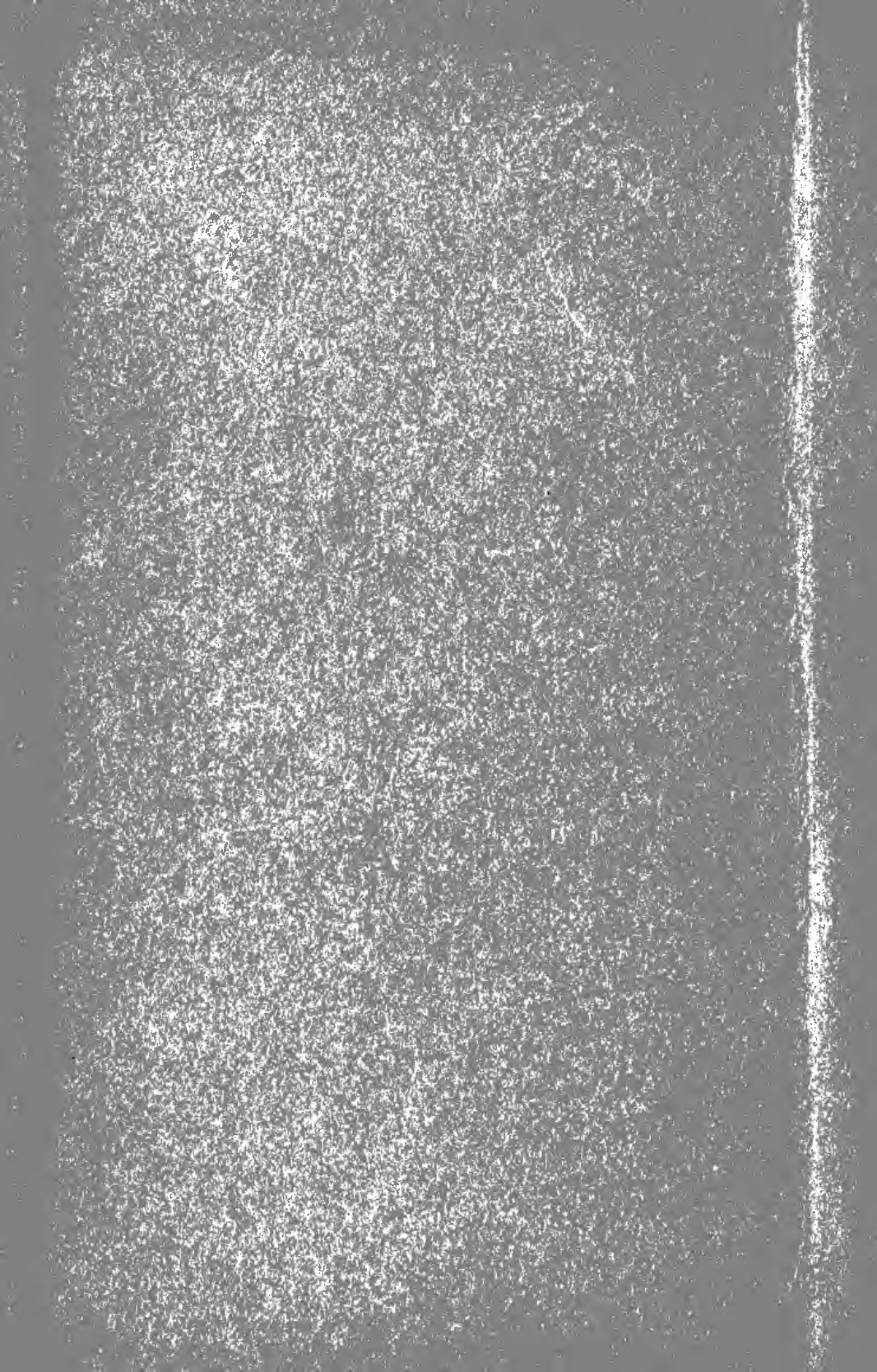


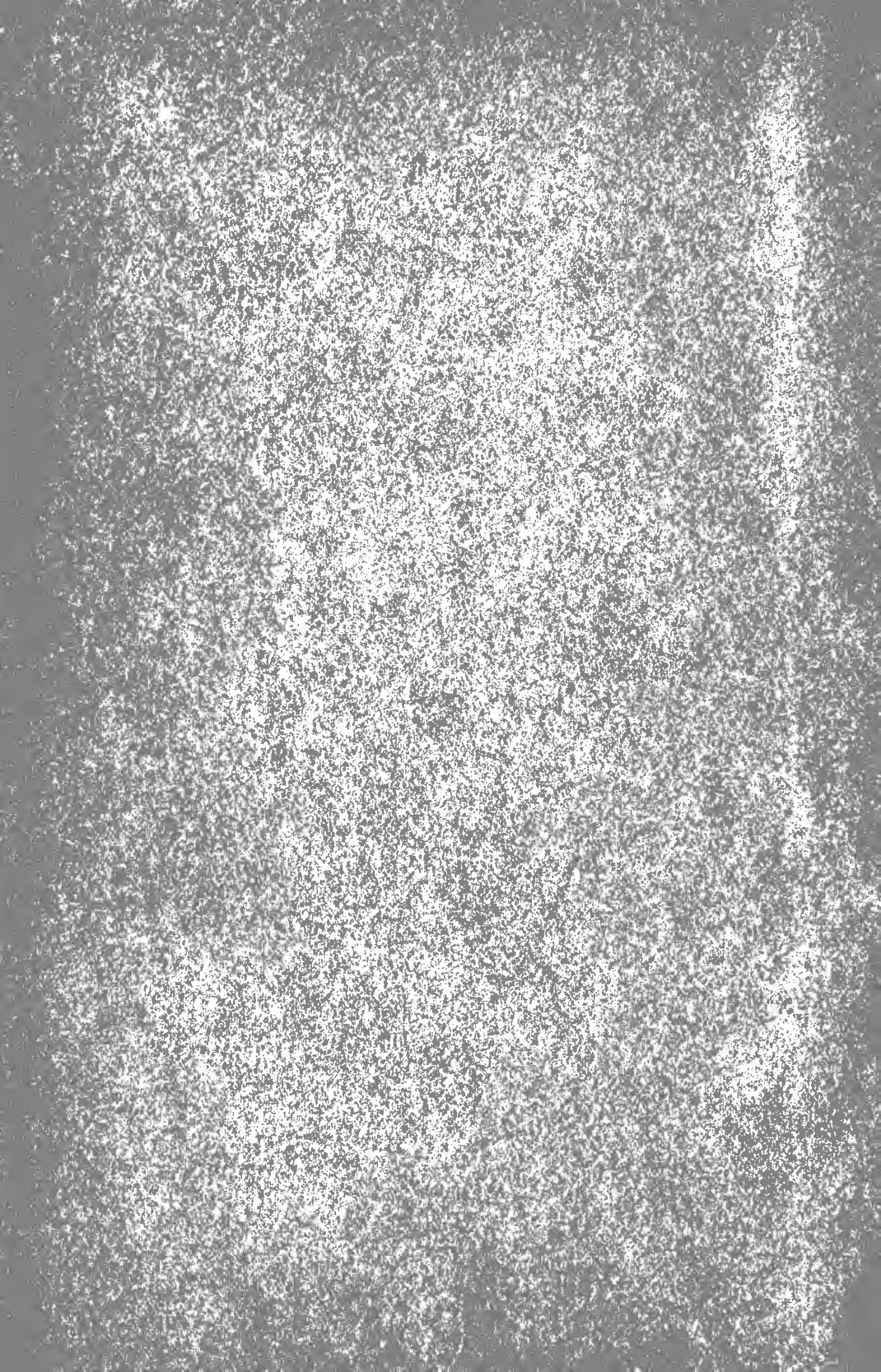
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ADOLPHE MEYER.

THE POST-GRADUATE
COOKERY BOOK

CONSISTING OF

A large number of special receipts, many of them original,
which are offered in this form as a supplement
to existing works on the culinary art

BY

ADOLPHE MEYER

Author of "*Eggs and How to Use Them*," etc., and for more than
ten years Chef of the noted Union Club, New York

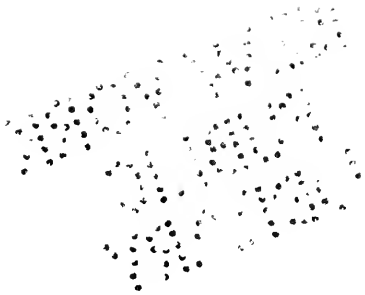


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INTRODUCTORY REMARKS.



In presenting “The Post Graduate Cookery Book,” I should perhaps explain that my idea has not been to produce a book to take the place of existing works of culinary reference—but, instead, one that shall serve as a sort of supplement to other standard volumes. There is much that is new being constantly added to culinary knowledge, and in “The Post Graduate Cookery Book” I have endeavored to record such original, “up-to-date” or especially recherche dishes as have seemed to me most likely to be of value to the reader.

