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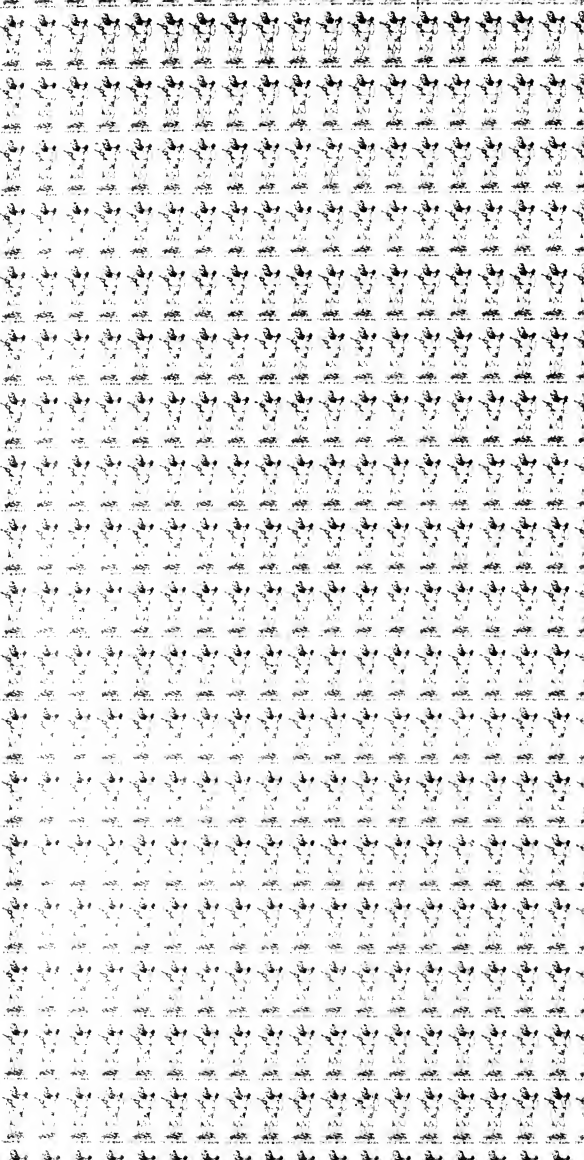
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The Fish and  
Oyster Book



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# The Fish

AND

# Oyster Book

*By* Leon Kientz,  
of Rector's



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## PREFACE.

In completing this book I feel that sense of satisfaction which comes to one who has put his best effort into his task, and believes that his labor has not been in vain.

The receipts herein contained are intended only for the use of those who will follow them in careful and painstaking manner, and who are ambitious to prepare and serve fish foods in the most wholesome, appetizing and approved manner, as exemplified for many years at Rector's, the leading fish and oyster house of America, where I have had the honor to be the chef.

THE AUTHOR.

## 1. LITTLE NECK CLAMS.

### *Lucines Orangées.*

The little neck clams are generally served raw, and are far preferable to the large clams, being more tender and finer flavored. They are in season from May 1st to September 1st.

## 2. CLAM COCKTAILS.

Set six cocktail glasses into chopped ice; put into each six little neck clams, and fill two-thirds with cocktail sauce.

**COCKTAIL SAUCE:** Mix together six tablespoonfuls of tomato catsup, two tablespoonfuls of grated horseradish, one tablespoonful of Lea & Perrins sauce, one tablespoonful of lemon juice, six drops of tabasco sauce and a little salt.

## 3. CLAMS, POULETTE.

### *Lucines Orangées à la Poulette.*

Poach three dozen clams, cut off the hard parts, put them into a small saucepan, let reduce the liquid and add as much milk as liquid; thicken with kneaded butter No. 363; season with salt, pepper, and nutmeg. Before serving add the yolks of two eggs, the juice of half a lemon and a piece of fresh butter. Strain the sauce over the clams. Heat it up without boiling and serve hot in a chafing dish.

## 4. CLAM FRITTERS.

### *Beignets de Lucines Orangées.*

Chop up very fine one dozen raw medium-sized clams, put them in a bowl, season with salt, pepper and a little nutmeg; add some finely chopped chives, one tablespoonful of flour, one tablespoonful of fresh bread crumbs, one egg, a

scant teaspoonful of baking powder; mix all well together. Take the preparation with a tablespoon, and let it fall into hot oil or hot melted butter; fry them to a nice golden color on both sides. When done, drain and arrange the fritters on a folded napkin; garnish with parsley branches and two quarters of a lemon.

### 5. SCALLOPED CLAMS.

#### *Lucines Orangées au Gratin.*

Select one dozen large clams and open them (be careful not to injure the shells). Clean the shells well, and set them on a baking pan. Poach the clams and mix with three tablespoonfuls of thick cream sauce No. 325 and the yolk of one egg; season with salt, pepper and nutmeg. Lay into each shell one clam and cover with the sauce. Besprinkle the top with fresh bread crumbs and melted butter, and bake in a very hot oven to a nice brown color. When done, arrange the clams on a folded napkin and garnish with whole parsley and pieces of lemon.

### 6. ROAST CLAMS.

#### *Lucines Orangées Rôties.*

Select one dozen large clams, and wash well. Lay them in a sauté pan and set in a very hot oven for about ten minutes. When the clams begin to open, lift them out. Take off one shell, and set the other with the clam on a folded napkin; garnish with whole parsley and pieces of lemon. Serve the liquor from the clams and some melted butter in separate sauce-boats.

### 7. STEAMED CLAMS.

#### *Lucines Orangées à la Vapeur.*

The same preparation as Roast Clams No. 6, except to *bake* the clams. Lay them in a pan, cover it as hermetically as possible and set it into a steamer. Dress on a folded napkin and serve very hot.



## 8. STUFFED CLAMS.

*Lucines Orangées Farcies.*

Fry colorless one medium-sized finely-chopped onion in butter, add one dozen large, finely-chopped clams with half as much chopped mushrooms; let cook for a few minutes; season with salt and pepper, and thicken with three table-spoonfuls of thick cream sauce (No. 325) and two egg yolks and a little chopped parsley. Fill up some well-cleaned and buttered clam shells, dust over with cracker meal and melted butter; place them on a baking pan in a hot oven and color nicely. When done, arrange them on a folded napkin and garnish with whole parsley.

## 9A. BAKED CLAMS, HUNTER STYLE.

*Lucines Orangées au Gratin à la Chasseur.*

Open one dozen medium-sized clams, leave them on the half shell; besprinkle with finely-chopped shallots, mushrooms and bacon; season with a little paprika pepper, and cover the surface with bread crumbs. Besprinkle with melted butter; place on a baking pan in a hot oven; cook for about ten minutes and color nicely. When done, arrange them on a folded napkin and garnish around with parsley branches.

## 9B. FRIED CLAMS.

*Lucines Orangées Frites.*

Open one dozen medium-sized clams, roll them in cracker meal, afterwards in beaten eggs, and then bread crumbs. Fry for two minutes in hot frying fat to a fine color. Dress on a folded napkin and garnish with whole parsley and two quarters of a lemon. Serve some tomato catsup (No. 356) on the side.

## 10. SOFT CLAMS BAKED IN SHERRY WINE.

*Lucines Papillons au Gratin.*

Fry four chopped shallots colorless in butter in a gratin dish; add one dozen soft shell clams

taken out of the shells; season with salt and pepper; add one gill of sherry wine, a little chopped parsley and three tablespoonfuls of cream sauce, No. 325; let boil for a few minutes on top of the range. Besprinkle the top with bread crumbs; scatter with small pieces of fresh butter; set the dish in a hot oven for about seven minutes, and bake to a nice color; then serve.

#### 11. SOFT CLAMS, NEWBERG.

##### *Lucines Papillons à la Newberg.*

Heat in a sautoir a piece of fresh butter; lay in one dozen very fresh soft shell clams out of the shell; season with salt and cayenne pepper; fry them for a few minutes, after which moisten with a gill of good Madeira and a little sherry wine; cover and let cook for a few minutes. When done, thicken them with three egg yolks diluted with two gills of fresh cream and a piece of fresh butter. Warm without boiling and serve in a chafing dish.

#### 12. SOFT CLAMS, MEXICAN STYLE.

##### *Lucines Papillons à la Mexicaine.*

Warm in a sautoir a piece of fresh butter; lay in one dozen soft shell clams out of the shells; season with salt and cayenne pepper; fry them for a few minutes; add four chopped shallots, one chopped green pepper, one chopped red pepper, one peeled fresh tomato chopped fine, and a little Lee & Perrins sauce; boil for five minutes. If the preparation gets too thick, add a little thin tomato sauce No. 355. Serve the clams in a chafing dish.

#### 13. SOFT CLAMS, BONIFACE.

##### *Lucines Papillons à la Boniface.*

Fry one dozen soft shell clams in a sautoir in butter for a few minutes; add a couple of chopped shallots, some chopped mushrooms, and some chopped truffles; moisten with a gill of brandy and Rhine wine; thicken with a little

brown madeira sauce No. 341; season to taste. Serve the clams in a chafing dish and besprinkle the top with finely chopped parsley.

#### 14. BOILED HARD SHELL CRABS.

##### *Crabes Durs Bouillis.*

Select one dozen hard shell crabs, wash them well, set them in a saucepan, cover with a court-bouillon No. 311, set on the fire and boil on a brisk fire. As soon as it starts to boil, set the saucepan on the side and let boil for five minutes longer. Dress the crabs on a folded napkin and garnish with some parsley branches. Serve a hollandaise sauce No. 336, or melted butter, on the side.

#### 15. HARD SHELL CRABS, STUFFED BALTIMORE STYLE.

##### *Crabes Durs Farcis à la Baltimore.*

Pick the meat from two dozen boiled crabs, (be careful not to break the back shell). Put the meat into a bowl, season with salt and pepper; add one finely-chopped onion fried colorless in butter, some chopped parsley, two raw egg yolks, a little cream sauce No. 325, a teaspoonful of English mustard and a little Lea & Perrins sauce. Mix all well together and fill the shells with the preparation. Besprinkle the top with bread crumbs and scatter with bits of fresh butter. Set on a baking pan and bake for about ten minutes to a nice color. When done, serve on a folded napkin and garnish with whole parsley and pieces of lemon.

#### 16. HARD SHELL CRABS, STUFFED, PORTUGUESE.

##### *Crabes Durs Farcis à la Portugaise.*

The same preparation as Baltimore (No. 15), only add some peeled fresh tomatoes cut into small pieces; season with salt and pepper. Sauté

in butter; add some sliced mushrooms and finely-chopped parsley mixed with the crab meat, and stuff the shells with the preparation.

17. HARD SHELL CRABS, STUFFED,  
MEXICAN STYLE.

*Crabes Durs Farcis à la Mexicaine.*

The same as Portuguese (No. 16), with some green peppers, sweet Spanish peppers, a clove of crushed garlic, and fresh mushrooms, all cut into a small julienne, fried in butter and highly seasoned.

18A. HARD SHELL CRABS, STUFFED,  
INDIAN STYLE

*Crabes Durs Farcis à l'Indienne.*

The same preparation as Baltimore (No. 15), only add one tablespoonful of curry powder diluted with a little broth, instead of the English mustard.

18B. HARD SHELL CRABS, STUFFED,  
BELLA

*Crabes Durs Farcis à la Bella.*

Mix the crab meat with mayonnaise sauce No. 343; add some celery stalks and apples cut into small julienne; season well; fill the shells with the preparation, cover the top with a thick mayonnaise sauce and decorate the surface with chopped beets and string beans. Set the crabs on a cold platter; garnish with leaves of lettuce and pickles.

19. CRAB MEAT AU GRATIN

*Viande de Crabes au Gratin.*

Pick some nice crab meat; add half as much cream sauce No. 325; season with salt, pepper and a little Lea & Perrins sauce. Place the preparation on a buttered gratin dish; besprinkle with bread crumbs, grated Parmesan cheese and melted butter. Place the dish in a hot oven for about ten minutes, and obtain a nice color.

## 20. CRAB MEAT, DEWEY STYLE.

*Viande de Crabes à la Dewey.*

Wash and drain some oyster crabs, season and fry them in butter in a sauté pan, add some sliced fresh mushrooms and cook together for a few minutes. Season the crab meat with salt and cayenne pepper; pour in a little sherry wine and a little cream; let boil together for about five minutes, and before serving thicken with egg yolks diluted with raw cream and a piece of fresh butter. Stir on the fire till thick, without boiling. Serve the crab meat in a chafing dish with some fresh made toast on the side.

## 21. CRAB MEAT, RECTOR STYLE.

*Viande de Crabes à la Rector.*

Put a piece of fresh butter into a sauté pan and let get very hot; add the crab meat, season with salt and cayenne pepper, moisten with white wine and let cook for about five minutes. Take out the crab meat with a skimmer, lay it on a buttered gratin dish, garnish around the crab meat with some oyster crabs and sliced fresh mushrooms fried in butter. Reduce the wine and add some rich cream. Let boil and thicken with some kneaded butter (No. 363) and some grated Parmesan cheese. Season to taste; cover the crab meat with the sauce, and brown off in a very hot oven or under a gas broiler to a nice color.

## 22. CRAB MEAT, NEWBERG.

*Viande de Crabes à la Newberg.*

Season with salt and cayenne pepper; fry it in butter in a sauté pan; add a little sherry wine and moisten with cream. Before serving thicken with raw egg yolks diluted with cream and a piece of fresh butter. Stir on the fire without boiling. Serve in a chafing dish with some toast on the side.

## 23. CRAB MEAT, MARYLAND STYLE.

*Viande de Crabes à la Maryland.*

Season the crab meat; fry in butter in a sauté pan; add a little sherry wine and moisten with cream. Thicken with a terrapin butter (No. 369); season with salt and cayenne pepper. Serve the crab meat in a chafing dish with some toast on the side.

## 24. CRAB MEAT, MEUNIÈRE

*Viande de Crabes à la Meunière.*

Season and fry the crab meat the same way as hashed brown potatoes. When nicely colored lay it on a platter. Besprinkle with chopped parsley and lemon juice, and before serving pour over some brown butter the color of a hazelnut.

## 25. CRAB MEAT, MORNAY.

*Viande de Crabes à la Mornay.*

Season the crab meat, fry in butter in a sauté pan, moisten with white wine and let boil for a few minutes. Take out the crab meat and lay it on a buttered platter. Reduce the wine with some rich cream, thicken with a little kneaded butter (No. 363); season to taste, and stir into it a piece of fresh butter and some grated Parmesan cheese. Pour the sauce over the crab meat; set the dish in a hot oven, or under a gas broiler, and brown to a nice color.

## 26. CRAB MEAT, CREOLE STYLE.

*Viande de Crabes à la Créole.*

Cut two onions, two green peppers, and a thin slice of ham into a small julienne; fry in oil for about ten minutes without coloring; add four fresh tomatoes peeled and cut into small pieces, some sliced mushrooms, and a clove of crushed garlic; moisten with a little white wine and a little stock, and let cook for ten minutes longer. Add one quart of crab meat, season to taste, mix

all well together. Serve the crab meat in a chafing dish garnished with some small timbales of plain cooked rice.

27. SOFT SHELL CRABS FRIED, RECTOR STYLE.

*Crabes Moux Frits à la Rector.*

Wash and drain some soft shell crabs; take off the lungs and the whole black skin from the back; season with salt and pepper; baste them with melted butter, roll in fresh bread crumbs and fry them in a frying pan in clarified butter on a very hot fire for about five minutes to a nice color. Serve them on fresh made toast; garnish with whole parsley and pieces of lemon. Serve a Tartar sauce (No. 354) separate.

28. SOFT SHELL CRABS, CREOLE STYLE.

*Crabes Moux à la Créole.*

Prepare and fry the crabs the same as No. 27. Cover the bottom of a platter with a creole sauce (No. 326), lay the crabs on top and besprinkle with chopped parsley; garnish around with half heart-shaped bread croûtons fried in butter.

29. OYSTER CRABS FRIED IN BUTTER.

*Crabes d'Huîtres Frits au Beurre.*

Wash and drain the oyster crabs; season with salt and pepper; roll in cracker meal; fry them in hot butter over a brisk fire for about two minutes; drain and place them in croustades made out of puff paste (No. 371). Serve on a folded napkin; garnish with fried parsley and pieces of lemon.

30. OYSTER CRABS, NEWBERG.

*Crabes d'Huîtres à la Newberg.*

Wash and drain the oyster crabs; fry them in a sautoir in butter; season with salt and cayenne pepper; toss them well and moisten with a little sherry wine and a little cream. Let cook for a

few minutes before serving; thicken them with egg yolks diluted with cream and a little brandy; add a piece of fresh butter; stir on fire without boiling. Serve in a chafing dish.

### 31. OYSTER CRAB CROQUETTES, FIGARO SAUCE.

*Croquettes de Crabes d'Huîtres, Sauce Figaro.*

Wash and drain the oyster crabs; season with salt and pepper. Put then in a sautoir with a little fresh butter; toss them well and moisten with a little sherry wine. Add some well reduced cream sauce (No. 325) and a little finely chopped chives; thicken with raw egg yolks diluted with cream. Let boil together for a few seconds, season to taste; set the preparation on a platter to get cold. Divide it so as to make it into cork-shaped pieces; roll them in beaten eggs, afterwards in bread crumbs; shape them nicely, and fry to a fine color. Dress them on a folded napkin, and garnish with parsley branches. Serve a sauce-boat of Figaro sauce (No. 333) on the side.

### 32. CROMESQUIS OF OYSTER CRABS, AURORA.

*Cromesquis de Crabes d'Huîtres à l'Aurore.*

Make the same preparation as for Croquettes No. 31; divide them into one-inch diameter balls, and give them an oblong shape. Wrap each one of these in a thin slice of larding pork. Dip the cromesquis one by one into a frying batter (No. 402). Drain them well and plunge them into hot lard or butter; fry for about four minutes, and let get a fine color; drain and dress them on a folded napkin, and garnish with whole parsley. Serve a sauce-boat of Aurora sauce (No. 322) on the side.

### 33. TIMBALES OF OYSTER CRABS, NANTAISE.

*Timbales de Crabes d'Huîtres, Nantaise.*

Butter some small timbale molds, decorate



them with fanciful cuts of truffles and bestrew with very red chopped lobster coral; set on chopped ice for a few minutes; cover the decoration with a layer of lobster forcemeat (No. 401) about a quarter of an inch thick; fill the empty place with a preparation of oyster crabs, the same as for Croquettes No. 31; cover the top with the same lobster forcemeat, and place the molds into a sauté pan containing boiling water. Set it on the fire and let boil for a few seconds; after which place them in a moderate oven, cover with a buttered piece of paper, and let poach slowly for about ten minutes. When done, unmold them onto a napkin; cover the bottom of a platter with a nantaise sauce (No. 345), set the timbales on top and serve very hot.

#### 34. OYSTER CRABS, VIRGINIA STYLE.

##### *Crabes d'Huîtres à la Virginia.*

Wash and drain the oyster crabs, season with salt and pepper; prepare them the same as Newberg No. 30. Before serving, add some plain whipped cream. Serve them in a chafing dish, and garnish around with some small egg-shaped corn fritters (No. 370).

#### 35. CRAWFISH AU COURT BOUILLON.

##### *Écrevisses au Court Bouillon.*

Wash ten dozen crawfish; lay them in a saucepan garnished with sliced onions, carrots, bay leaf, celery, parsley, thyme, whole black pepper; pour in one quart of white wine and cover them with water; season with salt, cayenne pepper and a little crushed black pepper. Set the crawfish on the range, bring to a boil on a brisk fire, and let boil five minutes. Serve the crawfish in a round soup tureen or in a chafing dish; pour over some of the stock, and garnish around with parsley branches.

The crawfish are very fine cold if you leave them one day in the stock in which they have

been cooked, but you have to keep them in a very cold place.

### 36. CRAWFISH, BORDELAISE.

#### *Écrevisses à la Bordelaise.*

Wash and drain four dozen crawfish, place them into a sauté pan with a piece of fresh butter, season with salt and cayenne pepper; fry them for about two minutes on a very brisk fire; add two tablespoonfuls of mirepoix No. 406; moisten with two gills of brandy and half a pint of white wine; add one pint half glaze No. 335, and tomato sauce No. 355. Let cook for about eight minutes. Dress them in a chafing dish. Reduce the sauce, and remove to the side of the range; incorporate one ounce of fresh butter, the juice of a lemon and some chopped parsley. Pour the sauce over the crawfish and garnish with whole parsley.

### 37. FROGS' LEGS FRIED, TARTAR SAUCE.

#### *Cuisses de Grenouilles, Frites Sauce Tartare.*

Have two dozen frogs' legs; cut off the feet. Season the frogs' legs with salt and pepper, roll them in flour, after which dip them in beaten eggs and roll in fresh bread crumbs. Fry in hot frying fat or in clarified butter for about five minutes to a nice color; drain and dress them on a folded napkin; garnish with fried parsley and pieces of lemon. Serve separate a sauce boat of Tartar sauce No. 354.

### 38. FROGS' LEGS SAUTÉD, MEUNIERE.

#### *Cuisses de Grenouilles Sautées, Meunière.*

Have three dozen frogs' legs prepared; season with salt and pepper, roll them in flour. Fry them in clarified butter over a brisk fire to a nice golden color. When done, dress them on a platter or in a small casserole; besprinkle with chopped parsley and lemon juice. Before serving, pour over two ounces of brown butter, hazelnut color, and serve very hot.

## 39. FROGS' LEGS, PROVENÇAL.

*Cuisses de Grenouilles, Provençal.*

Have some prepared frogs' legs ready, season with salt and pepper; fry them in oil to a nice color. When done, drain off the oil and add some finely chopped shallots and a little crushed garlic; fry together for a few seconds and serve them at once; besprinkle the top with a little lemon juice and some chopped parsley.

## 40. FROGS' LEGS, POULETTE.

*Cuisses de Grenouilles à la Poulette.*

Select two dozen nice frogs' legs, fry them lightly in butter in a sauté pan, season with salt and pepper, moisten with two gills of white wine and some chicken stock; cover, and let cook for five minutes. Dress the frogs' legs in a chafing dish. Reduce the stock, and thicken with kneaded butter (No. 363). Let boil for a few minutes, then thicken the sauce with two raw egg yolks diluted with a gill of cream and a piece of fresh butter; strain the sauce; add about one dozen sliced mushrooms; pour the sauce over the frogs' legs, and serve very hot.

## 41. FROGS' LEGS, MARINER STYLE.

*Cuisses de Grenouilles à la Marinière.*

Fry two dozen frogs' legs lightly in butter in a sauté pan, season with salt and pepper; add four finely chopped shallots and some fresh mushrooms chopped very fine; moisten with two gills of white wine and a little chicken stock; cover them and let cook for about five minutes. When done, dress the frogs' legs in a chafing dish. Reduce the stock and thicken with a little kneaded butter No. 363; let boil for a few minutes, and finish the sauce with two tablespoonfuls of good cream and a piece of fresh butter. Pour the sauce over the frogs' legs and serve very hot.

## 42. FROGS' LEGS, ITALIAN STYLE.

*Cuisses de Grenouilles à l'Italienne.*

Prepare three dozen frogs' legs, season with

salt and pepper, fry lightly in butter; add some chopped shallots and chopped mushrooms; moisten with two gills of white wine, some half glaze No. 335, and a little tomato sauce No. 355; let cook for about five minutes. When done, season to taste, and finish with a piece of fresh butter. Pour them into a chafing dish and besprinkle the top with chopped parsley.

#### 43. FROGS' LEGS, SAUTÉD, BORDELAISE.

*Cuisses de Grenouilles, Sautées, Bordelaise.*

Fry some nice frogs' legs in butter, season with salt and pepper; fry them lightly on both sides; add some sliced shallots and sliced mushrooms; moisten with a glass of claret and some half glaze No. 335; cover them and let cook for about five minutes. When done, add a clove of crushed garlic, a piece of fresh butter, and some chopped parsley. Dress the frogs' legs in a chafing dish, and serve very hot.

#### 44. BROILED LIVE LOBSTER.

*Homard Vivant Grillé.*

Wash and drain a lobster weighing about one and a half pounds; split it lengthwise in two; take out the one long intestine and the stomach; crack the claws; season with salt and pepper. Put between an oiled lobster broiler; cover the front part of the split side with a piece of strong and oiled paper; besprinkle the entire lobster with oil or melted butter, and cook for fifteen minutes over a brisk fire, by turning only once. When done, put the lobster on a hot platter and garnish with parsley and pieces of lemon. Serve some melted butter, or maître d'hôtel butter No. 365 and some chili sauce No. 330, on the side.

#### 45. STEAMED LOBSTER.

*Homard à la Vapeur.*

Split a lobster weighing one pound, season with salt and pepper; lay it on a platter and set in a

steamer, and cook for about ten minutes. When done, besprinkle the top with melted butter, and garnish with parsley branches. Serve some melted butter, or a parsley sauce No. 350, on the side.

#### 46. BROILED DEVEILED LOBSTER.

##### *Homard Grillé Diablé.*

The same as broiled lobster, only, when the lobster is nearly cooked cover the open side with a preparation of English mustard, diluted with a little Lea & Perrins sauce, a little catsup, some water, and a little salt. Mix all well together. When deviled, besprinkle the top with bread crumbs and scatter with melted butter. Set the lobster on a baking pan into a hot oven or under a gas broiler, and bake it to a fine color. Garnish with whole parsley and pieces of lemon, and pour a tablespoonful of maître d'hôtel butter No. 365 over the lobster.

#### 47. STUFFED LOBSTER.

##### *Homard Farci.*

Boil a lobster weighing about one and a half pounds. When cold, take off all the meat and cut it in small dice. Cut some mushrooms the same size. Fry some chopped shallots in a sauté pan with a tablespoonful of fresh butter; add as much flour, and let cook a little; moisten with a cupful of chicken broth; add the lobster and chopped mushrooms; season with salt and pepper, and thicken with two egg-yolks diluted with a little cream; cook for a few seconds and set aside. When cold, stuff the well-cleaned lobster shell with the preparation; besprinkle the top with fresh bread crumbs and melted butter. Put on a baking pan, set in a hot oven and bake to a fine color. When done, dress on a folded napkin; garnish around with whole parsley and pieces of lemon.

## 48. STUFFED DEVEILED LOBSTER.

*Homard Farci Diablé.*

The preparation as above (No. 47); only add a teaspoonful of English mustard and a little Lea & Perrins sauce.

## 49. LOBSTER CUTLETS, RECTOR STYLE.

*Cotelettes de Homard à la Rector.*

Split a boiled lobster lengthwise in two, take off all the meat from the claws and the tail; season with salt and pepper; roll in flour, afterwards in beaten eggs and in bread crumbs; fry in clarified butter to a nice color, and dress the lobster on a platter, the bottom covered with a well-reduced tomato sauce No. 355, and serve very hot.

## 50. LOBSTER, WALTER WILLIAMS.

*Homard à la Walter Williams.*

Split two live lobsters, take off all the meat; season with salt and pepper; dip the meat in melted butter and roll in fresh bread crumbs. Pick out the creamy parts from the bodies and mix with bread crumbs some chopped chives; season; mold into a ball and flatten half down; fry all together in a frying pan in clarified butter, on both sides, to a nice color. Dress the lobster on a hot platter, pour over a tablespoonful of maître d'hôtel butter, and garnish with whole parsley and pieces of lemon

## 51. LOBSTER, AMERICAN STYLE.

*Homard à l'Americaine.*

Wash and drain a live lobster weighing about one pound and a half; cut it into pieces, the tail in four, and the body lengthwise in two; take off the creamy parts from the body, chop up and set aside. Season the lobster with salt and cayenne pepper; set a sautoir on the fire with a tablespoonful of fresh butter, lay the lobster in, and fry on both sides over a brisk fire. Add one

chopped onion, and fry to a nice color; moisten with two gills of good brandy and a half pint of Rhine wine; let cook for a few minutes, and add one-half pint half glaze No. 335 and a little tomato sauce No. 355; cover the pan and let cook for about twelve minutes. When done, dress the lobster on a hot platter. Reduce the sauce, and thicken with a piece of fresh butter, the creamy parts from the body, the juice of a lemon, some chopped parsley and a little sherry wine. Heat the sauce well, without boiling, and pour it over the lobster; besprinkle the top with chopped parsley, and serve very hot.

## 52. LOBSTER BORDELAISE.

### *Homard à la Bordelaise.*

Cut the lobster same as for American style, only leave the creamy parts in; season with salt and cayenne pepper, and fry the pieces of lobster on both sides in a sauté pan in butter. Add a tablespoonful of cooked mirepoix No. 406, two gills of brandy and half a pint of claret; let cook for a few minutes; add half a pint of half glaze No. 335 and a little tomato sauce No. 355; cover and let boil for about twelve minutes. When done, dress the lobster on a hot platter; reduce the sauce, and thicken with a piece of fresh butter; add a little chopped parsley and the juice of a lemon; stir the sauce well with a basting spoon; season very highly, and pour the sauce over the lobster; besprinkle the top with chopped parsley, and serve very hot.

## 53. LOBSTER, NEWBERG.

### *Homard à la Newberg.*

Take off the meat from two live lobsters, and cut it into one-inch pieces. Set a sauté pan with a tablespoonful of fresh butter on the fire, and let it get very hot. Lay the lobster in, season with salt and cayenne pepper, and let fry on a brisk fire for about two minutes; add two gills of

sherry wine, and a half cupful of good cream. Let cook for about five minutes longer. When done, thicken with four egg-yolks diluted with a half cupful of cream and a piece of fresh butter; stir until smoking hot without boiling; season to taste, and serve in a chafing dish with some fresh made toast on the side.

#### 54. LOBSTER, RECTOR STYLE.

##### *Homard à la Rector.*

Take off the meat from two live lobsters, season with salt and pepper; fry in butter in a sauté pan; add some chopped shallots, some sliced fresh mushrooms, sliced cêpes fried in oil over a brisk fire, and some sliced truffles; add two gills of brandy, with twice as much white wine, half madeira No. 341, and half tomato sauce No. 355; cover and let cook for eight minutes. When done, add a piece of fresh butter and some chopped tarragon; season to taste, and serve in a chafing dish.

#### 55. LOBSTER, CREOLE STYLE.

##### *Homard à la Créole.*

Take off the meat from a nice boiled lobster, cut it into small slices, season with salt and cayenne pepper; fry in butter in a sauté pan to a nice color; moisten with two gills of Rhine wine, and add four tablespoonfuls of Creole sauce No. 326; moistened with a little chicken stock, and let cook for about five minutes. When done, dress in a chafing dish and garnish with two small timbales of plain cooked rice; besprinkle the top with chopped parsley, and serve very hot.

