatoes, cucumbers, salmon, beef, sausage, mustard, herbs, onions, fr. dr.
- de Legumes Cuit; of cooked vegetables.
- de Legumes a la Dieppoise; of vegetables with herrings and herbs.
- de Legumes a la Lyonnaise; with sausages and vegetables.
- de Legumes a la Russe; of vegetables with mayonnaise and caviar.
- a la Macédoine; of mixed vegetables; fr. dr.
- a la Madame; lettuce salad with fr. dr. with egg-yolks and herbs.
- Melé; mixed, combination salad.
- a la Mignonne; endive salad with truffles and chicken.
- a la Mikado; tomato salad; fr. dr.
- a la Mirabeau; oysters, shrimps, truffles, potatoes with mayonnaise.
- de Mirette; of lady's looking-glass; Venusspiegel.

- a la Miss Heliett; of artichokes, potatoes and asparagus tips.
- a la Modern; of celery and raw sliced truffles.
- a la Monte Christo; lobster salad.
- Moulée a la Russe; of fowl, anchovies, salmon and vegetables and eggs, mayonnaise.
- a la Mulgrave; lettuce salad with capers and remoulade sauce, tomatoes.
- a la Murger; artichokes, herbs and veal trotters; fr. dr.
- a la Nantaise; onion and sardine salad.
- de Nanton; salad of garden cress.
- a la Napolitaine; sausage and eggs, celery, lettuce and beets; tartare sauce.
- a la Navette; cole, (rape) seed salad.
- de Noix a la Francaise; French walnut salad with fr. dr. cream, sugar and eggs.
- a la Nostitz; lettuce and vegetables, eggs and fr. dr.
- d'Oeufs aux Nids; nest of onions, cresses and mustard with hard boiled eggs, egg formed cream cheese; fr. dr., separate.
- Panachées; combination salad.
- de Panais; parsnip salad.
- a la Parisienne; carrots, celery, potatoes, eggs, fr. dr., anchovies, gherkins, thuni-fish salad.
- a la Parmentier; potatoes salad.
- a la Paysanne; red cabbage, celery and potatoes, fr. dr.
- a la Perigueux; truffle salad, fr. dr.
- a la Petersbourgeoise; vegetable salad with salt smoked beef.
- a la Pieuckerke; Spanish vegetable salad with fowl breasts.
- de Piments doux d'Espagne; with Spanish sweet peppers.
- de Pissenlits; dandelion salad; Loewenzahn; fr. dr.
- Plum's pride; potatoes, tomatoes, vegetables, lettuce, cresson, beets, shallots, sugar.
- de Poireaux; of leeks.
- a la Polonaise; roots, potatoes, cucumbers, gherkins, eggs, sardines, herrings, herbs, horseraddish, mayonnaise.
- Pommé; Kopfsalat; cabbage lettuce.
- a la Portugaise; potatoes, mushrooms, tomatoes, white wine and fr. dr.

- de Pourassou; chivegarlic; Schnittlauch.
- de Pourpier; Portulak; purslane salad.
- de Primeau's a la Paysanne; of spring veget.
- a la Prince de Galles; sardines, lettuce, cresson, capers, eggs, lemon-juice, sweet peppers.
- des Princes; truffles, cucumbers, remoulade sauce.
- a la Princesse; artichokes, vegetables and mayonnaise, tongue and aspic (jelly).
- a la Provencale; artichokes, lemon-juice, tomatoes, anchovies, chives and herbs, eggs.
- a la Rachel; knob celery with mayonnaise, truffles and mustard.
- de Racine en Chartreuse; mould of roots with aspic.
- de Radis; Radischen; early radishes.
- a la Reine; of chicken with egg and lettuce, herb sauce or mayonnaise.
- a la Reine Isabelle; langoustes, shrimps, peppers, anchovies, truffles, salmon, capers.
- a la Rhenane; of herrings, anchovies, apples, veal, ham, tongue, sausage, plums, cucumbers, beets, mushrooms, onions, mayonnaise with roes.
- a la Romaine; roman lettuce salad, salade romaine; long gren leaves; fr. dr.
- a la Royale; of flageolets, truffles and mayonnaise.
- a la Russe; potatoes, celery, cucumbers, apples, beets, capers, beans, peas, mayonnaise, eggs and anchovies.
- a la St. James; of rice, truffles and mushrooms.
- de Saison; just in season; green salad.
- a la Salysbury; of vegetables with lobster, mayonnaise.
- a la Sicilienne; celery knobs, artichokes, potatoes, tomatoes, peppers, herbs, eggs and remoulade sauce.
- a la Sotteville; salad romaine with fr. dr. cream and parsley.
- a la Stroganoff; in mould of roots truffles and vegetables with jelly and eggs.
- a la Suédoise; tongue, potatoes, apples, roots, herrings, salmon, fr. dr. mustard, olives.
- de Tobinambourg; Jerusalem artichokes.
- a la Trophy; tomato salad, peppers and green beans.

- a la Venitienne; tongue, roast beef, sausage, vegetable, tomatoes, chives and celery, peppers, truffles, mayonnaise with eggs.
- a la Victoria; asparagus tips, celery knobs, potatoes, truffles, artichokes, jelly; eggs.
- a la Wladimir; salmon, herrings, anchovies, crayfish tails, olives, mixed pickles, truffles, horseraddish, herbs, capres and mayonnaise.
- a la Yorkshire ploughman; lettuce salad with theriac.

Salads as served in America—mostly conceptions of the American cook.

Salad sauces and dressing—Fr., salt, pepper, slight garlic flavor, olive oil, vinegar or lemon-juice.

Dressing—Italian, salt, pepper, tomato paste, olive oil, pieces of garlic, tarragon, vinegar, beat and strain.

Dressing—(Mayonnaise) eggs-yolks in cold bowl, stirred with salt, salad, oil drop by drop teaspoon tarragon vinegar and lemon-juice.

Dressing Sidney Smith—one sieved fresh boiled potato, rubbed smooth with two egg-yolks, salt, cayenne, olive oil, vinegar and lemon-juice.

Dressing—(of cream) hot cream, corn starch with milk, cooked smooth, two egg-yolks, when cold add one table-spoon of tarragon vinegar, salt and cayenne.

Dressing—(German) half pint bouillon, slice onion, two bay-leaves, chopped celery, heated, add arrow root, strained, add four egg-yolks, tarragon vinegar, olive oil, whisk and add salt, German mustard, cayene; serve cold.

Cabbage salad—shredded cabbage, iced two hours in water, drained till dry, fr. dr.

Celery salad—branch celery cut in slices, fr. dr. with Worcester sauce.

Alladin—fruits in alligator pear skin.

Allice—heart of Romaine, celery, grape fruit and oranges.

Alma—like Pascaline.

Astor salad—of chicory, escarole and cucumber, cresson, red peppers, thin cream dressing and mayonnaise.

Alexis salad—heart of lettuce, celery and chopped nuts, fr. dr.

Alexandre salad—heart of lettuce, celery, grape fruit, nuts, grapes, fr. dr.

- Dyer salad**—lettuce, tomatoes, chopped cresson, fr. dr. with chillie sauce.
- Carrot salad**—simmered one hour; sliced, fr. dr.
- Caprico**—H. of lettuce, pineapple, tomatoes, cream, lemon-juice.
- Countess salad**—celery, tomatoes, apples and mayonnaise.
- Chicken and lobster salad**—chicken meat in dices with celery, lemon-juice, mayonnaise dressing with cream, capres, salt, pepper in lettuce leave, with olives.
- Chiffonade salad**—different green salads, tomatoes, egg and fr. dr. beets.
- Ceylon salad**—chopped tomatoes or cucumbers, lemon-juice, salt, chopped onion, chopped green and sweet peppers, paprika, cocoanut cream.
- Cherry**—tomatoes, small, cherry-like tomatoes, roman tomatoes, fr. dr.
- Diplomate**—mayonnaise, bananas and pineapples.
- Egg salad**—on lettuce leave, hard boiled, sliced eggs, chopped parsley, fr. dr. mustard.
- Francillon**—potatoes and mussels in lettuce leaf.
- Fleurette**—any green salad with cream dressing and chives.
- Florida**—fruits in banana skin, fr. dr.
- Fruit salad**—all kinds of fruit in pulp, cut-up in lettuce leave, mayonnaise with whipped cream or fr. dr. always use lettuce leave as basis for all salads.
- Garcia**—lettuce, escarole, tomatoes, peppers, celery, mayonnaise dressing.
- Garibaldi**—like Alexandre, but with oranges instead of grape-fruit.
- Florida salad**—heart of romaine, oranges, pineapples, shaddock, fr. dr.
- Herring salad**—boiled potatoes, apples, pickled herring, cold roast beef, onion, celery seeds, tarragon vinegar, lettuce leave, fr. dr. with Worcester sauce.
- Italienne**—see European list.
- Infante**—heart of lettuce, chopped green and red peppers, asparagus tips, mayonnaise.
- Japanese salad**—of boiled rice, pepper and oil, onion and vinegar on lettuce leave with sardines and beets.

- Knickerbocker**—heart of romaine, apples, grape-fruit, oranges, green and red peppers.
- Kurocki salad**—heart of romaine, oranges, shaddock, red and green peppers, fr. dr.
- Lackme salad**—a vegetable salad with rice.
- Lorenzo salad**—pears, apples, oranges, celery, green salads, eggs, beets, fr. dr. with chillie sauce, the beets sliced.
- Lorette**—escarole, dandelion, celery, beets, fr. dr.
- Marguerite**—shrimps, potatoes, cucumbers, sliced tomatoes, mayonnaise.
- Mexicana**—celery, mayonnaise in orange shell.
- Moderne**—heart of lettuce, oranges, celery, cherry, tomatoes, fr. dr.
- Nut salad**—for ducks or game) walnuts boiled and skinned, simmered with stock, bay leave, onion carrot and parsley drain and cool add chopped truffle and mushroom, seeve in orange shell on lettuce leave with fr. dr.
- Oyster salad**—boiled oysters cold with wine vinegar and paprika, celery and oyster crabs, mayonnaise in lettuce leave.
- Orange or grape fruit salad**—pulp of fruit in lettuce leave, fr. dr.
- Pascaline**—heart of romaine, grape fruit, alligator pear, red peppers, fr. dr.
- Pepper salad**—chopped celery and chopped green sweet peppers, salt and lemon-juice, paprika and ginger, cocoanut cream.
- Prescourt**—celery, mayonnaise, stuffed in apple.
- Porthos**—potatoes with pickled fish, fr. dr. on lettuce leaf.
- Russian salad**—minced boiled mackerel and minced, boiled cold beef, cucumber, boiled potatoes in dices, capers, olives and sardines, taragon vinegar, olives and sardines, paprika, chopped onion, lettuce leave, fr. dr. orange pulp.
- Riche salad**—of heart of romaine, cream dressing, egg dressing, beets, anchovies and chopped truffes, cresson in lettuce leave.
- Royal**—heart of lettuce, fowl mince, vegetables, beets and mayonnaise.
- Summer salad**—sliced radishes, cucumber and tomatoes, boiled potatoes, Sidney Smith dressing, chopped parsley and fr. dr.
- Spring**—different green salads with cresses and fr. dr.

- Tomato jelly**—gelatine soaked with water, boiled with strained tomatoes, celery, bay-leave and onions, strain, add salt, taragon vinegar, lemon-juice and paprika, harden in moulds, on lettuce leave, mayonnaise.
- Tomato salad**—served on lettuce leave, sliced or quartered with mayonnaise or French dressing; for mayonnaise quartered.
- Trophy**—heart of lettuce with vegetables and goose liver.
- Uncle Sam**—heart of lettuce with eggs, mayonnaise and Tartare sauce.
- Waldorf salad**—half apples in dices half cut up celery branches, paprika, salt and lemon-juice, mayonnaise. For other salads, see European list.
- Salamandre**—instrument to brown Viands; as a la Mornay.
- Salamandre**—instrument to to brown top of dishes, gratinée without cheese.
- Salicylid acid**—a preservative of food.
- Sally Lunns**—sweet, light teacake; a kind of hot buttered buns, called solilèmes.
- Salmagundi**—a medley consisting of herrings, onions, ginger, allspice in pie dish.
- Salmi or salmis**—name given to ragout of partly roasted game, stewed with sauce, wine, bread and condiments, to provoke appetite.
- Salmon**—Fr., Saumon; Ger., Salm; king of table fish; for preparation see garnitures and brochet or any other fish; also sauces.
- Saloop or salep**—a drink for invalids, principal ingredient the farina of tubers of boiled orchids, flavored with spice, sugar and wine.
- Salpicon**—a mince of chicken, or game with tongue, mushrooms, truffles and foie gras; generally used as a stuffing.
- Salsifys**—Fr., Salsifis; oyster plant; root when cooked has the flavor of oysters.
- Salt**—Fr., Sel; Ger., Saltz; chloride of sodium; invaluable in the combination of food for human beings; without salt a man would soon die; no matter ho wmuch food he took onto himself.
- Salpetre**—nitrate of potash; used in pickling meats and to give red color.
- Samp**—American food consisting largely of coarsely ground maize, softened by boiling.

- Samphire**—Fr., *Bacile*; Ger., *Meerfenchel*; ingredient in salads and sauces.
- Samshoo**—a strong liquor, distilled in China from the yeast fluid in which boiled rice has fermented under pressure.
- Sandeels**—small eel-like fish.
- Sanders**—a preparation of minced meat; served in shells with mashed potatoes, browned.
- Sandwiches**—a slice of meat between two thin slices of buttered bread.
- Club sandwiches; two slices of hot toast with a slice of hot broiled ham, a lettuce leave with mayonnaise and sliced chicken, cold; served on hot plate in folded napkin.
- Sangaree**—a favourite Indian drink, made with port wine, spirits or beer; flavor, cooled.
- Santa**—the Jamaica term for shrub.
- Sapodilla**—an American plum, size of a quince, rough brown rind, flesh yellowish-white and deliciously sweet; also called *Naseberry*; eaten when spotting sets in.
- Sapucaya**—Paradise nuts; Brazil; closely allied to Brazil nuts, superior.
- Sardines**—the young of the herring; packed in sweet olive oil and soldered in tins.
- Sardines on toast; broiled, split; served on hot toast with lemons.
- Sarsaparilla**—the root of the *smilax officinalis*, the essence used in drinks; like ginger ale; of medicinal properties.
- Sassafras**—tree of the laurel family; decoction of chips used as medicinal tea.
- Sauerbraten a la forêt noir**—braised beef in vinegar, potatoes and truffles.
- Sauces**—liquid seasoning employed in the presentation of food; cold sauces at end of list.
- Ready-made sauces**—a few of many; anchovy catchup and sauce of anchovies.
- Catchup; from the East Indian, *kit-jab*, (to get the essence).
- Chilli sauce; tomatoes, green peppers, onions, sugar and vinegar.
- Chutneys and sauces; sharp pickles of apples, raisins, peppers, spices, etc.
- Harvey sauce; for fish and cold meat, not as hot and offensive, but superior to most so-called English sauces.