This work, as its title indicates, is addressed primarily to those who have graduated in their culinary studies, but I have endeavored to explain everything so clearly as to make it of almost equal value to those younger and less experienced.

Yours very sincerely,

ADOLPHE MEYER.

INDEX OF CONTENTS

| | PAGES |
|---|------------|
| SOUPS..... | 7 to 48 |
| HORS D'OEUVRES AND SAVOURIES | 49 to 53 |
| SAUCES..... | 54 to 75 |
| FISH AND SHELLFISH..... | 76 to 119 |
| BEEF, VEAL, MUTTON, LAMB, PORK, VENISON | 120 to 150 |
| POULTRY AND GAME..... | 150 to 186 |
| MISCELLANEOUS ENTREES | 186 to 206 |
| GARNISHINGS..... | 206 to 217 |
| VEGETABLES | 218 to 250 |
| SALADS..... | 251 to 255 |
| SWEET DISHES AND DESSERTS..... | 255 to 272 |
| AUXILIARY RECEIPTS..... | 273 to 282 |

SOUPS.

GRAND BOUILLION—GENERAL STOCK.

Grand Bouillon, or General Stock, is the foundation of all meat soups. It is made both into consomme, and for the preparation of creams and purees.

It is of course essential to have a good basis if good results are expected.

To prepare 5 gallons of stock proceed as follows:

Put into a stock boiler

- 10 pounds of lean beef,
- 4 pounds of cracked beef bones,
- 1 knuckle of veal,
- 3 pounds of chicken giblets.

Moisten with $5\frac{1}{2}$ gallons of cold water and set over a slow fire.

When this commences to boil, remove the scum and add 1 pint of cold water, to aid the raising of some more scum. When the soup is well cleared, add 3 ounces of salt and the following ingredients.

- 4 medium carrots,
- 1 turnip,
- 2 leeks,
- 3 onions,
- 1 handful of soup celery,
- 3 cloves.

Let simmer gently for 4 hours, removing the fat occasionally. Strain through a cloth and put aside for further use.

FOND BLANC DE VEAU—WHITE VEAL STOCK.

Proceed as for General Stock, increasing the quantity of veal and diminishing the beef.

FOND BLANC DE VOLAILLE—WHITE CHICKEN STOCK.

Proceed as for General Stock, using more chicken, so as to accentuate the flavor of the chicken.

FOND LIE A POTAGE—THICKENED SOUP STOCK.

This stock is generally used for cream soups and other (lightly) thickened soups. It is thickened with a roux—i. e., the same amount each of butter and flour well cooked together without browning. It should be moistened with white stock and cooked over a slow fire until all impurities have risen to the surface.

BOUILLON DE LUCINES ORANGES—BROTH OF HARD CLAMS.

Put the clams on the fire with their own juice and a little water; remove at the first boil, take off the scum and strain.

BOUILLON DE LUCINES ORANGES ET BOUILLON DE VOLAILLE
—CLAM AND CHICKEN BROTH.

Clam broth is highly esteemed on account of its invigorating action on the nerves of the stomach. Its taste is rather strong (especially to delicate persons), but satisfactory results are obtained by adding one-third of chicken broth to two-thirds of clam broth.

BOUILLON DE LUCINES ORANGES A LA CREME—CLAM BROTH
WITH CREAM.

Two-thirds of clam broth,
One-third of boiled cream.

BOUILLON DE LUCINES ORANGES, UNCLE SAM—CLAM
BROTH, UNCLE SAM FASHION.

Serve plain clam broth in cups, adding to each cup a table-spoonful of whipped cream.

CONSOMME.

Chop fine 3 pounds of lean beef, mix with it 4 egg whites and 1 pint of cold water, and work it vigorously; then add slowly 3 gallons of General Stock, set it over a moderate fire and let simmer for 1 hour and 30 minutes, stirring every once in a while, to prevent it from sticking to the bottom; then strain through a fine cloth and season to taste with salt and a pinch of sugar.

NOTE.—If the color is too light, add a few drops of Black Jack (burned sugar)—but use it with discretion.

CONSOMME DE VOLAILLE—CHICKEN CONSOMME.

Proceed as for ordinary consomme, using white chicken stock to moisten the chopped beef. When boiling, add a partially roasted fowl.

CONSOMME DE GIBIER—GAME CONSOMME.