#### 56. LOBSTER, LOUISE.

##### *Homard à la Louise.*

Heat in a sautoir some good butter; throw in the meat of a cooked lobster, cut into small slices; season with salt and cayenne pepper; toss over a brisk fire for about two minutes; moisten



with a little white wine; add one fresh tomato, peeled, seeded and chopped up fine, some sliced fresh mushrooms, sliced truffles, and a clove of crushed garlic; cover the lobster and let cook for about eight minutes. If too thick, moisten with a little tomato sauce No. 355. When done, add a piece of fresh butter, some chopped parsley, and the juice of half a lemon. Serve in a chafing dish, and garnish around with some half-heart-shaped bread croûtons fried in butter.

### 57. LOBSTER, COLUMBUS.

#### *Homard à la Colombus.*

Heat in a sautoir a piece of fresh butter; throw in the meat of two boiled lobsters, cut into small slices, season with salt and cayenne pepper, toss over a brisk fire for about two minutes; add two gills of sherry wine and a cupful of raw cream; let boil for about seven minutes; thicken with two tablespoonfuls of thick cream sauce No. 325, and a piece of fresh butter. Fill some croustades, made out of puff paste No. 371, with the the lobster; cover the top with a fish forcemeat No. 395, and decorate the surface with cooked green peppers and red peppers. Set the croustades on a baking pan, and bake in a slow oven for about ten minutes. When done, dress on a folded napkin and garnish with parsley branches.

### 58. LOBSTER BONNEFOY.

#### *Homard à la Bonnefoy.*

Take off the meat from two live lobsters, season with salt and cayenne pepper; heat in a sautoir a piece of fresh butter, throw in the lobster, fry it for two minutes over a brisk fire; add four finely chopped shallots; fry them without letting attain color; add some fresh mushrooms and moisten with Rhine wine; add some brown sauce No. 335 and a little tomato sauce No. 355. Cover, and let boil for eight minutes. When done, add some

chopped tarragon, chopped chervil, a little finely cut-up chives, and a piece of fresh butter. Serve in a chafing dish.

### 59. LOBSTER, BUENA VISTA.

#### *Homard Buena Vista..*

Take off the meat from two boiled lobsters, cut it into small slices; take also the creamy parts from the bodies, and rub it through a sieve and set aside until needed. Fry the lobster in butter to a nice color, season with salt and cayenne pepper, moisten with a little sherry wine and Rhine wine; add some small mushroom heads and some artichoke bottoms cut into four each; add some cream sauce No. 325, and as much tomato sauce No. 355; let boil for six or eight minutes. When ready, add the creamy parts from the bodies, some chopped parsley, a piece of fresh butter, and some lemon juice; season to taste and serve in a chafing dish.

### 60. LOBSTER IMPERATRICE.

#### *Homard à l'Impératrice.*

The same as for Newberg No. 53, only add some truffles, mushrooms, olives and shrimps, all cut into a small julienne, and serve in a chafing dish.

### 61. LOBSTER CUTLETS, CREAM SAUCE.

#### *Cotelettes de Homard, Sauce Crème.*

Take off the meat from two cold boiled lobsters, and cut into small dice; add a quarter of a can of chopped mushrooms and a little chopped truffles. Fry some chopped shallots in two ounces of butter to a nice color, add as much flour, and let cook together for a few minutes; moisten with half fish stock No. 313 and half cream or milk; add the chopped preparation, let boil for a few minutes together; season to taste with salt and pepper, and thicken with four egg-yolks diluted with a little cream; let boil together for a few seconds, and set the preparation on a buttered

platter to get cold. When cold, divide it into balls an inch and a half in diameter, and form these into half heart shape; dip them in beaten eggs, and then in bread crumbs; fry in hot frying fat, or in clarified butter, to a nice color. When done, drain and dress them on a folded napkin; garnish with parsley branches, and serve a sauce boat of thin cream sauce on the side.

## 62. LOBSTER EN BROCHETTES, SAUCE COLBERT.

### *Homard en Brochettes, Sauce Colbert.*

Take off the meat from two live lobsters and cut it into half-inch pieces, season with salt and pepper; run skewers through the pieces of lobster, alternating each with slices of blanched bacon; besprinkle them with melted butter and roll in bread crumbs; place them between an oiled oyster broiler, and broil to a nice color. When done, dress them on pieces of fresh made toast, and pour over a little maître d'hôtel butter No. 365; garnish with whole parsley and pieces of lemon. Serve a sauce-boat of Colbert sauce No. 327 on the side.

## 63. MUSSELS, MARINER STYLE.

### *Moules à la Marinière*

Scrape and clean two quarts of mussels; wash them in several waters; put them into a saucepan with half a pint of Rhine wine, one chopped onion, some chopped parsley, some crushed black pepper, and two ounces of fresh butter; season with salt, set them on the fire, and boil till they are all open. Dress them in a chafing dish and let reduce the liquor; thicken with a little Velouté sauce No. 317, and pour it over the mussels. Serve in a chafing dish.

## 64. MUSSELS, POULETTE.

### *Moules à la Poulette.*

Clean and wash the mussels, put them in a saucepan, and garnish with sliced onions, bay leaf, a little thyme, whole black pepper, whole

parsley; add some Rhine wine and a little stock; set them on the fire, and cook till they are all open. When done, take them out with a skimmer. Take off from each mussel one half shell, then place the mussels, with the remaining half shells, into a chafing dish. Reduce the liquor and thicken with a little kneaded butter No. 363; let boil for a few minutes; add some raw egg-yolks diluted with cream. Stir it into the sauce, set on the fire, and cook without boiling. Season to taste, and finish with a piece of fresh butter and a little grated nutmeg. Strain the sauce over the mussels, and serve them very hot.

## OYSTERS.

### *Huîtres.*

Oysters are in season from the first of September to the first of May, and are prepared in many different ways. There are different kinds of oysters, like the Blue Points, Cotuits, Rockaways, Shrewsburys, Lynnhaven Bays, New York Counts, Cape Cods, etc.

The raw oysters are always served on chopped ice with a piece of lemon. Catsup No. 356, tabasco sauce, horseradish, pepper sauce No. 351, and mignonette sauce No. 344 should always be on hand.

### 65. OYSTER STEW OR SOUP.

#### *Potage aux Huîtres.*

Put one dozen medium sized oysters (New York Counts) with their own liquor into an oyster stew-pan, add the same quantity of water; season with salt and pepper, and boil over a quick fire. Skim and pour in a cupful of boiling milk; add a piece of fresh butter. Pour into a soup tureen and serve very hot with some oyster crackers on the side.

### 66. OYSTERS, PAN ROAST, ON TOAST.

#### *Huîtres Rôties sur Croûtons.*

Take a sauté pan, put in some oysters with their own liquor, season with salt and pepper,

add a piece of fresh butter; set it on top of a hot range and let boil for a few minutes. When done, set the poached oysters on fresh made pieces of toast; pour the liquor over, and besprinkle the top with chopped parsley.

67. BROILED OYSTERS, BALTIMORE  
STYLE.

*Huîtres Grillées à la Baltimore.*

Drain one dozen large oysters (New York Counts); wipe dry; season with salt and pepper; lay them between an oiled oyster broiler and broil over a quick fire to a fine color. When done, lay them on two pieces of toast, pour over a tablespoonful of maître d'hôtel butter No. 365, and garnish with whole parsley and a half lemon cut in two.

68. BROILED OYSTERS, AMERICAN  
STYLE.

*Huîtres Grillées à l'Américaine.*

Drain a dozen medium sized oysters (Cotuits); season with salt and pepper, roll them in cracker meal; dip them in a batter made of two eggs mixed with a teaspoonful of English mustard, a teaspoonful of Lea & Perrins sauce, and two tablespoonfuls of oyster liquor; afterward roll them in bread crumbs, shape them nicely; then lay the oysters between an oiled broiler and cook them over a medium fire to a nice color. When done, set the oysters on two pieces of toast, pour over a tablespoonful of maître d'hôtel butter No. 365, garnish with parsley and a half lemon cut in two.

69. FRIED OYSTERS.

*Huîtres Frites.*

Prepare the oysters the same as No. 68, except that instead of broiling you fry them in very hot lard, or in clarified butter to a nice color. Drain and serve them on a folded napkin; garnish with parsley and a half lemon cut in two. Serve some catsup No. 356, or Tartar sauce No 354, on the side.

## 70. FRIED OYSTERS, BOSTON STYLE.

*Huîtres Frites à la Boston.*

Drain one dozen large oysters, season with salt and pepper, roll them in fine bread crumbs, and fry in a dry pan with clarified butter. When done, serve them on a platter covered with a well reduced tomato sauce No. 355.

## 71. FRIED OYSTERS, RECTOR STYLE.

*Huîtres Frites à la Rector.*

Select a dozen medium sized oysters (Shrewburys); season with salt and pepper, and roll in cracker meal; dip them in a batter, the same as in No. 68, after which roll them in a preparation of finely cut crab meat, as much finely cut lobster, and a little fresh bread crumbs; mix all well together, shape them nicely, and fry in a dry pan with clarified butter to a nice color. When done, dress them on a hot platter, and garnish with parsley and pieces of lemon.

## 72. FRIED OYSTERS, ITALIAN STYLE.

*Huîtres Frites à l'Italienne.*

Drain one dozen large oysters (New York Counts); season with salt and pepper, and roll them in flour, after which dip them into a frying batter No. 403, just thick enough to hold on the oysters; plunge them into hot oil, and fry to a nice color. Dress the oysters on a hot platter covered with tomato sauce No. 355.

## 73. BROILED OYSTERS, CELERY SAUCE.

*Huîtres Grillées, Sauce aux Céleri.*

Prepare the same as No. 68. When done, dress them on two pieces of toast and garnish around with a celery sauce No. 328, and besprinkle the top with chopped parsley.

## 74. BROILED DEVILED OYSTERS.

*Huîtres Grillées à la Diable.*

Select one dozen large oysters, season with salt and pepper, roll them in cracker meal; place them between an oiled oyster broiler, and cook

on a brisk fire. When nearly done, cover the oysters on both sides with a preparation of English mustard, diluted with a little Lea & Perrins sauce and a little stock; season with salt and celery pepper. As soon as they are covered with the mustard, roll them in bread crumbs; place them between the oyster broiler; besprinkle with melted butter, and broil to a nice color. When done, dress them on a hot platter; garnish with parsley and pieces of lemon. Serve a deviled sauce No. 331 on the side.

#### 75. BAKED OYSTERS, MODERN STYLE.

##### *Huîtres Gratinées à la Moderne.*

Fry four finely-chopped shallots in butter to a nice color; moisten with a little sherry wine, put in one dozen oysters (Cotuits); season with salt and cayenne pepper, and poach. When done, besprinkle with chopped parsley; add two table-spoonfuls of Cream sauce No. 325, and one dozen finely-chopped mushrooms; pour the oysters on a buttered gratin dish, besprinkle with bread crumbs and melted butter, and bake in a hot oven to a fine color.

#### 76. BAKED OYSTERS, OLD-FASHIONED STYLE.

##### *Huîtres Gratinées à l'Ancienne.*

Open one dozen large oysters, lay them in the deep shells, season with paprika pepper; lay a thin slice of raw bacon the same length as the oysters on top, with a piece of fresh butter on top; place the oysters on a baking pan, set into a hot oven for about five minutes, and bake to a nice color. When done, dress on a hot platter; garnish with parsley and pieces of lemon.

#### 77. BAKED OYSTERS, RAVIGOTE.

##### *Huîtres Gratinées à la Ravigote.*

Open one dozen large oysters, season with salt and paprika pepper, roll them in fresh bread crumbs, set them back in the deep shells, place

them on a baking pan with a teaspoonful of snail butter No. 367 on top of each oyster; place them in a hot oven, and bake to a fine color. When done, dress them on a hot platter, and garnish with whole parsley and a half lemon cut in two.

#### 78. BAKED OYSTERS, KLONDIKE STYLE.

##### *Huîtres Gratinées à la Klondike.*

Open one dozen medium oysters and leave them in the deep shells; season with paprika pepper; besprinkle with a little fine grated horseradish; cover the top of the oysters with a preparation of grated Parmesan, Swiss and Edam cheese, mixed with a little fresh bread crumbs; set the oysters on a baking pan, besprinkle with melted butter and bake to a fine color. When done, dress them on a hot platter, and garnish with whole parsley and pieces of lemon.

#### 79. BAKED OYSTERS, MARINER STYLE.

##### *Huîtres Gratinées à la Marinière.*

Open one dozen oysters (Lynnhavens) and leave them in the deep shells; season with celery salt and paprika pepper; besprinkle the oysters with finely-chopped shallots, chives, mushrooms and bacon; place them on a baking pan, and bake in a hot oven to a nice color. When done, dress on a hot platter, and garnish with whole parsley and pieces of lemon.

#### 80. OYSTERS, VALPARAISO.

##### *Huîtres à la Valparaiso.*

Butter a deep dish, pour into it one dozen oysters, with their own liquor; season with salt and paprika pepper; add some celery cut in a small julienne and blanched, also some sliced fresh mushrooms; cover with a little Cream sauce No. 325; cover with another dish, and set it into a hot oven for about twenty minutes. When done, besprinkle the top with chopped parsley and serve.



## 81. ATTÉREAUX OF OYSTERS MONTEBELLO.

### *Attéreaux d'Huîtres, Montebello.*

Blanch one dozen medium-sized oysters, and run skewers through them, six on each skewer, alternating each oyster with a mushroom head. Season with salt and pepper, and cover them with a Villeroi sauce No. 357. When cold, dip them in beaten eggs and in bread crumbs; then fry them in hot frying fat, or in clarified butter to a nice color. When done, dress them on a hot platter covered with a Montebello sauce No. 342, and serve.

## 82. OYSTERS IN BROCHETTES, MAITRE D'HOTEL.

### *Huîtres en Brochettes Maître d'Hôtel.*

Blanch one dozen large oysters, run skewers through them, alternating each oyster with a slice of blanched bacon; season with salt and pepper; besprinkle with melted butter, roll in bread crumbs, and broil them for about six minutes, turning them frequently. Dress on two pieces of toast, and pour over one tablespoonful of maître d'hôtel butter; garnish with parsley and pieces of lemon.

## 83. ROAST OYSTERS.

### *Huîtres Rôties.*

The same preparation as the Roast Clams (see No. 6).

## 84. STEAMED OYSTERS.

### *Huîtres à la Vapeur.*

The same as Steamed Clams (see No. 7).

## 85. OYSTER COCKTAILS.

### *Cocktails aux Huîtres.*

The same preparation as the Clam Cocktails (see No. 2).

## 86. OYSTERS POULETTE.

### *Huîtres à la Poulette.*

Place one dozen oysters with their own liquor into a sauté pan; set it on the fire, and let poach;

then drain the liquor, and reduce with two table-spoonfuls of thick Cream sauce No. 325; season with salt and cayenne pepper and a little nutmeg. Have two egg-yolks diluted with a little cream, a piece of fresh butter and a little lemon juice; thicken the sauce with the egg-yolks, heat up well without boiling, strain it over the poached oysters; add some sliced mushrooms. Serve in a chafing dish

### 87. OYSTERS, WALDORF.

#### *Huîtres à la Waldorf.*

Prepare the same as No. 86, except, add some oyster crabs fried in butter, sliced fresh mushrooms, and some cooked celery cut into small juliene, well seasoned and fried in butter. Mix all well together; season to taste, and serve in a chafing dish.

### 88. OYSTERS, LOUISE.

#### *Huîtres à la Louise.*

The same preparation as for Poulette No. 86, with a tablespoonful of anchovy essence, and incorporate slowly a piece of anchovy butter No. 360. Serve in a chafing dish, and garnish the top with some fillets of anchovies.

### 89. OYSTERS, INDIAN STYLE.

#### *Huîtres à l'Indienne.*

The same preparation as for Poulette No. 86, without the sliced mushrooms, and add a tablespoonful of curry powder diluted with water; garnish around with two small timbales of plain cooked rice and some half-heart-shaped bread croûtons.

### 90. OYSTERS STUFFED, PRINCESS STYLE.

#### *Huîtres Farcies à la Princesse.*

Blanch one dozen large oysters, split them through the centre; stuff the inside with a preparation of finely-chopped lobster, mushrooms and truffles; mix with a little Béchamel sauce No.

319 and chopped parsley reduced till thick; season to taste. Lay the two half oysters together, and lay each oyster on the deep oyster shell; have them buttered lightly; cover each oyster with a well-seasoned Mornay sauce No. 339, and bake them to a nice color.

#### 91. SCALLOPED OYSTERS, MÉNAGÈRE.

##### *Huîtres Escallopées, Ménagère.*

Butter a deep dish, place in a few oysters, season with salt and pepper, besprinkle with chopped chives and fresh bread crumbs; repeat the same operation until the dish is full; besprinkle the top with bread crumbs, scatter with small pieces of fresh butter, and set the dish into a hot oven for about twenty minutes, and bake to a nice color. Serve very hot.

#### 92. OYSTER FRITTERS, BONNE FEMME

##### *Beignets d'Huîtres à la Bonne Femme.*

Chop up one dozen large oysters, put them into a bowl; season with salt and pepper; add one tablespoonful of flour and one tablespoonful of fresh bread crumbs, the yolk of one raw egg, a little chopped chives, two slices of chopped bacon fried in butter, a coffeespoonful of baking powder; mix all well together, then take the preparation with a tablespoon and let it fall into hot oil or hot clarified butter. Fry to a nice color on both sides. When done, dress the fritters on a folded napkin, and garnish with parsley and pieces of lemon.

### SCALLOPS.

#### *PÉTONCLES.*

#### 93. SCALLOPS FRIED, TARTAR SAUCE.

##### *Pétoncles Frites, Sauce Tartare.*

Drain the scallops, roll them in flour; after which dip them in beaten eggs and bread crumbs. Lay them into a frying basket, and fry in hot lard for about four minutes to a nice color. When done, besprinkle with salt, and dress on a folded

napkin. Garnish with fried parsley and pieces of lemon.

#### 94. SCALLOPS, HAVRAISE.

##### *Pétoncles Havraise.*

Fry, without coloring, some chopped shallots; moisten with white wine; add one portion of scallops, and boil them for about five minutes; after which take out and chop them up with half as much mushrooms. Reduce the liquid with two tablespoonfuls of Cream sauce No. 325, add the chopped scallops and mushrooms, let boil for a few moments, thicken with two egg-yolks diluted with a little cream; add some chopped parsley, and season to taste.

Butter some scallop shells, bestrew with bread crumbs; fill the shells with the scallops, and besprinkle the top with bread crumbs and grated Parmesan cheese. Put them on a baking pan and bake to a fine color. When done, dress on a folded napkin; garnish with parsley and pieces of lemon.

#### 95. SCALLOPS, AURORA.

##### *Pétoncles à l'Aurore.*

Fry some chopped shallots in butter without coloring, add some sliced fresh mushrooms and one portion of scallops; let cook for a few minutes, and add two gills of white wine; cover up and let cook. When done, add two tablespoonfuls of Cream sauce No. 325, with as much Tomato sauce No. 355; season to taste; incorporate a piece of fresh butter; pour the scallops into a chafing dish; besprinkle with chopped parsley, and garnish around with half-heart-shaped bread croûtons.

#### 96. SCALLOPS IN SHELL, LUCIEN.

##### *Pétoncles en Coquilles, à la Lucien.*

The same preparation as No. 94, only garnish around with a potato border and place a cooked fresh mushroom head on top of each shell.

97. BROCHETTES OF SCALLOPS,  
SAUCE COLBERT.

*Pétoncles en Brochettes, Sauce Colbert.*

Select some nice scallops, run skewers through them, alternating each piece of scallops with a slice of half-cooked bacon, season them with salt and pepper, besprinkle with melted butter, and roll in fresh bread crumbs; place the brochettes between an oiled oyster broiler, and cook them for about eight minutes to a nice color. When done, lay them on pieces of toast and pour over a Colbert sauce No. 327; besprinkle the top with chopped parsley.

98. FRIED SCALLOPS, SAUCE FIGARO.

*Pétoncles Frites, Sauce Figaro..*

The same preparation as No. 93, only serve a sauce Figaro No. 333, instead of a Tartar sauce, on the side.

99. SCALLOPS, NEWBERG.

*Pétoncles à la Newberg.*

Set a sautoir on the fire, with a piece of fresh butter, and let get very hot; put in one portion of scallops, season with salt and cayenne pepper, fry for a few minutes over a brisk fire; moisten with one gill of sherry wine, add some cream, and let cook till done. Thicken with four egg-yolks diluted with a little cream; cook without boiling, and incorporate slowly one ounce of fresh butter and a little sherry wine. Season to taste, and serve in a chafing dish.

100. SCALLOPS, WHITE WINE SAUCE.

*Pétoncles au Vin Blanc.*

Set a sautoir on the fire, with a piece of fresh butter; put in one portion of scallops, season with salt and cayenne pepper, fry for a few minutes and moisten with two gills of white wine and a little stock; cover and let cook. When done, thicken with four egg-yolks and two ounces of fresh butter. Cook without boiling; season to taste, and serve in a chafing dish.

**SHRIMPS.***CREVETTES.*

## 101. FRIED SHRIMPS.

*Crevettes Frites.*

Wash and drain one portion of live shrimps; season with salt and cayenne pepper; fry them in butter over a brisk fire for about six minutes. When done, dress them on a hot platter; garnish with fried parsley and pieces of lemon.

## 102. SHRIMPS, CREOLE STYLE.

*Crevettes à la Créole.*

Remove the shells from a portion order of large shrimps; fry in butter for about two minutes, moisten with two gills of white wine and add three tablespoonfuls of Créole sauce No. 326; let cook for about five minutes longer, season to taste, and pour into a chafing dish; garnish around with two small timbales of plain cooked rice and some half-heart-shaped bread croûtons.

## 103. SHRIMPS WITH CURRY.

*Crevettes au Kari.*

Remove the shells from a portion order of large shrimps; fry lightly in butter, season with salt and cayenne pepper; moisten with two gills of white wine, some Velouté sauce No. 317, and a tablespoonful of curry powder diluted with water; let boil for five minutes, and before serving thicken with two egg-yolks and a piece of fresh butter. Cook without boiling, season to taste, and serve in a chafing dish garnished with two small timbales of plain cooked rice and half-heart-shaped bread croûtons; besprinkle the top with chopped parsley.

## 104. SHRIMPS, NANTAISE.

*Crevettes à la Nantaise.*

Fry the shrimps in butter in a sauté pan; add some finely-chopped shallots, some sliced fresh mushrooms, a little finely-chopped bacon; moisten

with half glaze No. 335, Tomato sauce No. 355, and a little Cream sauce No. 325; let boil for about five minutes, and finish with a piece of fresh butter, the juice of a lemon, and a little chopped parsley. Serve in a chafing dish.

### 105. SNAILS.

#### *Escargots.*

Wash the snails well in tepid water, to break the openings, then put them in a bowl with salt and water, and let disgorge for seven hours; after which place them in a sauce pan, let come to a boil, drain and pick them out of the shells. Take off the green vein found in the thinnest part of the snail; rub the snails several times in salt, and wash in several waters. Lay them in a saucepan and garnish with onions, carrots, a bunch of aromatic herbs, cloves, whole black pepper, and a bay leaf, all tied in a piece of linen; moisten to their height with chicken stock and white wine; cover the pot and let cook over a slow fire till tender. When done, let them cool off in their own stock. Set aside till needed.

### 106. SNAILS, ALSATIAN STYLE.

#### *Escargots à l'Alsacienne.*

Prepare and cook the snails as directed above (No. 105); put a little liquor from their own stock into each shell, put a snail on top (two if they are small), fill the top with the snail butter No. 367, and set on snail plates or in a pan, mouth upward as much as possible; place them in a hot oven for about five minutes, till they are hot on the inside. Serve very hot, with a snail fork on the side.

### 107. SNAILS BORDELAISE.

#### *Escargots à la Bordelaise.*

Fry one dozen cooked snails (see No. 105) in butter; add a tablespoonful of mirepoix No. 406, a gill of brandy, and a little claret; let cook for a few minutes; add a little half glaze No. 335,

and a little tomato sauce No. 355, and let cook slowly for five minutes longer; season to taste, and finish with a piece of fresh butter and the juice of half a lemon. Serve in a chafing dish, and besprinkle the top with chopped parsley.

108. SNAILS, BOURGUIGNONNE.

*Escargots à la Bourguignonne.*

The same preparation as the Snails No. 106.

109. SNAILS, PROVENÇAL.

*Escargots à la Provençale.*

The same preparation as the Snails No. 106, only put some chopped garlic in the snail butter.

## TERRAPIN.

### TERRAPENE.

The diamond-back terrapins are found along the Atlantic coast. The best are those from Chesapeake Bay. They are in season from November until May.

110. HOW TO PREPARE TERRAPINS.

*Comme on Prépare les Terrapènes.*

Wash them well; scald by plunging in boiling water for about two minutes; rub off the white skin with a cloth; set them in a saucepan and cover with water, without seasoning. They should cook in about forty-five minutes. When tender, take them out and let get cold. Cut off the nails and tail, separate the flat shell from the upper, and detach the meat; remove the white inside muscles and the head, and *be very careful* in removing the gall bladder from the liver not to break it. Cut the meat into half-inch pieces. Throw away the lights, entrails, heart, head, tail, claws, and gall bladder. Lay the cut-up terrapin in a saucepan, with the eggs and the liver cut into small slices; season with salt and pepper and cover with sufficient chicken stock to the height of the terrapin. Let boil slowly for about ten minutes. Skim well while boiling. Put away in glasses,



one portion into each. Let get cold; after which cover the terrapin with olive oil and set in a dry and very cold place, and use when needed.

### 111. TERRAPIN, MARYLAND STYLE.

#### *Terrapène à la Maryland.*

Take one pint of terrapin meat, as explained above (No. 110), set it into a sauté pan with two gills of brandy, let boil for a few minutes; thicken with four hard egg-yolks, pounded with two ounces of fresh butter and pressed through a sieve; add the butter, and let cook together for about five minutes; season with salt and cayenne pepper. Before serving mix in a little good brandy and sherry. Serve in a chafing dish.

### 112. TERRAPIN, BALTIMORE STYLE.

#### *Terrapène à la Baltimore.*

Take one pint of terrapin meat, as explained in No. 110, and drain the broth off. Cook two ounces of fresh butter to a brown hazelnut color, add the terrapin, and fry it for a few minutes; then add the broth from the terrapin and a little sherry wine; thicken with the same quantity of half glaze No. 335, as broth, and let boil for about five minutes. Finish with a piece of fresh butter and a little brandy. Season to taste, and serve in a chafing dish.

### 113. TERRAPIN, CARDINAL.

#### *Terrapène à la Cardinal.*

The same preparation as No. 111, except that instead of pounding the hard egg-yolks with fresh butter, use two ounces of lobster butter No. 364.

### 114. TERRAPIN, NEWBERG.

#### *Terrapène à la Newberg.*

Put one pint of cooked terrapin into a sauté pan; reduce the broth almost completely, after which add a little sherry wine; season with salt and cayenne pepper; thicken with four raw egg-yolks diluted with a half pint of thick cream;

stir on the fire without boiling, adding one ounce of fresh butter. Before serving, add a gill of good sherry. Season to taste, and serve in a chafing dish, with some toast on the side.

#### 115. TERRAPIN, JOCKEY CLUB

##### *Terrapène à la Jockey Club.*

The same preparation as for Baltimore, No. 112, only add some sliced fresh mushrooms fried in butter, sliced truffles and some olives.

#### 116. TERRAPIN, INDIAN STYLE.

##### *Terrapène à l'Indienne.*

The same preparation as for Newberg, No. 114, only add a tablespoonful of curry powder diluted with a little water, and garnish around with small timbales of plain cooked rice and some half-heart-shaped bread croûtons.

#### 117. TURTLE.

##### *Tortue.*

The best turtles are those weighing from one hundred to one hundred and fifty pounds.

Lay the turtle on its back, take the head out, cut its neck and leave it to bleed. Pass the knife along the flat shell. Detach the flat shell and remove all the meat, doing exactly the same for the back; then cut them into pieces—each shell in six. Detach the head and the four fins. Plunge them in boiling water for about four minutes, and remove the scales. Remove all the bones from the white meat, and set the meat aside until needed. (It can be used for steaks, stews, fricandeau, etc.). Put the bones, head, fins, and shells into a large saucepan, garnish with sage, thyme, marjoram, basil, mace, bay leaf, cloves and whole black pepper. Cover with stock, put on the fire, and let boil till tender. When done, take out the pieces of shells, the head and fins; take off all the green meat and cut it into half-inch squares, wash well in several

waters, and lay it aside. Let reduce the stock, half done, and let get cold; after which, clarify the stock with the meat from four beef shanks chopped up fine. Let boil for three hours, strain and reduce it to half. Obtain the same quantity of stock as cut green turtle meat, mix the stock and meat together; let boil for about ten minutes, skim well. Put this preparation into tin boxes or glasses, and let get cold. When cold, cover the top with oil or lard, and set aside in the ice box for use when needed. It is only needed for green turtle soup.

#### 118. TURTLE STEAK, SAUCE PIQUANT

*Steak de Tortue, Sauce Piquante.*

Cut a nice steak of about one pound weight; season with salt and pepper; besprinkle with oil, and broil over a quick fire for about fifteen minutes; put it on a hot platter and pour over a sauce piquant No. 348.

#### 119. TURTLE SAUTÉD, CREOLE STYLE.

*Tortue Sautée à la Créole.*

Cut the turtle meat into one-and-a-half-inch square pieces, season with salt and pepper, and fry in butter in a sauté pan to a nice color. Add some sliced onions, green peppers, ham, mushrooms cut into julienne, a clove of crushed garlic; add also some fresh tomatoes, peeled and cut into squares; moisten with some stock, and cook till tender. When done, dish up on a hot platter, and garnish around with some small timbales of plain cooked rice, some half-heart shaped bread croûtons, and besprinkle the top with chopped parsley.

#### 120. FRICANDEAU OF TURTLE, COUNTESS STYLE.

*Fricandeau de Tortue à la Comtesse.*

Take the kernel of a turtle, lard the meat with some thin slices of larding pork on its smoothest

side; cover the bottom of a sautoir with sliced carrots, onions, celery, parsley, bay leaf, cloves, whole black pepper, and a clove of garlic; lay the meat on top, season with salt and pepper, baste it over with melted butter, and let cook on a moderate fire, allowing a nice color; moisten with some stock, and let it fall slowly to a glaze; then moisten to the height, and let boil. Cover the sautoir, put it into a hot oven, and finish cooking the meat, meanwhile basting it frequently. When done, lay it on a hot platter, strain the gravy, take off all the fat, reduce it properly, add a little half glaze No. 335 and a little sherry wine; pour the sauce over the meat, and garnish around with some medium-sized tomatoes stuffed with Rice Piedmontese (No. 390), some artichoke bottoms stuffed with French peas, and some half-heart-shaped bread croûtons.

