

**MENUS
MADE:
EASY:**



**BY
NANCY LAKE**

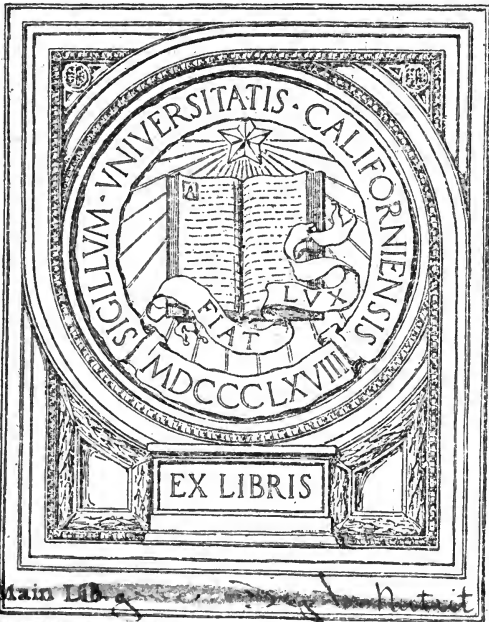
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MENUS MADE EASY

MENUS MADE EASY

OR

HOW TO ORDER DINNER AND GIVE
THE DISHES THEIR FRENCH NAMES

BY

NANCY LAKE

AUTHOR OF "DAILY DINNERS"



REVISED AND EXTENDED EDITION
(THE TWENTY-FOURTH)

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AND NEW YORK

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PREFACE

ONE of the chief aims of the Art of Cookery is variety. In the following pages so large a number of dishes are given that no difficulty can be experienced in attaining that object. That this is so is, in a measure, evidenced by the fact that so many editions have already been called for.

In the present edition the work has been divided into sections under its chapters, and in each section the dishes have been arranged in alphabetical order, for greater convenience of reference.

Many dishes have been added, while others that have ceased to be in demand have been struck out.

There will be found considerable additions in the entremets, both sweet and savoury, in the treatment of various fruits, and in iced dishes now so much in request.

The increased facilities for ice-making, due to the number of inexpensive freezing machines now obtainable, have made such dishes much more general than they were a few years back. A variety of them is now given, and in addition to the sweet ices, those made with fish, vegetables, cheese, etc.

The author has adhered to her principle of not including dishes that take their name merely from the

mould in which they are prepared, such as *Belgrave*, *Monaco*, *Trois Frères*, etc. Exception must, however, be made in the case of some that have secured for themselves a position in the culinary world that is likely to survive when the moulds after which they are called may have fallen into disuse. Examples of these are shown in *Bombes*, *Plombières*, and *Timbales*.

Neither are such dishes enumerated as owe their name to a passing interest, such as the visit of some foreign royalty, a prominent statesman or general, or some social event or ceremonial. These dishes have no culinary importance. They often hardly differ from those already well known. Such interest as they have would be purely historical, and even were the event worth recording, the study of history is not profitably pursued in the kitchen!

The subject of decoration of dishes will be found to be touched upon in the Introduction. One additional suggestion is now offered. The garnish of flowers or ferns has occasionally been introduced. This the author desires strongly to deprecate. Not to speak of the possibility of spiders or earwigs, in such a position flowers become technically weeds, *i.e.* plants out of place. They are certainly not intended to be eaten, and a non-edible decoration is suggestive of the waxen figures and such abominations that have now happily died out.

It is hoped that the alterations made will render this little book more useful to those who, while desirous of a well-ordered cuisine, have yet little time to spare from more important and more profitable occupations, for the consideration of "the pleasures of the table."

CONTENTS

	PAGE
CHAPTER I.	
HORS D'ŒUVRES	1
CHAPTER II.	
SOUP, OR POTAGES—Clear, Thick, Purées, and Maigre	4
CHAPTER III.	
FISH, OR POISSONS—Different modes of dressing Fish ; Shell- Fish and Fish Entrées	19
CHAPTER IV.	
ENTRÉES—Of Beef, Veal, Mutton, Lamb, Pork, Poultry, Game	52
CHAPTER V.	
REMOVES, OR RELEVÉS—Of Beef, Veal, Mutton, Lamb, Pork, Poultry, Game	125
CHAPTER VI.	
ROASTS, OR RÔTS	159
CHAPTER VII.	
VEGETABLES, OR LÉGUMES, AND SALADS	161

CHAPTER VIII.

EGGS AND OMELETTES	PAGE 188
------------------------------	-------------

CHAPTER IX.

ENTREMETS—Cakes and Pastry, Compotes, etc., of Fruit, Creams, Fritters, Jellies, Puddings, Soufflés	194
--	-----

CHAPTER X.

SAVOURY ENTREMETS—Of Cheese, Fish, Vegetables, Various	244
--	-----

CHAPTER XI.

ICES, OR GLACES, AND SORBETS	261
--	-----

CHAPTER XII.

SAUCES AND GARNISHES	266
--------------------------------	-----

INDEX	274
-----------------	-----

INTRODUCTION

THIS publication is a humble endeavour to afford some assistance to ladies in the daily difficulty of what to order for dinner, and how to describe it.

Cooks are not generally gifted with fertile imaginations, and are inclined to get into a routine which is a source of annoyance to those who desire a variety of dishes, if not for themselves, at least for their friends. Ladies often wish to be ready with suggestions of a change in the proposals of the cook, and even when in some measure provided with these, a second difficulty arises—What are these dishes to be called? What are the correct technical names for them?

The French of cookery is a language of itself, and those who are not learned in it are often entirely at a loss when suddenly called on to write out a correct French menu with no other assistance than that of a dictionary. In carrying out this idea, lists of various dishes have been given, arranged in courses, with the French names, as well as the English equivalents or descriptions.

Dishes of a very elaborate character have, for the most part, been rejected. They are often merely what a gardener would term "sports" from well-established originals, differing from them, perhaps, only in some

details of fantastic decoration, the fashions of which are very short-lived, and are quickly succeeded by some newer fancy.

With regard to decoration, it is suggested that very fanciful effects should be avoided. In a zeal for originality in this respect, the object of all decoration—viz. to render the dish attractive—seems occasionally to be forgotten, and a contrary effect is produced. Dishes are presented more fit to adorn a confectioner's window than to appear at a gentleman's table.

Compounds of preserves and ices have actually been made to represent, with painful accuracy, boiled legs of mutton, boars' heads, etc., etc.

It is a mistake, too, to give fantastic names to the dishes. A menu is intended to convey information, not to mislead or confuse; and few people care to bestow sufficient attention on the subject to enjoy a succession of "surprises."

Neither is a dish more generally appreciated for bearing an extravagant name—even when under such a title as *Sastartées à la Malay* are revealed the homely aspects of curried veal! The rule that fine feathers make fine birds is not without exceptions.

Names given to quenelles, creams, etc., often have reference to the fancy moulds in which they are dressed. For instance, *Petites crèmes au Chevalier* are creams steamed or set in moulds made to represent little horse-shoes. So *petites cignes*, *petits chevaux*, *papillons*, etc., refer to the moulds.

Even *petites langues*, *petits jambonneaux*, *petits poulets*, do not necessarily imply something made of tongue, ham, or chicken.

Very few such names are introduced in these pages. They are obviously only the passing fashion of the

moment, and do more credit to the skill of the iron-monger than to that of the cook.

From the number of dishes described, it is hoped that it will be found easy to select such as shall be suited to the occasion for which they are required, whether for homely dinners, or for more elaborate entertainments. Complete menus of the former class will be found in the author's "Daily Dinners," which, with the assistance here given, may be enlarged or varied without difficulty.

In planning a dinner, ladies are reminded not to be content with dishes individually excellent, without regard to the contrast they bear one to another.

Variety is required, not only in the material, but also in the style of dressing, and in the accompanying sauces and garnishes.

Light and dark dishes should as far as possible succeed one another. The same sauce should not appear twice. Several sorts of pastry should be avoided. When cold dishes form part of the menu, they should be interspersed judiciously among the others.

It is not intended to give recipes, such as would be adequate for the preparation of the dishes in the kitchen; the dishes are only so far described as to enable the mistress to recognize them, giving a general idea of their ingredients and of their appearance when sent to table.

The descriptions will probably be sufficient, in most cases, to suggest directions which a fairly competent cook may carry out without the aid of a detailed recipe. But should they be found insufficient, recourse may always be had to some of the excellent cookery-books now published.

MENUS MADE EASY



CHAPTER I

HORS D'ŒUVRES

A DINNER may begin with one of the following hors d'œuvres.

If more variety is required, many of the dishes given in the chapter on savoury entremets will be found suitable.

Hors d'œuvres are usually served in small fancy plates, one to each person.

- Anchois** are anchovies.
- à la Burlington*, small fillets, seasoned with oil and vinegar, are rolled and served on slices of hard-boiled egg, garnished with shred lettuce.
- à la Diable* are devilled.
- à l'Impériale*, fillets, seasoned with oil and lemon juice, are laid crosswise on little croûtes of fried bread, the spaces filled with chopped white and yolk of hard-boiled egg, olives and chillies.
- à la Natal*, whipped cream, flavoured with anchovy, is piled on little rounds of bread and butter, and curled fillets of anchovies are laid on the top.
- à la Victoria* are garnished with capers and anchovy butter.

Caviar

à la Mignonne is caviar dressed in tomatoes from which the inside is scooped out ; it is mixed with the tomato pulp, hard-boiled egg cut in dice, oil and vinegar, and curled fillets of anchovies are laid on the top.

aux crevettes is caviar spread on buttered toast garnished with prawns.

sur croûtes is spread on croûtes of fried bread. As *Blini au caviar*, it is spread on buttered crumpets, well seasoned with lemon juice.

Huîtres

are oysters ; they are served in the shells, with lemon, and slices of brown bread and butter. As *Huîtres nature*, they are laid on slices of lemon, over slices of cucumber, on little squares of anchovy pastry.

Lax

sur croûtes is lax on buttered croûtes.

Olives

à la Metropole are olives stuffed with green butter, set in little moulds of aspic, and served on slices of Bologna or other sausage, garnished with green butter.

farcies are stuffed olives.

Pastèque

is water melon. It is cut in thin slices, and ginger, pepper and sugar should be served with it.

Sardines

à l'huile are sardines in oil.

à la Royale are served on shred celery, seasoned with oil and vinegar, and are garnished with strips of beet-root, gherkins, and white of hard-boiled egg.

aux tomates are dressed with tomato sauce.

Saucisson

*de Bologne, de
Lyons, etc.*

are thin slices of Bologna, Lyons, or other sausage, garnished with small salad.

Saumon

fumé

is smoked salmon ; it should be cut in very thin slices, and garnished with capers and parsley.

*fumé à la Car-
dinale,*

the little slices are served on slices of tomatoes over slices of cucumber, and are garnished with strips of hard-boiled white of egg and chopped capers.

CHAPTER II

SOUPS, OR POTAGES

SOUPS may be divided into two classes : Firstly, Clear, transparent soups, or consommés, of meat, game, or poultry, varying according to the floating garnish added to them. Secondly, Thick soups, including purées of game, vegetables, etc.

At a large dinner, when there are two soups, one is thick and the other clear.

CLEAR SOUPS

Consommé

- à l'Alexandra* is garnished with small round slices of chicken, and cherries.
- à la Baraquine* is garnished with tapioca, and strips of chicken and truffles.
- à la Bavière* has quenelles made of semolina.
- à la Berlin* has shreds of leeks, little rounds of pancake, and of red, yellow and white custard, and sago.
- à la Bernhardt* has little slices of marrow, tiny quenelles, and watercress.
- à la Brabançonne* is a fish soup garnished with fish quenelles cut in slices, and prawns.
- à la Brunoise* has vegetables cut in small dice. This is sometimes called *Potage Faubonne*.
- à la Capricieuse* is garnished with tiny quenelles, button mushrooms and dried cherries.

Consommé

- à la Célestine* has a garnish of little pancakes cut in strips.
- à la Chasseur* has little quenelles of game. A clear game soup is also called by this name.
- à la Chiffonade* has lettuce stamped out with a cutter, and peas.
- à la Christina* is garnished with chestnuts and cherries.
- à la Clermont* has little slices of onion fried brown.
- à la Colbert* has a garnish of lettuce, celery, Jerusalem artichokes, and button onions.
- à la Condorçet* is a clear game soup, garnished with quenelles of game, foie gras cut in dice, and asparagus points.
- à la Crécy* is garnished with shreds of carrot.
- à la D'Artois,*
or à la Saint-Germain has a garnish of peas.
- à la D'Esclignac* has a garnish of turnips and small squares of custard.
- à la D'Orléans* has little quenelles coloured green, red and white.
- à la Duc de York* is a clear game soup, garnished with quenelles of game.
- à la Duchesse* is garnished with little balls of a light cheese paste, and small shapes of vegetables.
- à la Dufferin* is a clear curried fish soup. It is served with rice and little round slices of fillets of sole.
- à la Dustan* has haricot beans.
- à l'Empire* has strips of red and white custard, shreds of truffle and tarragon, and pea shapes of cucumber, carrot and turnip.
- à la Fermière* is garnished with button mushrooms.
- à la Florentine* has cheese quenelles. This is sometimes called *à la Vénitienne*.

Consommé

- à la Française* has a mixed vegetable garnish. With the addition of rice it is called *à la Fleury*.
- à la Grande Duchesse* has little anchovy quenelles and cheese quenelles, and shreds of chicken and tongue.
- à la Hélène* has little shapes of red, green, yellow and white custard, made of tomato, cucumber, yolk and white of egg.
- à l'Impératrice, or aux œufs pochés* has poached eggs.
- à l'Impériale* has small shapes of custard, which may be white or coloured red and green.
- à l'Indienne* is clear Mulligatawny soup.
- à l'Innocent* has shreds of chicken and almonds, with quenelles, and little shapes of custard.
- à la Jardinière* is garnished with vegetables cut in small fancy shapes.
- à la Jérusalem* has Jerusalem artichoke cut into very small balls.
- à la Julienne* has a garnish of vegetables cut in strips.
- à la Kursel* is Printanière soup with lettuce.
- à la Lèlie* has shreds of chicken, almonds, carrot and tarragon.
- à la Macédoine* is garnished with several kinds of vegetables.
- à la Marie Louise* has small squares of custard, shreds of ham, and artichoke bottoms.
- à la Montglas* has quenelles made of liver forcemeat.
- à la Napoléon* has tiny rissoles in paste boiled in the consommé.
- à la Nivernaise* has vegetables cut in thin small shapes, Italian paste, and quenelles cut in slices. Another soup which bears the same name is garnished with quenelles made of a purée of carrots.

Consommé

- à la Parmentier* has quenelles made of potatoes.
- à la Poissonnière* is garnished with quenelles of fish.
- à la Pompadour* has little shapes of vegetables and custard of several different colours.
- à la Portugaise* is garnished with shreds of leeks, and French plums.
- à la Prince* has turnips cut into little balls.
- à la Prince de Galles* has little pieces of chicken enveloped in forcemeat, pieces of custard cut in the same shape, and asparagus points.
- à la Princesse* is a clear chicken soup, garnished with vegetables cut in fancy shapes.
- à la Printanière, or Potage printanier* has early summer vegetables cut in small shapes, with green peas and asparagus points. With the addition of squares of custard, it is *Printanier à la Royale*.
- à la Rachel* has green, red, and black quenelles, made with tarragon, lobster, and truffle. Another soup of this name is garnished with little shapes of steamed white and yolk of egg, carrot, turnip, and French beans.
- à la Romaine* has little quenelles made of bread-crumbs.
- à la Rosière* has little cheese quenelles and ham quenelles.
- à la Royale* has small squares of custard.
- à la Russe* has shreds of carrot, celery, and leek.
- à la semoule, au riz, and au tapioca* are respectively garnished with semolina, rice, and tapioca.
- à la Sévigné* has little balls of chicken cream.
- à la Sicilienne* has shreds of lemon peel, truffle and tarragon, and skinned and stoned grapes.
- à la Valetta* has slices of Tangerine orange and shreds of the peel.

Consommé

- à la Xavier* has a garnish of vegetables cut in threads.
- au macaroni* and *au vermicelle* are garnished with macaroni and vermicelli. Grated Parmesan should be served with these soups.
- aux choux farcis* has stuffed Brussels sprouts.
- aux épinards* has quenelles made with spinach.
- aux huîtres* is garnished with oysters.
- aux nouilles* has poached strips of German nouille paste, made of flour, yolks of eggs, and milk.
- aux pâtes d'Italie* sometimes called *Potage aux lazagnes*, has pieces of Italian paste.
- aux petits jambonneaux* has little quenelles of ham.
- aux pointes d'asperges* has asparagus heads.
- aux pommes olives* has potatoes cut in the shape of olives.
- aux profiteroles* has little baked balls of a light choux paste, often flavoured with cheese.
- aux quenelles* has very small quenelles.
- aux trois racines* is garnished with carrot, turnip, and celery.
- Bouillon* is gravy soup, or broth. It may be served *à la Colbert*, with poached eggs, or *au riz*, with rice.
- Croûtes au pot* has toasted crusts, or baked croûtons of bread, and shreds of vegetables. This is often served in little fire-proof pots as *Petite marmite*.
- de poisson* is a clear fish soup.
- de riz au gras* is Brunoise or Jardinière soup with the addition of rice.

Garbure

- à la Chantilly* is a clear soup made of beef and game stock; the stock meat and vegetables cut in neat pieces, are served with it in a separate dish.

Garbure*à la Villeroi*

has the stock vegetables cut up and dressed on slices of bread sprinkled with grated cheese, and served with it in a separate dish.

aux marrons

has a dish of braised chestnuts with breadcrumbs and stock served with the consommé.

THICK SOUPS**Potage***à l'Allemande*

is white sago or tapioca soup garnished with vegetables cut in small dice.

à l'Andalouse

is a fish soup with purée of onions and tomatoes, garnished with pieces of crayfish or prawns.

à l'Aurore

is egg soup—of stock with yolks of eggs.

à la Bagration

is a white fish soup with curry powder, crayfish tails, chopped sole, and vegetables.

à la Bolognaise

is a white soup with ground almonds; served with rice and grated Parmesan.

*à la Bonne
Femme*

is white soup with yolks of eggs and shreds of green vegetables.

à la Boston

is made with tomatoes, potatoes and okra.

à la Brisse

is a chicken soup with small shapes of vegetable cream, made of a purée of the vegetable with eggs.

à la Camélia

is a tapioca soup, garnished with vegetables cut in shapes.

à la Cantatrice

is a white soup with tapioca, cream, and yolks of eggs.

à la Carlton

is made of white soup with tomato sauce, cream, and yolks of eggs.

à la Castelaïne

is a brown soup made of beef stock.

Potage

- à la Chanoinesse* is white soup with quenelles of fish, and mackerel roe cut in small square pieces.
- à la Chasseur* is game soup garnished with pieces of the game.
- à la Colbert* is white soup with poached eggs.
- à la Comtesse* is white soup of veal stock and sweet-breads, with dice of fried bread.
- à la Créole* is a variety of crab soup.
- à la Czarina* is a white soup garnished with shreds of ham, olives and tarragon, and sultanas.
- à la Duchesse* is a white soup garnished with quenelles.
- à l'Écossaise* is Scotch broth of mutton with barley, chopped parsley, and vegetables cut in dice. Sheep's-head soup is also called by this name.
- à la Florenza* is a white soup with macaroni and grated cheese.
- à la Frankfort* is a chicken soup garnished with asparagus points.
- à la Friar Tuck* is a chicken soup garnished with pieces of the chicken and shreds of leeks.
- à la Garcia* is a tomato soup with tapioca and grated cheese.
- à la Gitana* is a brown soup made of meat and game of various sorts, with onions, potatoes, celery and mushrooms; served with the vegetables and pieces of the meat and game.
- à la Gouffé* is a tapioca soup garnished with strips of chicken, tongue and truffles.
- à la Grecque* is pea soup and Jardinière soup, with pieces of braised mutton. Another *Potage à la Grecque* is a fish soup with tomatoes, garnished with oysters.

Potage

- à la Hesse* is ox-cheek soup.
- à la Hollandaise* is a white soup with cream and yolks of eggs.
- à l'Irlandaise* is mutton broth with potatoes.
- à l'Italienne* is fowl stock with purée of the stock vegetables and anchovies, garnished with small pieces of the fowl.
- à la Jacqueline* is a white soup with young vegetables cut in little balls.
- à la Maltaise* is a rich white soup, garnished with slices of orange, and shreds of capsicums, chillies, and of orange peel.
- à la Maréchale* is a bread soup garnished with quenelles of crayfish or with shrimps.
- à la Milanaise* is a white soup with grated cheese. It may be garnished with macaroni, or with vegetables cut in shreds.
- à la Modena* is a spinach soup with eggs.
- à la Moderne* is a white soup with shreds of fried lettuce. This is often called *à l'Impératrice*.
- à la Napolitaine* is a game soup garnished with quenelles of game and croûtes of fried bread.
- à la Nimoise* is fish stock with yolks of eggs.
- à la Poissonnière,* is white fish soup.
or *Crème de poisson*
- à la Prince de Galles* is mock-turtle soup with quenelles.
- à la Provençale,* is a fish soup with shred Portugal onions, garnished with fillets of several kinds of fish.
or *Bouillabaisse*
- à la Régence* is a game soup with barley, and hard-boiled yolks of eggs cut in small pieces.

Potage

- à la Reine, or à la Princesse* is a chicken purée with cream, garnished with quenelles of chicken, or with dice of fried bread.
- à la Romaine* is a white soup garnished with little balls of rice.
- à la Russe* is brown soup with vegetables, and round balls of sausage meat.
- à la Sydney* is ox-kidney soup.
- à la Tyrolienne* is barley soup garnished with carrots.
- à la Victoria au macaroni* is white soup with barley or rice. is macaroni soup. Garnished with little pieces of game, it is called *à la Chasseur*. With the addition of cream and yolks of eggs, it is *à la Hollandaise*; or with rice, *à la Turquie*.
- au mouton* is mutton broth served with the mutton in it.
- au sagou* is sago soup.
- au tapioca* is tapioca soup.
- aux herbes printanières* is white soup with shred lettuces and other vegetables.
- aux huîtres* is oyster soup.
- aux raviolis* is game stock with small pieces of forcemeat wrapped in paste.
- aux rognons* is kidney soup.
- Bortsch* is a Russian soup of stock made with beetroot juice instead of water; it is sometimes thickened with sour cream.
- Bourride* is fish stock with yolks of eggs, highly seasoned, and flavoured with garlic.
- Cockie leekie* is made of pheasant or chicken, with leeks. French plums may be added to it.
- de riz à la Turquie* is mutton broth served with rice.
- Dupoise* is mussel soup.

Potage

- Gombo* is made with okra, tomatoes, and shrimps, and the stock meat cut in neat pieces.
- Hoche-pot* is Hodge-podge soup, of mutton with vegetables.
- Jardinière à la Hollandaise* is white soup with a *Jardinière* garnish.
- Mulligatawny* is curry soup. With this and all soups *à l'Indienne* rice is served on a separate dish.
- pieds de veau* is calf's-feet soup. With the addition of barley it is called *à la Balmoral*.
- Pilau de riz* is stock with rice boiled in it.
- Pot au-feu* is uncleared stock served with the vegetables in it.
- Solferino* is stock with young vegetables, purée of tomatoes, and chopped parsley.
- Stchy* is a Russian soup made with cabbages, and the meat of the stock cut in dice.
- tête de veau à l'Indienne* is calf's-head soup curried.
- vermicelle à la Hollandaise* is vermicelli soup with cream and yolks of eggs.
- Bisque** is crab or other shell-fish soup.
- à la Normande* is shrimp soup.
- au riz* is a shell-fish soup with rice.
- d'écrevisses* is crayfish soup.
- de homard* is lobster soup.
- Crème**
- à la Marquise* is a white soup with yolks of eggs and cream, garnished with slices of banana, and cucumber cut into little balls.
- à la Royale* is a white soup with little dice shapes of cheese custard.
- à la Zingari* is a white soup garnished with red, black, and yellow quenelles.

The following soups can be either clear or thick—

Potage

<i>à la tortue.</i>	Turtle soup.
<i>à la venaison.</i>	Venison soup.
<i>au lapereau.</i>	Rabbit soup.
<i>au lévraut,</i> or <i>à la lièvre.</i>	Leveret or hare soup.
<i>aux abatis d'oie.</i>	Giblet soup.
<i>aux bécasses.</i>	Woodcock soup.
<i>aux faisans.</i>	Pheasant soup.
<i>aux grouses.</i>	Grouse soup.
<i>aux perdreaux.</i>	Partridge soup.
<i>fausse tortue.</i>	Mock turtle soup.
<i>queues d'agneau.</i>	Lamb's-tail soup.
<i>queues de bœuf.</i>	Ox-tail soup. Thick ox-tail soup is called <i>queues de bœuf à l'Anglaise</i> . Curried, it is <i>à l'Indienne</i> .
<i>queues de veau.</i>	Calf's-tail soup.

Besides these there are the Purées—

Purée or Crème

<i>à l'Alexandria</i>	is a purée of pheasant, garnished with oysters.
<i>à la Brésilienne</i>	is a purée of partridge, with tomatoes and potatoes, garnished with shreds of vegetables and tiny sausages.
<i>à la Bretonne</i>	is a purée of turnips. As <i>Purée de navets à la Française</i> , it is served with fried bread.
<i>à la Chantilly,</i> or <i>à la Conti</i>	is a purée of lentils.
<i>à la Chartreuse</i>	is a purée of cauliflower with tapioca.
<i>à la Condé</i>	is a purée of red haricots.
<i>à la Conservative</i>	is a purée of potatoes with cream and yolks of eggs, garnished with little red and white quenelles. It is sometimes made in the same way with a purée of carrots.
<i>à la Crècy</i>	is a purée of carrots.
<i>à la Dauphine</i>	is a purée of peas and tomatoes, garnished with little strips of ham and of vegetables.

Purée or Crème

- à la Diane* is a purée of game, with tapioca or sago.
- à la Dustan,*
or Potage Pomé-
ranienne is a purée of white haricots.
- à la Faubonne* is a purée of lentils garnished with Julienne vegetables.
- à la Flamande* is a purée of white vegetables.
- à la Grenade* is a purée of leeks.
- à l'Irlandaise* is a purée of potatoes and leeks.
- à la Jubilé* is made of a purée of tomatoes and mushrooms.
- à la Livonienne* is a purée of vegetables and rice, with cream and yolks of eggs.
- à la Mancelle* is a purée of game with purée of chestnuts.
- à la Palestine* is a purée of Jerusalem artichokes.
- à la Pluche* is a potato soup with shreds of carrots.
- à la Polonaise* is a potato soup with cheese and macaroni.
- à la Portugaise* is a purée of Portugal onions.
- à la Reine Margot* is a purée of chicken with purée of potatoes.
- à la Réunion* is a purée of white fish garnished with shrimps.
- à la St. Louis* is a purée of white vegetables, with shreds of carrot.
- à la St. Marçeau* is a purée of peas, with shreds of leeks and of lettuces.
- à la Soubise* is a purée of onions.
- à la Stamboul* is a purée of rice and tomatoes.
- Crécý à la Chan-*
tilly is a purée of carrots and lentils.
- d'artichauts* is a purée of artichokes.
- d'asperges* is a purée of asparagus. Dressed with rice, it is *à la Princesse*.
- d'avoine* is cream of oatmeal soup.
- de céleris* is a purée of celery.
- de chicorée* is a purée of endive, or chicory.

Purée or Crème

- de choux-fleurs* is purée of cauliflower. Made with cream and yolks of eggs, it is *Potage à la Du Barry*.
- de concombres* is purée of cucumbers. *Potage Mathilde* is a rich form of this.
- d'épinards*, or *Potage vert-pré* is purée of spinach.
- de fèves* is purée of beans.
- de gibier* is purée of game.
- de grouses* is purée of grouse.
- de lapereaux* is purée of rabbit.
- de marrons* is purée of chestnuts.
- d'orge* is cream of barley soup. Garnished with quenelles of chicken, it is called *Crème à la Marie Louise*.
- d'oseille* is purée of sorrel.
- de petits pois*, or *pois verts* is purée of green peas. This can also be called *Potage à la D'Artois*. Served with whole peas in it, it is *Potage à la St. Germain*.
- de pois* is purée of dried peas.
- de pommes de terre* is potato purée. This is often called *Potage Parmentier*, on account of Parmentier having introduced potatoes into France. It may be curried and served *à l'Indienne*; *à la Milanaise*, it is garnished with macaroni; *à la St. Germain*, with peas; *aux quenelles*, with quenelles.
- de potirons* is purée of vegetable marrow.
- de riz* is cream of rice soup. With the addition of Parmesan, it may be called *à la Milton*. Garnished with asparagus heads, it is *Potage à l'Argenteuil*.
- de tapioca* is cream of tapioca soup.
- de tomates* or *Potage à l'Américaine* is purée of tomatoes. Served *à la Mancelle*, it is garnished with chestnuts.

Purée or Crème

- de volaille* is purée of fowl. It may be served *à la Milanaise*, garnished with macaroni; or *à la Napolitaine*, with the addition of pounded almonds, and a garnish of pieces of chicken and tongue.
- de Vclours* is a purée of carrots with tapioca.
- Verte à la Russe* is a purée of nettles and spinach, garnished with slices of hard-boiled eggs.

If Maigre soups are required, in addition to the fish soups, many of the vegetable soups may be made without stock. The following are also suggested—

Potage

- à la Cussy* is a clear vegetable soup, with button onions and little cheese quenelles.
- à la Détiller* is made of milk with yolks of eggs, and is garnished with dice of fried bread, rings of macaroni, and little strips of cheese pastry.
- à la Dorçet* is made of white wine and water with yolks of eggs, and is garnished with shreds of tarragon and strips of cucumber.
- à la Monaco* is milk with yolks of eggs, poured over toast.
- à la Mousse* is milk with butter, flour, yolks of eggs and grated cheese, garnished with chopped parsley and spoonfuls of stiffly whipped whites of eggs.
- à l'Orléans* is milk soup with chopped parsley, poured over bread sprinkled with grated cheese.
- à la Paysanne* is a mixed vegetable soup.
- à la Savoyarde* is a vegetable soup, poured over bread sprinkled with grated cheese.

Potage

- à la Viennet* is a brown soup, made of milk with browned flour and yolks of eggs, garnished with profiteroles—tiny balls of choux paste, baked or fried.
- au lait d'amandes* is made of rice milk and almond milk.
- aux noix de coco* is cocoanut soup.
- d'amandes à la Colbert* is a white almond soup garnished with poached eggs.
- Julienne maigre* is made with vegetable stock, and garnished with vegetables cut in Julienne strips and cooked in the soup.

CHAPTER III

FISH, OR POISSONS

WHEN fish is plainly boiled, the French name for it is given on the menu, with the name of the sauce served with it, as *Turbot, sauce homard*, for boiled turbot served with lobster sauce in a sauce-boat.

BARBEL

Barbeau, or Barbillon

- à l'étuvée* is boiled in wine, and served in the sauce thickened with flour and butter.
- au court-bouillon* is boiled in a bouillon of wine and water with onions, cloves, herbs, and lemon peel.
- au Parmesan* is cut in pieces, dressed with Béchamel sauce, sprinkled with breadcrumbs and grated Parmesan, and browned.
- grillé* is broiled, and should be served with anchovy sauce; or *sauce piquante*, with piquante sauce.

BASS

Bar

- sauce au beurre* is boiled or broiled, and served with butter sauce.

BREAM

Breme

- à la Maltaise* is dressed in filets, in a tomato sauce with chopped gherkin.

Brème

- à la Poulette* is boiled, and served in a white sauce with mushrooms, herbs, and lemon juice.
- au vin blanc* is boiled in white wine sauce.
- grillé aux câpres* is broiled, and served with brown caper sauce.

BRILL**Barbue**

- à la Conti* is cooked with oil, stock, white wine and herbs.
- à l'Espagnole* is boiled, and served in a rich brown sauce.
- à la Hollandaise* is served with Hollandaise sauce.
- à la purée de câpres* is served with a sauce of melted butter, purée of capers, gherkins and spinach.
- à la Ravigote* is baked, and served in green Ravigote sauce with capers.
- à la Sainte-Mènehould* is cut in pieces, dressed with white sauce, covered with breadcrumbs and grated Parmesan, and browned.
- à la Sicilienne* is served in a white sauce with lemon juice, and shreds of lemon peel and tarragon.
- aux huîtres* is served with oyster sauce.
- Filets de Barbue**
- à la Juive* are fillets of brill cut in two or more pieces, breadcrumbed and fried. Served with Hollandaise sauce.
- à la Orly* are fillets fried in batter, and served with tomato sauce and fried parsley.
- à la Provençale* are fried fillets served in anchovy sauce, garnished with stuffed olives.
- en matelote* are fried fillets dressed on a border of mashed potatoes, with Matelote sauce.

They are also dressed *à l'Impératrice*, *à la meunière*, *au gratin*, and in many of the ways given for turbot.

CARP

Carpe

- à la Chambord* is larded, stuffed with forcemeat, boiled in court-bouillon and browned.
- à la bière* is boiled in beer with bacon, onions, carrots and herbs.
- à l'Italienne* is stewed in Italian sauce.
- à la maître d'hôtel* is grilled and served with Maître d'hôtel butter.
- à la Marinère* is sauté with butter, breadcrumbs, shallots and herbs.
- à la Marquise* is stewed, and served in a white sauce with whipped cream, chopped gherkins and capers.
- au bleu* is pickled.
- aux fines herbes* is served in a brown sauce with chopped mushrooms and herbs.
- farcié* is stuffed and baked. It may be served with a brown sauce.
- frite* is split and fried.
- Casserole de laitances* is carp roe stewed in stock with wine and herbs, and served in the sauce with butter, flour and lemon juice.
- Coquilles de laitances* is carp roe scalloped.

CHAR

Ombre Chevalier

- en terrine* is potted char.

COD

Cabillaud

- à la crème* is composed of small pieces of boiled cod in Béchamel sauce, covered with breadcrumbs and browned.
- à la Garonne* is pieces of cooked cod with oil, chopped capers, anchovies and parsley, covered with breadcrumbs and browned.

Cabillaud

- à la Grand Hôtel* is cut in slices, cooked in wine with butter and lemon juice, and served in the sauce, garnished with shreds of parsnips and little sprigs of parsley.
- à la Hollandaise* is boiled and served with Hollandaise sauce.
- à l'Indienne* is fried or grilled, and served with curry sauce.
- à l'Italienne* is served with Italian sauce.
- à la Portugaise* is cut in slices, dipped in flour and fried; served in tomato sauce with anchovy and chopped parsley.
- à la Victoria* is served in a Cardinal sauce with anchovies.
- en fricassée à la Suède* is a fricassée of cod in Mayonnaise sauce with horseradish. It is served in an ornamental border of mashed potatoes.
- farci* is stuffed and baked.
- grillé à la Colbert* is broiled, and served on Maître d'hôtel butter with Maître d'hôtel sauce.
- recrépi, sauce aux huitres* is crimped, and served with oyster sauce; *aux moules*, with mussel sauce.
- Filets de cabillaud à l'Aurore* are little slices broiled and served with egg sauce. Served in a cheese sauce, they are *à la Morny*.

Morue

- à la Bonne Femme* is salt cod boiled, dressed on a purée of potatoes with cream and grated cheese, and served with egg sauce.
- à la Capuçine* is boiled, and served with egg sauce and lemon.
- au beurre noir* is served with black-butter sauce.
- au gratin* is dressed in a sauce of butter, flour and cream; sprinkled with bread-crumbs, grated cheese and melted butter, and browned.

- Bonne Morue* is flaked salt cod in white sauce, covered with breadcrumbs and grated cheese, then with beaten yolks of eggs and melted butter, and again with breadcrumbs and grated cheese, and browned.
- Brandade de Morue* is salt cod, in small pieces, with oil, melted butter, parsley and garlic; stirred to a cream.
- Nau de Morue**
à l'Orly is cod sounds fried in batter, and served with tomato sauce.
- en fricassée* are boiled, and served in a white sauce with lemon juice.
- en poule* are spread with oyster and anchovy forcemeat, rolled up like little galantines and baked; served with oyster sauce.

CONGER EEL

- Congre**
à la Bordelaise is cut in pieces and stewed; served in the sauce with white wine and button onions.
- à la Pêcheur* is a thick piece stuffed and baked, and served in brown sauce with tomatoes.
- à la Sicilienne* is cut in pieces, boiled, and served in a white sauce with mushrooms and herbs.

DABS

- Limandes**
frites au beurre noir are fried, and served with black-butter sauce; *aux crevettes* with shrimp sauce.

EELS

Anguilles

à l'Anglaise are small slices wrapped in paste, or dipped in batter, and fried. Served with anchovy sauce.

à la broche are larded and roasted.

à la minute are boiled, and served with Maître d'hôtel sauce and potatoes.

à la Parisienne are stewed, and served in oyster sauce.

à la Poulette are stewed with broth, wine, butter, onions and mushrooms. Served with yolks of eggs and lemon juice added to the sauce.

à la Suffren are larded with strips of gherkin and anchovies, braised with vinegar and herbs, and served in tomato sauce.

à la Tartare are small pieces, breadcrumbed and fried, and served in Tartare sauce.

au soleil are cut up, stewed in wine and water with vegetables and herbs; the pieces rolled in the sauce, breadcrumbed, and fried.

en matelote are stewed and served in Matelote sauce.

en mayonnaise à la Dieppe are pieces stuffed with forcemeat, rolled, covered with Mayonnaise sauce, and served on a border of green aspic with salad in the centre.

en ragoût are stewed in stock with vegetables and herbs, and served in the sauce with the addition of wine.

Filets d'anguilles

à l'aspic are pieces of stewed eels set in a mould of aspic.

en paupiettes are pieces stuffed, rolled, breadcrumbed and fried.

EEL-POUT

Lottes

- à l'Italienne* are fried, and served with Italian sauce.
- à la Parisienne* are stewed, and served in white sauce with oysters.
- à la Prussienne* are boiled in a sauce of stock, oil, champagne, shallots and herbs.
- en matelote* are stewed in wine with mushrooms and herbs, and served in the sauce.

FLOUNDERS

Carrelets

- à la bonne femme* are cooked in butter with white wine, chopped shallots and parsley, covered with breadcrumbs and browned.
- frits* are fried. Served with tomato sauce, they are called *à la Orly*.
- grillés aux cornichons* are broiled, and served with gherkin sauce.
- Souché de carrelets* is a water souché of flounders boiled with strips of carrot and turnip, sprigs of parsley, etc. Tench, perch, eels, and many other fish are dressed in this way.

GUDGEON

Goujons

- au gratin* are baked with herbs and breadcrumbs.
- frits* are fried, and served with lemon.

GURNARD

Grondin

- à la d'Orléans* is boiled, and served in a sharp brown sauce with chopped anchovies, gherkins and capers.
- farci au four* is stuffed and baked.

Filets de grondins

- à l'Italienne* are fillets sauté, and served with Italian sauce.
- à la Maître d'hôtel* are sauté, and served with Maître d'hôtel sauce.
- à la Romaine* are dressed with macaroni in white sauce with grated cheese.
- à la St. Malo* are breadcrumbed and fried, and served with shrimp sauce.
- à la Vénitienne* are served in a white sharp sauce with chopped tarragon.
- en matelote* are cut in halves, breadcrumbed and fried; served on a border with Matelote sauce.

HADDOCK**Merluche**

- à la Hollandaise* is boiled or broiled, and served with Hollandaise sauce.
- à la Maximilien* is served cold in Tartare sauce with tomato sauce and chopped tarragon.
- à la Syrienne* is split and broiled, and served in a brown sharp sauce with chopped gherkins.
- à la Viennoise* is served in a white sauce with chopped ham and tarragon.
- farcié* is stuffed, baked, and served with brown gravy.
- grillée à l'estragon* is broiled, and served with tarragon butter.
- sauce aux œufs* is boiled, and served with egg sauce.

Filets de merluche

- à la Cingalèse* are fried fillets served with curry sauce.
- à la Royale* are sauté, and dressed in a crown, covered with anchovy sauce, and garnished with fillets of anchovies and hard-boiled egg.
- à la tartare* are served with Tartare sauce.

Filets de merluche*à la Villiers*

are arranged on a purée of mushrooms with alternate layers of slices of tomatoes, the whole covered with a fish soufflé mixture and baked.

HAKE**Merlus***à la Dubois*

is cut in slices, soaked in marinade, breadcrumbed and fried; served with horseradish sauce.

à la Fermière

is cut in slices, broiled, and served in a brown sauce with mushrooms.

à la Normande

is boiled, and served in shrimp sauce.

à l'Indienne

is served in curry sauce.

Hake may be dressed like cod; but, as it is rather a coarse fish, a highly seasoned sauce should be selected.

HALIBUT**Flétan***à la Monteuil*

is a steak of halibut, served in a lobster cream sauce, garnished with potato balls.

à la Morny

is cut in small fillets, and served in a cheese sauce.

aux fines herbes

is baked in brown sauce with chopped mushrooms, shallots and herbs.

en kari à la St. Charles

is dressed in curry sauce with raisins.

It may also be dressed in many of the ways suggested for turbot.

HERRINGS**Harengs***à la Bohémienne*

are broiled, and served in a brown sauce with red currant jelly.

à la crème

are boiled, and served with a sauce of cream, butter and lemon juice.

à la Marinière

are boned, rolled, boiled, and served on toast, with the roes cut in small pieces and fried.

Harengs

- à la Zingara* are boned, breadcrumbed and fried ; served with a sauce of fish broth with French vinegar, fried bread-crumbs, chopped onions and parsley.
- au gratin* are baked with herbs and covered with breadcrumbs.
- au jus d'oranges* are served with orange sauce.
- en caisses* are baked in paper cases.
- en matelote* are stewed with herbs, etc.
- en paupiettes* are boned, rolled, and fried.
- farcis* are boned, stuffed, and baked.
- fumés à la Brux-elloise* are fillets of smoked herrings, broiled in a paper case with a layer of stuffing between them. Served with pieces of lemon.
- grillés, sauce moutarde* are broiled, and served with mustard sauce.
- Croquettes de harengs* are made of broiled herrings with mashed potatoes, breadcrumbed and fried. They can also be made into little cakes, or *petits pains*, and served *à la Tartare* with Tartare sauce.

JOHN DORY**Doré, or Saint Pierre**

- à l'Américaine* is boned, stuffed with shrimp force-meat, masked with a cheese sauce coloured red, and garnished with button mushrooms.
- à la batelière* is boiled, and served in white sauce with button onions, mushrooms, and essence of anchovy.
- à la crèmeière* is boiled in milk and water, and served with a sauce of cream, butter and lemon juice.

Doré, or Saint Pierre

- à l'Orléans* is stuffed with fish forcemeat, braised, and served in Cardinal sauce with tarragon vinegar, and slices of gherkins and beetroot.
- à la purée de crevettes* is served in a purée of shrimps with white sauce.
- en matelote* is served in Matelote sauce with oysters.
- marinière* is served in Ravigote sauce.
- en ravigote* is served in Ravigote sauce.
- Filets de doré à la Florentine* are small fillets, coated with a purée of lobster with Mayonnaise sauce, and served cold garnished with salad and aspic.

It is also dressed *à la Parisienne, à la Vatel, au gratin,* etc., in the same way as turbot.

LAMPREY**Lamproie**

- à l'Italienne* is filleted, and stewed in wine with oil, onions, herbs and lemon juice.
- au suprême* is cut up, sauté, and served in a sauce of red wine with truffles.

They are also dressed in many of the ways given for eels.

MACKEREL**Maquereaux**

- à la Flamande* are stuffed with chopped shallots and chives, butter and lemon juice, and broiled.
- à la maître d'hôtel* are broiled, and served in Maître d'hôtel sauce. Fillets are also dressed in this way.
- à la Normande* are stuffed and baked.
- aux cerises* are broiled, and served with cherry sauce.
- aux groscilles vertes* are stuffed with green gooseberries, pieces of herring, etc., boiled and served in green gooseberry sauce.

Maquereaux

grillés au beurre noir are grilled, and served with black-butter sauce.

sauce fenouil are boiled, and served with fennel sauce.

Filets de maquereaux

à la Orly are fried fillets served with tomato sauce.

à la Vénitienne are fillets sauté, and served in a rich brown sauce with chopped tarragon and truffles.

RED MULLET**Rougets**

à la Claudine are served in a brown sauce with anchovies, mushrooms and capers.

à la Financière are served in Financière sauce.

à la Métropole are stewed in white wine with herbs, and served in the sauce thickened with butter and flour.

aux fines herbes are cooked with butter, wine, Harvey sauce and anchovy, and served in the sauce with chopped mushrooms, parsley, shallot, and lemon juice.

en caisse are broiled in papers, sprinkled with oil and chopped parsley.

en papillotes are baked in papers and served with Italian sauce. Served with white Ravigote sauce, they are called *à la Ravigote*.

sauce verte are served with green sauce.

Filcts de rougets à la Montesquieu are fillets cut in halves, sauté in butter, with wine, lemon juice and herbs, and served in the sauce with melted butter and milk.

GREY MULLET**Mulets**

à la Carmélite are boiled, and served in a white sauce with wine, button mushrooms and oysters.

Mulets

- à la Dupoise* are boiled, and served with mussel sauce.
- à la Mirabeau* are broiled, and served in a brown sauce with tarragon vinegar and chopped herbs.
- au beurre fondu* are broiled, and served with melted-butter sauce. They are also served *au vert*, with green sauce ; or *sauce piment*, with capsicum sauce.

PERCH**Perches**

- à l'Espagnole* are baked, and served in a brown sauce.
- à la Napolitaine* are served in a white sauce with lemon juice, chopped herbs, and shreds of lemon peel.
- Filets de perches à la Romaine* are filets seasoned with oil and herbs, fried, and served with tomato sauce.

They may be dressed in the same way as carp, tench, and trout ; and also in a water *souché*.

PIKE**Brochet**

- à la Genevoise* is baked, and served in a brown sauce with wine, anchovy, and chopped parsley.
- à la Napier* is served in a white fish sauce with mussels.
- à la Russe au bleu* is served with horseradish sauce.
is pickled.
- en ragôtt* is stewed, and served in a rich sauce with mushrooms, button onions, and herbs.
- farci* is stuffed and baked. Served with Matelote sauce, it is called *en matelote*.

Brochet

sauce au beurre d'anchois is boiled, and served with anchovy sauce; *aux câpres*, with caper sauce.

PILCHARDS

Pélamides are dressed in the ways suggested for herrings.

PLAICE**Plie**

à l'Américaine is stuffed with a tomato stuffing, baked, and served in tomato sauce.
à l'Anglaise is fried and served with anchovy sauce.
à la Milanaise is boiled, and served in a white sauce with cream and grated cheese.
à la Portugaise is stuffed and baked; served in tomato sauce with slices of Spanish onions and tomatoes.
au gratin is baked in brown sauce, covered with breadcrumbs.