Put into a saucepan 3 pounds of game carcasses, and moisten with 2 gallons of General Stock; add a faggot of herbs, consisting of parsley roots, 1 sprig each of thyme and sweet basil, 2 bay leaves, 4 sage leaves, and 1 sprig of marjoram; clarify with 2 pounds of lean beef.

NOTE.—Care should be taken that the skin of the game is discarded before cooking.

CONSOMMÉ A LA NESSELRODE—CONSOMME, NESSELRODE STYLE.

Prepare a custard with 1 gill of pure of chestnuts, 1 gill of cream, 2 yolks and 2 whole eggs; season to taste, and cook in small buttered timbale moulds in a bain-marie in a slow oven.

When cold, cut the custard in slices and serve in consomme.

CONSOMME A LA ROYAL—CONSOMME, ROYAL FASHION.

Beat together 4 yolks and 2 whole eggs with 2 gills of consomme; season with salt and nutmeg, strain and fill into some

small buttered timbale moulds. Then stand these in a saucepan with boiling water and cook in the oven from 12 to 15 minutes.

When cold, cut in slices or in fancy shapes, and serve in the consomme.

CONSOMME A LA CRECY—CONSOMME, CRECY STYLE.

Prepare custard as described for Nesselrode Consomme, using puree of carrots instead of chestnuts.

CONSOMME A LA CRISTOPHE COLOMBE—CONSOMME, CHRISTOPHER COLUMBUS STYLE.

Make custard with puree of tomatoes. Slice, when done, and serve in consomme with green peas.

CONSOMME A LA TRIANON—CONSOMME, TRIANON FASHION.

Add to the consomme three kinds of royal custard—yellow, red and green (the latter colored with spinach).

CONSOMME DES EPICURIENS—THE EPICURE'S CONSOMME.

Serve consomme with poached eggs and—on a dish separate—some “deviled crusts” (receipt given elsewhere in this book).

CONSOMME A LA SUEDOISE—CONSOMME, SWEDISH FASHION.

Prepare and cook vegetables as directed for Brunoise Soup. Then take some toasted slices of dinner rolls and put on each some of the vegetables, sprinkle over some grated Parmesan cheese, place a small piece of butter on each, arrange on a baking sheet and bake in the oven.

Serve the crust separate to consomme.

CONSOMME DES JACOBINS—CONSOMME, JACOBIN STYLE.

Pound in the mortar 4 ounces of lean ham with $\frac{1}{2}$ gill of well reduced tomato sauce and 2 tablespoonfuls of bechamel

sauce; rub through a fine sieve, put into a bowl and mix with $\frac{1}{2}$ gill of consomme, 4 egg yolks and 1 whole egg; flavor with a dash of Madeira, and season with salt, cayenne and grated nutmeg.

Fill some small buttered dariole moulds with this mixture and cook in the oven as you would cook Royal Custard.

When cold, cut into slices and serve in consomme with green peas.

CONSOMME, PRINTANIER ROYAL—SPRING CONSOMME, WITH ROYAL CUSTARD.

Add to the consomme all sorts of green vegetables (cut in small pieces or in fancy shapes) cooked in consomme, and some Royal Custard cut in fancy shapes.

CONSOMME, PRINTANIER A LA COLBERT—SPRING CONSOMME, COLBERT FASHION.

Prepare a garnishing of green vegetables cooked in consomme. When serving, add one poached egg for each guest.

CONSOMME A LA FLORENTINE—CONSOMME, FLORENTINE FASHION.

Tie 2 sprigs of sweet basil in a clean cloth, put in a saucepan with 1 gallon of boiling consomme, cover the pan tightly and stand in the bain-marie for 3 hours; take out the basil and serve the consomme with the following garnishing and grated Parmesan cheese separate:

Florentine Garnishing.—Put into a saucepan 1 gill of water with 1 ounce of butter and a pinch of salt; when boiling, add 2 ounces of flour and stir vigorously to get a smooth paste until it detaches from the pan; take from the range, and after 5 minutes mix with 2 eggs (one at a time) and 1 ounce of grated Parmesan cheese. When cold, put the paste into a pastry bag with a tube one-quarter of an inch in diameter, and press the contents of the bag slowly into a pan of slightly salted boiling water, let cook for 5 minutes without boiling, drain and put into the consomme.

CONSOMME A LA DUCLAIR—CONSOMME, DUCLAIR STYLE.

Prepare some thin pancakes; spread over them a forcemeat made with 2 ounces of cooked breast of chicken, 3 boneless anchovies and $\frac{1}{2}$ gill of bechamel; season to taste and rub through a sieve.