- Lea and Perrins Worcester sauce; a very hot dark sauce for meats, rarebits, fish, etc.
- Salad cream; a liquid bottled mayonnaise.
- Shrewsbury pepper sauce; prepared from whole chillies by simply soaking them in taragon vinegar, bottled.
- Tabasco pepper sauce; red, specially for oysters; small bottles.
- Soho sauce by Grosse and Blackwell; the magicians of Soho square, London.
- Butter sauces**—hot, for cold and sweet sauces. See further down.
- Beurre d'Aille; garlic, butter, sauce.
- d'Anchois; anchovie.
- a l'Anglaise; English herb butter.
- de Becasse; woodcock butter.
- de Brabant; mustard butter with herbs, capers and anchovies.
- de Cayenne; cayenne butter.
- de Champignons; mushroom, butter.
- d'Écrevisse; crayfish, butter.
- Épuré; clarified butter.
- de Foie Gras; goose liver.
- Fondue; melted or drawn butter.
- de Garcogne; garlic butter.
- Beurre d'Homard; lobster butter.
- Lié**—butter, thickened with flour.
- a la Maitre d'Hotel; butter with parsley.
- Manié; worked with flour.
- a la Montpellier; cold herb butter.
- de Mousseron; mushroom butter.
- Mousseux; frothed butter.
- Mousseux a la Parisienne; frothed butter with anchovies.
- de Moutarde; mustard butter.
- de Muscade; nutmeg butter.
- Noir; black butter.
- a la Noisette; nut brown, clarified butter.
- a la Périgord; truffle butter.
- de Persille; parsley, butter.
- Beurre de Piment; pimento, butter.
- de Provence; garlic, butter.
- de Raifort; horseraddish, butter.
- a la Ravigotte; herb, butter.
- Rouge; red butter.
- de Saumon; salmon, butter.
- de Truffes; truffles, butter.

Sauce allemande—velouté with eggs and lemon.

— **Béchamel**; white cream sauce.

— **Blanche**—white braise; Schmorbrühe.

— **Blond de Veau**; veal broth.

Bouillon blanc—white veal broth.

— **Bouillon sec**; reduced broth.

— **Coulis blanc**; white cullis; Grundsoce.

— **Court bouillon**; highly seasoned fish, liquor.

— **Demi-glace**; thickened meat gravy with wine.

— **Duxelle**; brown herb gravy.

— **Espagnole**; brown sauce of brown coulis, reduced with Rhine wine.

— **Fond de Mirepoix**; meat and vegetable gravy.

— **Fond a poêler**; white broth with ham and vegetable.

— **Fumet de Bécasse**; essence of woodcock.

— **Grand bouillon gras**; stock, liquor of meat.

— **Jus aigre**; sour gravy.

— **Marinade crue**; cold marinade.

— **Matignon**; white wine, reduced with roots.

— **Mirepoix au fond de mirepoix**; meat and vegetable gravy.

— **Ravigote**; herb sauce.

— **Roux**; blanc, white butter and flour thickening.

Sauce aux Abbatis—giblet sauce; Geflügelklein.

— a **l'Achia**; piquante sauce.

— a **l'Africaine**; brown sauce with fried onions and truffles.

— **Aigre douce**; sour sweet sauce.

— a **l'Ail**; garlic sauce.

— **aux Airelles Veinées**; moosberry sauce.

— a **l'Albert**; white wine with shallots, horse-raddish, vinegar, cream and eggs.

— a **l'Allemande**; velouté with eggs and lemon-juice.

— a **l'Alliaire**; garlicwort sauce; garlicherb.

— a **l'Ambassadrice**; chicken purée.

— a **l'Americaine**; roots and lobster shells, roast in butter and oil, brandy, madeire, white wine, tomatoes and coulis blanc, butter and lobster marrow.

— a **l'Admirale**; anchovie sauce with chopped shallots and capers.

— a **l'Amméde**; grec sorrel sauce.

— a **l'Anéth**; dill sauce.

— a **l'Anglaise**; beurre lié with lemon-juice and pepper.

- a l'Aspicus; of annis, dried minth, lazarroot, vinegar, dates, oil, reduced with port wine.
- a l'Archeveque; herb sauce with wine and capers.
- aux Attelets; thick white sauce.
- a l'Aurore; white cream sauce with blond de veau, mushroom essence, butter, ham.
- a l'Avignonnaise; white cream sauce with shallots.
- a la Bahama; fish sauce with chillies and onions.
- a la Banking; butter sauce with egg-yolks and parmesan cheese.
- a la Bavaoise; vinegar sauce with crayfish tails.
- a la Béarnaise; eggs with butter and thick stock, salt, pepper, lemon-juice and parsley; sometimes shallots and dragun leaves.
- a la Béarnaise rouge ou tomates; with tomatoes.
- a la Béchamel; white cream sauce.
- Belle sauce; cream sauce with oysters and mushrooms, nutmeg.
- a la Bercy; white sauce with parsley and lemon-juice.
- a la Berlinoise; Dutch sauce with orange-juice.
- au Beurre; butter sauce.
- a la Bigarade; of bitter oranges.
- a la Bistorte; atterswort sauce.
- Blanche; white sauce.
- a la Blette; blite sauce.
- Blonde; butter sauce with stock.
- Blonde au poisson; fish sauce with fine herbs, lemon juice and white wine.
- a la Bohémienne; white sauce with horseraddish.
- a la Bonne Femme; mushrooms, parsley, onions, carrots, stock and crumbs.
- a la Bonnefoy; meat glaze with shallots and maitre butter.
- a la Bonne Morue; codfish sauce with onions, butter, flour, cream, fish, water, eggs.
- a la Bordelaise; brown sauce with red wine, shallots and marrow.
- a la Bordelaise; blanche, butter sauce with shallots, white wine and parsley.
- a la Bostonienne; like bohémienne; white sauce with horseraddish.
- a la Bourgeoise; brown sauce with mustard and taragon vinegar.

- a la Bourgignonne; red Burgundy wine sauce.
- a la Bourgignotte; the same.
- a la Brantome; cream sauce with grated truffles, oysters, liquor and white wine.
- a la Bressane or Bressoise; of chicken livers and shallots.
- a la Bretonne; onions, laurel, butter, stock and white wine, coulis blanc and peppers.
- a la Broglie; brown ham sauce with madeire.
- Brune; brown sauce.
- a la Californienne; with California wine.
- aux Capres; white butter and cream sauce with capres; for fish boiled with vinegar and meats.
- a la Caradoc; game sauce with carrots, white wine, onions, mushrooms, truffles.
- a la Cardinale; red fish sauce; velouté with fish essence, lemon-juice, nutmeg, red lobster, butter.
- a la Carignan; brown sauce with essence of duck and truffles.
- a la Carmelite; Burgundy red wine with ham and onions.
- au Cary; velouté with cream, mushrooms, curry, fowl, mush and onions.
- Cassareep; of the reduced stock of cassawa.
- a la Castellane; brown sauce with red peppers and boiled ham.
- a la Catalane; onions, garlic and spanish sauce; stock, parsley, cayenne, pepper, mint, lemon-juice and madeire, mustard.
- a la Chambord; brown fish sauce with red wine and currant jelly.
- aux Champignons; chopped mushroom in butter, spanish and tomato sauce, wine, lemons.
- a la Chasseur; brown sauce with game essence and hare blood.
- a la Chasseur Polonais; herb sauce with partridge liver.
- Chateaubriand; brown sauce with wine, butter and chopped parsley.
- a la Cherbourgeoise; Dutch sauce with crayfish, butter and shrimptails.
- a la Chevreuil; brown sauce with wine and red pepper.
- de Chevreuille a la Crème; roe venison sauce with cream.
- a la Chivry; stock white sauce with herbs.

- a la Ciboulette; white sauce with egg-yolks and chives, fried in butter.
- Civet; sauce for game, stews; flour with sugar and butter, roots with stock, fond and jus, roasted with red wine, lemon-juice with stock of the meat.
- aux Clams; like oyster sauce.
- au Cognac; with brandy.
- a la Colbert; butter sauce with lemon-juice and parsley.
- Colbert a l'Anglaise; anchovie essence, harvey and Worchester sauce, glace, butter.
- a la Colocasia; colocasi root sauce, taro-root, chestnut taste, farina.
- a la Comtesse; white sauce with fish and wine essence.
- au Comcombres; brown sauce with cut-up cucumber.
- au Coq des Jardins; ale-cost sauce.
- aux Coquille de St. Jaques; scallop, cockle sauce.
- a la Cordeliere; madeire sauce with goose liver and purée of truffles.
- aux Corrinth; brown currant sauce.
- aux Cornichons; brown gherkin sauce.
- aux Crabes; cream sauce with crabs.
- a la Créole; brown tomato sauce with shallots, wine, chopped sweet peppers.
- au Cresson; butter sauce with cresses.
- au Cumin; caraway sauce; Kümmel sose.
- a la Cussy; brown sauce with pigeon essence and butter.
- a la Szarina; brown with raisins and gherkins.
- a la Danoise; cream sauce with chicken purée and herbs.
- a la Demil-deuille; stock, white with chopped black truffles.
- a la Demidoff; madeire sauce with truffles.
- Demi-glace; thickened meat gravy.
- a la Diable; shallots, Spanish peppers, herbs, garlic, stock and vinegar, brown sauce, tomatoes.
- a la Diplomate; cream sauce with anchovie butter and crayfish essence.
- a la Duchesse; white cream sauce with cubes of ham and butter.
- aux Echallots; shallots.
- aux Ecrevisses; crayfish sauce.

- a l'Épicurienne; white butter sauce with cayenne, pepper.
- a l'Espagnole; coulis brun reduced with Rhine wine, or madeire, or a roux brun with flour and stock, mushrooms and tomatoes.
- a l'Estragon; brown taragon sauce.
- a l'Etretat; stock white sauce with fish liquor, oysters, mushrooms and tomato purée.
- Egg sauce; served mostly with boiled fishes.
- a la Fermiere; mushroom essence, vealjus, velouté with onions, egg-yolks.
- a la Figaro; mayonnaise with tomatoes, cold.
- a la Financière; onions in butter with ham, mushroom and truffles, roots and herbs, Rhine wine and Champagne with Spanish sauce.
- aux Fines herbes; fine herb sauce, egg-yolks, shallots, white wine and butter sauce.
- a la Flamande; butter sauce with mustard, parsley and seasoning.
- a la Fleurette; cream sauce with flour, butter, salt and pepper, chives.
- a la Francaise; taragon sauce with tomatoes.
- Foyot sauce; for broiled fish, brown Colbert sauce with taragon.
- au Fumet; game essence sauce.
- a la Galipoli; for boiled fish, Hollandaise, mayonnaise and anchovies.
- a la Garibaldi; brown sauce with garlic, curry, capres, mustard, anchovies, vinegar.
- a la Gasconne; white sauce with herbs, wine, yolks and anchovie butter.
- a la Gelée de Groseilles; brown sauce of currant jelly and port wine.
- a la Générale; butter sauce with sherry and herbs.
- a la Gênoise; onions in butter, red wine; mushroom and truffles, parsley, laurel, sieved with fish essence and coulis brun, boiled, madeire, sieved again; crayfish butter, anchovie essence, mushrooms and parsley, cayenne pepper.
- de Gibier; brown sauce with game meat and red wine.
- a la Godard; like garnitures.
- aux Gorons; sauce with Malaga raisins.
- a la Gênoise; Spanish sauce with red wine, parsley, mushroom and anchovie essence, nutmeg and lemon-juice.

- des Gourmets; tomatoes with glace and stock, crayfish, butter, pepper, shallots, taragon.
- a la Grand Veneur; strong brown game sauce, reduced with vinegar.
- au Gratin; brown madeire sauce with onions, mushrooms and parsley.
- Haché sauce; brown sauce of ham, beets, gherkins, mushrooms and cuisson stock.
- a la Hanoverienne; brown fowl liver sauce.
- a la Harrogate; meat gravy with lemon, claret, shallots and cayenne pepper.
- a la Harlequin; for broiled fish, brown sauce with gherkins, beets, ham, mushrooms, tongue, green peppers and eggs.
- a la Havraise; fishbroth with white sauce, yolks and cream.
- a la Hollandaise; egg-yolks, butter, salt and pepper, lemon-juice and taragon vinegar.
- a la Holsteinnoise; white fish sauce with white wine.
- aux Homard; lobster sauce.
- a la Hongroise; brown cream sauce with paprica.
- aux Huitres; white sauce with oysters.
- a la Hussarde; white sauce with ham and lemon slices.
- a l'Indienne; German sauce with curry.
- a l'Italienne; parsley, mushroom and truffles, ham, shallots, butter and champagne; sometimes served with broiled fish.
- a l'Ivoire; white chicken sauce.
- au Jambon; ham and shallots, parsley and lemon-juice.
- a la Joinville; white fish sauce with lobster butter.
- a la Jolie-fille; chicken sauce with yolks, butter and parslev.
- au Kari; curried sauce.
- aux Langoustes; crawfish sauce.
- a la Leclerc; brown sauce with wine, onions and mustard.
- Sauce Liée; thickened sauce.
- a la Lithuanienne; butter sauce with grated bread crumbs.
- a la Livonienne; sour cream sauce with lemon-juice and hashed fennel.
- a la Lyonnaise; onions in butter, herbs and wine, mushroom, cetchup, velouté, eggs.

- aux Macusson; earthnut sauce.
- aux Madeire; brown sauce with madeire.
- a la Maillet; madeire sauce with egg-yolks and shallots.
- a la Maintenon; cream sauce with yolks, cheese, cayenne and garlic.
- a la Maitre d'Hotel; butter sauce with blanched chopped parsley.
- a la Maltaise; stock white sauce with shallots and sherry.
- de Maquerau a la Temple; fish, herb, sauce.
- a la Marceau; brown sauce with purée of garlic.
- a la Maréchale; white sauce with stewed mushrooms.
- a la Marengo; fat gravy sauce, reduced.
- a la Marguery; Dutch sauce with purée of oysters.
- a la Maire; wine sauce with butter, onions and ham.
- a la Marie; same as Maire.
- a la Marigny; herb sauce with stuffed olives and button mushrooms.
- a la Marinier; fish sauce with parsley and shallots, white.
- a la Marjolaine; marjoram sauce.
- a la Marly; white, mushroom sauce with butter and cayenne pepper.
- aux Marrons; chestnut sauce; purée with coulis blanc or brun.
- a la Marseillaise; Dutch sauce with purée of tomatoes.
- a la Matelotte; red wine with garlic and herbs, coulis brun, wine essence, anchovies.
- a la Matrimoniale; sweet-sour sauce of brown sugar, vinegar, butter and flour.
- a la Mauresque; shallot sauce with fowl blood and fresh butter.
- a la Maxmilienne; butter sauce with anchovie essence.
- Mayonnaise; chaude; eggs, oil, mustard.
- Melée; mixed sauces.
- a la Ménagère; onion sauce with parsley and chopped anchovies.
- de Menthe; mint sauce.
- a la Milanaise; brown sauce with chopped mushrooms, parsley and garlic.
- a la Minute; flour, water and wine.

- a la Mirabeau; white sauce with garlic, butter.
- Mistral; frothed butter sauce.
- a la Mode de Travemuend; sort of white fish sauce.
- a la Moelle de Beouf; brown sauce with slices of marrow.
- a la Monima; brown sauce with mushroom essence and red wine, spanish sauce.
- a la Mornay; cream sauce with fish essence and parmesan cheese.
- a la Morue; codfish sauce like bonne morue.
- a la Moscovite; butter sauce with caviar.
- aux Moules; white cream sauce with fish stock and mussels.
- a la Mousseline; cream sauce with eggs.
- aux Mousserons; mushroom sauce.
- a la Moutarde; mustard sauce; coulis blanc with egg-yolks and mustard.
- a la Nantua; crayfish sauce with crayfish tails.
- a la Napolitaine; onions with parsley, ham and herbs, mushroom and butter, Marsala, tomatoes and fowl essence, spanish sauce.
- a la Nesle; brown sauce with wine, shallots and mushroom.
- a la Newcastle; fish sauce with mushroom ketchup.
- aux Nex de Chats; mushroom sauce.
- a la Nivernaise; white sauce with carrots and turnips.
- a la Nonpareille; dutch sauce with lobster, butter and lobster meat.
- a la Normande; white coulis with wine, mushrooms, fish essence, oysters and yolks, butter and lemon.
- a la Novaroise; tomato sauce with herbs, garlic and butter.
- aux Oeufs; butter sauce with chopped hard eggs.
- aux Oignons; onion sauce.
- aux Orange; brown sauce with juice and peel, for ducks.
- a la d'Orleans; velouté with mushrooms and white wine, crayfish butter, fresh butter.
- a la Orly; tomato sauce with mushrooms.
- aux Orange; golden agaric sauce.
- a l'Oseille; sorrel sauce.