Filets de plie

à l'Alberta are filets sauté, masked with white sauce, sprinkled with lobster coral, and served on a potato border, with a ragoût of lobster and button mushrooms in the centre.
à l'Ambassade are filets covered with a red fish sauce, sprinkled with Parmesan and browned.
à la Marseilles are masked with cheese cream, and then with a purée of tomatoes.
à la Norfolk are sauté, masked with lobster force-meat, and garnished with truffle; served with anchovy cream sauce.
à la tartare are rolled, fried and served with Tartare sauce.
aux fines herbes are served in fine-herbs sauce.
 They are also dressed in the same way as soles.

SALMON

Saumon

- à la Beyrouit* is slices of salmon broiled in papers, and served in anchovy sauce with vinegar, Harvey sauce, chopped onions and mushrooms.
- à la Cardinal* is stuffed with forcemeat, braised, and served in Cardinal sauce.
- à la crème d'anchois* is cut in slices, grilled, and served in anchovy sauce with cream.
- à l'Écossaise* is crimped and boiled.
- à la Hollandaise* is served with Hollandaise sauce.
- à la Régence* is covered with a rich forcemeat with chopped truffles, and served in Périgueux sauce.
- en kari à la Durand* is curried, and served with rice, garnished with chutney, gherkins and olives.
- en matelote* is served in Matelote sauce.

Chaufroid de saumon

- à l'Alexandra* is composed of little slices of salmon on croûtes of fried bread or light pastry, dressed on a salad border with a whipped Mayonnaise cream in the centre.
- à la Tartare* is cold salmon served in Tartare sauce.

Côtelettes de saumon

- à la Bengal* are cutlet moulds of salmon forcemeat mixed with curry sauce; they are served cold on an aspic border, with a garnish in the centre of dice of fried bread in a curry sauce with whipped cream.
- à l'Irlandaise* are cutlet moulds of salmon forcemeat, served cold on an aspic border, with Irlandaise sauce.

Crème de saumon

- à l'aspic* is a cream of salmon set in a mould lined with aspic, served with salad and Mayonnaise sauce, and garnished with aspic.

Filets de saumon

- à l'Indienne* are fried filets of salmon, served with curry sauce.
- à la Maintenon* are filets broiled in paper cases.
- à la Maréchale* are sauté, and served in Aurora sauce, garnished with shrimps or oysters.
- à la Pasha* are fried, and served with date sauce.
- à la Ravigote* are served with Ravigote sauce.
- à la Richelieu* are served on a border of salmon forcemeat, masked with a purée of tomatoes, and garnished with crayfish and truffles.
- à la Suède* are baked in paper cases with tomato sauce, and garnished with cucumber, beetroot and tarragon.
- à la Tartare* are fried, and served with Tartare sauce.
- Mayonnaise de saumon* is cold salmon, with lettuce or other salad, and Mayonnaise sauce.
- Mazarine de saumon* is a steamed mould of salmon forcemeat. It is served with Cardinal sauce, and garnished with prawns.
- Pain de saumon à la Russe* is a mould of salmon served cold with horseradish sauce.

SHAD**Alose**

- à la Maître d'hôtel* is baked, and served with Maître d'hôtel sauce.
- grillée aux câpres* is soaked in oil with herbs, grilled, and served with caper sauce.
- It is also dressed in filets sauté.

SKATE**Raie**

- à la Génoise* is boiled, and served in a brown sauce with anchovy and chopped parsley.

Raie

- à la Mirabeau* is baked, and served in a brown sauce with butter, tarragon vinegar and chopped herbs.
- à la noisette* is boiled, and served in butter sauce with the pounded liver of the skate, and tarragon vinegar.
- à la Orly* is fried, and served with tomato sauce.
- à la Polonaise* is boiled, and served in a sauce of yolks of eggs with butter and lemon juice.
- à la Pompadour* is served on a croûton of fried bread, covered with a savoury tomato sauce, and garnished with chopped mushrooms, olives and parsley.
- au beurre noir* is served with black-butter sauce.
- aux fines herbes* is cooked with milk, butter, flour, lemon and herbs, and served with fine-herbs sauce.
- en fritot à la Portugaise* is cut in small pieces, seasoned with oil and herbs, fried in batter, and served with a tomato sauce with olives, herbs, vinegar and chutney.

Skate is obtained crimped and filleted. It is never served whole.

SMELTS**Éperlans**

- à l'Anglaise* are breadcrumbed, fried, and served with anchovy sauce.
- à la Juive* are breadcrumbed, fried, and served without sauce.
- à la Orly* are served with tomato sauce.
- au gratin* are baked with melted butter and dried herbs, covered with breadcrumbs.
- en ragoût* are stewed in white stock with herbs and wine.
- Buisson d'éperlans* is composed of smelts breadcrumbed and fried with their tails in their mouths; melted butter should be served with them.

Soles

SOLES

- à l'aurore* are stuffed and baked, and served in a white sauce with anchovy and whipped cream.
- à la Cardinal* are stuffed, baked, and served in Cardinal sauce.
- à la Colbert* are stuffed with Maître d'hôtel butter, and served with Maître d'hôtel sauce.
- à la crème d'anchois* are boiled, and served in anchovy sauce with whipped cream.
- à la Dubois* are boned, stuffed with well-seasoned slices of tomatoes, and served covered with tomato sauce, in a border of mashed potato.
- à la Normande* are stewed, and served in a rich brown sauce with oysters.
- à la Norvégienne* are served cold in Norvégienne sauce, garnished with tomato aspic. The same dish may be made with fillets, served on a border of tomato aspic, with salad in the centre.
- à la Portugaise* are dressed in the same way as plaice, under that name.
- à la Trouville* are cut in two or three pieces, and cooked with butter, breadcrumbs, chopped onions, and cider.
- au gratin* are covered with brown sauce and breadcrumbs, and baked.
- frites à l'Anglaise* are breadcrumbed and fried.
- Filets de soles**
- à la Battenberg* are fillets, rolled, stuffed with a slice of lobster, coated with a tomato sauce with wine, and served with a cheese cream sauce.
- à la Bohémienne* are folded fillets served in a white sauce, garnished with truffle, hard-boiled egg, lobster coral and chopped parsley.

Filets de soles

à la Chesterfield are rolled, stuffed with lobster sauce, breadcrumbed and fried, and served with tomato sauce.

à la Dauphine are rolled, stuffed, breadcrumbed and fried, and served with lobster sauce.

à la Duc de Naples are served cold, masked alternately with green and white Mayonnaise aspic, on an aspic border with salad in the centre, and are garnished with cucumber and hard-boiled white of egg.

à la Hollandaise are sauté, and served in Hollandaise sauce.

à l'Italienne are served in white Italian sauce.

à la Rouennaise are coated with whiting forcemeat coloured with lobster spawn, and served with white Matelote sauce.

à la Rothschild are rolled, stuffed with oysters, breadcrumbed and fried, and served with oyster sauce.

à la Victoria are rolled, stuffed with shrimp forcemeat, coated with a red sauce with wine, garnished with truffle, and served on a purée of mushrooms.

à la Vienne are rolled, stuffed with fish forcemeat, and served with anchovy sauce. If served in a white sauce, they are called *à la Reine*.

au gratin are breadcrumbed and fried, covered with brown sauce and breadcrumbs, and baked.

en matelote are breadcrumbed and fried, and dressed in a crown, with Matelote sauce in the centre.

en Ravigote are sauté, and dressed with Ravigote sauce.

Montpré de filets de soles is composed of little fillets, masked with pink and green mayonnaise sauce, set in a mould lined with aspic and decorated with slices of lobster, and served with a mayonnaise of lobster in the centre.

Fillets may also be dressed *en caisses*, in little cases; or cold *en Mayonnaise*, with salad and Mayonnaise sauce; or *en aspic*, set in moulds of aspic.

SPRATS

Esprot

à l'Anglaise

à la Diable

au gratin

are fried.

are devilled.

are baked with herbs and bread-crumbs.

STURGEON

Esturgeon

à la Royale

is a slice of sturgeon rolled, covered with forcemeat, and ornamented with pieces of truffle, tongue, etc.

braisée

is a thick slice larded and braised.

en fricandeau

is a thick slice, larded, stewed with bacon and mushrooms, and browned.

grillée sauce

piquante

is broiled, and served with Piquante sauce.

Darne d'esturgeon

à la Bour-

guignotte

is a slice served with Bourguignotte sauce.

TENCH

Tanches

à la Sarde

are baked, and served in a brown sauce with capers, chopped mushrooms, shallots, gherkins, and parsley.

Tanches

- au court-bouillon* are boiled in court-bouillon, and served with caper sauce.
- farcies* are stuffed and baked.
- frites aux anchois* are fried, and served with anchovy sauce.
- grillées à l'Indienne* are grilled, and served in Béchamel sauce with curry powder.

Truites**TROUT**

- à la Beyrout* are broiled in papers, and served in anchovy sauce with vinegar, chopped onions and mushrooms.
- à la Chambord* are cooked in marinade sauce, and garnished with crayfish, quenelles of fish, and pieces of sweetbread.
- à la hussarde* are stuffed with butter and herbs, broiled, and served with Poivrade sauce.
- à la Périgieux* are stuffed with a truffle stuffing, and served with Périgieux sauce. This is also called *à la Rothschild*.
- à la Tartare* are boiled, and served with Tartare sauce.
- au bleu* are turned blue with boiling vinegar, and boiled in it with wine and vegetables; served with oil and vinegar.
- au petit maître* are served in a sauce of white wine with oil, lemon, and herbs.
- en ragoût* are stewed.
- Filets de truites**
- à l'Alexandra* are filets rolled, and served cold, garnished with green butter and little balls of cucumber. They are sometimes served in little paper cases.
- à l'aurore* are filets covered with white sauce, grated Parmesan, and hard-boiled egg.

Filets de truites*à la Chartres*

are cooked in wine with herbs and lemon, and served in Mousseline sauce, garnished with chopped truffles and olives.

à la Cingalèse

are dressed in a curry sauce, and served with rice.

à la Denise

are served cold, masked alternately with green and white Mayonnaise sauce, on a border of green aspic, with a tomato salad in the centre.

à la Genevoise

are fried, and served with Genevoise sauce.

à la Mazarine

are sauté, and served in a sauce of melted butter with yolks of eggs, lobster spawn, and anchovy.

TUNNY**Thon***frit*

is cut in pieces and fried. It is served with Remoulade sauce.

TURBOT**Turbot***à la crème*

is served with a sauce of cream, yolks of eggs, and lemon juice.

*à la crème
d'anchois*

is served in a sauce of melted butter, anchovy butter, and cream, sprinkled with chopped gherkins and capers.

*à la crème de
homard*

is served in a rich lobster sauce with cream.

à la crème gratiné is alternate layers of pieces of turbot and of a white sauce with yolks of eggs and chopped parsley, sprinkled with breadcrumbs and grated Parmesan, and browned.

à la Hollandaise is boiled, and served with Hollandaise sauce.

Turbot

- à la Mazarine* is served in Hollandaise sauce with the addition of lobster butter and anchovy.
- à la Meunière* is a small fish crimped, grilled, and served in a sauce of melted butter, yolks of eggs and lemon juice.
- à la Morny* is served in a cheese sauce.
- à la Napier* is served in a white sauce with mussels.
- à la Parisienne* is stuffed and baked, and served with a white sauce. Served with white Matelote sauce, it is called *à la Normande*.
- à la Religieuse* is served in Hollandaise sauce, sprinkled with chopped tarragon and truffle, and garnished with hard-boiled egg.
- à la Reynière* is pieces of cooked turbot dressed in scallop shells with shrimp sauce, sprinkled with breadcrumbs and browned.
- à la Russe* is served with horseradish sauce.
- au gratin,*
or *à la*
Béchamel is pieces of cooked turbot in Béchamel sauce, covered with breadcrumbs and grated Parmesan, and browned.
- au gratin à la*
Provençale is alternate layers of pieces of turbot and Provençale sauce, bread-crumbed and browned.
- grillé à la Vatel* is grilled, and served with mussel sauce, and crayfish or prawns.
- Filets de turbot**
- à l'Impératrice* are small filets masked with white forcemeat, decorated with red forcemeat, and served on a forcemeat border with a red sauce.
- à l'Impériale* are filets masked alternately with red and white sauce, and served with Cardinal sauce.

WEAVERS

Vives

- à la Bordelaise* are cooked in marinade, and served with Italian sauce.
- à la Maître d'hôtel* are broiled, and served with Maître d'hôtel sauce.
- à la Normande* are larded with pieces of eel and anchovy, cooked in wine with butter and vegetables, and served in the sauce.
- au gratin* are stewed, breadcrumbed and baked.

WHITEBAIT

Blanchailles

- are fried. They should be served with lemon, cayenne, and slices of bread and butter.
- à la Diable* are devilled.

WHITING

Merlans

- à l'Anglaise* are breadcrumbed and fried with their tails in their mouths.
- à la Française* are dipped in milk, floured, and fried; served with anchovy or any other sauce.
- sur le plat* are dipped in dissolved butter with chopped parsley, baked, and served in the dish in which they were cooked.
- Filets de merlans**
- à l'Aurore* are filets sauté and served in an egg sauce with cheese.
- à la Bordelaise* are sauté and served in Bordelaise sauce.
- à la Comtesse* are baked in paper cases, and garnished with forcemeat balls, and prawns or crayfish tails.

Filets de merlans*à la Dieppe*

are breadcrumbed and fried and served with shrimp sauce.

à l'Excellence

are fried, and served in a rich white sauce with capers and anchovies.

à la Génoise

are marinaded in oil and lemon juice, breadcrumbed and fried, and served with anchovy cream sauce.

à l'Italienne

are served with Italian sauce.

à la Orly

are floured, fried, and served with tomato sauce.

à la Vatel

are served in tomato sauce, garnished with strips of anchovies and gherkins.

Petites crèmes de merlans à l'aspic

are little creams of whiting, served cold, garnished with aspic.

Soufflé de merlans en surprise

is a baked soufflé of whiting with a ragoût of lobster in the centre.

WHITING POLLOCK**Colin***en ragoût
frit*is stewed with vegetables and herbs.
is cut in slices, fried, and served with oil and lemon.**SHELL FISH AND FISH ENTRÉES****CRAB****Crabe***à la Madras*

is curried, and served with rice and chutney.

Coquille de crabe

is scalloped crab, served in the shell.

*Mousse de crabe
à la Diplomate*

is a light frothy cream of crab, steamed, and served with a red sauce of Béchamel sauce with lobster butter.

- Mousse de crabe à la Moscovite* is made of a purée of crab with Mayonnaise sauce, aspic and whipped cream, iced in a mould.
- Petites coquilles de crabe en mayonnaise* are little shell moulds of crab forcemeat, served with salad and Mayonnaise sauce.
- Suprême de crabe aux tomates* is crab dressed with tomato sauce and breadcrumbs, and served in the shell.

It may also be dressed in little fried cakes, as *Crêpines de crabe*, in a soufflé, and in many of the ways suggested for lobster.

CRAYFISH

- Ecrevisses**
à la Bordelaise are boiled in court-bouillon and served in Bordelaise sauce.
- Aspic d'écrevisses* is a mould of aspic with crayfish, and vegetables cut in shapes; served with Mayonnaise sauce.
- Petits pâtés aux écrevisses* are patties filled with a preparation of crayfish and fish quenelles.
- Langouste**
à la broche is sea crayfish roasted.

LOBSTER

- Homard**
à la Bordelaise is cut up and served in Bordelaise sauce.
- au court-bouillon* is boiled in court-bouillon, and served with lobster sauce.
- au kari* is curried and served with rice, garnished with slices of hard-boiled eggs, and olives.
- en aspic* is cut in slices, coated with white sauce, and set in a mould of aspic.

Homard*en ciel*

is a cream made of pounded lobster with clotted or whipped cream, served in little cases.

*Bouchées de
homard à la
Béchamel*

are small patties, filled with chopped lobster in Béchamel sauce.

Coquille de homard

is scalloped lobster, served in the shell.

Côtelettes de homard

are lobster cutlets. They may be served with Mayonnaise sauce.

Crème de homard

is a cream of lobster, steamed and served hot, or set in a mould and served cold with salad and aspic.

*Croquettes de
homard*

are croquettes of lobster, bread-crumbed and fried.

*Gâteau, or Pain,
de homard*

is a mould of lobster forcemeat. Timbale moulds of this forcemeat may be served cold with salad and Mayonnaise sauce as *Timbales de homard en Mayonnaise*.

*Mayonnaise de
homard,*

the lobster is cut up and served with lettuces and Mayonnaise sauce, ornamented with anchovies, olives, and hard-boiled egg.

*Miroton de homard
à la Cardinal*

is composed of slices of lobster, half of them coated with white sauce, and half with the same sauce coloured with lobster butter; dressed on a salad with Mayonnaise sauce.

*Petits pains de
homard à la
Hollandaise*

are little moulds or cakes of lobster, served with Hollandaise sauce.

*Petits vol-au-vents,
or petits pâtés de
homard*

are little puff paste patties filled with the croquette preparation of lobster.

*Quenelles de
homard à la
Russe*

are quenelles of lobster served with horseradish sauce. Served with Hollandaise or Mayonnaise sauce, they are called *en belle vue*.

- Rissoles de homard à la Financière* are rissoles of lobster folded in thin pieces of paste, breadcrumbed and fried, and served with Financière sauce.
- Salade de homard à l'Indienne,* the lobster is cut in slices and served on a salad with Mayonnaise sauce and Indian pickles; garnished with hard-boiled egg.
- Soufflé glacé de homard* is an iced lobster soufflé.

MUSSELS

- Moules**
- à la poulette* are cooked in butter with chives and parsley, and served in the sauce with yolks of eggs.
- à la Rochelle* are cooked in wine with vegetables and herbs, stuck on little skewers, breadcrumbed and fried; served with slices of lemon and tomato, seasoned with oil and vinegar.
- à la Villeroi* are masked with Villeroi sauce, breadcrumbed and fried.
- au gras* are stewed with bacon, stock, flour, mushrooms, etc.
- Coquilles de moules* are scalloped mussels, served in scallop-shells.

OYSTERS

- Huîtres**
- à l'Américaine* are breadcrumbed and fried.
- à la Diable* are devilled—broiled, seasoned with butter, lemon juice, and cayenne. Slices of brown bread and butter are served with them.
- à la Villeroi* are coated with Villeroi sauce, breadcrumbed and fried.
- à la Virginie* are breadcrumbed and broiled, and served with tomatoes and a brown sauce.

Huitres

- au Parmesan* are sprinkled with breadcrumbs, grated Parmesan, chopped parsley, and wine, and browned.
- en papillotes* are rolled in oval-shaped pieces of a paste made of mashed potatoes, flour and butter, and baked.
- en ragoût* are stewed with vegetables, butter, flour, etc., and served in the sauce with yolks of eggs.
- Andouillettes aux huitres* are small oyster sausages, made with suet, breadcrumbs, etc.
- Beignets aux huitres* are oyster fritters.
- Bouchées aux huitres* are small oyster patties.
- Coquilles aux huitres* are scalloped oysters served in scallop-shells.
- Crêpinettes aux huitres* are little fried oyster cakes. They may be served *à la Hollandaise*, or *à la Tartare*, with Hollandaise or Tartare sauce.
- Croquettes aux huitres à la Suède* are croquettes of oysters, bread-crumbed and fried, and served with Suédoise sauce.
- Croûtes aux huitres* are oysters pounded with cream and spread on small pieces of toast.
- Kromeskys aux huitres* are small pieces of oyster croquette preparation wrapped in thin slices of bacon, dipped in batter and fried.
- Petits pains aux huitres* are oysters stewed with breadcrumbs and butter, and baked in very small rolls, from which the crumb has been scooped out.
- Rissoles aux huitres* are oyster rissoles folded in paste, breadcrumbed and fried. With the addition of chopped truffles, they are called *Rissoles à la Hollandaise*.
- Soufflé aux huitres* is an oyster soufflé, baked or steamed.

Timbale aux huîtres is a steamed or baked timbale mould of oyster preparation. It may be served with white or Cardinal sauce.

Oysters can also be curried, or dressed in a vol-au-vent, or in an omelette.

SCALLOPS

Pétoncles

à la Cingalèse

are curried.

à la Messina

are cooked in butter with lemon juice and seasoning.

en coquilles

are scalloped and served in the shells.

en salade

are boiled, cut in slices, and mixed with finely cut celery and Mayonnaise sauce, garnished with slices of lemon and tomato.

SHRIMPS AND PRAWNS

These are dressed in *Rissoles*, *Petits pains*, or *Petits pâtés* in the same way as lobster. They are called *Rissoles*, *Petits pains*, or *Petits pâtés, de crevettes*—of shrimps; *de chevrettes*—of prawns. *Friantines de crevettes* are fritters of shrimps.

FISH ENTRÉES

The preparations of shellfish generally appear as entrées, but such dishes as crab or lobster, scalloped, in aspic, or as a Mayonnaise, may be substituted for a roast or dressed vegetable in the second course.

Fish entrées can be made with almost any kind of fish. They may be prepared in any of the ways given for shellfish, and take their name from the fish of which the dish is composed; or they may be called simply *Petits pains*, etc., *de poisson*.

In addition to those already enumerated, the following are suggested. In each case the name of the fish used may be substituted for *poisson*.

Côtelettes de poisson

à l'Alexandra are cutlet moulds of fish cream set in red aspic, garnished with salad, and little moulds of tomato cream. Set in moulds of aspic of several different colours, they are *à la Pompadour*.

à la Bergen are cutlet moulds of fish cream, served cold on croûtes of fried bread, garnished with a cucumber salad and aspic.

à la Clémentine are cutlet moulds of fish cream, masked half with white and half with green Mayonnaise sauce, served on a border of macédoine vegetables set in green aspic, with oysters, olives, and strips of celery in the centre in Mayonnaise sauce.

à la Française are fish cutlets, bread-crumbed and fried, and served with Hollandaise or Tartare sauce.

Crème de poisson is a cream made of pounded fish with eggs, and cream or panada—a preparation of butter, water, and flour. It is steamed in a mould, or in several small moulds. Served with shrimp sauce it is *à la Dieppe*.

glacées à l'Indienne is a cream, or little creams, made of flaked or pounded fish with curry sauce, whipped cream and gélatine, iced, and served with iced rice garnished with olives, fillets of anchovies, and shreds of chillies and gherkin.

Croustades de poisson are little cases of pastry, or of fried bread, filled with dressed fish. They are sometimes called *Cassolettes*.

- Gâteau de poisson à la Palerme* is a fish cake baked or steamed in a mould, and served in a brown sauce with lemon juice and shreds of lemon peel.
- Omelette fourrée de poisson* is a preparation of fish with white or anchovy sauce, put in the centre of a savoury omelette.
- Pain, or Boudin, de poisson à la Turque* is a steamed mould of fish dressed with rice, etc. If dressed with macaroni it is called *à la Milanaise*.
- Pannequets de poisson* are thin pancakes spread with a preparation of fish, rolled, cut in lengths, and fried.
- Pâté de poisson à l'Irlandaise* is a baked shape of mashed potato filled with fish dressed in white sauce.
- Petites caisses à la Pêcheur* are china or paper cases filled with dressed fish in white or red sauce, sprinkled with breadcrumbs and lobster coral, and browned.
- Petites mousses de poisson* are light, frothy fish creams, steamed in moulds, and served with sauce.
- Petits pains de poisson à la Mazarine* are little fish cakes made with anchovy cream, and served with anchovy sauce.
- Pilau de poisson* is a fish pilau—dressed with rice, saffron, spice, raisins, etc.
- Poisson**
- à la Russe* is dressed in layers with rice, slices of hard-boiled egg, and anchovy sauce, sprinkled with breadcrumbs and baked.
- au suprême* is dressed with a rich white sauce, in a potato border, decorated with hard-boiled egg, etc.
- en ballotines* is made into balls, poached or fried.
- en caisses à l'Anvers* is cut in small fillets, seasoned with tomato sauce and chopped herbs, broiled in paper cases, and served in the papers.

- Quenelles de poisson* are fish quenelles. Served in white sauce with chopped truffles they are *à la Richelieu*.
- Soufflé de poisson glacé* is an iced fish soufflé. Iced in a mould it is called a *Mousse*.
- Talmouses à l'Indienne* are tartlets of anchovy pastry filled with curried fish.
- Timbale à la Rossini* is a steamed mould of fish cream, decorated in divisions with lobster coral and chopped parsley, served with a ragoût of lobster, truffle and button mushrooms in the centre.
- Timbales de poisson à la Cardinale* is a fish cream steamed in little moulds and served with Cardinal sauce. If served with *Tartare* or *Vénitienne* sauce the name is changed accordingly. Served cold, set in aspic, or on a border of aspic with a salad garnish, they are *à l'aspic*.
- Zéphyr de poisson* are a very light form of little steamed fish soufflés. This name is also frequently given to quenelles of fish.

CHAPTER IV

ENTRÉES

BEEF

Bœuf

- en matelote* is slices of boiled beef in a sauce of stock, wine, onions, mushrooms, etc.
- Boulettes à la Française* are little balls of minced beef with breadcrumbs, etc., served with gravy and fried potatoes.
- Chaufroid à la Paysanne* is a mould of aspic, decorated with vegetables, and filled with a purée of meat.
- Côtelettes de bœuf à la Moltke* are cutlet moulds of beef forcemeat, served with a Milanaise garnish and a rich tomato sauce.
- Dormers de bœuf* are beef dormers—the whites of hard-boiled eggs filled with a purée of beef. They are sometimes breadcrumbed and fried.
- Escalopes de bœuf**
- à la Contadina* are little round or oval slices of beef, dressed in a tomato sauce with Chablis, sprinkled with chopped olives, and surrounded with a border of Spaghetti macaroni.
- à la Naples* are little slices served with a cheese sauce.
- à la St. Jacques* are served with a garnish of mushrooms and cherries.
- au gratin* are dressed in a rich brown sauce, covered with breadcrumbs and browned.

- Escalopes de bœuf**
aux câpres are served in a sharp sauce with capers.
- aux pruneaux* are served with a compote of prunes.
- Filets de bœuf**
à la Carlsbad are little fillets, cut from the under-cut of the sirloin, sauté, and served with a compote of cherries, and a brown sharp sauce with horseradish and currant jelly.
- à la Châteaubriand* are broiled, and served in Châteaubriand sauce.
- à l'Empereur,* a slice of calf's liver is laid on each fillet, they are larded through both, grilled, and served with Bordelaise sauce, and a purée of mushrooms in the centre of the dish.
- à la Française* are broiled, and served with Maître d'hôtel butter and fried potatoes.
- à la Grande-Bretagne* are larded, split, and stuffed with macaroni and horseradish sauce; served with a brown sauce and potato chips.
- à l'Italienne* are floured, fried, and served in Italian sauce.
- à la Nemours* are covered with forcemeat and slices of ham, breadcrumbed and fried; served with a white sauce.
- à la Normande* are grilled, and served with a little anchovy butter on each fillet, and shrimp sauce in the centre of the dish.
- à l'Ostende* are spread with an oyster sauce, breadcrumbed and fried, and served in a brown sauce with anchovy.
- à la Périgueux* are served with tomatoes and Périgueux sauce.

Filets de bœuf

à la Pompadour are served with a slice of tomato and a tiny pat of Maître d'hôtel butter on each fillet, and a garnish of Spaghetti macaroni with cheese in the centre of the dish.

à la Réforme are covered with slices of bacon, breadcrumbed, with chopped ham mixed with the crumbs, and fried ; served with Reform sauce.

à la Riga are rolled fillets, stuffed with bacon and forcemeat, braised, and served with peas and a brown sauce, garnished with slices of tomatoes.

à la Rossini are sauté, and laid on little cases of fried bread filled with a purée of tomato, and have a slice of foie-gras and of truffle on each fillet ; served with a rich brown sauce.

à la Russe are sauté, and served with horseradish sauce.

à la St. James are spread with foie-gras or liver forcemeat, sauté, and served with a garnish of mushrooms and cherries.

à la Tartare are broiled, and served with Tartare sauce.

au chasseur are larded, soaked in marinade, and braised ; served with brown sauce and currant jelly.

aux cerises,
or aux oranges are served with a compote of cherries or oranges. With any dressed vegetable, they are named accordingly.

Grenadins de bœuf

à la Financière are little fillets, larded, braised, and served with a Financière garnish.

à la Romaine are larded fillets, served in a sharp brown sauce with currants and sultanas. Slices of beef fricandeau may be used for this dish.

- Kari de bœuf,*
or *Bœuf*
à l'Indienne is curried beef; *à l'Orient*, it is garnished with olives and gherkins.
- Miroton de bœuf* is slices of cooked beef in a savoury brown sauce, covered with bread-crumbs and baked.
- aux choux* is the dish commonly known as Bubble-and-Squeak.
- Œufs à l'Écossaise* are hard-boiled eggs coated with minced meat or forcemeat, bread-crumbed and fried, and then cut in halves. If covered with crushed vermicelli instead of breadcrumbs, and served with a sharp sauce, they are called *à la Garfield*.
- Olives, or Pau-*
piettes, de bœuf are slices of beef spread with forcemeat, rolled, stewed, and served in the sauce with olives. They may be garnished *aux cerises*, with a compote of cherries; *aux champignons*, with mushrooms, or *aux tomates*, with tomatoes.
- Pain de bœuf à la*
Milanaise is a mould of beef served with a garnish of macaroni. If served with a cheese sauce it is *à la Naples*.
- Petits pains à la*
Ménagère are little moulds of minced beef, served with brown sauce and mushrooms. The same preparation may be made into little rolls or cakes, wrapped in pork caul and fried, and served as *Crêpinettes*, or dressed in little patties, as *Petites bouchées, à la Ménagère*.
- Rissoles**
à l'Indienne are curried rissoles.
à la Suisse are flat cakes of mince, served with gravy.
- Salade de bœuf à*
la Château is composed of little rolled slices of beef, served on an aspic border with a mixed vegetable salad in the centre.

Soufflé à la Victoria is a cream of beef with beaten eggs, steamed in a mould decorated with truffle and macaroni, and served with a rich brown sauce.

Timbale de bœuf à la Milanaise is a mould lined with macaroni, and filled with a preparation of minced beef. If made with the addition of forcemeat balls, and served with tomato sauce, it is *à la Napolitaine*.

Tournedos à la sauce poivrade is prepared with slices of cooked fillet, dressed in a crown alternately with fried slices of bread of the same size, and Poivrade sauce in the centre. It may be served with olives or French beans, instead of Poivrade sauce, and would then be called *Tournedos aux olives*, or *aux haricots verts*; or with Piquante, Hollandaise, or other sauce, and called after the sauce with which it is served.

Beef marrow as—

Moëlle de bœuf
à la Orly is cut in long pieces, dipped in batter and fried; served with tomato sauce in a sauce-boat.

Bombes à la moëlle are made of marrow with bread-crumbs and eggs, steamed in little bombe moulds.

Bouchées à la moëlle are small patties filled with marrow and a savoury cream sauce.

Croustades à la moëlle are made of the same preparation put into little cases of fried bread, breadcrumbs strewed on the top, and browned.

Friantines de moëlle
à la St. Marc are slices of marrow laid on slices of tomato, covered with forcemeat, and fried in batter.

Quenelles à la moëlle are quenelles made of beef marrow with breadcrumbs, eggs, etc.

Ox-cheek, braised or stewed, and cut in small pieces is served as—

Tête de bœuf

- à la Czarina*, in a sharp brown sauce, with currant jelly, sultanas, and gherkins.
à la Portugaise, with Spanish onions.
à la St. Germain, with green peas.

Ox palates as—

Palais de bœuf

- à la Lyonnaise*, are stewed, cut in round or oval pieces, and served in soubise sauce.
 or *à la Mar-scillaise*
à la Orly, the pieces are fried in batter, and served with fried parsley and tomato sauce.
à la Ravigote are oval pieces, dipped in white sauce with chopped shallots and parsley, breadcrumbed and fried, and served with Ravigote sauce.
à la Robert are cut in round or oval pieces, and served with Robert sauce.
à la Vivandière, the pieces are coated with white sauce, breadcrumbed and fried, and served in a highly seasoned brown sauce with port wine.
en papillotes are oval pieces in white sauce with parsley and mushrooms, broiled in papers, and served with Italian sauce.
Croquettes de palais de bœuf are palates cut in pieces, spread with forcemeat and rolled, dipped in batter, and fried. They are also dressed in a vol-au-vent, or, if preferred, in several small ones, as *Petits vol-au-vents de palais de bœuf*.

Ox-tail is dressed as—

Queue de bœuf

- à la jardinière*, cut in joints, stewed, and served with brown sauce, and vegetables cut in small shapes.
- à la Marseillaise*, the pieces are masked with a purée of onions, breadcrumbed and fried; served in a highly seasoned brown sauce.
- à la Milanaise*, stewed, and served in white sauce with macaroni.
- à la Ste. Ménéhould*, served in a brown sauce, covered with breadcrumbs and browned.
- aux marrons*, served in brown sauce with braised chestnuts.
- aux pruneaux*, served with pickled plums, and a rich brown sauce.
- en haricot*, or *en ragot*, stewed, and served in the sauce with onions, carrots, and turnips cut in shapes.
- en kari*, curried, and served with rice.

Ox-tongue, cut in slices, is dressed as—

Langue de bœuf

- à l'Italienne*, in layers with slices of tomatoes and grated cheese, covered with breadcrumbs and baked.
- à la Napolitaine*, covered with cheese sauce and breadcrumbs, and served with macaroni and tomatoes.
- à l'Orientale*, in a rich brown sauce with tarragon vinegar, anchovies, hard-boiled white of egg and gherkins cut in dice, and capers.
- au Parmesan*, cooked with stock, wine, and grated Parmesan.
- en papillotes*, wrapped in papers with slices of bacon and broiled.
- Bouchées à l'écarlate* are little patties of tongue.

- Turban de langue de bœuf**
à l'Écarlate is composed of oval slices cut from two tongues, one pickled red, the other fresh, dressed in a crown alternately, and served with tomato sauce.
- à la Macédoine* is dressed in the same manner, and served with a white Macédoine garnish in the centre, and white sauce.

VEAL

- Veau**
à l'Anglaise is a fricassee of veal dressed with fried bacon.
- à l'écarlate* is dressed with tongue.
- aux œufs pochés* is served with poached eggs.
- Blanquette de veau* is a white fricassee of veal.
- Côtelettes de veau**
à l'Américaine are veal cutlets braised, coated with Mayonnaise sauce, and served cold with iced tomatoes.
- à la Boulanger* are sauté, and served in tomato sauce with a purée of apples in the centre of the dish.
- à la Bretonne* are breadcrumbed and fried, and served with a purée of turnips.
- à la Drayton* are thickly coated with a rich brown sauce, breadcrumbed and sauté.
- à la Financière* are larded, braised and glazed, and served with Financière sauce.
- à la Holstein* are breadcrumbed and fried, and served in a brown sauce, garnished with hard-boiled egg, anchovies, gherkins and capers.
- à la Maintenon* are coated with a sauce or savoury custard made with chopped mushrooms and ham, and are baked or grilled in papers. This dish is sometimes prepared with little slices of veal fricandeau.

Côtelettes de veau

- à la Maréchale* are breadcrumbed with grated cheese mixed with the crumbs, fried, and served with orange sauce.
- à la Marquise* are covered with a slice of ham and a coating of forcemeat, breadcrumbed and fried, and served in a white sauce with chopped ham.
- à la Princesse* are braised in white stock, coated with Mayonnaise sauce, and served cold with salad and aspic jelly.
- à la Reine* are breadcrumbed and broiled; served with truffles and mushrooms, and clear gravy.
- à la Russe* are spread with a preparation of horseradish, breadcrumbed, with grated Parmesan mixed with the crumbs, and fried; served with thin tomato sauce.
- à la St. Clair* are served with slices of fried ham, and tomato sauce.
- à la St. Garat* are larded with bacon and tongue, and braised; set in aspic ornamented with hard-boiled egg, truffles, etc., and cut out; served cold.
- à la Ste. Lunaire* are larded, sauté and glazed, laid on artichoke bottoms stuffed with a purée of mushrooms, and served with a rich brown sauce.
- à la sans façon* are breadcrumbed, with chopped shallots and parsley mixed with the crumbs, broiled, and dressed round mashed potato.
- à la Talleyrand* are seasoned with chopped mushrooms and shallots, and cooked and served in a white sauce with lemon juice and chopped parsley.

Côtelettes de veau

aux champignons are larded, braised and glazed, and served with a purée of mushrooms. They are also served with tomato, Jardinière, or other sauce, or with dressed cucumber or asparagus, and named after the sauce or garnish with which they are served. Larded veal cutlets are often called *Grenadins de veau* instead of *côtelettes*.

en papillotes are soaked in oil with lemon juice, mushrooms and herbs, wrapped in papers, and cooked in the seasoned oil.

Crème de veau is a cream of veal steamed in a mould.

à la Jardinière is steamed in a mould ornamentally lined with vegetables, and served with a thin brown sauce; this dish is frequently called *Chartreuse à la Bourgeoise*.

à la Périgueux, it is served with Périgueux sauce.

à la Richelieu, it is steamed in a mould lined with chopped truffles, and served with truffle sauce. These creams are also steamed in small timbale or bombe moulds. They may be lined in the same manner, or served with sauce or a vegetable garnish, or *à la Bourgeoise*, with mixed vegetables.

Croustades à la Napolitaine are little pastry cases filled with minced veal in a white cheese sauce.

Escalopes Ecos-saises are slices of veal seasoned with spice, served in a savoury sauce, garnished with rolls of fried bacon, forcemeat balls, and lemon.

Haricot de veau*à la Citoyenne*

is a haricot of veal, dressed in tomato sauce, garnished with mushrooms and little rolls of fried bacon.

à la Normande

is dressed in a white sauce with herbs and green peas.

*Medaillons de veau
en belle vue*

are slices from a galantine of veal, coated with a white sauce, and served on an aspic border with a salad in the centre.

Olives de veau*à l'Alexandra*

are slices of veal spread with forcemeat, rolled and stewed.

are slices spread with forcemeat and olives, rolled and stewed, and served with macaroni, garnished with stewed tomatoes, French plums and olives.

*à la Belle
Eugénie*

are stuffed with a savoury custard with chopped bacon, truffles and pistachio nuts, and are cut in halves and served on a spinach border with a clear brown sauce with wine.

*Pain à la
Française*

consists of layers of slices of veal, bacon and calf's liver, in a mould of aspic.

*Pain, or Gâteau,
de riz à la
Ménagère*

is a mould of rice with a preparation of minced or pounded veal in the centre.

Pain de veau

is a mould of minced veal. Served *à la Napolitaine* it has a white sauce with cheese.

*Petites gelées à la
Bourgeoise*

are composed of minced veal in white sauce set in little moulds of aspic, and garnished with a vegetable salad.

*Petits pâtés à la
Bourgeoise*

are small patties filled with veal forcemeat.

- Petits pâtés à la Turque* are rice patties filled with minced veal in white sauce with currants or sultanas.
- Pilau de veau**
à la Bombay is veal cut in small pieces, and dressed with savoury rice with spice and raisins; it is garnished with slices or divisions of oranges, and shreds of lettuce and of orange peel.
- à la Madras* is dressed with curried rice, spice and raisins; garnished with rolls of fried bacon.
- Quenelles de veau**
à l'Américaine are poached quenelles of veal force-meat, coated with a red sauce, set in little cases of cooked cucumber, and served with a ragoût of mushrooms and truffles in the centre, and a red sauce.
- à la purée de champignons* are quenelles of veal served with a purée of mushrooms. They are also served *au jambon*, with ham sauce, with brown or white sauce, or with any dressed vegetable.
- Chaufroid de quenelles à la Carlsbad* are cold quenelles served with a compote of cherries, or with cherry sauce.
- Soufflé à la Bourgeoise* is composed of minced or pounded veal in a rich white sauce, covered with a savoury meringue and browned; dressed in a soufflé dish.
- Tendrons de veau**
à la Naples are the tendons, or gristly part of the breast, cut in pieces, stewed, and served in a Soubise sauce with cheese.

Tendrons de veau

- à la noble dame* are small pieces coated with a white sauce, dipped in batter and fried. Dressed with fried watercress in the centre, and a cream sauce.
- à la Poulette* are cooked in a white sauce with onions, mushrooms, and herbs.
- à la Russe* are fried, and served with horse-radish sauce.
- à la Toulouse* are stewed in white sauce with mushrooms.
- aux épinards* are braised and glazed, and served with dressed spinach.
- aux petits pois* are stewed with peas, etc.
- en kari* are curried; served with a slice of fried bacon between each piece, and with rice in the centre.
- en Mayonnaise* are served cold in Mayonnaise sauce, with pickled onions and gherkins.
- frits* are soaked in vinegar and water, and fried.
- Timbale à l'Indienne* is a mould of minced veal or veal forcemeat, served with Indian sauce, and garnished with Indian pickles.
- Timbale à la Talleyrand* is a case of pastry, filled with veal forcemeat and tongue. Made in a case of fried bread, it is called *Croustade à la Talleyrand*.

Calves' Brains are dressed as—

Cervelles de veau

- à la Polonaise,* cut in dice, dressed with a cream sauce in a border of rice with chopped truffles, and served with tomato sauce.
- à la Provençale,* cooked in stock with wine, oil, herbs, and garlic, and served in the sauce.
- à la Ravigote,* boiled, cut in slices, and arranged in a circle, with Ravigote sauce.

Cervelles de veau

- en caisses au gratin,* cut in small slices and baked in paper cases with a white sauce, with breadcrumbs on the top.
- Croustades de cervelles* is the same preparation dressed in little cases of pastry or fried bread.
- Croquettes de cervelles* are croquettes of brains with breadcrumbs, milk, eggs, etc., bread-crumbed and fried.
- Fritôt de cervelles* are fritters made of pieces of the brains soaked in vinegar, dipped in batter, and fried.
- Vol-au-vent de cervelles à la crème* is a vol-au-vent of brains with Béchamel sauce and mushrooms.
- They are also served with Matelote, black butter, or other sauce, and take their name from it.

Calves' Ears dressed as—

Oreilles de veau

- aux champignons* are boiled, and served in a brown sauce with yolks of eggs and mushrooms.
- en marinade* are cut in strips, steeped in seasoned vinegar, dipped in batter, and fried; served with tomato sauce.
- farcies* are stuffed with forcemeat, bread-crumbed and fried, and served with gravy.

Calves' Feet as—

Pieds de veau

- à la bourgeoise* are stewed with bacon, veal, carrots, and onions, and served in the sauce with the vegetables and meats.
- à la Tartare* are breadcrumbed and broiled, and served in Tartare sauce.
- aux tomates* are boiled, and dressed in tomato sauce.

Pieds de veau

en friture, or en marinade are small pieces steeped in vinegar and water, dipped in batter, and fried.

en hoche-pot are stewed in brown sauce with bacon and vegetables.

Calf's Head for an entree is boned, boiled, and cut in pieces. It is dressed as—

Tête de veau

à la Hollandaise, with Hollandaise sauce.

à la Naples, in white sauce with grated cheese, in a border of savoury tomato rice, garnished with olives and pickled gherkins.

à la poulette, in white sauce with yolks of eggs, onions, and mushrooms.

à la Sainte-Ménéhould, the pieces coated with a white sauce, breadcrumbed, sprinkled with melted butter, and browned.

Turban de tête de veau à la Maître d'hôtel is slices of calf's head dressed in a crown, and served with Maître d'hôtel sauce.

Calf's Kidney is served as—

Rognon de veau

à la Nivernaise, stewed and served with carrots and turnips cut in small shapes.

à la Tuileries, minced with bacon, and served in a parsley sauce, with a border of purée of mushrooms, garnished with potato straws.

à la Turque, stewed with rice.

en caisses, small round slices in brown sauce with chopped shallots, mushrooms, etc., baked in paper cases, the tops sprinkled with breadcrumbs.

sauté, minced, and sauté with butter, wine, brown sauce, etc.

Calf's Liver cut in slices is dressed as—

Foie de veau

à l'Anglaise, or *au lard,* sauté, and served with slices of bacon.

à l'Italienne, cooked with oil, wine, bacon, mushrooms and herbs, and served in the sauce.

à la Lyonnaise, served in a brown sauce with chopped onions.

à la Périgueux, larded with pieces of truffle, braised, and served with truffle sauce.

Côtelettes de foie à la Valentine are cutlet moulds of liver forcemeat, served cold on an aspic border, with a compote of French plums stewed in claret in the centre.

Pain de foie de veau is a steamed mould of liver forcemeat, served with thin brown sauce.

Cooked with bacon and a few vegetables and herbs, pounded and passed through a sieve, it is used, with the addition of truffles, as a substitute for foie gras. It may be dressed in *croustades*, *bouchées*, and in a variety of ways.

Calf's Sweetbreads dressed as—

Ris de veau

à l'Anglaise are breadcrumbed and roasted, and served with gravy.

à la Constance are larded with strips of truffle and tongue, braised, and served with white sauce, garnished with braised olives, and little heaps of chopped truffle and tongue.

à la Dauphine are larded and braised, and served with a purée of sorrel.

à l'Espagnole are larded, braised in stock with veal, bacon, onions and herbs, and served in the sauce.

Ris de veau

- à la Métropole* are braised and glazed, cut in slices, coated with a red sauce and then with cheese cream, browned, and served on a rice border with a ragoût of mushrooms, olives, and truffles in the centre.
- à la Montpensier* are larded and braised, and served with rice, and a white sauce with truffles or mushrooms.
- à la Provençale* are braised in stock with bacon and garlic, and served in the sauce. Shallots may be used instead of garlic.
- à la St. Cloud* are larded and braised, and served with truffles and tomato sauce.
- à la Toulouse* are larded and braised, and served with a Toulouse garnish, or a white sauce with mushrooms and quenelles.
- à la Villeroi* are slices coated with Allemande sauce, breadcrumbed and fried; served with a white sauce and any dressed vegetable.
- en caisses* are small round slices in brown or white sauce with chopped mushrooms, baked in paper cases, sprinkled with breadcrumbs.
- en chaudfroid* are braised, cut in slices, masked with white sauce and aspic, and served cold on an aspic border, with a vegetable macédoine in the centre, seasoned with oil and vinegar.
- en fricandeau* are larded, braised, and glazed; served on a purée of spinach or tomato.
- frits* are dipped in batter and fried; served with tomato sauce.

Ris de veau*piqués à la
Turque*

are larded, braised, and glazed, cut in halves and dressed on a border of forcemeat, with rice in the centre, and suprême sauce over the rice.

piqués aux truffes

are larded, braised, and served with truffle sauce. Jardinière or Financière sauce, dressed peas, or cucumber may be substituted for the truffle sauce, altering the name according to the sauce or vegetable with which they are served.