Place one pancake on top of the other and cut them in small lozenges. Add these to the consomme only when ready to serve.

CONSOMME A LA MONACO—CONSOMME, MONACO STYLE.

Thicken some chicken consomme with arrowroot, and garnish with carrots and turnips scooped out with a small round vegetable scoop (the size of large green peas). Cook these vegetables in consomme and add equal parts each of truffles and green peas.

Make some small chicken-quenelles the same size as the rest of the garnishing, add these before serving with a good pinch of chervil leaves.

CONSOMME A L'INDIENNE—CONSOMME, INDIAN FASHION.

Clarify 1 gallon of General Stock with 2 pounds of lean, chopped beef, and flavor with a heaping teaspoonful of curry powder. Strain and serve with a dish of plain boiled rice (separate).

CONSOMME A LA VOLONTAIRE—CONSOMME, VOLUNTEER FASHION.

Garnish the consomme with asparagus tips cut $\frac{1}{2}$ inch long, small flowerets of cauliflower and sweet red pepper of about the same size as the asparagus. Add some small quenelles made of cream chicken forcemeat, and a pinch of chervil before serving.

CONSOMME A LA BOWDOIN—CONSOMME, BOWDOIN FASHION.

Garnish a rich chicken consomme with fresh tomatoes (peeled, free from seeds, cut in large pieces, and cooked in consomme),

green asparagus tips (cut 1 inch long), red chicken quenelles and a pinch of chervil.

NOTE.—The red chicken quenelles are prepared by adding some thickly reduced tomato sauce to the chicken forcemeat.

CONSOMME A LA TOSCA—CONSOMME, TOSCA STYLE.

Thicken a strong chicken consommé with sago, and garnish with finely shredded truffles, smoked beef tongue and French pancakes.

CONSOMME A LA VIENNOISE—CONSOMME, VIENNESE STYLE.

Work (in a bowl) 4 ounces of butter to cream; add 1 egg yolk, 1 tablespoonful of cream and 1 tablespoonful of sifted flour (one after the other); keep on adding until 4 egg yolks and 4 tablespoonfuls each of cream and flour have been added; then whip the 4 whites, add them to the paste, season with salt and nutmeg and spread the paste over a buttered sheet of paper on a baking sheet; cook in a slow oven, and when cold, cut in small lozenges. Serve separate to consommé.

CONSOMME A L'INFANTE—CONSOMME, INFANTA STYLE.

Prepare the same paste as described for Florentine Garnishing. Put the paste in a pastry bag provided with a $\frac{3}{8}$ -inch tube; lay some small heaps of paste on a buttered baking sheet; brush over with beaten egg, and bake in a medium oven. When cold, make an incision on the side of the puffs and fill with a puree of foie gras; serve these puffs separate to a rich consommé.

CONSOMME A LA REINE—CONSOMME, QUEEN FASHION.

Pound 2 ounces of cooked chicken breast with 1 ounce of butter and a tablespoonful of béchamel sauce, season to taste, rub through a sieve, and fill puffs made as explained above. Serve separate with consommé.

CONSOMME AUX DIABLOTINS—CONSOMME, WITH DEVEILED
CRUSTS.

Cut a few dinner rolls in slices $\frac{1}{8}$ inch thick, put on each slice a small piece of butter (the size of a hazelnut), and cover with grated Parmesan cheese mixed with plenty of cayenne pepper. Put these to bake in a hot oven, and when of a golden hue serve separately on a napkin, as an accompaniment to a strong consomme.

CONSOMME A LA SKOBELEFF—CONSOMME, SKOBELEFF
FASHION.

Infuse in 1 gill of sherry a pinch each of thyme, marjoram, sweet basil and sage; add the peelings of 3 truffles, 6 tarragon leaves and 1 dozen branches of chervil; cover the pan well and set in the bain-marie for 2 hours. In the meantime, prepare a gallon of rich consomme with sago. Strain the infusion through a napkin and add it to the consomme.

Before serving, garnish the consomme with small quenelles made with chicken forcemeat, to which one-third part thickly reduced tomato sauce has been added.

CONSOMME A LA COMTESSE—CONSOMME, COUNTESS
FASHION.

Pound in the mortar 2 ounces of cooked chicken breast with 3 gills of cream; rub through a sieve, put in a bowl, dilute with 3 yolks and 1 whole egg, and season with salt, grated nutmeg and 12 drops of essence of almonds.

Butter some small timbale moulds, fill them with this preparation, and cook as custard. When cold, unmold, cut in slices and serve with consomme and asparagus tips.