- au Pain a l'Anglaise; English white bread sauce, for fowl, crumbs with milk, butter, spices and cream.
- a la Palermitaine; vinegar with peppers, eggs, butter, tomatoes, salt and pepper.
- au Paprika; red pepper sauce with cream and stock.
- a la Parisienne; white wine with truffles and parsley, velouté, salt, pepper.
- au Parmesan; white sauce with cheese and egg.
- a la Pauvre Homme; brown sauce with tomato ketchup and anchovies essence.
- a la Pluche; butter sauce with herb leaves.
- a la Poreau; sauce with blanched leaves of parsley and taragon.
- a la Perigoux or Perigord; brown sauce with truffles.
- aux Porsil; butter, sauce with chopped parsley.
- a la Persillade; oil with lemon-juice, salt, pepper, herbs, mustard.
- a la Petit Deuil; truffle sauce.
- a la Picadilly; vinegar with shallots, demi-glace, anchovie esence, mustard.
- aux Picholines; with small olives.
- a la Piemontaise; brown sauce with anchovie essence; butter and white truffles.
- aux Piments; brown sauce with chillies.
- Piquante; sharp brown sauce with gherkins, capers, shallots, pepper and anchovies.
- a la Pluche Verte; butter, sauce with herb-leaves.
- a la Poele; spiced herb sauce of veal broth.
- au Poirreau; porret leek sauce.
- au Poisson; butter with anchovies and fish stock.
- a la Poivrade; shallots, ham, pepper and vinegar, brown sauce, red wine and jus, lemon.
- aux Poivron Doux; sweet pepper sauce.
- Polignac sauce; Hollandaise sauce with carrots, truffles and anchovies.
- a la Polonaise; sour-sweet, raisins and currants in coulis brun, vinegar, sugar, lemon and almonds.
- aux Pommes; apple sauce.
- aux Porreaux; Perlzwiebel, chibbal sauce.
- aux Porto; Port wine sauce.

- a la Portugaise; brown sauce, madeire, stock, herbs, peppers, oranges.
- a la Poulette; German sauce with parsley, white and creamy.
- a la Pourade; butter sauce with wine, vinegar and herbs.
- a la Princesse; white cream sauce with fowl, glaze and butter.
- a la Printanière; veloute with herb butter.
- a la Provencale; fish essence with roots, herbs and wine, tomatoes and glaze, lemon.
- a la Rachel; béarnaise tomâtée with spanish sauce.
- au Raifort; horseraddish sauce.
- aux Raisins de Corinthe; brown sauce with currants.
- a la Ravigote Blanche; with herb sauce, coulis blanc, white wine, butter.
- a la Réforme; pepper sauce with port wine and red currant-jelly.
- a la Régence; brown sauce with wine and truffles.
- a la Reine; fowl purée with coulis blanc and almonds, stock and cream, glaze.
- a la Reine Marie; brown sauce with port wine, shallots, parsley and anchovie essence.
- a la Remoulade; herb sauce with shallots, herbs, butter, olive oil, mustard, eggs.
- a la Ricardo; brown game sauce, with sherry and chopped onions.
- aux Ricardots; scallop sauce.
- a la Richelieu; of salmon, roots, white wine and madeire, fish essence, coulis brun, truffles and butter.
- a la Robert; brown onion sauce with gherkins.
- a la Roi; butter, cream sauce with cranberries.
- a la Romaine; currants, raisins, pignolis, water, sugar, vinegar, brown sauce, herbs.
- a la Royale; white coulis with fowl essence, wine, truffles with stock.
- a la Rubens; fish sauce with wine, butter, herbs, yolks.
- a la Russe; tomatoes with stock, red pepper, taragon, butter, shallots.
- a la St. Cloud; tomato sauce with taragon butter.
- a la St. Menehould; cream sauce with chopped parsley and mushrooms.

- a la St. Marceau; brown sauce with purée of garlic.
- a la St. Marsan; brown sauce with wine and truffles.
- Salmis sauce; game essence with madeire, truffles, brown coulis, livers.
- a la Sauge; sage sauce, for pork or goose.
- Saupiquet; piquante onion sauce.
- a la Pompadour; shallots, mushrooms, butter, broth, eggs, cream, parsley, lemon-juice.
- a la Saxonne; fish sauce with shallots, mustard, wine.
- a la Sicilienne; brown sauce with game essence with fried onion rings.
- a la Simon; onion sauce with mustard, butter, parsley.
- a la Soubise; white onion sauce.
- a la Soy or Soya; of Japan beans with butter, brown fish essence, velouté.
- Shrimp sauce; mostly served with boiled salmon.
- a la Soyer; white fish sauce with herbs, egg-yolks and cream.
- a la Stragotte; game sauce with purée of tomato and madeire.
- a la Suisse; butter sauce with yolks, cream and broth.
- a la Sultane; game sauce with raisins and port wine.
- au Suprême; chicken cream sauce.
- a la Talpache; game sauce with garlic.
- a la Tartare; oil, herbs, yolks, butter.
- a la Texienne; brown sauce with tomatoes, oil and garlic.
- aux Tobinambourg; of Jerusalem artichokes.
- a la Tortue; turtle sauce, ham, onions, truffles, herbs, mushrooms, madeire, coulis brun, tomatoes, vealjus and anchovie essence.
- a la Toulouse; white coulis with fowl, truffle and mushroom essence, cream, yolks.
- a la Trianon; like béarnaise; with truffles.
- a la Duxelle; brown sauce with herbs and wine.
- a la Valaisienne; butter sauce with mustard, vinegar and parsley.
- a la Valois; brown, taragon and shallots sauce.
- a la Varsoviennne; white cream sauce with horse-raddish and orange-juice.
- a la Velour; cream sauce with parsley.

- a la Velouté; stock white sauce.
- a la Venaison; currant jelly sauce.
- a la Venitienne; herbs, taragon, ham, vinegar and coulis blanc.
- au Verjus; sour wine sauce.
- au Vert-pré; green herb sauce.
- a la Victoria; of shallots, mushrooms and lemon juice.
- a la Viennoise; white sauce with purée of tomatoes and red pepper.
- a la Villageoise; sauce with white purée of onions.
- a la Villeroy; white coulis with mushroom sauce, egg-yolk and cream.
- Waterfish; or water suchet; butter sauce with cubes of vegetables.
- a la Yankee; American wine sauce.
- a la Yorkshire; spanish sauce with currants, orange-juice, port wine, peels.
- a la Zingara; shallot sauce with parsley and lemon-juice.

Sauces cold—aspic; Fleischsulze; jelly.

- a l'Anglaise; horseraddish with purée of tomatoes.
- a l'Argenteuil; mayonnaise with white sauce, parsley.
- a la Berlinoise; mayonnaise with cubes of red currant jelly.
- a la Casanova; with shredded whites, chopped yolks and truffles.
- a la Chantilly; horseraddish cream sauce; as for ham a la Chantilly.
- chaud-froid; blond, jellied, white gravy.
- Chaud-froid a la Chasseur; brown meat gravy with hare's blood.
- Chaud-froid a la Reine; white gravy with artichoke purée.
- Chaud-froid a la Russe; white gravy, jellied with vinegar, parsley, taragon, horseraddish.
- a la Cumberland; julienne of peel with jelly, madeire, shallots.
- a la Figaro; mayonnaise with tomatoes.
- a la Génoise; cold with spruce seeds and pistachios.
- a la Gloucester; mayonnaise with taragon vinegar and leaves.
- a la Gribiche; with chervil and capers.

- a la Hessoise; horseraddish, cream sauce.
 - a la Livournaise; mayonnaise with anchovies and parsley.
 - Mandram; shallot and cucumber sauce with chillies.
 - Mayonnaise; egg-yolk, salt, English mustard, oil, taragon vinegar.
 - a la Maximilienne; tartare sauce with tomatoes and taragon.
 - a la Mentho; mint sauce, vinegar with chopped mint.
 - a la Mousquetaire; cold herb sauce.
 - a la Nantaise; green herb sauce with pounded lobster.
 - a la Nicoise; green herb sauce with eggs.
 - a la Norvegienne; herb sauce with egg-yolks.
 - a l'Oxfordienne; mustard sauce with current jelly.
 - a la Oyonnaise; mayonnaise with game gravy.
 - a la Persillade; green sauce with herbs.
 - a la Polonaise; mustard sauce with lemon and orange juice.
 - a la Prince de Galle; sort of mayonnaise sauce.
 - a la Ravigotte; mayonnaise with herbs and mustard.
 - a la Remoulade; mayonnaise with herbs, mustard, capres and gherkins.
 - a la Russe; meat stock with oil and whipped cream.
 - a la Suedoise; white sauce, horseraddish and vinegar.
 - a la Tartare; mayonnaise sauce with herbs, anchovie essence.
 - a la Verte; mayonnaise with plenty of herbs.
 - a la Uhde; tomato sauce with fried onions and shredded, dried haddock.
 - Universelle; sharp sauce of ketchup, mushroom essence, anchovie essence, vinegar, etc.
- Sweet sauces**—sabayon; frothed, wine, cream sauce.
Chaudeau and chambayon—practically the same.
- a la Daniel Webster; apricot marmelade with Tokay and hot water.
 - a la Diaz; rum with sugar, vanille, peel, Marcella wine.
 - a la Diplomat; syrup sauce with flavorings.
 - Douce; sweet sauce.
 - a la Grant; peach and Champagne sauce.

- Hard sauce; frothed sauce of butter and sugar; nutmeg, frozen.
- a la Medicis; chocolate flavored cream sauce.
- a l'Orgeade; almond milk sauce.
- a la Polonaise; of peel, almonds, nuts, wine, raisins, sugar, arrow root.
- Richelieu a la Vanille; vanille sauce with kirsch and cherries.
- a la Sady Carnot; butter, flour, water, sugar, red wine, vanille, lemon-peel, nuts, currants.
- des Soldats; cream sauce with almonds.
- a la William; cream sauce with cinnamon.
- Sauce boats—or sauce bowls; vessels to hold the fluid sauce.
- Saucers—a small dish, deeper than a plate, in which a cup is set at table, originally intended to hold sauce; from the French saucière.
- Saucisses—Fr. for sausages.
- Sauerbraten—sour roast; German specialty; marinated and roasted with herbs and roots.
- Sauerkraut or sour crout—pickled cabbages.
- Sausages—Ger., Würste; Fr., Boudins or saucisses; articles of food consisting of meat, minced and highly seasoned, enclosed in a cylindrical case of skin from the intestine of an animal; in America sausages are eaten broiled or sauté for breakfast mostly; while in Europe they are eaten in all forms hot or cold.
- Deerfoot sausages; long and thin, broiled or sauté; Deerfoot farm.
- a la Parmentier; braised with mashed potatoes.
- Country sausages; thick and short, broiled or sauté.
- a la Gastronomer; with purée of pork and peas or with mashed potatoes gratiné, this latter prevails in America.
- Sauté—to toss in butter, in shallow pan.
- Sauterne—a Bordeaux wine, made from white grapes, allowed to remain hanging some time upon the vine.
- Saveloys—Fr., Savelats; short thick sausages, formerly made of pig brains.
- Scad—fish about the size of a herring.
- Scalding—plunging into violent heat; such as fat; process called blanching.
- Scallions—another name for shallots.

- Scallops**—Fr., Pétoncles; clean and handsome shellfish; served with lemon when fried; for complete list of preparations see sauces and crabs.
- Scalloped**—fish or other food may be served scalloped in the form of scallops.
- Schenk beer**—small beer brewed in Bavaria.
- Schnapps**—Dutch name for Holland's Gin or Shiedam.
- Scrapple, Philadelphia**—cold, broiled or fried, mince of capon and other meats, highly spiced, in square slices.
- Scones**—famous Scotch cakes; butter, flour, sugar, milk, baked on gridiron, hot.
- Scorzonera**—roots like oyster plant; food for invalids; nutty flavor.
- Scotch ales**—brewed with Russian honey; peculiarly sweet.
- Scotch broth**—of mutton.
- Scotch whiskey**—of tarry flavor.
- Scotch woodcock**—broiled eggs with anchovies and parsley on toast.
- Scoter**—the black diver.
- Scullery**—a place for washing plates and dishes.
- Scullion**—a dish washer.
- Sea bass**—see bars.
- Sea hedgehog**—or sea urchin; a shellfish.
- Sea kale**—chou marin; grows among the sand of seaside places, in appearance somewhat like celery; a superior vegetable.
- a la Russe; stewed with horseraddish, cream, cheese and hollandaise.
- Seasons**—almost every kind of food has its particular season, when it is at its prime.
- January; beef, doe, venison, lamb, mutton, pork, veal, fowls and ducks; carp, cod, crabs, lobsters, mussels, pike, trout, salmon, smelts, soles and turbot; Brussels sprouts, cabbages, celery, endive, lettuce, carrots, onions, parsnips, potatoes, sorrel, turnips, Winterspinach; forced asparagus, cucumbers, Jerusalem artichokes, mushrooms, almonds, apples, chestnuts, grapes, nuts, oranges, pears.
- February; beef, lamb, mutton, pork, veal, fowl, geese, ducklings, guenea fowls and hares; partridges and pheasants, rabbits, turkeys, woodcocks; carp, cod, crabs, lobsters, mackerel, mussels, salmon, smelts and soles. Tur-

- bot and whiting. Vegetable as in January with spinach and sea kale; forced vegetables as before. Fruits as in January.
- March; beef, mutton, pork, veal, lamb; fowls and guinea fowls, pigeons, rabbits and turkeys; eels and crabs, carp and cod, lobsters, mussels and mackerel, salmon, trouts, smelts and soles, turbot and whitebait; artichokes, Jerus. sprouts, cabbages, carrots, celery, mushrooms, onions, potatoes, sea kale, sorrel, spinach, turnips, forced asparagus, beans, cucumbers, rhubarb; forced strawberries, fruits as in other months; January and February.
 - April; beef, lamb, mutton, veal; fowls, guinea fowls, squabs, rabbits; carp, cods, crabs, eels, herrings, lobsters, herrings, mackerel, mussels, salmon, smelts, soles, turbot, whitebait, whiting; asparagus, beans, carrots, cucumbers, endive, lettuce, mushrooms, onions, parsnips, peas, radishes, sea kale, sorrel, spinach, early strawberries, forced apricots, cherries, strawberries.
 - May; beef, lamb, mutton, pork, veal; fowls, guinea fowls, geese, squabs, rabbits, ducklings; carp, crabs, haddock, halibut, lobster, mackerel, pike, mussels, perch, salmon, smelts, sole, trout, turbot, whitebait; artichokes, asparagus, cabbages, carrots, cauliflower, cucumber, endive, beans, peas, onion, radishes, sea kale; all salads, sorrel, spinach, turnips; apples, cherries, melons, pears, strawberries; forced apricots, cherries, peaches.
 - June; beef, lamb, mutton, pork, veal, venison; fowls and geese, squabs, poulardes, rabbits; fish as before without shellfish; vegetables as before, new potatoes, apples, apricots, cherries, pears, melons, gooseberries, raspberries, strawberries.
 - July; beef, buck, venison, lamb, mutton, veal; chickens, ducks, fowls, geese, squabs, poulardes, plovers and quails, turkey; fish as before with lobster and crabs; vegetables as before with oyster plant; fruits as before with pineapples and plums.
 - August; beef, buckvenison, grass lamb, mutton and veal; chickens, ducks, fowls, geese, moor-game, tame pigeons, turkeys, plovers and rab-

bits, wild ducks; fruits as before; fish as before; vegetables as before without celery; fruits with figs and filberts, peaches and nectarines.