*Blanquette de ris de
veau aux truffes*

is composed of round slices of sweetbread cooked with slices of truffles in white sauce with cream and yolks of eggs ; garnished with fried croûtons of bread.

*Côtelettes de ris de
veau*

are slices of sweetbread, or cutlet shapes of minced sweetbread with white sauce, breadcrumbed and fried. They are served with plain gravy, or with a white sauce. Served with Indian sauce, they are à l'Indienne.

*Croustades de ris
de veau*

are pastry cases filled with sweetbread in white sauce with chopped truffles or mushrooms.

Escalopes de ris de veau*à la Princesse*

are slices of sweetbread set in aspic, garnished with slices of truffles, and served with asparagus points and Mayonnaise sauce.

au suprême

are sauté slices served with suprême sauce.

aux champignons

are served with mushroom sauce.

*Hâtelettes de ris
de veau*

are larded slices of sweetbread, roasted and served on little skewers.

*Petites caisses à
la St. Clair*

are little pastry cases filled with sweetbread, cut in dice, in white sauce, garnished with little balls of cucumber.

- Petites caisses à la Whitstable* are little cases filled with sweetbread in Mayonnaise sauce with oysters, and garnished with chopped truffles.
- Soufflé glacé des Rois* is an iced soufflé of sweetbread, foie gras, and truffles, cut in dice, with oysters, whipped cream, and aspic.
- Vol-au-vent à la Toulouse* is a vol-au-vent case filled with a Toulouse garnish, or with a preparation of sweetbread and mushrooms in white sauce.

Calf's Tail, cut in pieces and boiled, is served as—

Queue de veau

- à la Bretonne,* with a purée of turnips, and white sauce with chopped herbs.
- à la Fermière,* dressed in a brown sauce with onions and mushrooms.
- à la Madras,* dressed in a curry sauce with sultanas and chutney, and served with rice.
- en Blanquette,* in a white sauce with yolks of eggs and chopped parsley.

Calf's Tongue as—

Langue de veau

- à la jardinière* is stewed in white stock, cut in oval slices, glazed, and served with a Jardinière garnish.
- à la Milanaise* is stewed, cut in slices, and served with macaroni, and a white sauce with grated cheese.
- à la Provençale* is cut in slices, and served cold with Mayonnaise sauce flavoured with shallots or garlic, and garnished with gherkins, olives, and aspic.
- à la Russe* is served with horseradish sauce.
- sauce tomates* is larded, stewed, cut in two, and served in tomato sauce. It is also served with Mushroom, Ravigote, or Piquante sauce.

MUTTON

- Aspic en chaud-froid à la Juive* is composed of mutton cut in dice, with capers, and a rich anchovy sauce with aspic, set in moulds lined with tomato aspic, and served with a tomato salad, garnished with aspic.
- Bobotjes à l'Indienne* are made of pounded mutton, curried, steamed in little moulds, and served with a curry sauce.
- Carbonade de mouton à la Czarina* is a stuffed and braised loin of mutton, cut into little cutlets, and served in a brown sauce with sultana raisins, chopped gherkins, and olives. These slices may be dressed with Piquante, Poivrade, or other sauce ; or may be served cold *en Mayonnaise*, with a salad in the centre and Mayonnaise sauce.
- Cassolettes à l'Irlandaise* are little patty shapes of mashed potato, filled with minced mutton.
- Chartreuse aux épinards* is a mould of spinach, the centre filled with minced or pounded mutton and brown sauce.
- Chaufroid de côtelettes à l'aspic** are mutton cutlets spread with forcemeat in a mound, coated with brown sauce, and served cold on a border of the forcemeat, garnished with aspic.
- à la Fermière,* the cutlets are coated with Maître d'hôtel sauce with cream, and served cold, dressed in a crown with a salad in the centre. If coated with brown sauce, they are called *à la Russe* ; or with sauces of two or three different colours, *à la Pompadour*.

Côtelettes de mouton

- à la Bohémienne* are cutlets soaked in marinade, breadcrumbed and broiled; served in a sauce of some of the marinade, with tomato and brown sauce, and currant jelly.
- à la Bretonne* are breadcrumbed and fried, and served with mashed turnips, or with a purée of white haricot beans.
- à la Catalane* are coated with a white sauce with minced ham and mushrooms, and grated cheese, and are served with a clear gravy.
- à la Cussy* are served in Béchamel sauce with chopped ham, mushrooms, and olives.
- à la Dreux* are served with mashed potatoes, and are garnished with chopped ham and gherkins.
- à la Durcelle* are put into paper cases, and baked in a rich brown sauce with chopped onions, mushrooms, and herbs.
- à la Financière* are braised, and served with Financière garnish.
- à la Jardinière* are served with a mixed vegetable garnish, and clear brown sauce.
- à la Juive* are coated with forcemeat, glazed, and served with a Macédoine garnish.
- à la Maintenon* are split, stuffed with Duxelles sauce, broiled, and served with a Jardinière or Financière garnish.
- à la Marquise* have a slice of ham laid on each cutlet, and veal forcemeat spread on it in a mound; they are sprinkled with breadcrumbs and browned, and served in white sauce with chopped ham.
- à la Milanaise* are served with macaroni, dressed in white sauce with grated cheese.

Côtelettes de mouton

- à la Napolitaine* are served with Chevreuil sauce, garnished with strips of truffle, tongue and macaroni.
- à la Nelson* are coated with a tomato cream sauce, sprinkled with grated cheese and browned; served with any dressed vegetable.
- à la Palestine* are served with Jerusalem artichokes cut in little balls, and white sauce.
- à la Pompadour* are split, stuffed with Soubise sauce, and served with Financière garnish.
- à la Prince de Galles* can be made with pieces of stewed breast of mutton, cut in the shape of cutlets, breadcrumbed, and fried; served with a purée of turnips and gravy.
- à la Provençale* are coated with an onion sauce, breadcrumbed, with grated Parmesan mixed with the crumbs, and browned; served with fried potatoes. Served with Soubise sauce, they are *à la Marseillaise*.
- à la Réforme* are breadcrumbed, with chopped ham mixed with the crumbs, fried, and served with Réforme sauce. They may have a Réforme garnish in the centre.
- à la Rothschild* are spread with a purée of foie gras, and broiled in paper cases.
- à la Soubise* are stewed in stock with vegetables, and served with thick Soubise sauce.
- à la Vicomtesse* are coated with a sauce of stock with chopped ham and mushrooms, cream and yolks of eggs, breadcrumbed and fried; served with paper frills round the bones.

Côtelettes de mouton

- à la Viennoise* are larded and braised, and served in a brown sauce with currant jelly.
- au Parmesan* are breadcrumbed with grated Parmesan mixed with the crumbs, fried, and served with a cheese sauce.
- aux petites racines* are served on a mashed potato border, with carrots and turnips cut in shapes, and brown sauce.
- aux pointes d'asperges* are served with a garnish in the centre of asparagus cut up and dressed in white sauce.
- aux truffes* are served in brown sauce, with truffles cut in slices.
- braisées aux navets* are larded, braised, and dipped in aspic with Poivrade sauce; served cold, with dressed turnips and broken aspic.
- en robe de chambre* are covered with forcemeat, breadcrumbed and browned; served with gravy.
- panées grillées* are breadcrumbed and broiled, and served with clear gravy.
- sauce tomates* are grilled, and served with tomato sauce.

They are also served with any kind of dressed vegetable or purée of vegetable, or with Hollandaise, Italienne, Lyonnaise, Maître d'hôtel, or other sauce. They are named after the sauce or vegetable with which they are served.

- Croustade à la Turque* is a baked case of rice, filled with a preparation of minced mutton. The same preparation is served in little balls of rice as *Ballettes à la Turque*.
- Croustades à la Ménagère* are pastry cases filled with mince, with poached eggs on the top.
- Croustades à la semoule* are patties made of semolina filled with mince in brown sauce.

- Épigrammes de mouton à la Smyrne* are cutlets from a boned breast of mutton, half of them sauté, and half breadcrumbed and fried; served in a sharp white sauce with raisins and pickled onions.
- Escalopes de mouton**
- à l'Américaine* are thin slices of mutton, generally of a round or oval shape, served with stuffed tomatoes, and a brown sauce.
- à la Bourgeoise* are served with brown gherkin sauce.
- à la Galloise* are served on croûtes of fried bread, with a ragoût of mushrooms and olives in the centre, and brown sauce.
- à l'Indienne* are dressed in a curry sauce, and served with rice.
- à la Normahal* are served with savoury tomato rice and a spiced tomato sauce.
- à la Palestine* are served with a purée of Jerusalem artichokes.
- à la Thérèse* are served in a rich brown sauce with chopped ham and olives.
- aux fines herbes* are cooked with butter, flour, stock, chopped mushrooms, and herbs, and are garnished with fried croûtons of bread.
- Filets, or Petits filets, de mouton**
- à l'Alméria* are slices cut from the fillet or under part of the loin, larded and braised, and served with a compôte of grapes.
- à la chasseur, or au chevreuil* are larded, soaked in marinade, and braised; served with Chevreuil sauce and French beans.
- à la Française* are broiled, and served with fried potatoes. Mutton chops cut from the loin can be used for this dish.
- à la Macédoine* are braised, and served with a Macédoine garnish.

Filets, or Petits filets, de mouton

à la minute are cooked in stock with bacon, and served in the sauce.

à l'Orient are dressed with savoury tomato rice, and curry sauce with olives.

aux champignons are served with mushrooms; *aux épinards*, with spinach.

Fricassée de mouton au riz is a white fricassee of mutton with rice.

Haricot de mouton is haricot mutton.

à l'Allemande, it is served in a sharp brown sauce with currant jelly and prunes.

à la Vénitienne, in a brown sauce with stewed figs or dates.

Kabobs à l'Indienne are little pieces of curried mutton, put on skewers with button onions and slices of tomatoes; served with rice and curry sauce.

Navarin de mouton is another name for haricot mutton, but a Navarin should be served with turnips only, whereas for a haricot any vegetables may be used.

Noisettes de mouton

à la Parisienne are little round slices from a neck or loin of mutton, dressed on croûtes of fried bread with slices of tomatoes, and served with *Suprême* sauce.

à la Soyer are braised, and served in a brown sauce, with strips of ham, white of egg, and gherkin.

à la Syrienne are served with savoury rice, and Indian sauce with sultanas or raisins. They may also be dressed in many of the ways suggested for cutlets.

Pâté à la Romaine is a baked mould of macaroni filled with layers of mince and macaroni.

Pâtés de Cornouailles are Cornish pasties of minced mutton in a potato crust.

- Petits pâtés à l'Indienne* are patties filled with curried meat.
- Petits pâtés à la Windsor* are small covered patties filled with minced mutton in a brown sauce with chopped mushrooms.
- Pilau de mouton à la Turque* is a mutton pilau—small pieces dressed with savoury rice cooked with spice, saffron, raisins, etc.
- Ragoût de mouton**
- à l'Algérienne* is stewed mutton, served with a compote of prunes.
- à l'Américaine* is served with a purée of tomatoes.
- à l'Irlandaise* is Irish stew.
- à la Turque* is served with rice and stuffed cucumbers.

Sheep's Brains as—

Cervelles de mouton

- en caisses* are cut in small pieces, baked in little soufflé cases with Béchamel sauce, the tops sprinkled with breadcrumbs.

Sheep's Kidneys dressed as—

Rognons de mouton

- à la brochette* are cut open, breadcrumbed, and broiled, and the hollow of the kidneys filled with a lump of Maître d'hôtel butter.
- à la Dufferin* are cut in slices, sauté, and served with brown caper sauce and fried potatoes.
- à l'épicurienne* are cut open, breadcrumbed, and broiled, and the hollows filled with Tartare sauce; served with devil sauce.
- à la Princesse* are slices sauté, and served on a border of spinach with a rich brown sauce.
- à la St. Georges* are dressed in Espagnole sauce with truffles and oysters, and garnished with croûtons and slices of tomatoes.

Rognons de mouton

- à la Vénitienne* are cut in halves, fried in butter with chopped shallots, and dressed on a vegetable border, with a brown sauce with anchovy butter.
- au vin de Champagne* are cut in slices and served in a white sauce with champagne, or other white wine, and mushrooms.
- en ragoût* are thin slices cooked in butter, with wine, flour, chopped mushrooms, shallot, etc.
- sautés à l'oseille* are slices sauté, and served with a purée of sorrel.
- Petits pâtés, or bouchées, aux rognons* are little patties filled with sliced or minced kidneys in white or brown sauce.

Sheep's Tongues are served as—

Langues de mouton

- à l'Allemande,* braised, and served with a compote of pears and brown sauce.
- à la Bohémienne,* stewed and served with currant sauce.
- à la Boston,* larded, braised, and served with a compote of cranberries, and Espagnole sauce.
- à la Bruxelloise* are stewed and served with Brussels sprouts.
- à la Gasconne,* braised, cut in fillets, and dressed in a brown sauce with chopped mushrooms and herbs, covered with breadcrumbs and browned.
- au Parmesan* are braised, and served in a cheese sauce.
- braisées* are larded, braised, and served in the sauce with capers.
- en ragoût* are stewed with bacon and vegetables.

LAMB

- Agneau**
en fricassée à la poulette is minced lamb served in a border of rice, with Poulette sauce.
- Blanquette d'agneau** is composed of small round slices of lamb, and of ham and tongue, in Béchamel sauce with chopped parsley and lemon juice. It is sometimes served in a baked shape of rice, or in a croustade, or fried shape of bread.
- à l'Indienne* is a white curry of lamb; served with rice.
- à la Viennet* is small square pieces of lamb in white sauce, with layers of pieces of hard-boiled eggs of the same size, covered with a cheese sauce.
- Cassolettes à la Florentine* are little cases filled with mince in a savoury sauce, with a purée of vegetable piled on the top. Any mince may be used, and the purée may be of one vegetable only, or of several vegetables of different colours, such as turnip or potato, carrot or tomato, green pea or spinach, and mushroom. If whipped whites of eggs are substituted for the vegetable purée, they are called *Cassolettes meringuées*.
- Chaufroix d'agneau**
à la Carlton is made with little round slices of lamb, coated with mayonnaise aspic, and served cold with strips of celery, cucumber and beet-root, in mayonnaise sauce with capers.
- à la Marie,* the slices are covered with a white curry sauce, and served cold with rice and stuffed olives.

Côtelettes d'agneau

- à l'Angélique* are lamb cutlets broiled, and served in a rich brown sauce, garnished with cucumber.
- à l'aspic* are cutlets from a larded and roasted neck of lamb, coated with Provençale sauce, and served cold with aspic.
- à la Boulangère* are dipped in oil and then in flour, broiled, and served with a cream sauce.
- à la Châtelaine* are coated with a white sauce with Soubise sauce, and served cold with a compote of prunes or cherries, garnished with aspic.
- à la Constance* are sauté, and served in Béchamel sauce with cock's combs, foie gras, and mushrooms.
- à la Delmonico* are coated with a savoury tomato sauce, and served cold on a red aspic border, garnished with a purée of green peas.
- à la Dubois* are spread in a dome shape with a thick white mushroom sauce, sauté, and glazed.
- à la Duchesse* are coated with Duxelles sauce, breadcrumbed and fried; dressed on a high vegetable border, with macédoine vegetables in the centre, and white sauce.
- à la Maltaise* are fried, and served in a white sauce with wine and orange juice and shreds of orange peel.
- à la Maréchale* are breadcrumbed with grated cheese added to the crumbs, fried, and served with orange sauce.
- à la Pompadour* are coated with veal forcemeat with truffles, and served in papers.

Côtelettes d'agneau

- à la Princesse* are coated with white mushroom sauce, breadcrumbed and fried, and served with dressed asparagus in the centre, and Béchamel sauce. For the cold entrée of this name the cutlets are sauté, and served in Mayonnaise sauce.
- à la Robert* are breadcrumbed, broiled, and glazed, and served with Robert sauce.
- à la Verdi* are coated with a white sauce with Parmesan, and served with rice dressed with tomato sauce.
- au Parmesan* are coated with a white sauce with grated Parmesan, breadcrumbed, and fried.
- aux petits légumes* are breadcrumbed and fried; served with carrots and turnips cut in long shapes in the centre, and brown sauce.
- en belle vue* are larded with tongue, ham or truffles, and braised; set in aspic and cut out. Served cold, with Mayonnaise sauce or Jardinière garnish.
- farcies aux truffes* are larded, coated with a purée of truffles, breadcrumbed, and fried; served with brown sauce. A purée of artichokes, asparagus, mushrooms, or turnips may be used instead of truffles, and the name altered accordingly.
- Superlative* are coated with Allemande sauce with chopped mushrooms and herbs, breadcrumbed, and fried; served with white sauce, and dressed spinach in the centre.

Lamb cutlets may also be dressed in any of the ways suggested for mutton cutlets.

Côtelettes de riz à la Turque are cutlet shapes of minced lamb, coated with rice, breadcrumbed, and fried. These little cutlets may be dressed on croûtes of fried bread, and served with brown sauce and stuffed tomatoes as *Côtelettes à l'Américaine*.

Epigrammes d'agneau

à l'ancienne are cutlets cut from a boned breast of lamb, half of them sauté, and half breadcrumbed and fried; served with small round slices of lamb in the centre in white sauce with mushrooms.

à la Dauphine are coated with white sauce, breadcrumbed and fried, and are served with a purée of green peas.

à la Valenciennes are served with Valenciennes garnish. They may be served with stewed cucumber, *aux concombres*, or with any other dressed vegetable.

Filets d'agneau en chaudfroid are fillets of lamb masked with Mayonnaise sauce and aspic, and served on an aspic border with a vegetable Mayonnaise in the centre.

Ericassée d'agneau

à la Villeroy is a white fricassee of lamb, covered with breadcrumbs and grated cheese.

a la Milanais is dressed with macaroni.

Noisettes d'agneau

à la Béatrice are little round slices from the neck or loin, dressed with slices of cucumber on croûtes of fried bread; served with brown sauce, and a garnish of potato balls, and artichoke bottoms filled with peas.

à la Connaught are coated with mint aspic, and served cold on artichoke bottoms seasoned with oil and vinegar.

- Noisettes d'agneau**
à la Murillo are coated with a brown sauce with chopped ham and olives, bread-crumbed and browned, and served in a white sauce with grated Parmesan.
- Petites croustades*
à la Dresden are little cases of bread, soaked in milk, breadcrumbed and fried, and filled with minced lamb in a well-seasoned white sauce.
- Petites croustades*
à l'Italienne are little cases of rice dressed with tomato sauce, breadcrumbed and fried; filled with mince in white sauce, covered with whipped whites of eggs, and browned.
- Roulades d'agneau* are thin slices of lamb, rolled, bread-crumbed and fried, and served on little skewers.
- Tendrons d'agneau*
aux pointes
d'asperges is a braised breast of lamb cut up, and the pieces arranged in a crown alternately with fried slices of bread, with dressed asparagus in the centre.
- Timbales à la*
Pompadour are little moulds lined with macaroni and filled with minced lamb or any white meat, steamed, and served with a white sauce.
- Timbales en aspic*
à la Ménagère are little timbale moulds of mince set in aspic. If made in cutlet moulds, the dish is called *Chaud-froid de côtelettes à l'aspic*.
- Lamb's Brains as—
Cervelles d'agneau
à l'Innocent are cut in thin slices and put in paper cases with white sauce, chopped parsley and lemon juice, sprinkled with breadcrumbs and browned.
- en Chartreuse* are dressed with white sauce in the centre of an ornamental mould of vegetables.

Lambs' Ears are stewed and served as—

Oreilles d'agneau

à la Marquise, on a border, with a peeled plover's egg in each ear, and white sauce with cream, cocks' combs and mushrooms in the centre.

à la Ravigote are served on a forcemeat border, with Ravigote sauce.

farciés are filled with a stuffing of veal forcemeat, breadcrumbed, and fried; served on a border with Italian sauce.

Lambs' Feet as—

Pieds d'agneau

en marinade are soaked in marinade, dipped in batter and fried, and served with tomato sauce.

farciés are stuffed, stewed, and served in Hollandaise sauce with chopped gherkins.

Casserole de riz aux pieds d'agneau are stewed and served in a casserole, or baked shape, of rice.

Lamb's Sweetbreads are dressed as—

Ris d'agneau

à l'aspic, set in aspic, garnished with truffle, etc., and served with salad.

à la Chinoise, larded and braised, set in little moulds of aspic ornamented with hard-boiled egg, beetroot, etc., and served cold, with rice in the centre of the dish.

à la crémère, braised, and served in white sauce with whipped cream.

à la Fermière, larded and braised, and served on broiled mushrooms set on croûtes of fried bread, with a rich gravy.

la Hollandaise, braised, dressed in a crown alternately with crayfish, and served with a green Ravigote sauce with chopped herbs.

Ris d'agneau*à la jardinière,*

larded, braised, and glazed, and served with a Jardinière garnish.

à la Munich,

larded and braised ; served with rice, and cocoanut sauce.

*aux huitres,
en bigarrure,*

dressed with oysters in a white sauce. half of them are larded and braised, and half breadcrumbed and roasted ; dressed alternately, and served with tomato sauce.

*Casserole, or Crou-
stade, aux ris
d'agneau,*

they are dressed with cocks' combs or mushrooms, and Allemande sauce, in a baked shape of rice or case of fried bread.

They are also served *aux concombres, aux petits pois, aux pointes d'asperges,* etc., with dressed cucumber, peas, asparagus, or other vegetable, and in many of the ways suggested for *ris de veau.*

Lambs' Tongues as—

Langues d'agneau*à la Dauphine*

are braised, cut in halves, and glazed ; served on a potato border, with a dressed vegetable in the centre, and a rich gravy with wine and tomatoes.

à la Persane

are braised, cut in halves, and dressed in a circle, covered with a white sauce with yolks of eggs, chopped parsley and mushrooms, sprinkled with breadcrumbs and browned ; served with Béchamel sauce.

PORK**Côtelettes de porc***à l'Américaine*

are pork cutlets sauté, masked with a tomato sauce with aspic, and served on an aspic border with tomatoes in the centre.

Côtelettes de porc

- à la Bolognaise* are breadcrumbed, with grated Parmesan mixed with the crumbs, and fried; served with brown sauce and a garnish in the centre of short pieces of macaroni, mushrooms and tongue, with tomato sauce and grated cheese.
- à la Dauphinoise* are braised, and served with chestnuts, and a rich brown sauce with orange juice and shreds of the peel.
- à la Mancelle* are braised, and served with a purée of chestnuts in the centre, and brown sauce.
- à la Marseillaise* are breadcrumbed and fried, and served with a purée of onions.
- à la Navarraise* are pickled and braised, and served with rice and tomato sauce.
- à la Pasha* are served with a compote of stewed dates in the centre, and a rich brown sauce with wine.
- à la Robert* are broiled, and served with Robert sauce.
- au petit maître* are breadcrumbed and fried, and served in a sauce of white wine with oil, lemon juice, and chopped herbs.
- aux coings* are breadcrumbed and fried, and served with a compote of quinces.

Pork cutlets may be served with Poivrade, Tomato, Ravigote, Piquante, Indienne, or Rémoulade sauce, and are named according to the sauce with which they are served.

Crépinettes

- à la Française* are fried balls or cakes of sausage meat, served with fried potatoes.
- à la sauce piquante* are served with piquante sauce.
- aux épinards* are served with spinach.

- Croustades de porc à la Diable* are little fillets of pork on croûtes of fried bread, covered with a tomato sauce with cayenne, and sprinkled with grated cheese and bread-crumbs.
- Escalopes de porc**
à l'Indienne are oval slices breadcrumbed and fried, and served with Indian sauce.
à la Lyonnaise are breadcrumbed and fried, dressed on a border, covered with Soubise sauce, sprinkled with breadcrumbs and browned.
à la Nivernaise are served with a purée of carrots, and a savoury brown sauce.
- Filets de porc**
à la Hanovérienne are small fillets cut from the loin, larded, braised and glazed; dressed in a crown with white pickled cabbage in the centre, and brown sauce. They are *aux épinards*, or *aux pommes*, with spinach or apple sauce in the centre instead of cabbage.
à la Maltaise are served in a savoury white sauce with orange juice, and chopped orange peel, mushrooms, and parsley.
à la Maréchale are breadcrumbed and broiled, and served with orange sauce.
- Noisettes de porc**
à l'Alphonse are round slices from the neck or loin, braised, and served with a compote of bananas and olives in the centre, and a rich gravy with wine and orange juice.
à la Claremont are served on croûtes of fried bread with slices of tomatoes, and brown onion sauce.
à la Grimod are served with mushrooms in the centre, and a sauce of yolks of eggs with butter, lemon juice and spice.

- Noisettes de porc**
à la Smyrne are served on a border of savoury rice, with raisins and pickled onions, and a sharp white sauce.
- Ragoût de porc**
à la Portugaise
aux cornichons is a stew of pork with Spanish onion. is dressed with pickled gherkins.
- Saucissons à la**
Créole are small sausages cooked with tomatoes, and served in a potato border, covered with a purée of the tomatoes.
- Ham for an entrée as—
- Crèmes de jambon**
en Mayonnaise is made into little creams, and served cold with salad and Mayonnaise sauce, garnished with aspic.
- Escalopes de jambon**
à la Berlin are little oval slices, served on a border of spinach, with a thick purée of tomatoes in the centre.
- à la Philadelphia* are oval slices served on a forcemeat border with a compote of cranberries in the centre, and a sauce of half glaze with wine.
- au Champagne* are served in a rich brown sauce with champagne.
- Mousse de jambon à**
la Valentine is a cold soufflé of ham with whipped cream, set in a mould lined with chopped pistachio nuts and aspic. It is garnished with green and white aspic, and a compote of pineapple is served with it.
- Petites mousses de**
jambon à
l'Espagne are composed of a rich soufflé mixture of ham and chicken, steamed in little moulds lined with green peas, and served on artichoke bottoms, with a savoury brown sauce.
- Petits pains de jam-**
bon aux épinards are made of minced or pounded ham, steamed in little moulds and served with spinach.
- Quenelles de jambon**
à la D'Artois are quenelles of ham served with peas.
aux champignons are served with mushrooms.

Ham is also dressed as a soufflé, and in iced soufflés.

Pigs' Ears dressed as—

Oreilles de porc

à la Lyonnaise are cut in strips, and cooked in stock with slices of onion.

*à la Ste Méné-
hould* are breadcrumbed and baked, and served with Rémoulade sauce.

braisées are braised and served in the stock, on dressed spinach.

Pigs' Feet are dressed as—

Pieds de cochon

à la Marseillaise, stuffed and served with Soubise sauce.

à la Orly, pickled, breadcrumbed and fried, and served with tomato sauce.

en hoche-pot, stewed in brown sauce with vegetables and herbs.

en marinade, soaked in marinade, fried in batter, and served with Robert or Piquante sauce.

POULTRY

CHICKENS

Cut in joints, or neatly shaped pieces, they are dressed in the following ways—

Poulet

à la bonne femme, stewed and served in white sauce.

à la Chabert, cooked in oil with tomatoes, chopped parsley, and shallots.

à la Cocasse, cut in shreds, mixed with chopped mushrooms, oysters, and grated ham, and a rich white sauce, and served in little cases, covered with breadcrumbs.

Poulet

- à la Duchesse*, stewed and served cold, covered with a rich white sauce of the stock with cream and yolks of eggs, garnished with cocks' combs, button mushrooms, and aspic.
- à la Marengo*, cooked in oil, and served in Italian sauce with the oil in which it was cooked.
- à la Pondichéry*, sauté, and served with a border of rice, and brown sauce with purée of apples, orange juice, and shreds of orange peel.
- à la Princesse* is prepared with fillets of chickens cut in oval slices, coated with a sauce of aspic and cream, set in aspic and cut out ; served cold on an aspic border with salad.
- à la Provençale*, covered with a white onion sauce, sprinkled with breadcrumbs and browned.
- à la Tartare*, breadcrumbed and broiled, and served with Tartare sauce and pickles.
- à la Tyrolienne*, breadcrumbed and fried, and served with tomato sauce and fried parsley.
- au chasseur*, soaked in oil with onions and herbs, breadcrumbed and broiled ; served in Madeira sauce with chopped ham.
- en kari* is curried, and served with rice. Garnished with little heaps of grated cocoanut and of sultanas, it is *à la Simla*.
- en marinade*, soaked in vinegar with herbs and seasoning, and fried in batter.
- sauté aux truffes*, sauté, and served in brown sauce with truffles.

- Aspic à l'Américaine* is a chicken cream set in a pipe mould lined with jelly, served with a Mayonnaise of oysters in the centre, and surrounded with slices of tomatoes garnished with watercress.
- Aspic à la Royale* is prepared with small round slices of fowl, slices of truffle, mushrooms, and cocks' combs, with Béchamel sauce and aspic ; cut in oval pieces and dressed in a mould of aspic, ornamented with hard-boiled white of egg and truffles.
- Ballotine de volaille à la Russe* is made with the legs of fowls, boned, stuffed, braised, and when cold cut in slices, and served with alternate slices of tomato, and a vegetable garnish in the centre.
- Blanc, or Blanquette, de volaille aux concombres* is made with slices from the breast of a roast fowl, with pieces of cucumber, in a white sauce with cream.
- Bordure de riz à la Reine* is a round wall of rice filled with minced, or a purée of, fowl. It is sometimes garnished with plovers' eggs round the edge.
- Boudins de volaille**
à la Czarina are made of chicken forcemeat cut in strips, coated with Béchamel sauce, breadcrumbed and fried, and Béchamel sauce with chopped olives is served with them.
- à la Lucullus* are little moulds of chicken forcemeat with a purée of truffles in the centre of each ; served in a croustade, or shape of fried bread, with Allemande sauce.
- à la Richelieu* are oblong pieces of chicken forcemeat, dressed in a crown with Périgueux sauce.

- Brandade de volaille* is a chicken cut in joints, seasoned with curry powder, grilled, and served with watercress and Tartare sauce.
- Capolitate de volaille* is made of a roast or boiled fowl, cut up, and served in Italian sauce with capers, or in brown sauce with wine, garnished with croûtons of fried bread.
- Chartreuse de volaille* is an ornamental mould of mixed vegetables with pieces of chicken in white sauce in the centre.
- Chaufroid de fricassée* is a fowl cut up, coated with a white sauce, and served cold, garnished with aspic.
- Chaufroid de volaille à l'écarlate,* the pieces are coated with white sauce and aspic, and served cold, dressed in a circle with alternate slices of tongue.
- à la Marie,* the pieces are coated with a curry sauce, and served with rice and stuffed olives.
- à la Pompadour,* the pieces are coated with sauces of several different colours, and garnished with aspic.
- en Mayonnaise,* the pieces are coated with Béchamel sauce, and served on a salad with Mayonnaise sauce, or with aspic whisked to a froth with tarragon vinegar and oil.
- Cigarettes à la Reine* are made of chicken forcemeat with white sauce and chopped truffles; cut in pieces the shape of cigars, breadcrumbed and fried.
- Côtelettes de volaille à la Dauphine* are made with the legs of fowls from which the thigh-bone has been removed. They are dipped in Allemande sauce, breadcrumbed, and fried; served with a dressed vegetable in the centre, and white sauce.

- Crème de volaille* is a purée of chicken with cream, steamed in a mould decorated with truffles, tongue, etc.
- Crème Françillon* is a cream of chicken steamed in little moulds decorated with pea shapes of cucumber, with asparagus points and white sauce in the centre of each mould. They are served on a border of forcemeat, with stewed cucumber and asparagus points in the centre.
- Crêpes à la Reine* are small pancakes folded over minced chicken in white sauce, cut in halves and served in a crown.
- Croquettes de volaille** are made of minced chicken, with ham or tongue, and are bread-crumbed and fried. Dressed with tongue, and served in a white sauce with chopped tongue, they are called *à l'écarlate*.
- aux truffes* are made with chopped truffles instead of ham or tongue, and are served with truffle sauce.
- Croustades à la Duc de York* are little croustades of butter, thickly breadcrumbed and fried; the butter removed, and the cases filled with a purée of fowl with dice of stewed cucumber, and served with plovers' eggs on the top.
- Cuisses de volaille à la Bayonnaise** are legs of fowls; the thigh-bone removed, they are cooked in oil with onions, and served in a white sauce, sprinkled with bread-crumbs and browned.
- à l'écaillère* are boned, stuffed with forcemeat and oysters, braised, and dressed on a pyramid of forcemeat, with oyster sauce.

Cuisses de volaille

à la jardinière are boned, stuffed with forcemeat, and served with a Jardinière garnish; *aux concombres*, or *aux petits pois*, with dressed cucumber or peas.

à la Régence are stuffed with sausage meat, braised, and served in a brown sauce with stewed chestnuts.

au soleil are stuffed with forcemeat, larded in rays, braised, and served on a pyramid of forcemeat, with mushroom sauce.

farciées aux petits légumes are stuffed and braised; dressed on a border, with carrots and turnips cut in shapes, and brown sauce.

truffées à la Périgord are stuffed with truffles and Maître d'hôtel butter; served with paper frills round the bones, and with truffle sauce.

Dormers de volaille are chicken dormers—the whites of hard-boiled eggs filled with chicken forcemeat; served with spinach or any vegetable garnish, and a white sauce with chopped ham.

Filcts de volaille

à l'Ambassadrice are small fillets from the breast of fowls, cut in slices and coated with forcemeat of fowl with chopped truffles; breadcrumbed, half of them with chopped truffles and half with chopped ham mixed with the crumbs, and sauté; arranged alternately in a circle, with a purée of cucumbers with cream in the centre.

à la Cardinal are fillets sauté, and arranged in a circle with alternate slices of truffle, and Cardinal sauce in the centre.

- Filets de volaille**
à la Duchesse are sauté, and dressed in a crown with cocks' combs in the centre, and a rich white sauce with cream.
- à la Dumas* are masked with a purée of cucumbers with white sauce, breadcrumbed, and fried; served on a purée of cucumbers with cream.
- à la Nesselrode* are served cold, masked with a rich white sauce with cream, and dressed alternately with glazed slices of tongue on a border of hard-boiled eggs; a salad in the centre with Mayonnaise sauce.
- à la Talma* half of them are larded, braised and glazed, and half stuck with pieces of French beans, and sauté; arranged alternately on dressed spinach, and served with brown sauce.
- aux champignons* are covered with white sauce with cream and mushrooms. If slices of truffles are substituted for the mushrooms, the dish is called *aux truffes* instead of *aux champignons*.
- aux pointes d'asperges* are coated with Suprême or other white sauce, and served on a border with dressed asparagus in the centre.
- Fricassée de volaille** is a chicken cut up and cooked in a white sauce with mushrooms, cocks' combs, pieces of sweet-bread, etc.
- à l'ancienne* is a fricassee cooked with flour, butter, milk, young onions, and herbs.
- Fritôt de volaille à la Orly* is cut in joints, seasoned with oil and herbs, floured, and fried. Served with tomato sauce.
- à la Suisse,* the joints are fried in batter.

- Mayonnaise de volaille* is composed of pieces of fowl dressed on a salad, covered with Mayonnaise sauce, and garnished with olives, anchovies, etc.
- Petites bombes à la Princesse* are moulds made of chicken forcemeat, with croquette preparation in the centre, and are served with white sauce and a vegetable garnish.
- Petites bombes à la Reine* are little moulds of chicken forcemeat. They may be served cold, set in aspic, as *Chaudfroid en aspic à la Reine*.
- Petites bouchées, or Petits pâtés, à la Reine* are small puff-paste patties filled with minced chicken and white sauce, with tongue, mushrooms or truffles.
- Petites caisses à la Belle Isle* are little china or paper cases filled with chicken or game in white sauce with chopped mushrooms and ham, garnished with shreds of truffle and almonds.
- Petites caisses à la Victoria* are little cases filled with minced chicken in white sauce with truffles, with poached eggs on the top. Without the poached eggs they are called *à la Reine*.
- Quenelles de volaille* are quenelles of chicken forcemeat. They are poached and served with a dressed vegetable, or dipped in white sauce, breadcrumbed, and fried.
- à l'écarlate* are quenelles dressed alternately with glazed slices of tongue of the same size, and served with *Suprême* sauce. If a Russian tongue is used, they are called *à la Russe* instead of *à l'écarlate*.
- au Suprême* are quenelles served with *Suprême* sauce.

Quenelles de volaille

en demi deuil are coated with white sauce, and half of them are rolled in chopped truffles; they are dressed in a crown, white and black alternately, and served with white sauce and chopped truffles.

Rissoles de volaille are made of croquette preparation folded in thin paste and fried. They are sometimes coated with broken vermicelli.

Rissolettes de volaille à la Pompadour are diamond-shaped sandwiches of the preparation for chicken croquettes with truffles, between layers of chicken forcemeat; dipped in batter and fried.

Salade de volaille

à la Brunow is composed of small round slices of fowl and slices of cucumber, stewed with white sauce, aspic, and peas; cut in square pieces when cold, and dressed on a salad border with Tartare sauce.

à la Carlton is made with pieces of cold chicken, masked with Mayonnaise sauce with chopped ham and capers, and served with a vegetable Mayonnaise, garnished with strips of cucumber and beetroot.

Soufflé de volaille is a soufflé made of a purée of fowl and beaten eggs, baked in a soufflé dish, or in little cases, or steamed.

à la Baronne is made with the addition of chopped truffles and whipped cream.

Soufflé glacé de volaille is an iced chicken soufflé. It may also be made of minced chicken soaked in oil and seasoned vinegar, put into a soufflé dish in alternate layers with aspic whipped to a froth, and iced.

- Suprême de volaille** is filets of fowls cut in little slices, coated with Suprême sauce, and arranged on a border with alternate slices of tongue of the same size; served with Suprême sauce and with truffles in the centre. It may be served cold as *Chaufroid de volaille au Suprême*.
- à l'Américaine*, the filets are coated with Suprême sauce and dressed on a chicken forcemeat border, with oysters and chopped celery in Mayonnaise sauce in the centre.
- à l'Ivoire* has a delicate vegetable garnish in the centre.
- à la Royale*, the filets are dressed on an ornamental border of vegetables, with a Macédoine garnish in the centre, and a small piece of truffle or tongue on each fillet.
- Timbale à la Champenoise* is a baked case of pastry filled with minced chicken, with minced ham, anchovies, gherkins, mushrooms, and truffles, and white sauce with wine.
- Timbale de Nouilles à la Reine* is a mould lined with nouilles paste, made of flour, yolks of eggs, and milk, filled with minced chicken and ham, herb forcemeat balls wrapped in pieces of the paste, and white sauce with grated cheese, covered with the paste and baked.
- Timbales à la Pahlen* are small moulds lined with macaroni, filled with a white forcemeat—veal or fowl—and a black forcemeat of truffles in the centre, steamed and served with white or tomato sauce.

Vol-au-vent de volaille aux huîtres is a vol-au-vent filled with shreds of chicken in white sauce with oysters.

DUCKS

Canard, or Caneton

à la Chipolata is a duck cut up, cooked in wine with mushrooms, button onions, chestnuts, and little sausages, and served with them, and the sauce thickened with yolks of eggs.

à la Diable is a roast duck cut up, and served in a sharp sauce with mustard and cayenne.

à la Grimod is cut up and served in a sauce of yolks of eggs, butter, lemon juice, and spice.

Aiguillettes de canard

à l'Olivia are long slices cut from the breast, masked with a rich tomato sauce, and served with a compote of apples in the centre.

aux oranges are slices cut from the breast dressed in a circle, with a compote of oranges in the centre and orange sauce.

Bouchées à la Barras are patties filled with little pieces of duck in Bigarade sauce with olives.

Brissoins de canard are little moulds of duck forcemeat with a preparation of chopped truffles, mushrooms, and foie gras in white sauce in the centre of each; breadcrumbed and fried.

Côtelettes de canard à la Portugaise are cutlets made of minced duck, breadcrumbed and fried; served with a dressed vegetable and tomato sauce.

Escalopes, or Filets, de canard farci are made with a boned duck, braised, covered with forcemeat of fowl, cut in pieces the shape of fillets, and dressed in a crown with a vegetable garnish in the centre.

Filets de canards

- à la Bigarade* are filets cut from the breasts of roast ducks, dressed in a circle, and served with Bigarade sauce.
- à la Macédoine* are served with a vegetable Macédoine in the centre.
- aux petits pois* are served with stewed peas.
- Rissoles de canard* are little round rissoles of duck in brioche paste.
- à la Carême*
- Salmis de canard* is a salmis of duck in a brown sauce with black currant jelly.
- à l'Américaine*
- Salmis de cuisses de canards* is made with the legs of roast ducks, in a sauce of stock and wine with shallot and mushrooms.

Timbale de canard

- à la Milanaise* is a preparation of minced duck steamed in a mould lined with macaroni, and served in a white sauce with grated cheese.
- à la Valencienne* is a steamed mould of minced duck, served in an orange sauce, garnished with slices of oranges.

GOOSE**Aiguillettes, or Filets, d'oie**

- à la Fermière* are small filets cut from the breast, dressed in a circle with mushrooms and olives in the centre, and a rich brown sauce with wine.
- à la Tunis* are served with a compote of bananas in the centre, and Bigarade sauce.
- Capolitade d'oie* is goose cut up, and served in Italian sauce, garnished with croûtons.
- Chaufroid d'oie* is curried, and served cold with rice.
- à l'Indienne*
- Fricassée d'oie* is a fricassée of goose, served with a purée of apples in the centre of the dish.
- aux pommes*
- Quartiers, or** are the legs of a roast goose cut in pieces, fried with slices of onion, and served with Piquante sauce.
- Cuisses, d'oie à la Lyonnaise*

- Ragoût d'abatis**
à la Bourgeoise are the giblets stewed in stock with mushrooms or herbs.
à l'Orient are stewed giblets, served with savoury rice, and a curry sauce with olives and gherkins.
- Goose livers made into foie gras as—
Foie gras à l'aspic is cut in slices and set in a mould of aspic.
Beignets de foie gras are small pieces of foie gras dipped in batter and fried.
Côtelettes de foie gras à la Carita are cutlet shaped pieces, masked with brown chaudfroid sauce with chopped truffles, and served on an aspic border with a compote of glacé cherries in the centre.
Escalopes de foie gras à la Vierge are little slices masked with Mayonnaise sauce and aspic, decorated with truffle, and served with an iced mayonnaise of walnuts, button mushrooms and celery.
Mousse au foie gras is made of foie gras and truffles cut in dice, with whipped cream and aspic, iced in a mould.
Petits pâtés à la Montglas are little patties filled with foie gras and chopped truffles.

GUINEA FOWL

- Pintade**
à la Démidoff is cut in small joints, sauté and served with a border of rice, and brown sauce with wine.
à la Mancelle is cut up and served in a rich brown sauce with wine and stewed chestnuts.
en chaudfroid, the pieces are coated with tomato Mayonnaise sauce, and served with salad and aspic.
en fricassée is dressed in a white sauce with mushrooms.

Pintade*en ragoût
sauté*

is stewed with bacon and vegetables. is sauté, and served in a sauce of stock, wine, chopped shallot and mushrooms.

Filets de pintade*à la Califor-
nienne*

are fillets of roast guinea fowl, masked with brown chaudfroid sauce, and served cold, on a forcemeat border, with a garnish in the centre of Californian plums stewed in claret.

à la Diplomate

are larded and braised, and served on a border, with a ragoût of lobster in the centre, and Cardinal sauce.

à la Fredensborg

are sauté, and served with a compote of tomatoes and cranberries, and a clear sauce of half-glaze, with wine and lemon juice.

à la Simla

are dressed in a white curry sauce with raisins, chestnuts and button mushrooms, and served with rice.

aux concombres

are arranged in a circle alternately with stewed pieces of cucumber, and served with a purée of cucumber with cream.

*Tourte de pintade
à la Hongroise*

is a round case of pastry, filled with a stew of guinea fowl with tomatoes, mushrooms, truffles and ham, and a highly seasoned brown sauce with Carlowitz or Burgundy.

Guinea fowl may also be dressed in many of the ways given for chickens.

PIGEONS**Pigeons***à la Mazarine*

are cut in halves, spread with forcemeat, breadcrumbed and fried; served with tomato sauce.

Pigeons

- à la Viennoise* are cut in halves, steeped in oil and vinegar, floured and fried; served with watercress and Mayonnaise sauce.
- Compote de pigeons à l'Algérienne,* the pigeons are cut up, stewed, and served with a savoury brown sauce and pickled plums.
- Côtelettes de pigeons**
- à la Czarina* are fillets breadcrumbed and fried, and a small piece of bone stuck in each to imitate cutlet bones; served with Czarina sauce. This dish may be served *à l'Italienne* with Italian sauce, or with any vegetable garnish.
- à la Financière* are pigeons cut in halves and boned, with the exception of the leg bones; stuffed, breadcrumbed and broiled, and served with a Financière garnish.
- Escalopes de pigeons**
- à la Cambridge* are pigeons boned, stuffed with forcemeat and braised, cut in slices, coated with a brown sauce, and decorated with rings of tomato and cream aspic; served cold on an aspic border, garnished with chopped aspic.
- à la Castillane* are dressed in the same way; the slices are masked with brown game sauce, and served cold with a compote of dried cherries, garnished with aspic.
- à la Talma,* the boned pigeons are stuffed with sausage meat with mushrooms and truffles, and stewed; cut in slices, coated with tomato aspic, and served cold on a rice border, with alternate slices of tomato, garnished with aspic.

Filets de pigeons

- à la Duchesse* are fillets of pigeons coated with forcemeat, breadcrumbed and fried; served with brown sauce and a Macédoine garnish.
- à la Duxelle* are coated with Duxelle sauce, breadcrumbed and fried; served with Provençale sauce and mushrooms.
- à la Moderne* are coated with liver forcemeat, breadcrumbed and fried; served with tomato sauce and dressed spinach.
- à la Parisienne* are spread with forcemeat, breadcrumbed and fried; dressed on fried croûtons of bread, with a brown purée of cucumbers in the centre.

TURKEY**Ailerons de dindon, or dinde**

- à la purée de céleris* are the pinions of a turkey boned, and served in a circle with a purée of celery in the centre.
- à la Ste Ménéhould* are boiled in stock with wine and herbs, coated with the sauce, breadcrumbed and broiled.
- en haricot vierge* are served in a white sauce with turnips cut in finger-shaped pieces.
- Blanquette de dinde, or Escalopes de dinde en blanquette* are slices cut from the breast of a roast turkey, served in a white sauce with cream. Dressed with chestnuts it is called *à la Mancelle*; or garnished with poached eggs, *à la Reine*. With the addition of slices of ham, it is called *au jambon*.
- Chartreuse de dinde* is an ornamental mould of mixed vegetables, filled with minced turkey and white sauce.