CONSOMME AU GARBURE DE CHOUX—CONSOMME, WITH
GARBURE OF CABBAGE.

In bygone days "garbure" was a soup by itself, which again was subdivided into different kinds. Modern cookery, however,

has done away with the old-fashioned style of serving, and gives "garbure" as a garnishing to consomme.

The "soupe a l'oignon gratinee," or baked onion soup, was the "onion garbure" of yore. To-day, though, we proceed in a more refined manner, thus enabling the "garbure" to be prepared for fine dinners.

Take a Savoy cabbage, cut it in four, removing the core; wash well, parboil for 15 minutes, and then refresh with cold water. When cold, take it from the water and press firmly, so that all the water is extracted, put in a small saucepan, moisten with veal stock and 3 tablespoonfuls of goose liver fat or (if none of that be at hand) other good fat, cover tightly and cook in a slow oven for 3 hours. Next fill the cabbage into silver shells, sprinkle with cheese and bake in the oven.

Cut a few dinner rolls into slices, have them toasted, and serve with the cabbage separate to a rich consomme.

For an American plan dinner, the cabbage can be put on top of the sliced and toasted rolls, and then be baked in the oven.

The following garbures may be prepared according to the same principles as the above.

GARBURE DE LAITUE—GARBURE OF LETTUCE.

GARBURE A LA PAYSANNE—GARBURE, PEASANT STYLE.

Prepare and cook the vegetables as indicated for Peasant Soup, and finish as explained above.

POT-AU-FEU.

The Pot-au-feu is the family soup of the French people. Rich and poor appreciate it alike, and its mere name is sufficient to create a sensation of home life and contentedness.

The Petite Marmite and the Croute-au-pot are, so to say, the progeny of the venerable Pot-au-feu, but though the last named is more humble in its appearance than its two aristocratic offspring, it is nevertheless a fact that many who are blessed with revenues great enough to fare daily on green turtle or the like,

are satisfied to partake every now and then of the modest Pot-au-feu.

To succeed in making this historical soup it is essential that you use an earthen vessel or pot. The general instructions are to use 1 quart of water to each pound of beef, and to use the vegetables judiciously, as no one kind should be more prominent than the other. If some chicken giblets are on hand, they will add to the agreeable flavor of the broth.

RECEIPT.

Put 4 pounds of lean beef, a good-sized and well-cracked beef bone, and some chicken giblets in an earthen vessel, moisten with 1 gallon of water and set on a slow fire; when the scum rises, remove it and add a gill of cold water to aid the remainder of the scum to rise. When the soup boils, and after it is well cleared, add the following ingredients:

Salt, not too much.

4 medium carrots,

2 small turnips,

4 leeks and 1 head of celery tied together in a bunch,

2 onions, one stuck with 3 cloves,

1 clove of garlic,

One-quarter of a small head of cabbage.

Let the soup simmer for 4 hours.

Remove the fat from the soup, season to taste and serve with sliced, toasted rolls. Add a pinch of chervil before serving.

If the meat is served as a course, dish it up on a plate and surround with the vegetables.

NOTE.—In some places it is customary to cut up or slice the vegetables and add them to the soup.

CROUTE-AU-POT.

Proceed as for Pot-au-feu, using 2 quarts of water and 3 quarts of consomme, and adding a partially roasted fowl.

When the meats and vegetables are cooked, strain the broth and cut the vegetables in small pieces and add them to the

soup; season to taste, and before serving, add a good pinch of chervil.

Serve separate crusts prepared as follows: Take two or three dinner rolls, cut lengthwise in half, rid of all the soft part, cut in pieces 1 inch square, trim the edges and toast in a slow oven.

Some cooks dip these crusts in the fat of the broth, but I do not recommend the practice. It is better to use butter if you wish to dip them.

PETITE MARMITE.

The names of this and the two preceding soups are so typically French that I have made no attempt to translate them into English, fearing to be unable to find the proper equivalent. When well prepared, the Petite Marmite surpasses any other clear soup, except perhaps green turtle.

In Europe the Petite Marmite (pronounced "petit marmet") is served in different sizes, according to the number of guests. It can, however, be served in individual soup pots (one to each person).

RECEIPT.