- September; beef, buck venison, pork, mutton, veal; chickens, ducks, fowl, geese, grouse and hares, moorgame, partridges, pigeons, plovers, rabbits, teal; turkey, wild ducks; fish without salmon, but oysters; vegetables with celery, tomatoes; fruits as before with quinces and walnuts.
- October; beef, doe, venison, mutton, pork, veal; chickens, ducks, fowls, geese, grouse, hares, moore game, partridges, pheasants, pigeons, rabbits, snipe, teal, turkeys, plovers, wild ducks; barbel, brill, carp, cockles, cod, crabs, dories, eels, haddoks, halibut, herrings, lobsters, mullet, mussels, oysters, perch, pike, salmon, trout, shrimps, smelts, soles, turbot, whiting, artichokes, cabbages, sprouts, cardoons, cauliflowers, carrots, celery, endive, leeks, onions, parsnips, peas, potatoes, radishes, salads, shallots, tomatoes, truffles, turnips; winter spinach; almonds, apples, nuts and figs, grapes, medlars, mulberries, pears and quinces.
- November; beef, doe, venison, lamb, mutton, pork, veal; chickens, ducks, geese, grouse, hares, larks, moorgame, partridges, pheasants, squabs, rabbits, turkeys, wild ducks; fish as in October; vegetables as in October; fruits, apples, almonds, nuts, medlars, pears.
- December; beef, doe, venison, lamb, mutton, pork, veal, capons, chickens, ducks, fowls, geese, grouse, guinea fowls, hares, moorgame, partridges, pheasants, pigeons, quails, snipes, turkeys, teal and wild ducks; fish as in January; vegetables: beet root, sprouts, cabbages, cardoons, carrots, celery, endive, herbs, Jerus. artichokes, kale, leeks, onions, potatoes, oyster plant, shallots, spinach, truffles; fruits as in November.

Seasonings—are made of herbs, spices, condiments and numerous other articles.

Segul—a silvery trout of the lakes of Savoy.

Seibling—a fresh water fish, resembling the trout.

Seltzer water—an aerated water from Seltz, Ger.

Semola—a food for invalids, made from wheat flour.
Semolina—Fr., *Semoule*; Ger., *Gries*; the large hard grains of wheat flour, separated from the fine flour, gruau bread is made with it; gnochis are also made with it.

Sercial—a light and dry madeire wine.

Service berries—small apple like fruit.

Serviettes—a table-napkin.

Shads—Fr., *Aloses*; Ger., *Alsen*; a fresh water herring of great size.

—Broiled; served with lemon and maitre butter.

—*Sur planche*; planked; on plank of pinewood, roasted or baked with the roe and Parisian potatoes *risollé*; delicious; Indian invention; 40 minutes.

—Shad roe; broiled; served with lemon and maitre butter.

Shaddocks—Fr., *Pamplemousse*; grape fruit; yellow rind, flesh of subacid flavor; serve halved with fine sugar, tea-spoon, finger bowl; see ices.

—Grapefruit supreme, or cocktail; in glass with cherries, maraschino, mint leave; serve with fine sugar, tea-spoon, on small plate, fancy paper; no finger-bowl.

Shallots—Fr., *Eschallotes*; of the onion tribe; delicate flavor.

Shank—that part of the leg which extends from the knee to the foot.

Shark—eaten as broiled steaks and cold salads.

Shchi—Russian national dish; boiled purée of pickled cabbages with sour cream.

Sheep—see mutton and lamb.

Sheep's trotters—for preparations see sauces.

Sheep's head fish—large and valuable American fish; see pike and sauces, garnitures.

—*au Court Bouillon*; with vegetables, tomatoes, green peppers and poached.

Shellfish—term applied to any fish covered with a shell; like oysters, clams, etc.

Sherbet—sorbet; refreshing drink, of fruit-juice, frozen, sweetened and flavored. The names mostly indicate the liquor used; see ices.

Sherry—*vin de Xeres*, a Spanish light colored wine.

Shiraz—a Persian wine.

Shortbread—a delicious kind of bread.

Shoulders—the bladebones with forelegs.

- Showbread**—loaves of the finest flour, eaten in synagoges.
- Shreds**—tearing up food into julienne.
- Shrimps**—Crevettes; Flohkrebs; Krabben; peculiar little curled-up shellfish.
- Shrub**—made of sugar, fruit, acid, flavor and spirits; a kind of sherbet.
- Siberian crabs**—small apples of the size of cherries.
- Side boards**—a kind of buffet with a back of mirrorglass.
- Sieve**—mostly made of wire; also called tammy.
- Sillery**—a kind of none sparkling champagne; fine bouquet.
- Silversides**—American fish; see smelts.
- Singo**—a native African drink from the sap of the Sagus; dark colored and strong.
- Simmer**—to boil slowly.
- Simmel cake**—sweet rich flat cake.
- Sinews**—tough tendinous parts of an animal; Sehnen.
- Singeing**—to burn away the hair like feathers of poultry.
- Sippets**—garnish pieces of toast; for ragout, etc.
- Sirloin**—derived from surlong; whole meat and bone of one side, between foreribs and rumb, two of these sides together is called baron.
- Skate**—Fr., Raye; Ger., Meerrochen.
- Skewers**—small splints of wood or metal to fasten small joints of meat.
- Skin**—the outside covering of animal or fruit; gives gelatines.
- Skirrets**—Fr., Cherviss; Ger., Zuckerwurzeln; root vegetable.
- Slapjacks**—delicious American cakes.
- Slaw**—shredded cabbage with French dressing; eaten as salad.
- Slice**—Fr., Tranche; a broad flat piece cut off any material.
- Slipcoat cheese**—a variety of cream cheese, resembling butter in consistency.
- Sloes**—the fruit of the black thorne; Blaubeere; used in sloe gin.
- Smelts**—Fr., Eperlans; Ger., Stinte; delicate looking silvery fish, small.
- Smelts, split and broiled; serve with lemon and maitre butter.

- Fried smelts; usually five on a skewer; serve with tartare sauce and lemon.
- Snails**—Fr., Escargots; Ger., Schnecken; taken out of shell and washed; mostly eaten baked, put back in shell with maitre butter; see sauce, garnitures.
- Snipes**—Fr., Becassines; Ger., Schnepfen; woodcock is a large snipe; in season in winter months, cooked without being drawn, "mit dem Dreck;" see fowls.
- Socles**—a pedestal; artistic cookery; made of bread, rice or other material.
- Soda**—bicarbonate of soda, combined with farina and acid makes a good leaven.
- Soda water**—misnomer; "carbonated water" is more appropriate; contains no soda but carbonic gas; sold in spindle shaped bottles, to keep water on cork instead of gas which would escape.
- Soles**—Fr., Soles; Ger., Seezungen; flatfish, mostly eaten fried, or in filets with white wine, see pike, sauces and garnitures.
- Solferino**—a brilliant deep pink color.
- Sop**—anything dipped in liquid food and intended to be eaten.
- Sopsavine**—an apple of yellow and red color.
- Sorbet**—Fr. for sherbet; see there.
- Sorrel**—Fr., Oseille; Ger., Sauerampfer.
- Sorrel bounce**—drink made of rum soaked leaves and flowers of hibiscus sudbariffa.
- Sot-l'y Laisse**—"fool will leave it;" the tail or parsons nose of poultry.
- Soubise**—sauce made chiefly with onions.
- Suchet**—water suchet; fish liquor.
- Soufflés**—blown-up; dinner side dishes hot from the oven; of eggs, milk and flour, flavored with fruit or essences; puffed; see puddings for preparations.
- **Petit Soufflé Avricourt**; cassolet de mousse de volaille with tongue.
- Soufflé a l'Allemande**—with apple sauce.
- a la Dauphine; of lemon with apricot marmelade.
- a la Lyonnaise; of lemon.
- a la Moelle; of beef marrow.
- a la Nurembergeoise; of almonds with cream.
- a la Reine; with macaronis.
- a la Palffy; vanille and rum biscuits.

- a la Parmentier; of potatoes.
 - a la Pithiviers; of almonds.
 - a la Bourgeoise; of rice.
 - a la Russe; with purée of raspberries and omelet.
 - a la Saxonne; of maccaroon with any flavor.
 - a la Skilizi; of vanille biscuits with kirsh.
 - a la Viennoise; of apples, almonds and lemon.
- Soups**—Fr., Potages; Ger., Suppen; broth, light kind of liquid food; consommé, double distilled broth; soup, a happy medium of both; note difference of potage claire and lié; serve soup always on second large plate, so as not to bath fingers in liquid.
- Soups; purée soups are garnished with dices of fried crust, cream soups with paste quenelles. Bisk soups are not garnished.
 - Beef tea; strong beef liquor.
 - Bouillon; broth; take note if clear soup, purée or cream soup is ordered, there being a difference. For missing soups, see these.
- Consommé**—double broth; study the soups carefully, as the names often do return in cookery, for the same material.
- a l'Ancienne; of mutton and beef.
 - a la Moderne; of beef, veal and fowl with roots.
 - Brunoise; with vegetables.
 - Brunoise a la Colbert; of vegetables with egg-custards.
 - a la Alsacienne; with sour crout and goose liver.
 - a l'Andalousienne; of vegetables and tomato pancakes.
 - a la d'Artois; with egg-custards.
 - a la d'Aulanier; with cabbage balls.
 - a la Barakine; tapioca broth with strips of truffles and chicken.
 - a la Beaufort; pheasant broth with goose liver balls.
 - a la Beauharnais; peas, barley and duck meat.
 - a la Beauvilliers; with stuffed cucumbers and crusts.
 - a la Beaulieux; beans, artichokes, mushrooms.
 - a la Benoit; with minced and fried vegetables.
 - a la Berchoux; game broth with slices of quail.
 - a la Bordelaise; with marrow and Bordeaux wine.
 - a la Bourdaloue; chicken broth with chicken meat.

- a la Britannia; with vegetables and chicken.
- a la Brunoise; with vegetables in dices.
- a la Bolivar; green turtle, quenelles and carrots.
- a la Camerani; with vegetables; nuddles and cheese.
- a la Cambise; stuffed eggs and fine herbs.
- a la Canino; with nuddles.
- a la Capri; with quail fillets and cock's combs.
- a la Carême; with vegetables and toast.
- a la Caroline; of almond, milk, rice and tongue.
- a la Castellane; game broth.
- a la Celestine; with sliced pancakes.
- a la Chancelliere; fowl broth with peas balls.
- a la Chasseur; of beef and partridge.
- des Chatelaines; partridge broth with onion balls, artichokes.
- a la Chesterfield; of tapioca with sherry, turtle and truffles.
- a la Chiffonade; with vegetables.
- a la Choiseul; chicken broth with quenelles and asparagus.
- a la Cristoph Colomb; with tomato balls.
- a la Clermont; with fried rings of onions.
- a la Colbert; fowl broth with poached eggs and vegetables.
- a la Crecy; chicken broth with carrots.
- a la Cussy; game, chestnuts, asparagus and truffles.
- a la Daumont; with cabbage and oxpalate.
- a la Demidoff; chicken broth with tapioca.
- a la Dieppoise; with vegetables, potatoes, sipets.
- a la Metéore; with quenelles.
- Diablotins; cheese crusts, béchamel, cayenne.
- a la Diplomate; of chicken with truffles and roots.
- a la Doria; game broth with quenelles, or julienne with stuffed profiterolles.
- a la Douglas; with veal and artichokes.
- a la Dubarry; chicken broth with rice cake.
- a la Duchesse; with strips of veal.
- Duck a la Polonaise; with carrots, celery, leeks and ham.
- des Épicures; with truffles.
- a la d'Esclignac; with egg custards.
- a la Sévigné; pheasant broth with quenelles.

- a la Fin de Siècle; with roots, purslane and chervil.
- a la Flamande; with sprouts.
- a la Fleury; with rice and vegetables, chicken and quenelles.
- a la Florentine; with puff-paste tarts.
- a la Francaise; chicken broth with quenelles.
- a la Franco Suisse; of beef and fowl with quenelles.
- aux Gnochi; with semolin custards.
- a la Grimod de la Reiniere; with fowl and veget.
- a l'Imperatrice; with a poached egg.
- a l'Italienne; with nuddles.
- aux Jacobins; with egg custards.
- a la Jardiniere; vegetable broth.
- a la Jerusalem; with Jerusalem artichokes.
- a la Joinville; chicken broth with mussels.
- a la Henry IV; dices of chicken, minced tomatoes and rice.
- a la Jenny Lind; of calf's feet and truffles.
- a la Julienne; with vegetable shreds.
- Julienne a la Montpensier; vegetables and egg custards.
- Julienne a la Russe; shredded vegetables and sour cream.
- a la Kursel; with Spring vegetables.
- Lamballe; of tomatoes and Tapioca.
- a la Landgrave; with vegetable cubes.
- aux Lascagne; with nuddles.
- a la Laroncière; lobster, peas, asparagus.
- a la Luculles; with fowl quenelles and truffles.
- a la Lemardelais; sorrel with clams.
- a la Magenta; with celery and tomatoes.
- a la Maltaise; with vegetables and fowl.
- a la Maréchale; with greens.
- a la Marie Louise; with forcemeat balls.
- a la Marie Stuart; with tomatoes and pearls.
- a la Marigny; with snipe rolls.
- a la Medicis; with poached egg and quenelle.
- Menestrone Milanaise; with ham, string beans, cabbages, peas, rice and maccarooni.
- a la Mesinoise; with chicken and tomato balls.
- a la Metternich; game broth with quenelles, artichokes and goose livers.
- a la Moliere; with custards.
- a la Monacco; with sippets, stuffed and fried.

- a la Montgelas; with capon, mushrooms, madeire and truffles.
- a la Monte Carlo; with roots.
- a la Montmorrency; with quenelles and nuddles, lettuce.
- a la Napolitaine; game broth with nuddles.
- a la Nationale; with forcemeat balls.
- a la New York; rice, mushrooms, game, asparagus tips.
- a la Nicoise; with rice, chicken and vegetable.
- a la Nevers; Brussel's sprouts, carrots, vermicelli.
- aux Nids d'Hirondelles; with birds nests.
- a la Nilson; with colored forcemeat balls.
- a la Nivernaise; with vegetable balls.
- a la Noaille; of spinach, tongue and with egg-custards.
- aux Nocles; with custard squares.
- a la Olga; with leeks, cabbages and truffles.
- a la d'Orleans; with fowl meat balls.
- a la Palestine; with Jerusalem artichokes.
- parfaite; with tapioca and egg-custard.
- aux Patés Faconnés; with Italian paste.
- a la Paysanne; with vegetables.
- a la Prince de Galle; with forcemeat balls.
- a la Printanniere; with Spring vegetables.
- a la Reine; of chicken.
- aux Profiterolles; with nut shaped chicken fritters.
- a la Rachel; with chicken and sippets, game, quenelles and asparagus.
- aux Raviolles; with stuffed patties.
- a la Reine Hortence; with quenelles and veg.
- a la Régence; with fowl meat balls.
- a la Reine Hortence; with quenelles and veget.
- a la Riche; mutton broth with rice and roots.
- a la Rohan; with plovers eggs and sippets.
- a la Royale; with eggs, custards, chicken broth.
- a la Samaritaine; Italian paste and vegetables.
- a la Richelieu; carrots and turnips.
- a la Russe; with roots and leeks.
- a la Savarin; with onions and sweet breads.
- a la Saxonne; with quenelles.
- a la Sévigné; with forcemeat balls.
- a la Solferino; with vegetables and bread.
- a la Talma; with milk, eggs and rice.
- aux Tartarins; with stuffed nuddles.