Cuisses de dinde, sauce Robert are the legs, cut in pieces, grilled and served with Robert sauce.

Emincé de dinde à l'Italienne are slices served with Italian sauce and gherkins.

Fricassée de dinde à la Chevalière is minced turkey with white sauce, in a potato border, garnished with rolls of fried bacon, and with little fillets of turkey coated with the sauce, breadcrumbed and fried.

à la Villeroi consists of small pieces coated with Villeroi sauce, breadcrumbed and fried, and garnished with rolls of fried bacon or tiny sausages.

Medaillons de dinde à la Financière are made with the legs of a turkey. They are boned, stuffed with forcemeat and braised; cut in slices, coated with a purée of chestnuts, and served with chestnut sauce or a Financière garnish. This dish can also be made with slices of a galantine of fowl or turkey, and can be served cold *en chaudfroid* with salad and aspic.

Suprême de dinde à la Victoria is little slices of turkey served in Suprême sauce, garnished with poached eggs and croûtes of fried bread.

The GIBLETS as—

Abatis de dinde à la Chipolata are stewed and served with Chipolata garnish.

à la Flamande are stewed and served with vegetables and sausages.

GAME

Grouse

GROUSE

à la Ailsa are roast grouse, cut up and covered with a game sauce, sprinkled with breadcrumbs and browned, and served with broiled mushrooms.

Grouse

- à la Commodore* are cut in joints, coated with force-meat of grouse, and dressed in a pyramid with a rich game sauce.
- à la Crapaudine*, the joints are grilled and served in a brown sauce with browned breadcrumbs, chopped parsley and lemon juice.
- à la Lorraine*, the joints are coated with a brown sauce with tomato purée and aspic, and served cold with a salad and Mayonnaise sauce.
- à la Melfort* are dressed in a rich game sauce with wine and pounded fried almonds.
- Crème de grouse à la Monza* is a purée of grouse, steamed in little moulds lined with chicken force-meat, and decorated with chopped ham and parsley; served with Espagnole sauce.
- Filets de grouse à la Chancelière* are filets dressed in a crown, with small quenelles of veal in the centre, and game sauce.
- Quenelles de grouse à la Windsor* are quenelles of grouse, served on a forcemeat border, with a garnish in the centre of chicken livers, slices of tongue and mushrooms, and a rich game sauce.
- Salade aux grousés.* The joints are masked with salmis sauce and aspic, and dressed on a salad with Mayonnaise sauce, garnished with hard-boiled eggs, etc.
- Salmis de grouse**
à l'Écossaise is a salmis of grouse served in a rich game sauce, with whortleberry jelly.
- aux truffes* is served in Salmis sauce with slices of truffles.

Black game and Ptarmigan are dressed like grouse; also in a *Tourte à la Hongroise* as given for guinea fowl.

HARE

- Lièvre, or Lévrault,**
sauté is cut in pieces, sauté, and served in a sauce of broth and wine with mushrooms, herbs and shallot.
- Boudins de lièvre* are rolls of forcemeat of hare, bread-crumbed and browned. *Aux raisins*, they are served in a rich brown sauce with grapes.
- Civet de lièvre* is jugged hare; *à la St. Hubert*, it is served with a compote of cherries, and a rich sauce with wine and chopped truffles.
- Côtelettes de lièvre**
à la Dauphine are slices cut from the fillets, with a small piece of bone stuck in each, breadcrumbed and fried; served with Piquante sauce and chopped olives.
- à la Chef* are dressed in the same way, arranged alternately with little cutlet shapes of rich hare stuffing, and served with a game sauce, garnished with mushrooms and button onions.
- glacées aux cerises* are cutlet moulds of hare cream, coated with game sauce, and served cold on an aspic border, with a cherry salad in the centre.
- Filets de lièvre** are small fillets cut from the back, fried, and dressed in a circle with a brown gravy.
- à la Bourguignotte* are larded and braised, dressed in a crown with a brown sauce, bacon cut in dice, young onions and mushrooms.
- à la Czarina* are served in a game sauce with wine and stewed chestnuts.
- à la Provençale* are larded, half with anchovies and half with bacon, cooked in oil with shallots, and served in a brown sauce with tarragon vinegar.

They are also *piqués*, larded and braised, and served with Poivrade sauce; or with tomato sauce, as *piqués, sauce tomates*.

Turban de lièvre à la Péronne is composed of filets breadcrumbed and fried, and arranged in a circle alternately with quenelles of force-meat of hare; white sauce, with vinegar and pickled onions.

LARKS

Mauviettes

- à la Cambridge* are boned, stuffed with chicken force-meat and foie gras, and served on a purée of chestnuts, with a white sauce with Parmesan and champagne.
- à la Chipolata* are cooked with Chipolata garnish.
- à la Favre* are boned, stuffed with oysters, and served on mushrooms in paper cases, garnished with Maître d'hôtel butter and watercress.
- en caisses* are boned, stuffed with forcemeat, and baked in paper cases.
- en côtelettes* are boned, spread with forcemeat, and served with brown sauce.
- en salmis* are cooked and served in a rich game sauce.
- grillées* are broiled and served on slices of fried bread.
- Chaufroid de mauviettes.* The larks are boned, stuffed with forcemeat, coated with brown chaudfroid sauce, and served cold with aspic. Set in little moulds of aspic they are called *mauviettes en aspic*.
- Croustade de mauviettes,* they are boned, stuffed, and baked in a croustade of fried bread, with Périgueux sauce and mushrooms.

- Turban de mauviettes à la Parisienne* is composed of larks boned, stuffed with game forcemeat and truffles, and braised; dressed in a crown, with small quenelles of veal in the centre, and a game sauce. Dressed alternately with large quenelles of game forcemeat, it is called *aux quenelles*.
- Vol-au-vent de mauviettes* is a vol-au-vent of larks with white game sauce and mushrooms.

ORTOLANS

Ortolans

- à la Périgourdine* are served in truffles, of which the centres have been cut out.
- en caisses* are baked in small paper cases with truffle sauce and wine.

PARTRIDGES

Perdrix, or Perdreaux,

- en gibelotte* are cut in joints, stewed, and served in a rich game sauce.
- en ragoût* are stewed in game stock with bacon and vegetables.
- Chartreuse de perdrix* is an ornamental mould of vegetables filled with larded and braised partridges, pieces of sausage, dice of bacon, etc.
- Chaudfroid de filets de perdreaux* is prepared with fillets of roasted young partridges, served cold with alternate slices of tomatoes, and garnished with aspic.
- Côtelettes de perdreaux**
- à la Bacchante* are fillets with a piece of bone stuck in each, breadcrumbed and fried; served in a white game sauce with wine and raisins.
- à la Douairière* are dressed in the same way, and served with quenelles of partridge in the centre of the dish, and game sauce.

Épigramme de perdreaux

à la Périgord is composed of fillets dressed alternately with quenelles of partridge, and served in a game sauce with chopped truffles.

aux champignons, half the fillets are sauté, and half larded and braised; served with game sauce and mushrooms.

Escalopes de perdreaux

à la Célestine are thin round or oval slices cut from the fillets, sauté and served in a white game sauce with mushrooms.

à la Moderne. The partridges are boned, larded, stuffed with forcemeat and sweetbread, rolled and braised; cut in slices and served on a rice border, with a compote of cherries in the centre, and a white game sauce with wine.

à la Nemours are thin round or oval slices cut from the breasts, served with Périgueux sauce and Financière garnish.

Filets de perdreaux aux petits légumes are fillets of roast birds, dressed in a crown, with young onions, carrots, and turnips cut in shapes, and game sauce.

Fritôt de perdrix à la crème are fritters of a purée or cream of partridge, fried in batter.

Pain de perdrix is a purée of partridge steamed in a mould; served with brown game sauce.

Petits pains de perdrix à la Dauphine are little moulds of a purée of partridge with truffles; served in a brown sauce with wine, mushrooms and asparagus points.

Salmis chaudfroid de perdrix is a cold salmis of partridge, the joints masked with Salmis sauce and aspic jelly, and served with a garnish of aspic.

- Salmis de perdrix à la Demidoff* is a cold salmis prepared in the same way, and served with slices of cold potatoes and truffles in Mayonnaise sauce.
- Sauté de perdreaux aux truffes* is young partridges cut up, sauté, and served in a game sauce with truffles.
- Soufflé de perdrix* is made of a purée of roast partridge with eggs, etc., and is baked in a soufflé dish or in small paper cases.

PHEASANT

Faisan

- à la Bohémienne* is a roast pheasant, cut up, and served in a rich brown sauce with chopped ham and mushrooms.
- à la bonne femme* is cooked in stock with square pieces of ham, slices of Portugal onions, herbs and lemon juice.
- à la purée de gibier au velouté de gibier* is served in a purée of game sauce.
is served in a white game sauce.
- Boudins de faisans à la Richelieu* are oval-shaped pieces of forcemeat of pheasant, breadcrumbed and fried, and served with Richelieu sauce.
- Chaufroid de faisans à la Princesse* is composed of small slices of pheasant, coated with aspic cream, dressed on a border mould of macédoine vegetables in aspic, with a mayonnaise of oysters and celery in the centre of the dish. This can also be made with chicken, or with any other game.
- Chaufroid de filets de faisans* is made with small fillets of roast pheasants coated with a game sauce, and served cold garnished with hard-boiled eggs.

Filets de faisans

- à la Comte de Brabant* are fillets of pheasants larded and braised, arranged alternately with slices of bacon round a pyramid of Brussels sprouts, and served with Fumet of game sauce.
- à la Maintenon* are very small fillets coated with a white game sauce with chopped mushrooms, broiled in papers, and served with gravy.
- à la Marquise,* half of them are larded and braised, and half breadcrumbed and fried; arranged alternately, with cocks' combs in the centre, and white game sauce.
- piqués aux légumes* are larded and braised, and dressed in a crown alternately with stewed pieces of cucumber of the same size; Jardinière garnish in the centre.
- Quenelles de faisan en turban* are quenelles of forcemeat of pheasant, dressed in a crown with game sauce, and mushrooms or truffles.
- Salmis de faisan** is a roast pheasant, cut up and dressed in Salmis sauce.
- aux pruneaux* is a salmis garnished with stewed prunes.

PLOVERS

Plovers can be dressed in any of the ways that are suggested for woodcocks.

Pluviers

- à la Moderne* are boned, coated with liver forcemeat, cut in slices, sauté, and served with tomato sauce.
- à la Périgueux* are roasted, cut in halves, and served in a brown sauce with white wine, and truffles.
- à la Thérèse* are cut up and served with broiled mushrooms, and a brown sauce with chopped ham and olives.

Pluviers*à la Victoire*

are served cold, masked with white game sauce and aspic, and garnished with a mayonnaise of walnuts and celery.

*Filets de pluviers
aux champignons*

are fillets dressed in a circle alternately with croûtons spread with the trail, and served in game sauce with mushrooms.

QUAILS**Cailles***à la Beaconsfield*

are wrapped in slices of bacon, braised, covered with a purée of peas, and served with mushrooms in a rich brown sauce.

à la bonne bouche

are stuffed with foie gras and braised.

à la D'Arenberg

are boned, stuffed with forcemeat and foie gras, and stewed; masked with brown sauce, and served cold in paper cases, garnished with aspic and chopped truffles, and with artichoke bottoms stuffed with a vegetable mayonnaise.

à la Financière

are cut in halves and dressed on a border, with Financière garnish in the centre.

à la Lucullus

are boned, stuffed with foie gras and truffles, and baked in paper cases with truffle sauce.

au délice

are boned, stuffed with foie gras and braised; served cold, masked with a white sauce, and garnished with truffles and pistachios.

aux laitues

are braised, and served with stewed lettuces.

aux petits pois

are roasted with vegetables, and served with stewed peas in white sauce.

Cailles

- aux truffes* are stuffed with the livers, truffle, etc., and are served with Périgueux sauce.
- Chaufroid de cailles** is made of braised quails, cut in halves, masked with game sauce, and served with aspic and salad, or any vegetable garnish.
- à la Camden.* The birds are stuffed with a chicken forcemeat with foie gras, cut in halves, masked with a light brown sauce, and served on a border of aspic cream.
- Compôte de cailles* are quails cooked in wine and stock with slices of sweetbread, ham, truffles, etc., and garnished with croûtons.
- Escalopes de cailles en chaufroid* are slices of boned and stuffed quails, masked half with tomato sauce and half with white sauce, and served cold on artichoke bottoms, garnished with truffle and aspic.
- Vol-au-vent de cailles* is a vol-au-vent of quails dressed with Toulouse garnish.

RABBITS**Lapin, or Lapereau,**

- à la Bourgeoise* is cut in joints, and cooked in stock with white wine, mushrooms and artichoke bottoms, and served in the sauce thickened with yolks of eggs, and sprinkled with chopped parsley.
- à la Carnot* is cut up, stewed, and served in a white sauce with cream, chopped chillies, grated cheese, pounded anchovies and oysters.
- à la Madras, or en kari* is curried and served with rice.

Lapin, or Lapereau,

- à la Marengo* is cooked in oil with herbs, and served with truffles, mushrooms, tomatoes, lemon juice and chopped parsley added to the sauce.
- à la Poulette* is cooked in white stock with mushrooms, and served in the sauce, thickened with cream.
- à la Suisse* is fried in batter.
- à la Vénitienne,* the joints are larded, braised in oil and wine with veal and garlic, and served with the sauce.
- en gibelotte* is stewed with onions and bacon, and served in the sauce with mushrooms.
- en papillotes* is a boned rabbit, coated with a stuffing of bacon, mushrooms, breadcrumbs and herbs, cut in neat pieces, and broiled in papers.
- en salade* is roasted, cut up, soaked in oil and vinegar, and served cold on a salad, garnished with hard-boiled egg, beetroot, etc.
- sauté aux fines herbes* is sauté and served in fine-herbs sauce.
- sauté aux truffes* is sauté and served with brown sauce and slices of truffles; or *aux olives*, substituting olives for the truffles.
- Boudin de lapin* is a poached roll of rabbit forcemeat, served in brown sauce with mushrooms or truffles. It is also cut in pieces and dressed on a border.
- Boudin de lapin à la Richelieu* is a roll of forcemeat of fowl with truffles, thickly covered with forcemeat of rabbit, breadcrumbed and broiled; served with Périgueux sauce.
- Chartreuse à la Mikado* is a preparation of minced rabbit, steamed in a mould lined with forcemeat and decorated with rings of different coloured vegetables.

Côtelettes de lapin

à la Duchesse Marie are cutlet moulds of rabbit cream, coated alternately with chopped ham and chopped truffles ; served with white sauce and a vegetable garnish.

à la Maintenon are cutlet shapes of minced rabbit, breadcrumbed and fried, and served in a brown sauce with wine.

à la Soubise are made with the legs, cut in two, boned, spread with forcemeat and served with Soubise sauce.

à la Villeroi are cutlet moulds of rabbit cream, coated with white sauce, and served cold garnished with aspic and little round slices of tongue.

Crêpinettes à la Favorite are quenelles of rabbit forcemeat with truffles, with a tiny fillet of rabbit in the centre ; they are wrapped in pork caul, breadcrumbed and broiled, and served with a garnish of mushrooms and little quenelles, and a rich brown gravy.

Escalopes de lapin au fumet are fillets cut in oval slices, and arranged with a little slice of truffle on each piece, covered with a white game sauce and baked. Served in a white sauce with asparagus, they are called *aux pointes d'asperges*.

Filets de lapereaux

à l'écarlate are fillets of roasted young rabbits, dressed with alternate slices of tongue, and a white sauce with chopped ham or tongue.

à la Musulmane are fillets of rabbits larded and braised ; dressed in a crown with curry sauce, and rice in the centre.

Filets de lapereaux

à la Valenciennes are fillets dressed in a crown, and served with a white sauce with cream and mushrooms.

à la Sicilienne are sauté, and served in a white sauce with lemon juice and chopped parsley.

aux concombres are dressed in a brown sauce with stewed cucumber and chopped herbs.

Fricassée de lapin is a fricassee of rabbit in a white sauce with mushrooms.

Grenadins de lapin are sections of the backbone with the fillets, larded and braised, and served with brown sauce and spinach.

Petits cannelons de lapin are little rolled pastry cases filled with minced rabbit.

Quenelles de lapin à la Smyrne are quenelles of rabbit forcemeat with purée of mushrooms in the centre of each ; they are sprinkled with chopped truffles, and served with a ragoût of truffles and mushrooms, and tiny balls of the forcemeat.

Ragoût de lapin à l'Irlandaise is stewed with onions, and served covered with a purée of the onions with potatoes.

Suprême de lapereau à l'Indienne is a white curry of young rabbits. It may be served cold as a *Chaufroid*.

Turban de lapereau à la Douairière is composed of small fillets larded and braised, served on a border, with quenelles of forcemeat of rabbit in the centre, and a brown sauce with wine.

Many of the ways in which chickens are dressed are also suitable for rabbits.

SNIPE

Snipe are dressed in the same way as woodcocks, but are cut in halves where woodcocks are filleted. They are also served as—

Bécassines

à la bonne bouche, filled with a forcemeat of foie gras
 or *à la Super-* and bacon, dressed on a force-
lative, meat border, covered with force-
 meat and baked; served with
 truffle sauce.

TEAL

Sarcelles

à la Macédoine are cut in joints, sauté, and served
 on a border, with white sauce and
 a Macédoine garnish.

à l' Orientale are served on a border of tomato
 rice, with a ragoût of olives in
 the centre, and curry sauce.

à la purée de the joints are arranged in a circle
champignons, with a purée of mushrooms in the
 centre.

Filets de sarcelles

à la moderne are filets of teal spread with force-
 meat of game, and served with
 a brown game sauce.

à la Toulouse are dressed in a crown, with fumet
 of game sauce, pickled mushrooms
 and olives.

au chocolat are served with a chocolate sauce.
aux anchois are dressed with stock and grated
 Parmesan, a fillet of anchovy
 laid on each, sprinkled with
 breadcrumbs and Parmesan, and
 browned.

Teal are also dressed in the same way as wild ducks.

VENISON

Côtelettes de venaison

- à l'Américaine* are venison cutlets, sauté, dressed in a crown, and served with a rich Espagnole sauce.
- à la Prague* are soaked in marinade, broiled, and served with Poivrade sauce and rowan jelly.
- à la Victoria* are served in a brown sauce with wine, currant jelly, orange juice and spice.
- aux cerises* are masked with chaudfroid sauce, and served cold on an aspic border, with a cherry salad in the centre.
- aux olives* are served with brown sauce and olives.
- Escalopes de venaison à la Royale* are little slices of cold venison, soaked in a marinade of port wine, mushroom ketchup, vinegar, onion and herbs, broiled, and served in brown sauce with some of the marinade.
- Filets de venaison à la Dauphin* are fillets of venison cut from the loin, cooked in champagne with young onions and herbs, and served in the sauce, garnished with croûtons. Fillets of roebuck are dressed in the same way.
- Hachis de venaison* is hashed venison. *À la Malaga* it is dressed in a rich brown sauce with port wine and chopped shallots.
- Rouelles de cerf à la St. Hubert* are slices of fillet of venison, larded, and cooked in brown sauce with wine, slices of gherkins, etc.; served with a compote of French plums.

Roebuck as—

Civet de chevreuil is jugged.

Côtelettes de chevreuil

à la Bohémienne are cutlets of roebuck soaked in marinade, breadcrumbed and broiled; served in brown sauce with some of the marinade, and currant jelly.

sautées are cooked in butter, with wine, stock, mushrooms and herbs, and served in the sauce.

sautées sauce Poivrade are sauté, and served in Poivrade sauce, with pickled mushrooms.

Emincé de chevreuil is prepared with slices from any joint, served in Piquante sauce with currant jelly.

à la Dénia, the slices are dressed in Poivrade sauce, and served with an orange salad.

à la Richelieu is served in a game sauce with wine.
Salmis de chevreuil is composed of slices soaked in marinade, stewed, and served in a brown sauce with port wine and sultanas.
à la Sultane

WILD DUCK

Canard sauvage

à la Bigarade is a roast wild duck, cut in joints, and served with Bigarade sauce.

à la Cambridge. The joints are coated with a sauce made of hard-boiled yolks of eggs, anchovies, capers and chopped herbs, with oil, vinegar and mustard, and are served cold, garnished with salad and aspic.

à la Muette is served in a rich Salmis sauce with wine and truffles.

aux pommes is served with a purée of apples, and tomato sauce.

en salmis is dressed with Salmis sauce.

Filets de canards sauvages

à la Barras are filets of wild duck, served on a border, with a ragoût of olives in the centre, and Bigarade sauce.

à l'essence are served in a brown game sauce with port wine.

à la Florida are dressed on a forcemeat border, with a compote of oranges and cranberries in the centre, and a rich game sauce with wine, chopped truffles or mushrooms, and shreds of orange peel.

à la Syrienne are dressed alternately with slices of fried bread spread in a dome shape with the livers with butter, etc. ; served with brown game sauce and olives.

au fumet de gibier are served with fumet of game sauce.

Bécasses

à la Maréchale are roasted, cut in joints, and served on a purée of potatoes, with a clear game sauce with wine and lemon juice.

à la Moscovite are boned, stuffed with foie gras and braised ; cut in slices, masked with brown and white chaudfroid sauce, and dressed in a crown with iced tomatoes in the centre.

à la Viennoise are cut in joints, and served in a rich brown sauce with port wine and currant jelly.

Chaufroid de bécasses is roast woodcocks cut in joints, masked with brown game sauce, and served cold with aspic.

Croustade de bécasses à la Comtesse is a low oval croustade, or shape of fried bread, filled with a purée of woodcocks ; the filets dressed on the top alternately with cocks' combs.

WOODCOCKS

Filets de bécasses

- à la Lucullus* are filets coated with forcemeat, and served on a border with a thick purée of woodcocks piled in the centre, and game sauce round.
- à la Talleyrand* are dressed in a crown, with the trail spread on croûtons of fried bread of the same size as the filets. Fumet of game sauce with truffles.
- en canapé* are laid on croûtons of bread and covered with a stuffing of the trail with bacon, etc.; served with a game sauce.
- Salmis de bécasses au chasseur* is a salmis of woodcocks served in a game sauce with wine and mushrooms; the trail spread on croûtons, and arranged round the dish.

VARIOUS

The following entrées can be made with any game. The name of the bird used in the preparation of the dishes may be substituted for *gibier*.

- Aspic en Belle Vue* is a mould, or little moulds, of alternate layers of game or chicken cream and of aspic; decorated with egg, etc., and served with a salad or mayonnaise.
- Blanquette de gibier aux champignons* is composed of small pieces of game in a white sauce with mushrooms.
- Bouchées de gibier* are little patties of game.
- Boudins à la Chasseur* are little moulds of minced game, or game forcemeat, served in a game sauce with mushrooms.
- Cassolettes de riz* are patties of rice, breadcrumbed and fried; filled with forcemeat or croquette preparation.

- Crème de gibier* is a purée of game, steamed in a mould, or in several small moulds. As *Petites crèmes à la Moderne*, they are served in a white sauce with chopped truffles.
- Fritot à l'Écossaise* are Scotch fritters of minced game with mushrooms, etc., dipped in batter and fried.
- Kromeskis à la Russe* are made with pieces of any kind of forcemeat or croquette preparation, wrapped in slices of bacon, dipped in batter, and fried. *À la Nemours*, a coating of a purée of mushrooms is substituted for the slices of bacon.
- Mayonnaise de gibier à l'aspic* is a mayonnaise of game, garnished with aspic.
- Mousse de gibier* is a very light soufflé mixture of game steamed in a mould, and served with game sauce. It may also be iced.
- Oliveau de gibier* is minced game with bacon, bread-crumbs and eggs, baked in moulds, and served with Richelieu or Périgueux sauce.
- Petits pâtés à la purée de gibier* are patties filled with purée of game.
- Quenelles à la Chasseur* are quenelles of game, served in a white sauce with mushrooms or truffles.
- Ragoût à la Gitana* is a highly seasoned stew of various sorts of game, with bacon and vegetables.
- Ravioles à la Napolitaine* are little pieces of chicken or game forcemeat wrapped in paste, arranged in a circle with alternate slices of Parmesan cheese; baked, and served with brown sauce.
- Salmis de Chasseur* is a salmis of any kind of game, served in a game sauce.

*Timbale à la
Milanaise*

is Milanaise garnish in a shell of paste. Another dish of the same name is composed of a preparation of minced game or chicken, steamed in a mould lined with macaroni.

*Timbales de semoule
au chasseur* are small cases made of semolina, breadcrumbed and fried, filled with forcemeat of game and purée of mushrooms.

Timbales of pastry may be filled with any of the garnishes given at the end of the book, and are named accordingly.

Game is also dressed in a croustade, or raised pie, in soufflés, iced soufflés, chaudfroids, etc.

CHAPTER V

REMOVES, OR RELEVÉS

BEEF

- Aloyau de bœuf** is a sirloin of beef; *sauce raifort*, it is served with horseradish sauce.
- à la Godard* is boned, rolled and braised, and served with mushrooms, slices of sweetbread, and a rich brown sauce.
- à la Portugaise* is boned, rolled, larded and braised; served with stewed Portugal onions and brown sauce.
- à la Printanière* is braised, and served with young vegetables.
- à la Provençale* is larded, spread with a stuffing made with marrow, anchovies and garlic, roasted, and served with Piquante sauce.
- braisé à la Royale* is boned, rolled, larded and braised.
- en cannelon* is boned, rolled and roasted.
- Bifteck**
- à la Française* is beef or rump steak broiled, and served with fried potatoes.
- en ragoût* is stewed; with onions, it is *à la bonne bouche*.
- Bœuf**
- à la Hollandaise* is a piece of beef rubbed with treacle, etc., salted, smoked, and boiled. It is eaten cold.

Bœuf

- à la Mode* is stewed with vegetables.
- au chasseur* is spiced beef. It may be served with Chevreuil or Poivrade sauce, or with currant jelly.
- braisé à la Jardinière* is braised beef served with Jardinière garnish; *aux haricots verts*, with French beans.
- froid à l'Américaine* is cold beef served with a tomato salad; *aux Indes*, with Indian pickles.
- Canneton de bœuf* is a thick steak, stuffed, rolled and braised.
- Châteaubriand grillé* is a broiled fillet steak. *À la Bruxelloise*, it is served with a purée of Brussels sprouts; *à la Russe*, with horseradish sauce. It is also served *au beurre d'anchois*, garnished with anchovy butter; *aux huîtres*, with oysters; and *aux pommes frites*, with fried potato ribbons.
- Côtes de bœuf**
- à l'Espagnole* are ribs of beef, larded, rolled and braised, and served with button onions.
- à la Portugaise* are rolled and braised, and served with Portugal onions.
- braisées à la purée de tomates* are braised, and served with tomato sauce.
- rôties, à la Châteaubriand* are roasted, and served with Châteaubriand sauce.
- Entre-côtes de bœuf**
- à la Bordelaise* is a thick slice of ribs of beef, broiled, and served in Bordelaise sauce with pieces of beef marrow.
- à la Tyrolienne* is covered with a purée of tomatoes with chopped onions, and garnished with baked tomatoes.

Filet de bœuf

- à la Bohémienne* is the fillet, or undercut of the sirloin, larded, soaked in marinade, and roasted or braised ; it is served hot with fried slices of potatoes, and Poivrade sauce with pickled onions, pickled mushrooms, and olives ; or cold, with tomato sauce and currant jelly.
- à la Milanaise* is larded, roasted, and served in a white sauce with macaroni.
- à la Mirabeau* is larded, roasted, and served with Maître d'hôtel butter, anchovies, olives, and watercress. A fillet steak is dressed in this way, but should be broiled instead of roasted.
- à la Napolitaine* is larded, roasted, and served in a savoury brown sauce with Tarragon vinegar, currant jelly, raisins and French plums.
- à la Romaine* is larded, roasted, and served with macaroni dressed with tomato sauce and grated cheese.
- a la Russe* is larded and braised, and served with brown mushroom sauce, garnished with tomatoes stuffed with cheese custard and set on artichoke bottoms, and little heaps of macédoine vegetables, and of chopped mushrooms, olives, truffle and tongue.
- à la Toscane* is larded and braised, and served with tomatoes and stuffed artichoke bottoms.
- à la Trouville* is larded, braised and glazed ; served with spaghetti macaroni dressed with grated cheese and tomatoes, and a brown sauce.
- au jus de groseilles* is larded, soaked in marinade and roasted ; served in a brown sauce with currant jelly.

- Filet de bœuf**
braisé is braised; *à la Madère*, it has Madeira sauce; *à la Paysanne*, it is garnished with vegetables.
- piqué aux légumes printaniers* is larded, roasted and glazed, and served with young vegetables and brown sauce.
- rôti* is roasted, and may have a vegetable garnish — *Macédoine*, *Jardinière*, or *Printanière*—and be named accordingly. *Au jus d'orange*, it has orange sauce; *au macaroni*, it is garnished with macaroni.
- Fricandeau de bœuf* is a beef fricandeau. It can be served with macaroni, *à la Milanaise*; or cold, with salad, *à la Jardinière*.
- Langue de bœuf**
à la prima donna is ox-tongue boiled and glazed, and served with a border round it of quenelles of veal, and white sauce with Brussels sprouts.
- à la Princesse* is boiled, glazed and served cold, covered with Mayonnaise sauce, and garnished with salad and cucumber.
- à la Romaine* is braised, and served in a brown gravy with white wine, chilli vinegar, currants and sultanas.
- Noix de bœuf braisée* is a braised chump of beef
- Pâté chaud de bœuf* is a hot beef pie.
- Pâté de bœuf aux huîtres* is a beef-steak pie with oysters.
- Pâté de bœuf aux pommes de terre* is a pie of minced beef and mashed potatoes, with a crust of mashed potatoes.
- Pâté de tête de bœuf* is an ox-cheek pie. This is also called *Pâté à la Hesse*.
- Pièce de bœuf**
à la Bonne Femme is brisket of beef stewed. Served with fried onions, it is called *à la Bourgeoise*.

Pièce de bœuf

- à la Flamande* is braised and garnished with carrots, turnips, and other vegetables, and sausages.
- à la Macédoine* is boiled beef, served with a macédoine garnish.
- à la Nivernaise* is served with carrots and turnips. Garnished with sausages, bacon and cabbages, it is *garni de choux*.
- Rosbif à l'Anglaise* is roast beef, served with horseradish and Yorkshire pudding.
- Rouelle de bœuf bouillie* is a round of beef boiled; *à l'Anglaise*, it is served with carrots and turnips and small suet dumplings.

VEAL**Carré de veau**

- à la Bourgeoise* is a neck of veal stewed with vegetables.
- à la Bruxellaise* is roasted, and served with Brussels sprouts and white sauce.
- à la Milanaise* is braised, and served with a Milanaise garnish.
- à la Printanière* is served with spring vegetables.
- à la purée de céleris* is served with stewed celery, and celery sauce.
- à la St. Clair* is roasted, and served with slices of fried ham and tomato sauce.
- au naturel* is stewed, and served in the sauce with chopped gherkins and vinegar.

Filet de veau

- à la Chipolata* is a veal steak braised, and served with balls of sausage meat, fried bacon, and tomato sauce.
- à la crémière* is dressed with poached eggs, and Béchamel sauce with cream.

- Fricandeau de veau* is a piece of fillet of veal larded on one side with thick strips of bacon, on the other side with fine ones, and braised.
- Galantine de veau* is a galantine of veal. It is served cold, garnished with aspic.
- Jarret de veau**
à la Mancelle is a knuckle of veal stewed and served with chestnuts.
sauce piment is braised, and served with Capsicum sauce.
- Longe de veau**
à la Cambacères is a loin of veal larded and braised, and served with a border round it of small slices of tongue, truffles and cucumber, and a white sauce with wine and chopped mushrooms.
à la Colonade is boned, stuffed with forcemeat and a tongue, braised and pressed; served cold, coated with cream sauce and aspic, and garnished with tomatoes and little creams of ham.
à la dame blanche is roasted, and served cold with a sauce over it of Béchamel and aspic with Tarragon vinegar, garnished with Indian pickles. This is sometimes called *à la Princesse*.
à la macédoine is larded and braised, and served with a vegetable macédoine.
à la Montglas is braised, and served with clear gravy or half glaze, garnished with strips of chicken, tongue, truffles and mushrooms.
à la Royale is larded and braised.
à la Strasbourg is roasted, and has slices of Strasbourg or other bacon round it, and Poivrade sauce.
au jambon is served cold, with oval slices of ham and croûtons of aspic.
rôtie is roasted and served with gravy.

Noix de veau

à la Bourgeoise is a chump of veal, larded and braised, and served with brown sauce.

à la Montpensier is larded with strips of truffles and bacon, and braised.

à la potagère is braised white, and served in a white sauce with peas and pieces of cauliflower.

à la Trianon is larded and braised, and served with a purée of chestnuts, and clear gravy.

It is also served *à l'oscille* on a purée of sauce; *à la purée de champignons*, on a purée of mushrooms; *aux épinards*, with spinach, or *aux petits légumes*, with stewed young vegetables and brown sauce.

Pâté à l'Italienne is a veal and ham pie, with yolks of hard-boiled eggs, and small balls of stuffing.

Pâté chaud de godiveau is a hot pie of veal or fowl forcemeat.

Pâté de pieds de veau à l'Écossaise is a pie of calf's feet minced with suet and apples, with gravy and wine.

Pâté de veau au jambon is a veal and ham pie.

Poitrine de veau

rôtie is a breast of veal roasted.

à la Soubise, it is served with Soubise sauce.

Quasi de veau à la Pelerine is the chump end of the loin boned, stuffed, rolled and braised, and served in a white sauce with broiled mushrooms.

Rouelle de veau

à l'Italienne is a fillet of veal stuffed with a piece of bacon, roasted, and served with Italienne garnish.

- Rouelle de veau**
- à la Pontoise* is stuffed, roasted, and served cold with Tartare sauce.
 - à la potagère* is larded and roasted; served with carrots cut in shapes, onions, cauliflower, and brown sauce.
 - à la Princesse* is stuffed with forcemeat and mushrooms, roasted, and served with slices of tongue and bacon, and white sauce with cream.
 - à la Versailles* is stuffed with a tongue and forcemeat, roasted, and served with quenelles, slices of stewed cucumber and white sauce.
 - aux petits pois* is larded and roasted, and served with peas in white sauce.
 - en thon* is larded with fillets of anchovy, pickled, and cooked in oil.
- Roulade de veau**
- à la Chipolata* is a breast or neck of veal, boned, rolled and braised, and served with Chipolata garnish.
 - à la Jardinière* is served with young vegetables.
 - en aspic* is coated with brown sauce and aspic, and served cold with a mayonnaise of vegetables, garnished with aspic.
- Tête de veau**
- à l'Allemande* is a calf's head stuffed, stewed, and served in a white sauce with currants and sultanas.
 - au naturel* is stewed, and garnished with the tongue and brains.
 - en tortue* is cut in pieces, and boiled with vegetables and turtle herbs—basil, marjoram, thyme, bay leaves, etc., and served in the sauce with wine and mushrooms.
 - farcie* is stuffed with forcemeat and stewed.

Timbale à la Française is a pie of layers of slices of larded veal, ham, and forcemeat, in a case of pastry.

MUTTON

- Cannelon de mouton**
à la Polonoise is a loin of mutton boned, rolled, and roasted or braised.
à la Windsor is larded, rolled and braised, and served with stuffed mushrooms.
 is rolled and braised, and garnished with vegetables. A breast of mutton is dressed in this way.
- Carbonade de mouton**
à la Sultane, is a loin boned, larded, and rolled with forcemeat in the centre, braised and glazed; served with a dressed vegetable, Soubise or Piquante sauce, or *à la Nivernaise*, with stewed carrots.
 it has a rich savoury stuffing with raisins or sultanas, and is served in a brown sauce with orange juice and chopped ham. As *Faux Canard*, it has a duck stuffing of sage and onions, and apple sauce is served with it.
- Carré de mouton**
à la Algérienne is a neck of mutton larded, soaked in marinade and roasted; served in brown sauce with some of the marinade and French plums.
à la Dustan is roasted, and served with a purée of haricot beans.
à l'Irlandaise is braised, and served with onions and potato croquettes.
à la Nivernaise is boiled, and served with carrots and mashed turnips, and caper sauce.

- Carré de mouton**
à la Provençale is braised, spread with a purée of onions, breadcrumbed and browned, and served in a highly seasoned brown sauce.
- à la Soubise* is larded, braised, and served with Soubise sauce.
- à la Turque* is stewed, and served with rice, garnished with raisins or sultanas, olives and tomatoes.
- au chevreuil* is larded, soaked in marinade and braised; served with Chevreuil sauce and potatoes cut in little balls.
- au riz* is cooked with rice, slices of onion and dice of ham.
- bouilli* is boiled; *aux câpres*, served with caper sauce.
- rôti aux marrons* is roasted, and served with chestnut sauce.
- Carrés de mouton**
à la légumière are two necks roasted, put together like a saddle, and the space between filled up with mashed potato, garnished with other vegetables.
- Casserole de mouton** is a mutton pudding baked or boiled in suet crust, or stewed with vegetables, etc., in a casserole dish.
- à la Milanaise* is dressed with macaroni; *aux rognons*, with kidneys.
- Epaule de mouton**
à l'Espagnole is a shoulder of mutton roasted, and served with Spanish onions, and tomato sauce.
- en ballon* is boned, larded, made into the shape of a balloon, and braised. This is sometimes called *en musette*.
- farcie* is boned, stuffed, and roasted or braised; served with Piquante sauce.

- Filet de mouton** is the name generally given to loin of mutton. A mutton steak, broiled or stewed, is also called *Filet*.
- à la Bordelaise* is a braised loin, served in a brown sauce with wine and chopped parsley.
- à la Bretonne* is roasted or braised, and served with haricot beans.
- à la Polonaise* is soaked in marinade, braised, and served with stuffed mushrooms.
- A loin may also be dressed in any of the ways given for neck of mutton.
- Gigot**
- à la Bosphore* is a leg of mutton boned, stuffed with mushroom forcemeat, roasted, breadcrumbed and browned; served in a brown sauce with wine, currant jelly and sultanas.
- à la Fermière* is stuffed and braised, and served in a brown sauce with mushrooms, tomatoes and pickled onions.
- à la Flamande* is boiled, and served with carrots and mashed turnips. Served with caper sauce, it is *sauce aux câpres*.
- à la Jardinière* is served with a Jardinière garnish.
- à la Napolitaine* is served with macaroni and Neapolitan sauce.
- à la Polonaise* is braised, cut in slices without severing them from the bone, and a stuffing put between each slice.
- à la Provençale* has garlic inserted into the leg; it is roasted, and served with Bretonne sauce.
- à la Royale* is larded and braised.
- à la Russe* is roasted, and the cooking finished in burning brandy, and is served with the gravy and brandy.
- à la Soubise* is served with Soubise sauce and potato croquettes.
- de sept heures* is boned, and stewed for seven hours with vegetables.

Gigot

- en chevreuil* is larded, soaked in oil and roasted ; served with Poivrade sauce.
- farci* is boned, stuffed and roasted ; served with Robert or tomato sauce.
- rôti* is roasted ; *à la Portugaise*, it is served with Spanish onions.

Hanche de mouton

- rôtie* is a roast haunch of mutton.
- à la Bohémienne* is soaked in marinade, roasted, and served in a brown sauce with pickled onions, olives and currant jelly. A leg or neck of mutton is also dressed in this way.
- Pâté à l'Écossaise* is a sheep's head pie.
- Pâté de mouton à l'Irlandaise* is a mutton pie made with potatoes and onions, covered with potato paste

Poitrine de mouton

- à la Milanaise* is a breast of mutton boned, rolled, stewed with vegetables, bread-crumbed and browned ; served on a bed of macaroni dressed with tomato sauce, and a brown sauce with currant jelly and marsala is served with it.
- aux câpres* is braised, and served in Piquante sauce with capers.
- Quartier de présalé* is a fore-quarter of Southdown mutton. Served with haricot beans, it is *à la Bretonne*.

Selle de mouton

- à l'Anglaise, or en broche* is a saddle of mutton roasted.
- à la Mirabeau* is roasted, and served in Poivrade sauce with chopped gherkins and beetroot.

Selle de mouton*à la Polonoise.*

The meat of a roast saddle is cut out, minced, and put back again with brown sauce, etc., keeping the shape by a wall of mashed potatoes, it is sprinkled with breadcrumbs and browned. Dressed in this way, with a purée of onions over the mince, and served with Soubise sauce, it is called *à la Marseillaise*.

au laver

is served with laver and a brown sauce.

aux pruneaux

is served with a compote of French plums.

à la venaison

is hung a fortnight, roasted, and served in a rich brown sauce with wine.

LAMB**Carré d'agneau***à la Bruxelloise*

is a neck of lamb braised, and served on a purée of Brussels sprouts.

à la Douairière

is braised, and served in a white sauce with cocks' combs, and braised lambs' sweetbreads cut in slices.

à l'Indienne

is roasted, and served with a white curry sauce, garnished with chutney and pickles.

au cresson

is roasted, and served with watercress.

aux cerises

is served with cherry sauce; *aux légumes printaniers*, with spring vegetables.

Canneton d'agneau*à la Princesse*

is a loin of lamb boned, rolled, and braised, and served with a sauce of a purée of cucumber with cream.

- Côtes d'agneau à la Chancelière* is a roast fore-quarter, the shoulder cut out, and the meat of it minced with ham, truffles, etc., mixed with white sauce, and put into the space the shoulder was cut from; breadcrumbed, browned, and served with white sauce.
- Epaule d'agneau** is a shoulder roasted, and served with mint sauce; *à la Soubise*, with onion sauce.
- à la Montmorency* is boned, stuffed with forcemeat, larded and braised, and served with Toulouse garnish.
- à la Polonaise* is dressed in the same way as saddle of mutton, under that name.
- glacee* is boned, larded, braised and glazed, and served cold.
- Filet d'agneau**
- à l'Américaine* is a loin of lamb roasted, and served with tomato sauce.
- à la Maître d'hôtel* is served with Maître d'hôtel sauce.
- aux cerises, or aux oranges* is roasted, and has a cherry or orange salad served with it.
- aux pointes d'asperges* is braised, and served with asparagus cut up and dressed in white sauce.
- en cannelon* is dressed like *cannelon de mouton*.
- rôti* is plainly roasted, and is served with mint sauce.
- Gigot d'agneau**
- à la Palestine* is a leg of lamb roasted, and served with a purée of Jerusalem artichokes.
- bouilli aux épinards* is boiled, and served on spinach. It is also dressed in any of the ways given for a leg of mutton.
- Hanche d'agneau* is a roast haunch of lamb. It is sometimes called *Rosbif d'agneau à la broche*.
- Pâté chaud d'agneau* is a hot pie of lamb cutlets, with potatoes, white sauce, etc.

- Poitrine d'agneau**
à la Turque is a breast of lamb boned, rolled and braised, and served with rice cooked in stock with saffron, currants and sultanas.
- aux petits pois* is stewed with peas.
- Quartier d'agneau**
à la broche is the fore-quarter roasted; served with mint sauce.
- à l'hôtelière* is roasted, and served in a sauce of Maître d'hôtel butter with cream.
- farci* has a stuffing put between the neck and shoulder; it is roasted, and served with brown sauce.
- Selle d'agneau**
à la Ménagère is a saddle of lamb, dressed like saddle of mutton *à la Polonoise*, with a white instead of a brown sauce, and the meat cut in small square slices.
- à la Villeroi* is boned, stuffed and braised; covered with Allemande sauce, and sprinkled with breadcrumbs and grated Parmesan.
- braisée à l'Allemande* is boned, stuffed and braised, and served with Allemande sauce and any vegetable garnish.
- rôtie* is roasted. It is served *à la fermière*, with lamb's fry, breadcrumbed and fried, and mint sauce; and *à l'Indienne*, with Indian sauce and Indian pickles.

PORK

- Carré de porc**
à l'Alsacienne is a neck of pork braised, and served with pickled cabbage, potato croquettes, and sausage balls.
- à la Mancelle* is braised, and served with stewed chestnuts.

Carré de porc

à la Rémoulade is roasted, and served in Rémoulade sauce with chopped Indian pickles.

à la Russe is braised, and served in orange sauce with sultanas.

Côtes de porc is a spare rib of pork. *À la Diplomate*, it is braised and served in a brown sauce with sausages and stuffed potatoes.

Croustade à la Chipolata is a raised pie filled with sausage meat, bacon and chestnuts, and brown sauce.

Echinée de porc rôtie is a roast chine of pork.

Fromage de cochon is brawn.

Gigot de porc

à l'Allemande is a leg of pork pickled, boiled, and served with stewed red cabbage and pickled cabbage, carrots and turnips, and Poivrade sauce.

à la Piémontaise is roasted, and served in a highly seasoned brown sauce with chilli vinegar and olives.

à la Romaine is boned, stuffed with forcemeat with olives and truffles, larded and roasted, served in a brown sauce with port wine, currant jelly, chopped orange and lemon peel, and mushrooms.

bouilli is boiled with the carrots, turnips and parsnips with which it is served.

Jambon

à la broche aux épinards is a ham roasted, and served with spinach. If a York ham is used, the dish is called *Jambon d'York à l'Anglaise*.

à la Maillot is braised in wine, and served with vegetables and Madeira sauce.

à la Polonaise is braised, and served with sausages and peas pudding.

Jambon

- à la Royale* is braised, and served in Espagnole sauce with champagne.
- à la Russe* is braised, and served with stuffed cabbages and savoury rice.
- à la Séville* is served with orange marmalade sauce.
- aux cerises* is served in a brown sauce with wine and stewed cherries.
- glacé à la Jardinière* is glazed, and served with a Jardinière garnish. It is also served *à la Macédoine*, *aux petits pois*, or *aux haricots verts*, with a garnish of macédoine, green peas, or French beans.

**Longe de porc
rôtie**

is a loin roasted. *À la Robert*, it is served with Robert sauce; *aux pommes*, with apple sauce.

Pâté à la Devonshire

is a pie of layers of slices of pork, bacon and apples.

Pâté à la Leicester

is a pork pie in a crust made with lard.

Petit salé à la Fermière

is salt pork boiled and served with vegetables; *aux choux*, it is served with cabbages; *aux panais*, with parsnips.

Selle de porc**à l'Américaine**

is a roast saddle of pork served with tomato sauce.

à la Suède

is served with whortleberry jelly.

A Sucking Pig as—**Cochon de lait**

is plainly roasted and served with gravy.

à la Chipolata

has a chestnut and sausage meat stuffing, and is served with Chipolata garnish.

à la Périgueux

is stuffed with truffles, etc., and served in a rich truffle sauce.