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## FISH.

### POISSON.

#### 121. BLACK BASS, BOILED, HOLLANDAISE SAUCE.

*Bass Noir Bouilli, Sauce Hollandaise.*

Clean and wash a black bass weighing three pounds, put it into a fish kettle with some sliced onions, carrots, parsley, cloves, bay leaf, a clove of garlic, a handful of salt, some vinegar, and cover the fish to its height with water. Set the kettle with the fish on a brisk fire and let boil; take off at the first boil, and place it on the side of the range to simmer for about ten minutes. Drain and dress the fish on a folded napkin, garnish with potatoes hollandaise and some very green sprigs of parsley. Serve a Hollandaise sauce No. 336 separate in a sauce boat.

#### 122. FRIED BLACK BASS.

*Bass Noir Frit.*

Clean and wash a nice black bass weighing about one pound; season with salt and pepper, roll

it into flour, and fry in a frying pan in clarified butter for about fifteen minutes to a nice color. Drain and dress the fish on a hot platter; garnish with whole parsley and two-quarters of a lemon.

123. BLACK BASS MEUNIÈRE.

*Bass Noir à la Meunière.*

The same preparation as fried No. 122, except that before serving pour over the juice of a lemon and some chopped parsley; after which, pour over two ounces of brown butter (hazelnut color); garnish the platter with fanciful slices of lemons dipped in chopped parsley, and serve very hot.

124. BLACK BASS, MARCHAND DE VIN.

*Bass Noir à la Marchand de Vin.*

Clean and wash a black bass weighing about one pound and a half; season with salt and pepper, lay it into a buttered sauté pan, besprinkle the bottom with some chopped shallots and a few minced fresh mushrooms, set on the fire and fry lightly; moisten with three gills of white wine and a little fish stock. Cover and set it in a hot oven for about fifteen minutes, and let cook, meanwhile basting frequently with the liquor. When done, dress the fish on a hot platter. Reduce the liquor, and thicken with a piece of fresh butter, the juice of half a lemon, a little chopped parsley, and a tablespoonful of fish glaze No. 335. Pour the sauce over the fish, and serve very hot.

125. BLACK BASS, PORTUGUESE.

*Bass Noir à la Portugaise.*

Clean and wash a bass weighing about two pounds; season and set it on a buttered baking pan, besprinkle with chopped onions, and moisten with Rhine wine. Place it in a hot oven for about twenty-five minutes, basting frequently with the liquor. When nearly done, cover the fish with a Creole Sauce No. 326; besprinkle the top with bread crumbs, and let it bake to a fine color till

done. Besprinkle the top with chopped parsley, and serve.

## 126. STEAMED BLACK BASS, PARSLEY SAUCE.

### *Bass Noir à la Vapeur, Sauce Persil.*

Clean and wash a nice bass weighing about one pound; season with salt and pepper; set it on a buttered platter, and cover with a wet napkin. Put the fish into a steamer for about twelve minutes. When done, take off the skin, place the fish on a hot platter, garnish around with boiled Parisienne potatoes No. 385 and some parsley branches. Serve separate a sauce boat of Parsley Sauce No. 350.

## 127. FILLETS OF BLACK BASS, WHITE WINE SAUCE.

### *Filets de Bass Noir, Sauce Vin Blanc.*

Take off the fillets from a black bass weighing two pounds, remove the bones and skin; cut each fillet into four pieces and form them into half-heart shapes; season with salt and pepper and place in a buttered sauté pan. Besprinkle the bottom with some sliced shallots, and cover the fillets to their height with white wine. Set on the fire and let boil. Cover the fish with a buttered paper and set in the oven to cook. When done, dress the fillets on a hot platter; reduce the liquor and thicken with five raw egg-yolks and four ounces of fresh butter. Stir the sauce on the fire with a whip till thickened (without boiling). Season to taste, and strain through a piece of cheese cloth. Pour the sauce over the fillets, and besprinkle the top with a little melted fish glaze No. 316.

## 128. FILLETS OF BLACK BASS, MARGUERY.

### *Filets de Bass Noir à la Marguery.*

The same preparation as for Vin Blanc No. 127, except, lay around the fillets a garnishing of cooked

mussels and shelled gray shrimps; reduce the liquor from the mussels and the shrimps; strain it into the sauce and pour it over the fish. Place the platter under a gas salamander and brown the top quickly to a nice golden color.

129. FILLETS OF BLACK BASS,  
MARGUERITE.

*Filets de Bass Noir à la Marguerite.*

The same preparation as Vin Blanc No. 127, except, lay around the fillets a garnish of blanched oysters, shrimps and mushrooms. Add a tablespoonful of lobster butter to the sauce, pour it over the fish and garnish the top with a few slices of truffles. Place under a gas salamander and brown quickly to a nice golden color.

130. FILLETS OF BLACK BASS, MORNAY.

*Filets de Bass Noir à la Mornay.*

Form the fillets into half-heart shapes, the same as No. 127; lay them into a buttered sauté pan, season with salt and pepper, cover to their height with white wine, set on the fire and let boil. Cover them with a piece of buttered paper, place in the oven and let cook. When done, dress the fillets on a hot platter. Add half a pint of good cream to the liquor, and let reduce; thicken with a little kneaded butter No. 363 and some grated Parmesan cheese. Let cook for a few minutes, meanwhile stirring with a whip. Add a piece of fresh butter, and season to taste. Pour the sauce over the fish, place under a gas salamander or into a hot oven and brown to a nice color

131. FILLETS OF BLACK BASS,  
NORMANDE.

*Filets de Bass Noir à la Normande.*

Prepare the same way as for Vin Blanc No. 127; garnish around the fillets with some mussels or blanched oysters, mushroom heads, and shrimps. Pour the sauce over the fish, and garnish the surface with some small fried smelts, some slices of

truffles, half-heart-shaped bread croûtons, and some cooked crawfish; besprinkle the top with some melted fish glaze No. 316.

### 132. FILLETS OF BLACK BASS, HIPPIGUE.

#### *Filets de Bass Noir à la Hippigue.*

The same as Mornay No. 130, except, garnish around the fillets with some crawfish tails, and finish the sauce with a piece of crawfish butter No. 361.

### 133. BROILED SEA BASS, ANCHOVY BUTTER.

#### *Bass de Mer Grillé au Beurre d'Anchois.*

Clean and wash a sea bass weighing one pound, season with salt and pepper, baste with oil and broil over a brisk fire for about twelve minutes, to a nice color. When done, dress it on a hot platter. Pour over two tablespoonfuls of anchovy butter No. 360, garnish with whole parsley and quartered lemon, and serve.

### 134. SEA BASS, MEUNIÈRE.

#### *Bass de Mer à la Meunière.*

The same as Black Bass Meunière. See No. 123.

### 135. FILLETS OF SEA BASS, JUSSIENNE.

#### *Filets de Bass de Mer à la Jussienne.*

Remove the fillets, bones, and skin from a fresh sea bass weighing about two pounds; form them into half-heart shapes, season with salt and pepper, and place in a buttered sauté pan; cover to their height with court-bouillon No. 311; set on the fire and let boil. Cover the fillets with a buttered paper; place in a moderate oven, and cook until done. Dress the fillets in a circle on a hot platter. Garnish the top of each fillet with fancy cut pickles. Pour over the fish a sauce Genoise No. 334, to which add the reduced stock in which the fillets have been cooked.



**136. FILLETS OF SEA BASS, CUMBERLAND.***Filets de Bass de Mer à la Cumberland.*

Remove the fillets, bones, and skin from a fresh sea bass weighing about two pounds, form them into half-heart shapes, season with salt and pepper, place into a buttered sauté pan, cover to their height with fish stock No. 313, set on the fire and let come to a boil; then set the pan in a moderate oven until the fish is well cooked. Dress the fillets on a platter, and surround them with a garnishing of small mushroom heads, fish quenelles No. 376, and shrimps. Reduce the liquor and strain into the Venetian sauce No. 359. Pour the sauce over the the fish and serve very hot.

**137. FILLETS OF SEA BASS, HAVANESE STYLE.***Filets de Bass de Mer à la Havanaise.*

Take off the fillets from a sea bass weighing about two pounds, remove the bones and skin, form them into half-heart shapes, season with salt and pepper, put them into a buttered sautoir, and cover the fillets to their height with fish stock No. 313; set it on the fire and let boil for about five minutes. Dress the fillets on a baking or gratin dish; reduce the liquor, and add some creole sauce No. 326 and sweet peppers cut into a small julienne. Cover the fish with the sauce; besprinkle the top with bread crumbs and melted butter, and bake to a nice golden color.

**138. STRIPED BASS, BOILED, SAUCE HOLLANDAISE.***Bass Rayé Bouilli, Sauce Hollandaise.*

After the bass has been dressed and cleaned, place it into a fish kettle, cover with court-bouillon No. 311, set on the fire and boil. At the first boil set it on the side of the range, keeping it boiling slowly till done. Dress the fish on a folded napkin, and garnish with boiled Parisienne

potatoes rolled in melted butter; besprinkle with chopped parsley. Serve separate a sauceboat of Hollandaise sauce No. 336.

### 139. STRIPED BASS, BATELIÈRE

#### *Bass Rayé à la Batelière*

Clean and wash a bass weighing two pounds; cut off the head and split the fish in two. Be careful to remove all the bones. Season with salt and pepper, saturate with oil, and broil over a medium fire for about ten minutes. When done, lay the fish on a hot platter, and pour over two tablespoonfuls of maître d'hôtel butter No. 365, to which add a few chopped shallots and some sliced fresh mushrooms, which fry colorless in butter.

### 140. FILLETS OF STRIPED BASS, FLEMISH STYLE.

#### *Filets de Bass Rayé à la Flamande.*

Remove the fillets from a bass weighing a pound and a half. Take off the skin, cut each half fillet in three pieces, form them in half-heart shapes, season with salt and pepper, and place into a buttered sauté pan; moisten to their height with white wine. Set on the fire and let boil. Cover with buttered paper, place in the oven till done. Dress the fillets crown shape on a hot platter, and thicken the liquor with four raw egg-yolks and three ounces of fresh butter; cook without boiling; meanwhile stirring frequently with a whip; season to taste, strain the sauce through a cheese cloth, and fill the centre of the fillets with a macedoine of vegetables. Pour the sauce over the fish and serve very hot.

### 141. FILLETS OF STRIPED BASS, DIEPPOISE.

#### *Filets de Bass Rayé à la Dieppoise.*

Procure a bass weighing two pounds; take off the fillets, and remove all the bones and skin. Cut each half into four pieces, form into half-heart shapes and lay them into a buttered sautoir; season

with salt and pepper, cover with white wine and fish stock No. 313. Set on the fire and boil. Cover with a buttered paper, place in a moderate oven and let cook till done. Dress the fillets on a hot platter; garnish around with mussels or blanched oysters and mushrooms.

Fill some small clam shells with a preparation of scallops Havraise No. 94; besprinkle with bread crumbs, and bake to a fine color. Reduce the liquor and add a little velouté No. 317, thicken with three egg-yolks and two ounces of shrimp butter No. 368; season the sauce to taste, and strain through a cheese cloth. Pour it over the fillets, set around the stuffed clam shells, and serve very hot.

#### 142. BROILED STRIPED BASS, NANTAISE.

##### *Bass Rayé Grillé à la Nantaise.*

Select a nice bass weighing one pound, clean and wash it, season with salt and pepper, besprinkle with oil, and broil over a brisk fire for about ten minutes to a nice color. Dress on a hot platter, and garnish around with some broiled oysters No. 67, broiled scallops and broiled fresh mushrooms. Pour over the fish two tablespoonfuls of anchovy butter No. 360, and serve very hot.

#### 143. FILLETS OF STRIPED BASS, PRINCESS STYLE.

##### *Filets de Bass Rayé à la Princesse.*

Prepare some half-heart-shaped fillets, lay them into a buttered sauté pan, season with salt and pepper; cover with white wine and fish stock No. 313; set on the fire and let boil. Cover with a buttered paper, place into a moderate oven and cook till done. Dress the fillets on a hot platter; garnish around with some scallops fried plain. Reduce the liquor with some velouté No. 317; thicken with raw egg-yolks and fresh butter; strain the sauce, add some chopped parsley; pour it over the fish and serve very hot.

144. FILLETS OF STRIPED BASS,  
MONTGOLFIER*Filets de Bass Rayé à la Montgolfier.*

Remove the fillets from a bass; take off the skin. Form them into half-heart shapes. Place into a buttered sauté pan, season with salt and pepper, besprinkle with finely-chopped shallots, moisten to their height with white wine and fish stock No. 313, set on the fire and boil. Cover with a buttered paper and place into a moderate oven till done. Dress the fillets on a hot platter, crown shaped, and garnish the center with lobster cut into slices, mushrooms, truffles, and shrimps. Fry all lightly in butter; reduce the liquor, add a little tomato sauce No. 355, thicken with egg-yolks and fresh butter; season to taste, and strain the sauce through a cheese cloth. Pour it over the fish, and serve very hot.

145. BROILED BLUEFISH, MAITRE  
D'HOTEL.*Bluefish Grillé, Maître d'Hôtel.*

Clean and wash a bluefish weighing two pounds. Cut off the head and split the fish in two; remove all the bones. Season with salt and pepper, besprinkle with oil, and broil over a brisk fire for about eight minutes to a nice color. When done, dress it on a hot platter, and pour over two tablespoonfuls of maître d'hôtel butter No. 365; garnish with parsley branches and pieces of lemon.

## 146. BAKED BLUEFISH, ITALIAN STYLE.

*Bluefish au Gratin à l'Italienne.*

Clean and wash a bluefish weighing about four pounds. Cut off the head, split the fish in two, remove all the bones and skin, and cut each half into two portions. Season with salt and pepper, and lay it on a buttered gratin dish; pour over some Rhine wine, and set in a slack oven to bake, basting frequently while cooking. Cook the fish

only half done and set aside. Put two table-spoonfuls of Duxelle No. 373 into a sauté pan, add the liquor from the fish with some half glaze No. 335, and let boil for about five minutes. Season to taste, add a little chopped parsley and a little sherry wine. Pour the sauce over the fish, besprinkle with bread crumbs and melted butter; put the fish into a hot oven, finish the cooking, and bake it to a nice color at the same time.

#### 147. BAKED BLUEFISH, PORTUGUESE.

##### *Bluefish au Gratin à la Portugaise.*

Select a bluefish weighing about two pounds, clean and wash it; cut the head off and split the fish in two; remove all the bones, season with salt and pepper, place it on a buttered baking pan. Besprinkle the top with chopped onions, bake to a fine color; moisten with some white wine, and baste the fish frequently while cooking. When done, dress the fish on a buttered platter. Fry some sliced fresh mushrooms in butter in a sauté pan, add four fresh tomatoes, peeled and cut into small pieces, let cook for about five minutes; season with salt and pepper, add a little chopped chives and the liquor from the fish. Place this preparation on top of the fish. Besprinkle with bread crumbs, scatter with pieces of butter; place in the oven and bake to a fine color. Pour a little tomato sauce No. 355 around the fish, and serve.

#### 148. BAKED BLUEFISH, MEXICAN STYLE.

##### *Bluefish au Gratin à la Mexicaine.*

Bake the fish the same way as Portuguese No. 147, except, cover the surface of the fish with a creole sauce No. 326, add some chopped red peppers; season highly; bestrew the top with bread crumbs, and sprinkle over a little melted butter. Brown in a very hot oven or under a gas salamander. Cover the bottom of the platter with a tomato sauce No. 355, and serve very hot.

## 149. FILLETS OF BLUEFISH, BAKED.

*Filets de Bluefish au Gratin.*

Clean and wash a bluefish, wipe dry, raise the fillets, suppress the skin, and form them in half-heart shapes; place them on a buttered gratin dish; season with salt and pepper; pour over some white wine, set in a moderate oven to cook, basting frequently while cooking. Place a little Duxelle No. 373 into a sauté pan, moisten with the wine in which the fish has been cooked, add some half glaze No. 335, and let cook for about five minutes; add some chopped parsley; place a mushroom head on top of each fillet, pour the sauce over, bestrew the top with bread crumbs, sprinkle over with a little melted butter, and brown in a very hot oven.

## 150. FRIED BROOK TROUT.

*Trites de Rivière Frites.*

Clean and wash some nice trout, season with salt and pepper, roll them in flour, and fry in a clarified butter to a nice color. When done, dress them on a hot dish, garnish with whole parsley and pieces of lemon, then serve.

## 151. BROOK TROUT, MEUNIÈRE.

*Trites de Rivière à la Meunière.*

Prepare the same as No. 150. When cooked, besprinkle the fish with chopped parsley and some lemon juice, and, before serving, pour over some brown butter (hazelnut color).

## 152. BROOK TROUT IN PAPERS.

*Trites de Rivière en Papillotes.*

Fry one ounce of chopped shallots colorless in butter, add three ounces of chopped fresh mushrooms, moisten with a little sherry wine and some brown sauce No. 318. Reduce this sauce till thick enough, season and add a little finely-chopped parsley. Oil some pieces of paper, cut in half-heart shapes four inches longer than the fish;

place one slice of broiled bacon on one of the pieces of paper; cover the bacon with the reduced preparation. Lay one broiled brook trout on top, cover with some more of the reduced preparation and another slice of broiled bacon on top. Fold the paper in such a manner that it thoroughly encloses the fish, and is air tight, arrange them on a baking pan, sprinkle over with a little oil, and set in a hot oven. When they swell and are of a fine color, serve them at once.

153. BROOK TROUT, OYSTER CRAB  
SAUCE.

*Truites de Rivière Sauce aux Crabes d'Huîtres.*

Select two nice brook trout weighing about six ounces each, clean and wash them well, season with salt and pepper, place them into a buttered sautoir; moisten half their height with white wine, set on the fire and boil. Cover with a buttered paper, place in a moderate oven, let cook for about fifteen minutes. When done, dress the fish on a hot platter. Reduce the liquor, thicken with a little velouté No. 317, three egg-yolks and two ounces of fresh butter; heat up well without boiling. Season to taste, and strain it through a cheese cloth. Fry one portion of well-cleaned and drained oyster crabs in butter, season with salt and cayenne pepper; place the oyster crabs on top of the brook trout, pour the sauce over, and serve very hot.

154. BROOK TROUT, STUFFED WITH  
OYSTER CRABS.

*Truites de Rivière Farcies, aux Crabes Huîtres.*

Select some nice brook trout weighing about four ounces each; take out the back bones and clean the fish well; season with salt and pepper; lay them open on their back on a buttered baking pan; fill the inside of the fish with a preparation, the same as for oyster crabs crouquettes No. 31; garnish around with a border of fish forcemeat

No. 395; cover the bottom of the baking pan with white wine and fish stock No. 313; set it on the fire and boil slowly for a few minutes; cover over with a buttered paper, and place the brook trout into a moderate oven and let cook for about ten minutes. When done, drain the liquor into a small sauté pan, and let reduce; thicken with a little velouté No. 317, some raw egg-yolks, and a piece of fresh butter; season with salt and pepper, strain through a cheese cloth. Cover the bottom of a platter with the sauce, dress the fish on top, then serve.

#### 155. BOUILLABAISSE MARSEILLAISE.

##### *Bouillabaisse à la Marseillaise.*

For a good bouillabaisse, it requires good fresh and firm fish, such as black bass, kingfish, red-snapper, sheepshead, lobster, crawfish, etc. Clean and wash the fish, cut off the heads and thin tail ends, and prepare a good stock No. 313. Take a large flat sautoir, set it on the fire with some oil; cut up the fish into pieces; season with salt and pepper; place the pieces of fish in the hot oil, add some chopped onions, a few cloves of crushed garlic, some leeks, celery, thyme, sage, saffron and bay leaf, all chopped up fine; add also a few peeled and seeded fresh tomatoes cut into small pieces; pour in some white wine, and cover to the height with the prepared fish stock from above. Cover and let boil for about fifteen to twenty minutes. When done, dress the fish in a deep dish, season the liquor to taste (very highly seasoned). Cover the fish with the broth, and besprinkle the top with some chopped parsley. Take slices of French bread a half inch thick, besprinkle with grated Parmesan cheese, toast nicely; garnish the platter with them, and serve.

#### 156. CARP BORDELAISE.

##### *Carpe à la Bordelaise.*

Take off the skin from a carp weighing two pounds; clean, wash and wipe dry; season with



salt and pepper, place it in a buttered sautoir, sprinkle over some minced shallots and some sliced fresh mushrooms; set on the fire and fry lightly to a nice color. Pour over a half pint of claret and a little fish stock No. 313. Place it in the oven and let cook for about twenty to twenty-five minutes, basting frequently while cooking. When done, dress the fish on a hot platter, thicken the liquor with the same quantity of half glaze No. 335, and let boil for a few minutes; add one ounce of fresh butter, a clove of crushed garlic, a little lemon juice, and a little chopped parsley; pour the sauce over the fish and serve.

#### 157. GERMAN CARP, STUFFED, SAUCE COLBERT.

*Carpe Allemande Farcie, Sauce Colbert.*

Clean, wash and wipe dry a carp weighing about two pounds (be careful not to cut it open too much); season with salt and pepper, and prepare a fish forcemeat No. 395, adding to it half the quantity of cooked Duxelle No. 374, and some finely cut-up chives. Stuff the fish with the preparation and wrap it up in thin slices of larding pork. Garnish the bottom of a baking pan with some minced onions, carrots, celery, parsley branches, whole black pepper, cloves, and bay leaf; place the fish on top, sprinkle over with melted butter, place it in a slack oven for about twenty-five minutes and bake to a nice color; meanwhile basting frequently with the stock No. 313. When done, dress the fish on a hot dish. Reduce the liquor, and add a little half glaze No. 335, a tablespoonful of fish glaze No. 316, one ounce of fresh butter, a little lemon juice; strain and add some chopped parsley; pour the sauce over the fish and serve very hot.

#### 158. BOILED FRESH CODFISH, ANCHOVY SAUCE.

*Morue Fraiche Bouillie, Sauce Anchois.*

Select a nice fresh codfish weighing about four

pounds; clean and wash well; place it into a fish kettle, cover with salted water and vinegar, garnish with sliced onions, carrots, parsley branches, whole pepper, cloves and bay leaf; set it on the fire. At the first boil set the kettle on the side of the range and let cook slowly for about fifteen minutes. When done, dress the fish on a folded napkin, garnish with whole parsley and some Hollandaise potatoes No. 383. Serve separate a sauce boat of anchovy sauce No. 321.

#### 159. FRESH CODFISH, SPANISH STYLE.

##### *Morue Fraiche à l'Espagnole.*

Pick out a nice fresh codfish weighing about four pounds, cut the head off and split the fish lengthwise in two. Remove all the bones and skin and put it on a buttered gratin dish; season with salt and pepper; besprinkle with finely-chopped onions; set in a moderate oven and bake to a fine color; moisten with white wine, basting frequently while cooking. When done, strain the liquor into a sauté pan; add some creole sauce No. 326, with a little tomato sauce No. 355. Let reduce and season to taste. Pour the sauce over the fish, sprinkle over some chopped parsley and serve very hot.

#### 160. FRESH CODFISH TONGUES, POULETTE.

##### *Langues de Morue Fraiche à la Poulette.*

Clean and wash the cod tongues; put them into a sauce pan, cover with a court bouillon No. 311; set on the fire and boil. At the first boil place them on the side of the range for about ten minutes, keeping it near the boiling point. Dress the codfish tongues on a hot platter, pour over a sauce poulette No. 349 and serve very hot.

#### 161. FRESH CODFISH TONGUES, CRÉOLE.

##### *Langues de Morue Fraiche à la Créole.*

Cook the same as above, No. 160. Replace the sauce poulette with a sauce créole No 326.

Garnish the platter with some small timbales of plain cooked rice and some half-heart-shaped bread croûtons; besprinkle the top with finely-chopped parsley and serve very hot.

162. FRESH CODFISH TONGUES,  
MEUNIÈRE.

*Langues de Morue Fraiche à la Meunière.*

Clean, wash and wipe dry; season with salt and pepper, roll them in flour, and fry in a frying pan in clarified butter to a nice color. When done, place them on a hot platter; besprinkle with chopped parsley and lemon juice; pour over some brown butter (hazelnut color), and serve hot.

163. SALT CODFISH, FAMILY STYLE.

*Morue Salée à la Mode de Famille.*

Soak two pounds of salt codfish over night in cold water, changing the water three times. Set it on the fire and let boil for five minutes. Take it off and put the codfish into cold water again. Cut the fish into small pieces, take out all the bones, place it in a sauté pan with a piece of fresh butter and a half pint of cream; let boil, thicken with a little cream sauce No. 325 and the yolks of two eggs; season with a little cayenne pepper, and serve in a chafing dish.

164. SALT CODFISH, NEWFOUNDLAND  
STYLE.

*Morue Salée à la Mode de Terre Neuf.*

Soak two pounds of codfish over night, changing the water three times; then place it into a saucepan. Set it on the fire and bring to the boiling point. Move it to the side of the range, and let boil slowly for about five minutes longer; drain off and set aside. Fry two minced onions in butter to a nice color; add the shredded fish, removing all the bones and skin; toss for a few minutes over a brisk fire; season with a little cayenne pepper, add a couple cloves of crushed garlic, a dash of vinegar, some chopped parsley

and a little cream sauce No. 325. Have a gratin dish with a potato border ready, place the codfish inside; sprinkle over some bread crumbs, grated Parmesan cheese, and a little melted butter; place in a hot oven and bake to a nice color.

165. CODFISH CAKES, PAYSANNE.

*Galettes de Morue à la Paysanne.*

Soak and cook the fish the same as above (No. 164), shredded fine. Cook the same quantity of potatoes in salt water. When done, drain them off and pass through a sieve. Pound the fish in a mortar very fine, add the potatoes, little by little, with three whole eggs and four egg-yolks; add some chopped onions, and chopped bacon fried in butter; season with salt and pepper; mix all well together; form into two-inch diameter balls, roll in flour, flatten them half down, and fry in clarified butter to a nice color. When done, dress on a folded napkin, and garnish with whole parsley and pieces of lemon.

166. FRIED EEL, TARTAR SAUCE.

*Anguille Frite, Sauce Tartare.*

Remove the skin from an eel weighing one pound; clean, wash, and wipe dry; season with salt and pepper. Tie the tail end with the head together, roll in flour; after which dip in beaten eggs and roll in bread crumbs. Fry the fish in hot lard or clarified butter for about ten minutes to a nice color. When done, dress the eel on a hot platter garnished with pickles, place some fried parsley in the center. Serve separate a sauce boat of tartar sauce No. 354.

167. MATELOTE OF EELS, NORWEGIAN STYLE.

*Matelote d'Anguilles à la Norvégienne.*

Clean and wash the fish, cut it up in pieces three inches long, put them in a saucepan; season with salt and pepper and garnish with sliced car-

rots, onions, cloves, bay leaf, parsley branches, allspice, and a clove of garlic. Cover the fish with a pint of claret, and moisten to the height with some fish broth No. 313; set on the fire and let boil for about ten minutes. When done, take out the pieces of fish and lay them in another saucepan; add some mushroom heads and as much small white onions; blanch them for about ten minutes, and fry in butter to a nice color. Let reduce the stock in which the fish has been cooked; thicken with a little kneaded butter No. 363, and let boil for about ten minutes longer; add a tablespoonful of anchovy essence, a little Lea & Perrins sauce, and a piece of fresh butter. Strain the sauce over the fish, mushrooms and onions, heat up well without boiling; dress and garnish the platter with some cooked crawfish and half-heart-shaped bread croûtons fried in butter; sprinkle over with finely-chopped parsley and serve.

#### 168. MATELOTE OF EELS, BOTANICQUE.

##### *Matelote d'Anguilles, Botanicque.*

The same as above (No. 167), only add some blanched oysters, crawfish tails, fish quenelles No. 376, and some glazed carrots No. 380. Serve very hot.

#### 169. FLOUNDERS, SULLY.

##### *Limandes à la Sully.*

Remove the fillets, take off the skin, pare them neatly; season with salt and pepper; roll in flour, and fry in clarified butter to a nice color. Dress them on plain cooked rice, and garnish around with some oysters and shrimps à la poulette No. 86; serve very hot.

#### 170. FLOUNDERS, POMPADOUR.

##### *Limandes à la Pompadour.*

Remove the fillets from the flounders, take off the skin, season with salt and pepper. Cover one side of the fillets with a layer of fish force-

meat No. 395; besprinkle the surface with chopped truffles and chopped shrimps, roll them up with the covered side on the inside, fasten with thin wooden skewers, set them in a buttered sauté pan, cover to half their height with white wine, set on the fire and boil. Cover with a buttered paper, place the fish in a moderate oven and let cook until done. Place each fillet on a hot artichoke bottom; take off the skewers; reduce the liquor and thicken with a little Velouté No. 317, some raw egg-yolks and a piece of fresh butter; season to taste. Strain the sauce and pour it over the fish; sprinkle over with chopped parsley and serve.

#### 171. FLOUNDERS, SUNGARI.

##### *Limandes à la Sungari.*

Lift off the fillets from the flounders, remove the skin, flatten down with a knife; season with salt and pepper; cover one side with a fish forcemeat No. 395; fold in two; pare and arrange them in a buttered sautoir; besprinkle the bottom of the sautoir with chopped shallots and mushrooms; moisten to half their height with white wine and fish stock No. 313; cover the fish with a buttered paper and place it in a slack oven. When cooked, set the fillets on a buttered gratin dish; reduce the liquor, add some cream sauce No. 325, season and pour it over the fillets; sprinkle over with bread crumbs and melted butter. Bake in a hot oven to a nice color.

#### 172. FLOUNDERS, ADMIRAL.

##### *Limandes à l'Amiral.*

Remove the fillets and skin, season with salt and pepper, put them in a buttered sauté pan; cover with white wine and fish stock No. 313; place a buttered paper over and place it in a slack oven. When done, dress the fillets on a hot platter. Reduce the stock with Velouté sauce No. 317; let boil for a few moments; incorporate

some lobster butter No. 364, and thicken with some raw egg-yolks. Heat the sauce without boiling; surround the fillets with crawfish tails, mushrooms, truffles and fish quenelles No. 376. Strain the sauce and pour it over the fish; garnish around with fried oysters à la Villeroi No. 382. Serve very hot.