Parboil 4 pounds of rump and 2 pounds of plate of beef, 1 marrow bone and 1 good-sized oxtail cut into joints; cool off these meats under running water, so as to have them well cleaned from scum and coagulated albumen, put them in an earthen vessel holding about 4 gallons, add a partially roasted fowl and moisten with 2 gallons of consomme; set on the fire to boil, and garnish with 8 ounces of young carrots cut into olive shape, 3 ounces of young turnips (of the same shape as the carrots), 4 ounces of leeks, 2 ounces of celery, both cut in pieces 1 inch long, and 6 ounces of parboiled cabbage tied together with a string; let simmer gently from 2 to 2½ hours.

Serve separately, some toast spread with marrow, and some rolls cut into thin slices and toasted.

If individual soup pots are used, the meat should be cut into small pieces and divided equally among the pots.

POTAGE JULIENNE—JULIENNE SOUP.

To "cut in Julienne" means to cut in fine shreds. For Julienne Soup the vegetables should be from about 1 to 1½ inches long and ⅛ inch thick.

Take 4 red carrots, 2 turnips, 2 onions, the white part of 3 leeks, 1 stalk of celery, a handful of string beans, and 5 or 6 cabbage leaves. Shred these vegetables finely (as stated above), put them into a saucepan with 4 ounces of butter, and besprinkle liberally with powdered sugar (about 1 ounce). Cover the pan and set it on the range over a slow fire, so as to cook the vegetables gently; stir with a wooden spoon from time to time, and when the moisture of the vegetables is evaporated moisten with 1 gallon of consomme; simmer slowly for 30 minutes. Five minutes before using, add a good handful of cooked green peas, 1 small head of lettuce and 2 dozen leaves of sorrel, both finely shredded; season to taste, and just before serving add a pinch of cut chervil.

JULIENNE GRENADE—GRENADE JULIENNE SOUP.

Proceed as in the preceding receipt, but ten minutes before the soup is ready, add some raw tomatoes peeled, squeezed and cut in eight parts (if small; if large, cut in twelve parts). Cook gently, so that the tomatoes will not fall apart..

POTAGE FLEURY—FLEURY SOUP.

Prepare 1 gallon of Julienne Soup, and before serving bind it with 8 egg yolks, 1 pint of cream and 3 ounces of butter. Add a pinch of chervil and serve with toasted sippets separate.

POTAGE PAYSANNE—PEASANT SOUP.

Cut in thin slices, the size of a 5-cent piece, 3 carrots, 2 turnips, 2 onions, 3 leeks, 6 cabbage leaves, 1 celery stalk and 1 head of lettuce. Proceed and finish as for Julienne Soup.

Serve with sippets of bread—i. e., a French roll cut in slices and toasted.

POTAGE FERMIERE—FARMER'S SOUP.

Same as Peasant's Soup, with the addition of cooked white beans and a binding of 4 egg yolks and 1 pint of cream.

POTAGE SUISSE—SWISS SOUP.

Same as Peasant's Soup, but before serving bind with 1 pint of cream, 8 egg yolks and 3 ounces of butter.

Serve separately a plate of grated cheese and toasted sippets of bread.

POTAGE MOGUL—MOGUL SOUP.

One-third Julienne soup,
One-third puree of tomatoes,
One-third puree of split peas.

POTAGE BRUNOISE—BRUNOISE SOUP.

Use the same vegetables as for Julienne soup, except lettuce and sorrel, but cut the vegetables in $\frac{1}{8}$ inch squares.

For cooking, follow the same directions as for Julienne soup.

Brunoise can be garnished with barley, rice and small chicken quenelles. If this is done, it can be so shown on the bill of fare, as, for instance: Brunoise with barley, with rice, or with quenelles, etc.

POTAGE PRINTANIER A LA CHIFFONADE—CHIFFONADE
SPRING SOUP.

Slice very fine 3 onions, and smother them in 4 ounces of butter; add the same quantity of flour, stir for 5 minutes continuously without letting the flour become brown; moisten with 1 gallon of chicken or veal stock, let simmer for 30 minutes, clear off all fat and scum that may arise, then add (all finely shredded as for Julienne soup), 1 head of lettuce, 3 handfuls of sorrel and one of water cress, and 1 small cucumber (peeled, cut lengthwise in four, freed from all seeds, and sliced fine). Cook for another half hour, then add 2 handfuls of cooked green peas, season with salt, a pinch of sugar and a little grated nutmeg.

Before serving the soup, bind it with 1 pint of cream and 6 egg yolks, and add a pinch of chervil.

POTAGE AMBASSADEURS—AMBASSADOR'S SOUP.

Cook 4 ounces of rice in veal or chicken broth. When done, add 3 quarts of puree of split peas and $\frac{1}{2}$ pint of shredded and cooked sorrel. Finish the soup with 1 quart of boiling cream and 4 ounces of butter.