à la Savoyarde

is stuffed with sausage meat, rice, etc., and served with little sausages, and a white sauce with wine and mushrooms.

Cochon de lait

- en galantine* is a braised galantine of sucking pig.
Pâté froid de cochon de lait is a cold sucking pig pie.

A Haunch of Boar as—

Cuissot de Sanglier

- à la Carlsbad* is larded and braised, and served with cherry sauce.
à la Royale is larded, and braised in wine and water with vegetables.
aux raisins is served in a brown sauce with grapes.
Filet de Sanglier au Chasseur is a fillet of boar, soaked in seasoned oil, braised, and served with Poivrade sauce.
Hure de Sanglier is a boar's head.
Marcassin is a young boar. It is soaked in marinade and roasted, and may be dressed like sucking pig *à la Chipolata* or *à la Périgueux*, etc.

POULTRY

CHICKENS

Chapon

- à la Périgueux* is a capon stuffed with truffles, etc., roasted and served with Périgueux sauce.
à la Piémontaise has a truffle stuffing, is roasted, and served with tomato sauce, and garnished with raviolis—little pieces of nouilles paste, made of flour, yolks of eggs and milk, folded over forcemeat and boiled.
au gros sel is boiled in stock with bacon, onions, etc., and served in the sauce.
Galantine de poulet is a galantine of chicken.
Pâté chaud de volaille au jambon is a hot chicken and ham pie.

- Pâté froid de volaille aux truffes* is a cold chicken pie with forcemeat and truffles.
- Petits poulets à l'Indienne* are young chickens stuffed with rice, breadcrumbs, curry powder, etc., braised and served with rice and Indian sauce, garnished with Indian pickles.
- Petits poussins**
- à la Chevalière* are very young chickens, larded and braised, and served in white sauce with button onions and mushrooms.
- à la Vénitienne* are larded and braised, and served in a white sauce with wine, cocks' combs, chopped mushrooms and truffles.
- Pilau de poularde* is a fat pullet cooked with rice, onions, spice and raisins, masked with the rice, and garnished with hard-boiled eggs.
- Poularde**
- à l'Anvers* is a fat pullet, larded, roasted, and served with a compote of apples, balls of forcemeat, and brown sauce.
- à la Financière* is roasted and served with Financière garnish.
- à la Grimod* is filled with a stuffing of the liver with truffles, mushrooms, etc., and roasted in slices of bread and ham.
- à la Guillaume Tell* is boned, stuffed and braised ; set in a mould with the stock, and served cold garnished with truffles.
- à la Jeune Fille* is stuffed with oysters, steamed, and served cold in an egg sauce with chopped parsley.
- à la Lucullus* is stuffed with liver forcemeat with truffles, roasted, and served with a garnish of tomato rice with cheese, and truffle sauce.

Poularde

- à la Montmorency* is boned, stuffed with a forcemeat of sweetbread, foie gras, truffles, etc., larded, braised and glazed ; it may be served hot, or cold with aspic.
- à la Régence* is stuffed and braised, and served with truffle sauce.
- aux légumes printaniers* is roasted, and served with stewed young vegetables and brown sauce.

Poule

- à la Bourgeoise* is a boiled fowl, served with Bourgeoise sauce.
- au pot* is boiled in the *pot-au-feu*, or stock pot.
- au riz* is boiled with rice.

Poulet

- à l'Américaine* is a boiled chicken, served in a white sauce with oysters.
- à la Carmélite,* the back and breast bones removed, it is stewed and served in a rich brown sauce with button onions, olives, and artichoke buttons cut in slices.
- à la Chevalière* is larded, braised, and served in a rich white sauce with mushrooms.
- à la Chivry* is cooked in mirepoix with slices of bacon, and served in Ravigote sauce.
- à la d'Escars* is larded, and braised in stock and wine with bacon, vegetables and herbs.
- à l'estragon* has a stuffing made of the liver, bacon, tarragon, etc. ; it is roasted, and served in a white sauce with chopped tarragon.
- à la Génoise* is boiled, and served in a white curry sauce with cheese and macaroni.
- à la Hambourgeoise* has a stuffing of chopped parsley, and herbs, with butter, etc., and is roasted.

Poulet

- à l'Italienne* has a stuffing of the liver with bacon, and mushrooms ; it is roasted, and served in a white sauce with oil, wine and chopped tarragon.
- à la Milanaise* is stuffed, roasted, and served with Milanaise garnish.
- à la Mona* is cooked with wine, tomato sauce, Portugal onions and bacon.
- à la Royale* is stuffed and braised.
- à la St. Cloud* is larded with strips of truffle and bacon, braised, and served in brown sauce with wine.
- à la sauce* is boiled, and served with white sauce ; *sauce tomates*, with tomato sauce.
- à la Turque* is stewed, and served with rice dressed with saffron, currants and sultanas.
- à la Vienne* is boned, roasted, breadcrumbed and browned, served in a tomato sauce with curry powder and chutney.
- au céleri* is boiled or braised, and served with celery sauce ; *au macaroni*, with dressed macaroni ; *aux champignons*, with mushroom sauce.
- en belle vue* is boiled and served cold, covered with a white sauce, and garnished with strips of tongue and truffles, etc.
- rôti à la peau de goret* has a crackly skin from melted lard being dropped on it while roasting.

DUCKS**Canards, or Canetons,**

- à l'Andalouse* are boned, stuffed with sausage meat and braised ; served with slices of tomatoes and artichoke bottoms.

Canards, or Canetons

- à la Chartres* are roasted, and served in a rich brown gravy, with turnips cut in olive shapes and glazed.
- à l'Espagnole* are braised with vegetables, oil and garlic, and served in a brown sauce with olives.
- à la Mancelle* are braised, and served with chestnuts.
- à la Nivernaise* are braised, and served with a purée of turnips.
- à la Provence* are stewed, and served with mushrooms and olives.
- à la Rouennaise* are stuffed and roasted, and served in a brown mushroom sauce, garnished with slices of lemon and watercress.
- à la St. Michel* are braised in wine and broth, and served in the sauce with mushrooms.
- à la Séville* are roasted, and served with orange sauce.
- à purée verte* are stewed, and covered with a purée of green peas.
- au Père Douillet* are braised in wine and stock, and served in the sauce.
- au vert pré* are stewed with green herbs.
- aux champignons* are braised, and served with mushrooms; *aux olives*, with olives.
- en surprise* the breasts are cut out, minced, and put back again with a highly seasoned brown sauce; sprinkled with breadcrumbs and browned.

They are also roasted and served *au céleri*, *aux choux*, *aux navets*, or *aux petits pois*, with stewed celery, cabbages, turnips, or peas.

Oie**GOOSE**

- à l'Arlesienne* is stuffed with onions, truffles, chestnuts, etc., braised in mirepoix, and served in tomato sauce.

Oie

- à la Chipolata* is braised, and served with Chipolata sausages.
- à la Dauphine* is stuffed with chestnuts, etc., braised, and served in brown sauce with orange juice and shreds of the peel.
- à la Mount Vernon* is roasted, and served with baked apples, and brown sauce with currant jelly.
- à l'orange* is served with slices of oranges and orange sauce.
- à la Portugaise* is stuffed with slices of Portugal onions, etc., roasted, and served with stewed Portugal onions and a brown sauce.
- à la purée d'oseille* is served with sorrel sauce.
- à la Royale* is boned, stuffed and braised, and served in a brown sauce with anchovy and port wine.
- braisée à la Jardinière* is braised, and served with brown sauce and Jardinière garnish.
- en daube* is stuffed and braised, and is served cold covered with the sauce.
- farcié aux marrons* is stuffed with the liver, chestnuts, etc., and roasted.
- rôtie* is roasted, and served with apple sauce in a sauce-boat.
- Casseroles aux abatis* is a giblet pudding, or stew, dressed in a casserole dish.
- Pâté aux abatis d'oie* is giblet pie.

GUINEA FOWL**Pintade**

- à l'Allemande* is larded, braised, and served in Poivrade sauce with stewed prunes.
- à la Forestière* is roasted, covered with watercress and small salad, and served with gravy and broiled mushrooms

Pintade

- à la Piémontaise* is larded and braised, and served in game sauce with slices of truffles.
- à la Reine* is braised, and served in a tomato sauce with chopped mushrooms, shallots and parsley, garnished with crayfish.
- à la Russe* has a slice cut in the breast and stuffing inserted, and is roasted, and served with brown sauce.
- à la Staël* is roasted, sprinkled with flour, giving it a white crust, and is served with a highly seasoned white sauce.
- à la Tartare* is split and broiled, and served with watercress and Tartare sauce.
- à la Victoria* is stuffed, larded and braised, and served in a brown sauce with olives.

PIGEONS**Pigeons**

- à l'Algérienne* are stewed, and served with French plums.
- à la Crapeaudine* are breadcrumbed and broiled, and served with Piquante sauce.
- à la Cuillère* are braised in stock with bacon, vegetables and herbs, served with Hollandaise sauce, and garnished with crayfish.
- à l'Égyptienne* are stuffed with dates, roasted, and served in a rich gravy with Madeira.
- à la Merveilleuse,*
or en ragôut
d'écrevisses are stewed, and served in a rich white sauce with mushrooms and crayfish.
- à la Nivernaise* are stewed, and served with mashed turnips.
- à la Princesse* are stuffed with foie gras and mushrooms, stewed, and served with Espagnole sauce.

Pigeons

- à la St. Germain*, are stuffed, and stewed with green or *aux petits pois* peas.
- aux cerises* are served with a compote of cherries.
- en compôte* are stewed in stock, with bacon, mushrooms, onions, etc., and served in the sauce.
- Pâté chaud de pigeons* is a hot pigeon pie
- Pâté de pigeons à l'Anglaise* is a pigeon pie with collops of beef steak.

TURKEY**Dinde**

- à la Chipolata* is stuffed with sausage meat and chestnuts, roasted, and served with Chipolata garnish.
- à la Marquise* is stuffed with forcemeat and oysters, boiled, and served in oyster sauce.
- à la Provençale* is stuffed with onions, breadcrumbs, etc., roasted, and served with truffle or tomato sauce.
- à la purée de céleris* is boiled, and served with celery sauce and slices of fried bacon.
- à la Régence* is larded, braised, and served with Financière garnish.
- à la St. James* is stuffed with sausage meat and roasted. It has a brown sauce, and is served with currant jelly.
- à la Sultane.* The breast-bone removed, it is larded, roasted and glazed; served in a brown sauce, with sausages, balls of stuffing and tomatoes.
- à la York.* The legs are cut off, it is boned and stuffed with forcemeat and a tongue; braised, and served with white sauce and vegetables.

Dinde

- aux marrons* is boiled, and served with chestnut sauce.
- rôtie* is roasted, and garnished with sausages.
- rôtie parfaite* is stuffed with sausage meat, chestnuts and truffles, and roasted.
- truffée* is stuffed with forcemeat and truffles, roasted, and served with gravy and chopped truffles.
- Dindonneau à la Duchesse* is a young turkey, roasted, and served with a purée of cucumbers, garnished with quenelles, small pieces of tongue and French beans.
- Galantine de dinde* is a braised galantine of turkey; it is served cold. *Aux foies gras*, it has fat livers of geese or fowls added to the forcemeat.

GAME**BLACK GAME****Coqs noirs, or Coqs de bruyère,**

- à la Bourgeoise* are stewed, and served in brown sauce with chestnuts and mushrooms.
- à la Monarque* are cooked in stock with wine and herbs, and served with a Toulouse garnish.
- à la Rob Roy* are stuffed, roasted, sent up in burning whisky, and served with melted-butter sauce. Grouse are also dressed in this way.
- à la royale* are larded, braised and served with a white sauce and little rissoles of game.
- à la Stockholm* are larded, and barded with vine leaves, roasted, and served in a game sauce with mushrooms or truffles.

Coqs noirs, or Coqs de bruyère*en casserole*

are cut up and stewed with bacon and mushrooms, and are served in the dish in which they are cooked.

en daube

are stewed with bacon and vegetables, and served cold coated with the sauce.

GROUSE**Grouse***à l'Almèria*

are stuffed, roasted, and served in a clear brown sauce with wine and grapes.

à la Citoyenne

are roasted, and served in a game sauce with mushrooms, chestnuts and olives.

à la Fermière

are braised, and served in a brown sauce with purée of mushrooms.

à la Kinnaird

are stuffed, braised, and served with Financière garnish.

à la Montglas

have the breasts taken out, cut in dice with mushrooms and truffles, mixed with brown sauce and put back again, sprinkled with bread-crumbs and browned; and are served with a rich sauce with wine.

à la Piémontaise

have a truffle stuffing, are roasted, and served in a clear game sauce with wine and slices of truffles.

en timbale

is a grouse pie baked in a French raised pie mould.

Pâté de grouse à l'Écossaise

is a pie of grouse with beef steak, etc.

HARE**Lièvre, or Lévrant***à la D'Orléans*

is stuffed, roasted, and served in a brown sauce with vinegar, hard-boiled white of egg, anchovies and gherkins cut in dice, and capers.

Lièvre, or Lévrault

- à la Finnoise* is larded, roasted, and served in a sharp white sauce of stock, vinegar and sour cream.
- à la Matanzas* is soaked in marinade, stuffed with a forcemeat of fowl, and braised.
- à la St. Denys* is larded, stuffed and braised, and served with truffle sauce.
- au jus de groseilles* is larded, roasted, and served in brown sauce with currant jelly and olives.
- en daube* is boned, and stewed in a jar with bacon, veal, game stock, etc.; it is served cold, in the jar.
- sauce Poivrade* is larded, roasted, and served with Poivrade sauce.
- Pain de lièvre à la York* is a pie of layers of slices of hare, ham and hard-boiled eggs, with game jelly; it is served cold.
- Pâté de lièvre à l'Écossaise* is a pie of hare stewed with bacon, wine and herbs.
- Râble de lièvre rôti* is a baron of hare, larded and roasted.

LARKS**Pâté de mauviettes**

- à la Melton Mowbray* is a lark pie with veal and bacon, mushrooms, truffles, etc.
- à la Moderne* is a raised pie of boned larks stuffed with beef forcemeat.

PARTRIDGES**Perdreaux***à l'Anglaise*

are stuffed with the livers and butter, and roasted. A stuffing of shallots, breadcrumbs, etc., is inserted under each joint, and they are served in a sauce of stock and wine.

Perdreaux

- à la Barbarie* are stuffed with truffle stuffing, and larded ornamentally with truffles; braised, and served with Financière sauce.
- à la Cussy* are boned, with the exception of the leg bones, and stuffed with a forcemeat made of sweetbread, truffles, mushrooms and cocks' combs; braised, and served with truffle sauce.
- à la Mecklenbourg* are stuffed with game forcemeat with chopped French plums, braised in stock and wine, and served in the sauce with tomato sauce and currant jelly.
- à la Parisienne* are cooked in a brown sauce with wine, and served in the sauce.
- à la Pompadour* are stuffed with foie gras and truffles, larded, braised, and served with truffle sauce.
- à la Suisse* are stuffed, stewed with onions and celery, and are served with rice, and a sauce of a purée of the vegetables with tomatoes.
- à la Victoria,* the breast bones removed, they are stuffed with game forcemeat, larded and braised, and served in a brown sauce with wine.
- aux choux* are braised in stock with bacon and cabbages, and served with the cabbages and slices of bacon.
- braisés* are larded and braised.
- Pâté de perdreaux au chasseur* is a pie of partridges with veal and bacon, mushrooms and game sauce.

PHEASANTS

Faisans

- à la Beauharnais* are braised, and served in truffle sauce with mushrooms, artichoke bottoms and asparagus points.
- à la Bohémienne* have a stuffing of foie gras and truffles, are cooked in mirepoix, and served in the sauce with truffles and foie gras.
- à la Connaught* are stuffed with chestnut stuffing, roasted, and served with a water-cress salad.
- à l'étouffade* are larded and stewed, and served with game sauce.
- à la Flamande* are stewed with bacon, sausages and cabbages, and served with the cabbages pressed and cut in shapes, carrots and turnips, and Poivrade sauce.
- à la Fontaine-bleau.* The breasts are larded in a square, they are braised in white stock with sausages, lettuces and herbs, and served with the sausages and lettuces, and brown sauce.
- à la Gitana* are stewed in stock with bacon, slices of Portugal onions, tomatoes and wine.
- à la Périgueux* are stuffed with truffle stuffing, roasted, and served with a sauce of aspic and wine with slices of truffles.
- à la Saint-Cloud* are boned, stuffed with a game forcemeat with the livers and truffles, roasted, and served on toast with Italian sauce and truffles.
- à la Soubise* are braised, and covered with Soubise sauce.
- à la Victoria* are stuffed with a forcemeat of oysters, bacon, and herbs, stewed, and served with oyster sauce.

Faisans

- aux foies gras* are stuffed with foie gras, ham, truffle, etc., and roasted.
- aux marrons* are stewed, and served with chestnut sauce.
- Galantine de faisan aux truffes* is made of a pheasant boned, stuffed with game forcemeat and truffles, braised, and served cold with aspic.
- Pâté chaud de faisan aux truffes* is a pie of pheasant with forcemeat and truffles.

RABBITS**Lapins, or Lapereaux**

- à l'Anglaise* are stewed, and served with Soubise sauce.
- à la Jardinière* are cooked in white sauce, with young onions, carrots and turnips cut in little balls, and peas.
- à la sauce* are boiled, and served in white sauce.
- à la Stamboul* are braised, and served on a purée of rice, with tomato sauce.
- à la Tavernière* are cooked in a white sauce with onions and mushrooms.
- à la villageoise* are stuffed, roasted, and served in melted-butter sauce with shallots and chopped parsley.
- aux groseilles vertes* are roasted or stewed, and served with green gooseberry sauce.
- aux petits pois en terrine* are stewed with green peas.
- grillés* are cooked in a jar, or raised pie dish, with bacon, onions, mushrooms and stock, and served in the dish in which they are cooked.
- truffés à la Périgord* are split open and broiled; served with butter and chopped parsley.
- truffés à la Périgord* are stuffed with truffle stuffing, braised, and served in a white sauce with truffles.

- Galantine de lapin* is made of rabbit boned, stuffed, and braised. It is served cold, garnished with the sauce in a jelly.
- Pâté chaud de lapereaux* is a hot rabbit pie.

VENISON

RED DEER

- Carré de venaison** is a neck of venison. It is roasted, and served with currant or rowan jelly, and with French beans.
- à la Manon* is braised, and served in Poivrade sauce with Burgundy, currant jelly and orange juice.
- Epaule de venaison* is a shoulder of venison.
- Filet de venaison** is a fillet of venison.
- à la Corse,* it is served in a highly seasoned brown sauce with Marsala and olives.
- à la Frédéric,* it is braised in white wine with slices of bacon, carrots, onions, herbs and spice.
- Gigot de venaison* is a leg of venison.
- Hanche de venaison** is a haunch of venison.
- à la Corinthienne* it is larded, soaked in marinade and roasted, and served in a brown sauce with port wine, currant jelly and currants.
- Pâté de venaison* is a venison pasty.

ROE DEER

- Cimier de chevreuil** is a saddle of roebuck.
- à la Suisse,* it is served with brown mushroom sauce.
- Gigot de chevreuil* is a leg of roebuck.

Quartier de chevreuil is a fore-quarter. Dressed *à la St. Hubert*, it is larded, soaked in marinade and braised, and served in a rich brown sauce with prunes.

WILD DUCK

Canards sauvages

- à la Bolognaise* are braised, and served with rice dressed with grated cheese, and a white sauce with ground almonds.
- à la Brésilienne* are braised, and served in purée of game sauce, with tomatoes.
- à l'étouffade* are stewed in stock and wine with onions and herbs.
- à la Française* are roasted, and served in a brown sauce with wine and mushrooms.
- à la Malaga* are roasted, and served in Espagnole sauce with port wine, chopped shallots and cayenne.
- à la Mathilde* are stewed, and served in a purée of cucumber with cream.
- à la Norvégienne* are dressed in a rich game sauce with wine and chopped truffles, and a compote of apples and cranberries is served with them.
- à la Tyrolienne* are stuffed with game forcemeat, roasted, and served with barberry jelly, and a clear gravy with wine and slices of truffles.
- à la Victoria* are roasted, and served in a brown sauce with Burgundy, currant jelly, orange juice and spice.

GAME PIES

- Pâté à la York* is composed of goose, hare, grouse and snipe, with sausage meat, slices of ham and spice.
- Pâté froid de gibier* is a cold pie made of several kinds of game.

Quail, plover, snipe and other small birds may be dressed in hot pies, and served as *Pâtés chauds de cailles, pluviers, bécassines*, etc., or in cold pies, as *Pâtés froids*. They are dressed *en terrine à l'Irlandaise*, cut in halves, baked on layers of bacon, and served cold in the dish in which they are cooked ; and in puddings in suet crust, as *Boudin à la Chipolata*, with Chipolata garnish, or *à l'Épicurienne*, with mushrooms, truffles and wine.

CHAPTER VI

ROASTS, OR RÔTS

Macreuse	Black Diver.
Coqs noirs, or Coqs de bruyère	Black game.
Outarde canepetière	Bustard
Chapon	Capon.
Served with watercress, it is <i>au cresson</i> .	
Poulet	Chicken.
<i>Bardé</i> , it is barded, roasted with a slice of bacon over the breast, and served with the bacon on it.	
<i>Pigüé</i> , it is larded.	
Petits poulets	Spring chickens.
Petits poussins	Young chickens
Corlieu	Curlew.
Canard	Duck.
Caneton	Duckling.
Oie	Goose.
Oison or Oisillon	Green goose.
Grouse	Grouse.
Pintade	Guinea fowl.
Lièvre	Hare.
Gélinotte	Hazel hen.
Vanneaux	Lapwings.
Mauviettes	Larks.
Lévraut	Leveret.
Ortolans	Ortolans.
Perdrix, or Perdreaux	Partridges.
<i>Perdrix</i> is usually applied to older birds. <i>Perdreaux de Russie</i> are Russian partridges.	

Paonne	Peahen.
Faisan	Pheasant.
Pigeons	Pigeons.
Pigeonneaux	Young pigeons
Pilet	Pintail.
Pluviers	Plovers.
Poules de Prairie	Prairie birds
Poularde	Fat Pullet
Cailles	Quails.
Lapin	Rabbit.
Lapereaux	Young rabbit.
Paons de mer	Ruffs and Reeves.
Rouges de rivière	Shovellers.
Bécassines	Snipe.
Sarcelle	Teal.
Dindon (m.), or Dinde (f.)	Turkey.
Dindonneau	Turkey poult.
Canard siffleur	Widgeon.

They are sometimes called

Macreuses.

Canard, or Caneton, sauvage	Wild Duck.
Bécasses	Woodcocks.
Ramiers	Wood Pigeons.

CHAPTER VII

VEGETABLES, OR LÉGUMES, AND SALADS

ARTICHOKES

ARTICHOKES plainly boiled are served with butter sauce in a sauce-boat as *Artichauts sauce au beurre*, or with Dutch sauce, *sauce Hollandaise*.

Artichoke Bottoms as—

Artichauts

- à la Barigoule* are stuffed with chopped bacon, mushrooms, shallot, parsley and herbs, with brown sauce and bread-crumbs, braised, and served with Italian sauce.
- à la bonne femme* are boiled, and served with white sauce.
- à la Bordelaise* are stuffed with button onions, anchovies and olives in white sauce with breadcrumbs, braised, and served in white sauce.
- à la Bruxellaise* are cut in quarters without removing the leaves, cooked in white sauce, and arranged in a border, with Brussels sprouts and Maître d'hôtel sauce in the centre.
- à la Camden* are masked with cheese cream, browned, and served with tomato sauce.
- à l'essence de jam-* are stuffed, braised, and served
bon covered with purée of ham.
- à la Florentine* are stuffed with onions, breadcrumbs and grated cheese.

Artichauts

- à la Hollandaise* are stuffed with a purée made from the leaves, and served with Hollandaise sauce.
- à l'Italienne* are cooked in stock and wine, and served in Italian sauce.
- à la Lyonnaise* are cooked in butter, and served in a brown sauce with onions.
- à la Marquise* are stuffed with chopped mushrooms, ham, herbs and breadcrumbs, and cooked in wine and stock.
- à la Nesselrode* are served cold, stuffed with a savoury iced cream, with chopped almonds and grated cheese.
- à la Russe* are stuffed with caviare and Mayonnaise sauce over it, and served cold.
- à la Valentine* are stuffed with braised chestnuts and white sauce, covered with whipped white of egg and baked; served on croûtons with tomato sauce.
- au velouté* are cooked in white sauce, and served in the sauce with cream and yolks of eggs.
- en mayonnaise* are served cold, coated with Mayonnaise sauce and sprinkled with chopped parsley.
- farcis* are stuffed with herb forcemeat, and cooked with oil and bacon.
- Crème d'artichauts* is a purée of artichokes with cream, steamed in a mould, and served with cream sauce.

JERUSALEM ARTICHOKES**Topinambours**

- à la Belge* are cut in olive shapes, boiled, and served in Soubise sauce in a border of tomato butter.

Topinambours

à la Ferdinand are cut in little balls, coated with parsley sauce, and put into little cases of fried bread half filled with dice of fried bacon; served with tomato sauce.

à l'Italienne are cut in fancy shapes, cooked with butter, stock, etc., glazed, and served with Italian sauce.

au gratin are dressed in a purée with cream, sprinkled with grated Parmesan and browned.

sautés are cut in thin slices, and sauté.

Soufflé à la Palatine is a soufflé made of a purée of artichokes with cream and eggs.

Asperges

à l'Espagnole are served with poached eggs sprinkled with chopped herbs, and tomato sauce. This is also called *à la Colbert*.

à la Hollandaise are served with Hollandaise sauce.

à l'huile are served with oil and vinegar.

à la Niçoise are served cold in a sauce made of hard-boiled yolks of eggs with oil and vinegar.

à la Piémontaise are served in white sauce with grated cheese.

à la sauce are served with white sauce.

à la Tartar are served cold, with Tartare sauce.

au beurre are served with butter sauce.

en branches are plainly boiled, and served without sauce, or with dissolved butter in a sauce-boat.

en mayonnaise are served cold in Mayonnaise sauce.

en petits pois are cut up small, stewed, and served in a white sauce.

Crème d'asperges à la Claudine is a cream of asparagus iced in asparagus moulds, and is served tied up with coloured ribbons.

ASPARAGUS

Pointes d'asperges

- à la crème* are asparagus cut up, and served in Béchamel sauce.
- à la Pompadour* are cut up, and served in a sauce of butter, yolks of eggs and vinegar.
- à la Princesse* are dressed in alternate layers with a rich custard, covered with whipped whites of eggs and grated cheese, and baked.
- au jus* are stewed in stock.

BROAD BEANS**Fèves de marais**

- à l'Anglaise* are boiled, and served with parsley and butter.
- à la crème* are boiled in milk with chopped parsley, and served in the sauce with cream.
- à la Macédoine* are cooked in stock and white wine with chopped mushrooms, shallots and parsley, and artichoke bottoms cut in dice.
- à la Menton* are served in Soubise sauce, garnished with little rolls of bacon breadcrumbed and fried, and croûtons sprinkled with grated cheese.
- à la Romaine* are stewed, and served with a purée of tomatoes.
- à la Russe* are served in horseradish sauce, garnished with strips of cheese pastry.
- à la Viennoise* are served in a white sauce with chopped ham and tarragon.
- Purée de fèves* is a purée of beans.

FRENCH BEANS**Haricots verts**

- à l'Albany* are cut in strips, boiled, and served with artichoke bottoms masked with cheese sauce.

Haricots verts

- à l'Anglaise* are served with butter and chopped parsley.
- à l'Espagnole* are dressed in Espagnole sauce with chopped ham and mushrooms.
- à la Maître d'hôtel* are served with Maître d'hôtel sauce.
- au beurre noir* are served with black-butter sauce.
- aux fines herbes* are served in a butter sauce with chopped parsley and shallots.
- sautés* are sauté in butter with chopped parsley.
- Haricots panachés* are French beans and haricot beans
- à la Milanaise* in a cream sauce with grated Parmesan.

HARICOT BEANS

Flageolets

- à l'Allemande* are green Flageolets boiled, and served in Allemande sauce.
- à la bonne femme* are dressed in bread sauce, and garnished with broiled mushrooms and little rolls of fried bacon.
- à la Romaine* are served in a savoury tomato sauce with grated cheese.
- à la Vénitienne* are served in a white sauce with cream and lemon juice, and little strips of ham.
- au jus* are stewed in stock, and served in the sauce reduced to half glaze.
- au petit beurre* are sauté in butter, and served with little pats of butter.

They may be dressed in many of the ways suggested for peas.

Haricots blancs

- à la Bretonne* are white haricot beans boiled, and served with Bretonne sauce.
- à l'Indienne* are curried, and served with rice.
- à la moëlle* are served with beef marrow and Espagnole sauce.

Haricots blancs

- à la Parisienne* are dressed in a white sauce with mushrooms and white wine, and strips of ham and of gherkins.
- au jus* are stewed in stock, and served with gravy or brown sauce.
- en fricassée* are served in a rich white sauce with chopped shallots and herbs.
- en purée* are dressed in a purée with stock, and garnished with croûtons.

Haricots rouges

- à la Bourguignonne* are red haricot beans cooked in stock with onions, and Burgundy or claret.
- à la Paysanne* are dressed in a brown sauce with chopped and fried onion.
- Crème de haricots* is a purée of haricots with cream.

BEEETROOT**Betteraves**

- à la Chartreuse* are sandwiches of a slice of onion between slices of yellow beetroot, dipped in batter and fried.
- à la crème* are slices of beetroot boiled in a white sauce with cream.
- à la Poitevine* are slices served in a brown sauce with onion and spice.
- au vin* are dressed with white wine and chopped and fried onion.
- en salade* are served cold, with fillets of anchovies, gherkins, young onions and hard-boiled egg cut in dice, chopped shallots and parsley, oil and vinegar.

BROCCOLI

Is dressed in the same way as cauliflower.

BRUSSELS SPROUTS

Choux de Bruxelles

- à la Française* are dressed with alternate layers of a white sauce with cream and grated cheese, covered with bread-crumbs and hard-boiled yolk of egg, and garnished with croûtons.
- à la Maître d'hôtel* are boiled, and served in Maître d'hôtel sauce.
- sautés* are sauté in butter with lemon, etc.

CABBAGE

Choux

- à la Hollandaise* is finely chopped, and cooked with butter and slices of apples.
- à la Lilloise* is chopped, and cooked in butter, with onion and spice.
- en surprise,* the heart is cut out, it is filled with sausage meat and boiled chestnuts, and stewed.
- farcis,* the heart is cut out, and a stuffing of sausage meat put between each leaf; it is braised, and served in the sauce.

CARDOONS

Cardons

- à l'Alphonse* are boiled, cut in slices, and dressed with peas in white sauce, garnished with little rolls of fried bacon and watercress.
- à l'Espagnole* are boiled, and served in a rich brown sauce with wine.
- à l'Italienne* are boiled, covered with bread-crumbs and grated cheese, sprinkled with melted butter, and browned. If the grated cheese is omitted, they are called *au gratin*.

Cardons

- à la moutarde* are boiled, and served in mustard sauce.
- à la moëlle* are stewed, and served with beef marrow spread on pieces of toast.
- au jus* are stewed, and served in brown sauce.
- au velouté* are served in Velouté sauce.
- Purée de cardons aux croûtons* is a purée of cardoons with cream, garnished with croûtons.

CARROTS**Carottes**

- à la Béchamel* are boiled, cut in shapes, and served in Béchamel sauce, garnished with croûtons.
- à la Carita* are stewed and glazed, and served cold in a border of green aspic, garnished with aspic.
- à la Flamande* are served in a tomato sauce, garnished with pieces of cooked tomatoes on croûtons.
- à l'Indienne* are served in a curry sauce with a border of rice.
- à la Lilloise* are cut in oval shapes, and served on a border of mashed turnips, with alternate croûtons of fried bread, and white sauce with chopped capers and parsley.
- à la Malden* are stewed, and served in a vol-au-vent with slices of beef marrow, capers, and a rich brown sauce.
- à la ménagère* are cut in slices, and served in a white sauce with wine and herbs.
- à la poulette* are glazed, and served in Poulette sauce.
- au sucre* are mashed, and dressed with milk, sugar, and eggs, the top sprinkled with sugar.

Carottes

- aux petits pois* are cut in dice and served with peas in a white sauce.
- Petites carottes*, or *Carottes nouvelles*, are young carrots stewed in white sauce with cream. Stewed and *à la crème* glazed, they are *glacées*.

CAULIFLOWERS

Choux-fleurs.

- à la Piémontaise* are served in a white sauce with grated cheese.
- à la Reine* are served in a rich white sauce with chopped ham.
- à la sauce* are served with white sauce ; *sauce au beurre*—with butter sauce.
- au gratin*, or *au Parmesan* are masked with a white sauce with grated Parmesan, breadcrumbed and browned.
- Marinade de choux-fleurs* is cauliflower divided in pieces, masked with white sauce, dipped in batter and fried.
- Soufflé de choux-fleurs à la Baronne* is composed of pieces of cauliflower in layers with slices of raw tomato, covered with cheese soufflé mixture, and baked.

CELERY

Céleri

- à la Chetwynd* is stewed with onions, and served on toast with the onions, and Béchamel sauce with cream.
- à la crème* is stewed, and served in a white sauce with cream.
- à l'Espagnole* is stewed, and served in Espagnole sauce.
- à la Flamande* is stewed, and served in a white sauce with yolks of eggs and chopped parsley.

Céleri

- à la Gênoise* is stewed, covered with white sauce, sprinkled with breadcrumbs and grated cheese, and browned.
- à la moëlle* is stewed, and served on toast with brown sauce and beef marrow.
- à la Villeroi* is masked with Allemande sauce, breadcrumbed and fried.
- au jus* is stewed in stock.
- Beignets de céleri* are fritters of celery fried in batter. They are sometimes served with tomato sauce.

Celery roots are served with butter sauce as *Céleri-rave sauce au beurre*; stewed, and served *au jus*; or glazed, *à la demi glace*. They are also dressed as a *Purée de céleri-rave*.

CHESTNUTS**Marrons**

- à la Duchesse* are stewed, and served in a white sauce with chopped tongue.
- à la Mancelle* are stewed and served in a game sauce, garnished with slices of hard-boiled eggs, and croûtons.
- à la Sultane* are braised, and served in a brown sauce with sultanas and olives.
- en croustade* are dressed in a croustade of fried bread, with white sauce, cream and grated cheese.
- en matelote* are served in a white sauce with yolks of eggs and white wine, garnished with prawns and strips of anchovy pastry.
- Purée de marrons* is a purée of chestnuts, cooked with stock and wine.

They are also dressed as a soufflé.

CUCUMBER

Concombres

- à la crème* are cut in slices, and cooked with cream, butter and flour.
- à l'Espagnole* are cut in short lengths, stuffed, stewed, and served with brown sauce.
- à l'Italienne* are stuffed, stewed, and served in white sauce with grated cheese.
- à la moëlle* have a stuffing of breadcrumbs, beef marrow, etc., and are served with a brown sauce.
- à la poulette* are cut in pieces, cooked with butter and sugar, served in white sauce with cream and chopped parsley.
- farcies à la crème* are stuffed and stewed, and served in Béchamel sauce with cream and sugar.
- Crème de concombres à la Parisienne* is made of a purée of cucumber with whipped cream, set in a mould lined with aspic and little pea shapes of cucumber.

EGG PLANT

Aubergines

- à la Portugaise* are cut in halves, stuffed with forcemeat with chopped mushrooms and shallots, baked, and served with Piquante sauce.
- farcies* are cut in halves, the centres chopped, and put back into the skins with brown sauce and butter, sprinkled with breadcrumbs and browned.
- grillées* are cut in halves and grilled.

ENDIVE

Chicorée

- à la Bourgeoise* is stewed, and served on toast.

Chicorée*à la crème*

is chopped, dressed with cream and white sauce, and garnished with croûtons. If the cream is omitted, it should be called *en purée*.

à la Théodora

is a purée with cream, steamed in a mould, and garnished with slices of hard-boiled eggs.

LEEKs**Poireaux**

à la Méditerranée are braised, stuffed with sausage meat, breadcrumbed and fried, and served with slices of cooked tomatoes.

au jus

are stewed in stock.

sur croûtes

are braised, and served on a croûton of fried bread, with a rich brown sauce.

LENTILs**Lentilles***à l'Américaine*

are served in tomato sauce, garnished with watercress.

à l'Indienne

are curried, and served with rice.

en fricassée

are boiled, and served in white sauce.

Purée de lentilles

is a purée of lentils with stock, garnished with croûtons.

*aux croûtons***LETTUCE****Laitues***à l'Espagnole*

are stewed, and served in brown sauce.

à la St. Honoré

are chopped, and dressed with cream and eggs in a border of pastry, surrounded with little balls of choux paste with cheese.

farcies,

have the centres cut out, and are stuffed with forcemeat and braised.

MORELS

Morilles

à l'Andalouse

are cooked with oil, wine, chopped ham, shallots and parsley, and served in the sauce.

à l'Italienne

are served in Italian sauce.

aux croûtons

are stewed, and served on buttered toast.

MUSHROOMS

Champignons

à la Bordelaise

are soaked in oil, broiled, and served in the oil with wine, chopped parsley and shallots.

à la Milanaise

are seasoned with oil and vinegar, dipped in beaten eggs with grated cheese, and fried.

à la Napolitaine

are filled with a stuffing made of the stalks with herbs, breadcrumbs and grated cheese; baked, and served with gravy.

à la sauce

are stewed, and served in white sauce.

à la Superlative

are laid on pieces of toast spread with Devonshire cream, and the cream piled on the top. They are cooked in a covered dish.

au champagne

are cooked in stock with butter, chopped shallot and champagne.

en fritot, or as

Beignets de

champignons

are fried in batter with slices of bacon.

farcis, or au

gratin

are stuffed, sprinkled with breadcrumbs and baked, and are served with brown sauce.

Purée de cham

pignons

is made of chopped mushrooms with butter and gravy, and is garnished with croûtons.

Cut in slices, they are dressed *à la crème*—with butter and cream; or *en ragôût*—with broth, chopped parsley and herbs.

ONIONS

Oignons

- à la Fermière* are stewed, and served in a brown sauce with mushrooms, garnished with rolls of fried bacon.
- à la poulette* are boiled, and served in Poulette sauce.
- au jus* are stewed in stock and served with brown sauce.
- au sirop doré* are stewed with butter and sugar, and served in the sauce.
- en ragoût* are stewed in a white sauce with purée of ham.
- farcis.* The centres are cut out; they are stuffed and braised.
- Crème glacée à la Soubise* is a purée of onions with whipped cream and eggs, iced, and served in little cases of cheese pastry.
- Purée d'oignons à la Bretonne* is a purée of onions with stock. It is garnished with croûtons.

PARSNIPS

Panais

- à la crème* are mashed and dressed with cream, garnished with croûtons.
- à la Hamelin* are dressed in a purée with a rich white sauce, covered with green peas.
- à la Provençale* are sauté, with slices of onion and chopped parsley.
- à la Trianon* are dressed in tomato sauce, with grated cheese, and garnished with watercress.

PEAS

Petits pois

- à l'ancienne* are stewed, and served with cream and yolks of eggs.
- à l'Anglaise* are boiled, and served on a lump of butter.

Petits pois

- à l'Aubois* are dressed in a rich white sauce with cream and yolks of eggs, and put into halves of cooked tomatoes from which the centres have been scooped out.
- à la Française* are stewed, and mixed with flour and butter.
- à la Parisienne* are boiled with onions, butter and sugar, and served with the sauce.
- à la Vénitienne* are served in an onion sauce, garnished with slices of tomatoes.
- au jambon* are stewed in stock with dice of ham, young onions, etc. ; *au lard*, with dice of bacon.
- aux laitues* are stewed with lettuces.
- en cosses* are boiled in their shells.
- Côtelettes de pois* are cutlets of peas with Soubise sauce, breadcrumbed and fried ; served with Soubise sauce, and peas in the centre.
- à la Comte de Paris*
- Crème à la D'Artois* is a cream of green peas. It is sometimes iced.
- Crèmes à la St. Germain* are creams of green peas set in moulds lined with green peas, and served with Suédoise sauce.
- Mousse aux pois verts* is a soufflé made of a purée of green peas with eggs and whipped cream, steamed, and served with Hollandaise sauce. It may also be iced in a mould, and served with cheese biscuits.

POTATOES

Pommes de terre

- à l'Anglaise* are boiled, cut in slices, and served with butter.
- à la Beaufort, or farcies.* The centres are scooped out, and filled with forcemeat or mince preparation ; they are baked and served with gravy.

Pommes de terre

- à la crème* are cut in slices and served in white sauce.
- à la Duchesse* is a purée of potatoes with cream, fried in small shapes, and served with white sauce.
- à l'Italienne* are baked in their skins, the potato pulp mixed with rice and grated Parmesan, and served in the skins.
- à la Lyonnaise* are cut in slices, and sauté in butter with chopped parsley and shallot. If oil is used instead of butter, they are called *à la Provençale*.
- à la Macaire* are fried potato trimmings.
- à la Maître d'hôtel* are boiled, cut in slices, and served in Maître d'hôtel sauce.
- à la Mentone* are cut in olive shapes, cooked with stock and tomato pulp, and sprinkled with chopped parsley.
- à la Norvégienne* are boiled, cut in slices, and served in a cheese sauce.
- à la Parisienne* are cooked in butter and water, with onions and herbs.
- à la Turque* are cut in slices, and served in Soubise sauce, sprinkled with chopped parsley and grated cheese.
- au gratin* are cut in slices, and dressed with white sauce and grated Parmesan, sprinkled with breadcrumbs and browned.
- au lard* are cut in slices, and served in white sauce with dice of bacon.
- Château* are cut in oval shapes and fried.
- en chemise* are boiled in their skins.
- frisées* are fried potato ribbons or curls.
- mêlées* are cut in slices and stewed with slices of apples.
- nouvelles à la crème* are young potatoes boiled in cream with chopped parsley.
- pailles* are fried potato straws, the size of matches.

Pommes de terre

- sautées* are cut in slices and fried.
- soufflées* are baked in their skins, the potatoes mixed with butter, beaten eggs, etc., put back into the skins and browned.
- Croquettes de pommes de terre* are potato croquettes, breadcrumbed and fried. *À la Béchamel*, they are served with Béchamel sauce.
- Quenelles de pommes à l'Américaine* are quenelles of potato, served with tomato sauce.
- Petits soufflés de pommes à la Napolitaine* are potato soufflés with grated Parmesan, served in little cases; made with the addition of cream and chopped parsley they are called *à la Christina*.
- Purée de pommes gratinée* is a purée of potatoes sprinkled with breadcrumbs and browned. Mixed with white sauce, it is called *à la Maria*. *À la Théodora*, it is garnished with little balls of cucumber.

In writing a menu, *Pommes de terre* is usually curtailed to *Pommes*.

PURSLANE**Pourpier**

- en friture à la Milanaise* is seasoned with spice, dipped in batter and fried.
- sauce au beurre* is served in butter sauce.

SALSIFY**Salsifis**

- à la Béchamel* is boiled, and served in Béchamel sauce.
- à la Clarence* is boiled, and served with a purée of green peas, garnished with slices of tomatoes.
- à la moëlle* is stewed, and served with beef marrow spread on pieces of toast, and brown sauce.

Salsifis

- à la poulette* is served in white sauce with cream and mushrooms.
- frits* is soaked in seasoned oil, bread-crumbed and fried. If the pieces are dipped in batter and fried, they are called *Beignets de salsifis*.
- Coquilles de salsifis* is scalloped salsify served in scallop shells.
- Fondues de salsifis* are made of a purée of salsify with eggs, baked in little cases, sprinkled with chopped parsley and breadcrumbs.

SEA-KALE**Choux de mer**

- à l'Espagnole* is boiled, and served in Espagnole sauce.
- à la Hollandaise* is served with Hollandaise sauce.
- à la Prince* is served in a white mushroom sauce with cream and yolks of eggs.
- à la sauce, or au beurre* is served on toast with butter sauce.
- au jus* is stewed, and served with gravy

SPINACH**Épinards**

- à l'Allemande* is chopped and dressed with butter, cream, and breadcrumbs.
- à l'Anglaise* is dressed with butter or cream.
- à la crème* is dressed with cream and sugar.
- à la Française* is dressed with butter, flour and stock.
- à l'Italienne* is dressed with anchovy butter and raisins, garnished with croûtons.
- à la Prati* is dressed with cream, piled in little rose shapes on croûtons of fried bread, and has a slice of marrow masked with red sauce in the centre of each croûton.

Épinards

au jus is served with gravy, garnished with glazed croûtons.

au velouté is served with Velouté sauce.

aux œufs is served with poached eggs. This is often called *à la Colbert*.

glacés à la crème is dressed with custard, iced, cut into round or oval shapes, and served on a border of iced cream, with iced whipped cream in the centre.

Beignets aux épinards are spinach fritters.

Roulettes d'épinards à la Louise are round cakes of spinach dressed with cream and yolks of eggs, breadcrumbed and fried; arranged alternately with little round slices of ham or tongue, and served with tomato sauce.

It is also dressed as a soufflé and as a cream.

TOMATOES**Tomates**

à l'Américaine are raw tomatoes stuffed with Mayonnaise sauce with chopped olives, anchovies and tarragon, and garnished with aspic.

à la Cardinal are stuffed with anchovy sauce and baked.

à la Caroline are stuffed with savoury rice and grated cheese.

à la crème are cut in slices and served with cream sauce.

à la Florence are cut in slices, and arranged on a salad of lettuce or endive, seasoned with oil and vinegar and sprinkled with shreds of chicken, tongue, olives, gherkins and hard-boiled white of egg.

à la Graham are stuffed with a purée of potato, and baked.

Tomates

- à la Moscovite* are raw tomatoes stuffed with an iced cream with chopped walnuts, grated cheese, and shreds of celery.
- à la Napolitaine* are stuffed with a cheese cream and baked.
- à la Provençale.* The centres are cut out, mixed with oil, chopped onions and bread-crumbs, put back into the skins and baked.
- à la St. Jacques* are stuffed with button mushrooms in mushroom sauce.
- à la Toscane* are stuffed and braised, and served with truffle sauce.
- en surprise* are little round moulds lined with tomato jelly, and filled with forcemeat, or mince in white sauce.
- farciés, or au gratin* are stuffed with herb forcemeat, sprinkled with breadcrumbs and baked.
- Côtelettes de tomates à la Châtelaine* are slices of tomatoes breadcrumbed and fried, and served with broiled mushrooms and Tartare sauce.
- Soufflé de tomates* is made of tomato pulp with eggs, baked in small soufflé cases.