173. FILLETS OF FLOUNDERS,  
CHEVALIER.

*Filets de Limandes à la Chevalier.*

Remove the fillets and skin; season and place them in a buttered sautoir, cover with white wine and fish stock No. 313, place it in a slack oven and cook. When done, dress the fillets on a hot platter and surround them with shrimps and mushrooms; reduce the liquor, add the same quantity of Velouté No. 317, and as much tomato sauce No. 355; let boil for a few moments; incorporate some lobster butter No. 364; season and strain. Pour the sauce over the fillets and serve.

174. FROSTFISH, MEUNIÈRE.

*Tacaud à la Meunière.*

Clean and wash a medium-sized frostfish, season with salt and pepper, roll into flour, fry in a frying pan in clarified butter to a nice color. When done, lay it on a hot platter; besprinkle the fish with chopped parsley and lemon juice; pour over some brown butter (hazelnut color); garnish the platter with slices of lemon, and serve very hot.

175. FROSTFISH BROILED, RAVIGOTE.

*Tacaud Grillé à la Ravigote.*

Select a nice frostfish weighing about twelve ounces, clean and wash it; season with salt and pepper; besprinkle with oil, and broil over a medium fire for about twelve minutes to a nice color. When done, put it on a hot platter; pour

over two ounces of ravigote butter No. 366; garnish the fish with parsley branches and a half lemon cut in two, then serve.

176. FROSTFISH, BOURGERMEISTER.

*Tacaud à la Bourgermeister.*

Clean and wash the fish, season and place it on a buttered baking pan; besprinkle with chopped onions; pour over a little melted butter, and bake in a moderate oven to a fine color. Moisten with white wine, basting the fish frequently while cooking. When done, dress the fish on a hot platter; reduce the liquor, thicken with a piece of fresh butter; add some finely-chopped chives, a teaspoonful of fish glaze No. 316, some sliced mushrooms and a little lemon juice. Heat the sauce without boiling, pour it over the fish; besprinkle the top with finely-chopped parsley, and serve.

177. GUDGEONS FRIED, TARTAR SAUCE.

*Goujons Frits, Sauce Tartare.*

Clean and wash, dip them in milk, after which roll in flour; place them in a frying basket and plunge into hot frying lard or butter for about three minutes. Fry them crisp and dress on a folded napkin; garnish with fried parsley and lemons. Serve separately a sauceboat of Tartar sauce No. 354.

178. DEVEILED GUDGEONS, NORFOLK.

*Goujons Diablés à la Norfolk.*

Clean and wash the gudgeons, season with salt and cayenne pepper. Dilute a tablespoonful of English mustard with milk, add two eggs and a little Lea & Perrins sauce; beat well together and strain. Roll the fish in crackermeal, after which dip them in the egg batter; roll them again in crackermeal, and fry to a nice color. When done, dress on a folded napkin, and garnish with fried parsley and lemons. Serve separate a sauceboat of sauce figaro No. 333.



## 179. BROILED HADDOCK, LAGUIPIERRE.

*Aiglefin Grillé, Laguipierre.*

Clean and wash; cut off the head, and cut the fish across in one and-a-half inch thick slices. Lay them in a sautoir and cover with a court bouillon No. 311. Set on the fire and boil. At the first boil, set the fish on the side of the range, and let simmer for about fifteen minutes. Drain off the fish, remove the skin and take out the middle bone. Dress the fish on a folded napkin, garnish with whole parsley and potatoes hollandaise No. 383. Serve separate a sauceboat of sauce Laguipierre No. 337-B.

## 180. HADDOCK, ST. LEU.

*Aiglefin à la St. Leu.*

Boil the fish the same as above, No. 179; drain and dress on a hot platter; remove the skin and the middle bone; cover the fish with a lobster sauce No. 338, and garnish with some shrimps and mushrooms cut into small dice.

## 181. HADDOCK, BERCHOUX.

*Aiglefin à la Berchoux.*

Boil the same as No. 179. When done, drain and dress the fish on a hot platter. Have ready a Normande sauce No. 346, some carrots, mushrooms, celery and leeks cut into a small julienne and cooked in butter. Mix the vegetables with the sauce, pour it over the fish, and besprinkle the surface with finely-cut-up chives, then serve.

## 182. HADDOCK FLORENTINE.

*Aiglefin à la Florentine.*

Clean and boil the fish the same as No. 179. When done, dress the fish on a hot platter; remove the skin and middle bone, and cover with Genoise sauce No. 334, to which add capers, pickles, and lobster cut into small dice; then serve.

## 183. HALIBUT, SILESIAN.

*Flétan à la Silisienne.*

Trim a nice halibut weighing about eight pounds, cut it into steaks weighing about twelve ounces. Set them in a sautoir and cover with court bouillon No. 311. Set on the fire and boil. At the first boil, place the sautoir on the side of the range, and let boil slowly for about ten minutes longer; drain and remove the skin and middle bone. Dress on a folded napkin, and garnish around with fried oysters Villeroi No. 382, and croquettes of fresh mushrooms No. 372. Serve separate a sauceboat of parsley sauce No. 350.

## 184. HALIBUT, ST. MALO.

*Flétan à la St. Malo.*

Cut some nice halibut steaks the same size as above (No. 183); season with salt and pepper, place them in a buttered sautoir, cover to their height with white wine and fish stock No. 313; set on the fire and boil. Cover with a buttered paper, place it in a medium oven, and cook slowly till done. Dress the fish on a hot platter, remove the skin and center bone; reduce the liquor, and thicken with some raw egg-yolk and lobster butter No. 364. Strain the sauce through a cheese cloth, pour it over the fish, and serve very hot.

## 185. HALIBUT, PRINTANIER.

*Flétan à la Printanier.*

Cut a nice halibut steak weighing about twelve ounces, place it into a buttered sauteuse, season with salt and pepper, moisten with white wine and fish stock No. 313, place it in a moderate oven, and let cook. When done, dress the steak on a hot platter. Reduce the liquor, and thicken with a little velouté No. 317, three egg-yolks, and two ounces of Ravigote butter No. 366; obtain a nice green color. Fill two baskets made out of lemons, with a macedoine of vegetables. Make two nice fish quenelles, No. 376, with a teaspoon, decorate

with fanciful cuts of truffles, and poach. Pour the sauce over the fish, set around the two baskets, the two quenelles and two half-heart-shaped bread croûtons; then serve.

186. CHICKEN OR YOUNG HALIBUT,  
RICHARD DOLBY.

*Jeune Flétan à la Richard Dolby.*

Trim a nice young halibut weighing about five pounds, cut it into steaks weighing about eight ounces, season with salt and pepper; cover both sides with a layer of villeroi sauce No. 357; immerse entirely in beaten eggs, and roll in bread crumbs. Fry the steaks slowly in frying fat, or in clarified butter, for about twelve minutes to a nice color. When done, place them on a hot platter covered with a well reduced tomato sauce No. 355; then serve.

187. FILLETS OF HALIBUT, INDIAN  
STYLE.

*Filets de Flétan à l'Indienne.*

Pare the fillets half-heart shape, season with salt and pepper; lay them in a buttered sauté pan; cover with white wine and fish stock No. 313; cook the fillets slowly. When done, place them on a border of plain cooked rice, reduce the liquor and thicken with a little velouté No. 317; add a little curry powder, and let boil for a few moments. Incorporate slowly some raw egg yolks and a piece of fresh butter (without letting boil); season to taste, strain the sauce through a cheese cloth; pour it over the fish, and serve very hot.

188. FILLETS OF HALIBUT, ANCIENT  
STYLE.

*Filets de Flétan à l'Ancienne.*

Pare the fillets half-heart shape, season with salt and pepper; cover one side with a fish force-meat No. 395; besprinkle with chopped lobster coral, and decorate with sour pickles. Place them

in a buttered sautoir; moisten to half their height with fish stock No. 313; set on the fire and boil slowly. Cover them with a buttered paper, place in a medium hot oven till done. Cover the bottom of a platter with a Venitian sauce No. 359, place the fillets on top, and garnish around with trussed crawfish and half-heart-shaped bread croûtons fried in butter.

189. FILLETS OF HALIBUT, BELLA.

*Filets de Flétan à la Bella.*

Take off the fillets and trim them half-heart shape, season with salt and pepper; cover one side with fish forcemeat No. 395; garnish the surface with finely-chopped sweet Spanish peppers and some finely-chopped string beans. Surround each fillet with a nice fish border No. 395, place them on a buttered gratin pan, cover to half their height with fish stock No. 313 and a little white wine; set on the fire and boil. Cover with a buttered paper, place them in a moderate oven till done; drain off the liquor into a small sauce pan, add a little velouté No. 317, and let boil for a few moments; thicken with raw egg-yolks and fresh butter; heat well without boiling; season to taste, and strain. Cover the bottom of a hot platter with the sauce, place the fish on top, and serve.

190. FILLETS OF HALIBUT, BAUCHANAY.

*Filets de Flétan à la Bauchanay.*

Pare the fillets half-heart shape, season with salt and pepper, place them in a buttered sautoir, cover them with cider, set on the fire and boil. Cover with a buttered paper, place it in a slack oven and let cook. When done, dress the fillets on a hot platter; reduce the liquor with some half glaze No. 335; season, and finish with a piece of lobster butter No. 364; garnish around with some sliced truffles and fish quenelles No. 376; pour the sauce over the fish, and serve.

## 191. PAUPIETTES OF HALIBUT, CAREME.

*Paupiettes de Flétan à la Carême.*

Prepare some thin fillets about eight inches long and one-and-a-half inch wide, flatten them down with a knife, season with salt and pepper; cover one side with a fish forcemeat No. 395, mixed with half as much Duxelle No. 373; roll into cork-shaped pieces, and fasten with thin wooden skewers. Place them into a buttered sautoir, moisten to half their height with fish stock No. 313, set on the fire and let boil. Cover with a buttered paper, place it in a moderate oven and let cook. When done, dress them on a buttered gratin dish; garnish around with a potato border No. 404; reduce the stock with a little cream sauce No. 325; add some sliced fresh mushrooms, fried in butter, and a little finely-cut-up chives. Pour the sauce over the fillets, besprinkle the top with bread crumbs and melted butter, brown in a very hot oven to a nice color, and serve.

192. PAUPIETTES OF HALIBUT,  
DRAGOMIROFF.*Paupiettes de Flétan à la Dragomiroff.*

Prepare the same as above (No. 191). Cover one side with fish forcemeat No. 395, and with Russian caviar; roll them cork-shaped, and place in a buttered sautoir with finely-chopped shallots; cover to half their height with fish stock No. 313 and champagne; set on the fire. Cover with a buttered paper, place in a moderate oven and cook until done. Dress the fillets on a hot platter, and garnish around with some blanched oysters, shrimps, mushrooms, and truffles, all cut in thin slices. Reduce the liquor; thicken with a little Velouté No. 317, raw egg-yolks, and fresh butter; season and strain. Pour the sauce over the fish, and garnish the dish with some half-heart-shaped bread croûtons covered with caviar; dip the points in some chopped hard-boiled eggs (the yellow and

the white chopped separately), some in chopped parsley, and the others in chopped lobster coral.

### 193. TIMBALES OF HALIBUT, TALLEYRAND.

#### *Timbales de Flétan à la Talleyrand.*

Butter some small timbale molds, besprinkle with chopped truffles and chopped lobster coral; set them in chopped ice for a few minutes; cover the bottom and sides with a fish forcemeat No. 395, made from halibut, and place in the center a salpicon of lobster, truffles, and mushrooms No. 393. Cover the top with the same forcemeat, flatten the surface with a knife; place the timbales in a sautoir, fill it to half the height with boiling water, set on the fire to boil. Remove it at first boil; cover with a buttered paper, and place in a moderate oven for about ten minutes. Unmold them on a clean cloth. Cover the bottom of a hot platter with a sauce Normande, No. 346, place the timbales on top, and serve very hot.

### 194. FINNAN HADDIE, RECTOR STYLE.

#### *Aiglefin Fumé à la Rector.*

Split a finnan haddie weighing two pounds, take off the bones and skin, lay it on a buttered baking pan or a gratin dish; besprinkle the top with finely-chopped onions; place around four peeled boiled potatoes, kneaded in a towel; season with salt and pepper; add a piece of fresh butter to each potato, and a little grated nutmeg. Mix well together, and put the potatoes in the same shape as before; place them around the fish, besprinkle all with slightly melted butter, and place into a slack oven to bake; moisten with a little white wine, and baste frequently while cooking. When nearly done, pour over a little thin cream sauce No. 325, well seasoned; besprinkle with chopped parsley. Finish by baking in a hot oven to a nice color.

## 195. FINNAN HADDIE, GOURMET.

*Aiglefin Fumé, des Gourmets.*

Prepare the same as above (No. 194), without the cream sauce. When done, pour over two tablespoonfuls of fleurette butter No. 362, to which you add some sliced fresh mushrooms fried in butter, and a little chopped fresh tarragon; serve hot.

## 196. FINNAN HADDIE. DELMONICO.

*Aiglefin Fumé à la Delmonico.*

Remove all the bones and skin from a fish weighing about two pounds; cut it into one inch square pieces; blanch; drain, and fry lightly in two ounces of fresh butter; season with a little cayenne pepper; add two gills of sherry wine and half a pint of rich cream; let cook for five minutes, thicken with a little cream sauce No. 325; add two chopped hard-boiled eggs and a piece of fresh butter; season to taste, and incorporate two raw egg-yolks diluted with a little cream; heat up without boiling. Serve in a chafing dish, with four slices of fresh-made toast on the side.

## 197. FINNAN HADDIE, NEWBERG.

*Aiglefin Fnmé à la Newberg.*

Blanch the same as above (No. 196), fry lightly in butter, moisten with two gills of sherry wine, and add one pint of good cream; let boil slowly for about ten minutes; thicken with five raw egg-yolks, diluted with cream, and one ounce of fresh butter; stir on the fire without boiling. When it begins to thicken, serve in a chafing dish, with four pieces of fresh-made toast on the side.

198. BROILED FINNAN HADDIE,  
BATELIÈRE.*Aiglefin Fumé, Grillé à la Batelière.*

Split the fish lengthwise in two, remove all the bones and skin, immerse in oil, and lay it between

an oiled oyster broiler. Broil for about ten minutes to a nice color. When done, place the fish on a hot platter, pour over two tablespoonfuls of maître d'hôtel butter No. 365; garnish around with parsley branches and lemon. Serve very hot.

199. FINNAN HADDIE, CUBAN STYLE.

*Aiglefin Fumé à la Cubienne.*

Prepare the same as des Gourmets (No. 195). When half cooked, cover the fish with a Creole sauce No. 326, with chopped red peppers (pimentos); garnish around with a potato border, and finish by baking to a nice color.

200. BROILED FRESH HERRINGS,  
COLEMAN.

*Harengs Frais à la Coleman.*

Clean, wash and wipe dry; season with salt and pepper; besprinkle with oil, and broil over a brisk fire for about eight to ten minutes to a nice color. When done, place them on a hot platter, pour over a very highly-seasoned mustard sauce No. 340, and serve.

201. BROILED HERRINGS, LOUISE.

*Harengs Grillés à la Louise*

Prepare the same as above (No. 200), only cover the broiled herrings with the anchovy sauce No. 321, instead of mustard sauce, and garnish the top with anchovy fillets.

201 a. SALT HERRINGS, GASTRONOME.

*Harengs Salés à la Gastronom.*

Soak the herrings in water for five hours, changing the water a couple of times; split them in two, unsalt them a couple of hours longer in milk; drain and wipe dry; fry them in clarified butter. Dress some mashed potatoes on a gratin dish, place the herrings on top; pour over a sauce Italienne, No. 340; besprinkle with bread crumbs, and bake in a hot oven to a nice brown color.



## 202. KINGFISH SAUTÉD, MIGNONETTE.

*Kingfish Sauté à la Mignonette.*

Clean, wash and wipe dry; season with salt and pepper; roll in flour, and fry in clarified butter to a nice color. When done, place the fish on a hot platter; besprinkle the surface of the fish with chopped parsley, some crushed mignonette, some chopped fresh tarragon, and a little lemon juice. Before serving, pour over two ounces of brown butter (hazelnut color), and garnish the platter with fanciful cut slices of lemon.

## 203. KINGFISH, BOURGUIGNONNE.

*Kingfish à la Bourguignonne.*

Clean, wash and wipe dry; season with salt and pepper; lay the fish in a buttered sautoir, cover the bottom of the pan with finely-sliced shallots; set on the fire, and fry to a light color; moisten to half its height with claret and fish stock No. 313, basting frequently while cooking. When done, dress the fish on a hot platter; reduce the liquor, and thicken with half glaze No. 335; garnish around the fish with some sliced truffles, mushrooms, crawfish tails, and fish quenelles No. 376. Finish the sauce with a piece of fresh butter, a little lemon juice, and some chopped parsley; pour the sauce over, and serve.

## 204. FILLETS OF KINGFISH, BAHAMA.

*Filets de Kingfish à la Bahama.*

Take off the filets from the fish, remove all the bones and skin; season with salt and pepper; place them in a buttered sautoir; cover to half their height with fish stock No. 313. Cover with a buttered paper, place it into a slack oven and cook until done. Dress the filets on a hot platter; thicken the stock with a little kneaded butter No. 363, let boil for a few minutes; incorporate two raw egg-yolks and two ounces of shrimp butter No. 368; heat well, without boiling; strain the sauce, add some shrimps cut into

small dice; pour the sauce over the fillets, bestrew the top with finely-chopped parsley, and serve very hot.

#### 205. FILLETS OF KINGFISH, BRITANNIA.

##### *Filets de Kingfish à la Britannia.*

Take off the fillets of a kingfish weighing one pound, remove the bones and skin; season with salt and pepper; place them in a buttered sautoir, cover with white wine, set on the fire and boil. Cover with a buttered paper, and place it in a slack oven to cook. When done, dress the fillets on a hot platter; garnish with some cooked lobster cut into small slices and fried in butter, some mushroom heads, and mussels No. 63. Reduce the liquor, thicken it with four raw egg-yolks and three ounces of ravigote butter No. 366; stir on the fire till thick, without boiling; season to taste. Pour the sauce over the fish, and serve very hot.

#### 206. FILLETS OF KINGFISH, LONG BEACH.

##### *Filets de Kingfish à la Long Beach.*

Take off the fillets, remove the bones and skin; season with salt and pepper, and roll in flour. Cover both sides with a layer of Villeroi Cardinal No. 358; dip them afterwards in beaten eggs, and roll in bread crumbs. Fry to a nice color; dress on a folded napkin, and garnish with whole parsley and lemons. Serve separate, a sauce boat of Rémoulade sauce No. 352.

#### 207. FILLETS OF KINGFISH, MAINTENON.

##### *Filets de Kingfish à la Maintenon.*

Take off the fillets from a kingfish, remove all the bones and skin, pare them half-heart-shape, season with salt and pepper, and place them in a buttered sautoir; moisten with white wine; set on the fire and let boil; cover with a buttered paper. Place the fillets in a moderate oven, and let cook. When done, dress the fillets on a hot platter,

garnish around with blanched oysters and fish quenelles No. 376. Have a lobster sauce No. 338 ready, to which you add the reduced white wine; mix well together, pour it over the fish, and serve.

208. GRENADINS OF KINGFISH,  
INDOSTAN.

*Grenadins de Kingfish à l'Indostan.*

Take off the fillets, remove all the bones and skin, pare them half-heart-shape, lard them with finely-cut larding pork, season with salt and pepper, and place them in a buttered sautoir. Moisten to half their height with fish stock No. 313, place in a hot oven and cook. When done, dress the fillets on a "risotto, with saffron" No. 391; reduce the liquor, thicken with a little kneaded butter No. 363; add one tablespoonful of curry powder. Let the sauce boil for about ten minutes; incorporate slowly some raw egg-yolks, diluted with a little cream and a piece of fresh butter; strain the sauce, pour it over the fish, and serve; garnish around with half-heart-shaped bread croûtons fried in butter.

209. FRESH MACKEREL, BROILED,  
MAITRE D'HOTEL.

*Maquereau Frais Grillé Maître d'Hôtel.*

Split a fresh mackerel lengthwise in two, take off the middle bones and pare; season with salt and pepper; roll into oil and broil over a brisk fire to a nice color till done. When done, dress the mackerel on a hot platter; pour over two tablespoonfuls of maître d'hôtel butter No. 365, and serve very hot. Garnish with parsley and pieces of lemon.

210. FRESH MACKEREL, BROILED,  
ANCHOVY BUTTER.

*Maquereau Frais Grillé au Beurre d'Anchois.*

Prepare the same as above (No. 209), only replace the maître d'hôtel butter with an anchovy butter No. 360.

## 211. FRESH MACKEREL, LAUSANNE.

*Maquereau Frais à la Lausanne.*

Split the fish lengthwise in two, take off the bones and skin; place the fish in a baking pan or gratin dish; season with salt and pepper; cover the bottom with finely-chopped shallots; place it in the oven, and bake to a fine color; moisten with white wine, basting frequently while cooking. When done, drain the liquor into a sauté pan; reduce; add a little cream sauce, some chopped mushrooms, some chopped parsley, and a piece of fresh butter; cover the fish with the sauce, besprinkle the top with bread crumbs, a little melted butter, and bake to a nice color in a hot oven.

## 212. SPANISH MACKEREL, FLEURETTE.

*Maquereau Espagnol, Fleurette.*

Cut off the head and split the fish lengthwise in two; take off all the bones, wash and wipe dry; season with salt and pepper, roll in oil and broil over a brisk fire to a nice color. When done, dress on a hot platter; pour over the fish two tablespoonfuls of fleurette butter No. 362, and garnish with whole parsley and pieces of lemon.

## 213. SPANISH MACKEREL, JOAN OF ARC.

*Maquereau Espagnol à la Jeanne d'Arc.*

Raise the fillets, pare them half-heart-shape; season with salt and pepper, place them on a platter, and marinate them for two hours by adding some sliced onions, carrots, bay leaf, cloves, black pepper, parsley, celery, and a little lemon juice; cover to their height with white wine, after which drain the fillets and wipe dry; roll them in melted butter and fresh bread crumbs; place them between an oiled oyster broiler, and broil over a slow fire to a nice color. When done, dress the fillets on a hot platter; reduce a velouté sauce No. 317, add the stock in which the fish has been marinated, let boil for about ten minutes; finish the sauce by

incorporating two ounces of lobster butter No. 364; season to taste. Strain and serve the sauce separate, in a sauce boat; garnish the fish with whole parsley and pieces of lemon.

#### 214. FILLETS OF SPANISH MACKEREL, LIVOURNAISE.

*Filets de Maquereau Espagnol, Livournaise.*

Split a Spanish mackerel lengthwise in two, take off the bones and skin, pare the fillets half-heart-shaped; season with salt and pepper, and place them in a buttered sautoir; cover with white wine and fish stock No. 313; set on the fire and boil. When done, place the fillets on a buttered gratin dish; reduce the liquor with some half glaze No. 335, and tomato sauce No. 355; add a little chopped parsley; pour the sauce over the fillets, besprinkle the top with bread crumbs and a little melted butter; set into a hot oven, and brown to a nice color.

#### 215. FILLETS OF SPANISH MACKEREL, MEISSONIER.

*Filets de Maquereau Espagnol à la Meissonier.*

Cut some carrots, onions, leeks and celery into a small julienne; season with salt and a little powdered sugar; fry colorless in butter in a sauté pan; moisten with a little fish stock No. 313, and cook for half an hour. When done, set it aside. Split a mackerel lengthwise in two, take off all the bones and skin, pare them half-heart-shape; season, and place them on top of the cooked vegetables. Moisten to their height with white wine, set on the fire and boil; cover with a buttered paper, then place into a moderate oven and cook until done. Dress the fillets on a hot platter, add some fish velouté to the vegetables, let cook for a few minutes, and thicken with two raw egg-yolks and a piece of fresh butter; heat up well, without boiling; season to taste; pour the sauce over the fillets and besprinkle the top with chopped parsley.

## 216. SALT MACKEREL, BOILED.

*Maquereau Salé, Bouilli.*

Soak a salt mackerel for about twenty-four hours in fresh water, changing the water three times; remove the middle bone, lay the fish in a sautoir, cover with water, set on the fire, and let boil slowly for about ten minutes; drain the fish, and dress it on a hot platter; garnish with whole parsley and pieces of lemon, and pour over a little melted butter. Serve some melted butter separate in a sauce boat.

## 217. BROILED SALT MACKEREL.

*Maquereau Salé, Grillé.*

Prepare the same as above (No. 216). At the first boil, take the fish out of the water, place it between an oiled double oyster broiler, and broil over a hot fire to a fine color. When done, dress the fish on a hot platter; pour over a tablespoonful of maître d'hôtel butter No. 365; garnish around with parsley branches and pieces of lemon. Serve very hot.

## 218. FRIED SALT MACKEREL.

*Maquereau Salé, Frit.*

Take a salt mackerel which has been soaked for twenty-four hours (as in No. 216); remove the bones and wipe dry; roll in flour, and fry the fish in a frying pan in clarified butter to a nice color. When done, dress the fish on a hot platter; garnish around with whole parsley and pieces of lemon.

## 219. FRIED PERCH WITH SALT PORK.

*Perches Frites avec du Lard Salé.*

Select some medium-sized yellow perch, cut off the heads, take out the inside, and with a sharp knife cut the skin on the back of the fish, and take it off; wash and wipe dry; season with salt and pepper; roll them in flour, and fry in a frying pan with clarified butter to a nice color. At the same time, cut some thin slices of salt pork (as many as perch); roll the salt pork in flour, and fry it in the

same pan with the perch, to a nice color. When done, drain and dress the perch on a hot platter; place on each perch a slice of fried salt pork; garnish them with whole parsley and pieces of lemon.

220. PERCH SAUTÉD, MEUNIÈRE.

*Perches Sautées, Meunière.*

Clean and prepare the same as above, without the salt pork. When done, dress them on a hot platter; besprinkle with chopped parsley and lemon juice; pour over some brown butter (hazelnut color), and garnish the dish with fanciful cut slices of lemons.

221. FRIED PERCH, SAUCE FIGARO.

*Perches Frites, Sauce Figaro.*

Fry the perch same as above (No. 220). When done, dress them on a hot platter; garnish with whole parsley and lemons. Serve separately a sauce Figaro No. 333, in a sauce boat.

222. FRIED PERCH, POLONAISE.

*Perches Frites à la Polonaise.*

Clean and take off the skin, wash and wipe dry; season with salt and pepper; roll them in flour, melted butter and bread crumbs; fry in a frying pan in clarified butter to a nice color. When done, dress them on a hot platter; garnish with parsley branches and lemons. Serve separate a sauce boat of tomato sauce No. 355, mixed with a little grated horseradish.

223. PERCH, MAINTENON.

*Perches à la Maintenon.*

Clean an skin the perch, split and lay them open, take out the backbone; season with salt and pepper; cover one side with a salpicon royal No. 393; cover the surface of the salpicon with a fish forcemeat No. 395, and decorate them nicely with the same forcemeat. Place the perch in a buttered sautoir, cover the bottom with white wine and fish stock

No. 313, set on the fire and boil. Cover them with a buttered paper, place into a moderate oven and cook until done. Drain the liquor into another saucepan, and reduce it with a little velouté No. 317; thicken with some raw egg-yolks, a piece of fresh butter and a little lemon juice; strain the sauce, pour it on a hot platter and place the perch on top.

#### 224. PIKE, STUFFED, AMERICAN STYLE.

##### *Brochet Farci à l'Americaine.*

Clean and wash a pike weighing about four pounds, wipe dry; season with salt and pepper; stuff it with the preparation No. 399. Sew up the open places with thin twine, to prevent the stuffing from coming out. Lay the fish into a braisiere, the bottom covered with sliced onions, carrots, celery, parsley branches, bay leaf, whole spices and cloves; pour some melted butter over the fish, place it in a hot oven and bake to a fine color. When half cooked, add a pint of Rhine wine and some fish stock No. 313, basting the fish frequently while cooking. When done, dress the fish on a hot platter. Reduce the liquor, and thicken with some half glaze No. 335 and as much velouté No. 317; boil for about ten minutes, skim well; add a piece of fresh butter, the juice of a lemon, and strain. Take off the twine with which the fish has been sewed up; pour the sauce over the fish; garnish with baskets made out of lemons, fill them with whole parsley, and place some Hollandaise potatoes No. 383 around the fish. Serve very hot.

#### 225. SUPREMES OF PIKE, CONDÉ.

##### *Supremes de Brochet à la Condé.*

Cut off the head, split the fish through the center, remove all the bones and skin. Cut some small fillets, pare them half-heart-shape; season with salt and pepper; cover one side with a fish forcemeat No. 395; arrange them in a buttered



sautoir, and cover the bottom with white wine; set on the fire and boil. Cover with a buttered paper, and place it in a moderate oven. When done, dress the fillets on a hot platter; garnish around with crawfish tails and mushrooms; reduce the liquor with the same quantity of velouté No. 317, and tomato sauce No. 355; thicken with some raw egg-yolks and a piece of fresh butter. Strain the sauce, pour it over the fish and garnishing; decorate the platter with some half-heart-shaped bread croûtons fried in butter.

226. PAUPIETTES OF PIKE, ST. VALLIER.

*Paupiettes de Brochet à la St. Vallier.*

Split the fish in two, remove all the bones and skin; cut it into eight-inch long, by two-inch wide, by half-inch thick pieces; season with salt and pepper; cover one side with a fish forcemeat No. 395, fold each fillet together, place them in a buttered sautoir, moisten to half their height with white wine and fish stock No. 313, set on the fire and let boil. Cover with a buttered paper, and place it in a moderate oven, until done. Dress the fillets on a hot platter; garnish around with mushroom heads, fish quenelles No. 376, truffles cut in round slices, shrimps, olives, and mussels. Reduce the liquor with the same quantity of velouté No. 317; thicken with some raw egg-yolks and some crawfish butter No. 361; season to taste, and strain the sauce; pour it over the fish and garnishing, and serve very hot.

227. PIKE, STUFFED, ROYAL STYLE.

*Brochet Farci à la Royale.*

Prepare and stuff the same as No. 224. When cooked, place the fish on a hot platter; garnish with slices of cooked lobster fried in butter to a nice color, some mussels cooked à la marinière (No. 63) and taken out of the shell, mushroom heads sautéed in butter, and some fried Parisian potatoes No. 386. Reduce the stock from the fish;

thicken with some tomato sauce No. 355, a piece of fresh butter, a little fish glaze No. 316; strain the sauce, add the juice of a lemon and a little finely-cut-up chives; pour it over the fish, and garnish around with some trussed crawfish and half-heart-shaped bread croûtons fried in butter.