- en Tasses; in cups.
- aux Tobinambourg; with Jerusalem artichokes.
- de Tortue; turtle broth.
- aux Trois Crêmes; with egg-custards.
- aux Trois Racines; with roots.
- a la Westmoreland; turtle stock, quenelles and sweet breads.
- a la Venaison; venison broth.
- Velours; with carrots and tapioca.
- a la Vermicelles; with thin nuddles.
- a la Vivienne; celery, onions, rice and tomatoes.
- a la Viennoise; with chicken, chives and grains.
- a la Vendéenne; with string beans.
- Croute au pot; broth with toasted sippets.
- Garbure, a la Béarnaise—consommé with vegetables, ham, peas and goose.
- Garbure; is always served with vegetables, should be given apart.
- a la Chevaliere; cream soaked, fried rolls in crust.
- a la Clermont; with onion rings in crust.
- a la Fremeuse; with fried turnips.
- au Hameau de Chantilly; with vegetables in crust.
- a l'Italienne; sausages, roots, bread.
- a la Macédoine; with vegetable cubes in crust.
- a la Polignac; with chestnuts in crust.
- a la Villeroy; roots in crust.
- Julienne; with vari-colored shreds of vegetables.
- Oille a la Francaise; with vegetables and sherry.
- a la Moderne; with artichokes, truffles and onions.
- a la Navaraise; with bread and vegetables.
- en Potage a l'Ancienne; with pigeon and chicken meat.
- Claire potage—take note if soup ordered is clear, purée or cream.
- Claire a l'Armenienne—with sheep's tails and veg.
- a la Bagration; fish soup with quenelles, roots and crayfish.
- Barszs a la Polonaise; red beet soup with sour cream.
- a la Bourgeoise; with vegetables.
- a la Britania; chicken soup with vegetables.
- a la Brunoise; with vegetables in dices.
- de Cailles; of quails.
- de Canard; of duck.

- de Canettes; od duckling.
- a la Capri; with quails and combs.
- a la Charles Quint; with madèire, grains, rice, mushrooms, pheasant.
- a la Chasseur; game soup with game.
- a la Cultivateur; with vegetables and purée of peas.
- Potage Clair a la Chevreuse—chicken soup with onions and peas; take note if soup is clear, purée, or cream soup.
- a la Choiseul; with asparagus tips and egg-custards.
- a la Chamberry; with baked quenelles and baked cabbages.
- a la Lilloise; with chopped onions.
- a la Rentiere; with sausages and sippets.
- a la Rouennaise; with sippets of bread.
- a la St. Dennis; with sherry and stuffed cabbage.
- de Choux en surprise; with cabbage stuffed with chestnuts.
- a la Clermont; with onion rings.
- a la Colbert; chicken soup with poached egg.
- de Colimacons; clear snail soup.
- a la Comtesse; veal soup with sweet breads.
- Coq-a-leeky; chicken soup with leeks, barley and meat.
- Croute au pot; beef broth with cabbage and meat; serve with cheese crust, cheese.
- a la Diplomate; oxpalate soup to imitate turtle.
- a la Douglas; calf's head soup.
- a l'Écossaise; Scotch mutton broth.
- a la Fausse tortue; mock turtle soup with calf's head.
- a la Fermiere; with vegetables, baked and boiled.
- a la Flamande; with sprouts and sippets.
- a la Frankfort; with slices of sausages.
- a la Francillon; chicken forcemeat with egg.
- de Gelinotte; of hazel-hen.
- a la Gouffé; tapioca soup with tongue, truffles, chicken.
- de Grenouilles; veal soup with frogs legs, boiled.
- aux Gumbo; mit Eibisch; okra.
- a la Jambe de Bois; of bones and chicken.
- a la Jenny Lind; of mushrooms and railbirds.
- a la Julienne; with vegetable shreds.
- Kalia a la Russe; Russian chicken soup with cream.

- a la Kursel; clear vegetable soup with asparagus.
- de Laperaux; rabbit soup.
- aux Lasagnes; with ribbon nuddles.
- a la Leopold; semolina soup with sorrel.
- a la Magenta; with tomato-juice, celery and chives.
- a la Marly; with pods and chives.
- a la Marquise; chicken soup with stuffed lettuces.
- a la Medicis; with poached egg and quenelles.
- Minestera; vegetable soup with rice.
- a la Montglas; with mashed truffles and goose liver balls.
- aux Moules; mussel soup.
- de Mouton a la Cowley; with mutton meat, barley and roots.
- Mullagatawny; veal soup with rice and chicken meat, curried.
- a la Napier; with peas and pork.
- a la Napolitaine; game soup with force meat balls.
- de Navets a la Chartre; with turnips.
- a la Nicoise; with rice, meat and vegetables.
- a la Normande; cabbage and leeks.
- a l'Orge d'Ulm; with German barley.
- aux Pains; with rolls.
- aux Pain de Mecque; with oatmeal rolls.
- aux Pains de Broquet; with brocket rolls; Hirsch.
- aux Pains de Chataines; with chestnut rolls.
- aux Pains de Choux; with cabbage rolls.
- aux Pains a la Fiancée; with small nut cakes.
- aux Pains de Gelinotte; with rolls of woodhen, or hazelhen.
- a la Paysanne; with rice and vegetables.
- Paysanne d'Artois; vegetables and white beans.
- aux Perles du Nizam; chicken soup with grains, barley.
- a la Picarde; with fried leeks and sippets of bread.
- a la Pierre le Grand; vegetable soup w. truffles.
- a la Plessy; chicken soup w. onions and sippets.
- a la Pluche; with shreds of greens and vermicelly.
- a la Poissonniere; beef soup with pieces of salmon and soles, oysters and mussels.

- Printaniere; Spring vegetable soup.
 - aux Profiterolles; with nut shaped chicken fritters; gefüllten Milchbrödchen.
 - aux Quenelles; with forcemeat balls.
 - Risot au Parmesan; rice dumplings with parmesan cheese, in broth.
 - a la Rohan; with plovers eggs and sippets.
 - a la Royale; chicken soup with egg-custard.
 - a la Russe; with roots and leeks.
 - a la St. Cloud; veal soup with pods, herbs and crusts.
 - a la St. George; fowl soup with barley meat and quenelles.
 - a la Saint Jeudi; with spinach and sorrel, chives.
 - de Santé; of sorrel.
 - a la Savoyarde; beet soup with sippets and cheese.
 - a la Spartiate; with vinegar, blood and meat.
 - Stschy de Soldats; beef soup with cabbage and vegetables.
 - de Tortue; real turtle soup with sherry.
 - a la Toscane; with nuddles, tomatoes, and mushrooms.
 - a la Vert Prés; of tapioca, with beans, peas and asparagus.
 - a la Victor Emanuel; macaroni soup with tomatoes and cheese.
 - a la Viennoise; with chicken meat, barely and chives.
 - a la Villageoise; clear macaroni soup with fried leeks.
 - a la Winchester; lamb soup with meat and leeks.
 - Potage clair a la Windsor—with thin nuddles and quenelles.
 - Puchero; of mutton and beef with bacon, vegetables and roots.
 - Fidelini a la Royale; with thin nuddles, egg-custard and cheese.
 - Julienne a la Montpensier; vegetable soup with egg-custards.
 - Julienne a la Russe; vegetable soup with mushrooms, roots, ham and tongue.
 - d'Oignons gratiné; with lots of onions and cheese, baked.
- Potages lié—thickened soups; legierte Suppen; take note if soup is lié, purée or cream.

- Barszs a la Polonaise; polish beet soup with sour cream; served separate.
- Panade; white bread soup.
- Potage d'Abbatis; giblet soup.
- a l'Africaine; curried rice soup with artichokes and egg-plant.
- a l'Albert Victor; veal soup with fried force-meat balls.
- Lié a l'Allemande; vegetable soup.
- Lié a la Bagration; calf's foot soup.
- a la Baviere; semolina soup with dumplings.
- Lié blanc; curried onion soup.
- Busecchia; tripe soup with vegetables.
- a la Cialdini; with nuddles and vegetables.
- a la Clementine; chicken soup with meat balls.
- a la Condorcet; game soup with pheasant rolls.
- a la Cussy; game soup with quenelles.
- a la Delloire; with poached eggs and sippets, lettuce soup.
- a la Dubourg; rice soup with custards.
- a la Duc de Connaught; lentil soup with chicken meat.
- a la Dumas; calf's foot soup with lemon slices.
- a la Eberstein; white vegetable soup.
- a la Mont de Croix; with cray fish tails and chicken meat balls.
- a la St. German; pea soup.
- Elisa; with sorrel, chives and sippets.
- Lié a la Florence; macaroni soup.
- a la Garibaldi; chicken soup with egg-custards.
- a la Grisonne; soup with batter fritters.
- aux Grives farcie; with field fares.
- a la Gutenberg; game soup with sour crout and partridges.
- Howtowdie; Scotch chicken soup with onions, spinach and poached eggs.
- Lié a l'Imperatrice des Indes; game soup with force meat balls.
- Irma; chicken soup with quenelles with curry and vegetables.
- Lié a la Jaquelin; yellow beef soup with veget.
- au Jarrets de Veau; veal soup of knuckles with rice, vegetables.
- a la Jenny Lind, Lié; sago soup with yolks.
- a la Kettner; chicken soup with quenelles and cream, rice and meat.
- a la Kitchener; soup with chicken slices.

- a la Lady Morgan; with roots, vegetables, mushrooms and combs.
- Potage lié de levrault—hare soup.
- a la Lithuanienne; potato soup.
- a la Livonienne; chicken soup with meat.
- a la Louis Treize; beef soup with bread crumbs and cream.
- a la Lucullus; chicken soup with quenelles, combs and truffles.
- a la Magenta; chicken soup with arrow root, mushrooms, truffles, meat balls.
- a la Maintenou; rice soup.
- Halaszle; fish soup with sour cream.
- a la Marquise; lié; chicken soup with lettuce and peas.
- a la Mécènes; quail soup with sliced quail and livers.
- a la Micado; of beef, veal and fowl with curry, rice and meat, onions.
- Mille-fanti; bread soup with cheese and yolks.
- Minestera; vegetable soup.
- a la Monaco lié; yellow soup with little cakes.
- a la Mongolé; peas, tomatoes and julienne consommé.
- a la Montebello; vegetable soup with roots and wine.
- a la Monte Christo; lamb soup.
- a la Montesquieu; white soup with cucumbers, mushrooms, bread and cheese.
- a la Montglas; with chicken meat and quenelles, truffles.
- a la Montmorrency; with nudles, lettuce and chicken meat.
- a la Montorgueil; chicken soup with vegetables, cream and egg-yolks.
- a la Morgan; chicken soup with vegetables, roots and combs.
- aux Mou de Veau; of calf's lights.
- Lié a la Mullagatawny; Indian curried rice soup.
- Mulagatawny a la Delmonico; the same of fowl with oysters and egg-plant.
- Lié a la Nelson; ox-cheeks soup.
- a la Nerac; partridge soup with goose liver.
- a la Nesselrode; veal soup with barley and rice.
- O'Connor; chicken soup with meat, arrow root and leeks.

- Okra a la Créole; lié with oil, gumbo, red peppers and tomatoes.
- a la Parmentier; with combs, kidneys and quenelles; potato soup.
- a la Patti; chicken soup with rice, pods and truffles.
- Lié a la Plessy; chicken soup with onions and sippets.
- Lié a la Pluche; potato soup with parsley and chervil.
- a la Pojarsky; game soup with partridge slices, fried in butter.
- a la Pommeranienne; duck soup with vegetables, madeire, wine and potatoes.
- a la Pontoise; chicken soup; with sweet breads, ham and wine.
- Potroka; Russian goose giblet soup.
- a la Prince de Galle; lié, mock trutle with forcemeat balls.
- Lié a la Princesse; chicken soup with stuffed lettuce.
- Lié Printanniere a la Dubarry; spring vegetable soup with rice and almond milk.
- Lié a la Rachel; chicken soup with peas and fowl mousse.
- Lié a la Recamier; sago soup with cream and yolks.
- Lié a la Regence; beef soup with egg-custards, lobsters, butter and quenelles.
- Potage lié a la Renaissance—chicken soup with mushrooms, peas and stuffed nuddles.
- Lié a la Rohan; game soup.
- Lié a la Romaine; of roman lettuce.
- Lié a la Rumford; of bones, blood, etc.
- Lié de Sarcelle; of teal ducks.
- de Semoule; semolina soup.
- Lié a la Sévigné; chicken soup with vegetables and fowl mousse.
- Lié a la Solferino; chicken soup with roots, potatoes and vegetables.
- Tarhonya; Hungarian nuddle soup.
- Lié a la Turenne; potatoes soup with pork and parsley.
- a la Valois; game soup with mushrooms and peas.
- Lié a la Velours; carrot soup with rice and tapioca.
- Lié a la Vénard; with farced eggs and oysters.

- Lié a la Victoria; chicken soup, roots, tomatoes and vegetables.
- Lié a la Westmoreland; beef soup with madeire, quenelles, truffles and cucumbers.
- Lié a la Windsor; veal soup with barley and quenelles.
- a la Woronzow; goose gibleet soup.
- Lié aux Xeres; tapioca soup with sherry.
- Potroka; Russian goose gibleet soup.
- Jambalaya; rice soup.
- d'Oignons a la Stanislas; baked onions soup with cheese.
- aux Polpetti; with croquettes of meat.
- Ravioli a la Sarde; with stuffed nuddle paste.
- Tagliatelli; Italian nuddle soup.
- Bisque; a strained creamy soup passed through a tammy, mostly of fish or game.
- Potages a la Creme et a la Purée**—soups, strained of cream and purée.
- Arcadienne; oats, celery.
- a la Soubise; chicken soup with onion and forcemeat balls.
- une Chiffonade; green peas soup with lettuce.
- une Crecy; a carrot soup.
- a la d'Artagnan; of peas, tomato and consommé.
- Mongole; of pea soup, tomato purée soup and julienne consommé.
- a la d'Artois; green pea soup.
- a l'Aurore; of carrots, potatoes, onions.
- Purée a la Bagration; purée of chicken and veal with rice and macaroni.
- a la Beaufort; game soup with sausages.
- a la Baviere; of lentils with sausages.
- Bizet; chicken soup with chicken purée.
- de Blé Vert; green corn soup of green mais.
- a la Bonne-Femme; sorrel with forcemeat balls.
- Boronia; Spanish soup of vegetables with garlic and oil, saffron.
- a la Bourdaloue; chicken soup with vegetables, onions and cheese.
- de Bourache; borage cream soup.
- a la Bresse; fowl soup with asparagus purée, vegetables and yolks.
- Crème Bruxelloise; of Brussels sprouts.
- Potage a la Britannia; game soup with lobster.
- Brun a la Bohémienne; brown soup with dumplings.

- Champenoise; of cauliflowers and artichokes.
- a la Chantilly; lentils soup with cream.
- a la Chartreuse; tapioca soup with vegetables and stuffed nuddles.
- a la Chasseur; of ham, hare, pork, madeire, sausages and mushrooms.
- a la Chatelaine; brown soup with onions, egg, cream, asparagus and peas.
- a la Chevreuse; beef and fish broth with cucumbers, onions, cream and quenelles.
- de Choux Verts a la Holstein; cabbage soup with oatmeal and pork.
- a la Clementine; chicken soup with tricolored quenelles.
- a la Condé; of white beans.
- a la Crème Danoise; brown duck soup with artichokes, cream and quenelles.
- Crème de Navets a la Faubonne; chicken soup with vegetable shreds and purée of turnips.
- Crème a la Nousillat; cream soup of chestnuts.
- a la Crème d'Orge; barley cream soup.
- a la Crème de Gruau; oatmeal, cream, soup.
- Crème a la Palestine; cream of Jerusalem artichokes.
- a la Crème de Panais; parsnip, cream soup.
- a la Crème de Riz; rice, cream soup.
- Crème a la Rohan; cauliflower, cream, soup.
- Crème a la Soubise; chicken soup with white cream of onions.
- du Csar; game soup with goose liver, madeire, truffles.
- a la Destillac; chicken soup with egg-yolks, cream, mushrooms, cheese.
- a la Dolgorukij; chicken with meat, ham, yolks and onions.
- a la Debelloy; rice, cream, soup with quenelles.
- a la Duchesse; purée soup of fowl with minced chicken filets.
- a la Durham; chicken soup with quenelles, tomatoes, vegetables and cheese.
- a la Faubonne; purée soup of peas with small onions, sorrel and chervil, white beans.
- a la Fermiere; potato soup with turnips.
- a la Financière; brown game soup with goose liver and snipe.
- a la Fin de Siècle; strained vegetable soup.