TRUFFLES**Truffles**

- à la Dino* are cooked in wine and stock, the centres cut out, chopped with forcemeat and mushrooms, put back into the skins, braised, and served with truffle sauce.
- à la Maréchale* are wrapped in papers with slices of bacon, and are broiled in hot cinders. These are sometimes called *sous la cendre*.

Truffes

- à la Piémontaise* are cut in slices, fried in oil with wine and garlic, or shallots, and served on buttered toast with Italian sauce. Served with a highly seasoned tomato sauce, they are called *Truffes demi Piémontaise*.
- à la serviette* are cooked in wine and broth, and served on a napkin.
- au vin de champagne* are cooked in stock with bacon, mushrooms and champagne, and are served cold, the sauce accompanying them.
- Croûtes aux truffes* are slices cooked in brown sauce with wine, and served on toast.

TURNIPS

Navets

- à la Mancelle* are cut in blocks, and dressed in white sauce with calf's brains cut in dice, garnished with strips of gherkin and chillies.
- à la Milanaise* are cut in slices, sauté, and served in a cheese sauce, sprinkled with grated cheese and browned.
- à la Poulette* are cut in shapes, and cooked in white sauce.
- au jus* are stewed in stock and served in the sauce.
- en purée* are mashed with cream, and garnished with croûtons.
- farcis à la crème* are stuffed, stewed, and served in cream sauce.
- farcis au luxette* have a stuffing of luxette with yolks of eggs and cream, and are egged over and browned.
- glacés au sucre* are cooked with butter, sugar and stock, and glazed.

Crème de navets à la Cécile is a purée of turnips with cream and whipped whites of eggs, garnished with glazed croûtons sprinkled with grated cheese, and chopped ham and olives.

They are also dressed in a soufflé, baked or steamed.

VEGETABLE MARROW

Giraumons, or Potirons

- à la Hollandaise* are cut in pieces, baked, and served in Hollandaise sauce.
- à la Paysanne* are boiled, cut in pieces, and served in white sauce with chopped onion.
- à la Provençale* are cut in halves, fried, and filled with a stuffing of onions, bread-crumbs, oil, etc.
- à la Sarde* are stuffed and baked, and served with a brown mushroom sauce.
- au gratin* are dressed in a purée with cream, sprinkled with breadcrumbs and browned.
- Fausses Blanchailles* are little strips of marrow cut the size of whitebait, floured, fried, and served with lemon.
- Gâteau de potirons* is a purée with eggs, steamed in a mould lined with breadcrumbs.

YAMS, OR SWEET POTATOES

Patates

- à la Française* are cooked, cut in pieces, and served in a sauce of butter, flour and cream.
- à la Frangipane* are pounded, and mixed with butter, eggs, crushed ratafias and grated lemon peel, and served in cases, or piled on little squares of pastry

Patates

au beurre

are steamed, cut in slices, and sauté in butter.

Beignets de patates

are slices soaked in brandy, dipped in batter and fried.

SALADS

Salade

à l'Adeline

is a border mould of tomato Mayonnaise sauce and aspic, with salsifis in Mayonnaise sauce in the centre, garnished with strips of cucumber and tomato.

à l'Allemande

is composed of slices of potatoes, Brussels sprouts, cauliflower and celery, with oil and vinegar.

à l'Anglaise.

Lettuce, celery, beetroot, endive, etc., with oil and vinegar.

à l'Anvers.

Lettuce with shreds of chicken, ham and capsicums, in a Mayonnaise sauce with curry powder, garnished with slices of potatoes.

à la Belle Alliance. Alternate layers of seakale cut in strips, and of strips of chicken, tongue and pâté de foie gras, with Mayonnaise sauce ; garnished with hard-boiled eggs, olives and aspic.

à la Casanova.

Dice of ham and fish, with celery and hard-boiled white of eggs, in Mayonnaise sauce with powdered yolks of eggs.

à la Demidoff.

Slices of potatoes and truffles, with young onions, oil and vinegar.

à la d'Estrées.

Endive and celery in Mayonnaise sauce, with a border of slices of potatoes and beetroot.

à la Duchesse de Fife

is a mould of tomato purée with aspic and Mayonnaise sauce, decorated with hard-boiled egg, and served with salad.

Salade

- à l'Espagnole* is a border of slices of tomatoes, and pickled onions with Mayonnaise sauce in the centre.
- à la Flamande.* Dutch herrings, or any dried fish, pickled shrimps, slices of apples, beetroot, potatoes and other vegetables, with oil and vinegar.
- à la Française.* Lettuce, or any one kind of salad only, with oil and vinegar.
- à l'Indienne.* Lettuce and mustard and cress, with a sauce of claret with chutney, vinegar and spice, in a border of plovers' eggs, or hard-boiled eggs cut in halves. It may be garnished with curried shrimps and slices of lemon, and is served with slices of brown bread and butter.
- à l'Italienne.* Several kinds of salad and vegetables, with meat or fish, anchovies and olives, and Tartare sauce.
- à la Jardinière* is made of vegetables cut in fine strips, with oil and vinegar.
- à la Macédoine* is composed of separate heaps of vegetables, with oil and vinegar.
- à la Napolitaine* has a border of slices of hard-boiled eggs and of Bologna sausage, and a salad with Tartare sauce in the centre.
- à la Nuremberg.* Shred lettuce with strips of cucumber and Mayonnaise sauce, garnished with little heaps of tongue and of ham cut in Julienne strips.
- à la Pompadour.* Pieces of cauliflower in Mayonnaise sauce with cheese, in a border of slices of potatoes, carrots and leeks, and a savoury cream sauce.

Salade

- à la Rachel.* Shreds of celery and of hard-boiled whites of eggs, in Tartare sauce with chopped herbs, garnished with the yolks of eggs, and sausages cut in slices. This is sometimes called *à la Reine.*
- à la Russe.* Carrots, parsnips and beetroot cut in shapes, pieces of fowl or game, anchovies, olives, caviare, etc., with oil, vinegar and mustard. Another form of Russian salad is a mould of mixed vegetables with yolks of eggs and cream.
- à la Suède.* Pickled herrings, beef, apples and potatoes, cut in dice, with chopped herbs, gherkins and capers, oil and vinegar; garnished with anchovies and olives.
- à la Tartare.* Lettuce, with pickled cucumbers, onions and gherkins, herrings cut in dice, oil and vinegar.
- à la Vienne.* Lettuce and shreds of ham, tarragon and chervil, with oil and vinegar.
- à Madame.* Lettuce with sauce of oil, vinegar, mustard and yolk of egg.
- aux betteraves.* Slices of beetroot, with chopped Portugal onions, oil and vinegar.
- aux cerises, aux oranges, etc.* Stoned or glacé cherries, divisions of oranges, or other fruit, with oil, tarragon vinegar, and wine or brandy.
- aux concombres.* Slices of cucumber with oil and vinegar.
- de chicorée à la Française.* Endive, with oil, vinegar and garlic.
- de choux rouges à la Russe.* Red cabbage, in a sauce of sour cream with hard-boiled yolks of eggs.

Salade

- de pommes aux cresson.* Slices of apples and watercress, with oil and vinegar. This is generally served with hot or cold roast beef.
- de pommes de terre.* Slices of potatoes and beetroot, with chopped parsley, oil and vinegar.
- de tomates.* Slices of raw tomatoes with chopped shallot and parsley, oil and vinegar.
- Cerises à la vinaigrette* is a salad of stoned cherries, fillets of anchovies, young onions, chopped bacon, etc., with oil, vinegar, mustard and spice.
- Chartreuse de légumes* is an ornamental mould of mixed vegetables, filled with chopped vegetables stewed in brown sauce.
- Crèmes à la Deauville* are little moulds of Mayonnaise sauce and aspic with stewed cucumber, cut in dice, and prawns.
- Crèmes à la Jardinière* are little moulds of mixed vegetables in Mayonnaise sauce with aspic.
- Crèmes de légumes à la Napolitaine* are iced creams made of a purée of vegetables of various colours, with custard and aspic; such as green pea, tomato and artichoke, or spinach, mushroom and horse-radish. They are served in paper cases, in layers of the different colours, to imitate Neapolitan ices.
- Crêpes à la Jardinière* are pancakes made with chopped vegetables.
- Crêpes aux fines herbes* are pancakes made with chopped herbs.
- Kari de légumes* is a curry of vegetables. It may be served hot or cold.
- Macédoine glacée à l'Indienne* is a vegetable macédoine in a rich curry sauce, iced, and served with rice.
- Mayonnaise à la Bretonne* is composed of shreds of lettuce and of fish, with anchovies and olives, and green Mayonnaise sauce.

- Mayonnaise à la Macédoine, or à la Jardinière,* is composed of mixed vegetables with Mayonnaise sauce.
- Mayonnaise de tomates à l'aspic* is chopped tomatoes with Mayonnaise sauce in a border of aspic; garnished with tarragon and olives.
- Mayonnaise de tomates à la Couronne* is chopped tomatoes in Mayonnaise sauce with aspic, set in little paper cases.
- Purée de légumes à la Romaine* is a purée of mixed vegetables, garnished with little moulds of cheese custard, breadcrumbed and fried.
- Timbale à la Macédoine* is a mould of aspic, decorated with hard-boiled egg, etc., and filled with a vegetable macédoine in Mayonnaise sauce.

CHAPTER VIII

EGGS AND OMELETTES

THESE are specially useful for luncheon, and for dinner when maigre dishes are required. Some of them are suitable for savouries. At luncheon they are usually served first, as at a foreign déjeuner, but they are sometimes introduced as second-course dishes. This does not, of course, apply to the sweet omelettes.

Œufs

- à l'aurore* are shred hard-boiled whites of eggs in Allemande sauce, in layers with grated Parmesan and the yolks of the eggs powdered.
- à la Béchamel* are hard boiled, cut in halves, and served in Béchamel sauce.
- à la Bénédicte* are hard boiled, cut in halves, the yolks mixed with Maître d'hôtel sauce, and put back into the whites; garnished with watercress.
- à la bonne femme* are baked with chopped onions and vinegar.
- à la Bourgeoise* are baked with butter, over slices of Gruyère cheese and thin slices of bread.
- à la Célestine* are poached, and served on croûtons spread with shrimp sauce.
- à la Florentine* are lightly boiled, shelled, and served on a purée of fowl, garnished with fried pastry straws.
- à la Frascati* are hard boiled, breadcrumbed with grated ham or tongue mixed with the crumbs, fried, and served with white sauce.

Œufs

- à la Gasconne* are hard boiled, cut in halves, the yolks mixed with watercress butter and put back into the whites; served in deep rings of buttered bread garnished with cress.
- à la Gounod* are poached, and served on round slices of tongue on croûtons of fried bread, and are masked with a brown sauce and garnished with watercress.
- à l'Indienne, or au kari* are poached in a curry sauce.
- à la matelote* are poached, and served on croûtons, garnished with strips of anchovies and gherkins, with fine-herbs sauce.
- à la neige* are spoonfuls of whipped whites poached in milk, and served in the milk with yolks of eggs.
- à la Norfolk* are hard boiled, cut in halves, bread-crumbed and fried; served with Piquante sauce.
- à la Normande* are hard boiled and cut in halves, the yolks mixed with pounded shrimps, and put back into the whites, and are garnished with small salad.
- à la Poonah* are hard boiled and cut in halves, have an anchovy and shrimp stuffing, and are served with rice and curry sauce.
- à la Portugaise* are poached, and served on croûtons, covered with half tomatoes filled with savoury stuffing.
- à la Provençale* are cooked in small moulds with brown sauce and chopped onions, and served with brown sauce.
- à la St. James* are boiled hard in moulds, the yolks mixed with chopped truffles and put back into the whites, and are served in Mayonnaise sauce with chopped truffles.

Œufs

- à la Suisse* are baked in a dish lined with slices of cheese, covered with cream and sprinkled with grated cheese.
- à la Sultane* are baked in a sauce of yolks of eggs with oil and chutney.
- à la Toulouse* are poached, and served on round slices of ham or tongue, and are masked with white sauce, and garnished with button mushrooms and slices of truffles.
- à la Tripe* are hard boiled, cut in slices, and served with slices of onions and Béchamel sauce.
- au beurre noir* are fried, and served in black-butter sauce.
- au bouillon* are steamed with stock in little moulds, and served with gravy.
- au gratin* are slices of hard-boiled eggs in layers with white sauce and grated Parmesan, sprinkled with breadcrumbs and baked.
- au miroir, or sur le plat* are baked with butter and seasoning in the dish in which they are served.
- au soleil* are poached, dipped in batter and fried. These are sometimes called *en fritot*.
- au velouté* are hard boiled, cut in slices, and served in white sauce.
- aux pistaches* are mixed with cream and pounded pistachio nuts, and baked.
- brouillés* are so-called "buttered" eggs, cooked with butter and cream.
- brouillés à l'Indienne* are cooked with butter, chopped onion and curry powder.
- brouillés au jambon, aux champignons, aux pointes d'asperges, or aux truffes* are buttered eggs dressed with the addition of chopped ham, mushrooms, asparagus or truffles.

Œufs

- en aspic* are slices of hard-boiled eggs set in a mould of aspic.
- en caisse* are cooked in little soufflé cases half filled with breadcrumbs.
- farcis, or en canapés* are hard boiled and cut in halves, the yolks mixed with chopped parsley, butter, etc., and put back into the whites; *à la crème*, they are served with Béchamel sauce.
- farcis au Parmesan* have a cheese stuffing, and are served with cheese sauce.
- pochés* are poached, and may be served *au jambon*, on oval slices of fried ham, with Poivrade sauce; or *au jus*, with brown gravy, garnished with fillets of anchovy placed crosswise on each egg.
- Beignets aux œufs* are slices of hard-boiled eggs, dipped in batter and fried.
- Côtelettes d'œufs à la Comte de Paris* are cutlet shapes of chopped hard-boiled eggs in white sauce, bread-crumbed and fried, and served with green peas, or mushrooms, and a white sauce with chopped ham.
- Crêpinettes d'œufs à la Soubise* are slices of hard-boiled eggs, coated with Soubise sauce, wrapped in pork caul, breadcrumbed and fried.

Plovers' or Lapwings' eggs are set in a mould of aspic, or served with a border of aspic round them, as *Œufs de pluviers*, or *vanneaux, en aspic*, or *à l'aspic*. *À la Charmante*, they are set in little moulds of aspic garnished with strips of beetroot, gherkin and white of egg, and are served with a mayonnaise of shred cucumber and celery. *À l'Irlandaise*, they are set on the top of little iced moulds of macédoine vegetables in green Mayonnaise sauce with whipped cream and tarragon vinegar, and are garnished with watercress.

OMELETTES

Omelette

- à la Hollandaise* has a ragoût of lobster with mushrooms and truffles in the centre of the omelette, and a rich sauce with wine.
- à l'Italienne* has a ragoût of sweetbread with mushrooms in the centre, and a cream sauce with grated cheese.
- à la Jardinière* is made with chopped vegetables mixed with the eggs.
- à la Macédoine* has a Macédoine garnish in the centre of the omelette.
- à la Munich* has a ragoût of sweetbread, foie gras and truffles in the centre, and a rich white sauce with wine and chopped truffles.
- à la Normande* has shrimps in anchovy sauce in the centre.
- à la purée de volaille, or gibier* has a purée of chicken or game in the centre of the omelette.
- au jambon* is a savoury omelette with chopped ham.
- au lard* is a savoury omelette with chopped fried bacon.
- au Parmesan* is a savoury omelette with grated Parmesan. If other cheese is used instead of Parmesan, it is called *au fromage*.
- aux abatis* has stewed giblets with herb sauce in the centre of the omelette.
- aux anchois* has fillets of anchovy on pieces of toast in the centre, and is served with gravy.
- aux champignons* has mushrooms in brown sauce in the centre.
- aux épinards à l'Espagnole* has a purée of spinach in the centre, and a border round it of cooked slices of tomatoes.

Omelette

- aux fines herbes* is a savoury omelette, with chopped parsley and shallot.
- aux huîtres* has oysters in white sauce in the centre of the omelette.
- aux olives* has olives and brown sauce in the centre.
- aux rognons* has dressed kidneys with chopped herbs in the centre.
- aux tomates* has dressed tomatoes in the centre.
- aux truffes* has slices of truffles in brown sauce in the centre of the omelette.

In addition to these there are the sweet omelettes—
au sucre.

Omelette

- à la Célestine* is a small sweet omelette, with apricot marmalade in the centre.
- au rhum* is a sweet omelette with rum, and a sauce of burning rum.
- aux confitures* is a sweet omelette folded over jam.
- aux fraises* is a sweet omelette with a compote of strawberries in the centre. These can be made with any fruit.
- soufflée* is made with sugar, beaten yolks and beaten whites of eggs, and is baked.
- soufflée à la crème* is made with the addition of whipped cream.

CHAPTER IX

ENTREMETS

CAKES AND PASTRY

- Baba au rhum* is a light cake made with yeast, with sultana raisins, citron, etc., baked in a mould decreasing in stages, and served with a sauce of apricot syrup and rum. It is sometimes called *Baba à la Polonoise*. *À la Parisienne*, it is soaked with syrup, covered with a purée of apricots, and decorated with dried fruit, and is served with a compote of fruit and cream in the centre.
- Ballettes dorées* are little cakes of pounded almonds with breadcrumbs, eggs, etc., and apricot jam.
- Ballotines de Noël en surprise* are small balls of mincemeat, coated with crushed ratafias, and with chopped citron and cocoanut.
- Biscuits**
à l'Italienne are fancy shapes of a light paste with chopped almonds, spread with jam, and put together in pairs. They are served in a crown with whipped cream in the centre.
- à la Vénitienne* are sandwiches of Genoese cake with jam, coated with pink and white icing.

Biscuits*aux abricots*

are small round topped biscuits, spread with apricot jam, put together in pairs in the shape of apricots and coated with yellow icing.

aux pêches

are made in the same way, but of a larger size, spread with jam, and put together in the shape of peaches; coated with white icing and a little red colouring.

de Savoie

are Savoy or sponge cakes.

glacés au chocolat

are sponge biscuits glazed with chocolate. Served with custard they are *Biscuits à la crème*.

Brioches à la Chantilly

are light yeast cakes served with whipped and flavoured cream. If served with stewed fruit they are called *Brioches aux fruits*.

Cannelons*à la Châteaubriand*

are little strips of puff pastry spread with mincemeat and rolled.

à la crème

are rolled strips of pastry filled with cream. Rolled pieces of crisp gingerbread, known as brandy snaps, are often used for this dish.

à la Suisse

are Swiss rolls. They are now generally made very small, one for each person, instead of the large one formerly served.

aux confitures

are jam rolls in suet crust, boiled or baked. These are often made very small like the Swiss rolls.

de Moka

are made with coffee pastry.

Châtaignes croquantes

are little oval cakes made of a paste of pounded roast chestnuts with flour, butter, sugar and yolks of eggs, baked, and dipped in boiled sugar. *À la crème* they are served round a pile of whipped cream.

Chocolat glacé

is cake cut in small shapes and coated with chocolate icing.

- Croustade de pommes à l'Impériale*
Darioles is a baked shape of paste filled with apple marmalade and garnished with dried cherries, etc.
- à la Duchesse* are made of a batter of flour, sugar, eggs, cream and pounded almonds, baked in dariole moulds lined with paste, with candied orange flowers on the top. Flavoured with vanilla or coffee, they are called *à la vanille*, or *au café*.
- Dauphines* are little cakes made of the same batter with the addition of citron, angelica and dried cherries, baked and glazed with white sugar.
- D'Artois aux abricots, etc.* are tartlets filled with preserve, with custard over it, and meringue mixture piled on the top.
- Dumplings aux pommes*
Éclairs are covered puff paste tarts, or tartlets, filled with apricot or other preserve. *Au chocolat*, they are filled with a chocolate custard.
- à la Vanderbilt* are apple dumplings.
- au café, or au chocolat* are éclairs made of choux pastry, baked, split and filled with an orange custard, and masked in divisions with pink, white and coffee icing.
- Éventails aux cerises* are éclairs made of choux pastry, filled with cream and masked with coffee or chocolate icing.
- Fanchonnettes* are fan-shaped strips of puff pastry arranged on a border of apple marmalade, with stewed cherries in the centre.
- Fanchonnettes* are tartlets filled with custard, meringued over, and the tops ornamented with little miniature meringues. In *Fanchonnettes à la vanille* the custard is flavoured with vanilla.

Flan

- à la crème pralinée* is an open tart filled with custard, sprinkled with sugar and glazed.
- d'abricots à l'Allemande* is an open tart filled with apricots, and apricot marmalade over them.
- d'abricots à la Metternich* is filled with apricots and cherries, and the pounded kernels with cream on the top.
- d'amandes à la d'Escars* is filled with a custard of green almonds with candied orange flowers, yolks of eggs and cream. This is also made with filberts.
- de cerises, de fraises, de poires, etc.* are open fruit tarts
- de pommes à l'Écossaise* is filled with stewed apples, covered with orange marmalade.
- meringué* is filled with a Frangipane custard, and covered with meringue.

Fleur

- à l'Allemande* is also an open tart, baked in a "fleur" ring, and filled with stewed fruit and custard.
- à la Meringue* is filled with layers of custard and jam, and covered with meringue.
- de groseilles à la crème* is filled with stewed gooseberries with cream or custard.
- de pêches, etc.* is filled with peaches or other fruit.
- de pommes à la Suède* is filled with a purée of apples with shreds of orange peel and burnt almonds, and is covered with meringue.

Little open tarts or tartlets are sometimes called *Petits fleurs*; as *Petits fleurs aux fraises* for strawberry tartlets.

Gâteau

- à la Compiègne* is a light cake cut in slices, spread with apricot marmalade, and put together again.

o

Gâteau

- à la Duchesse* is Savoy or sponge cake cut in slices, spread with preserve and put together again, and decorated with icing.
- à la Maltaise,* the slices of cake are spread with cream and orange marmalade, and it is garnished with whipped cream.
- à la Parisienne,* the centre is cut out and filled with a purée of fruit, it is covered with coffee icing, and decorated with dried cherries and whipped cream.
- à la St. Honoré* is soaked in wine, covered with whipped and flavoured cream, and surrounded with balls of meringue.
- à la Victoria* is a cake with dried cherries, citron, etc., served with almond custard.
- au cognac, or au vin* is a tipsy cake. It is sometimes called *Gâteau à la Bacchus*.
- aux fraises, etc.* is composed of layers of light cake and of mashed strawberries or other ripe fruit, covered with cream. It can be made with slices of bread, instead of cake, soaked in a syrup of the fruit.
- de fruits à l'Italienne* is a light cake soaked with a liqueur or fruit syrup, with a compote of fruit in the centre, decorated with fruit and whipped cream.
- de Nantes* is a pile of rings of puff pastry, with an almond paste with chocolate in the centre, decorated with icing.
- de pistaches* is a light cake made with ground pistachio nuts, eggs, sugar, etc., covered with green icing, and decorated with whipped cream.

Gâteau

*de riz à la
Bourgeoise*

is made of rice with cream and eggs, baked in a mould lined with bread-crumbs, and served with any fruit or sweet sauce. *Au caramel*, it is flavoured with caramel, and has caramel sauce.

*Génoise aux
abricots*

is a cake of Genoese paste, cut in slices, spread with apricot marmalade, and put together again; covered with the marmalade, and served with whipped cream.

*glacé à la St.
James*

is a sponge cake, the centre cut out and filled with a lemon water ice, with whipped cream, chopped almonds and crystallized fruits, flavoured with liqueur.

Marquis

is a Savoy or other light cake, cut in slices, spread with Devonshire cream or butter icing, put together again, covered with chocolate icing, and decorated with cream and dried fruits.

Mephistophèle

is a light cake masked and decorated with red icing, the centre cut out and filled with an iced compote of fruit with iced maraschino cream; it is served with a sauce of burning brandy.

Mille feuilles

is a pile of thin round pieces of puff pastry, spread alternately with apricot marmalade, orange marmalade and currant jelly; masked with apricot marmalade, and garnished with dried cherries.

Millefleurs

is composed of alternate layers of pink and white cake, with whipped cream between the layers, the centre cut out, and filled with an iced cream with all sorts of crystallized fruits.

Gâteau*Moka**Monico*

is a coffee cake, served with cream. is composed of layers of chocolate cake, and of a cake with almonds and cherries, spread with preserve, and the whole covered with chocolate icing and decorated with pink and white icing.

Napolitaine

is a cake composed of thin round pieces of a paste of pounded almonds, flour, butter, yolks of eggs, etc., spread with preserve and piled one on the other. It may be garnished with pistachio nuts, or masked with the preserve, or glazed with sugar icing. Served with whipped cream it is called *Gâteau Napolitaine à la Chantilly*.

Saint Charles

is a cake of ground almonds, eggs, sugar, etc., baked in a shallow mould lined with paste.

Saint Louis

is made of flour, butter, whites of eggs and pounded almonds, baked in a shell of paste, sprinkled with chopped almonds.

Trouville

is a melon-shaped cake, the centre cut out, and filled with a compote of fruit; served in a border of cream or water ice.

Victoria en surprise

is a light cake, the centre cut out, and filled with pistachio cream; it is masked with green icing, and decorated with pink and white icing

Gâteaux*à la Condé*

are thin oblong or fancy shapes of puff paste, the surface covered with chopped almonds and sugar. This is sometimes called *Pâtisserie à la Condé*.

Gâteaux

- à la crème* are fancy shapes of pastry made of cream, sugar, flour and butter.
- à la Manon, or d'Artois* are covered puff paste tartlets filled with any kind of preserved fruit.
- fourrés à la crème* are turnovers or puffs filled with frangipane custard.
- fourrés aux confitures* are jam turnovers or puffs.
- fourrés de pommes Parisienne* are turnovers filled with stewed apples and apricot marmalade.

Gaufres

- à l'Allemande* are wafers made of a batter of sugar, eggs and flour, flavoured with orange flower water, baked in thin pieces, coiled round and filled with whipped cream.
- à la Flamande* are made of butter, eggs and flour, with yeast, and are baked in wafer irons, dipped in crushed sugar, and served hot.
- à la Française* are made of a batter of flour, sugar, whipped cream and eggs, baked in wafer irons.
- aux pistaches* are made like the German wafers, with the addition of chopped almonds and pistachio nuts.
- Génoises aux amandes* are little shapes of Genoese pastry, masked with meringue mixture, and sprinkled with chopped almonds. Decorated with pink and white icing, they are *glacés à l'Italienne*.
- Génoises aux confitures* are thin pieces of Genoese pastry spread with preserve and rolled.
- Madeleines* are little cakes of a batter of flour, butter, sugar and eggs, flavoured with brandy or liqueur. They are served hot with a sweet whip sauce.

- Mirlitons aux fleurs d'orange* are tartlets filled with a batter of eggs, sugar, butter, pounded macaroons and candied orange flowers. They are flavoured in various ways, *aux amandes*, with almonds instead of the orange flowers, or *au chocolat*, with chocolate. *Aux confitures*, they are half filled with jam before the batter is put in.
- Pâtés d'émincé* are mince pies.
- Pâtisserie à la tartine* are sandwiches of puff pastry and jam.
- Pâtisserie génoise* is Genoese pastry.
- Petits choux** are made of "choux" paste, a batter of flour, butter, eggs, sugar and water, baked in small balls.
- à la comtesse* are baked in finger-shaped pieces, split open, and filled with cream.
- à la Condé* are covered with chopped almonds and sugar.
- à la crème* are filled with cream, or *aux confitures*, with preserve.
- à l'Espagnole* are fried in the shape of small balls. These are sometimes called *Soupirs*, or *Pets, de nonne*.
- au caramel* are dipped in boiled sugar and covered with chopped pistachio nuts and sugar.
- au chevalier* are made in the shape of horse-shoes, filled with cream and decorated with vanilla and coffee icing.
- en gimbettes* are deep rings of the paste, covered with chopped pistachio nuts and sugar.

Petits gâteaux

- à la Polonaise* are little folded envelope shapes of puff pastry, garnished with red currant jelly.
- à la Reine* are small shapes of a paste of pounded almonds, sugar and whites of eggs, glazed with sugar icing.
- à la Suédoise* are made of puff pastry, spread with a compote of fruit cut in tiny pieces, covered with almond paste and cut in strips.
- à la Victoria* are little cakes of flour, butter, pounded almonds, maraschino, etc., spread with orange marmalade, and glazed with yellow icing.
- au chocolat* are little chocolate cakes. They may be served with cream, or with a chocolate custard.
- aux amandes* are small shapes of almond pastry with chopped almonds strewn on the top; they are served with whipped cream or preserve in the centre of the dish.
- d'abricots, etc.* are square pieces of puff paste folded over apricot or other marmalade.
- feuilletés* are little shapes of puff pastry.
- Petits pains à la Parisienne* are sandwiches of finger biscuits with preserve, masked with alternate lines of meringue mixture and preserve.
- Petits pains de la Mecque* are small oval cakes made of choux paste with the addition of whipped cream; sprinkled with chopped sugar.
- Petits puits aux pistaches* are patties of puff pastry, covered with chopped pistachio nuts and sugar, and filled with whipped cream.

Petits vol-au-vents

à la Chantilly are little vol-au-vents of puff pastry filled with marmalade and whipped and flavoured cream.

à la gelée mousseuse are covered with chopped sugar coloured red, and filled with maraschino jelly whipped to a froth.

Profiteroles au chocolat are small oval cakes made of choux paste, served with chocolate sauce.

Puits d'amours are small rounds of Genoese, sponge, or pound cake, an inch thick, the centres cut out, the space filled with whipped cream and preserve, and the whole glazed with sugar icing. They may be coated with chopped pistachios or almonds instead of the icing, and called *Petits nids aux confitures*. Made of sponge cake with little handles of citron, they are called *Corbeilles à la Lucullus*.

Savarin is a light cake made with yeast. *Au rhum*, it is served with a rum sauce; *aux fruits*, with stewed fruit.

à la Bacchus is soaked with wine, or liqueur-flavoured syrup, and served with an iced compote of fruit in the centre, in layers with liqueur-flavoured ice cream.

Suèdoises à la crème are made of a batter of flour, sugar, almonds, etc., baked in small balls, and served with whipped cream.

Talmouses are cheese-cakes.

à la crème are tartlets filled with cream or custard.

au citron are lemon cheese-cakes.

aux abricots à la crème are tartlets filled with preserved apricots and covered with cream.

aux amandes are almond cheese-cakes.

aux confitures are cheese-cakes with jam.

Talmouses*aux fruits*

are tartlets filled with any kind of preserved fruit.

aux oranges

are made of pounded almonds, orange-flower water, sugar, butter and eggs, with orange marmalade.

Tarte*aux abricots*is apricot tart; *aux prunes*, plum tart; *aux reine-Claudes*, greengage; *de cassis*, black currant; *de cerises*, cherry; *de framboises et groseilles*, raspberry and currant; *de groseilles*, currant; *de groseilles, vertes* or *à maquereau*, green gooseberry; *de raisins verts*, green grape; *de rhubarbe*, rhubarb.**Tartelettes***à l'Abbesse*

are tartlets made of almond paste, filled with preserve, and covered with meringue.

à la Mikado

are filled with an almond custard with raisins or dried cherries.

à la Mosaique

are filled with preserve, and covered with a mosaic of paste.

à la Pompadour

are filled with a ball of brioche paste folded over apricot or other marmalade, and sprinkled with sugar.

à la Princesse

are filled with preserve, meringued over, and covered with coffee icing.

à la vanille

are filled with pounded almonds, whipped whites of eggs, sugar and vanilla.

aux cerises, aux prunes, de fraises, etc.

are filled with any kind of fruit or preserve, and take their name from it,

Tourte*à la crème d'amandes*

is an open tart filled with almond cream.

Tourte

- à la Française* consists of alternate layers of light pastry and jam, covered with meringue.
- à la frangipane* is an open tart filled with frangipane—a custard of eggs and cream, with flour, sugar, crushed ratafias, and brandy or other flavouring.
- à la Parisienne* is filled with strawberries, with sugar and maraschino, and covered with a crust, and is served hot.

COMPOTES, ETC., OF FRUIT

APPLES

Pommes

- à la Chasseur* is a mould of apple jelly laid on slices of sponge cake, covered with meringue, and served with a compote of apples flavoured with rum.
- à la Comtesse* are cored, filled with an almond paste, and baked.
- à la Frangipane* are slices of apples with jam, covered with custard; baked in a dish lined with paste.
- à la Jacquerie* are cored, filled with apricot jam, wrapped in puff paste, and baked.
- à la Jubilé* are stewed whole, filled with strawberry jam, and covered with whipped cream.
- à la neige* is a purée of apples whipped with whites of eggs, laid on sponge cakes soaked with wine, and decorated with angelica and dried cherries.
- à la Parisienne, or au beurre* are filled with butter and sugar, and baked. Covered with apricot marmalade, they are *à la Portugaise*.

Pommes

- à la Paysanne* are filled with creamed butter with biscuit crumbs, sugar and flavouring, covered with wine and baked; served with clotted cream.
- à la Polonaise* are dressed in an open tart, covered with orange marmalade and crushed macaroons.
- à la Vénitienne* is a purée of apples with green-gage jam, piled on a dish, and garnished with chopped pistachio nuts, pink and white whipped cream, and little shapes of puff pastry.
- au riz en timbale* are stewed, and dressed with rice in a shell of paste, covered with apricot marmalade.
- au riz meringué* are stewed, and served in a border of rice with custard over them, and the whole covered with meringue mixture. Dressed in this way without the rice they are *Pommes meringuées*.
- Charlotte de pommes* is apple Charlotte. If pineapple jam is mixed with the apple marmalade it is called *Charlotte de pommes à l'ananas*.
- Chartreuse de pommes* is a mould ornamentally lined with slices of apples, coloured pink and yellow, and filled with apple marmalade.
- Croquettes de pommes* are pieces of apple marmalade, breadcrumbed and fried.
- Gâteau, or Pain, de pommes à la crème* is a mould of apple marmalade, served with a custard sauce; *à la Russe*, it has whipped cream in the centre, and melted currant jelly round; *aux abricots*, it is covered with apricot marmalade.

- Meringue de pommes à la Portugaise* is a round shell of paste filled with apple marmalade, with half apples on the top, and a well of custard in the centre; spread with orange marmalade, and covered with meringue mixture.
- Min-ton de pommes* is composed of stewed apples with melted currant jelly and wine, garnished with dried cherries.

APRICOTS

Abricots

- à l'Américaine* are cut in halves, stewed, and dressed on croûtes of fried bread; glazed with sugar, and served with custard.
- à la Cécile* are cut in halves, stewed, and put together again, filling the space the stone was taken from with crushed macaroons moistened with liqueur; set in little blocks of lemon jelly coloured green, and garnished with whipped cream and chopped pistachio nuts.
- à la Condé* are stewed, dressed round a mould of rice cream garnished with cherries, angelica, etc., and served with apricot syrup. Apples, pears, peaches, plums, etc., are dressed in this way.
- au riz* are stewed with rice.
- Compote d'abricots* is apricots boiled in syrup. It is also made of green apricots. *À la crème*, it is served with cream or custard.
- Compote d'abricots à la Breteuil* half apricots sprinkled with sugar and broiled, and served with apricot and raspberry syrup.
- Croûtes aux abricots* are fried slices of bread spread with preserved apricots, and served with a syrup of apricots.

- Meringue d'abricots* is apricot marmalade with custard over it, and meringue mixture on the top.
- Pain d'abricots* is a mould of apricot purée ; it is served with cream in the centre.

BANANAS

Bananes

- à la Florence* are dressed in a purée with apricot jam and maraschino, covered with whipped cream, and garnished with chopped pistachios, and tiny pink and white meringues.
- à la Jamaïque* are stewed, and laid on strips of fried bread spread with pineapple jam, and are covered with whipped cream flavoured with ginger brandy.
- à la Mancelle* are cut in slices, moistened with liqueur, and are dressed in a circle, with powdered chestnuts covered with whipped cream and sprinkled with chopped pistachio nuts in the centre.
- au rhum* are stewed, and served with a rum sauce.

BLACKBERRIES

Mûres sauvages

- à la Fête* are dressed in a purée with bread-crumbs, covered with whipped whites of eggs and cream, and garnished with ratafias.
- à la Florida* is a purée of blackberries and apples, covered with a corn-flour custard and baked ; served with cream.
- à la Mathilde* are little moulds of blackberry jelly, served with cream or custard.

- Pain de mûres sauvages à la Métropole* is a mould of blackberries decorated with almonds and dried fruits. This is also made with black currants, or with cherries.

CHERRIES

Cerises

- à la Belle Eugénie* are set in little moulds of lemon jelly, and served in paper cases, garnished with cherries and whipped cream.
- à la Félicité* are set in a border mould with a liqueur-flavoured syrup, the centre filled with whipped cream.
- à la Martinique* are brandy cherries in a syrup flavoured with noyau, served in little cases, with iced cream piled on the top.
- à la Neige* are stewed, covered with custard, and then with whipped whites of eggs.
- en compote* are stewed and served in syrup.

CHESTNUTS

Marrons

- à la Bigarade* are stewed in syrup with orange marmalade, and served with whipped or iced cream flavoured with curaçao.
- à la Chantilly* are powdered chestnuts covered with whipped cream, and decorated with crystallized fruits.
- à la Paysanne* are dressed in a purée with cream, over a purée of apples or apricots, and covered with meringue.
- à la Valentine* are stewed with French plums in syrup flavoured with maraschino, and served in a border of rice cream sprinkled with candied rose leaves and violets.

Gâteau de marrons is a steamed mould of pounded chestnuts with cream, eggs, etc. Balls of this preparation, bread-crumbed and fried, are served as *Croquettes de marrons*.

Groseilles*à la crème*

are stewed with raspberries, and served with cream.

à la Juliano

is a mould of a purée of currants with sago.

en turban

is a border mould of currant jelly, served with a compote of currants and raspberries in the centre.

Cassis*à la Reine*

are black currants dressed in a purée with cream, covered with crushed macaroons, and sprinkled into chopped pistachio nuts.

Pain de cassis

is a mould of black currants; it is served with cream or custard.

DAMSONS**Prunes de damas***à la Danoise*

is a compote of damsons in syrup, flavoured with liqueur, and served in a border of iced cream.

au riz

are stewed, and served with rice.

meringuées

are served in a border of rice, covered with meringue.

Pain de prunes de damas

is a mould of damson cheese or marmalade.

DATES AND FIGS**Dattes***à la Thérèse*

is a mould of dates, covered with whipped cream and decorated with dried cherries, angelica, and crystallized violets.

- Compote à la Sarde* is composed of green figs covered with milk which has been boiled to a custard, and baked.
- Compote de figues à la crème* is stewed figs served with cream.
- Gâteau de dattes, or figues* is a mould of dates or dried figs. Prunes are dressed in the same way.
- Macaronade à l'Algérienne* is composed of dates stewed in claret, in layers with macaroons, covered with a liqueur-flavoured custard and whipped cream.

GOOSEBERRIES

Groseilles vertes

- à l'Arcadie* is a purée of green gooseberries covered with custard, then with crushed ratafias, and whipped cream piled on the top.
- à la Royale* are little round moulds of gooseberry cream, served on rings of cake, decorated with whipped cream, candied orange flowers and chopped pistachios.
- à la Saint-Honoré* are stewed, and dressed in a round case of pastry, covered with cream, with a border of balls of choux paste. Cherries or any other fruit may be dressed in this way.
- Crème de groseilles vertes* is green gooseberry fool; *à la Suisse*, it is served with sponge cakes.
- Gâteau de groseilles* is made of gooseberries with bread-crumbs, butter, sugar and eggs, baked in a mould, and served with gooseberry cream sauce.

MELON

Melon

à la Condé

is peeled, cut in long slices, and arranged round a pyramid of rice cream sprinkled with chopped pistachio nuts and decorated with dried cherries and angelica.

à la Dominique

is peeled, a slice cut off the top and the seeds scooped out; it is soaked with hot ginger syrup, and served cold with the syrup, and the centre filled with whipped cream with slices of preserved ginger. Pineapple may be substituted for ginger.

à l'Orientale

is peeled, cut in horizontal slices, sprinkled with sugar and liqueur, put together again and iced.

à la Russe

is peeled, the seeds scooped out, and the space filled with iced cream, which is piled on the top and decorated with candied orange flowers and violets.

en compote

is cut in pieces, and dressed in a liqueur-flavoured syrup.

ORANGES

Oranges

à la Fleurette

are small oranges stewed in syrup, opened out, and the centres filled with whipped cream, and sprinkled with chopped pistachio nuts.

Charlotte aux oranges

is an orange Charlotte, made like apple Charlotte.

Compote d'oranges à la Française

is a compote of oranges in syrup with shreds of the peel.

Croquantes d'oranges à la crème

is a mould lined with divisions of oranges crystallized in boiled sugar, and filled with cream.

Mousse aux oranges is orange sponge—the juice whipped to a sponge with whites of eggs, sugar and gelatine.

Salade aux oranges is made of slices of oranges with wine and raisins, garnished with angelica, etc.

PEACHES

Pêches

à la Colbert

are half peaches, the centres filled with rice cream, coated with apricot sauce, and then with crushed macaroons, fried, and served on rounds of fried cake with apricot sauce poured over them.

en surprise

are stewed peaches served in little cases, covered with cream.

Chartreuse de pêches

is a mould ornamentally lined with pieces of peaches, and filled with peach marmalade.

Compote de pêches

is a compote of peaches boiled in syrup. They are also dressed in the same way as apricots.

PEARS

Poires

à l'Allemande

are stewed pears.

à la crème de vanille

are stewed, cored, and the centres filled with vanilla cream, and sprinkled with chopped and baked almonds.

à l'Impératrice

are stewed in syrup flavoured with rum, and served with whipped vanilla cream in the centre of the dish.

à la Victoria

are stewed, and served on a border of sponge cake custard coloured red.

Poires

- au vin de Bordeaux.* are stewed in claret.
- en surprise* are halves of stewed pears imitating cutlets, with a strip of angelica for a bone, on a jelly border, with chopped fruit and cream in the centre like a vegetable mayonnaise.
- Charlotte de poires* is made like apple Charlotte with pears.
- Compote à la Normande* is a mould of pears stewed in cider. Slices of fried bread spread with this compote are called *Croûtes à la Normande*. They are dressed in a circle, with the syrup of the pears with wine in the centre.
- Compote de poires au riz* is stewed pears served with a border of rice.
- Croûtes de poires à la Parisienne* is a border of stewed pears on croûtons, with a macédoine of fruit in the centre.
- Timbale de poires* is stewed pears in a case of pastry, covered with apricot marmalade.
- Pears may be dressed in many of the ways given for apples.

PINEAPPLES**Ananas**

- à la Frivolité* is a purée of pineapple with cream flavoured with liqueur, in a case of puff pastry, covered with meringue and baked.
- en compote* is cut in chunks, and stewed in syrup.
- Croûtes à l'ananas* are slices of stewed pineapple on rounds of fried cake, masked over with apricot sauce, and garnished with whipped cream and dried cherries.

Pain d'ananas à la Royale is a mould of pineapple purée, set in jelly, and garnished with whipped cream.

PLUMS AND PRUNES

Prunes

- à l'Américaine* are layers of plums with sugar, and of buttered toast, baked, and served cold with whipped and flavoured cream piled on the top.
- à la Victoria* are stewed in a syrup flavoured with rum, and served with iced vanilla cream in the centre of the dish.
- au riz* are stewed plums, or prunes, with rice.
- en macaronade* are stewed in a liqueur-flavoured syrup, and served in a border of macaroons moistened with the liqueur.
- Gâteau, or Pain, de Mirabelles* is a mould of Mirabelle plum marmalade.

Pruneaux

- à la Bergen* are French plums, steamed in a mould with custard, and layers of crushed ratafias and chopped almonds, served with a wine sauce.
- à la chasseur* are stewed French plums preserved in cherry brandy; they should be served in little cases with whipped cream piled on the top.
- à la gelée* are stewed in sugar and water, and set in a mould with port wine added to the juice.
- Meringue de prunes* is stewed plums or prunes, covered with custard, and then with meringue, and baked.
- Pain de prunes à la crème* is a mould of stewed prunes, served with whipped cream in the centre.

RASPBERRIES

- Framboises**
à la Bagatelle are layers of raspberries and of sponge biscuits, covered with a lemon custard, and then with a whip of whites of eggs and sugar.
- à la Britanique* are dressed with syrup in little cases, with whipped cream piled on the top, coloured red, white and blue.
- en mousse* is a purée of raspberries, whipped with whites of eggs, and served in custard glasses.
- Meringue à la Mont-Ida* is crushed raspberries covered with cream and then with meringue.
- Turban de framboises* is a border mould lined with raspberries in lemon jelly, filled with raspberry cream, and served with a compote of raspberries in the centre.

STRAWBERRIES

- Fraises**
à la Chantilly are strawberries with whipped cream.
- à la Fantaisie* are dressed in a thick syrup on rounds of cake moistened with wine, covered with whipped cream, and decorated with candied violets, orange flowers, and rose leaves.
- en casserole à la crème* are dressed in custard glasses with a liqueur-flavoured syrup, and a sauce of whipped cream with lemon jelly and flavouring is served with them.
- Bagatelle aux fraises* is composed of sponge cakes soaked with wine, covered with strawberries and then with whipped cream.

- Chartreuse de fraises* is a mould lined with strawberries and filled with crushed strawberries and cream. This is also made with raspberries and other fruit.
- Crôutes aux fraises à la Bellerive* are strawberries spread on buttered buns.
- Gâteau de fraises à la St. Georges* is made of mashed strawberries with yolks and whipped whites of eggs, baked in a mould lined with paste, covered with maraschino icing, and decorated with strawberries and whipped cream.
- Moscovite de fraises* is a strawberry cream with small whole strawberries in it ; it may be iced, or set in a mould.
- Turban de fraises à la Maltaise* is a border mould of strawberries, with iced pineapple cream in the centre.

VARIOUS

- Chartreuse de fruits* is an ornamental mould of fruit.
- Compote à l'Ambrosie* is composed of layers of slices of oranges, slices of pineapple and desiccated cocoanut, with sugar, brandy and maraschino, covered with whipped cream flavoured with maraschino.
- Compote à la Russe* is layers of slices of pineapple, pears and apples, with a syrup flavoured with kirsch.
- Croûtes aux brugnonns, reines-Claudes, etc.* are little patties of fried bread filled with compote of nectarines, green-gages, or other fruit, and the syrup poured round.
- Croûtes aux fruits* are fried slices of bread or cake, spread with various preserved fruits, and served with a fruit syrup.