#### 228. BAKED PIKE, PORTUGUESE.

##### *Brochet au Gratin à la Portugaise.*

Split a pike weighing about four pounds, remove all the bones and skin, lay it on a buttered oval gratin pan; season with salt and pepper and scatter with pieces of fresh butter; set in a slack oven; moisten with white wine, basting frequently while cooking. Fry some chopped onions in butter to a nice color; add some sliced fresh mushrooms and four peeled fresh tomatoes, cut into small pieces; season with salt and pepper, and cook for about five minutes. Reduce the liquor in which the fish has been cooked, and add it to the tomatoes. Cover the fish with this preparation; besprinkle the top with bread crumbs and melted butter; bake in a hot oven to a nice color; pour a little tomato sauce No. 355 around the fish, and bestrew the surface with chopped parsley.

#### 229. BAKED PICKEREL, MEXICAN STYLE.

##### *Brocheton au Gratin à la Mexicaine.*

The same as above, No. 228, but instead of covering the fish with the tomatoes, cover it with a créole sauce No. 326, with some red pepper (pimentos) cut into a small julienne; mix together, besprinkle the top with bread crumbs, and brown in a hot oven to a nice color.

#### 230. FRIED POMPANO.

##### *Pompano Frit.*

Select a nice pompano weighing one and-a-half pounds, cut off the head and split the fish lengthwise in two, remove all the bones, season with salt and pepper and roll in flour; fry in a frying

pan in clarified butter to a nice color; drain and dress on a hot platter; garnish with whole parsley and pieces of lemon.

### 231. POMPANO, MEUNIÈRE.

#### *Pompano à la Meunière.*

Prepare the pompano the same as above, No. 230. When cooked, besprinkle the top with finely-chopped parsley and lemon juice. Pour over two ounces of brown butter (hazelnut color) and decorate the platter with fanciful cut slices of lemons, which dip in chopped parsley.

### 232. POMPANO, CARDINAL.

#### *Pompano à la Cardinal.*

Split a pompano, take off the skin, season and place it on a buttered oval gratin dish, moisten with white wine; set in the oven and bake, basting frequently while cooking. When done, drain the liquor into a sauté pan, add two tablespoonfuls of duxelle No. 373, chopped parsley and some finely-chopped red pepper (pimentos); moisten with some half glaze No. 335 and a little tomato sauce No. 355. Let cook for about five minutes and skim well; season to taste; pour the sauce over the fish, besprinkle the top with bread crumbs and melted butter. Decorate the border of the platter with fanciful cuts of pimentos, place under a gas salamander, brown quickly under a hot fire and serve.

### 233. POMPANO MORNAY.

#### *Pompano à la Mornay.*

Split a nice pompano weighing about two pounds, take off all the bones and skin. Cut each half into four fillets, pare them half-heart-shape; season with salt and pepper, and place them into a buttered sautoir; cover with white wine; cook and finish the same as Fillets of Bass, Mornay, No. 130.

## 234. CUTLETS OF POMPANO, POMPADOUR.

*Cotelettes de Pompano à la Pompadour.*

Select a pompano weighing two pounds, split it in two, remove all the bones and skin. Cut each half in three pieces, pare them in the shape of a cutlet, season with salt and pepper. Cover one side of the fillets with a salpicon royal No. 393; cover the surface with a fish forcemeat and decorate with fanciful cuts of truffles. Set them into a buttered sautoir, cover the bottom with white wine and fish stock No. 313; place them into a moderate oven and cook. When done, drain the liquor and strain it into lobster sauce No. 338; pour the sauce on a hot platter, place the fillets on top and garnish around with some crawfish tails, mushrooms, truffles and quenelles No. 376; then serve.

## 235. FILLETS OF POMPANO, ST. MARIE.

*Filets de Pompano à la St. Marie.*

Pare the fillets half-heart-shape, season with salt and pepper, place them into a buttered sautoir; cover with white wine and fish stock No. 313; set on the fire, and let cook slowly. When done, dress the fillets on a hot platter and garnish around with shrimps, mushrooms and fish quenelles No. 376. Reduce the liquor, add some fish velouté No. 317, let boil for a few minutes, and thicken with raw egg-yolks and some fresh butter; season to taste and strain. Pour the sauce over the fillets, and besprinkle the surface lengthwise with chopped red beef tongue, and across with finely-chopped truffles, obtaining the semblance of a cross.

## 236 FILLETS OF POMPANO, MARIE STUART.

*Filets de Pompano à la Marie Stuart.*

Take off the fillets, pare them half-heart-shape, season with salt and pepper; cover one side with

a fish forcemeat No. 395, and garnish on top with a macedoine of vegetables sautéed in butter and well seasoned; place them in a buttered sautoir, moisten with white wine and set on the fire. Cover with a buttered paper and place it in a moderate oven until done. Dress each fillet on top of a croûton made out of an egg plant, the same shape and size as the fillets; season the croûtons with salt, roll in flour; after which, in beaten eggs, then in bread crumbs, and fry in hot lard or butter to a nice color. Place the fillets on top of the croûtons. Cover the bottom of a hot platter with a Mornay sauce No. 339, dress the fish on top, and serve very hot.

### 237. FILLETS OF POMPANO, MOSCOVITE.

#### *Fillets de Pompano à la Moscovite.*

Split a pompano in two, take off the skin, pare the fillets half-heart-shape, season with salt and pepper; cover one side with a fish forcemeat No. 395; decorate half with caviar, and the other half with chopped red peppers (pimentos); place them in a buttered sautoir and cover the bottom with white wine; set on the fire and let boil. Cover with a buttered paper, and place into a moderate oven. When done, drain the liquor, add some thin cream sauce No. 325. and let reduce for a few minutes; season to taste, and add some grated horseradish. Cover the bottom of a platter with the sauce, set the fillets on top; garnish with half-heart-shaped bread croûtons fried in butter.

### 238. PORGIES FRIED WITH BACON.

#### *Porgies Frites, aux Petites Salées.*

Clean and wash the fish, season with salt and pepper, roll them in flour, and fry in a frying pan in clarified butter to a nice color. At the same time fry some thin slices of bacon in the same pan with the fish to a nice color. When done, dress the fish on a hot platter, place the fried

slices of bacon on top; garnish with whole parsley and pieces of lemon.

239. PORGIES, SAUCE GENEVOISE.

*Porgies, Sauce Genevoise.*

Select a nice size fish; clean, wash, and wipe dry; arrange the fish in a buttered baking pan, the bottom covered with sliced onions, carrots, parsley, bay leaf, cloves, allspice; set on the fire and fry to a nice color. Moisten to half its height with claret and fish stock No. 313, place into a slack oven, basting frequently while cooking. When done, dress the fish on a hot platter. Reduce the stock with the same quantity of half glaze No. 335, let cook for about ten minutes, skim well; add a little lemon juice, a piece of fresh butter, a tablespoonful of anchovy essence, and a little Lea & Perrins sauce; strain the sauce over the fish, and serve.

240. RED SNAPPER, EGG SAUCE.

*Red Snapper, Sauce aux Oeufs.*

Clean and wash a red snapper weighing about six pounds; cut it into ten-ounce slices, or cook whole. Prepare enough court-bouillon No. 311 to cover the fish with; arrange the fish on the grate of the fish kettle in which the court-bouillon has been cooked; place the grate with the fish into the boiling liquid. Let boil for ten minutes, if cut, and about thirty-five minutes, if whole. Drain and dress the fish on a folded napkin; garnish around with whole parsley and boiled Parisian potatoes No. 385. Serve separately a sauceboat of egg sauce No. 332.

241. RED SNAPPER, ANVERSOISE.

*Red Snapper à la Anversoise.*

Boil the same as above (No. 240); garnish around with potatoes hollandaise No. 383, oysters à la Villeroi No. 382, and serve some maître d'hôtel butter No. 365 separate.

## 242. RED SNAPPER, MONTPENSIER.

*Red Snapper à la Montpensier.*

Remove the fillets and skin from the fish, pare the fillets half-heart-shape, season with salt and pepper; cover one side with fish forcemeat No. 395; dredge half with chopped lobster coral, and the other half with chopped pistachios; place them in a buttered sautoir, cover the bottom with fish stock No. 313, set on the fire and boil. Cover with a buttered paper, and place in a moderate oven for about ten minutes. When done, drain the liquor, reduce and strain it into a Venitian sauce No. 359; pour the sauce on a hot platter, place the fillets on top and serve very hot.

## 243. RED SNAPPERS, CALCUTTA.

*Red Snapper à la Calcutta.*

Raise the fillets from the fish; divide them into small fillets, and pare them half-heart-shape; place them in a buttered sautoir, season with salt and pepper, cover with white wine and fish stock No. 313, set on the fire and boil slowly. Cover with a buttered paper, place in a moderate oven until done. Dress the fillets on a border of plain cooked rice mixed with a little fresh butter; season with salt and pepper; drain and reduce the liquor, add some velouté No. 317 and some curry powder diluted with a little milk; let boil for about ten minutes, thicken with some raw egg-yolks and a piece of fresh butter; heat up well, without boiling; strain the sauce, add some sliced mushrooms; cover the fillets with the sauce, garnish around with some half-heart-shaped bread croûtons, and serve.

244. MEDAILLONS OF RED SNAPPER,  
LUCULLUS.*Medaillons de Red Snapper à la Luxullus.*

Split the fish in two; remove the skin and bones.

Cut the fillets into round pieces two-and-a-half inches in diameter, and three-quarters of an inch thick; season with salt and pepper; cover one side with a fish forcemeat No. 395, made with the trimmings from the fish; decorate the surface with fanciful cuts of truffles, beets and pickles. Surround the edge of the fillets with a nice thin border of fish forcemeat; place them on a buttered baking pan; cover the bottom with fish stock No. 313, set on the fire and boil. Cover with a buttered paper, and set in a moderate oven until done. Drain the liquor; reduce it almost completely; strain it into a sauce Normande No. 346, season to taste. Pour it on a hot platter, place the fish on top, and serve.

#### 245. BOILED SALMON, HOLLANDAISE SAUCE.

##### *Saumon Bouilli, Sauce Hollandaise.*

Clean and wash a salmon weighing about ten pounds; cook it whole, or cut it into ten-ounce slices. (The fish taste much better if cooked whole.) Dress the fish, put it into a fish kettle and cover it with a court-bouillon No. 311. Set the fish on the fire and boil. At the first boil, set it on the side of the range, let cook slowly for about forty minutes. When done, dress the fish on a long fish platter, and garnish around with whole parsley and potatoes hollandaise No. 383. Serve separate a sauceboat of hollandaise sauce No. 336.

#### 246. BROILED SALMON STEAK, WITH ANCHOVY BUTTER.

##### *Steak de Saumon Grillé au Beurre d'Anchois.*

Cut a nice steak from the center of the salmon, weighing about twelve ounces; season with salt and pepper, roll in oil, and broil over a medium fire for about ten minutes to a nice color. When done, dress on a hot platter. Take out the middle bone from the fish; pour over two tablespoon-



fuls of anchovy butter No. 360; garnish with whole parsley and pieces of lemon.

247. SALMON STEAK, HARLEQUIN.

*Steak de Saumon à la Harlequin.*

Cut the same as above (No. 246), season with salt and pepper, roll in flour, and fry in clarified butter to a nice color on both sides. Drain off the fat and add a tablespoonful of bordelaise mirepoix No. 406; moisten with two gills of port wine and the same quantity of half glaze No. 335; cover and let cook slowly for about ten minutes. When done, dress the fish on a hot platter. Remove the middle bone and skin, pour the sauce over the steak, and besprinkle the top with chopped parsley.

248. ESCALOOPS OF SALMON, MARÉ-  
CHALE.

*Escalopes de Saumon à la Maréchale.*

Cut some oval slices of salmon three and-a-half inches long, by two inches wide, and one inch thick; season with salt and pepper; roll in flour, afterwards in melted butter and bread crumbs; fry in clarified butter to a nice color. When done, dress on a hot platter, pour over a maître d'hôtel butter No. 365, and garnish with whole parsley and pieces of lemon.

249. GRENADINS OF SALMON, FINAN-  
CIÈRE.

*Grenadins de Saumon à la Financière.*

Cut the fillets half-heart-shape, the same size as above (No. 248); lard them with larding pork; season with salt and pepper; place them in a buttered sautoir, the bottom covered with sliced onions, carrots, parsley, bay leaf, whole black pepper and cloves; set on the fire and fry to a nice color. Moisten with sherry wine and fish stock No. 313; set into a hot oven and bake to a fine color, basting frequently while cooking. When done, dress them crown-shaped on a hot platter;

garnish around with some olives, truffles, mushrooms, fish quenelles No. 376, and crawfish tails; reduce the liquor, add some half glaze No. 335, and let cook for about five minutes; strain the sauce over the fish, and garnish around with trussed crawfish and half-heart-shaped bread croûtons fried in butter.

#### 250. SALMON, PRINCESS STYLE.

##### *Saumon à la Princesse.*

Boil a salmon steak about two inches thick, with court-bouillon No. 311. When done, dress it on a hot dish. Remove the middle bone and the skin; garnish around with artichoke bottoms filled with a mushroom purée No. 389, and cover the fish with a parsley sauce No. 350.

#### 251. SALMON, DUBARRY STYLE.

##### *Saumon à la Dubarry.*

Prepare some fillets the shape of a half heart, season with salt and pepper; stuff one side of each fillet with a purée of green peas No. 387; cover the top with a fish forcemeat No. 395, and besprinkle the surface with chopped parsley; place them into a buttered sautoir, cover the bottom with fish stock No. 313 and white wine; set on the fire and boil. Cover with a buttered paper, and place them in a moderate oven till done; reduce the liquor to a glaze, and strain it into a sauce Montebello No. 342; cover the bottom of a hot platter with the sauce, place the fillets on top; garnish around with half-heart-shaped bread croûtons.

#### 252. SALMON TROUT, AURORA.

##### *Truite Saumonée à l'Aurore.*

Prepare the same as boiled salmon No. 245. When done, dress the trout on a long fish platter, garnish around with potatoes hollandaise No. 383 and whole parsley. Serve separate a sauceboat of Aurora sauce No. 322.

## 253. SALMON TROUT MEUNIÈRE.

*Truite Saumonée à la Meunière.*

Cut off the head of a salmon trout weighing four pounds, split it lengthwise in two, remove the bones and skin, cut each half in two pieces (or leave whole); season with salt and pepper, roll in flour and fry in clarified butter to a nice color. Besprinkle the top with finely-chopped parsley and lemon juice; pour over four ounces of brown butter (hazelnut color), and garnish the platter with thin slices of lemon dipped in chopped parsley.

## 254. BROILED SALMON TROUT, FRESNE.

*Truite Saumonée Grillée à la Fresne.*

Cut off the head and split the trout lengthwise in two; remove all the bones and skin, season with salt and pepper, broil over a brisk fire for about twelve minutes to a nice color. When done, dress the fish on a hot dish; pour over some anchovy butter; garnish the top with some anchovy fillets, and around with some whole parsley and pieces of lemon.

## 255. BROILED SHAD, WITH SORREL.

*Alose Grillée à l'Oseille.*

Clean and wash the fish; remove the roes, and lay them on the side; split the fish down the entire back; remove the spinal bone; season with salt and pepper, roll the fish in oil and broil over a slack fire. Cook the roes the same way. When done, dress the shad with the roes on a hot platter, pour over some maître d'hôtel butter No. 365, garnish with a purée of sorrel No. 388, and serve very hot.

## 256. PLANKED SHAD, NEW YORK STYLE.

*Alose sur Planche à la Mode de New York.*

Clean, wash, and wipe dry a shad weighing about four pounds; split and open it down the back, remove the spinal bone, season with salt and pepper. Place the shad on a buttered cherry-

wood plank, cover the empty space of the plank with salt; besprinkle the shad with melted butter, and bake in a hot oven to a fine color, for about half an hour. When done, remove the salt, garnish around with some Parisian potatoes No. 385, whole parsley, and pieces of lemon; pour over two tablespoonfuls of maître d'hôtel butter No. 365.

257. BAKED SHAD, TOSCA STYLE.

*Alose au Gratin à la Tosca.*

Split a shad weighing about three pounds, remove the spinal bone and skin, season with salt and pepper, place it on a buttered gratin dish; besprinkle with chopped shallots and chopped fresh mushrooms; place it into a slack oven and bake to a nice color; moisten with white wine, basting frequently while cooking. When done, drain the liquor, mix with two tablespoonfuls of maître d'hôtel butter No. 365, a tablespoonful of fish glaze No. 316, some chopped parsley, and a little tomato sauce No. 355; cover the fish with the sauce, besprinkle with bread crumbs, and bake it to a fine color.

258. STUFFED SHAD, PALMYRA.

*Alose Farcie à la Palmyra.*

Clean, wash, and wipe dry; season with salt and pepper. Take out the roes and fry them slowly in butter. When done, let get cold, cut in small dice, and mix with a forcemeat stuffing No. 398. Stuff the shad with this preparation, sew up the open parts; place the fish into a braisière, the bottom covered with sliced onions, carrots, parsley, celery, bay leaf, whole black pepper, cloves, and some garlic; pour some melted butter over the fish, place it in a slack oven, bake to a nice color; moisten with a pint of claret and some fish stock No. 313, basting frequently while cooking. When done, dress the fish on a hot platter. Take off the twine with which the fish has been sewed up, garnish around with potatoes chateau No. 384; reduce

the liquid, add the same quantity of half glaze No. 335, and let boil for about ten minutes; add a piece of fresh butter, the juice of a lemon, a little Lea & Perrins sauce, season to taste and strain it over the fish; sprinkle over with chopped parsley.

259. SHAD ROE, BROILED, RAVIGOTE BUTTER.

*Oeufs d'Alose Grillée au Beurre Ravigote.*

Clean the shad roe, season with salt and pepper, roll in oil, place them between an oiled double broiler, and cook over a moderate fire for about ten minutes. When done, dress on a hot platter, and pour over two tablespoonfuls of ravigote butter No. 366; garnish around with whole parsley and pieces of lemon.

260. SHAD ROE, MEUNIÈRE.

*Oeufs d'Alose à la Meunière.*

Clean, season and roll in flour; fry them in a frying pan in clarified butter to a nice color. Dress on a hot platter; pour over some chopped parsley and lemon juice, cover with brown butter (hazelnut color), and serve very hot.

261. SHAD ROE, NEWBERG.

*Oeufs d'Alose à la Newberg.*

Season a pair of shad roes with salt and cayenne pepper, fry them lightly in butter on both sides, moisten with a gill of sherry wine, and let cook for a few minutes; add a half cup of cream. Cover, and let boil slowly for about eight minutes. When done, dress them in a chafing dish; thicken the sauce with three raw egg-yolks diluted with a half cup of cream; heat up well, without boiling, add a piece of fresh butter and a little sherry wine, season very highly, strain the sauce over the roe and serve.

262. SHAD ROE, CRÉOLE STYLE.

*Oeufs d'Alose à la Créole.*

Blanch a pair of shad roes, season with salt and pepper, fry lightly in butter; moisten with two

gills of white wine and four tablespoonfuls of créole sauce No. 326; cover, and let boil slowly for about eight minutes. When done, dress them in a chafing dish; garnish around with two timbales of plain cooked rice and two half-heart-shaped bread croûtons. Besprinkle the top with finely-chopped parsley, and serve.

#### 263. SHAD ROE WITH OYSTER CRABS.

*Oeufs d'Alose aux Crabes d'Huîtres.*

Blanch a pair of shad roes; drain and wipe dry, season with salt and pepper, fry lightly in butter on both sides; moisten with two gills of white wine and some stock No. 313; cover and cook for about eight minutes. Dress the roes in a chafing dish; cover them with half a portion of oyster crabs, well cleaned; season with salt and cayenne pepper, and fry in butter for a few minutes on a brisk fire. Reduce the liquor in which the roes have been cooked, add as much velouté No. 317, and thicken with two raw egg-yolks, a piece of fresh butter, and a little sherry wine. Heat up well without boiling, season to taste; strain the sauce over the shad roes and oyster crabs; besprinkle with chopped parsley and serve.

#### 264. SHAD ROE, FLORENTINE.

*Oeufs d'Alose à la Florentine.*

Blanch a pair of shad roes; cook them the same as Newberg No. 261, except thicken them with some cream sauce No. 325 and two raw egg-yolks diluted with half a cupful of cream. Dress the roes on a purée of spinach, cover them with the cream sauce; besprinkle the top with grated Parmesan cheese, bread crumbs and melted butter, and brown off in a hot oven to a nice color.

#### 265. SARDINES NORWEGIAN STYLE.

*Sardines à la Norvegienne.*

Remove the skin from eight sardines; place them on a buttered gratin dish, with finely-chop-

ped shallots, set in a hot oven and brown to a nice color. Moisten with a little lemon juice and a tablespoonful of tarragon vinegar. Dress the sardines on two pieces of toast, covered with some anchovy butter No. 360; reduce the liquor add a tablespoonful of Duxelle No. 373, three tablespoonfuls of half glaze No. 335, and a little English mustard, diluted with a little Lea & Perrins sauce. Cover the sardines with the sauce, and besprinkle them with finely-chopped parsley.

#### 266. BROILED, DEVEILED SARDINES.

*Sardines Grillées, Diablées.*

Remove the skin from eight large sardines; place them between an oyster broiler, and cook over a brisk fire. Cover them with a preparation of English mustard diluted with a little Lea & Perrins sauce, a little consommé, and a little salt; roll them in crackermeal, place on the broiler again and broil to a nice color. When done, place them on two pieces of toast, garnish with whole parsley and pieces of lemon, and serve.

#### 267. BOILED SHEEPSHEAD, ARGENTINE SAUCE.

*Sheepshead Bouilli, Sauce Argentine.*

Clean and wash a fish weighing about five pounds; lay it into a fish kettle, cover with a wine court-bouillon No. 311, set on the fire and boil. At the first boil move it on the side of the range, boil slowly for about twenty-five minutes. Drain and dress on a folded napkin; garnish around with whole parsley and potatoes hollandaise. Make the sauce with the stock in which the fish has been cooked. Serve the Argentine sauce separate, (see No. 323).

#### 268. SHEEPSHEAD, BARTHOLOMEW.

*Sheepshead à la Bartholomew.*

Lift the fillets from the fish, remove all the bones and skin; cut the fillets in small pieces, pare

them half-heart-shape, season with salt and pepper and arrange them into a buttered sautoir. Moisten to their height with white wine and fish stock No. 313; set on the fire and boil. Cover with a buttered paper and place in a moderate oven until done. Set a sautoir on the fire with oil; when hot, add two chopped onions, one chopped green pepper, a crushed clove of garlic, parsley branches, bay leaf, cloves and allspice. Fry this mirepoix, without attaining color; drain off the oil, moisten with the stock in which the fillets have been cooked, add some tomato sauce No. 355, with the same quantity of half glaze No. 335; reduce it carefully, season to taste; add a piece of fresh butter, and stir well with a whip. Dress the fillets on a hot platter, pour the sauce over, and besprinkle the top with finely-chopped parsley; garnish around with half-heart-shaped bread croûtons.

#### 269. SHEEPSHEAD, HUNGARIAN STYLE.

##### *Sheepshead à la Hongroise.*

Split the fish, remove all the bones and skin, pare them into small fillets half-heart-shaped; season with salt and pepper, and place them into a buttered sautoir. Moisten to their height with white wine and fish stock No. 313. Set on the fire and boil. Cover with a buttered paper, and place it in a moderate oven until done. Fry in a sautoir in butter two sliced onions without attaining any color; add a pint of tomato sauce No. 355, a pinch of paprika pepper; let boil for about ten minutes; add the liquor from the fillets, and incorporate slowly into it two ounces of fresh butter, while stirring with a whip. Dress the fillets on a hot platter, pour the sauce over and besprinkle with finely cut-up chives.

#### 270. ESCALOOPS OF SHEEPSHEAD, MIRABEAU.

##### *Escalopes de Sheepshead à la Mirabeau.*

Split a fish weighing about four pounds, remove



the bones and skin; cut into small oval pieces, four inches long by two and-a-half inches wide; and one inch thick; season with salt and pepper, arrange them in a buttered sautoir; moisten to their height with white wine and fish stock No. 313, set on the fire and boil. Cover with a buttered paper, and finish cooking in a moderate oven for about eight minutes. When done, dress the fillets on a hot platter; reduce the liquor with some velouté No. 317, let boil for about ten minutes; incorporate slowly some ravigote butter No. 366, without letting boil; season to taste; strain the sauce over the fillets; garnish the dish with some half-heart-shaped bread croûtons fried in butter, and serve.

#### 271. SKATE, WITH BLACK BUTTER.

##### *Raie au Beurre Noir.*

Remove the head and tail; cut up the fish into portion pieces weighing about twelve ounces, place them into a fish kettle and cover with a court-bouillon No. 311; set it on the fire and boil. At the first boil, set the fish on the side of the range, let boil slowly for about fifteen minutes. When done, dress the fish on a hot platter; take off the skin, and besprinkle the top with some capers. Pour over two ounces of black butter for each portion (the butter not burned, but just a little browner than hazelnut color). Reduce one gill of vinegar in the same pan to half, pour it on top of the butter, and besprinkle the top of the fish with finely-chopped parsley. Serve hot.

#### 272. SMELTS, ITALIAN STYLE.

##### *Éperlans à l'Italienne.*

Clean, wash, and wipe dry six smelts, season with salt and pepper, place them into a buttered sauté pan, moisten to their height with white wine and a little fish stock No. 313; set on the fire and let boil. Cover with a piece of buttered paper, place in a moderate oven until done. Dress them

on a hot platter. Reduce the liquor, and add two tablespoonfuls of duxelle No. 373, and a little half glaze No. 355, boil for about five minutes, season to taste; pour the sauce over the smelts, besprinkle the top with finely-chopped parsley, and serve.

### 273. SMELTS WITH WHITE WINE SAUCE.

#### *Éperlans, Sauce au Vin Blanc.*

Clean, wash, and wipe dry; season with salt and pepper, and arrange them in a buttered sauté pan with sliced shallots or onions. Cover to their height with white wine, set on the fire and boil. Cover with a buttered paper; place them into a moderate oven until done. Dress on a hot platter. Reduce the white wine, and thicken it with four raw egg-yolks and three ounces of fresh butter; stir the sauce on the fire with a whip without boiling; season to taste, strain it through a cheese cloth, pour it over the smelts, and serve hot.

### 274. SMELTS STUFFED WITH OYSTER CRABS.

#### *Éperlans Farcis aux Crabes d'Huîtres.*

Split the smelts through the back, take out the spinal bone, wash and wipe dry, lay them open on a buttered baking pan, season with salt and pepper, stuff the center with a preparation of oyster crabs. Wash and drain the oyster crabs, fry them in butter in a sauté pan, season with salt and cayenne pepper; moisten with a little sherry wine, after which add some cream sauce No. 325, and let reduce for a few moments; add some finely-cut-up chives; thicken the preparation with raw egg-yolks, diluted with a little cream, let boil for a few seconds, season to taste; take it off the range and set the oyster crabs on a buttered platter to get partly cold. Stuff the smelts with the oyster crabs, and garnish around with a fish border No. 395. Cover the bottom of the pan with white wine and fish stock No. 313, place it on the fire

and let boil for a few minutes. Cover the smelts with a buttered paper, place them in a moderate oven and let cook slowly for about ten minutes. Drain the liquor into a sauté pan, add a little velouté No. 317, thicken with raw egg-yolks, diluted with a little cream, and a piece of fresh butter; stir on the fire with a whip, and thicken without boiling; season to taste; strain the sauce through a cheese cloth, pour it on the platter and place the smelts on top.

275. FRIED SMELTS, FIGARO SAUCE.

*Éperlans Frits, Sauce Figaro.*

Clean, wash, and wipe dry, season with salt and pepper, roll them in flour, then dip in beaten eggs, and roll in bread crumbs. Shape them nicely and fry the smelts in hot lard, or hot clarified butter, to a nice color. When done, dress them on a folded napkin; garnish with fried parsley and pieces of lemon. Serve separate a sauceboat of Figaro sauce No. 333.

276. SMELTS, CAMBRIDGE.

*Éperlans à la Cambridge.*

Remove the back bones from six medium sized smelts, clean and wipe dry, season with salt and pepper; stuff them with a fish forcemeat No. 397, mixed with two tablespoonfuls of duxelle No. 373; arrange them in a buttered sauté pan, dredge over with finely-chopped shallots, put them into a slack oven and bake to a nice color; moisten with white wine, and baste frequently while cooking. When done, dress the smelts on a hot platter. Reduce the liquor, add a little velouté No. 317, and incorporate without cooking two ounces of lobster butter No. 316. Strain the sauce, add some sliced mushrooms; pour the sauce over the smelts, and besprinkle the top with finely-chopped parsley.

277. FRIED SOLE, RÉMOULADE SAUCE.

*Sole Frite, Sauce Rémooulade.*

Dress a medium sized sole weighing about one

pound, cut off the head, remove the black skin, wash and wipe dry; season with salt and pepper; dip the fish in milk, roll it in flour; then immerse entirely in beaten eggs, and roll in fresh bread crumbs. Fry the sole to a nice color for about seven or eight minutes; dress on a folded napkin; garnish around with fried parsley and pieces of lemon. Serve a Sauce Rémoulade No. 352 on the side.

#### 278. FRIED SOLE, COLBERT.

##### *Sole Frite à la Colbert.*

Prepare the same as above (No. 277), only detach the fillets from the bone on the side where the skin has been taken off; break the center bone with the dull edge of a knife, one inch and a half from the head, and two inches from the tail end; season with salt and pepper; dip the sole in milk, roll it in flour; then immerse entirely in beaten eggs, and roll in fresh bread crumbs. Fry the sole in hot frying lard, or in clarified butter, to a nice color. When done, remove the center bones, being careful not to break the sole. Fill the inside with a maître d'hôtel butter No. 365, into which you add a little finely-chopped shallots. Dress the fish on a hot dish; garnish with fried parsley and a cut lemon.

#### 279. BAKED SOLE, PARISIEN STYLE.

##### *Sole au Gratin à la Parisienne.*

Select a nice fresh sole weighing about one pound; remove the skin on both sides, cut off the head; trim the edge from the fish all around with a pair of shears; wash and wipe dry; detach the fillets a little from the bone, on the side where the black skin has been; season the sole with salt and pepper. Butter an oval gratin dish; place two tablespoonfuls of duxelle No. 373 in the middle of the dish; place the sole on top, the flat side up; moisten with white wine, set on the range and let boil for a few minutes. Place four mushroom

heads on top, and place the sole in a moderate oven and let cook for about ten minutes; take out the fish and cover it with a well-reduced half glaze sauce No. 335; besprinkle the top with finely-grated bread crust, scatter with small pieces of fresh butter, and bake to a fine color in a hot oven.