- du Garde Champêtre; white soup with onion, yolks and cheese rolls.
- a la Génin; chicken soup with onions, mushrooms, vegetable purée, tomatoes.
- a la Gentilhomme; game soup with lentils.
- a la Germiny; purée of pods with cream and yolks, asparagus purée.
- a la Gervais; soup of peas with spinach.
- du Grand Duc; chicken soup with ham, vegetable and rice.
- de Grieves; of field-fares.
- a la Hollandaise; cream soup with vegetable balls.
- a la Holstein; oatmeal soup with sausage, chestnuts and cabbage.
- a la Humboldt; veal soup with mushrooms, onions and quenelles.
- a l'Imperiale; chicken soup with cream, truffles, asparagus, yolks.
- a la Jenny Lind; sago cream soup, yellow with yolks.
- a la Judic; of lettuce.
- Krapiva. (Ortie) a la Russe; of nettles with spinach and sorrel, sour cream and sausage, stuffed, fried eggs.
- Krupnick a la Polonaise; chicken barley, cream soup with vegetables.
- a la Léopold; barley, potatoes, chervil.
- a la Livonienne; purée soup of vegetables with rice.
- Lamb soup; Grecian style, rice and tomatoes.
- a la Mac Donald; chicken soup with brains, cucumbers, onions, curry, eggs.
- a la Magellan; chicken soup of partridge with artichokes.
- a la Malmesbury; game soup, madeire, quenelles and meat.
- a la Mancelle; game soup with chestnut purée, partridge and quenelles.
- a la Marie Antoinette; chicken soup with eggs and asparagus purée.
- a la Marie Louise; barley, cream soup, with cream and quenelles.
- a la Massena; game soup with madeire and chestnuts.
- a la Mécène; quail soup with purée of quails and liver.

- a la Medicis; game soup with nuddles, truffles, tomatoes.
- a la Medine; game soup with partridge, nuddles and cream.
- a la Meg Merilles; game soup with roots, beans, salad, celery and meat.
- a la Meissonier; mutton soup with onions and sippets.
- a la Merluche; haddock soup.
- a la Messinoise; white purée soup with chicken, almonds and tomatoes.
- a la Meyerbeer; chicken purée soup with beans and peas, sorrel and quenelles.
- a la Montglas; chicken purée soup with mushrooms and truffles.
- a la Moscovite; ham soup with sour cream, madeire and onions.
- de Mouton a la Mexicaine; with purée of black beans, chillies and onions.
- de Mouton a la Rouennaise; of barley, cream.
- Purée a la Nesselrode; of barley and rice, chicken.
- Purée a la d'Orleans; of fowl with tapioca.
- a la d'Orsay; chicken soup with asparagus and eggs.
- d'Oseille; purée of sorrel.
- Parmentière; of potatoes.
- a la Pierre le Grand; chicken soup with onions and vegetables.
- a la Napier; purée soup of green peas with mint and salt pork.
- a la St. Germain; of green peas.
- a la President Grant; chicken soup with ham, rice and tomatoes.
- a la Princese; fowl, cream soup with forcemeat balls.
- a la Princesse Royal; cream, soup of chicken, with forcemeat balls, eggs, truffles.
- a la Prusienne; vegetable, cream soup.
- a la Dubarry; purée of cauliflower with yolks and chicken.
- a la Purée Condé; purée soup of red beans.
- Purée a la Crecy; of carrots with vegetables.
- Purée a la Gentleman; fowl purée soup.
- a la Purée de Koontei; of a root like arrow-root.
- Purée a la Parmentiere; potato soup with leeks and onions.

- Purée a la St. Cloud; of green peas and stewed lettuce.
- Purée a la St. Marceau; of green peas, leeks and lettuce.
- Purée a la St. Mandé; with cucumbers, rice and chervil.
- a la Rabelais; hare soup.
- a la Reine Margot; fowl purée soup with cut potatoes.
- Risi-pisi; purée of green peas with rice.
- des Rois; game soup with goose liver.
- Rossol a la Polonaise; of beef and chicken with bacon and oatmeal.
- Rossolnik a la Russe; chicken broth with onions and cucumber, broth, roots.
- a la St. Hubert; brown game soup with madeire and mushrooms.
- a la Sarah Bernhard; purée of fowl.
- a la Shuwaloff; chicken soup with crayfish.
- a la Sir Stafford Northcote; game soup with eggs, cream, saffron, almonds.
- a la Sontag; chicken soup with leeks, rice and ham.
- a la Stamboul; purée of rice and tomatoes
- a la Stanley; game soup with rice and quenelles.
- a la Stuart; game soup with oxpalate, wine, pheasant and herbs, ham, calf's feet.
- a la Sultane; chicken soup with rice, arrow root, nutmeg.
- de Térapène; of terrapin.
- a la Thérèse; tapioca soup, peas, leeks, chicken meat.
- a la Trouilloise; crab soup.
- a la Tyrolienne; barley, cream soup, onions and carrots.
- a la Véfour; tapioca soup with quenelles.
- Velontine; tapioca with cream.
- a la Victoria; with yolks, vegetables. & tomatoes.
- a la Wilton; purée of carrots.
- a la Windsor; fowl soup with nuddles and quenelles.
- a la Wirzig; fowl purée with vermicelli.
- a la Xavier; strained broad bean soup.
- Soups de Galle ou de Saxe; game soups.
- Lent soups.
- Clamchowder; a thick soup of clams or oysters, biscuits, tomatoes, peppers.

- Bouillabaise; of herbs, peppers, mussels, saffron, garlic and fishes, fish-broth.
- Coulis Maigre; lent, fish soup.
- Oucha; Russian fish soup.
- a la Bateliere; fish soup with oysters.
- a la Brabanconne; fish soup.
- a la Cambridge; lobster soup.
- a la Cambyse; fish soup with nuddles and oysters.
- a la Gladstone; fish-broth with herbs, plovers eggs, saffron.
- Soljanka—Russian fish soup with onions, oil.
- aux Vongoli; Italian mussel soup.
- Soupe a la Biere; beer soup with sugar, cinnamon, eggs and lemon.
- Gramatka; Polish soup of wine and beer, sugar, cinnamon and crumbs.
- a la Kronprinz; wine soup with cherries and biscuits.
- O'Brandy; Irish brandy soup.
- Botwinja; cold herb soup with iced fish, with sorrel, horseraddish and Kwas.
- Cold soups—Kolodnik a la Polonaise; Polish cold herb soup, sour cream, beets, Kwas.
- Obroshka; fish soup, cold with eggs, leeks, cucumbers, sorrel, Kwas, sour cream.
- Consommé Froid a la Gelée; cold jellied consommé; served in cups.
- Froid a la Mlle. Mars; sweet, cold almond soup.
- National soups—a l'Africaine; egg-plant with curry, artichokes.
- de Fourmis Africaine; of ants.
- Helbe—soup of fenugreek; Bockshornklee.
- Kouskous; Abessinian beef broth with vegetables and nuddles.
- Lebaba; Egyptian soup of bread, honey, butter and raisin water.
- Sorgho; soup of Indian millet.
- Brouet d'Andouilles; German Metzelsuppe; pudding broth.
- a l'Alsattienne; Alsatian sour crout soup.
- a la Bavaroise; lentil soup with sausages.
- a la Berlinoise; white beer soup.
- a la Prusienne; vegetable soup.
- a la Westphalienne; Westphalian pumpernickel soup.

- Godingo; American goose gible soup with onions, rice and liver.
- de Mais a l'Americaine; green corn soup with chicken, onion, milk or cream.
- Sagamite a la Red-skin; thick mush of mais with water and flour.
- Tassamane; sweet corn, roast in ashes with sugar and water; with honey as cake.
- Klachel a la Styrienne; Austrian soup of hashed pig's feet.
- Verkahat a la Styrienne; soup of minced meats; Steyermark.
- Oukrop a la Tcheque; Czech onion soup.
- Apritottas Leves; Austrian ragout soup.
- Einbrenn Suppe; soup with butter and flour.
- Veloos leves—calf's brains soup.
- Welling; Danish sago soup.
- Ajo-Blanco; Andalusian garlic soup.
- Batatulla; Spanish beef tea with roots.
- Caldo con Chorizos; broth with Spanish red sausages.
- Olla Pudrida; spanischer Stinktopf; garlic soup; see soups, or letter.
- Papilla de Arroz; rice, cream soup.
- Balnamoon Skink; Irish chicken broth with vegetables, roots, cream and eggs.
- Aghar-aghar; Japanese algae soup.
- Behatta—Beduin rice soup.
- Chop-soly—Chinese national; of pork, bacon, chicken, mushrooms, bambou, onion, beans.
- Daikan; Japanese raddish soup.
- Krishara; Indian rice soup.
- Chalet; bean soup with dumpling, Jewish. For other soups see letters; always take care if soup is purée, maigre, clair, etc., the fancy names give the accompaniment, most always the same in all soups. Instructive as the names often return in cookery and most always imply the same material.

Soursop—fruit of W. I. shrub, allied to custard apple, whitish sub-acid pulp.

Souse—cor. of sauce, to steep in sauce.

Souterae—a blend of wines.

Sowans—Scotch dish from the husks of oat, grain.

Soy—a ketchup of the Soy bean.

Spaghetti—a variety of macaroni; thin and solid.

- Spanish nuts**—small nuts of the filbert kind.
Spanish onions—big, wholesome onions.
Spare ribs—the breast ribs of pork from which the shoulder has been cut.
Sparrows—often eaten as larks; delicious.
Sparrow grass—a variety of asparagus.
Spatchcock—to split open for broiling.
Spice—Fr., *Épice*; Ger., *Gewürz*.
Spiced loave—a British cake with spices and sugar.
Spigola—Italian fish, bass species.
Spinach—Fr., *Épinards*; Ger., *Spinat*.
Spirits—inflammable and intoxicating liquors.
Spits—Fr., *Broche*; Ger., *Bratspisse*.
Spleen—a gland like organ found near the stomach of animals, (milt), eaten fried or broiled.
Sponge cake—a light cake made with eggs, sugar and flour.
Spoons—Fr., *Cuillers*; Ger., *Loeffel*.
Spot—small American fish.
Sprat—Ger., *Sprotten*; Fr., *Sprats*; sardine like fish; smoked or broiled.
Sprouts—young shoots springing from the leaf-axle of the stalks or stems of cabbages.
Spruce—black beer, prepared from the leaves and branches of the spruce-fir.
Squabs—nestlings of pigeons or other birds; see fowl; poussin; Kuechlein.
—a l'Impromptu; with mushrooms and gravy.
Squash—fancy name for an American lemonade; acid, sugar, sodawater, straws.
Squashes—certain fruits of the gourde tribe are called that name.
—Stewed squash; a mush of pumpkin.
Squirrels—*Eichhörnchen*; eaten in America as delicacies.
Starch—Fr., *Amidon*; Ger., *Stärke*; useful food substance; found in plants.
Stchi—a Russian soup of beef, vegetables and roots, sour cream.
Steak—from stick; having been broiled on sticks first; a piece of meat.
Sirloin steak—French, *Entrecôte*.
Tenderloin steak—French, *Filet*.
Small steak—a small *Entrecôte*.
Steaming—boiling food without it coming in contact with water.
Steinwein—first-class wine of Rhenish Bavaria.

Stewing—easy mode of cooking with vegetables, herbs and seasoning; between braising and boiling; in pan with lid on.

Stewpans—French Casseroles.

Stillroom—house department where preserves and liquors are kept; buttlers pantry.

Stock—a liquid or jelly containing the juices and soluble parts of meat and certain vegetables.

Stockfish—a name given to salted, dried and cured fish; suited to keeping in stock.

Stomachic liqueurs—bitters of medicinal qualities.

Stoppers—a glass cork for decanters.

Store-room—room to store groceries, where salads are made in hotels and bread buttered.

Stout—a strong black or brown beer, malt has been dried almost to burning in a kilt.

Stradella—a wine of Lombardy.

Strain—to sieve.

Strassbourg pie and pates—of goose's fat livers.

Strawberries—Fr., Fraises; Ger., Erdbeeren; served with cream and sugar in deep plate.

Strudels—a kind of pancakes, mostly served with fruits and cinnamon.

Stuffing—made with savoury forcemeat.

Sturgeon—Fr., Esturgeon; Ger., Stoer; royal fish of shark-like appearance; female gives caviar; two-thirds its weight; bladders are made into icing glass.

—Sterlet; young sturgeon, preferably cooked.

Suburek—famous turkish dish; made of flour, salt, eggs, minced beef, baked in dumpling.

Succotash—green corn and Lima beans with cream; from the Indian, "m'Sickquatash."

Sucking—Pig a la Piémontaise; stuffed with risoto, roasted, gravy.

Suedeise—mode of preparing dishes of fruit; see sweets; entremets, apples.

Suet—Fr., Graise; Ger., Nierenfett.

Sugar—Fr., Sucre; Ger., Zucker.

Sugar candy—refined saturated syrup, crystallized.

Sugar plums—dragées; caraway comfits.

Sulphuric acid—used to free the carbonic acid, used in aerated waters.

Sultanas—a kind of raisins.

Sultanes—a moulding construction of boiled sugar, etc.

- Suppers**—light repasts; Fr., *Soupés*; Ger., *Abendmahlzeiten*.
- Suprêmes sauces**—see sauces; fowl and garnitures, entremets, fruits, ices.
- Swartzain**—famous Duch dish; fowl blood with vinegar, fowl and giblets.
- Sweetbreads**—Fr., *Ris-de-veau*; Ger., *Bröschen*, *Milcher*; see sauces and garnitures.
- a la *Virginie*; broiled on Virginia ham; for complete list see further down.
 - Sous Cloche*; sauté under glass cover with mushrooms on toast.
 - a la *Admiral*; choudfroid with truffles and tongue, jelly on rice crust, salad of asparagus and truffles, mayonnaise sauce.
 - a la *Argenteuil*; with asparagus and cream sauce.
 - a la *Allemande*; fried with ragout of cepes and livers in cream sauce.
 - en *Aspic*; in jelly.
 - a la *Bayonnaise*; stuffed, braised, truffles, sherry, wine sauce.
 - en *Bigarure*; with various colored ragout.
 - Braise a la Gourmet*; braised with fine ragout.
 - Braise a la Jardiniere*; braised with vegetables.
 - a la *Périgeux*; with truffles.
 - a la *Broche*; roasted on the spit.
 - en *Caisses*; fine ragout in paper cases.
 - en *Capisantis*; scalloped in silver shells.
 - a la *Cardinal*; with oysters and crayfish sauce.
 - a la *Carême*; braised with combs, truffles, mushrooms, breaded, gratinée; German sauce.
 - en *Cassoulettes*; with truffles and rice, scalloped in small cups.
 - a la *Catalane*; sliced, sauté with shallots, tomatoes and green peppers, Spanish sauce.
 - aux *Champignons*; with mushrooms.
 - a la *Chancelliere*; with noisette potatoes, mushrooms and tomatoes.
 - a la *Chartreuse*; with small vegetable cups.
 - a la *Choiseul*; breaded, fried, stuffed with *Duxelle*, truffle sauce.
 - Cloutes*; larded with smoked tongue.
 - Cutlets a la Talleyrand*; fried with artichoke bottom, truffles, tomato sauce.
 - a la *Colbert*; breaded with butter, broiled, *colbert* sauce.
 - a la *Condé*; with purée of field-fares.