- Gâteau de fruits* is a mould of any kind of fruit ; *à la crème*, it is served with cream or custard ; *à la Metropole*, it is decorated with cherries or other dried fruits ; *à la Royale*, it is set in a mould lined with jelly, and is served with cream.
- Macédoine de fruits* is composed of mixed fruits in syrup. *Au citron*, it is flavoured with lemon ; *en gelée*, it is set in a mould of jelly.
- Pilau de fruits* is a compote of mixed fruits in syrup flavoured with ginger and spice, in a border of rice that has been dressed in a similarly flavoured syrup and granulated, and the syrup is poured over all.
- Timbale de fruits à la Parisienne* is composed of mixed fruits in a mould of jelly, flavoured with liqueur ; served with a fruit macédoine.

Compotes can be made of any fruit, but soft, ripe fruit requires no cooking if boiling syrup is poured over it.

CREAMS

- Bavaroise**
- à la Ceylon* is a chocolate custard, set in a mould lined with a mottled pink and white cream, flavoured with lemon and liqueur.
- à la Czarina* is a vanilla custard with chopped almonds, flavoured with brandy and maraschino.
- à la Mont-Ida* is a raspberry custard.
- à la Princesse* is an almond custard, set in a mould lined with jelly, and decorated with dried fruits.
- au café* is coffee custard.

Bavaroise*aux pistaches*

is made of pounded pistachio nuts and almonds, with custard and cream, coloured green; sprinkled with chopped pistachio nuts.

aux poires

is a custard made of a purée of pears, with eggs and cream.

aux pommes

is made in the same way with apples.

glacée

is iced Bavarian cream or custard.

glacée à la vanille

is iced vanilla cream or custard.

Biscuits à la crème

is a rich frothy cream baked in small paper cases.

Blancmanger*à la vanille*

is blancmange flavoured with vanilla; *au marasquin*, it is flavoured with maraschino; *aux amandes*, with pounded almonds.

Bombe*à la Bertel*

is a bombe mould of alternate layers of strawberry and of ginger cream ice.

à l'Empire

is a mould of gooseberry cream ice, with chopped and baked almonds, and dried cherries.

à la Violette

is made of pounded fresh violets with whipped cream, iced in a mould, and garnished with candied violets.

glacée

is made of yolks of eggs with cream and flavouring syrup, iced in a round bombe mould.

**Cartouches de M.
de Cupidon**

are made of vanilla cream ice in the shape of cartridges, the centres filled with chocolate.

Charlotte*à l'Alexandra*

is a mould lined with strips of Genoese or almond pastry, and filled with a chocolate custard, and is served with apricot sauce.

à la Médicis

is a mould lined with sponge biscuits, filled with chocolate cream ice, and garnished with crystallized fruits.

Charlotte

- à la Plombières* is filled with a cream ice with whipped cream, ground almonds, and chopped crystallized fruits.
- à la Princesse* is filled with vanilla cream with dried fruits, and is decorated with pink and white icing.
- à la Suisse* is filled with a coffee custard, and garnished with whipped cream.
- aux fraises, etc.* is a mould lined with strawberries or other fruit, and filled with maraschino cream.
- Prussienne* is a mould with half an inch of red jelly at the bottom, lined with finger biscuits, and the centre filled with Bavarian cream.
- Russe* is a mould lined with sponge finger biscuits, and filled with vanilla or other flavoured cream.
- Corbeille à la Chantilly* is a shape of macaroons filled with whipped cream and preserved fruits.
- Corbeilles à la Bacchus* are basket shapes of almond paste, filled with brandy cherries and whipped cream; the handles formed of angelica.
- Crème**
- à l'ananas* is pineapple cream.
- à l'Antoinette* is a custard with preserved ginger and cherries, set in a mould lined in divisions with chopped pistachios and white cream, and grated coconut and chocolate cream; served with a macédoine of fruit.
- à la Bavaroise* is a mould of whipped cream, with a liqueur or other flavouring. Served with stewed fruit or a syrup of fruit, it is called *Bavarois aux fruits*.
- à la Cèlestine* is a mould lined with strawberries and filled with any kind of cream.

Crème

- à la Chantilly* is made of whites of eggs and cream, with sugar and flavouring.
- à la Clermont* is a vanilla cream set in a mould lined with jelly, and decorated with little shapes of red, white and green jelly, and chopped pistachio nuts.
- à la Flamande* is made of cream, yolks of eggs, and arrowroot, with whipped whites of eggs and madeira.
- à la gelée* is a mould of whipped jelly and cream.
- à la Hollandaise* is made of yolks of eggs and white wine, with whipped cream.
- à l'Italienne* is made of cream and custard with curaçao, dried cherries and candied peel.
- à la Marguerite* is a chocolate custard covered with meringue; served with a sweet sauce. It is usually dressed in little moulds as *Petites crèmes*.
- à la Narcisse* is a mould of custard whisked to a sponge, with crystallized fruits cut in small pieces, garnished with whipped cream.
- à la Romaine* is a mould of custard with chopped and baked almonds, and whipped cream.
- à la Séville* is a cream made with orange marmalade passed through a sieve, and flavoured with curaçao.
- à la Suisse* is vanilla cream over sponge cakes.
- à la Vénus* is a mould of custard flavoured with rum, decorated with preserved ginger, and served with a ginger custard.
- à la Vienne* are little hollow moulds lined with jelly, and filled with layers of red, white, brown and green cream; the hollows filled with whipped cream. They are usually served as *Petites crèmes*.

Crème

- à la Victoria* is a strawberry cream, flavoured with maraschino.
- au café* is coffee cream.
- au caramel* is a custard of cream and eggs with burnt sugar.
- au chocolat* is chocolate cream.
- au marasquin,*
au noyau, au
ponche are respectively flavoured with maraschino, noyau and punch.
- aux abricots* is apricot cream.
- aux fleurs*
d'oranger is made of fresh orange flowers boiled in cream.
- aux mille fruits* is made with preserved strawberries, raspberries, apricots, plums and other fruits.
- d'amandes* is almond cream.
- de fraises* is strawberry cream.
- de framboises* is raspberry cream.
- de gingembre* is made with ginger, and pieces of preserved ginger.
- de groseilles vertes* is green gooseberry cream.
- de marrons* is chestnut cream.
- d'oranges* is orange cream.
- d'orge, de riz, de*
tapioca are barley, rice and tapioca creams.
- de pain bis* is brown-bread cream.
- de thé* is tea cream; *de thé vert* is made with green tea.
- de velours* is made of cream and white wine, with sugar and lemon.
- de vierge* is made of cream with pounded almonds, flavoured with lemon or vanilla.
- di lèche* is a custard poured over ratafias sprinkled with liqueur or brandy.
- fouettée de fraises,*
or Mousse aux
fraises is whipped strawberries and cream; *de framboises* — whipped raspberries and cream.
- frite au chocolat,*
etc. is chocolate or other cream, cut in pieces, breadcrumbed and fried.

Crème

- glacée à la Royale* is a mould of layers of pink and white cream ice, with crystallized fruits and French plums.
- glacée à la Vierge* is made of whites of eggs, whipped cream and syrup, with liqueur or other flavouring, and iced.
- glacée de Plombières* is a vanilla cream ice, with pounded almonds and whipped cream. It is not iced in a mould, and is served with apricot jam.
- glacée en mascarade* is a mould of any kind of cream ice, covered with a meringue of whites of eggs and sugar, and browned.
- Glaces au four* are small pieces of cream ice, folded in paste and baked.
- Lait caillé* is junket; *à la Chantilly*, it is covered with whipped and flavoured cream.
- Melon glacé en surprise* is a pistachio cream ice with an orange water ice in the centre, iced in a melon-shaped mould. It can also be made with ginger or pineapple cream ice, and melon water ice in the centre.
- Meringue à la Parisienne* is a pile of rings of meringue preparation, piped with currant jelly in stripes, the centre filled with cream and garnished with strawberries.

Meringues

- à la Chantilly* are meringues filled with whipped and flavoured cream.
- à la crème glacée* are filled with iced cream.
- à l'Italienne* have chopped almonds and candied orange flowers added to the meringue mixture, and are filled with a cream flavoured with orange flowers.
- à la noix de coco* are cocoanut meringues, made with desiccated cocoanut, and filled with cream.

Meringues

au chocolat
aux amandes

are filled with chocolate cream.
are almond meringues, made with chopped or shred almonds, and are filled with almond or praline cream.

aux champignons

are made in the shape of mushrooms, the brown underpart imitated with chocolate. These are often called *Mousserons chocolat*.

aux fraises

are filled with whipped strawberries and cream.

aux pistaches

are sprinkled with chopped pistachio nuts, and filled with pistachio cream.

Moscovite

is a cream ice, or ice pudding, made with the addition of gelatine. It is ice-cold, but not actually frozen.

à la Château-briand

is made of a vanilla custard, with whipped cream and strips of preserved fruits.

à la D'Orléans

is made of an almond custard and whipped cream, with layers of crushed macaroons, and of glacé fruits and candied peel soaked in kirsch, and is served with a syrup flavoured with kirsch and coloured pink.

à la Russe

is made of custard and cream with chopped pistachio nuts, flavoured with kümmel and maraschino, and coloured green; served with an iced whip sauce with champagne.

panaché

is made in layers of creams of contrasting colours.

Mousse

à la Fife

is made of a rich strawberry ice soufflé mixture, covered with an iced cream sauce coloured green and flavoured with maraschino and rum; it is iced in a mould.

Mousse

à la Kaisir is a cream ice soufflé with powdered praline and shred candied peel, flavoured with liqueur, and iced in a mould. Praline is chopped almonds browned in melted sugar.

à la Marie-Anne is a mould of alternate layers of coffee ice soufflé with powdered praline, and of pineapple ice with dried cherries.

à la Princesse is a mould of cream ice soufflé with whipped cream and marrons glacés, flavoured with maraschino.

au caramel is a mould of cream ice soufflé with caramel, flavoured with cognac.

Parfait

à la Bisque is a mould of frothy whipped cream ice with powdered macaroons, flavoured with madeira or sherry.

à la Japonaise is made of brown breadcrumbs, with whipped cream and powdered praline, flavoured with maraschino and iced.

à la Turque is a whipped coffee cream ice flavoured with cognac.

au chocolat is a mould of a whipped cream ice, flavoured with chocolate.

aux cerises is a cherry whipped cream ice with maraschino, served with a compote of cherries.

Petites croquantes are small pieces of nougat; *à la Duchesse*, they are served with whipped cream and garnished with dried fruit.

Petits nougats à la crème are small cases of nougat filled with cream; *à la Chantilly*, with Chantilly cream.

FRITTERS

Beignets

- à l'Allemande* are small round sandwiches of brioche paste and preserve, fried.
- à la bonne femme* are small fried balls of a light batter.
- à la Chantilly* are made of a batter of flour, eggs, cream cheese, sugar and wine.
- à la crème* are custard fritters.
- à l'Espagnole* are small pieces of crumb of French roll soaked in flavoured cream and fried.
- à l'Indienne* are made of flour and eggs, fried in spoonfuls and served with jam.
- à la Noël* are little rounds of plum pudding, dipped in batter flavoured with brandy, and fried; served with a brandy sauce.
- à la Portugaise* are balls of a paste of rice, milk, sugar and eggs, with marmalade in the centre; breadcrumbed and fried.
- à la Princesse* are round pieces of Baba or Savarin paste, dipped in flavoured cream, then in batter, and fried; served with apricot sauce.
- à la Prussienne* are small round sandwiches of puff paste, with apple marmalade, fried.
- à la Romaine* are round pieces of a paste of crushed macaroons with eggs and chopped citron, breadcrumbed and fried, and served with apricot sauce.
- à la Saint-Denys* are cherries stuck on strips of angelica, dipped in batter and fried.
- au riz* are round or oval pieces of a paste of ground rice with milk, eggs, etc., breadcrumbed and fried.
- aux confitures* are small sandwiches of cake and jam, dipped in batter with wine, and fried.

Beignets

- d'abricots à la Chartres* are apricot fritters.
- d'abricots à l'eau de vie* are sandwiches of bread dipped in brandy, and half apricots, fried in batter.
- d'ananas* are pineapple fritters.
- de brugnons* are nectarine fritters.
- de Cintra* are thin round slices of cake soaked in flavoured cream, floured and fried.
- de fleurs de sureau* are fritters of sprigs of elder flowers.
- de fraises à la Dauphine* are strawberry fritters.
- de groseilles à la Dauphine* are currant fritters.
- d'oranges* are orange fritters.
- de pêches à la royale* are peach fritters.
- de pêches au vin du Rhin* are half peaches soaked in Rhine wine, and fried; served in a syrup of the wine with the kernels.
- de poires* are pear fritters.
- de pommes à la Bavarie* are apples soaked in brandy, floured and fried.
- de pommes à la d'Orléans* are apple fritters.
- de pommes en surprise* are apples peeled and cored with the stalks left on, soaked in brandy, filled with apricot jam, dipped in batter and fried.

Beignets soufflés

- à la vanille* are small fried balls of choux paste flavoured with vanilla; *aux fleurs d'oranger*, they are flavoured with orange-flower water.
- à la crème* are served with cream; *au chocolat*, with chocolate sauce; *aux confitures*, with preserve.

Crêpes

- are pancakes. They are also called *Pannequets*.

Crêpes

- à la Bengale* are rice pancakes folded over preserve.
- à la Française* are fried and folded over preserve, or baked and served in a pile, with layers of the preserve between them.
- à la Mancelle* are spread with a purée of chestnuts flavoured with maraschino, and rolled.
- à la Royale* are made with the addition of crushed macaroons and candied orange flowers; they are spread with chocolate or other rich cream, sprinkled with crushed macaroons, piled one on the other, and the whole covered with a meringue of whites of eggs and sugar, and browned.
- au riz* are made of rice with sugar, cream, eggs, etc.
- aux confitures* are spread with preserve and rolled.

JELLIES**Gelée**

- à l'ananas* is a pineapple jelly, with pieces of pineapple in it.
- à la Bacchante* is made with the juice of green grapes and champagne, and is coloured green.
- à la Belle-Alliance* is a maraschino jelly with layers of strawberries and of slices of bananas.
- à la Chartreuse* is flavoured with Chartreuse.
- à la Danoise* is made with claret and raspberry juice, flavoured with brandy.
- à la Duchesse* is flavoured with liqueur, and decorated with shreds of pistachios and cocoanut, etc.

Gelée

- à la Française* is composed of layers of a plain jelly with gold and silver leaf, and of a green jelly flavoured with Chartreuse.
- à la macédoine de fruits* has layers of mixed fruits in a jelly flavoured with maraschino or other liqueur.
- à la Russe* is a mould of jelly whisked to a froth.
- au curaçao, au marasquin, and au noyau* are flavoured with curaçao, maraschino and noyau.
- au jus de grenades* is pomegranate jelly.
- au madère* is wine jelly, made with Madeira or sherry.
- au kirsch, and au ponche* are respectively flavoured with Kirsch and with punch.
- au rhum* is flavoured with rum.
- aux violettes* is made of an infusion of fresh violets in syrup. Jellies of fresh flowers are also made of roses, pinks, jonquils, etc.
- de cassis* is black currant jelly; *à la crème* it is served with whipped cream
- de cerises* is cherry jelly.
- de citron* is lemon jelly.
- de coings* is quince jelly.
- de Dantzic aux fraises* is flavoured with cherry brandy, and has whole strawberries in it.
- de fraises* is jelly coloured red, with whole strawberries in it. If the jelly is flavoured with vanilla, it is called *Gelée de fraises à la vanille*.
- de framboises* is raspberry jelly.
- de marasquin aux abricots* is flavoured with maraschino, and has pieces of apricots in it.
- de mûres* is mulberry jelly.
- de mûres sauvages à la crème* is a mould of blackberry jelly with whipped cream in the centre.
- de nèfles* is medlar jelly.

Gelée

- de noyau aux fruits* is flavoured with noyau, and has pieces of apricots and strawberries, or other fruit, in it.
- d'oranges* is orange jelly.
- de pommes* is apple jelly.
- de prunes* is plum jelly.
- fouettée aux fruits* is whipped maraschino or other jelly, with pieces of apricots, cherries, strawberries, etc., in it.
- mousseuse au cognac* is a mould of jelly whipped with brandy.
- mousseuse aux oranges* is orange jelly whisked to a froth.
- panachée* is a mould of alternate layers of pink and white jelly.
- Petites gelées à la Napolitaine* are creams of various colours set in little moulds of jelly.

PUDDINGS**Bagatelle**

- à l'Espagnole* is composed of layers of sponge cake and preserve, soaked with wine and covered with meringue.
- à la St. Martin* is made of plum pudding, cut in slices, soaked with wine, sprinkled with ratafias, and covered with custard or whipped cream.
- à la Vénitienne* is made of a sponge cake, the centre cut out, filled with layers of mixed fruits in syrup, cake crumbs soaked in wine, and whipped cream coloured pink and green; the whole masked with apricot syrup, decorated with dried cherries, and whipped cream piled on the top.
- aux confitures* is a trifle made of sponge cakes and wine with preserves.
- aux fruits* is trifle made with fresh fruit.

- Crêpe à l'Indienne* is a flat cake of rice, browned on the top, and decorated with preserved ginger, cherries and pistachios.
- Croquettes de riz* are rice croquettes; *de crème de riz*—ground rice; *de semoule*—semolina; *de vermicelle*—vermicelli. They are generally served with a fruit sauce, or *au chocolat* with a chocolate custard.
- Croustade de riz* is a fancy mould of rice, the centre filled with custard.
- Croûtes dorées*, or *Pain perdu* are small shapes of bread or French roll, soaked in flavoured cream, dipped in beaten eggs and fried; served with a fruit or wine sauce.
- Meringue d'oranges*, etc. is a steamed breadcrumb pudding with oranges or other fruit, covered with meringue and browned.
- Petits châteaux au vin* are Castle puddings, served with wine sauce. They may also be served cold, the centres cut out, filled with preserve and cream, and decorated with little handles of angelica, as *Petites corbeilles de fantaisie*.
- Petits Poudings à l'Alexandra** are little sponge cake and custard puddings, decorated with chopped almonds, cherries and angelica; served in an apricot sauce with brandy.
- à la Florida* are little light steamed puddings, garnished with dried cherries and served with a macédoine of fruit.
- Plum Pouding** is plum pudding. A Christmas pudding is called *Pouding de Noël*. Little round blocks of plum pudding, the centres cut out and filled with brandy butter, are called *Puits d'amours à la Noël*.

Pouding*à l'Adolphe*

is a strawberry custard with chocolate cream and sponge cake in the centre, set in a mould lined with jelly and decorated with pistachios and cocoanut.

à l'Alexandra

is a steamed custard flavoured with vanilla. It may be served hot with a whip sauce, or cold with a macédoine of fruit.

*à l'Allemande,**or à la Viennoise*

is a steamed pudding of bread cut in dice, candied peel, raisins, caramel custard, and wine; served with whip sauce.

à l'Ambassadrice

is a rich custard flavoured with Kirsch, set in a mould with layers of strawberries; served with a strawberry syrup flavoured with Kirsch.

à l'ambre

is Amber pudding—a purée of apples or other fruit, with yolks of eggs, baked in a dish lined with paste, and covered with meringue.

à l'Antoinette

is a cold custard pudding with layers of preserved cherries, served with a syrup flavoured with maraschino.

à l'ananas

is pineapple pudding. Whip sauce with the pineapple syrup is served with it.

à l'Autrichienne

is a rich raisin and marmalade pudding with brandy, boiled, and served with an orange brandy custard.

à la Baronne

is a boiled pudding of suet, raisins, flour and milk.

à la Berkeley

is a suet pudding flavoured with lemon, served with a rum custard.

*à la Chancelière,
or de Cabinet*

is Cabinet pudding. This is also iced and served as *Pouding glacé à la Chancelière*.

Pouding

- à la Clarence* is a sponge cake and custard pudding with brandy, steamed in a mould decorated with dried fruits or sweetmeats.
- à la Cowley* is a steamed pudding of mashed potatoes, almonds, sugar, eggs, etc. ; it is served covered with whip sauce.
- à la Crécy* is carrot pudding—a boiled pudding of chopped carrots, mashed potatoes, suet, flour, raisins and candied peel.
- à la crème* is custard pudding.
- à la crème de riz* is a ground rice pudding.
- à la Diplomate* is a rich custard with dried fruits, set in a mould lined with jelly.
- à la D'Orléans* is a cold custard with crushed macaroons and chopped candied peel.
- à la Duchesse* is a boiled pudding of suet, bread-crumbs, ratafias, candied peel and eggs, served with a sauce made of raspberry jam with liqueur.
- à l'Espagnole* is a sponge cake and custard pudding steamed in a mould lined with French plums.
- à la Française* is a breadcrumb pudding, covered with jam, and then with a whip of whites of eggs and jam.
- à la Genevoise* is a baked apple and rice pudding.
- à la Gitana* consists of layers of bread and jam, with yolks of eggs and brandy, baked in a mould.
- à l'Impériale* is a steamed pudding in suet crust, with layers of apricot jam, prunes or French plums, honey, and suet paste ; served with a sweet sauce.
- à l'Impératrice* has layers of rice and jam, with custard, baked in a dish lined with paste.

Pouding*à l'Indienne*

is a sponge cake and custard pudding with ginger and slices of preserved ginger, and a ginger and brandy sauce.

à l'Italienne

is a macaroni and marmalade pudding.

à la Jamaïque

is a steamed ginger soufflé with preserved ginger cut in dice, served in a lemon sauce with ginger syrup and rum.

à la Jubilé

is a steamed breadcrumb and jam pudding, served with wine sauce. Made with raspberry or strawberry jam, it is sometimes called *Savarin à la Nelson*.

à la Kaisir

is a rich almond custard steamed in a mould decorated with citron, etc.

à la Kirsch

is a light steamed pudding with dried cherries, served with a whip sauce made with cherry brandy or Kirsch.

à la Londonderry is a light cake in slices, with apricot jam between, soaked with liqueur-flavoured custard and steamed; sprinkled with chopped almonds, and served in an apricot sauce with brandy.

à la Louise

is a steamed pudding of cake and custard, with dried cherries, decorated with whipped cream coloured pink, and chopped pistachios and cocoanut.

à la marmelade

is marmalade pudding served with marmalade sauce.

à la Metropole

is composed of layers of sponge cake, jam and custard, baked in a dish lined with paste, and covered with meringue.

à la Mousseline

is a very light steamed pudding of lemon, sugar, butter and eggs, served with a sweet or whip sauce.

Pouding

- à la Nesselrode* is an iced pudding, made of a rich custard, with a glacé fruit, flavoured with liqueur. It is often made with chestnut cream.
- à la Newcastle* is a bread and custard pudding steamed in a mould lined with dried cherries.
- à la Norvégienne* is a mould of sago and fruit purée.
- à la Portland* is a rich boiled pudding of brown breadcrumbs, suet, chopped apples, ginger and dried fruits; served with a brandy whip sauce.
- à la Princesse* is an almond custard pudding with sponge cake, steamed in a mould decorated with dried cherries and sultanas, and served with a compote of fruit, or a rich custard.
- à la Reine Marguerite* is a rich custard with raisins, citron and preserved ginger.
- à la St. Georges* is a steamed pudding of biscuit crumbs, suet, butter, sugar and eggs, with dried apricots, flavoured with liqueur, decorated with dried cherries, and served with apricot sauce.
- à la St. Martin* is a boiled pudding of mincemeat with rice and eggs, served with burnt brandy sauce.
- à la Saxe Gotha* is a light breadcrumb pudding flavoured with almonds, baked over stewed fruit.
- à la Saxonne* is a steamed brown breadcrumb pudding with almonds and dried fruits.
- à la Snowdon* is a boiled pudding of suet, breadcrumbs, brown sugar and marmalade.

Pouding

- à la Turque* is a coffee custard, steamed in a pipe mould lined with crushed ratafias, glazed with apricot jam, and served with dried cherries in the centre, and apricot sauce.
- à la vanille* is a light steamed pudding flavoured with vanilla.
- à la Vénitienne* is a cold custard and sponge cake pudding with layers of preserved fruits, set in a mould lined with jelly and decorated with fruit.
- à la Victoria* is a steamed pudding of flour, bread-crumbs, dried cherries, candied peel, cream, eggs and brandy; served with whip sauce. Another pudding of the same name is vanilla custard, served with a compote of fruit in syrup.
- à la Wellington* is composed of rolled pancakes set upright round a mould, the centre filled with a lemon custard; it is steamed, and served with a compote of fruit.
- au bien-venu* is a steamed pudding of suet, bread-crumbs, chopped almonds and candied peel, sugar, eggs and milk.
- au biscuit de Savoie* is a sponge cake with brandy, steamed in a mould with custard and dried cherries.
- au caramel* is a custard pudding steamed in a mould lined with burnt sugar. It is usually served cold, with burnt sugar sauce, or with burnt brandy and sugar.
- au chocolat* is chocolate pudding. It may be steamed or baked.
- au citron* is lemon pudding.
- au gingembre* is ginger pudding.
- au macaroni* is macaroni pudding.

Pouding

- au miel* is a boiled pudding of damsons or cherries, with breadcrumbs, butter, eggs and honey.
- au pain* is bread-and-butter pudding. Another bread pudding is made of breadcrumbs, with milk, eggs, sugar and lemon peel.
- au pain bis* is brown-bread pudding.
- au Paradis* is a steamed breadcrumb and apple pudding with brandy.
- au riz* is rice pudding; *au sagon*—sago; *à la semoule*—semolina; *au tapioca*—tapioca; *au vermicelle*—vermicelli. These puddings when steamed are often called *Gâteau* instead of *Pouding*. *À la Française*, they are served with a fruit sauce.
- aux abricots* is made of breadcrumbs, cream, sugar, yolks of eggs and apricots, baked in a mould lined with paste.
- aux amandes* is almond pudding.
- aux figues* is fig pudding—a boiled mould of dried figs, suet, milk, eggs and breadcrumbs. *Aux dattes*, is made in the same way with dates; *aux raisins*, with raisins.
- aux groseilles* is made of a purée of gooseberries, with breadcrumbs and eggs, baked in a mould lined with paste.
- aux marrons* is a steamed pudding of pounded chestnuts with butter, milk, eggs and sugar. It is served with apricot syrup or jam.
- aux noix de coco* is cocoanut pudding.
- aux oranges* is an orange pudding, baked or boiled.

Pouding*aux pommes*

is an apple pudding of alternate layers of breadcrumbs and stewed apples. It can be baked or steamed. With the addition of powdered ginger and spice it is called *Pouding de pommes au gingembre*; with ginger syrup and pieces of preserved ginger, it is *à l'Indienne*; or with almonds and currants, *à la Suisse*.

aux sultanes

is a light steamed pudding with sultana raisins.

Bakewell

is a batter of eggs, butter and sugar, flavoured with lemon or pounded almonds, over apricot or other jam, baked in a dish lined with paste.

de Mocha

is a steamed mould of sponge cake in crumbs, butter, sugar, eggs and coffee, served with a coffee custard sauce.

de neige

is a breadcrumb and jam pudding, covered with whipped whites of eggs.

glacé à l'Américaine

is a border mould of damson water-ice, with a walnut cream ice piled in the centre, and an iced custard sauce flavoured with rum.

glacé à la Carême

is an iced pudding made of a purée of apples with cream, chopped almonds and citron, raisins and cherries, flavoured with curaçao and maraschino.

glacé à l'Éloïse

is a mould lined with whipped cream, and filled with custard and stewed cherries; iced, and served with custard over it.

Pouding

- glacé à la Favorite* is an iced pudding made of a custard of eggs and cream, with maraschino, crushed ratafias, powdered praline, and crystallized fruits. It is served with a hot champagne sauce coloured pink.
- glacé à la Noël* is a chocolate cream, with chopped almonds, raisins, currants and candied peel; iced in a pudding mould, and served with a sprig of holly stuck in the middle, and a sauce of burning brandy.
- glace à la Parisienne* is an almond cream, iced, and served with a compote of apricots flavoured with noyau.
- glace à la Portugaise* is a rice cream flavoured with strawberry juice or syrup, iced, and served with a strawberry cream sauce.
- glacé Prince de Galles* is a strawberry cream, iced, and served with a macédoine of fruit in syrup flavoured with liqueur.
- panaché au chocolat* is a steamed pudding of layers of a chocolate cake, and of a plain light cake, with custard; served with a fruit sauce.
- soufflé* is a very light steamed pudding; it is served with wine or marmalade sauce, or with a syrup of fruit. Served with stewed fruit, it is *aux fruits*.
- Quenelles à la crème* are small quenelles of a paste of flour, cream, eggs, sugar and flavouring. They are also made *à la semoule*, with semolina.
- Riz**
- à l'Impératrice* is a rice cream served with a compote of fruit.

Riz

- à la Parisienne* is a rice cream set in a mould lined with jelly, and decorated with angelica and dried cherries, served with a compote of fruit in the centre covered with whipped cream.
- meringué* is rice dressed with cream, sugar and whipped whites of eggs, sprinkled with sugar, and baked.

Soufflé

SOUFFLÉS

- à la crème* is a soufflé made with the addition of whipped cream. Baked in small paper cases, it is called *Biscuits soufflés à la crème*.
- à la vanille* is a soufflé flavoured with vanilla.
- au café* is flavoured with coffee; *au café vierge*, with green coffee.
- au chocolat* is flavoured with chocolate.
- au citron* is flavoured with lemon.
- au gingembre* is flavoured with preserved ginger.
- au marasquin* is flavoured with maraschino.
- au pain bis* is made with brown breadcrumbs.
- au riz* is a rice soufflé flavoured with lemon or vanilla; *au tapioca*, is made in the same way with tapioca.
- aux abricots, etc.* is made with the addition of stewed apricots or other fruit.
- aux amandes* is flavoured with pounded almonds.
- aux confitures* is made with preserve.
- aux fleurs d'oranger* is flavoured with candied orange flowers, or orange flower water.
- aux macarons* is made with the addition of crushed macaroons.
- de framboises à la Parisienne* is a raspberry soufflé with whole raspberries in it; an iced purée of raspberries is served with it.
- frappé à la Marguerite* is an iced strawberry soufflé flavoured with maraschino, and has a layer of currant jelly on the top.

Soufflé

- glacé à l'Alexandra* is composed of a layer of apricot sorbet between two layers of chocolate cream ice, garnished with crystallized apricots.
- glacé à la Napolitaine* is an iced orange soufflé, flavoured with maraschino or other liqueur, and coloured pink, green and white; iced in layers of the different colours, the top sprinkled with crushed ratafias, and decorated with dried fruits.
- glacé à la Princesse* is an iced apricot soufflé flavoured with maraschino.
- glacé à la St. Georges* is a strawberry iced soufflé, with a maraschino ice piled on the top, garnished with strawberries.
- glacé à la Vénus* is alternate layers of iced soufflé flavoured with rum, and of ginger iced soufflé, garnished with preserved ginger.
- glacé à la Victoria* is a rich iced soufflé, flavoured with liqueur and coloured green, with a macédoine of fruit in the centre.
- glacé à la Violette* is made of crushed crystallized violets with custard and whipped cream, iced, and sprinkled with crystallized violets.
- glacé au curaçao* is an iced soufflé flavoured with curaçao; *au marasquin*, with maraschino.
- glacé aux fraises* is an iced strawberry soufflé. Iced soufflés may be made with any fruit, or flavoured with chocolate, coffee, etc., and are named accordingly. Iced in a mould instead of a soufflé dish, they are called *Mousses*, or in little cases, *Biscuits glacés*, *aux pêches*, etc. Other *Mousses* are given among the creams.

Soufflé*glacé panaché*

is composed of alternate layers of coffee and of strawberry iced soufflé; or of any other two ices of contrasting colours, that are suitable for combination.

*Petits soufflés, or
Biscuits soufflés*

are soufflés dressed in small paper cases.

*Petits zéphyr
aux fruits*

are little fruit soufflés.

CHAPTER X
SAVOURY ENTREMETS
OF CHEESE

- Aigrettes au Parmesan* are made of a light cheese paste, fried in spoonfuls.
- Ballettes de fromage* are small balls of cheese paste, breadcrumbed and fried.
- Beignets, or Fritot, de fromage* are cheese fritters.
- Biscuits au fromage* are cheese biscuits.
- Bonne-bouche à la Galloise, or Crème de Galles* is Welsh rare-bit, or toasted cheese. Made with the addition of chopped gherkin, and served on pieces of buttered toast, with little rolls of fried bacon on the top it is *à l'Américaine*, or without the bacon, *à l'Irlandaise*.
- Bouchées de fromage* are very small patties of puff pastry with cheese, filled with small dice of cheese in cheese sauce. These are often called *Croustades à la Milanaise*; *à la Napolitaine*, little bits of macaroni are substituted for the dice of cheese.
- Brioche au fromage* are small cakes of brioche paste with grated Parmesan and dice of Gruyère cheese.
- Canapés au fromage* are dissolved Parmesan on round slices of fried bread.
- Cannelons de fromage* are little rolled wafers of cheese pastry. They may be filled with whipped cream.

- Crème de fromage* is a cheese cream or custard. It is usually served as *Petites crèmes*.
- glacée* is an iced cheese cream, served in little paper cases.
- Crêpes de fromage* are very small cheese pancakes.
- Croûtes au fromage* are composed of grated cheese with butter, breadcrumbs and yolks of eggs, spread on pieces of toast and browned.
- Diablotins au Gruyère, or au Parmesan* are little fried balls, the size of chocolate drops, of a light paste with grated Gruyère or Parmesan cheese.
- Éclairs au Parmesan* are made of choux paste with grated cheese, baked in finger-shaped pieces, and filled with savoury cream. They are sometimes called *Éclairs à la Palmerston*. Filled with anchovy cream, they are *Éclairs aux anchois*.
- Fondue**
- à la Napolitaine* is a cheese fondu with short pieces of macaroni in it, baked in a soufflé dish or paper case.
- à la Savarin* is composed of buttered eggs with cream and grated cheese, piled on croûtes of fried bread.
- au Parmesan* is a cheese fondu. It may be served in little cases.
- Kluskis au fromage à la crème* are little poached rolls of a paste of cream cheese, butter, eggs and breadcrumbs; served with black-butter sauce.
- Mousse au fromage* is a cheese soufflé mixture with whipped cream, steamed in a mould.
- Pailles au Parmesan* are cheese straws.
- Pailles à la Sefton* are made of puff paste with grated Parmesan.
- Petites caisses de fromage* are little cases filled with toasted cheese.

- Petits choux au fromage* are fried balls of choux paste with cheese ; *à la Vienne*, they are filled with a cheese custard.
- Petits fleurs de fromage* are cheese tartlets.
- Petits fromages aux anchois* are little creams of cheese with anchovy.
- Petits pains de fromage* are little cakes of flour, butter and grated cheese.
- Pyramides au Parmesan* are made of whipped cream with grated cheese piled on cheese biscuits. Covered with a savoury meringue they are called *Meringués de fromage*.
- Quenelles de Parmesan* are cheese quenelles, served with a cheese sauce.
- Ramequins* are made of milk, flour, eggs and grated Parmesan, baked in paper cases.
- à la Genevoise* are made of grated cheese with cream, baked on slices of bread.
- à la Raymond* are made with Gruyère cheese, and are baked in small lumps.
- à la Sefton, or au feuilletage* are small shapes of puff pastry with grated cheese.
- Ronds au Parmesan* are fried rings of a cheese batter.
- Salade au fromage* is composed of beetroot and celery with a cheese Mayonnaise sauce, garnished with small salad and hard-boiled egg.
- Soufflé au Parmesan* is a cheese soufflé. As *Petits soufflés*, it is served in small paper cases. Little steamed soufflés are sometimes called *Zéphyrus de fromage*.
- Soufflé glacé au Parmesan* is an iced cheese soufflé.
- Talmouses à la Saint-Denys* are biscuits of flour, cream curds, cheese, butter and eggs.

Talmouses, or *Tart-lettes*, *à la Sefton* are tartlets of cheese pastry filled with a cheese custard.

Timbale à la Diable is a mould of layers of rice with grated Parmesan and custard, with alternately slices of ham and of Gruyère cheese between the layers of rice; it is baked or steamed, and served with white Indian sauce.

OF FISH

Anchois

- à la Colmar* are fillets of anchovies on croûtes of fried bread, garnished with anchovy cream, and yolk and white of hard-boiled egg.
- à la St. Augustine* are anchovy creams set in little moulds of aspic.
- à la Soubise* are anchovies laid on croûtes of fried bread thickly spread with soubise sauce with grated cheese, covered with the sauce and served very hot.
- à la Toscane* are devilled anchovies, served very hot on buttered croûtes, sprinkled with chopped olives.
- farcis* are boned, stuffed, dipped in batter and fried.
- Allumettes d'anchois* are strips of anchovies wrapped in paste and fried.
- Canapés aux anchois* are round slices of fried bread with chopped anchovies, capers, yolk and white of egg, arranged on them separately in quarters.
- Crèmes aux anchois glacées* are little moulds of iced anchovy cream. They may be served with a little ball of caviar on the top of each mould.

Croûtes aux anchois are croûtes spread with anchovy butter or paste. They may be garnished with chopped parsley and hard-boiled egg, or with fillets of anchovy. *À la Française*, they have a stuffed olive in the centre.

Diablotins à Cheval are fillets of anchovies, seasoned with cayenne and lemon juice, wrapped in slices of bacon, broiled, and served on toast.

Petits nids aux anchois are egg shapes of anchovy cream served in little nests of pastry, garnished with sprigs of parsley, etc.

Talmouses aux anchois are tartlets made of anchovy pastry, filled with cheese, or anchovy, cream.

Many of the savouries of cheese that have been enumerated are also made with anchovies, such as soufflés, creams, pancakes, fritters, straws, etc.

Crevettes

à la tartine, or en surprise are shrimps or prawns served in little rolled slices of brown bread and butter, garnished with small salad.

en mascarade are served on croûtes with Mayonnaise sauce, covered with aspic whipped to a froth.

Mousse aux crevettes. is made of whipped cream with pounded shrimps and aspic. It may be set in a mould, or iced.

Rissolettes à la Normande are very small rissoles of shrimps.

Harengs

à la Duchesse are creams of pounded herring, set in little moulds of aspic.

Croûtes à la Yar-mouth are croûtes of fried bread spread with bloater paste.

Croûtes aux harengs are fillets of herrings on croûtes of fried bread.

- Fritot aux harengs* are little fillets of herring fried in batter.
- Pailles à la Yarmouth* are straws of pastry made with bloater paste.
- Paupiettes à la Yarmouth* are fillets of bloaters, stuffed, rolled and served on toast.
- Soufflés à la Yarmouth* are bloater soufflés.

Homard

- à la Duc de York* is lobster cut in dice in a sauce of purée of tomatoes with brown sauce, chutney, curry powder and aspic; served cold in little cases, garnished with whipped cream.
- à la Tartare* is cut in dice and dressed with Tartare sauce in cases of fried bread garnished with watercress.
- Crème de homard glacée à la Diable* is made of a purée of lobster with a rich curry sauce with anchovies, whipped cream and aspic, iced, and garnished with salad.
- Croûtes de homard à la Suède* are croûtes of fried bread spread with chopped lobster in Mayonnaise sauce, and whipped cream coloured with lobster butter piled on the top.

Huitres

- à la Saint-Patrice* are oysters served raw on croûtes spread with bloater roe.
- au caviar* are served on thin slices of lemon spread with caviar, on croûtes of fried bread.
- Anges à Cheval* are oysters wrapped in little slices of bacon, broiled, and served on toast.

Laitances

- à la Diable* is devilled roe. It is served on toast.
- à la Madras* are small pieces of roe, wrapped in little slices of bacon with capers and chutney, and served on toast. Chicken livers are dressed in this way as *Foies de volaille à la Diable*.

Laitances

à la St. James is roe cut in dice, dressed with a white cheese sauce with mustard, tarragon vinegar and little dice of Gruyère cheese, in cases of cheese pastry, covered with whipped whites of eggs.

à la Sefton is dressed in a purée with anchovies, chopped gherkin and whipped cream, piled on croûtes of fried bread, and garnished with water-cress, or small salad.

Luxette

à l'Alexandria are little nest moulds of Luxette with cream and aspic, the centres filled with egg shapes made of hard-boiled yolk of egg with butter, garnished with salad and aspic.

à la Bengal is a cream of Luxette in little rolls of cheese pastry, garnished with whipped cream and chopped parsley.

Crème de luxette à la Normande is a mould, or little moulds, lined with aspic and then with a cream of Luxette, the centre filled with a ragôut of lobster, oysters and mushrooms.

Merluche fumée

à la Cingalèse is flaked dried haddock in a curry sauce, served in cases, garnished with shreds of gherkin and chutney.

Cassolettes aux Indes are small patties of rice filled with devilled dried haddock.

Croûtes de merluche à la Florence are croustades of fried bread filled with finely flaked haddock with white sauce, grated cheese and yolk of egg, flavoured with anchovy, covered with whipped whites of eggs and browned.

- Friantines à la Madras* are little fritters made of curried haddock. Any other fish may be used for these.
- Fritot à la Russe* are fritters made of a cream of haddock or any dried fish, fried in batter.

Sardines

- à la Napolitaine* are sardines laid on finger-shaped croûtes of fried bread spread with a thick tomato sauce with grated cheese, covered with the sauce, and served hot.
- à la Suisse* are fried in batter. They are sometimes called *en fritot*.
- au Parmesan* are laid on strips of buttered toast spread with grated Parmesan. Without the Parmesan, they are called *sur croûtes*; sprinkled with chopped olives, they are *à la Toscane*.
- au Diable* are devilled.
- en papillotes* are boned, stuffed, and broiled in papers.
- farcies* are stuffed, and served on toast.
- Bouchées à la Simla* are sardines steeped in seasoned vinegar, pounded with cheese, and piled on croûtes, garnished with cress.

OF VEGETABLES

Champignons

- à la Marseillaise* are broiled mushrooms served on little cases of fried bread filled with a cream of foie gras.
- à la Moscovite* is a purée of mushrooms with cream and aspic, iced in a mould lined with tomato mayonnaise.
- Biscuits à la Fermière* are broiled mushrooms served on devilled biscuits.

- Croûtes aux champignons* are mushrooms served on buttered croûtes.
- Gelées aux champignons* are little mushroom jellies, garnished with anchovy butter and chopped olives.
- Petites gelées aux fines herbes* are little moulds of aspic with chopped mushrooms and herbs.
- Marrons**
- à la Diable* are roasted chestnuts, devilled, and served in little cases. Walnuts, almonds or raisins may be served in this way.
- en mascarade* are braised chestnuts, coated with a savoury forcemeat, and then half with grated ham and half with grated cheese; served in paper cases, a red and white one in each case.
- Croquettes à la Mancelle* are little croquettes made of chestnuts with white sauce and grated cheese.
- Olives**
- à la Royale* are stuffed olives set in little moulds of cheese custard.
- à la Saint-Augustine* are stuffed with foie gras and set in moulds of aspic.
- au Parmesan* are served on cheese croûtes or biscuits.
- en aspic* are set in a mould of aspic, garnished with hard-boiled egg, etc.
- farcies* are stuffed, and served on croûtes, or on little blocks of bread, garnished with small salad, etc.
- Canapés, or Croûtes, aux olives* are olives served on little croûtes of bread or cheese pastry, garnished with egg, anchovies or capers.
- Soufflés piquants* are little savoury soufflés with chopped olives and herbs. Highly seasoned with cayenne pepper, etc., they are called *Soufflés à la Diable*.

- Pommes**
en kari are curried apples.
- Tomates**
en mascarade are little moulds of rice, the centres filled with a purée of tomatoes ; served with a cheese sauce.
- Pailles à l'Américaine* are straws of pastry made with tomato sauce.
- Pompadours à la Portugaise* are little rolls of cheese pastry filled with tomato cream.

VARIOUS

- Biscuits**
à la Diable are biscuits spread with cheese, mustard, cayenne, etc., and grilled.
- à la Hiacinthe* are minced mushrooms, foie gras and ham, with whipped cream, served on cheese biscuits.
- à la Russe* are biscuits spread with chopped parsley, hard-boiled egg and anchovies, and ornamented with the separate ingredients.
- à la Sicilienne* are cheese biscuits with fillets of anchovy laid crossways on them, served very hot, garnished with watercress.
- à la Véronèse* are spread with anchovy cream, covered with cheese custard, and sprinkled with chopped olives.
- Caisses**
à l'Algérienne are French plums stuffed with foie gras, or other rich forcemeat, served in little cases.
- à la Florence* are little cases filled with a purée of dried haddock covered with a savoury meringue.
- à la Tunis* are dates stuffed with forcemeat and served in cases.

Caisses

à la Westphalie are cases filled with a purée of ham, and garnished with slices of red and white radishes, and chopped parsley.

Canapés

à la Madras are tartlets of cheese pastry filled with curried eggs.

à la Norvégienne are little cases of cheese pastry, filled with a purée of Lax with white sauce and grated cheese.

à la Prince de Galles are very small rolls filled with chopped ham, anchovies, gherkins and truffles, with oil and vinegar; the tops covered with aspic or Mayonnaise sauce.

à Madame are tartlets of anchovy pastry filled with chopped potato in Mayonnaise sauce, garnished with fillets of anchovies, and aspic.

d'œufs are tartlets of cheese or anchovy pastry filled with buttered eggs.

Cornets

à la Maximilien are cornet shapes of cheese pastry filled with tomato Mayonnaise sauce with whipped cream and aspic, and little dice shapes of cucumber and of cheese.

à la Parisienne are cornets of cheese pastry, filled with an iced cream with aspic, dice of foie gras and chopped truffles.

à la Portugaise are made of cheese pastry, and are filled with a purée of tomatoes with aspic, whipped cream, grated cheese and chopped herbs.

à la Vénitienne are made of anchovy pastry, and are filled with a cheese cream with chopped olives.

Crèmes

- à la Béatrice* are little creams of cheese, bread-crumbed and fried.
- à l'Égyptienne* are savoury creams of three different sorts and colours, served in small Neapolitan ice cases, imitating Neapolitan ices. They are often iced.
- à la Richelieu* are little anchovy creams, bread-crumbed and fried, and served with a cheese sauce.
- aux fines herbes* are small moulds of savoury custard with chopped herbs.
- glacées à la Boston* are creams of tomato, iced, and served in little blocks of cucumber, from which the centres have been cut out.
- glacées à la Tartare* are made of Tartare sauce with whipped cream, iced, and served in little cases of cheese pastry.

Croustades

- à la Bohémienne* are cases of cheese pastry, filled with macédoine vegetables, with anchovies and Mayonnaise sauce.
- à la Mancelle* are cases of anchovy pastry filled with a savoury purée of chestnuts, and whipped cream with grated cheese piled on the top.
- à la Versailles* are little soufflés of anchovy in cases of anchovy pastry.
- à la Windsor* are cases of fried bread, filled with a purée of dried haddock and anchovies, covered with a cheese cream.