280. FILLETS OF SOLE, MARGUERY.

*Filets de Sole à la Marguery.*

Select a nice sole weighing about one pound; take off the skin and remove the four fillets; place them on a buttered baking dish; season with salt and pepper, and cook same as No. 128.

281. FILLETS OF SOLE, WHITE WINE SAUCE.

*Filets de Sole au Vin Blanc.*

Prepare the fillets the same as No. 280, and cook them the same as Fillets of Bass, Vin Blanc, No. 127.

282. FILLETS OF SOLE, RECTOR STYLE.

*Filets de Sole à la Rector.*

Prepare the fillets the same as No. 280, place them on a buttered baking dish, season with salt and pepper, cover with white wine, set on the fire and boil. Cover them with a buttered paper and place in a moderate oven to cook. When done, dress them on a hot platter; garnish around with oyster crabs fried in butter, some sliced fresh mushrooms sautéed in butter, fish quenelles No. 397, and truffles. Reduce the liquor, and thicken with two tablespoonfuls of fish velouté No. 317; let boil for a few minutes, and incorporate slowly three egg-yolks and two ounces of lobster butter; season to taste, and strain. Pour the sauce over the fillets and garnishing, and serve very hot.

283. SOLE, NORMANDE.

*Sole à la Normande.*

Dress a nice sole weighing one pound, remove the head and skin, cut off the edge all around, place

it on a buttered baking dish, season with salt and pepper, cover it with white wine, set on the range and boil. Cover the sole with a buttered paper, place it in a moderate oven until done. Dress the fish on a hot platter; garnish around with mussels or blanched oysters, mushrooms, and quenelles No. 376; reduce the stock, add a little velouté No. 317, and thicken with three egg-yolks and two ounces of fresh butter; stir on the fire with a whip without boiling; season to taste, and strain. Pour the sauce over it, and garnish the surface with a couple of small fried smelts No. 275, two heads of turned and channeled fresh mushrooms, two round slices of truffles, two half-heart-shaped bread croûtons, two cooked and trussed crawfish, and besprinkle the top with fish glaze No. 336.

#### 284. FILLETS OF SOLE, FLAMANDE.

##### *Filets de Sole à la Flamande.*

Remove the fillets from a sole weighing one pound, season with salt and pepper; cover on one side with a forcemeat No. 395; roll them in the shape of a cork; pass a wooden skewer through each fillet, to hold them together; place them in a buttered sauté pan; cover half their height with white wine and fish stock No. 313, set on the fire and let boil. Cover with a buttered paper, place into a moderate oven until done. Dress them on a hot dish, and garnish the top of each fillet with a macédoine of vegetables. Reduce the liquor, add a little velouté No. 317, and thicken with three egg-yolks and two ounces of fresh butter. Stir on the fire with a whip, without letting boil. Season to taste, and strain. Cover the fillets with the sauce, and garnish around with two half-heart-shaped bread croûtons.

#### 285. FILLETS OF SOLE, NESLE.

##### *Filets de Sole à la Nesle.*

Poach the fillets in fish stock No. 313 and white wine. When done, dress them on a hot platter,

and garnish with potatoes Duchesse and blanched oysters. Reduce the liquor, add a little velouté sauce 317, thicken with two egg-yolks and a piece of fresh butter; season to taste, and strain. Add some chopped parsley, and cover the fillets with the sauce; garnish with half-heart-shaped bread croûtons fried in butter.

#### 286. FILLETS OF SOLE, WHITNEY.

##### *Filets de Sole à la Whitney.*

Take off the skin from a sole weighing one pound, place it in a buttered sauté pan, season with salt and pepper; cover with white wine and fish stock No. 313; set on the fire and boil. Cover with a buttered paper and place it into a moderate oven. When done, dress on a hot platter; garnish around with lobster, mushrooms, and truffles cut into small squares. Reduce the liquor, and thicken with some velouté sauce No. 317; let boil for five minutes, and incorporate slowly three egg-yolks diluted with cream, add a piece of fresh butter; season to taste, and strain the sauce; pour it over the fish, and serve very hot.

#### 287. FILLETS OF SOLE, TABALION.

##### *Filets de Sole à la Tabalion.*

Detach the fillets from a nice sole; remove the skin; season with salt and pepper; cover one side with a fish forcemeat No. 395; fold each one in two and place them in a buttered sauté pan; cover to half their height with white wine and fish stock No. 313, set on the fire and boil. Cover the fillets with a buttered paper, place into a moderate oven until done. Dress them on a hot platter. Reduce the liquor and strain it into a cardinal sauce No. 329; pour the sauce over the fillets. Place on top of each fillet a round slice of truffle, and garnish around with fried gudgeons No. 177, and with half-heart-shaped bread croûtons fried in butter.

#### 288. FILLETS OF SOLE, NANTAISE.

##### *Filets de Sole à la Nantaise.*

Remove the head and skin from a nice fresh

sole weighing about one pound; take off the fillets, season with salt and pepper, flatten lightly and fold each one in two; pare and place them into a buttered sauté pan; besprinkle the bottom with finely-chopped shallots, and cover the fillets to their height with white wine and fish stock No. 313; set on the fire and boil. Cover them with a buttered paper; place into a moderate oven until done. Dress the fillets on a hot platter. Reduce the liquor, add a little velouté No. 317, and thicken with two egg-yolks and two ounces of fresh butter; stir the sauce on the fire with a whip without boiling; garnish the fillets with shrimps and fish quenelles No. 397; pour the sauce over it, and garnish the dish with fried clams No. 9b and half-heart-shaped bread croûtons, and serve.

#### 289. FILLETS OF SOLE, MODERN STYLE.

##### *Filets de Sole à la Moderne.*

Take off the fillets from some medium sized soles, season with salt and pepper; cover one side with a fish forcemeat No. 395, and place them into a buttered sauté pan; moisten them to half their height with white wine and fish stock No. 313, set on the fire and boil. Cover the fillets with a buttered paper, place them in a moderate oven until done. Dress them on a hot platter, and garnish around with escalops of lobster, fried in butter to a nice color on both sides, and with some mushroom heads. Reduce the liquor, add some fish velouté No. 317; let boil for a few minutes, and thicken with raw egg-yolks and crawfish butter No. 361 and a little tomato sauce No. 355. Season to taste, and strain; pour the same over the fish; garnish around with half-heart-shaped bread croûtons fried in butter.

#### 290. PAUPIETTES OF SOLE, MELBA.

##### *Paupiettes de Sole à la Melba.*

Raise the fillets from some medium sized soles weighing about three-quarters of a pound each.



Season them with salt and pepper. Cover one side with a lobster forcemeat No. 401. Place on each, one blanched oyster, one mushroom head, a slice of truffle, and a crawfish tail. Fold each fillet in two, and place them into a buttered sauté pan. Cover to half their height with white wine and fish stock No. 313, set on the fire and boil. Cover with a butter paper; place them in a moderate oven until done. Dress the fillets on a hot platter. Reduce the liquor and strain it into a Venetian Sauce No. 359; season to taste; pour the sauce over the fillets; garnish around with half-heart-shaped bread croûtons, and serve.

291. FRIED SOLES, RICHELIEU.

*Soles Frites à la Richelieu.*

Select a couple of nice fresh soles, weighing about twelve ounces each. Prepare the same as No. 278, except fill the inside of the soles with a purée of fresh mushrooms No. 389, and garnish all around the edge with a Béarnaise Sauce No. 324. Decorate it with fresh tarragon leaves dipped in boiling water for a few seconds, then serve.

292. SALMON TROUT, BOILED, EGG SAUCE.

*Truite Saumonée Bouillie, Sauce aux Oeufs.*

Prepare and boil the same way as Boiled Salmon No. 245, and serve an egg sauce No. 332 separate.

293. SALMON TROUT, BROILED, BATELIÈRE.

*Truite Saumonée Grillée à la Batelière,*

Clean, wash and wipe dry a salmon trout weighing about four pounds; cut the head off and split the fish in two, take off all the bones; season with salt and pepper, and roll it in oil. Place the fish on the broiler and cook on a moderate fire to a nice color. When done, dress on a hot platter and pour over four ounces of fleurette butter No. 362; garnish with whole parsley and pieces of lemon.

## 294. SALMON TROUT, PERSILLADE.

*Truite Saumonée, Persillade.*

Clean, wash and wipe dry a fish weighing about four pounds; cut the head off and split the fish in two, and each half in two again. Take off all the bones and skin; season with salt and pepper, roll in flour and fry in a frying pan in clarified butter to a nice color. When done, dress the fish on a hot platter; besprinkle the top with chopped parsley and the juice of a lemon. Pour over four ounces of brown butter (hazelnut color), and garnish with sliced lemons dipped in chopped parsley; place around some persillade potatoes No. 385, and serve.

## 295. BOILED TURBOT, HOLLANDAISE SAUCE.

*Turbot Bouilli, Sauce Hollandaise.*

Clean and wash the fish; place it into a turbotière, and cover with a court-bouillon No. 311. Set on the fire and boil. At the first boil, place it on the side of the range and let boil slowly till done. Dress the fish on a hot platter, and garnish around with whole parsley and potatoes hollandaise. Serve a sauce hollandaise No. 336 separate.

## 296. WEAKFISH, BOILED, SHRIMP SAUCE.

*Weakfish Bouilli, Sauce Crevettes.*

Clean and wash the fish; place it in a fish kettle, cover it with a court-bouillon No. 311, set on the fire and boil. At the first boil, place the fish on the side of the range and let boil slowly till done. Dress on a hot platter, and garnish with whole parsley. Serve a shrimp sauce No. 353 separate.

## 297. BROILED WEAKFISH, MAITRE D'HOTEL.

*Weakfish Grillé Maître d'Hotel.*

Clean and wash; split the fish in the middle in two; take off the bones; season with salt and pepper, and immerse in oil. Broil over a brisk fire to a nice color. Dress it on a hot platter and

pour some maître d'hôtel butter No. 365 over; garnish with whole parsley and pieces of lemon.

298. BAKED WEAKFISH, MARINIÈRE.

*Weakfish au Gratin à la Marinière.*

Prepare the same as for Broiled Weakfish No. 297; season with salt and pepper and place it on a buttered baking pan. Besprinkle the top with finely-chopped onions, pour over a little melted butter, bake in a hot oven to a nice color; moisten with some white wine, basting the fish frequently while cooking, with the stock. When done, dress the fish on a hot platter. Reduce the liquor, add a little fish glaze No. 316, a piece of fresh butter, some finely-chopped parsley, and a little hollandaise sauce No. 336; mix it well, pour over the fish, and serve.

299. BOILED WHITEFISH, NONPAREIL SAUCE.

*Lavaret Bouilli, Sauce Nonpareille.*

Clean and wash a nice fresh whitefish weighing about five pounds; place it into a fish kettle, cover it with a court-bouillon and set on the fire. At the first boil move it on the side of the fire, and let boil slowly for about twenty-five minutes. When done, dress the fish on a hot platter; garnish around with whole parsley. Serve a Nonpareil Sauce No. 347 on the side.

300. BROILED WHITEFISH.

*Lavaret Grillé.*

Clean and wash a nice and fresh whitefish weighing about four pounds. Cut off the head, and split the fish lengthwise in two. Remove the bones and fat from the fish. (A whitefish weighing four pounds should net four single portions when trimmed.) Season the fish and immerse it in oil; broil over a hot fire to a nice color, till done. Dress on a hot platter; pour over each portion a tablespoonful of maître d'hôtel butter No. 365; garnish around with whole parsley and pieces of lemon.

## 301. BAKED WHITEFISH, WINE MERCHANT STYLE.

*Lavaret au Gratin à la Marchand de Vin.*

Prepare the same as Weakfish Marinière No. 298, except add some sliced fresh mushrooms and some chopped chervil and a little lemon juice.

## 302. BAKED WHITEFISH, PORTUGUESE.

*Lavaret au Gratin à la Portugaise.*

Clean and wash a nice whitefish weighing about three pounds; take off the bones and skin. Dip the skinned side in flour and place the whitefish on a buttered baking pan. Season with salt and pepper, besprinkle the top with chopped onions, pour over a little melted butter, and bake to a nice color. Moisten with white wine and a little fish stock No. 313, basting the fish frequently while cooking. When done, place the fish on a buttered platter. Fry some sliced onions in butter to a nice color; add some peeled fresh tomatoes, cut into small pieces, and some sliced fresh mushrooms; season to taste, add the liquor in which the fish has been cooked, and a little chopped parsley; cover the fish with this preparation; besprinkle the top with bread crumbs, and scatter with small pieces of fresh butter. Brown in a hot oven. Pour a little tomato sauce around the fish and serve at once.

## 303. BAKED WHITEFISH, PROVENÇAL.

*Lavaret au Gratin, Provençale.*

The same as above (No. 302), except add some crushed garlic a few seconds before you add the tomatoes, and a little finely-cut-up chives.

## 304. BAKED WHITEFISH, CRÉOLE STYLE.

*Lavaret au Gratin à la Créole.*

Prepare the same as No. 302. Fry some sliced onions and green peppers cut into small julienne, in oil to a nice color; drain off the oil, and add a little crushed garlic and some peeled fresh tomatoes, cut into small pieces; add some sliced

mushrooms and a little chopped parsley. Let this preparation cook for about ten minutes, cover the fish with it; besprinkle the top with bread crumbs and melted butter; set in a hot oven and bake to a fine color.

305. BAKED WHITEFISH, MEXICAN  
STYLE.

*Lavaret au Gratin à la Mexicaine.*

The same as No. 302, except add some pimentos, cut into small julienne, and a little tabasco sauce. This dish should be highly-seasoned and baked to a nice color.

306. PLANKED WHITEFISH, BORDER.

*Lavaret sur Planche, en Bordure.*

Prepare the same as Planked Shad No. 256. When done, garnish around with a potato border, bake it to a nice color, pour over a little maître d'hôtel butter No. 365, and serve.

307. WHITEBAIT, FRIED, TARTAR  
SAUCE.

*Blanchailles Frits, Sauce Tartare.*

Clean, wash and drain the whitebait; dip them in milk, and roll in flour. Place them in a sieve to remove the superfluous flour. Place them in a fine frying basket, plunge into a very hot frying fat, or hot clarified butter, and fry very crisp. One minute will suffice to cook them. When done, besprinkle them with salt, and dress on a folded napkin; garnish around with fried parsley and pieces of lemon. Serve a tartar sauce No. 354 separate.

308. WHITEBAIT, DEVEILED AND FRIED.

*Blanchailles, Diablés et Frits.*

The same as No. 307, except dilute a little English mustard with a little Lea & Perrins Sauce and some milk; mix well together, and dip the whitebait in the preparation, after which dip in flour and fry in a very hot frying fat. Besprinkle

with salt mixed with a little cayenne pepper; garnish with fried parsley and pieces of lemon.

### 309. WHITEBAIT, FRIED, GREENWICH STYLE.

*Blanchailles Frits à la Mode de Greenwich.*

Prepare the same as No. 307. When done, dress them on a folded napkin; garnish around with fried parsley and quartered lemons. Serve on the side some slices of brown bread, cut very thin and buttered.

### 310. WHITEBAIT AND OYSTER CRABS, FRIED.

*Blanchailles et Crabes d'Huîtres Frites.*

Clean, wash and wipe dry. Mix half oyster crabs and half whitebait, together; dip them in milk, roll in crackermeal and fry crisp. Serve them in croustades; garnish with fried parsley and quartered lemons.

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## STOCKS, ESSENCES, ROUX AND SAUCES.

### 311. COURT-BOUILLON, PLAIN.

*Court-Bouillon, Nature.*

Put into a sauce pan some sliced carrots, onions, celery, whole parsley, bay leaves, cloves, whole black pepper and garlic; add as much water as needed, some salt and vinegar. Set on the fire and boil for half an hour. Strain, cover the fish with it, set on the fire and boil as directed.

### 312.—WINE COURT-BOUILLON.

*Court-Bouillon de Vin.*

The same as above, except replace the vinegar with some white wine.

### 313.—FISH STOCK, WHITE.

*Fond de Poisson, Blanc.*

Put into a sauce pan about six pounds of fish bones, heads from black bass, pike, sheepshead, etc.; wash them well, and garnish with vegetables, the same as No. 311. Moisten with two gallons

of water, one pint of white wine, and two ounces of fresh mushroom peelings; set on the fire and boil slowly for about forty-five minutes; strain through a cheese cloth and use as directed.

### 314. FISH STOCK, BROWN.

*Fond de Poisson, Brun.*

Set a sauce pan on the fire with a piece of fresh butter, add six pounds of fish bones and heads cuts into pieces, wash them well, and garnish with some sliced vegetables, the same as No. 311. Fry all together in the butter to a nice brown color; drain off the butter, moisten with a pint of sherry wine and eight quarts of water; let boil for one hour, then strain through a cloth and use as explained. When strained, try to obtain four quarts of broth. It means, should be reduced half down.

### 315. FISH ESSENCE.

*Essence de Poisson.*

Prepare the same as No. 313, except clarify the strained stock with the whites of eggs, and let reduce half down.

### 316. FISH GLAZE.

*Glaze de Poisson.*

Prepare the same as No. 314, clarify the strained stock, let it reduce to half; strain it again, let it reduce way down to a thick syrup, and use when needed.

### 317. FISH VELOUTÉ.

*Veloutée de Poisson.*

Melt one pound of butter in a sauce pan, add twelve ounces of flour, and let the roux cook slowly. When the roux is sufficiently cooked, dilute gradually with four quarts of stock No. 313. Stir it well with a whip, and let boil for about twenty-five minutes. Skim it once in a while, season with salt, cayenne pepper, and nutmeg, and strain the sauce through a fine sieve into a bowl. Use when needed.

318. LEAN, BROWN, ESPAGNOLE SAUCE,  
*Sauce Espagnole Maigre et Brune.*

Melt two pounds of fresh butter in a saucepan, add the same quantity of flour, mix well together; place it into a slack oven and let it attain a nice dark brown color; stir it often with a wooden spatula. When done, dilute with ten quarts of brown fish stock No. 314, and let boil slowly for about five or six hours. Skim off the fat, strain the sauce through a sieve, and set aside until needed.

319. BÉCHAMEL SAUCE.

*Sauce Béchamel.*

Melt one pound of fresh butter in a saucepan, add two sliced onions, one carrot, bay leaf, a little celery, whole black pepper and some whole parsley; fry lightly, add fourteen ounces of sifted flour; mix well together with a wooden spatula, and cook the flour for about ten minutes without letting attain any color. Incorporate slowly four quarts of boiling milk, stir well with a whip. The sauce must be thick rather than light. Let it boil for about fifteen minutes; season with salt, salt, cayenne pepper and a little nutmeg. Strain the sauce through a Chinese strainer, and set aside. Scatter the top with small pieces of fresh butter, and use when needed.

320. LEAN ALLEMANDE SAUCE.

*Sauce Allemande Maigre.*

Reduce one quart of velouté No. 317 with half a pint of good raw cream, thicken with four raw egg-yolks and two ounces of fresh butter; add the juice of a lemon, season with salt, cayenne pepper and nutmeg; stir the sauce on the fire with a whip. At the first boil remove it; strain through a cheese cloth, and use it as directed.

321. ANCHOVY SAUCE.

*Sauce aux Anchois.*

Prepare one quart of Allemande sauce, to which you add a tablespoonful of anchovy essence,



and replace the fresh butter with two ounces of anchovy butter No. 360.

### 322. AURORA SAUCE.

*Sauce à l'Aurore.*

Prepare a pint of velouté No. 317. Incorporate slowly two ounces of lobster butter No. 364 and two gills of tomato sauce No. 355. Thicken with two raw egg-yolks diluted with a little cream and the juice of half a lemon. Season to taste, and strain through a cheese cloth.

### 323. ARGENTINE SAUCE.

*Sauce Argentine.*

Fry in oil one sliced onion, one green pepper, a crushed clove of garlic, bay leaf, a little thyme, whole parsley and whole black pepper to a fine color. Drain off the oil, and moisten with a little white wine, two gills of tomato sauce No. 355, a pint of espagnole sauce No. 318, and half as much fish stock No. 314. Let reduce, season to taste, strain through a fine Chinese cap, thicken with two ounces of fresh butter, add a little lemon juice, and serve.

### 324. BÉARNAISE SAUCE.

*Sauce Béarnaise.*

Put into a saucepan six sliced shallots, with a few tarragon branches and some whole black pepper; add two gills of vinegar; let reduce almost completely; place it on the side of the range, and mix in four raw egg-yolks. Incorporate into it slowly three ounces of fresh butter, stirring it continually with a whip. Heat up well, without letting it boil. When it begins to thicken, take it off the range and add a little fish glaze No. 316. Season to taste, and strain through a cheese cloth. Add some chopped tarragon, mix well together, and serve.

### 325. CREAM SAUCE.

*Sauce Crème.*

Reduce one quart Béchamel sauce No. 319 with half a pint of cream. When ready incorporate

two ounces of fresh butter, season to taste, strain through a cheese cloth, and serve.

### 326. CRÉOLE SAUCE.

#### *Sauce Créole.*

Place a saucepan on the fire with a gill of sweet oil; add two finely-minced onions, a medium sized green pepper cut into small julienne; fry to a light color. When done, drain off the oil, and add one crushed clove of garlic and two sliced fresh mushrooms. Let cook for a few minutes, add two peeled and seeded fresh tomatoes chopped up fine; moisten with a little fish stock No. 313; cook slowly for about fifteen minutes; season to taste, and serve.

### 327. COLBERT SAUCE.

#### *Sauce Colbert.*

Reduce a pint of half glaze No. 335; skim well, place it on the side of the range and incorporate slowly four ounces of fresh butter, a tablespoonful of fish glaze No. 316, the juice of a lemon, and some finely-chopped parsley; season to taste, heat it up without boiling, and serve.

### 328. CELERY SAUCE.

#### *Sauce au Céleri.*

Cut some nice celery stalks into small pieces, wash it well, and place into a saucepan. Cover with water, add a little salt and a small piece of fresh butter; cook until tender. Drain the liquor and reduce it with as much velouté No. 317 as needed. When ready, incorporate some fresh butter and a little raw cream; season to taste, strain it over the cooked celery, then serve.

### 329. CARDINAL SAUCE.

#### *Sauce Cardinal.*

Reduce a pint of velouté No. 317 with fish stock. Set aside, and incorporate slowly two ounces of lobster butter No. 364 and two gills of tomato sauce No. 355. Season to taste, and strain through a cheese cloth.

## 330. CHILI SAUCE.

*Sauce Chili.*

Put into a saucepan one pound of granulated sugar, a half ounce of ground ginger, as much allspice, cloves, cinnamon, paprika, and eight ounces of salt; add two quarts of vinegar and let boil for about ten minutes, after which add twelve cloves of crushed garlic, about two dozen minced onions, a dozen minced green peppers, and about seven dozen large very ripe fresh tomatoes. Cook slowly for about three hours, after which strain through a sieve. When cold, put into bottles and seal.

## 331. DEVILED SAUCE.

*Sauce Diable.*

Chop up half a dozen shallots, fry colorless in butter; drain off the butter; add two gills of white wine, and let reduce to half; add half a pint of half glaze No. 335, with half as much tomato sauce No. 355, and a tablespoonful of English mustard diluted with a little water; let boil for a few minutes and skim well. Season to taste, add a little chopped parsley, and serve.

## 332. EGG SAUCE.

*Sauce aux Oeufs.*

Have a pint of Allemande sauce No. 320 ready; add three chopped hard boiled eggs and a little chopped parsley; season to taste, and serve.

## 333. FIGARO SAUCE.

*Sauce Figaro.*

Reduce a half pint of tomato purée No. 355; let it get cold; strain through a sieve, and mix it with a pint of mayonnaise sauce No. 343; season to taste, and serve.

## 334. GENEVOISE SAUCE.

*Sauce Genevoise.*

Wash a salmon head; place it into a saucepan; garnish with sliced onions, carrots, parsley, celery, whole black pepper, bay leaf and cloves; pour

over a little melted butter, and fry all together to a nice brown color. When done, drain off the butter; moisten with half a pint of claret; let reduce to half; add a quart of espagnole sauce No. 318, with half a pint of fish stock No. 314; cook it for about twenty-five minutes, strain and skim well. Add two ounces of fresh butter, a tablespoonful of anchovy essence and the juice of a lemon, mix well together, season to taste, then serve.

### 335. HALF GLAZE.

#### *Demi-Glace.*

Put one pint of espagnole sauce No. 318 into a saucepan; add a pint of brown fish stock No. 314; add a little mirepoix No. 381; fry in butter to a nice color; reduce to half. Add two tablespoonfuls of fish glaze No. 316 and two gills of sherry wine; season to taste, and strain it through a fine Chinese cap.

### 336. HOLLANDAISE SAUCE.

#### *Sauce Hollandaise.*

Cut a half onion into small dice; place it into a saucepan with some whole black pepper; add two gills of vinegar; set on the fire and let reduce almost completely. Add eight raw egg-yolks, and incorporate slowly one pound of fresh butter. Heat on the side of the range, and stir constantly with a whip, without letting boil. When the sauce begins to thicken, take it off the range, add a little cold water and the juice of a lemon; season to taste with salt, cayenne pepper, and a little nutmeg; strain through a cheese cloth, and serve.

### 337. ITALIAN SAUCE.

#### *Sauce Italienne.*

Place two tablespoonfuls of oil into a saucepan; set on the fire, and add two ounces of finely-chopped shallots; fry colorless in butter. Add four ounces of finely-chopped fresh or canned mushrooms; moisten with a half pint of white

wine, and let reduce half down. Add one quart of half glaze No. 335; let boil for about ten minutes, skim well; season to taste; add a little chopped parsley, then serve.

### 337 B. LAGUIPIERRE SAUCE.

*Sauce Laguipierre.*

Put two ounces of fresh butter into a saucepan with two ounces of sliced shallots, two ounces of mushroom peeling, a clove of garlic, twelve grains of whole black pepper, one bay leaf, and some whole parsley; let fry together to a light color. Drain off the butter, and moisten with one pint of Rhine wine; let simmer for about five minutes, then add one quart of velouté No. 317. Thicken the sauce with four raw egg-yolks, three ounces of fresh butter, and a cupful of thick cream; heat up well, without boiling; add the juice of one lemon, and strain the sauce through a cheese cloth; season to taste, and serve as directed.

### 338. LOBSTER SAUCE.

*Sauce Homard.*

Cut four cooked lobster claws into small dice; fry in two ounces of butter to a nice golden color; season with salt and cayenne pepper; moisten with two gills of sherry wine, and let reduce half down. Add one pint of Allemande sauce No. 320, and incorporate slowly two ounces of lobster butter; heat up, without boiling; season to taste, and serve.

### 339. MORNAY SAUCE.

*Sauce Mornay.*

Prepare a pint of cream sauce No. 325; season with salt and cayenne pepper; add four ounces of grated parmesan cheese and one ounce of fresh butter, mix well together, and use as directed.

### 340.—MUSTARD SAUCE.

*Sauce Moutarde.*

Put one tablespoonful of English and one table spoonful of French mustard into a saucepan

dilute it with a little Lea & Perrins sauce; add one pint of Allemande sauce No. 320, mix well together with a whip, season to taste, strain it through a cheese cloth, then serve.

### 341. MADEIRA SAUCE.

#### *Sauce au Madère.*

Reduce a pint of espagnole sauce No. 318 with a pint of brown fish stock No. 314; add a little mirepoix No. 381; season to taste. Before serving add two gills of Madeira wine, and strain.

### 342. MONTEBELLO SAUCE.

#### *Sauce Montebello.*

Montebello Sauce means half Béarnaise No. 324, and half well-reduced tomato sauce No. 355. Strain through a cheese cloth, and serve.

### 343. MAYONNAISE SAUCE.

#### *Sauce Mayonnaise.*

Break eight raw egg-yolks into a bowl; add a tablespoonful of English mustard, some salt and pepper; work well with a whip for a few seconds; add a half tablespoonful of vinegar, and incorporate slowly one quart of good French or Italian olive oil, while stirring constantly; add one gill of vinegar between the time; set the sauce in a cold place, and use when needed.

### 344. MIGNONETTE SAUCE.

#### *Sauce Mignonette.*

Peel two shallots and cut them up very fine, place them into a sauce boat; add two dozen crushed mignonette grains, a pinch of salt, cayenne pepper, the juice of a lemon, one gill of vinegar, and one tablespoonful of water; besprinkle the top with finely-chopped chervil. This sauce is generally served with raw oysters and little neck clams, and should always be made to order.

### 345. NANTAISE SAUCE.

#### *Sauce Nantaise.*

Sauce Béarnaise No. 324 with mushrooms, truffles and shrimps cut in julienne.

## 346. NORMANDE SAUCE.

*Sauce Normande.*

Put a quart of velouté sauce No. 317 into a saucepan; add a half pint of white wine, and as much fish essence No. 315, and two ounces of fresh mushroom peelings. Reduce the sauce, and thicken with five raw egg-yolks, four ounces of fresh butter and the juice of a lemon. Heat up well, without boiling; season to taste, and strain through a cheese cloth.

## 347. NONPAREIL SAUCE.

*Sauce Nonpareille.*

Put into a saucepan one pint of velouté No. 317, one pint of tomato sauce No. 355, and one pint of cream; reduce it, and incorporate slowly two ounces of fresh butter, the juice of a lemon; season to taste and strain it. Add some truffles and the whites of two hard boiled eggs cut into small dice, capers, and some chopped pistachio; stir together and serve.

## 348. PIQUANTE SAUCE.

*Sauce Piquante.*

Put into a saucepan two ounces of butter with two onions chopped up fine; fry to a nice golden color; drain the butter off, add two gills of vinegar and let reduce almost completely. Add one dozen finely-chopped sour pickles, moisten with a pint of half glaze No. 355, let boil for ten minutes and skim well while cooking. Season to taste, and add a little chopped parsley.

## 349. POULETTE SAUCE.

*Sauce Poulette.*

Is a well-finished Allemande sauce No. 320, with some sliced mushrooms.

## 350. PARSLEY SAUCE.

*Sauce Persil.*

Is Allemande sauce No. 320, mixed with finely-chopped parsley.

## 351. PEPPER SAUCE.

*Sauce aux Poivres.*

Put in a sauce boat two finely-chopped shallots, two dozen corns of black pepper crushed fine, half a green pepper chopped up very fine, a pinch of salt, a little chopped parsley, the juice of a lemon, two gills of vinegar and one gill of water. Mix together and serve.