- a la Conti; braised, larded with truffles, Spanish sauce with madeire.
- en Coquilles; scalloped in ragout, filled in shells.
- a la Danbigny; breaded, fried, mushroom purée with truffles.
- a la Dauphine; with endive sauce.
- a la Dechazet; with kidneys, baccal, mushrooms on skewer.
- a la Demi-deuil; larded with black truffles.
- a l'Écarlate; with red tongue, Spanish sauce with madeire.
- a l'Espagnole; larded, braised w. Spanish sauce.
- a l'Étouffade; stewed.
- a la Financière; larded with truffles and combs, financière sauce.
- a la Figdor; broiled on pommes Anna with broiled tomato and broiled mushrooms.
- aux Fines Herbes; with fine herbs.
- en Fricandeau; larded and braised.
- Frits a l'Italienne; with fine herbs, egged, breaded, baked.
- Glacés; glazed with brown sauce.
- au Gratin; sliced with Italian sauce, bread crumbs, cêpes, cheese and baked.
- Grillés; broiled with herb butter.
- a la Henry Quatre; larded and braised, brown sauce.
- aux Huitres; with oysters.
- Isabella; stuffed with mushroom purée, tongue, truffles, brown sauce, braised.
- a l'Indienne; curried with rice.
- au Jus; with gravy.
- a la Judic; braised in tomato, stuffed, brown sauce.
- a la Laitue Pommé; with cabbage lettuce.
- a la Lieb; broiled on Virginia ham, colbert sauce.
- a la Macédoine; with mixed vegetables.
- a la Maintenon; braised with onion purée, ham, tongue, truffles, mushrooms, chicken purée, German sauce.
- a la Maréchale; crusted and baked.
- a la Marsily; larded and braised on potpurée and artichokes.
- a la Banquière; with financière garnish and sauce.
- a la Marie Delorme; with artichoke bottoms and chestnut purée, brown sauce.

- a l'Allemande braised with cucumbers a la crème.
- a la Maryland; with cream sauce; sauté.
- a la Milanaise; larded and braised on rice and tongue with macaroni, tomatoes.
- a la Mirabeau; larded, truffled, braised in stock with herbs, sliced with jelly and crusts; served cold, sometimes vegetable salad.
- a la Montpensier; with mould of truffles and rice.
- a la Montcalme; with green peppers and Provencale sauce.
- a la Nantua; braised, stuffed with shrimp purée, sauce Nantua with shrimp pattis.
- a la Napolitaine; with macaroni and tomato sc. sauce.
- New Century; braised in small tureen with foie gras, potato purée, sherry sauce.
- a la Nivernaise; braised with carrots.
- a la Ouillet; with truffles and suprême sauce.
- a l'Oseille; braised with sorrel.
- Panés; egged and breaded, sauté.
- a la Panetiere; stewed with port wine and cream, sauté with morrels.
- en Papilottes; baked in papers.
- a la Parisienne; with truffles and mushrooms.
- a la Perigueux; braised with truffles.
- en Petite Caisse; scalloped as a ragout in paper cases.
- a la Piémontaise; with truffles and rice.
- Piquées; larded and braised, brown sauce.
- Piquées a la Turque; on border of forcemeat with rice in the centre.
- a la Pontelle; with white sauce and mushrooms.
- a la Porto Rico; with stuffed green and sweet peppers, colbert sauce.
- a la Portugaise; baked with vegetables and tomato.
- a la Poulette; fricassed.
- a la Provencale; larded and braised with targon and brown sauce.
- a la Royale; minced and sauté, fresh mushrooms, oyster, crabs, white sauce with sherry.
- aux Rognons a la Cordon Bleu; truffles with pistachios and border of kidneys.
- a la St. Charles; larded, braised with Béarnaise sauce.
- a la St. Cloud; with truffles and tomato sauce.

- a la St. Gervais; stuffed with truffles, sharp brown sauce.
 - a la Saint Vallier; with purée of field fares.
 - a la Périgueux; larded, braised with vegetables on rice; truffles, quenelles.
 - a la Tartare; cold with mustard, herb sauce.
 - a la Trudaine; sauté in potato bordure, white sauce with truffles.
 - a la Toulousaine; larded, braised with fine ragout, quenelles, cream sauce.
 - a la George Vanderbilt; larded, braised with roots and herbs, bacon, patties with fine ragout in madeire.
 - a la Villeroy; sliced, breaded, egged, baked, white sauce, vegetables.
 - en Vol-au-Vent; scalloped with fine ragout in paré mould.
 - a la Zearina; sauté in cream with cucumbers.
 - a la Zurichoise; truffled on socle.
 - a la Lavalère; with mushrooms in cream, green peppers and purée of tomatoes.
 - a la Maubeuge; with Toulouse garnish in crust.
 - a la Calabrése; with spaghetti Milanaise, truffles.
- Sweet sop**—fruit of plant, like custard apple and sour sop.
- Swiss roll**—delicious pastry; rolled up cake with marmelade.
- Swiss wines**—production below the local demand; good and first-class.
- Sword fish**—Fr., Espadont; Ger., Schwertfisch; delicate, flaky and tender.
- Syllalub**—a strained drink; wine or cider mixed with milk, flavor and wine, frothed.
- Syphons**—bottles for holding aerated water, having an automatic action.
- Syra**—a sour drink, prepared from milk-whey in Iceland and Norway.
- Syracuse wine**—Sicilian, resembling Chablis.
- Syrup**—Fr., Syrop; Ger., Syrup; a saturated solution of sugar in water.

Table customs—there is but one nation that has them; viz. the English; all other nations are generally off the track. The French eat like hogs; the Germans like boers and the Americans like fools. The French are the only na-

- tion that can prepare a delicious meal and appreciate it, but the English are the nation that can properly eat it.
- Table d'Hôtes**—lit. the host's table; a set meal at a certain hour at a set price.
- Table service**—anybody who wants to be a good server at table. Please study this book and practice will do the rest.
- Tablets**—sweet meats, made in the shape of flat squares.
- Tafia**—the Spanish name for a spirit or rum.
- Tagliarini**—a kind of short paste, used in Italy.
- Tailli-kataif**—delicious dish of Turkey; nuddles of batter with butter and orange-syrup, baked in biscuit moulds.
- Tails**—Fr., Queue; used in soups and stews, as oxtail, etc.
- Tamara**—an Italian stock of mixed spice.
- Tamarinds**—Fr., Tamarins; Ger., Tamarinden; fruit of tree, mostly preserved in syrup; grows in the form of a bean, purple filaments, flower with brown anthers; delicious perfume. Fruit consists of brittle brown shell with soft acid, brown pulp, traversed by woody fibres; *Johannis-Brod.*
- Tambour, a la**—with mashed potatoes, gratiné.
- Tammy**—Fr., Tamis; Ger., Stamin; a kind of woolen cloth, used for straining.
- Tangerines**—a sub variety of oranges, Mandarines.
- Tankards**—vessels for holding liquids.
- Tansy**—Fr., Tanaisie; Ger., Ramfarn; an aromatic, bitter tasting plant; flavoring.
- Taps**—stoppers of casks.
- Tapioca**—Fr., Tapioca; Ger., Tapioka; a starch obtained from the *Janipha Manihot*; root, tropical plant, prepared by washing and drying on hot plates; soluble in boiling water with which it forms a nutritious jelly.
- Tar**—a liquid bitumen, prepared from the wood of a pine species; also by product of gas making from coal; medicinal property.
- Taro**—a plant like rhubarb; leaves are eaten like spinach, roots like potatoes.
- Taragon**—Fr., Estragon; Ger., Schlangenkraut; a herb flavor.
- Tartare**—see cream of tartare; in Barbaric style.
- Tartaric acid**—used in baking powders, a substitute for lemon-juice.

Tarts and Tartelettes—made of puff-paste to hold fruits, etc., for pies.

Taste—Fr., Gout; Ger., Geschmack.

Tawntatalet—a Turkish dish, minced fowl breasts in rice, batter with caramel, boiled.

Tea—Fr., Thé; Ger., Thee; an infusion in boiling water of the leaves of a shrub; invigorating and enervating; drunk with sugar, cream or lemon.

— Iced tea; see ices.

Teal duck—Fr., Sarcelle; Ger., Kriekente; small delicious wild duck, broiled or roasted; served with currant jelly when broiled; and jelly and fried hominy when roasted.

Tedj—a honey drink or beer, made in Abessinia from honey combs, fermented in water with the bark and leaves of a bitter shrub.

Tenareeze—a French brandy, inferior.

Tench—Fr., Tanche; Ger., Schleie; see fishes, sauces and garnitures.

Tendons—Fr., Tendons, Sinews; Ger., Sehnen.

Terrapin—Fr., Térapène; Ger., Schildkröte; small tortoise; salt marshes, America.

Terrapin—put the deep terrapin plate before the guest on a big flat plate, hand toast around first, put chafing dish-pan on a silver tray and serve around.

— a la Baltimore; brown sauce with flour, madeire and broth, salt, cayenne pepper, minced terrapin, butter, lemon-juice in chafing dish with toast and terrapin plate.

Terrapin a la Robert Bonner—minced with salt, pepper, madeire, yolks, butter and cream.

— a la McGovern; minced with butter, salt, cayenne pepper, stewed with madeire, lemon-juice, chopped parsley.

— a la Maryland; minced with butter, stewed with salt and cayenne pepper, egg-yolks and sweet cream, in chafing dish; serve as before.

— a la Newburgh; like Maryland, but with raw eggs and truffles, sherry.

— a la Bradley Martin; with cream, sherry and oyster crabs, egg-yolks, truffles. For other preparations see sauces, garnitures.

Terrines—vessels made of earthenware that will stand heat; mostly filled with savoury meats.

- a la Bontoux; of macaroni, tongue, mushrooms and cheese, baked with tomato sauce.
- Teste**—an Indian beverage of pounded Indian corn with water and chocolate, sweetened.
- Theine**—the active principle of tea.
- Thrushes**—Fr., Grives; Ger., Drosseln; see fowl, sauces and garnitures.
- Thumb-bits**—pieces of toast, spread with savoury paste.
- Thunny**—a delicious large fish, somewhat like salmon.
- Thyme**—Fr., Thym; Ger., Thymian.
- Tid-bits**—the choice morsels of food, or patties.
- Choice Morsels**—of roasted fowl; the breast of boiled fowl; the leg, liver, gizzards and shoulder of a rabbit; the brain and the sounds of cod-fish; the thin or fat of salmon; the thick and fins of turbot; liver, roe and the fat of venison, lamb, veal kidneys; the long cuts from a haunch of venison or mutton; the oyster of a mutton shoulder; the ribs and neck of a sucking pig; the small bones of a breast of lamb; the rib cartilages of breast of veal; the back pieces, ears and brain of hare; the breast and thighs of Turkey and goose; the breast of a duck; the wings and breast of game birds; ears, eyes and cheeks of calf's head.
- Tierce**—thirty-five imperial gallons.
- Tiger's milk**—a drink, strong, syrup with orange-juice, cinnamon, peach liquor or brandy, sweet cider, new milk, white of egg, frothed and served.
- Timbales**—thimble moulds, mostly made of batter and filled.
- a l'Andalouse; of chicken.
- a la Toulousaine; batter mould filled with white stew of sweet breads, minced cream sauce with olives, fowl, quenelles, mushrooms, etc.
- a la Rothschild; with goose liver, chestnut sauce and truffles.
- Tinctures**—alcoholic essence, obtained by maceration.
- Tinta**—a Madeire wine of dark color, resembling Burgundy.
- Tipparees**—Cape gooseberry; allied to winter cherry; acid taste.

- Tippy cake**—cake saturated in wine; stuck with almonds.
- Tisanes**—farinaceous drink, medicated barley or rice with tamarind water or lemon-juice.
- Tis wine**—drink prepared in Mexico from the fruit of the giant cactus.
- Toad-in-the-hole**—a savoury batter pie.
- Toast**—slices of bread, fried brown before the open fire or in fat.
- Toast rack**—a small stand to hold slices of toast apart, so they remain crisp.
- Toasts**—savoury meats spread or laid upon toasted bread.
- Tobinambourg**—Jerusalem artichokes.
- Toddy**—a mixture of spirit and hot water.
- Toffy, taffy or toffee**—a sweet meat in squares, made from molasses.
- Tokay**—chief Hungarian wine, made from overripe grapes, carefully picked.
- Tomatoes**—Fr., Tomates; Ger., Liebesapfel, Paradiesapfel; see hors d'oeuvres, sauces and garnishes.
- a la Buck; stewed in quarters.
- en Surprise; stuffed with celery and mayonnaise, lettuce and chervil.
- a la Moderne; stuffed with forcemeat and mayonnaise.
- Tongues**—Fr., Langues; Ger., Zungen; see sauces and garnitures.
- a l'Ecarlate; red, pickled, mostly served with spinach.
- Tops and bottoms**—nursery biscuits of special merit.
- Tortoise broth**—made from the common garden tortoise.
- Tortoni biscuits**—an ice; see biscuits and ices.
- Tortue**—French for turtle.
- en Tortue; brown sauce with quenelles, sweet breads, olives, etc.
- Toulouse a la**—a garnish; see there; white sauce with quenelle, sweet breads, etc.
- Tournedos**—small collops (steaks) of filets; see beef, sauces and garnishes.
- a la Benjamin; sauté on toast, stuffed mushrooms, madeire sauce, tomatoes.
- a la Bristol; sauté with croquette of corn, carrots, potatoes, brown sauce.

- a la Café Riche; with minced tomatoes, Parisian potatoes, béarnaise and truffles.
- a la Chasseur; sauté with champignons, brown sauce.
- a la Colbert; with poached egg and truffles, colbert sauce.
- a la Helder; boiled Parisian potatoes, Béarnaise, tomatoes, demi-glace.
- a la Henry Quatre; sauté with potatoes, rissolés.
- a la Isman Bayeldy; sauté with tomatoes, egg-plant and brown sauce.
- a la Massena; sauté with artichoke bottom, marrow and truffle sauce.
- a la Marion Delorme; with artichoke bottoms, chestnut purée and brown sauce.
- a la Monaco; sauté with brown sauce, chervil, ham and truffles.
- a la Montebello; Béarnaise tomatoes, brown sauce, artichoke bottom, cêpes.
- a la Nicoise; sauté with demi-glace, tomatoes and olives.
- a la Parmentier; with potato croquettes, artichoke bottoms with ham and cream sauce with madeire.
- a la Président; sauté, bordelaise with minced fowl and jardiniere.
- a la Quirinale; with marrow and stuffed mushrooms, mushroom sauce.
- a la Rachel; demi-glace, artichoke bottom with peas, Béarnaise tomatée.
- a la Reforme; with julienne of tongue and ham, pickles, mushrooms, pepper sauce.
- a la Rossini; with goose liver and truffles, Madeire sauce.
- a la Riche; artichoke bottom with green peas, Béarnaise, straw potatoes.
- a la Richelieu; with stuffed tomatoes, braised lettuce, demi-glace.
- a la Sherry; sauté with fresh mushrooms and green peppers.
- a la Sherron; brown sauce, artichoke bottom with peas. Béarnaise tomatoes.
- a la Saint Hilaire; sauté with tomatoes, green peppers, mushrooms, demi-glace.
- a la Saint Germain; artichoke bottoms with mushrooms, Madeire sauce, pea purée.
- a la Stanley; with horseraddish & fried bananas.