Crouêtes

- à l'Albert* are crouêtes of fried bread, spread with a mixture of buttered eggs with cheese, and sprinkled with chopped tongue.

Crouêtes

- à la Berne* are crouêtes spread with chopped olives, shallots and parsley, covered with chopped tongue, and have a hard-boiled yolk of egg seasoned with oil and vinegar on each. They are served hot.
- à la Burlington* are spread with minced chicken in Tartare sauce, covered with a slice of tomato, and garnished with cream of chicken, and a stuffed olive in the centre.
- à la Campagne* are garnished with anchovy purée in a rose design, sprinkled with chopped parsley.
- à la Clarence* have little rolls of fried bacon on them, stuffed with chopped ham, anchovy and mushrooms.
- à la Clarisse* are spread with shreds of ham and anchovy, covered with little slices of bacon, and are dipped in batter and fried.
- à l'Écossaise* is Scotch woodcock on toast.
- à la Française* are garnished with rings of anchovy, cheese and parsley butters, with caviar in the centre.
- à l'Indienne* are spread with a highly seasoned mixture of buttered eggs with chopped capers, anchovy, etc.
- à l'Italienne* have slices of beetroot on them and rings of white and yolk of hard-boiled egg, an olive in the centre, with an anchovy curled round it.
- à la Jubilé* have a purée of dried haddock piled on them, with an oyster in the centre covered with the purée.
- à la Marie* are spread with foie gras, garnished with dried cherries stuffed with foie gras, and decorated with whipped cream.

Croûtes

- à la Marjorie* are spread with a purée of dried haddock, and garnished with a hard-boiled egg.
- à la Moscovite* are spread with caviar, covered with Mayonnaise sauce.
- à la Normande* are spread with shrimp paste, and garnished with chopped olives.
- à la Rosamonde* are rolled fillets of anchovies on slices of tomato, garnished with hard-boiled yolk of egg.
- à la Russe* are spread with a cream of horse-radish, and sprinkled with chopped truffles.
- à la Turque* are garnished with a cream or butter of three different colours, such as anchovy butter, green butter, and egg butter, piled on them separately in little heaps, and divided by strips of hard-boiled white of egg.
- à la Véronèse* are anchovy toasts covered with cheese custard and sprinkled with chopped olives.

In addition to these, croûtes may be served *à l'écarlate*, with chopped or grated tongue ; *à la moëlle* with marrow ; *au jambon*, with ham ; *aux champignons*, or *aux épinards*, with a purée of mushrooms or spinach ; and may be garnished with yolk and white of egg, chopped celery, beetroot, parsley, etc. Cheese biscuits are often used for croûtes instead of fried bread.

Macaroni

- à l'Italienne* is macaroni dressed with grated Parmesan, gravy and melted butter.
- à la Milanaise* is dressed with a purée of tomatoes and grated cheese ; garnished with croûtons.
- à la Napolitaine*, or *à la crème* is dressed with grated Parmesan, butter and cream.
- à la Reine* is dressed in a rich cream sauce with chopped truffles.

Macaroni

- à la sauce tomates* is dressed with cream and grated cheese, and covered with tomato sauce.
- au gratin* is dressed with grated cheese and white sauce, sprinkled with bread-crumbs, Parmesan and melted butter, and baked.
- en timbale* is a mould of macaroni dressed with butter and grated cheese.
- Croquettes à la Milanaise* are croquettes of macaroni with grated Parmesan, white sauce, etc.; breadcrumbed and fried. It can also be made into small rissoles or *rissolettes*.
- Petites caisses à la Milanaise* are cases filled with macaroni in a white cheese sauce.
- Timbale de macaroni à la Florentine* is a steamed mould of macaroni dressed with cream and anchovy sauce.

Riz

- à la Diable* is devilled rice.
- à l'Espagnole* is rice dressed with tomato sauce and grated cheese, and garnished with slices of ham.
- à la Florentine* is curried, sprinkled with grated Parmesan, and garnished with shrimps or prawns.
- à la Génoise* is cooked in stock with chopped ham and grated cheese, covered with tomato sauce, sprinkled with grated cheese and baked.
- à l'Indienne* is curried rice. It may be garnished with slices of hard-boiled eggs.
- à la Milanaise* is a mould of rice boiled in broth, with grated Parmesan, etc.
- à la Mustapha* is dressed with melted butter and chopped truffles.
- à la Piémontaise* is dry rice with potato pulp, grated Parmesan, etc., garnished with fillets of anchovies.

Riz

- à la Polonoise* is dressed with slices of fried onion, grated ham and cheese.
- à la Turque* is dressed with melted butter.
- à la Victoria* is cooked with broth, etc., and served with poached eggs and rolls of fried bacon.
- au Parmesan* is dressed in white sauce with grated cheese.
- Ballotines de riz à l'Indienne* are little balls of curried rice, bread-crumbed and fried. Dipped in batter and fried, they are called *Fritot de riz à l'Indienne*.

Rice is also dressed in many of the ways given for macaroni.

Sandwiches, or Tartines

- à la Gréville* are little sandwiches made with brown bread and butter, and pounded meat with capers and anchovies, and each one is masked, half with brown and half with white sauce.
- à l'Impériale* are made of brown bread and butter with a cream of bloater, and chopped celery and tarragon.
- à la Jardinière* are made of bread and butter with small salad and Mayonnaise sauce.
- à la Mancelle* are made with a purée of chestnuts.
- à la Pompadour* are made of brown bread with potted game or chicken, and are masked with several different coloured sauces—white, brown, and coloured with tomato and spinach.
- à la Princesse* are made in the same way, but are masked with Mayonnaise sauce and decorated with macédoine vegetables.
- de caviar* are made with caviar and thin slices of lemon.

A variety of sandwiches may also be made with cheese, anchovy, shrimps, eggs, cucumber, etc.

Spaghetti*à la Russe*

is Spaghetti macaroni dressed with chopped tomatoes and cheese sauce ; garnished with shrimps or prawns.

à la Valetta

is dressed in white sauce with chopped ham and mushrooms, and piled in the centre of a border mould of tomato cream.

fourré à la Borghèse

is dressed with cheese, and has a ragoût of chicken livers and mushrooms in the centre, covered with the spaghetti.

Vermicelle*à la Carmélite*

is vermicelli dressed in a cheese sauce with oysters, and shreds of ham and of truffles, covered with a savoury meringue and browned.

à la Venise

is a savoury cream of vermicelli with chopped ham, steamed in a mould and served with gravy.

au Parmesan

is dressed with white sauce and grated cheese.

The preparations of macaroni, rice, vermicelli, etc., are specially suitable for luncheon dishes. When required for a savoury, they may be dressed in little cases.

CHAPTER XI

ICES, OR GLACES, AND SORBETS

At large dinners it is usually the custom to give the names of the ices—cream and water—on the menu; but they are often omitted from it, as they are served after the dessert has been put on the table, and therefore cannot be said to form part of the dinner.

Crème

<i>au caramel</i>	is cream ice with caramel, flavoured with vanilla.
<i>aux avelines</i>	is filbert cream ice.
<i>aux fleurs d'oranger</i>	is cream ice with infusion of orange flowers.
<i>aux violettes</i>	is cream ice with pounded fresh, or candied, violets.
<i>de noix</i>	is walnut cream ice.
<i>de noisettes</i>	is nut cream ice.
<i>de pain bis</i>	is brown bread cream ice.
<i>de praline</i>	is cream ice with powdered praline.
<i>de ratafias</i>	is ratafia cream ice.
<i>de thé</i>	is tea cream ice; <i>de thé vert</i> is made with green tea.
<i>de vanille</i>	is vanilla cream ice.

The following can be cream or water ices—

Crème, or eau,

<i>d'abricots,</i>	apricot cream or water ice.
<i>d'amandes,</i>	almond cream or water ice.
<i>d'ananas,</i>	pineapple cream or water ice.
<i>de bananes,</i>	banana cream or water ice.

Crème, or eau,

<i>de café,</i>	coffee cream or water ice.
<i>de canneberges,</i>	cranberry cream or water ice.
<i>de cassis,</i>	black currant cream or water ice.
<i>de cerises,</i>	cherry cream or water ice.
<i>de chocolat,</i>	chocolate cream or water ice.
<i>de citron,</i>	lemon cream or water ice.
<i>de fraises,</i>	strawberry cream or water ice.
<i>de framboises,</i>	raspberry cream or water ice.
<i>de framboises et groseilles,</i>	raspberry and currant cream or water ice.
<i>de gingembre,</i>	ginger cream or water ice.
<i>de groseilles,</i>	currant cream or water ice.
<i>de groseilles vertes,</i>	green gooseberry cream or water ice.
<i>de marrons,</i>	chestnut cream or water ice.
<i>de mille-fruits,</i>	mixed fruit cream or water ice.
<i>de mûres,</i>	mulberry cream or water ice.
<i>demûres sauvages,</i>	blackberry cream or water ice.
<i>de noyau,</i>	noyau cream or water ice.
<i>d'oranges.</i>	orange cream or water ice. If made of Chinese oranges, it is called <i>de Chinois</i> ; if of Tangerine oranges, <i>de Tangerines</i> .
<i>de pêches,</i>	peach cream or water ice.
<i>de pistaches,</i>	pistachio nut cream or water ice.
<i>de raisins,</i>	grape cream or water ice. Muscat grape ice is called <i>de Muscat</i> .
<i>de rhubarbe,</i>	rhubarb cream or water ice.
<i>de tutti-frutti,</i>	maraschino cream or water ice, with pistachios and dried fruit cut in small pieces.
<i>panachée,</i>	ices of two or more different colours and flavourings.

In addition to these there are—

Eau

<i>de canelle,</i>	cinnamon water ice.
<i>d'épine-vinette,</i>	berberry water ice.
<i>de grenade,</i>	pomegranate water ice.
<i>de melon,</i>	melon water ice.
<i>de ponche,</i>	punch water ice.

- Fruits variés* are ices made in the form and colour of a variety of fruits, one of which is served to each person.
- Glaces Napolitaines* are Neapolitan ices, served in paper cases.

SORBETS

Sorbets are half-frozen water ices with wine or liqueur. They are served in glasses either before or after the remove at a large dinner. They are sometimes called *Coupe*, instead of *Ponche* or *Sorbet*. *Granites* are made in the same way as *Sorbets*, but are frozen irregularly, giving a sort of granulated effect. They should properly have no alcohol in them, but are generally made now with the addition of liqueur.

Granite

- à la Chinoise* is an orange water ice with whipped whites of eggs and syrup, and glacé cherries, flavoured with curaçao, and garnished with candied orange flowers.
- à la Martinique* is an apricot water ice with whites of eggs and syrup, flavoured with noyau and garnished with pistachios.
- à la République* is made of a raspberry water ice, and is flavoured with maraschino and curaçao, and garnished with raspberries.
- à la Turquie* is made with coffee.

Ponche

- à la Cardinal* is a Seville orange water ice with whipped whites of eggs and champagne, and is coloured red.
- à la Norfolk* is made of Seville oranges with brandy or rum.
- à la Régence* is made of lemons with champagne, and Martinique or Arrack.

Ponche

à la Romaine is Roman punch—a lemon water ice with whipped whites of eggs and rum.

à la Russe is made of lemons, with green tea and Kümmel.

Sorbet

à l'Américaine is an orange and lemon ice with champagne.

à l'ananas, aux fraises, aux pêches, etc. are made of pineapple, strawberries, peaches, or other fruits, with liqueur.

à la Cannes is made of tomatoes, apples and apricot jam, with preserved ginger, rum and noyau.

à l'Égyptienne is an orange and lemon ice, with whipped whites of eggs and cream, flavoured with liqueur, and garnished with shreds of orange peel and slices of bananas.

à la Grecque is an orange ice with maraschino and ginger brandy, and small pieces of ginger and preserved fruits.

à l'Impériale, the lower half of the glasses contains pineapple ice with rum, the upper half strawberry ice with champagne.

à la Mentone is a lemon ice, with a purée of apricots, bananas and Tangerine oranges, flavoured with rum and liqueur.

à la Metropole is an orange ice, with chopped angelica, dried cherries and baked almonds, flavoured with maraschino.

à la Norvégienne is flavoured with noyau, and coloured green, and is garnished with dried cherries and chopped pistachio nuts.

à la Provençale is a lemon water ice with whipped whites of eggs and shreds of candied fruit and almonds, flavoured with ginger and vanilla.

Sorbet

- à la Saint-Charles* is a cherry water ice flavoured with cherry brandy.
- à la Victoria* is flavoured with liqueur, and is coloured pink.
- au champagne, au Kirsch, etc.* are lemon water ices made with champagne, Kirsch, or other liqueur.

CHAPTER XII

SAUCES AND GARNISHES

SAUCES

THE following are the principal sauces and garnishes which are used in cookery. Many of them have been mentioned in the course of these pages, and as the names frequently convey no idea of their ingredients, a slight description of them is given.

The chief sauces are white, brown, and melted-butter. Many other sauces are made from these.

Allemande is white sauce thickened with yolks of eggs.

Anchois (Anchovy)—melted-butter sauce with anchovy essence.

Aubois—a sweet sauce of syrup and yolks of eggs with whipped cream.

Aurore—Allemande and tomato sauce, with chilli vinegar and spice.

Béarnaise—yolks of eggs, butter, French vinegar, chopped parsley and tarragon.

Béchamel—Velouté sauce with cream, flavoured with herbs. For a maigre sauce it is made without stock.

Beurre—melted-butter sauce.

Beurre noir—black-butter sauce of browned butter and vinegar. This sauce is usually served with skate or grilled mackerel.

Bigarade is made of Seville oranges with brown sauce.

- Blonde**—melted-butter sauce made with stock instead of water.
- Bordelaise**—brown sauce with claret, chopped parsley and shallots.
- Bourgeoise**—brown sauce with mustard, tarragon vinegar and chopped herbs.
- Bourguignotte**—brown sauce with red wine, onions, mushrooms and truffles.
- Bretonne**—brown sauce with purée of onions.
- Câpres** (Caper)—brown or white sauce, with capers.
- Caramel**—burnt sugar. It is sometimes made of burnt brandy and sugar.
- Cardinal**—white sauce coloured with lobster or crayfish butter.
- Cazanova**—Mayonnaise sauce with yolks of hard-boiled eggs, shred white of eggs and truffles.
- Champignons** (Mushroom)—brown or white sauce with purée of mushrooms.
- Châteaubriand**—brown sauce with Maître d'hôtel sauce.
- Chaudfroid**—a brown sauce with wine, or a white sauce and cream, with gelatine or aspic. Used for masking. It is also made with tomato sauce for red, and *verte*, for green chaudfroid.
- Chauron**—French vinegar, flavoured with herbs, with butter, yolks of eggs and tomato sauce.
- Chevreuil**—Poivrade sauce with red wine, currant jelly and orange juice.
- Cornichons** (Gherkin)—brown sauce with vinegar, and pickled gherkins cut in slices.
- Court-bouillon**—wine, or vinegar and water, butter, vegetables and herbs. This sauce is only used in cooking.
- Crapaudine**—brown sauce with fried breadcrumbs, chopped parsley and lemon juice.
- Crème**—melted-butter sauce with yolks of eggs and cream.
- Crevettes** (Shrimp)—Cardinal sauce with anchovy and shrimps.

- Cumberland**—brown sauce with claret, port wine, currant jelly and sultanas.
- Czarina**—brown sauce with sultanas, chopped gherkins and capers.
- Diable** (Devil sauce)—a highly seasoned brown sauce with tomato sauce and vinegar.
- Diplomate**—Béchamel sauce with crayfish or lobster butter.
- Duchesse**—white sauce with chopped mushrooms and tongue.
- D'Uxelles**—white sauce with chopped ham, mushrooms and herbs.
- Espagnole**—brown sauce with wine, flavoured with ham and with herbs.
- Estragon** (Tarragon)—white sauce with tarragon vinegar and chopped tarragon.
- Fenouil** (Fennel)—melted-butter sauce with chopped fennel.
- Financière**—brown sauce with wine, mushrooms and truffles.
- Fines-herbes**—brown sauce with chopped mushrooms, shallots and parsley.
- Fouettée**—sweet whip sauce of yolks of eggs, sugar and wine.
- Fumet de gibier**—a brown game sauce with wine.
- Genevoise**—brown sauce with wine, anchovy and chopped parsley. This sauce is generally used for freshwater fish.
- Groseilles vertes**—a purée of green gooseberries with butter and breadcrumbs. For mackerel.
- Hollandaise**—yolks of eggs and butter with tarragon and chilli vinegar.
- Homard** (Lobster)—melted-butter sauce, with lobster spawn and the flesh in small pieces.
- Hubert**—a game sauce with wine and chopped truffles. Stewed prunes or glacé cherries are often added to it.
- Huîtres** (Oyster)—oysters in white or brown sauce.
- Indienne**—brown sauce with tomato sauce, curry paste and anchovy. White Indian sauce is made of Béchamel sauce with curry powder.

- Irlandaise**—green Mayonnaise sauce with whipped cream and tarragon vinegar, and vegetables cut in shreds.
- Italienne**—brown or white sauce with wine, chopped shallots, mushrooms and parsley.
- Jambon (Ham)**—brown sauce with shred ham, butter and chopped shallots.
- Jolie fille (Fair maid's)**—white chicken sauce with cream, hard-boiled yolks of eggs and bread-crumbs.
- Kari**—curry sauce.
- Lyonnaise**—tomato sauce with Portugal onions and chopped parsley.
- Madère**—brown sauce with Madeira or sherry. It is also a sweet sauce of yolks of eggs, sugar and wine.
- Maitre d'hôtel**—Béchamel sauce with chopped parsley. It is also made without stock.
- Malaga (Port wine)**—brown sauce with chopped shallots and port wine.
- Maltaise**—white sauce with wine, chopped mushrooms and herbs, and shreds of orange peel.
- Marinade**—vinegar and water with onions, carrots and herbs.
- Marrons (Chestnut)**—chestnut flour with brown stock. White chestnut sauce is made of the flour with broth and milk.
- Matelote**—brown sauce with wine, young onions and mushrooms. White Matelote sauce is a white sauce with oysters, mushrooms and herbs.
- Maximilien**—Tartare sauce with tomato sauce and chopped tarragon.
- Mayonnaise**—a cold sauce of yolks of eggs, oil and vinegar. Whipped cream is added for white Mayonnaise, tomato purée for red, and pounded herbs for green.
- Milanaise**—grated Parmesan in white sauce with cream, or in brown sauce with mustard.
- Mirabeau**—brown sauce and tarragon vinegar, with butter and chopped herbs.

- Mirepoix**—broth and wine with bacon, chopped vegetables and herbs.
- Moules** (Mussel)—a white sauce with anchovy and mussels.
- Mousquetaire**—oil and tarragon vinegar, with mustard, shallot and parsley.
- Mousseline**—Mayonnaise sauce, whipped aspic and cream. It is also a sweet sauce of whipped eggs and liqueur.
- Moutarde** (Mustard)—melted-butter sauce with mustard and chilli vinegar. For herrings.
- Napier**—a white fish sauce with mussels.
- Naples**—a white Soubise sauce with cheese and chopped truffles.
- Napolitaine**—brown sauce with port wine, ham, horseradish, shallots and currant jelly.
- Norvégienne**—Mayonnaise sauce with cream, pounded anchovies, chopped capers, olives and herbs; coloured green.
- Œufs** (Egg)—melted-butter sauce with hard-boiled eggs cut in pieces. Served with haddock and salt cod.
- Orange**—brown sauce with orange juice and shreds of orange peel.
- Parisienne**—a brown butter sauce with white wine and lemon juice, flavoured with herbs.
- Pascaline**—white sauce with yolks of eggs and lemon juice, chopped parsley and mushrooms.
- Périgueux**—brown sauce with wine, chopped ham, shallots and truffles.
- Persil** (Parsley)—melted-butter sauce with chopped parsley.
- Piquante**—Espagnole sauce with Poivrade sauce.
- Poivrade**—brown sauce with vinegar, chopped ham, shallots and parsley. White Poivrade is made of white sauce with vinegar, onions and spice.
- Polonaise**—yolks of eggs with butter and lemon juice.
- Portugaise**—a brown sauce with wine, chopped herbs and spice. Also a rich white sauce with orange juice and shreds of the peel.

- Poulette**—Allemande sauce with chopped parsley. This is also called *Blanquette*.
- Provençale**—brown sauce and white wine with chopped shallots, mushrooms and capers.
- Raifort** (Horseradish)—grated horseradish with cream, yolks of eggs and vinegar.
- Ravigote**—Maître d'hôtel sauce with tarragon and chilli vinegar.
- Ravigote verte**—white sauce with vinegar, coloured green with pounded herbs.
- Réforme**—brown sauce with wine, currant jelly and lemon juice.
- Rémoulade**—brown sauce with mushrooms, chopped shallots and parsley, mustard and vinegar. Cold Rémoulade is Mayonnaise sauce with chopped gherkins, shallots and capers.
- Richelieu**—a game sauce with wine and onions. It may be dark brown or white.
- Robert**—brown sauce with chopped onions, mustard and vinegar.
- Russe**—a white sauce with horseradish, vinegar, yolks of eggs and cream.
- Saint-Ménéhould**—milk, butter and flour, with chopped parsley, mushrooms and herbs.
- Salmis**—a brown game sauce with wine, oil and mushrooms.
- Sicilienne**—a white sauce with lemon juice and shreds of lemon peel and tarragon.
- Soubise**—a purée of onions with cream.
- Suédoise**—Mayonnaise sauce with grated horseradish and cream. For a hot sauce white sauce with chilli vinegar is substituted for Mayonnaise.
- Suprême**—a white chicken sauce with wine and cream.
- Tartare**—Mayonnaise sauce with mustard and chopped herbs.
- Thérèse**—a rich brown sauce with chopped ham and olives.
- Tomates** (Tomato)—a purée of tomatoes with brown sauce.
- Toscane**—a cold sauce of a rich gravy with wine, orange juice and horseradish, coloured red, with slices of currant jelly and divisions of oranges.

- Truffes (Truffle)**—brown sauce with chopped truffles.
- Velouté**—white sauce, made of light stock thickened with butter and flour.
- Vénitienne**—white sauce with tarragon vinegar, chopped tarragon and mushrooms.
- Verte**—green sauce made of wine and stock with pounded herbs, yolks of eggs and lemon juice.
- Victoria**—brown sauce and Burgundy, with currant jelly, orange juice and spice. It is generally served with venison.
- Viennoise**—a white sauce with chopped ham and tarragon.
- Villeroi**—white sauce with cream and yolks of eggs, flavoured with mushrooms.

GARNISHES

- Chipolata**—small round sausages, pieces of bacon, mushrooms and chestnuts, with brown sauce.
- Financière**—cocks' combs, livers, quenelles, pieces of sweetbread and truffles, with brown sauce and wine.
- Flamande**—carrots, turnips, cabbages and other vegetables, with sausages.
- Godard**—pieces of sweetbread, quenelles and truffles, with brown sauce.
- Italienne**—minced sweetbreads, ham and mushrooms, with Financière sauce.
- Jardinière**—vegetables cut in shapes, in a light glaze.
- Macédoine**—vegetables cut in shapes, with brown or white sauce.
- Mancelle**—stewed chestnuts in a rich brown sauce with wine.
- Milanaise**—strips of macaroni, ham, chicken, truffles and mushrooms, in white sauce with grated Parmesan.
- Montglas**—minced chicken and truffles, with white or brown sauce.
- Réforme**—shred ham, carrots, truffles and whites of eggs.

- Royale**—minced chicken, sweetbreads, foie gras and mushrooms, with Béchamel sauce and lobster butter.
- Toulouse**—Financière garnish made with white instead of brown sauce. This is sometimes called a white Financière garnish.
- Valenciennes**—minced chicken, lobster, mushrooms and artichoke bottoms, with rice, and white sauce with curry powder.

INDEX

- Almond blancmange, 220
cheese-cakes, 204
cream, 219, 223
ice, 261
meringues, 225
pastry, 201, 203
pudding, 238
soufflé, 241
soup, 18
tart, 197, 205
- Anchovy hors d'œuvres, 1
omelette, 192
savouries, 247
- Apple charlotte, 207
compotes, etc., 206
cream, 220
curried, 253
dumplings, 196
fritters, 228
jelly, 231
puddings, 239
tarts, 197
- Apricot compotes, etc., 208
cream, 223
fritters, 228
ice, 261
pastry, 204
pudding, 238
soufflé, 241, 242
tarts, 197, 205
- Artichokes, 161
soup, 15
Jerusalem, 162
soup, 15
- Asparagus, 163
soup, 15
- Aspic of crayfish, 44
of eggs, 191
of foie gras, 101
of fowl, 91
of game, 122
of meat, 71
savoury, 252
- Baba, 194
- Bacon omelette, 192
- Bakewell pudding, 239
- Banana, compotes, etc., 209
ice, 261
- Barbel, 19
- Barley cream, 223
soup, 12, 16
- Bass, 19
- Bavaroises, 219
- Beans, broad, 164
soup, 16
flageolets, 165
French, 164
haricot, 165
soup, 14, 15
- Beef, brisket of, 128
chump of, 128
entrées of, 52
fillet of, 127
little fillets of, 53
pies, 128
removes of, 125
ribs of, 126
roast, 129
round of, 129
sirloin of, 125
steak, 125, 126

- Beetroot, 166
 salad, 185
 Berberry ice, 262
 Biscuits, 194, 220, 243
 iced, 242
 savoury, 244, 251, 253
 Bisques, 13
 Blackberry compotes, etc., 209
 ice, 262
 jelly, 230
 Black-currant compotes, etc.,
 211
 ice, 262
 jelly, 230
 tart, 205
 Black-diver, 159
 Black game, 106, 159
 removes of, 150
 Blancmanges, 220
 Blanquette of game, 122
 lamb, 79
 poultry, 91, 104
 sweetbread, 69
 veal, 59
 Bloater savouries, 248, 249
 Boar, 142
 Bombes, 220
 of marrow, 56
 Brains, calf's, 64
 lamb's, 83
 sheep's, 77
 Brawn, 140
 Bread pudding, 238
 brown, cream, 223
 ice, 261
 pudding, 238
 soufflé, 241
 Bream, 19
 Brill, 20
 Brioches, 195
 cheese, 244
 Broccoli, 166
 Broth, 8
 mutton, 12
 Scotch, 10
 Brussels sprouts, 167
 Bubble-and-squeak, 55
 Bustard, 159
 Cabbage, 167
 Cabinet pudding, 233
 Cakes, 194, 197
 little, 194, 202
 Calf's brains, 64
 ears, 65
 feet, 65
 pie, 131
 soup, 13
 head, 132
 entrées of, 66
 soup, 13
 kidney, 66
 liver, 67
 sweetbreads, 67
 tail, 70
 soup, 14
 tongue, 70
 Canapés, savoury, 244, 247,
 252, 254
 Capon, removes of, 142
 roast, 159
 Caramel cream, 223
 ice, 261
 mousse, 226
 pudding, 237
 Cardoons, 167
 Carp, 21
 Carrots, 168
 pudding, 234
 soup, 14, 15, 17
 Castle puddings, 232
 Cauliflower, 169
 soup, 14, 16
 Caviar, 2
 Celery, 169
 soup, 15
 Char, 21
 Charlottes, 220
 fruit, 207, 213, 215
 Chartreuse, fruit, 207, 214, 218
 game, 109, 115
 meat, 71
 poultry, 92, 104
 vegetables, 186
 Chaudfroid, fish, 33
 game, 108, 109, 110, 111,
 114, 121
 meat, 52, 71, 79
 poultry, 92, 100
 Cheese omelette, 192
 savouries, 244
 Cheese-cakes, 204

- Cherry compotes, etc., 210
 ice, 226, 262
 jelly, 230
 salad, 186
 tart, 197, 205
 tartlets, 205
 Chestnuts, 170
 compotes, etc., 195, 210
 cream, 223
 ice, 262
 pudding, 238
 savouries, 252
 soup, 15, 16
 Chicken, entrées of, 89
 omelette, 192
 removes of, 142
 roast, 159
 soup, 7, 9, 10, 11, 12, 15, 17
 young, 143, 159
 Chocolate cakes, 195, 203
 cream, 219, 223
 ice, 226, 262
 meringues, 225
 pudding, 237
 soufflé, 241
 Choux pastry, 202
 cheese, 246
 Cinnamon water ice, 262
 Cocoanut meringues, 224
 pudding, 238
 soup, 18
 Cod, 21
 salt, 22
 sounds, 23
 Coffee cake, 200
 cream, 219, 223
 ice, 262
 pastry, 195
 pudding, 239
 soufflé, 241
 Compotes of fruit, 206
 Conger eel, 23
 Consommés, 4
 Cornets, 254
 Coupe, 263
 Court-bouillon, 267
 Crab, 43
 soup, 10, 13
 Cranberry ice, 262
 Crayfish, 44
 sea, 44
 Crayfish soup, 13
 Creams, 219, 221
 fish, 33, 43, 45, 49
 fowl, 93
 game, 106, 123
 ham, 88
 savoury, 245, 247, 249, 250,
 255
 veal, 61
 vegetable, 162, 163, 171, 174,
 175, 182, 186
 Crépinettes of eggs, 191
 fish, 47
 game, 116
 meat, 86
 Croustades, chicken, 93
 fish, 49
 game, 108, 121
 meat, 56, 61, 65, 69, 74, 85,
 87, 140
 savoury, 255
 sweet, 196, 232
 Croûtes, fruit, 215, 218
 oyster, 47
 savoury, 245, 248, 249, 250,
 252, 255
 truffle, 181
 Cucumber, 171
 salad, 185
 soup, 16
 Curaçao jelly, 230
 soufflé, iced, 242
 Curlew, 159
 Currant compotes, etc., 211
 fritters, 228
 ice, 262
 tart, 205
 black, compotes, etc., 211
 ice, 262
 jelly, 230
 tart, 205
 Custard, 219
 fritters, 227
 pudding, 234
 Dabs, 23
 Damson compotes, etc., 211
 Darioles, 196
 D'Artois, 196
 Dates, 211
 pudding, 238

- Dauphines, 196
 Dormers, beef, 52
 chicken, 94
 Duck, entrées of, 99
 removes of, 145
 roast, 159
 wild, entrées of, 120
 roast, 159
 Duckling, 159
 Dumplings, 196

 Éclairs, 196
 savoury, 245
 Eel-pout, 25
 Eels, 24
 Egg-plant, 171
 Eggs, 188
 plovers', 191
 Scotch, 55
 soup, 9
 Elderflower fritters, 228
 Endive, 171
 salad, 185
 soup, 15
 Epigrammes, lamb, 82
 mutton, 75
 partridge, 110

 Fanchonettes, 196
 Fig compote, 212
 pudding, 238
 Filbert ice, 261
 Fish entrées, 48
 savouries, 247
 soups, 4, 5, 8, 9, 10, 11, 12,
 13, 15
 Flageolets, 165
 Flounders, 25
 Foie-gras, 101
 Fondues, cheese, 245
 salsify, 178
 Forcemeat, liver, 67
 Fowl, 144
 purée of, 17
 Frangipane tart, 197, 206
 Fricandeau, beef, 128
 veal, 130
 Fritters, 227
 brain, 65
 egg, 191
 game, 110, 123

 Fritters, savoury, 244, 251
 soufflé, 228
 vegetable, 170, 173, 179, 183
 Fruit compotes, etc., 206
 creams, 223
 croûtes, 215, 218
 fritters, 228
 gâteaux, 198
 ices, 261
 jellies, 230, 231
 macédoine, 219
 sorbets, 264
 soufflés, 241
 tartlets, 197, 205
 tarts, 197, 205

 Galantine of fowl, 142
 pheasant, 155
 rabbit, 156
 turkey, 150
 veal, 130
 Game entrées, 105, 122
 pies, 157
 removes, 150
 soups, 5, 10, 11, 12, 14, 15,
 16
 Garbures, 8
 Garnishes, 272
 Gaufres, 201
 Genoese cakes, 199
 pastry, 194, 201, 202
 Giblets, 101, 105
 omelette, 192
 pie, 147
 pudding, 147
 soup, 14
 Ginger cream, 223
 ice, 262
 pudding, 237
 soufflé, 241
 Goose, entrées of, 100
 removes of, 146
 roast, 159
 Gooseberry compotes, etc., 212
 cream, 223
 ice, 262
 pudding, 238
 tart, 197, 205
 Granites, 263
 Grape ice, 262
 jelly, 229

- Grape tart, 205
 Greengage croûtes, 218
 tart, 205
 Grenadins, beef, 54
 rabbit, 117
 veal, 61
 Grouse, entrées of, 105
 removes of, 151
 roast, 159
 soup, 14
 Gudgeon, 25
 Guinea fowl, entrées of, 101
 removes of, 147
 roast, 159
 Gurnard, 25
- Haddock, 26
 savoury, 250
 Hake, 27
 Halibut, 27
 Ham croûtes, 257
 entrées of, 88
 omelette, 192
 removes of, 140
 Hare, entrées of, 107
 removes of, 151
 roast, 159
 soup, 14
 Haricot of mutton, 76
 of veal, 62
 Haricot beans, 165
 soup, 14, 15
 Hazel hens, 159
 Herrings, 27
 savouries, 248
 Hodge-podge soup, 13
 Hors d'œuvres, 1
- Iced bombes, 220
 creams, 224, 245, 247, 249,
 255
 puddings, 236, 239
 soufflés of chicken, 97
 fish, 46, 51
 fruit, etc., 241, 242
 savoury, 246
 sweetbread, 70
 Ices, 261
 Neapolitan, 263
 Irish stew, 77
- Jam cheese-cakes, 204
 fritters, 229
 omelette, 193
 puffs, 201
 roll, 195
 soufflé, 241
 tartlets, 205
 Jellies, aspic, with eggs, 191
 fish, 44
 foie gras, 101
 fowl, 91
 game, 122
 meat, 62, 71, 83
 fruit, etc., 229
 savoury, 252
 John Dory, 28
 Junket, 224
- Kabobs, Indian, 76
 Kidney, calf's, 66
 omelette, 193
 sheep's, 77
 soup, 12
 Kromesnies, 47, 123
- Lamb, brains, 83
 breast of, 139
 cutlets, 80
 ears, 84
 entrées of, 79
 feet, 84
 forequarter of, 138, 139
 haunch of, 138
 leg of, 138
 loin of, 137, 138
 neck of, 137
 pie, 138
 removes of, 137
 saddle of, 139
 shoulder of, 138
 sweetbreads, 84
 tail soup, 14
 tongues, 85
 Lamprey, 29
 Lapwing, 159
 eggs, 191
 Larks, entrées of, 108
 pies, 152
 roast, 159
 Lax, 2
 Leeks, 172

- Leek soup, 1
 Lemon cheese-cakes, 204
 ice, 262
 jelly, 230
 pudding, 237
 soufflé, 241
 Lentils, 172
 soup, 14, 15
 Lettuce, 172
 Leveret, 159
 soup, 14
 Lobster, 44
 savouries, 249
 soup, 13
 Luxette, 250

 Macaroni, 257
 pudding, 237
 soup, 8, 12
 Macédoine, fruit, 219
 garnish, 272
 jelly, 230
 omelette, 192
 salad, 186
 soup, 6
 Mackerel, 29
 Madeleines, 201
 Maraschino cream, 223
 jelly, 230
 soufflé, 241
 Marinade, 269
 Marmalade pudding, 235
 Marmite, 8
 Marrow, 56
 croûtes, 257
 Mayonnaise, fish, 24, 34, 45
 fowl, 96
 game, 123
 vegetable, 186
 Medlar jelly, 230
 Melon compotes, etc., 213
 ice, 262
 water, hors d'œuvre, 2
 Meringues, 224
 fruit, 208, 209, 216, 217, 232
 tart, 197
 Mince pies, 202
 Mirepoix, 270
 Mirlitons, 202
 Mock-turtle soup, 11, 14
 Morels, 173

 Moscovites, 218, 225
 Mousses, fish, 43, 44, 50, 51
 foie gras, 101
 fruit, etc., 214, 223, 225, 242
 game, 123
 ham, 88
 savoury, 245
 vegetable, 175
 Mulberry ice, 262
 jelly, 230
 Mulletts, grey, 30
 red, 30
 Mulligatawny soup, 6, 13
 Mushrooms, 173
 omelette, 192
 savouries, 251, 257
 Mussels, 46
 soup, 12
 Mutton, breast of, 136
 broth, 10, 11, 12, 13
 carbonade, 71, 133
 chops, 75
 cutlets, 72
 entrées of, 71
 fillets, 75
 fore-quarter of, 136
 haunch of, 136
 leg of, 135
 loin of, 133, 135
 neck of, 133
 pies, 136
 pudding, 134
 removes of, 133
 saddle of, 136
 shoulder of, 134
 Southdown, 136

 Nectarine croûtes, 218
 fritters, 228
 Noisettes of lamb, 82
 of mutton, 76
 of pork, 87
 Nougat, 226
 Noyau cream, 223
 ice, 262
 jelly, 230, 231
 Nut ice, 261

 Oatmeal soup, 15
 Olive hors d'œuvres, 2
 omelette, 193

- Olive savouries, 252
 Olives, beef, 55
 veal, 62
 Omelettes, 192
 fish, 50
 soufflées, 193
 sweet, 193
 Onions, 174
 soup, 15
 Orange cheese-cakes, 205
 compotes, etc., 213
 cream, 223
 fritters, 228
 ice, 262
 jelly, 231
 pudding, 238
 Orange-flower cream, 223
 ice, 261
 soufflé, 241
 Ortolans, entrées of, 109
 roast, 159
 Ox cheek, 57
 pie, 128
 soup, 11
 kidney soup, 12
 palates, 57
 tail, 58
 soup, 14
 tongue, 128
 entrées of, 58
 Oysters, 2, 46
 omelette, 193
 savouries, 249
 soup, 8, 12
 Pancakes, 228
 cheese, 245
 chicken, 93
 fish, 50
 vegetable, 186
 Parfait, 226
 Parsnips, 174
 Partridge, entrées of, 109
 removes of, 152
 roast, 159
 soup, 14
 Pastry, 194, 200, 202
 choux, 202
 Genoese, 194, 201, 202
 Pasty, Cornish, 76
 venison, 156
 Patties, cheese, 244
 chicken, 96
 crayfish, 44
 foie gras, 101
 game, 122, 123
 kidney, 78
 lobster, 45
 marrow, 56
 mutton, 77
 oyster, 47
 shrimp, 48
 tongue, 58
 veal, 62, 63
 Peach compotes, etc., 214
 fritters, 228
 ice, 262
 tart, 197
 Peahen, 160
 Pear compotes, etc., 214
 custard, 220
 fritters, 228
 tart, 197
 Peas, 174
 soup, 14, 15, 16
 Perch, 31
 Pheasant, entrées of, 111
 removes of, 154
 roast, 160
 soup, 14
 Pies, beef, 128
 calf's feet, 131
 chicken, 142
 game, 157
 giblet, 147
 grouse, 151
 hare, 152
 lamb, 138
 lark, 152
 mutton, 136
 ox-cheek, 128
 partridge, 153
 pheasant, 155
 pigeon, 149
 pork, 141
 rabbit, 156
 sheep's head, 136
 sucking pig, 142
 veal, 131, 133
 Pig's ears, 89
 feet, 89
 sucking, 141

- Pigeon, entrées of, 102
 removes of, 148
 roast, 160
 wood, 160
 Pike, 31
 Pilau, fish, 50
 fowl, 143
 fruit, 219
 mutton, 77
 of rice soup, 13
 veal, 63
 Pilchards, 32
 Pineapple compotes, etc., 215
 cream, 221
 fritters, 228
 ice, 261
 jelly, 229
 pudding, 233
 Pintail, 160
 Pistachio cake, 198
 cream, 220
 meringues, 225
 ice, 262
 Plaice, 32
 Plover, entrées of, 112
 pies, 158
 roast, 160
 Plovers' eggs, 191
 Plum compotes, etc., 216
 jelly, 231
 pudding, 232
 tart, 205
 Pomegranate ice, 262
 jelly, 230
 Pork, chine of, 140
 cutlets, 85
 entrées of, 85
 fillets, 87
 leg of, 140
 loin of, 141
 neck of, 139
 pies, 140, 141
 removes of, 139
 saddle of, 141
 salt, 141
 sausages, 86, 88
 spare-rib of, 140
 Potatoes, 175
 salad, 186
 soup, 14, 15, 16
 Prairie birds, 160
 Praline, 226
 ice, 261
 Prawns, 48, 248
 Profiteroles, 204
 soup, 8
 Prunes, 216
 Ptarmigan, 106
 Puddings, 231
 ice, 239
 giblet, 147
 mutton, 134
 plum, 232
 Puffs, jam, 201
 Pullet, removes of, 143
 roast, 160
 Punch, 263
 cream, 225
 ice, 262
 jelly, 230
 Purées of fowl, 15, 17
 game, 14, 15, 16
 rice, barley, etc., 16
 vegetables, 14-17
 Purées, dressed vegetable, 164,
 168, 170, 172, 173, 174, 177,
 187
 Purslane, 177
 Quails, entrées of, 113
 pies, 158
 roast, 160
 Quenelles, cheese, 246
 cream, 240
 fish, 45, 51
 fowl, 96
 game, 106, 112, 117, 123
 ham, 88
 marrow, 56
 potato, 177
 veal, 63
 Quince jelly, 230
 Rabbit, entrées of, 114
 removes of, 155
 roast, 160
 soup, 14, 16
 Ramequins, 246
 Raspberry compotes, etc., 217
 cream, 219, 223
 ice, 262
 jelly, 230

- Raspberry soufflé, 251
 tart, 205
 Ratafia ice, 261
 Rhubarb ice, 262
 tart, 205
 Rice cake, 199, 232
 cream, 223, 240
 fritters, 227
 pancakes, 229
 pudding, 232, 234, 238
 savoury, 258
 soufflé, 241
 soup, 7, 8, 13, 16
 Roe, 21
 savouries, 249
 Roebuck, entrées of, 120
 removes of, 156
 Ruffs and Reeves, 160
- Sago pudding, 238
 soup, 12
 Salads, 183
 beef, 55
 cheese, 246
 fowl, 97
 fruit, 186, 214
 grouse, 106
 lobster, 46
 Salmon, 33
 smoked, 3
 Salsify, 177
 Sandwiches, savoury, 259
 Sardines, hors d'œuvres, 2
 savouries, 251
 Sauces, 266
 Sausages, Bologna, 3
 oyster, 47
 pork, 86, 88
 Savarin, 204
 Savouries, cases, 253
 cheese, 244
 creams, 247, 249, 250, 255
 croûtes, 245, 248, 249, 250,
 252, 255
 fish, 247
 jellies, 252
 macaroni, 257
 rice, 258
 sandwiches, 259
 soufflés, 246, 249, 252
 vegetable, 251
- Savouries, vermicelli, 260
 Scallops, 48
 Scotch broth, 10
 eggs, 55
 Seakale, 178
 Semolina pudding, 238
 Shad, 34
 Sheep's brains, 77
 head pie, 136
 kidneys, 77
 soup, 12
 tongues, 78
 Shovellers, 160
 Shrimps, 48
 savouries, 248
 soup, 13
 Skate, 34
 Smelts, 35
 Snipe, entrées of, 118
 pies, etc., 158
 roast, 160
 Soles, 36
 Sorbets, 263
 Sorrel soup, 16
 Souché of fish, 25
 Soufflés, 241
 cheese, 246
 fish, 43, 47
 fowl, 97
 game, 111
 iced, fish, 46, 51
 fowl, 97
 savoury, 246
 sweet, 241, 242
 sweetbread, 70
 meat, 56, 63
 savoury, 246, 249, 252
 vegetable, 163, 169, 177, 180
 Soups, clear, 4
 maigre, 17
 purées, 14
 thick, 9
 Spaghetti macaroni, 260
 Spinach, 178
 croûtes, 257
 omelette, 192
 soup, 16, 17
 Sponge cakes, 195, 198, 199
 pudding, 237
 Sprats, 38
 Strawberry compotes, etc., 217

- Strawberry creams, 223
 fritters, 228
 gâteau, 198
 ice, 262
 jelly, 230
 meringues, 225
 omelette, 193
 soufflé, iced, 241, 242
 tartlets, 205
 Straws, bloater, 249
 cheese, 245
 potato, 176
 tomato, 253
 Sturgeon, 38
 Sucking-pig, 141
 Suédoises, 204
 Sultana pudding, 239
 Sweetbread, 67
 lamb's, 84
 Swiss roll, 195

 Tapioca cream, 223
 pudding, 238
 soufflé, 241
 soup, 12, 16
 Tartlets, 197, 204, 205
 curried fish, 51
 savoury, 246, 247, 248, 254
 Tarts, 197, 205
 Tea cream, 223
 ice, 261
 Teal, entrées of, 118
 roast, 160
 Tench, 38
 Topsy cake, 198
 Tomatoes, 179
 omelette, 193
 salad, 186, 187
 savouries, 253
 soup, 14, 15, 16
 Tongue, calf's, 70
 croûtes, 257
 lamb's, 85
 ox, 58, 128
 sheep's, 78
 Trifle, 231
 Trout, 39
 Truffles, 180
 omelette, 193
 Tunny, 40
 Turbot, 40

 Turkey, entrées of, 104
 removes of, 149
 roast, 160
 Turnips, 181
 soup, 14
 Turtle soup, 14

 Vanilla blancmange, 220
 cream, 219, 220
 ice, 261
 pudding, 237
 soufflé, 241
 tartlets, 205
 Veal, breast of, 131, 132
 chump of, 131
 cream of, 61
 cutlets, 59
 entrées of, 59
 fillet of, 131
 knuckle of, 130
 loin of, 130, 131
 neck of, 129, 132
 pies, 131
 removes of, 129
 steak, 129
 tendons, 63
 Vegetable chartreuse, 186
 curry, 186
 mayonnaise, 187
 omelette, 192
 pancakes, 186
 purées, 14, 187
 savouries, 251
 Vegetable marrow, 182
 soup, 16
 Venison, entrées of, 119
 hashed, 119
 haunch of, 156
 removes of, 156
 soup, 14
 Vermicelli, 260
 pudding, 238
 soup, 13
 Violet bombe, 220
 ice, 261
 jelly, 230
 Vol-au-vent, brains, 65
 chicken, 99
 fish, 45
 game, 109, 114
 sweetbread, 70

- Vol-au-vent, sweet, 204
- Wafers, 201
- Walnut ice, 261
- Weavers, 42
- Welsh rare-bit, 244
- Whitebait, 42
- Whiting, 42
- Whiting pollock, 43
- Widgeon, 160
- Wild duck, entrées of, 120
removes of, 157
roast, 160
- Wine jelly, 230
- Woodcocks, entrées of, 121
roast, 160
soup, 14
- Wood-pigeon, 160
- Yams, 182

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