## 352. RÉMOULADE SAUCE.

*Sauce Rémolade.*

Blanch a couple of shallots, a handful of chervil, tarragon, parsley and chives; drain off; put it into cold water. When done, press out the water. Pound the herbs in a mortar; add half a dozen well-cleaned anchovy fillets, the yolks of four hard boiled eggs, and a teaspoonful of Lea & Perrins sauce. Rub all through a fine sieve, and mix it with one quart of mayonnaise sauce No. 343. Add one dozen finely-chopped sour pickles and one tablespoonful of finely-chopped capers.

## 353. SHRIMP SAUCE.

*Sauce aux Crevettes.*

Peel two dozen red shrimps, cut them into small dice, fry in butter to a nice color, and moisten with one gill of white wine. Reduce it almost completely; add one pint of Allemande sauce No. 320. Give the sauce the color of a nice red shrimp by adding a few drops of red carmine. Season to taste with salt and cayenne pepper. Thicken with two ounces of shrimp butter No. 368. Strain the sauce through a cheese cloth, and serve

## 354. TARTAR SAUCE.

*Sauce Tartare.*

A sauce mayonnaise No. 343, with chopped parsley, chervil, tarragon, chives, shallots, capers and sour pickles. Mix all well together, set it in a cold place, and use when needed.



## 355. TOMATO SAUCE.

*Sauce aux Tomates.*

Put two ounces of butter into a saucepan; add some sliced onions, carrots, parsley branches, celery, two ounces of raw ham, whole pepper, cloves, bay leaf and a clove of garlic; fry to a nice color. When done, add about four dozen large fresh tomatoes; moisten with one quart of stock; season with salt, pepper and a little powdered sugar; cook slowly for about forty-five minutes. When done, strain the tomatoes through a fine sieve. If the sauce is too thin, let it reduce and thicken with a little kneaded butter No. 363, and strain again.

## 357. VILLEROI SAUCE.

*Sauce Villeroi.*

Reduce one quart of velouté No. 317; thicken with eight raw egg-yolks. At the first boil, take it off the fire and set aside. Add some chopped mushrooms and some finely-chopped chives, and use when beginning to get cool, as directed.

## 358. VILLEROI CARDINAL.

*Villeroi Cardinal.*

Reduce one pint of velouté No. 317 with one pint of tomato purée No. 355. Thicken with eight egg-yolks. At the first boil, take it off the fire and incorporate slowly three ounces of lobster butter No. 364. Add some chopped mushrooms and chopped parsley. Season to taste, and use when beginning to get cool as directed.

## 359. VENETIAN SAUCE.

*Sauce Vénitienne.*

Have one pint of Allemande sauce No. 320 ready. Incorporate slowly two ounces of ravigote butter No. 366, some chopped parsley and some chopped tarragon. Season to taste, and serve.

## 356. TOMATO CATSUP.

*Catsup aux Tomates.*

Place into an agate iron pan some celery stalks

cut into small pieces, one dozen large sliced white onions, one ounce of capsicum peppers, one ounce of crushed garlic, six bay leaves, two tablespoonfuls of crushed black pepper, a handful of salt, a handful of sugar, a teaspoonful of paprika pepper, a tablespoonful of mace, and two dozen cloves. Add two quarts of vinegar and let reduce to half; after which add three pecks of fresh tomatoes cut into small pieces. Cook slowly for three to four hours. When done, strain through a fine sieve, let get cold, bottle and seal.

## BUTTER.

### BEURRE.

#### 360. ANCHOVY BUTTER.

##### *Beurre d'Anchois.*

Skin and wash two ounces of anchovies, wipe them dry and pound in a mortar. Add one tablespoonful of anchovy essence, one tablespoonful of anchovy paste, and half a pound of fresh butter. Pound all well together, and rub it through a fine sieve.

#### 361. CRAWFISH BUTTER.

##### *Beurre d'Écrevisses.*

Pound the shells from five dozen of cooked crawfish No. 35; add two pounds of fresh butter, put it into a saucepan and cook slowly until the butter is thoroughly clarified; after which strain it through a Chinese cap into a bowl, and beat with a wooden spoon until it becomes thick. If the butter is not red enough, add a little red carmine. Set the butter aside, and use when needed.

#### 362. FLEURETTE BUTTER.

##### *Beurre Fleurette.*

Put one pound of fresh butter into a bowl, let it get a little soft, season with a little cayenne pepper; add the juice of two lemons and some finely-cut-up chives; mix well together, and use as directed.

## 363. KNEADED BUTTER.

*Beurre Manié.*

Put one pound of fresh butter into a bowl, let it get a little soft, beat it well with a whip; season with salt, cayenne pepper, and a little grated nutmeg. Incorporate slowly half a pound of sifted flour, and use as directed.

## 364. LOBSTER BUTTER.

*Beurre de Homard.*

Prepare the same as crawfish butter No. 361, except use lobster shells instead of crawfish shells—one pound of shells to two pounds of butter.

## 365. MAITRE D'HOTEL BUTTER.

*Beurre Maître d'Hôtel.*

Put one pound of fresh butter into a bowl, beat it well with a whip; season with salt and cayenne pepper; add some chopped parsley and the juice of two lemons.

## 366. RAVIGOTE BUTTER.

*Beurre Ravigote.*

Peel half a dozen shallots, blanch them with a handful of parsley leaves, chervil, tarragon and chives; drain and cool off. Put it into a mortar and pound well. Add half a pound of fresh butter, mix well together, color with some spinach green, and rub it through a fine sieve.

## 367. SNAIL BUTTER.

*Beurre d'Escargots.*

Peel one dozen shallots, add four cloves of garlic. Pound it well in a mortar; add five anchovies and one pound of fresh butter; mix all well together and rub it through a fine sieve; add some chopped parsley, chervil and some finely-cut-up chives; season with salt and cayenne pepper, and add the juice of two lemons.

## 368. SHRIMP BUTTER.

*Beurre de Crevettes.*

Pound half a pound of shrimps in a mortar; add half a pound of fresh butter; season with salt

cayenne pepper, a little nutmeg; add the juice of a lemon; rub it through a fine sieve, and use as directed.

### 369. TERRAPIN BUTTER.

#### *Beurre de Terrapène.*

Pound twelve hard boiled egg-yolks with one pound of fresh butter; season with salt, cayenne pepper and a little grated nutmeg; press through a sieve, and use as directed.

## GARNISHINGS.

### GARNITURES.

### 370. CORN FRITTERS.

#### *Beignets de Mais.*

Chop up one quart of corn, put it into a bowl; season with salt, pepper and a little grated nutmeg; add two whole eggs and two yolks, four tablespoonfuls of flour and one of baking powder; mix all well together. Take the preparation with a tablespoon and let it drop into a frying-pan which contains hot oil or hot clarified butter Fry to a nice color on both sides, and serve.

### 371. CROUSTADES.

#### *Croustades.*

Prepare some channeled croustade molds, butter them, and line with fine foundation paste. Make the paste with one pound of flour, half a pound of butter, half a pint of water, and a little salt; mix all well together and knead it properly, and let rest for half an hour, then roll it out. After lining the molds with this paste, line the paste with a buttered paper, and fill the inside with roe rice. Bake them to a nice color; take off the rice and paper, and use when needed.

### 372. CROQUETTES OF FRESH MUSHROOMS.

#### *Croquettes de Champignons Frais.*

Wash one pound of fresh mushrooms, chop them up finely; fry one dozen chopped shallots in

two ounces of butter; add the chopped fresh mushrooms, and let cook together for a few minutes. Season with salt and pepper, moisten with a gill of sherry wine. Let reduce almost completely and add half a pint of velouté sauce No. 317. Thicken with six raw egg-yolks and let boil for a few minutes. When done, add a little chopped parsley, and place this preparation on the side to get cold. When cold, divide them into round balls, shape them in any form as desired, immerse entirely in beaten eggs, after which roll them in fresh bread crumbs and fry to a nice color.

### 373. DUXELLE FOR SAUCES.

#### *Duxelle pour Sauces.*

Peel one dozen shallots, chop up fine and fry in butter; add half a pound of chopped fresh mushrooms (or canned), let cook for a few minutes together, moisten with two gills of white wine; add some chopped parsley, and place aside for use when needed.

### 374. DUXELLE FOR STUFFING.

#### *Duxelle pour Farce.*

Prepare the same as above, No. 373, except add half a pint of half glaze No. 335: let it reduce, and thicken with fresh bread crumbs.

### 375. POCKET FISH QUENELLES.

#### *Quenelles de Poisson à la Poche.*

Make a fish forcemeat No. 397, butter a baking pan; fill a paper cornet with the forcemeat, and dress some small quenelles on top; pour over some boiling fish stock or boiling water, and poach them for a few minutes; drain; put them in your garnishing, or as directed.

### 376. FISH QUENELLES IN A SPOON.

#### *Quenelles de Poisson à la Cuillère,*

Have two soup spoons ready, place them into warm water; fill one of the spoons with some quenelles forcemeat No. 397, smooth the top with

the blade of a dinner knife dipped in warm water; dip the second spoon into hot water, and with it take off the forcemeat from the first spoon; place it into a buttered sauté pan. Poach the quenelles by pouring hot water over them. Set the pan on the fire, and bring it to a boiling point. Move it on the side, and allow them to simmer for about five minutes; drain them, after which place into cold water. Use as directed.

### 377. DECORATED QUENELLES.

#### *Quenelles Décorer.*

Prepare the same as above, No. 376, except when in the sauté pan decorate the top with fanciful cuts of truffles, and poach.

### 378. MOLDED QUENELLES.

#### *Quenelles Moulées.*

Butter some oval-shaped quenelle molds, decorate the bottom of the molds; fill with forcemeat, smooth on top, and poach.

### 379. MOLDED QUENELLES. (No. 2.)

#### *Quenelles Moulées. (No. 2.)*

Prepare the same as above, No. 378. Cover the decoration with a layer of forcemeat, and over this a salpicon No. 392. Finish by filling the molds with the same forcemeat, smooth the top, and poach.

### 380. GLAZED CARROTS.

#### *Carrots Glacées.*

Peel some large carrots, cut them out with a vegetable spoon into balls; blanch them in salted water until nearly done, then drain and fry them in butter with a little sugar. Place them in a hot oven, finish cooking, and glaze them to a nice color. Use as directed.

### 381. VEGETABLE MIREPOIX.

#### *Mirepoix de Légumes.*

Slice or cut in dice onions, carrots, celery, parsley, ham bone, bay leaves, whole pepper,

cloves and garlic; fry all in butter to a nice color, and use as directed.

382. OYSTERS VILLEROI.

*Huîtres à la Villeroi.*

Blanch the oysters, drain and wipe dry, roll in flour and cover them with a villeroi sauce No. 357. Dip them in an egg batter, roll in bread crumbs, and fry in hot lard. Use as directed.

383. POTATOES HOLLANDAISE.

*Pommes de Terre Hollandaise.*

Peel some raw potatoes and pare them olive shaped, two inches long by one inch in diameter. Cook them in salted water. When done, drain off the water, and cover with a wet cloth.

384. POTATOES CHATEAU.

*Pommes Château.*

Shape them the same as above, No. 383, only cut them lengthwise in two. Trim the edges a little, and blanch them in salted water. When done, drain them off, and fry in clarified butter in a sauté pan. Season with salt, and serve as directed.

385. BOILED PARISIAN POTATOES.

*Pommes de Terre Parisienne Bouillies.*

Peel some large raw potatoes, cut them into one-inch balls with a round vegetable spoon; cook them in salted water. When done, drain the water off, add a piece of fresh butter and a little chopped parsley, cover them with a wet cloth, and use when needed.

386. BROWNEED PARISIAN POTATOES.

*Pommes de Terre Parisienne Rissolées.*

Prepare the same as above, No. 385; blanch them; drain the water off, and fry in butter to a nice golden color. Season with salt, and serve.

387. PURÉE OF GREEN PEAS.

*Purée de Pois Vert.*

Put a quart of shelled fresh green peas into a saucepan; add a head of lettuce and three sliced

onions, a little salt and sugar, and enough cold water to reach their height. Cover the saucepan and cook the peas till tender. Rub the peas through a sieve. Put the purée into a saucepan with a little kneaded butter No. 363 and cook it for a few moments, stirring the while. Add a piece of butter and a little cream; season to taste, and use as directed.

### 388. PURÉE OF SORREL.

#### *Purée d'Oseille.*

Wash some tender sorrel leaves, put them into a saucepan with fresh butter. While cooking, stir it with a spoon, after which press it through a fine sieve. Put the purée into a saucepan with a little kneaded butter No. 363, and cook for a few minutes, stirring the while. Season to taste with salt, pepper, nutmeg, and a little sugar. Add a piece of fresh butter, and use as directed.

### 389. PURÉE OF FRESH MUSHROOMS.

#### *Purée de Champignons Frais.*

Wash a pound of fresh mushrooms, place them into a saucepan with a piece of fresh butter, let cook on a slow fire. When done, pound them in a mortar to a fine paste; press it through a sieve; return it to the saucepan, and add half a pint of béchamel sauce No. 319, and two ounces of fresh butter; season with salt, cayenne pepper, and a little grated nutmeg. Serve as directed.

### 390. RICE, PIEDMONTESE.

#### *Riz à la Piémontaise.*

Put two ounces of butter into a saucepan, add two finely-chopped onions, and fry for a moment without letting attain any color. Add four ounces of unwashed but well-picked rice. Fry for a few moments together. Moisten to double its height with broth, and cook very slowly while covered. When done, add three ounces of fresh butter and three ounces of grated Parmesan cheese, stirring it with a large fork; season to taste.



## 391. RISSOTO WITH SAFFRON.

*Rissoto au Safran.*

Cook the same as No. 390, except add a teaspoonful of powdered saffron, and season highly.

## 392. LEAN SALPICON.

*Salpicon Maigre.*

A salpicon is composed of lobster, shrimps, etc., cut in quarter-inch dice; combined with truffles and mushrooms cut the same size, and is mixed with the same quantity of well-reduced espagnole sauce No. 318, or with a velouté No. 317.

## 393. SALPICON, ROYAL.

*Salpicon à la Royale.*

Lobster, mushrooms and truffles, all cut up in quarter-inch squares; mixed with the same quantity of béchamel sauce No. 319. and some lobster butter No. 364. Use as directed.

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## TO PREPARE AND TO RECTIFY THE FORCEMEATS.

*Pour Préparer les Farces et les Rectifier.*

## 394. GODIVEAU OF PIKE.

*Godiveau de Brochet.*

Remove the bones and skin from a pound of pike; pound it fine in a mortar; take it out and set aside. Have a pound of beef kidney suet, free of fat and nerves; chop up fine and pound well in the mortar. When done, add the fish, little by little, and pound well together and press through a sieve. Put half a pound of panada No. 405 into a mortar and pound it well; add the fish and pounded beef suet, little by little, and obtain a fine paste. Add gradually six whole eggs, some chopped parsley and some finely-cut-up chives. Season with salt, cayenne pepper and nutmeg. Rectify the forcemeat and see whether it is hard; if so, add some cream; if too soft, add some egg-whites.

## TO RECTIFY THE FORCEMEATS.

Butter a small timbale mold, fill half with the forcemeat; place it into a sauté pan containing boiling water, then place it into a moderate oven for about five minutes to poach; then, if too firm, add some cream; if too weak, add some more egg-whites.

## 395. FISH FORCEMEAT.

*Farce à Poisson.*

Remove the meat from the fish which is needed. (Some like pike, black bass, sheepshead, halibut, redsnapper, etc.) Take off all the bones and skin, and cut it into small pieces. Pound half a pound of panada No. 405, add little by little two pounds of the cut-up fish, and pound all well together. Add four egg-whites, mix all well together and pass through a sieve. Place the forcemeat into a bowl, season it with salt, cayenne pepper and nutmeg; place the bowl into chopped ice, and incorporate slowly one quart of raw cream, beating vigorously with a whip. Rectify the forcemeat the same as above, No. 394.

## 396. CREAM FORCEMEAT OF FISH.

*Farce de Poisson à la Crème.*

Take two pounds of boned and skinned firm fish; pound it well in a mortar and add six egg-whites. Rub it through a fine sieve, and put it into a bowl. Set the bowl into chopped ice. Season the forcemeat with salt, cayenne pepper and a little grated nutmeg. Beat up well with a whip, and incorporate slowly one quart of cream with one pint of whipped cream. Rectify the forcemeat, and prepare as directed.

## 397. QUENELLES FORCEMEAT.

*Farce pour Quenelles.*

Prepare the same as No. 395, and fill a strong paper cornet with the forcement. Push small quenelles the shape of half a small olive into a

buttered baking pan, pour over some hot boiling water or stock, set them on the range and let boil for a few minutes. When done, drain the quenelles and place them into cold water. Use as directed.

### 398. BAKED FISH FORCEMEAT.

*Farce à Gratin pour Poisson.*

Mix one pound of forcemeat No. 395 with the same quantity of duxelle No. 374; add some chopped celery, parsley and chervil; season to taste, and use as directed.

### 399. BAKED FISH FORCEMEAT, AMERICAN STYLE.

*Farce à Gratin pour Poisson à l'Américaine.*

The same as above, No. 398, except add the same quantity of Bread Stuffing No. 400. Mix all well together, season to taste, and stuff the fish with this preparation.

### 400. PLAIN BREAD STUFFING.

*Farce au Pain, Naturelle.*

Soak the white of the bread in milk for about ten minutes, after which squeeze it out and place it into a bowl; add some raw eggs, chopped parsley, some chopped onions fried in butter, a little sage and thyme, and a few bay leaves chopped up fine; season with salt, cayenne pepper and a little nutmeg; mix well together, and use as directed.

### 401. LOBSTER FORCEMEAT.

*Farce de Homard.*

Prepare the same as No. 395, except use only half the quantity of fish, and replace the other half with raw lobster meat. Season highly with salt, cayenne pepper and a little nutmeg. Use as directed.

### 402. FRYING BATTER. (No. 1.)

*Pâte à Frirre. (No. 1.)*

Put into a bowl one pound of sifted flour, two gills of olive oil, four egg-yolks, and dilute with sufficient water at once. Season with salt, pepper

and nutmeg, and set aside. When needed, add to it four egg-whites beaten to a stiff snow.

403. FRYING BATTER. (No. 2.)

*Pâte à Frîre. (No. 2.)*

Place into a vessel one pound of sifted flour, with two tablespoonfuls of baking powder; add three whole eggs, two gills of oil, salt, pepper and nutmeg. Dilute with sufficient water at once, and mix well with a wooden spatula. It should be just thick enough to cover the article you may dip in the batter.

404. POTATO BORDER.

*Bordure de Pommes de Terre.*

Peel one dozen raw potatoes, cook them in salted water. When done, drain off the water and place the potatoes with the pan for a few moments in a moderate oven to dry. Rub the potatoes through a sieve, and add six raw egg-yolks and a piece of fresh butter. Season with salt, pepper and nutmeg; mix all well together with a spoon, and use as directed.

405. PANADA.

*Panade.*

Put half a pint of water into a saucepan with two ounces of butter, a little salt, pepper, and nutmeg; let it boil; at first boil, add eight ounces of sifted flour; mix well, and dry it on a slow fire, till the paste detaches itself from the pan; then set it on a platter, cover with a buttered paper and put away to cool. Use as directed.

406. BORDELAISE MIREPOIX.

*Mirepoix à la Bordelaise.*

Peel two dozen shallots, one medium sized carrot, cut it very fine; add two bay leaves, a little thyme, four cloves of garlic, some whole parsley, a little celery; chop up all together very fine. Put three ounces of fresh butter into a saucepan, add the chopped vegetables and let it cook slowly for about half an hour. Set it aside in a vegetable dish, and use as directed.

## LUNCH NO. 1.

Blue Points  
 Strained Chicken Gumbo  
 Eggs, Waldorf  
 Planked Whitefish en Bordure  
 Broiled Boneless Squabs, Ravigote  
 String Beans, Fleurette  
 Artichokes, French Dressing  
 Macedoine of Fruit au Kirsch  
 Desserts  
 Cheese  
 Coffee

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## LUNCH NO. 2.

Tomato Bouillon in Cup  
 Canapés of Anchovies, Norwegian  
 Eggs, Fivoli  
 Sweetbreads, Maltese  
 French Peas, Bonne Femme  
 Punch, Prunelle  
 Broiled Squab Chickens on Toast  
 Russian Salad  
 Omelette Celestine  
 Desserts  
 Cheese  
 Coffee

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## LUNCH NO. 3.

Little Neck Clam Cocktails  
 Chicken Broth à la Rector  
 Canapés Moderne  
 Eggs, Benedictine  
 Frog Legs, Provençale  
 Potatoes Flamande  
 Lamb Chops, Maison d'Or  
 Cêpes Bordelaise  
 Salad: Stuffed Tomatoes  
 Peaches à la Montreuil  
 Desserts  
 Cheese  
 Coffee

## LUNCH NO. 4.

Chicken Broth in Cup  
 Salted Almonds      Celery      Pepper Mangoes  
 Crab Meat à la Maryland  
 Broiled Sweetbreads with Fresh Mushrooms  
 Potatoes Anna  
 Stuffed Apples à la Louise  
 Charlotte Russe au Café  
 Assorted Cakes  
 Cheese  
 Demi-Tasse

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## LUNCH NO. 5.

Blue Points  
 Cream of Fresh Mushrooms  
 Eggs à la Urbain  
 Fried Soft Shell Crabs à la Rector  
 Squabs à la Crispi en Casserole  
 Salad Mortimer  
 Gateau St. Honoré  
 Desserts  
 Cheese  
 Coffee

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## LUNCH NO. 6.

Consommé Dubarry  
 Eggs Florentine  
 Coquilles St. Jacques  
 Chicken Livers en Brochettes, St. Laurent  
 Potatoes Savoisiennne  
 Sorbet à la Tosca  
 Broiled Quails on Toast  
 Nonpareil Salad  
 Timbales de Gaufres à la Portugaise  
 Assorted Cakes  
 Cheese  
 Coffee

## LUNCH NO. 7.

Cotuits

Canapés Lorenzo

Celery Olives Radishes Lyons Sausage

Eggs Polignac

Fried Smelts, Sauce Figaro

Potato Croquettes

Vol au Vent, Diplomate

Asparagus, Sauce Hollandaise

Punch Chartreuse

Broiled Jack Snipes, sur canapé

Salade, Parisienne

Gateaux Mille-Feuilles

Desserts

Cheese

Coffee

## LUNCH NO. 8.

Consommé Vermicelli

Fried Sole à la Colbert

Potatoes, Saratoga Chips

Broiled Boneless Pigs' Feet, Deviled Sauce

Spinach au Jus

Sorbet Elizabeth

Roast Spring Chicken en Casserole

Salade Riche

Crème Caramel à la Française

Assorted Cakes

Cheese

Coffee

## DINNER NO. 9.

Rockaways

Consommé Rémusat

Celery Radishes Olives

Aiguillets of Redsnapper, Admiral

Potatoes, Nellie O'Brien

Sweetbreads sous Cloche, Eugénie

Artichokes Barigoule

PUNCH DOLGOROUSKI

Roast Philadelphia Capon au Cresson

Salad Demidoff

Bordure de Madeleine à la Chantilly

Alaska Ice Cream

Assorted Cakes

Gorgonzola Cheese

Demi-Tasse

## DINNER NO. 10.

Cape Cods  
 Potage Montorgueil  
 Celery      Bon Appetit      Radishes  
 Fillets of Black Bass, Anversoise  
 Potatoes Dauphine  
 Chicken Sautéd Amphitryon  
 Celery Braisé au Jus  
 Sorbets Paquerette  
 Canvas Back Duck, Fried Hominy  
 Stuffed Apples Salad  
 Nids de Marrons à la Chantilly  
 Timbales de Macaroni Glacés  
 Gaufres à la Vanille  
 Camembert Cheese  
 Demi-Tasse

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## DINNER NO. 11.

Cotuits  
 Consommé Garibaldi  
 Canapés Windsor  
 Paupiettes of Soles à la Dieppoise  
 Potatoes Normande  
 Suprême of Partridges, Lucullus  
 Stuffed Green Peppers, Provençale  
 PUNCH, SILICIENNE, LALLA ROOKH  
 Roast Squabs Piémontaise  
 Salade Turquoise  
 Apple Charlotte, Portugaise  
 Nelusgots Ice Cream  
 Croguinolles  
 Stilton Cheese  
 Demi-Tasse



## DINNER NO. 12.

Lynnhaven Bays  
 Potage Sarah Bernhardt  
 Canapés Martha  
 Filets of Pompano, Mornay  
 Potatoes Surprise  
 Squabs à la Signora  
 Cêpes Bordelaise  
 Bichoff Glacé  
 Roast Prairie Chickens, Currant Jelly  
 Salade Rachel  
 CHATEAUBRIAND, PARISIENNE  
 Pudding Glacé, Romanoff  
 Tuiles  
 Neufchatel Cheese  
 Demi-Tasse

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## MENU NO. 13.

Little Neck Clams  
 Bisque of Lobster, Hendricks  
 Celery, Olives, Westphalian Ham  
 Filets of Black Bass, Marguery  
 Potatoes Persillade  
 Suprêmes of Chicken à l'Impératrice  
 Haricots Panachés  
 PUNCH STANLEY  
 Roast Quails Larded, au Cresson  
 Romaine Salad  
 Pudding Florentine  
 Cecilia Ice Cream  
 Langues-de-Chat  
 PORT DU SALUT  
 Demi-Tasse

## MENU NO. 14.

Blue Points  
 Cream of Chicken à la Reine  
 Canapés Moderne  
 Broiled Boneless Smelts, Batelière  
 Potatoes Julienne  
 Mignons of Venison, Tyrolienne  
 Asparagus Tips, Princesse  
 Granit à l'Orange  
 Mallard Duck à la Richelieu  
 Lettuce-Tomato Salad, French Dressing  
 BEIGNETS ZINGAPORT  
 Neapolitan Ice Cream  
 Biscuits à la Cuillère  
 Roquefort Cheese  
 Demi-Tasse

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## DINNER NO. 15.

Blue Points  
 Consommé Dubelloy  
 Celery            Olives            Radishes  
 Boiled Salmon à la Trouville  
 Potatoes Hollandaise  
 Chicken Pot Pie, Rigolo  
 French Peas, Paysanne  
 PUNCH CARDINAL  
 Roast Partridges, Bread Sauce  
 Chiffonade Salad  
 BAVAROIS EN BELLE VUE  
 Tutti-Frutti Ice Cream  
 Assorted Cakes  
 Brie Cheese  
 Demi-Tasse

## DINNER NO. 16.

Blue Point Cocktails

Clear Green Turtle, Parisienne

Celery            Olives            Anchovies

Stuffed Brook Trout, Oyster Crabs Sauce

Potatoes Duchesse

Sweetbreads Montebello

Cauliflower au Gratin

Sorbets, Parfait d'Amour

Broiled Woodcocks sur Canapés au Cresson

Combination Salad

Charlotte à la Weimar

Pralinée Ice Cream

Gaufres à la Vanille

Camembert Cheese

Demi-Tasse



## MENU NO. 17.

Blue Points, Sauce Mignonette

Cream of Chicken aux Quenelles

Celery            Salted Almonds            Olives

Timbales à la Renaissance

Filets of Sole, Normande

Potatoes Hollandaise

Turkey Braised à la Chipolata

Filets Mignons of Beef, Pompadour

Haricots Flageolets

PUNCH TREMIERE

Canvas-Back Duck, Currant Jelly

Salade Romaine

Pudding Diplomate

Vanilla Ice Cream            Assorted Cakes

Camembert Cheese

Demi-Tasse

## MENU NO. 18.

Little Neck Clams  
 Chicken Broth, Belle Vue  
 Celery                  Radishes          Cucumbers  
 Fillets of Pompano à la Bella  
                                 Potatoes Fondantes  
 Saddle of Mutton à la Banyule  
 Cassolettes of Sweetbreads à la Toulouse  
                                 French Peas, Paysanne  
                                 Sorbets à l'Orange  
 Roast Quails, Piémontaise  
                                 Lettuce Salad  
 Neapolitan Ice Cream  
                                 Assorted Cakes  
                                         Cheese  
                                         Coffee

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## MENU NO. 19.

Blue Points, Sauce Mignonette  
                                 Consommé Solferino  
 Cream of Asparagus, St. Vallier  
                                 Canapés Marie Stuart  
                                 Brook Trout Meunière  
                                         Pompano Cardinal  
                                         Potatoes Parisienne  
                                 Sweetbreads à la Chancelier  
 Fillets Minions of Beef, Audinot  
 Aspic de Foie Gras en Belle Vue  
                                 PUNCH PARGNY  
 Roasted Woodcocks, au Cresson  
                                 Broiled Squabs on Toast  
                                 Combination Salad  
                                 Peaches à la Richelieu  
 Pudding Glacé, Waddington  
                                 Desserts  
                                         Cheese  
                                         Coffee

## MENU NO. 20.

Little Neck Clam Cocktails  
 Consommé Balzac  
 Chicken Okra, Créole  
 Canapés, Portugaise  
 Frog Legs en Coquilles des Gourmets  
 Lobster à la Newberg en Caisses  
 Potatoes Palestine  
 Boneless Squabs, à la Princesse  
 Noisettes of Lamb, Provençale  
 Mousses of Ham, Lucullus  
 Sorbet Mephisto  
 Partridges en Casseroles  
 Mallard Duck à la Richelieu  
 Salade Waldorf  
 Mazarine au Kirsch  
 Chartreuse de Pomme  
 Biscuits Glacés, Diplomate  
 Assorted Cakes  
 Cheese  
 Coffee

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## MENU NO. 21.

Blue Points  
 Bisque of Lobster Batelière  
 Canapés of Caviar à la Russe  
 Fillets of Black Bass en Papillotes  
 Potatoes Henry IV.  
 Sweetbreads à la Marie Stuart  
 Suprêmes of Capon à la Mirabeau  
 Asparagus, Sauce Mousseline  
 Spaghetti Milanaise  
 PUNCH AU KIRSCH  
 Roast Partridges, Larded, au Jus  
 Roast Teal Duck, Fried Hominy  
 Lettuce and Tomato Salad  
 Cabinet Pudding, Sauce Château  
 Café Parfaits  
 Dessert  
 Fromage  
 Café

## MENU NO. 22.

Cotuits  
 Consommé Florentine  
 Bisque d'Ecrevisses à la Cambridge  
 Canapés Martha  
 Mousselines de Volaille, Parisienne  
 Filets of Sole à la Joinville  
 Scallops à la Havraise  
 Potatoes Dauphine  
 Lamb Chops à la Maintenon  
 Sweetbreads Montebello  
 Tenderloin of Beef, Larded, Godard  
 Flageolets, Maître d'Hôtel  
 Petits Pois à l'Anglaise  
 PUNCH MONTMORENCY  
 Roast Capon, Stuffed with Chestnuts  
 Reed Birds en Brochettes  
 Escarole Salad  
 Apple Charlotte au Sabayon  
 Vanilla Ice Cream  
 Petits Fours  
 Cheese  
 Coffee

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## MENU NO. 23.