- a la Talleyrand; with brown sauce & vegetables.
- a la Renaissance; sauté with artichoke bottom, tomato and jardiniere, garnish.
- a la Trianon; with straw potatoes, Béarnaise and brown sauce.
- a la Ventadour; on toast with artichoke purée, truffles, marrow, potatoes, Colbert sauce.
- Tournedos a la Villemer**—sauté on toast with onion purée, truffle and truffle sauce.
- Tourte**—the French word for tart.
- Tous-les-mois**—the starch obtained from the underground stems of *Canna Edulis*; substitute for arrow root.
- Trays**—a small trough; a salver; plateau; Servierbrett.
- Treacle**—syrup from sugar refineries.
- Trepány**—Chinese name for beache de mer.
- Trifles**—mostly cakes, soaked in wine with fruits and whipped cream.
- Tripe**—Fr., **Tripe**; Ger., **Flecke**, **Kaldaunen**; the large stomach of animals. See sauces and garnitures.
 - a l'Anglaise; broiled with Maitre butter.
 - a la Mode de Caen; stewed with demi-glace, tomato sauce and green peppers.
 - Honeycomb tripe; the second stomach.
 - a la Orly; fried in batter.
 - a la Caennaise; cut up with bacon, broth and brandy, onions, herbs, calf's food.
- Triple tail**—an edible fish, salt water; the grouper.
- Triturate**—to grind into a fine powder.
- Trivet**—a trilegged support to hold kettles.
- Trois six**—a French spirit.
- Trotters**—sheep's feet.
- Trou Normand**—a sherbet.
- Trout**—Fr., **Truites**; Ger., **Forellen**; of the salmon tribe; see sauces, garnitures and pike.
- Trubu**—a kind of herring.
- Truffles**—Fr., **Truffes**; Ger., **Trüffeln**; genus *Tuber*; a fine flavor; grows in balls in the earth and is hunted up by pigs and dogs.
 - en Serviette; in chafing dish with brown sauce.
- Trussing**—to dress food, preparatory to cooking.
- Turban**—border like Turkish headgear; mostly with fruits and ice; entremets, sweets.
 - a l'Ananas; pineapple on baba au rum, syrup sauce.

- a la Grimod de la Reyniere; Savarin with apricot marmelade, pineapple, cherries.
- a la Messinoise; pate d'abricots, alternately with Savarin au Rhum.
- Turbot**—Ger., Steinbutte; highly prized; see pike, sauces and garnitures.
- Tureen**—Fr., Terrine; Ger., Topf.
- Turkeys**—Fr., Dindes; Ger., Truthahn; see fowl, sauces and garnitures; giblet sauce; when roast, turkey should always be served with cranberry sauce.
- Rhode Island Turkey; superior, mostly stuffed with chestnuts when roasted.
- Turmeric**—the root stock of a Singalese plant, rich yellow aromatic odor, a curry.
- Turnips**—Fr., Navets; Ger., Rüben.
- Turnovers**—pies or tarts made by turning one-half of the crust over the other and enclosing the fruit or other material.
- Turtle**—Fr., Tortue; Ger., Schildkröte; now imported, dried in the sun, or as Calipa extract in bottles; turtle fins in tins.
- Green turtle soup; with meat and sherry.
- Tutti frutti**—Italian for all sorts of fruit; mostly an ice-cake with different ices and fruits.
- Twelfth cakes**—formerly baked for the twelfth day after Christmas; iced, decorated.
- Twists**—mostly applied to bread rolls and cakes of twisted batter.
- Two-penny**—inferior beer, eighteenth Century.
- Udder**—Fr., Tetine Ger., Euter; the bag of a cow which contains the milk glands; calf's udder used to wrap up cromesquis; cow's udder used like tripe.
- Usquebauch**—water of life; Gaelic for whiskey.
- Vacherin**—a French paste like meringue, used to hold whipped cream mostly.
- Valgiano**—a wine of Tuskany.
- Vanilla**—Fr., Vanille; Ger., Banille; of the orchid tribe, one of the strongest flavors; mostly used in sweets, the pods only.
- Vatrovskis**—Russian cheese turnovers.
- Vats**—large vessels, used for holding wine or beer.
- Veal**—Fr., Veau; Ger., Kalb, Kalbfleisch; see beef, sauces, garnitures.

- Veal **Brissotin**—the same as paupiette, breaded and fried.
- **Stuffed Breast a la Crecy**; braised with carrots, tomatoes, green peppers.
- **Longe de Veau**; loin of veal or the chump; Kalbsnierenbraten.
- **Chops a la Minute**; sauté with truffles and gravy.
- **Noix de Veau**; cushion of veal.
- Veal a la Marengo**—stewed with tomatoes and mushrooms.
- **Noisettes**; filets of veal.
- **a la Choisy**; sauté with braised lettuce and potatoes.
- Vegetables**—Fr., Legumes; Ger., Gemüse.
- Vegetable marrows**—Fr., Aubergines; Ger., Pflanzenmark; not to be confused with egg-plant.
- **Fried vegetable marrow**; in round slices, fried; serve dry, four to a portion.
- Veirga**—a Russian table delicacie, made from the spinal marrow of the sturgeon; prepared with aromatic spices.
- Venison**—Fr., Venaison; Ger., Reh; see sauces, garnitures, beef, pheasant.
- **a la St. Hubert**; with French prunes.
- **en Daube**; stewed.
- **a la Yellowstone Hotel**; collops in paper.
- **Cimier**; Rehziehmer, Haunch or backbone.
- **Civet**; Rehwildbret pfeffer; jugged roebuck venison.
- **Chops a la Tyrolienne**; broiled with currant jelly sauce and marmelade of apples.
- **Chevreuil**; Reh (bock); Roe (buck); roe-deer.
- Chevrette**—Rehziege, Ricke, Doe, Roe.
- **aux Vitelots**; with nuddle dumplings.
- **Chevrillard**; fawn; einjähriges Rehkalb.
- Verjuis**—Fr., Verjus; sour juice of crab apples; unripe grapes. etc., used instead of lemon.
- Vermicelli**—Fr., Vermicelle; Ger., Fadennudeln; little worms of Italian paste, dried.
- Vert-pré**—green herb butter.
- Vermouth**—a bitter of wormwood, white wine, orange, wine and sweetened.
- Viands**—derived from vivenda, latin, victuals, provisions.
- Vichy water**—Celestin and Hospital, Grand Grille, etc., stomachic waters, merit.
- Vicou**—a beverage, made from plantain, Indian.

- Vidogna**—a Madeire wine from Tenerriffe.
- Vienna beer**—dark amber colored.
- Vienna rolls**—see bread.
- Vinasse**—brown liquor, residue of the distillation of beetroot wine.
- Vine leaves**—as a wrapping for small birds, or stuffed with forcemeats.
- Vinegar**—Fr., Vinaigre; Ger., Essig; best made from sour cider or wine.
- Vino Colto**—a cordial from wine; must be boiled with potash.
- Vino Santo**—an Italian wine.
- Vinregno**—a medicinal wine from beef, Port wine, malt and quinine.
- Vins de Liqueur**—French name for sweet sugar wines.
- Vins ordinaire**—French name for small wines.
- Violets**—Veilchen; used in confectionery, and as substitute for Orris-root.
- Vivo**—a beef tea.
- Vodka**—inferior rye whisky, made in Russia.
- Vol-au-Vents**—light puff-paste with raised border, thimble moulds, filled with savoury or creamy ragout; see sauces and garnitures.
- Vöslauer**—best Austrian wine, sparkling and still.
- Vouara**—a beverage prepared from the fruit of the plantain.
- Wafers**—Fr., Gauffrettes; Waffeln, in America Waffles, often eaten for breakfast with maple-syrup; in Europe a sweet, or entremet.
- Wafer paper**—used as a basis for maccaroons, etc., made of flour, water, sugar, cinnamon.
- Waffles**—Fr., Gauffres; Ger., Waffeln; soft indented cakes, made in irons or tongs; in America often eaten for breakfast with maple syrup.
- Waiters**—trays and salvers are known by that name; also a much abused class of men, who would be better off if they did not have to depend upon charity for compensation of their work.
- Waldmeister**—Asperule Odorante; a strong smelling herb; used largely in Germany to flavor wine-cups; May-Kräuter.
- Walnuts**—Fr., Noix; Ger., Nüsse; often eaten as accompaniment with wine, or salted as a relish,

pickled as a fine pickle, in confection glazed and sugared.

Wassail—bowl; sweetened bale with toast and apples.

Water—Fr., Eau; Ger., Wasser.

Water suchet—Dutch, Zotge; a fish-broth; cut up fish in bouillon with parsley, roots; eaten with the broth; should be accompanied by buttered brown bread.

Wedding cakes—big ornamental cakes.

Weever—Fr., Vive; seacat; see fishes, sauces and garnitures.

Weevils—small beetles who deposit their eggs in biscuits, heat kills them.

Weiss Beer—a pale white beer, brewed principally in North Germany.

Wheat—Fr., Froment; Ger., Weizen.

Wheatears—Fr., Motteux; small singing bird; the English ortolans.

Wheels—Fr., Buccins; Ger., Kinkhörner; shellfish; Seeschnecke.

Whey—Fr., Petit Lait; Ger., Molken; the liquid portion of milk after the curd has been separated from it.

Whisking—to whisk; to whip up; to froth; Schlag-sahne, Eier.

Whisky—a spirit obtained from malt, or grain, or both.

—American rye whisky; of amber color, made of rye.

Whitebait—Fr., Blanchaille; Ger., Breitling; pan-aché, fried with oyster crabs.

—Fried; serve with tartare sauce, lemon, buttered brown bread.

—Omelette a la Napolitaine; a pancake with the fish.

Whitefish—silver salmon, a fish of the salmon tribe; (lakes).

White puddings—Fr., Boudins blanc; Ger., Weisse Würste; made of onions, lard, fowl, bread crumbs with milk, spices, cream, egg-yolks with onions, eaten broiled.

Whites—the best class of pastry flour.

Whiting—Fr., Merlans; Ger., Weisslinge; a pale and silvery fish of the cod-family. Fried; served with lemons and tartare sauce. For others, see pike, sauces, garnitures.

Widgeon—a species of wild fowl, broiled & roasted.

Wild duck—Wildenten, canetons sauvage; see ducks, canetons, canvas-back.

Wild goose—not often cooked, inferior.

Wines—Fr., Vins; Ger., Weine; fermented juice of grapes; see Buffet. The best years are the following:

Rhine wine—1827, 34, 35, 42, 46, 48, 57, 58, 59, 61, 62, 65, 68, 74, 86, 93, 97, 1900 and 1903.

Burgundys—1858, 65, 68, 70, 74, 77, 81, 85, 87, 90, 92, 93, 94, 95, 96, 98, 1899 and 1903.

Bordeaux—1864, 69, 74, 75, 77, 88, 90, 91, 93, 96, 1899 and 1900.

Champagne—1865, 68, 74, 80, 84, 89, 92, 93, 95, 1899 and 1900.

In France wines are classified in Grand vin, Vins fin, Vins ordinaire and Vins commun; all wine should be shown the customer before the cork is extracted, so that guest can verify his order; see buffet.

Woodcocks—Fr., Bécasses; Ger., Schnepfen; cooked with the entrails; see fowl, sauces.

Wood hen—the female snipe.

Wood pigeons—species of wild birds, cook like pigeons.

Woodruff—Waldmeister; Maikräuter.

Wood sorrel—shamrock.

Wormwood—Fr., Absinthe; Ger., Wermuth, a plant allied to taragon; used for absinthe, vermouth and other bitters.

Wort—malt liquid before fermentation.

Yams—Fr., Ignames; Ger., Yamskartoffeln; large fleshy tuberous roots, resembling Jerusalem artichokes and potatoes; close likeness to sweet potatoes.

Yarmouth bloaters—a smoked herring.

Yeast—Fr., Ferment; Ger., Gäscht; of flour and moisture to leaven dough.

Yorkshire pie—galantine packed in tureen, or a fowl pie of stuffed chicken with ham, tongue, game, stuck in a goose, covered with pie paste.

Yorkshire puddings—in squares, one-half inch thick of eggs, flour, milk, nutmeg, thick pancake; goes well with relevées. removes.

Zakonski—Russian hors d'oeuvres; taken before dinner; eaten from a buffet with all kinds of liquors.

Zakuska—a service of hors d'oeuvre.

Zampino—foreleg and foot of a young pig.

Zanders—Fr., Sandres; see fishes, sauces, garnitures.

Zephyres—a kind of souffles; hot or cold of gelatine, milk, cheese and cream.

Zest—Fr., Zeste; the yellow surface of oranges and lemon; containing the peel oil.

Zrazy—a Polish dish; slices of beef, fried with butter, shallots, spices, potatoes.

Zwiebäcke or **Zwiebachen**—twice cooked, a crisp toasted biscuit.



SOME HINTS ON SERVICE.

Single guests are best served by putting dishes in front of them and allowing them to help themselves.

Two guests sitting on one table are shown the dishes first and then the different things are served out on a side-table and handed over. The guest being served first and the host last; in case of doubt as to who may happen to be the host, serve the eldest one first.

The same rule obtains for parties consisting of more than two people, here all ladies are served first according to age.

Vegetables are always dished out on the table. Inquiry should be made if the patron wishes a separate vegetable dish (plate, small and deep), and in case of small vegetables, such as peas, etc., being served; a tea-spoon should be given as a matter of course. In the case of large parties vegetables are served around, so that each guest can help himself.

After the dishing out has been performed the dishes with the remaining viands should possibly be set on the guest's table, specially if no heaters are provided on the service tables.

The waiter is expected to help the guest a second time if he so desires it. Steaks are usually carved in two thick pieces out of the centre, garnished with some cresses from the dish and a little (never much) herb-butter.

In America wild ducks are always served with jelly, as well as game and roast mutton.

Large wild ducks, when roasted, should be served additionally with fried hominy and the carcasse squeezed in the forwarmed press; only the wings and the breast are served of this fowl and the blood from the press is served over them after having been heated in a chafing dish or very hot deep plate, and sometimes seasoned with celery salt. Care should be taken that no fat mingles with this

juice. In the case of canvas bag-ducks, a seasoning of hashed liver (fowl) and brandy or sherry, orange-juice and paprika is given and prepared before the guest's eye. The same applies to Rouennaise ducks. Roast or cold lamb should always be served with mint sauce or mint jelly, respectively.

All shafing dishes should be served with terrapin plates and toast if they do not contain birds or steaks, (venison steaks), which are sometimes served in chafing dishes.

Deep plates, cream and powdered sugar must be served with cereals, (breakfast food). Hot deserts ought to be served with hot dessert plates and cold desserts with cold dessert plates from the ice box.

Also should all fresh fruit be ice-cold when served.

All dishes liable to make the fingers sticky, should be followed by a finger-bowl.

Grape fruits, when served with cherries and maraskino, should have the liquor separate and the waiter should go around and pour it over the fruit in such a way, that the guest can bid him stop, when he thinks that his taste for liquors has had its share. The liquor-bottle is sometimes given to the guest himself, as some people are a little particular on that score. Don't forget the sugar and tea-spoon.

All broiled fish should be served with lemon and herb-butter.

Waiters should train their eye and see that salt, pepper, bread, butter and ice water are always on the table and are replenished in due time, even in rush hours. They should serve mustard and sauces without being asked for them with all dishes that may possibly require this addition.

Never remove cork from sauce or catchup bottles or shake them; let the guest do this according to his taste.

It goes without saying that waiters should help their guests in and out of their wraps and coats, also push their chairs, when they come or prepare to leave. They should also look underneath the table to see if anything has been dropped, lost, or forgotten. They will then be in time to restore it to the guest before he leaves the place.

The waiter's fee is usually ten per cent of the bill, though of course he has no means to enforce

this unwritten law, but seeing that every man is worth his pay, and considering that waiters are working much harder than any other average worker—it is only fair that his claim should be regarded just as well as anybody else's.

Waiters are paid usually \$25.00 per month from their employer and anybody familiar with American conditions, will readily acknowledge that no man working long hours can live on this amount; particularly as food in hotels for employees is exceptionally bad, and as they have to provide their own lodgings.

The guest will never go fail if he pays a quarter a head in high-class places if he does not like to figure out the percentage; considering that a waiter in these places only gets one party a meal, it is not to much.

pravo

Other books published by

KURT HEPPE,

“**Kaserne oder Zuchthaus,**” 50 cents; by mail, 60 cents; foreign countries, 2 shillings and 6 pences. Experiences of a German waiter living in New York, during his military service in the German Army.

“**Der Weg nach Golgatha,**” 50 cents; by mail, 60 cents; foreign countries, 2 shillings and 6 pences. A waiter's career from the cradle to the grave, with all its savoury and unsavoury details.—Mailed on prepaid orders only.

MANUSCRIPT NOTES.



JAN 7 1909

LIBRARY OF CONGRESS



0 014 234 949 8 ●