Blue Points  
 Consommé Deslignac  
 Pepper Pot, Indian Style  
 Celery Salted Almonds Olives  
 Filets of Sole à la Constance  
 Boiled Salmon à la Hussard  
 Potatoes Duchesse  
 Sweetbreads Théodora  
 Tenderloin of Beef Larded à la Régence  
 Stuffed Egg Plants, Italienne  
 Carrots à la Vichy  
 PUNCH FAVORITE  
 Roast Long Island Duckling Stuffed with Apples  
 Broiled Jack Snipes sur Canapés  
 Chicory Salad  
 Munich aux Pêches  
 Blanc Manger en Belle Vue  
 Plombière Rochambeau  
 Assorted Cakes  
 Roquefort Cheese  
 Demi-Tasse

## MENU NO. 24.

Little Neck Clams  
 Consommé Impériale  
 Potage Hochepot à l'Ende  
 Celery Stuffed Mangoes Radishes  
 Oyster Crabs à la Newberg  
 Medaillons of Halibut à la Bella  
 Potatoes, Fines Herbes  
 Fillets of Chicken, Epicurienne  
 Lamb Chops, McMahan  
 Artichokes Bottoms, Florence  
 String Beans, Fleurette  
 SORBET VENITIENNE  
 Roast Pheasants Stuffed with Truffles  
 Broiled Squabs on Toast  
 Salad Maintenon  
 Croûtes aux Fruits, Andalouse  
 Mousses Siraudin  
 Pineapple Ice Cream  
 Fancy Cakes  
 Cheese  
 Coffee

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## MENU NO. 25.

Blue Points  
 Consommé Printanier Royale  
 Cream of Asparagus, Princesse  
 Palmettes of Chicken, Polonaise  
 Boiled Turbot, Sauce Hollandaise  
 Planked Shad, Potato Border  
 Ham Glacé, Sauce Champagne  
 Fillets Minions of Beef, Chéron  
 Suprêmes of Partridges à la St. Hubert  
 Stuffed Tomatoes Bordelaise  
 Cauliflower au Gratin  
 SORBETS CARDINAL  
 Broiled Plovers, sur Canapés  
 Roast Red Head Duck, Fried Hominy  
 Salad Rex  
 Savarins au Rhum  
 Meringues à la Chantilly  
 Glace Dame Blanche  
 Biscuits de Reims  
 Cheese  
 Coffee

## MENU NO. 26.

Little Neck Clams  
 Consommé Solferino  
 Mock Turtle à la Française  
 Canapés Windsor  
 Celery      Salted Almonds      Radishes  
 Smelts, Stuffed with Oyster Crabs, Sauce Vin Blanc  
 Fillets of Black Bass à la Bercy  
 Potatoes Delmonico  
 Saddle of Lamb à la Fearing  
 Brussels Sprouts, Persillade  
 Ailes de Poulet à la Cussy  
 Venison Steaks à la Tyrolienne  
 String Beans, Fleurette  
 Potatoes Fondantes  
 PUNCH CALIFORNIENNE  
 Roast Prairie Chicken, Bread Sauce  
 Broiled Philadelphia Squabs on Toast  
 Salad Chiffonade  
 Strawberry Mousse  
 Glaces Pralinées  
 Gateaux Breton  
 Cheese  
 Coffee

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## MENU NO. 27.

Lynnhaven Bays  
 Consommé Meternich  
 Bisque of Oysters, Maintenon  
 Celery      Radishes      Pimolas  
 Canapés of Herrings, Norvégienne  
 Brook Trout, Sauté, Meunière  
 Broiled Bluefish, Anchovy Butter  
 Potatoes Parisienne  
 Fillets of Chicken à l'Impératrice  
 Cauliflower Polonaise  
 Terrapin à la Maryland  
 SORBETS ANDALOUSE  
 Roast Partridges sur Socle au Cresson  
 Broiled Squabs on Toast, Maître d'Hôtel  
 Salad Manhattan  
 Charlottes à la Royale  
 Glaces Panachées  
 Assorted Cakes  
 Cheese  
 Coffee



## MENU NO. 28.

Cotuits  
Consommé Rachel  
Cream of Tomatoes, Reine Margot  
Radishes      Stuffed Olives      Sardines  
Mousselines de Foie Gras, Sauce Périgueux  
Turbans of Black Bass à la Trouville  
Filets of Halibut à l'Italienne  
Potatoes Duchesse  
Sirloin of Beef Larded, Bouquetière  
Grenadins of Veal, Albertin  
Asparagus Tips, Mornay  
Potatoes, Sarah Bernhardt  
PUNCH CREME DE MENTHE  
Broiled Quails on Toast  
Roast Mallard Duck  
Salade Suedoise  
Bavarois en Aspic  
Nesselrode Pudding à la Chantilly  
Desserts  
Cheese  
Coffee

## MENU NO. 29.

VERMOUTH

CHABLIS

Huîtres Marennes

AMONTILLADO

Consommé Dubelloy

Tortue Verte Claire au Madère

CHAMBERTIN

Coulubiacs à la Russe

1878

Timbales à la Rothschild

STEINBERGER

Truites de Rivière en Papillotes

1886

Paupiettes de Sole à la Dieppoise

Pommes de Terre, Mollets

CHATEAU LATOUR

Carré d'Agneau en Casserole,

1875

Marchand de Vin

CHATEAU YQUEM

Tournedos à la Zola

1874

Ailes de Poulet, Sadi Carnot

Aspic de Foie Gras en Belle Vue,  
sur Socle Fleurie

Sorbet Jeune Amérique

MOET CHANDON

Poulardes de la Flèche Roties à  
la Broche

Faisans Flanqués de Quailles

Salade Diplomate

Petits pois Nouveaux, Paysanne

Artichauts Barigoule

THEO ROEDERER

Pouding Renaissance

Blanc Manger Panaché

Gelée au Marasquin

Glace Frascati

Glace Vierge Frappée

Pieces Montées de Nougat

Pieces Montées d'Oranges Glacées

LIQUEURS

Fruits Assortis

Desserts

Fromage

Café

## MENU NO. 30.

HUITRES CHABLIS VIEUX

Lucines Orangées, Sauce Mignonette

POTAGES AMONTILLADO

Consommé aux Nids d'Hirondelles

Bisque de Crabes d'Huîtres à la Princesse

HORS D'ŒUVRES

Rissoles Lucullus

Canapés d'Astrakan à la Russe

POISSONS MARCOBRUNNER

Turbot d'Angleterre, Sauce Hollandaise

Rougets Marseillais à la Fleurette

Pomes de Terre Fondantes

RELEVÉ CHATEAU MARGAUX

Selle de Pré-salé à la Chancelière

ENTRÉES CHAMBERTIN

Filets de Poulet à l'Ivoire

Ris de Veau à la Marie Stuart

Truffes du Périgord en Serviette

Sorbets Mephisto

Gaufres à la Vanille

ROTI POMMERY EXTRA SEC

Canard Canvas Back à la Richelieu

SALADE

Salade de Barbe de Capucin

ENTREMETS (CHAUD)

Pudding Lafayette, Sauce Rochambeau

ENTREMETS (FROID)

Bavaroise en Surprise

Timbales de Gaufres à la Nubienne

GLACES

Biscuits Glacés Excelsior, Pompe Constantine

GATEAUX ET DESSERTS

Gateaux Sables

Gateaux Marly

Duchesses

FROMAGE FINE CHAMPAGNE

Camembert

Café

Demi-Tasse

CIGARS LIQUEURS

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# Popular Handbooks

for Hotel, Restaurant, Transportation  
Catering, Institution and Club Use

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**Ranhofer's Epicurean:** The king of cook books is "The Epicurean," by Charles Ranhofer, of Delmonico's. This book is 1,200 pages, and weighs about ten pounds. It is the most extensive, the most complete, the most readable, the most attractive, and the best all-around cook book that has ever been published. The first chapter is devoted to table service, with instruction in menu-making and the care and service of wines, the decoration of the table, the fixing of the sideboard, complete dining room instructions for the service of course dinners. French and Russian service is explained. There are lists of china, glass, and silver, etc.; a table of supplies in which the French and English names are given, and a market list. Then follows 144 pages of menus for breakfasts, luncheons, dinners, buffet or standing suppers, collations, hunting parties, garden parties, dancing parties, etc. All dishes in these menus are numbered to conform with recipes for them in the body of the book. There is a chapter on elementary methods, in which even the drudgery work in the kitchen is explained, and all the work done by apprentices in the early stages of hotel kitchen work. The chapter on kitchen utensils is very full, every utensil illustrated. Then come the recipes: 200 soups, 251 sauces, 133 garnishes, 191 side dishes, 101 shell fish, 218 fish, 165 beef, 165 veal, 75 mutton, 109 lamb, 48 pork, 224 poultry, 163 game, 198 miscellaneous entrees, 267 salads, 172 vegetables, 100 eggs, 37 farinaceous foods, 233 sweet entrees, 170 cakes, 17 breads, 189 ices and iced drinks, 90 confectionery, and several illustrations of centerpieces. There is an exhaustive chapter on wines, several recipes for mixed drinks, and 64 pages devoted to a collection of Delmonico menus. The index occupies 44 double-column pages. There are more than 800 illustrations. A most excellent feature of The Epicurean is that every recipe in it appears under a good honest English name, alongside of which is the translation of it into French. It is beautifully bound in Keratol Levant grain, embossed in gold. Price.....\$7.00

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**The Edgewater Beach Hotel Salad Book** (Shircliffe). Contains more than 600 tested recipes for salads and salad dressings. Mr. Shircliffe has not only given the recipes, but in many cases has supplemented them with author's notes, calling attention to special health-giving features, and suggesting diets for the different ailments that afflict humans. He also takes opportunity to preach many a short sermon on the importance of right eating and what is best for health from the cradle to old age. He also intersperses much of human interest in the way of anecdote, legend and historic events. In this way it is more than a cook book—it is readable to those who are not so much interested in how to make salads as in the enjoyment of them. The great charm of the book is the illustrations, which are from direct photographs in the natural colors, so that the dishes illustrated have the eye-appeal

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and the enticing qualities of the real dish. It is a book that fits into every kitchen—home, hotel, club, hospital, restaurant, lunch room, cafeteria, steamship, dining car, industrial catering plant, institution, army mess—in fact, wherever information is desired as to the why and how to prepare for the table. Price.....\$5.00

**Salad Portfolio** (Shircliffe). A set of beautiful illustrations of salads taken from the Edgewater Beach Salad Book. They are mounted on heavy green cover stock, 11 x 16 inches, each showing three or four of the salads and are suitable for framing. The portfolio may be used by the maitre d'hotel to assist him in selling party menus. The illustrations are so natural and appetizing that they make strong appeal to patrons when selecting the salad course for special menus. Also these pictures serve as a guide to pantry girls, showing them how the finished salad should look. Price.....\$2.00

**The Edgewater Sandwich Book** (Shircliffe). Supplemented with chapters on hors d'oeuvres, supremes, canapes and relishes. More than 600 recipes. This book is by the author of the Edgewater Salad Book, the most important culinary book produced in recent years. There are thirty illustrations of sandwiches and hors d'oeuvres. It will meet the requirements of all kinds of refreshment places from the soda fountain to lunch room, tea room and high-class restaurant. Bound in convenient pocket size. Price...\$2.00

**The Hotel St. Francis Cook Book** (Hirtzler). The author was chef of Hotel St. Francis, San Francisco. Adapted for hotels, restaurants, clubs, coffee rooms, families and every place where high-class, wholesome cuisine is desired. This is the most important culinary book that has come from any press in the last twenty-five years. Mr. Hirtzler is known thruout Europe and America as one of the ablest chefs of the day. He made the cuisine of the Hotel St. Francis world-famous. A feature of the Hotel St. Francis Cook Book that will be appreciated by thousands of hotel people, caterers, families and all interested in home economics, is the selection and preparation of foods in season; the presentation of breakfast, luncheon and dinner menus for every day in the year—the selections appropriate, and all dishes actually prepared and served in the Hotel St. Francis. This feature of the book gives a suggestive quality, a reminder attribute, and a knowledge of food economies and food attributes that is hereby brought to the aid of the proficient and the learner, also enables even the inexperienced to produce the well-balanced menu. The Hotel St. Francis Cook Book is indexed and cross indexed so that every recipe can be referred to on the instant. Price ..... \$3.00

**A Selection of Dishes and The Chef's Reminder** (Chas. Fellows). The book that has met with the largest sale and is in most demand from managers, stewards and cooks. Is in vest pocket form, 220 pages. The most complete and serviceable pocket reference book to culinary matters that has ever been published. It is not a cook book, in the general sense of the word, but is full of ideas and suggestions regarding bill-of-fare dishes. Chapters are devoted to entrees of all kinds, salads, soups, consommes, fish and their sauces, sauces in general, garnishes, fancy potatoes, miscellaneous recipes, hints to cooks and stewards, suggestions for breakfast, lunch and supper dishes, chafing dish cookery, menus, and a pronouncing glossary of culinary terms. Hundreds of the dishes listed are given with their bill-of-

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fare names only, as the cooks understand the basic work in preparing dishes, and the sauces and garnishes are treated separately, with information as to their component parts. Thousands of men who possess a copy of this book say it is their greatest help. Printed on bond paper, bound in flexible cover. Price.....\$1.00

**The Culinary Handbook** (Chas. Fellows). Presents in concise form information regarding the preparation and service of nearly 4,000 different bill-of-fare dishes; also gives much information of encyclopedic nature regarding foods of all kinds. Quick reference to every dish prescribed is facilitated with an index of 39 columns arranged in alphabetical order, and cross indexed, so that no matter what one is looking for, all he has to do is to find the initial letter and under it, in alphabetical order, for second, third and fourth letters, etc., the article wanted, with page on which it is found. Referring, for instance, to a sauce of any particular kind. Find the word Sauce in the index, and under it will be found in alphabetical order 149 different sauces; and under Salads, 71 different kinds, exclusive of the variations in making. Under head of Sausage there are 45 different kinds described, with directions for making as well as cooking and serving. In fact, the sausage information in this book is more complete than in any other published. 190 pages; 7x10 inches.....\$2.00

**Fellows' Menu Maker** is the last of the successful ready reference books compiled by Chas. Fellows, author of "A Selection of Dishes and The Chef's Reminder" and "The Culinary Handbook." In this book Mr. Fellows has compiled in concise form thousands of suggestions for daily changes on the bills-of-fare, both American and European plan, for breakfast, luncheon and dinner cards, and so arranged as to give popular changes from day to day to give acceptable variety. These changes include soups, fish, boildes, entrees, roasts and specials. In their presentation he starts with typical bills-of-fare, and the changes are such as might be made in these bills from day to day. Also he has presented a chapter entitled "Suggestions for Specials for the Day," in which the dishes are priced and underlined with brief information regarding their composition. Also, he submits several sample menus for business lunches, banquets, and small party dinners, and one very serviceable feature of the book is a list of the most popular dishes, as soups, fish, boiled meats, roasts, and entrees. The book is supplemented with 110 pages of sample menus and bills-of-fare, several of them photographic reproductions, and representing the cards of hotels and restaurants of both first and second class, lunch rooms, transportation catering menus, club menus, wine list, caterer's list, and several illustrations of glass, china and silverwares and banquet scenes. The book is indexed; printed on fine quality paper; page 7x10 inches, cloth bound. Price .....\$2.00

**Clarenbach's Hotel Accounting.** In writing this book it was Mr. Clarenbach's purpose to outline a simple system of hotel accounting that would meet the needs of the average hotels, particularly of hotels from 50 to 200 rooms. His first book was published in 1908 and the system was adopted by thousands of hotels. Since then there have been two revisions to meet new conditions of the more modern hotels. This is the third revision, thoroly up-to-date, and with illustrations that show the actual account books rulings and facsimile entries; and the text matter is so clear that one need not be a practical bookkeeper to understand.

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The book is in four parts, these covering all departments. It shows how to get storeroom "per dollar" costs; how to handle the cigar business; how to get an accurate statement of the hotel's business from month to month, and a method of auditing the front office. A "Profit and Loss" statement is shown. The text matter emphasizes the importance of being accurate, of a check on every transaction, and the economy of doing things the right way, thus preventing vexatious mistakes that take valuable time in making corrections, and giving the operator the satisfaction that comes from being master of his business. Hotels now having workable accounting systems can find in the Clarenbach book ideas that may be incorporated by them to advantage. Also they will find the Clarenbach system elastic, and its results can be put on a comparable basis with results obtained from other systems of hotel accounting. The book is supplemented with a chapter headed "An outline of the front office methods of the largest hotel in the world." The book is 9x12 inches and contains 66 pages, printed on ledger paper, attractively bound in cloth cover. Price .....\$3.00

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**Front Office Psychology** (Heldenbrand). This is the only book that outlines rules of conduct for the people in the front office who meet the public, where a pleasing personality and correct habit of deportment, speech, dress, and all-around cleanliness makes for ideal salesmanship. The suggestions are classified under different heads as Employee relations, Your personality, Receiving and rooming guests, Handling of mail, Information, Checking out, Front office tactics. The book is written from the practical viewpoint of a student of human nature, and in this respect is a classic. It inspires to an improvement in service and can be read with profit by young and old in the small or the large hotel, or institution, or business house. Pocket size, 5x8 inches, 100 pages. Attractively bound in water-proof cover. (A special price is made to hotels and chains of hotels buying in quantities of ten or more.) Price .....\$1.00

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**The Bell-Boy's Guide** (Heldenbrand). This book was written with the object of training young men of good habits in the duties customarily performed by bell-boys. It was prepared by the author to instruct those not familiar with hotels in the particular bell-boy work required for his own hotel—the Hotel Heldenbrand of Pontiac, Michigan. With slight variation this book will meet the needs of the average hotel thruout America. It is pocket size, 32 pages. (A package of four books for 1.00.) Price .....\$1.00

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**Paul Richards' Pastry Book** is the title in brief of "Paul Richards' Book of Breads, Cakes, Pastries, Ices and Sweetmeats, Especially Adapted for Hotel and Catering Purposes." The author is known as one of the most skillful all around bakers, pastry cooks and confectioners in America, and has demonstrated the quality of his work in leading hotels. In writing this book he took particular pains to have the recipes reliable and worded in such simple fashion that all who read them may readily understand and work from them. The book is in seven parts. Part I is devoted to fruit jellies and preserves; jams, jellies, compotes and syrups; preserved crushed fruits for sherbets and ices; preserving pie fruits; sugar boiling degrees; colors. Part II, pastry and pie making, pastes and fillings; pastry creams, patty cases, tarts and tartlets; icings. Part III, cake baking. Part IV, puddings and sauces. Part V,



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ice creams, ices, punches, etc. Part VI, breads, rolls, buns, etc. Part VII, candy making and miscellaneous recipes; bread economies in hotel; caterers' price list. The recipes are readily found with the aid of 36 columns of index and cross index in the back of the book, this index forming in itself a complete directory, so to speak, of breads, pastry, ices and sugar foods. Printed on strong white paper; page 7x10 inches, 168 pages, bound in cloth.....\$2.00

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**Pastry for the Restaurant**, by Paul Richards, a vest pocket book of 158 pages, is, as its title indicates, especially produced for the use of bakers employed in restaurants and European plan hotels. The style of work required for the American plan hotel with table d'hote meal, and that for the European plan hotel restaurant, where each article is sold for a separate price, has brought about a demand for a book with receipts and methods especially adapted for the preparation of bakery and pastry goods for individual sale. The first chapter is devoted to French pastries, which are now so generally sold, yet so little understood, because of the misnomer title; then follows cakes and tarts of every kind; pies in great variety; puddings, hot and cold; ices, ice creams, and many specialties, all set forth with ingredients, quantities, and methods of mixing and preparing, and instructions for oven or temperature control. Mr. Richards' other books have become standard the world over, and this one will be equally reliable. The index to this book makes a very complete reference to popular pastry goods and will be found valuable as a reminder. The book is printed on bond paper.....\$1.00

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**The Lunch Room** (Paul Richards), is the newest of the culinary books and bids fair to become one of the most popular ever produced. In writing this book Mr. Richards covered all branches of the business. In its pages can be found lunch room plans; illustrations of equipment; chapters on management, salesmanship and bookkeeping; suggestions for bills-of-fare; reproduction of articles from technical journals relating to lunch rooms, and about 2,000 recipes for lunch room dishes. It is a complete guide to making and marketing lunch room foods and beverages. The book is of particular value, not alone to those who operate lunch rooms, but to hotelkeepers who may consider the advisability of putting in a lunch room in connection with their business; a departure that has become very general since so many country hotels are changing to modified American or to European plan, the lunch room being the stepping stone to the change. Printed on fine quality of paper strongly bound.....\$2.00

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**The Vest Pocket Pastry Book** (John E. Meister). This little book contains 500 recipes, includes 57 for hot puddings (pudding sauces, etc.; 77 for cold puddings, side dishes, jellies, etc.; 90 for ice creams, water ices, punches, etc.; 68 for pastes, patties, pies, tarts, etc.; 77 for cake; 17 for icings, colorings, sugars, etc.; 60 for bread, rolls, yeast raised cakes, griddle cakes, etc., as well as 55 miscellaneous recipes. Mr. Meister wrote this book at the request of the editor of *The Hotel Monthly*, who had heard his work highly complimented by his employers, who said they believed him to have no superior as a first-class workman. The recipes, while given in few words, yet are easily understandable, and have helped thousands of bakers to improve their work. Book is indexed; printed on bond paper. Price ..... \$1.00

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**The Vest Pocket Vegetable Book** (Chas. G. Moore), has done more to popularize the cooking and serving of vegetables in hotels and restaurants than any other book ever published. It was written with this idea. The author took particular pains to make this little volume a classic and his masterpiece, and he succeeded remarkably well. Into 120 pages he has condensed more information regarding the history, cultivation, nutritive qualities, and approved forms of cooking and serving vegetables than can be found in any other book, no matter how large; and it has been demonstrated to be a book without mistakes. Recipes for soups, sauces, garnishings and salads supplement the general recipes. There are 78 ways of preparing potatoes, 19 of mushrooms, 19 of onions, 15 of cabbage, etc., 27 of beans, 15 of rice, 25 of tomatoes, and others in number in proportion to their importance. The vegetables are given with their English names and the French and German translations. The book is indexed, printed on bond paper. Price ..... \$1.00

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**The Book of Sauces**, by C. Hermann Senn, is the newest of The Hotel Monthly Handbook series. Mr. Senn is the author of the famous Twentieth Century Cookery Book, The Menu Book, Practical Gastronomy, and ten other culinary books that have become standard in Europe, and that have extensive sale in America. His Book of Sauces is the most complete work of the kind that has ever been produced. It treats the subject thoroly from every angle and covers all kinds of sauces for meat, poultry, fish, and salad dishes; also sweet sauces. This book is adapted not alone for the hotel and catering trades, but also for family use the world over. Epicures will find it invaluable for the suggestions and practical instructions, together with the culinary lore therein contained. Book is vest pocket size, printed on bond paper.....\$1.00

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**Ideas for Refreshment Rooms.** This book is composed mainly of expositions of catering systems, in particular, tea room, lunch room, department store, cafeteria, school, industrial plant, dining car, club, and outside. A valuable feature of it is the illustrating of different accounting systems and report forms; also plans of lunch rooms, kitchens and pantries, showing consistent lay-out. There are more than a hundred beautiful half tone illustrations picturing refreshment rooms of many kinds, their decoration, and furnishment. Complete sets of menus of famous catering establishments are presented; also a large number of menus to fit the lunch room, cafeteria, industrial plant, or school. Thruout the book there is a plea for the balanced ration and right eating, the advocacy of plain foods simply prepared and appetisingly served, the nutritive value given careful consideration. There is a chapter on service; a chapter on the brewing and serving of tea and coffee; several pages devoted to pantry prepared foods; illustrations of kitchens, of restaurant checks, and of many interesting things, as electric equipment; questions of fuel economy, illumination, and a hundred and one clever ideas in the marketing of prepared foods in public eating houses. The book is thoroly indexed and cross indexed to assure quick finding. 385 pages, cloth bound. Price.....\$2.00

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**The Hotel Butcher, Garde Manger and Carver.** (Frank Rivers.) The author has cultivated a new field in culinary literature, and produced a book both novel and useful. His experience as butcher, carver, chef and steward enabled him to compile facts regarding meats and meat economics, from the butcher shop to the dining-room table, that will be in-

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valuable to managers, stewards, chefs, and all persons employed in culinary work. His book digests the subjects of buying, handling, sale, and service of meats, poultry and fish for hotels, restaurants, clubs and institutions. It is varied with suggestions for the use of meats and trimmings for particular dishes; the composition of these dishes set forth in concise form. The information is clarified by the use of about 300 illustrations. The index is so comprehensive that any item may be referred to on the instant. 125 pages. Price .....\$2.00

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**"The Advertising of Hotels"** by Clarence Madden is the first practical, comprehensive inquiry into hotel advertising ever made available. It is the only book which treats the problem of selling rooms and service in its entirety—promotion, publicity, "in-the-house", "word-of-mouth", copy, appropriation, media selection, and agency contact. Mr. Madden is acquainted with both sides of the advertising picture. His book brings the two into sharp focus and shows their proper relationship. . . . Anyone who is in any way affected by hotel advertising should be sure to have on hand a copy of **"THE ADVERTISING OF HOTELS"** for study, reference, and guidance. 136 pages. Price.....\$2.00

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**The Fish and Oyster Book**, by Leon Kientz, for many years chef of Rector's (the noted sea foods restaurant in Chicago), is a handy vest pocket volume, the leaf measuring 3x6½ inches. In this book Mr. Kientz tells in concise manner how to cook practically every kind of fish that is brought to the American market; and not only explains the method of cooking, but also the making of the sauces and the manner of service. Every recipe is given with its bill-of-fare name in English and its translation into the French. The recipes include also such dishes as frogs' legs, all kinds of shell fish, snails, terrapin, and the fish forcemeats. Also there is an appendix with specimen fish and oyster house luncheon and dinner menus, with and without wines. The book is indexed, printed on bond paper, bound in flexible cover.....\$1.00

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**Economical Soups and Entrees** (Vachon). This book was written in response to a demand for a book that would tell how to prepare savory dishes from inexpensive materials at small cost; and, in particular, how to use up leftovers; by which is meant good cooked foods not served at a previous meal, and which have not in any way lost their marketable value in the sense of deterioration of quality, but which can be served in hotel or restaurant in the same appetizing manner that leftovers are served in well-to-do families. Mr. Vachon was selected to write this book because of his reputation as an economical chef. In it he has given recipes in particular for meat entrees of the savory order, stews, pies and croquettes, hash, salads and fried meats. The soups include creams, broths, bouillons, chowders, purees, pepper-pots and the like. It is two books in one, separately indexed, printed on bond paper, leaf 3x7 inches, bound in flexible cover. Price.....\$1.00

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**Eggs in a Thousand Ways**, by Adolphe Meyer, gives more reliable information regarding eggs and their preparation for the table than can be found in any other book. Is indexed and cross indexed so that any method of cooking eggs and any of the garnishings can be referred to on the instant. The book starts with boiled eggs. Then (following the departmental index in alphabetical order) are cold eggs, 79 ways; egg drinks, 22 kinds; eggs in cases, 25

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ways; in cocottes, 24 ways; mollet, 79 ways; molded in timbales, 29 ways; fried, 33; fried poached, 38; hard eggs, 32; miscellaneous recipes, 27; omelets in 210 ways; poached, 227 ways; scrambled, 123; Shirred, 95; stuffed, hard, 34; surprise omelets, 9; sweet eggs, 16; sweet omelets 38. The recipes are in condensed form. The book is vest pocket size, 150 pages, printed on bond paper...\$1.00

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**The American Waiter** (John B. Goins) is the only published book that treats intelligently of the waiter's work from bus boy to head waiter, for both hotel and restaurant requirements. The author has recently completed Part 2 of this book, the new part devoted largely to European plan service, and, combined with Part 1, which is devoted largely to American plan service, has rounded out a manual which is very valuable to those who would give table service of the kind suited for the average hotel. Interspersed in the book are chapters on the care of table wares, salad making, table setting, carving, dishing up, banking of sea foods, building of banquet tables, and many other useful items of information. The book is illustrated, vest pocket size, printed on bond paper.....\$1.00

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**The Van Orman System of Hotel Control.** A book illustrating and describing the many forms used in the hotels of the Van Orman Chain of hotels. Price.....\$1.00

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**Requirements of a Good Bed.** This is a 36-page booklet containing chapters on Bedsprings, Mattresses, Pillows, Sheets, Blankets, Washing Blankets, and a Linen Control System. It is a collection of exceedingly informative articles, which first appeared in *The Hotel Monthly*. They are now offered in this handy, compact form, neatly bound for reference purposes. Every hotel manager and every hotel housekeeper will want to possess a copy of "Requirements for a Good Bed". Not only is it a good reference work, but it serves as an educational piece of literature for those members of the staff who seek advancement and are serious in the performance of their work. Price.....50 cts.

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**Candy for Dessert** (Richards). Price ..... \$1.00

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**Drinks** (Jacques Straub). Mrs. Jacques Straub, widow of the author of this book, has published a new edition, the foreword in which is by "Oscar" of The Waldorf-Astoria, commending "Drinks" for its missionary work as a temperance book. It appeals, in particular, to caterers in foreign countries where American "mixed drinks" are popular. Price .....\$1.00

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**Clifford M. Lewis' "American Plan Check System" ..\$1.00**

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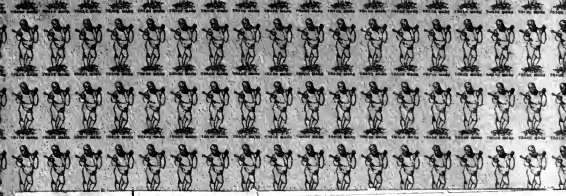
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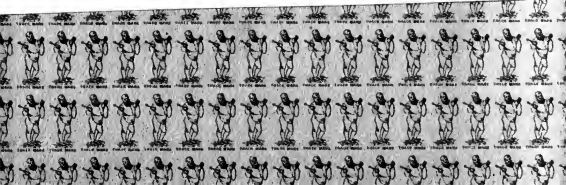
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