POTAGE CRESSONIERE—CRESSONIERE SOUP.

Prepare 1 gallon of puree of potatoes, add a half peck of cleaned watercress, and cook together for 25 minutes. Then rub through a fine sieve. Bind with 1 quart of cream, 8 egg yolks and 4 ounces of sweet butter, season to taste and garnish with parboiled watercress leaves.

POTAGE PORTUGAIS—PORTUGUESE SOUP.

Chop fine 4 onions, and cook in butter together with 2 ounces of salt pork cut into small pieces; add 12 large, ripe tomatoes cut in quarters; cook until they form a puree, and moisten with 2 quarts of soup stock; when boiling, add 8 ounces of rice, a faggot of herbs, and 1 clove of garlic.

Let cook in the over for 1 hour and 30 minutes, then rub through a fine sieve, dilute with sufficient consomme to make the soup rather thin, season with salt, cayenne pepper and a pinch of sugar, finish with 2 ounces of sweet butter, and serve with plain boiled rice separate.

NOTE.—Soups made with rice, barley, or other farinaceous substances (as described above) should only be heated, never allowed to boil after they have been rubbed through the sieve.

POTAGE A LA BONNEFEMME—HOUSEWIFE'S SOUP.

Cut the white part of 18 leeks lengthwise in half, and then in pieces half an inch long, put in a saucepan with 6 ounces of butter and cook slowly without allowing to brown; moisten with 1 gallon of white stock, and then add 12 medium-sized potatoes, peeled and cut in slices the size of a 5-cent piece; let simmer for three-quarters of an hour. Season to taste, and before serving bind with 8 egg yolks, 1 pint of cream and 4 ounces of butter. Add a pinch of chervil and serve with toasted sippets of French rolls.

POTAGE CRITERION—CRITERION SOUP.

Prepare 1 gallon of lightly thickened chicken broth, add to it the white parts of 6 leeks and 2 stalks of celery finely shredded (about 1 inch long) and previously smothered in butter.

Clear the soup of all fat and scum, bind it with 1 pint of cream and 4 egg yolks (well beaten together), and season to taste. Before serving, add some shredded chicken breast and a pinch of chervil.

POTAGE A LA D'AUMALE—D'AUMALE SOUP.

One-third tapioca consomme.

Two-thirds cream of sorrel.

POTAGE D'ARTOIS—D'ARTOIS SOUP.

1 quart of brunoise soup,

3 quarts of thick puree of white beans,

Finish with 1 pint of cream and 4 ounces of butter.

POTAGE ANDALOUS—ANDALUSIAN SOUP.

One-third tapioca consomme,

Two-thirds tomato puree.

POTAGE CAMELIA—CAMELIA SOUP.

One-third tapioca consomme,

Two-thirds puree of split peas,

Garnish with shredded leeks and breast of chicken.

POTAGE FAUBONNE—FAUBONNE SOUP.

2 quarts of Julienne soup,

3 quarts of thick puree of split peas,

Finish with 1 pint of cream and 4 ounces of butter.

POTAGE FONTANGE—FONTANGE SOUP.

1 pint of sorrel, sliced fine and cooked in butter,
 3 quarts of puree of split peas,
 1 quart of cream,

6 egg yolks,
 4 ounces of butter,
 Finish and serve as Sante soup.

POTAGE LEOPOLD—LEOPOLD SOUP.

1 pint of sorrel sliced fine and cooked in butter,
 3 quarts of consomme, with semolina,
 1 quart of cream,
 8 egg yolks,
 4 ounces of butter.

POTAGE LAMBALLE—LAMBALLE SOUP.

One-third tapioca consomme,
 Two-thirds cream of peas or puree of split peas.

POTAGE LONGCHAMP—LONGCHAMP SOUP.

3 quarts of split pea puree,
 1 quart of vermicelli consomme,
 1 pint of cooked sorrel,
 1 pint of cream,
 4 ounces of butter.

POTAGE SANTE—SANTE OR HEALTH SOUP.

1 pint of sorrel, sliced fine and cooked in butter,
 3 quarts of potato puree (rather thin).
 Finish with 1 quart of cream, 6 egg yolks and 4 ounces of
 sweet butter; add chervil before serving, and give toasted sip-
 pets of bread separate.

POTAGE SUEDOIS—SWEDISH SOUP.

As Sante Soup, but instead of sorrel use spinach (cut and
 cooked as sorrel).

POTAGE VELOURS—VELVET SOUP.

One-third tapioca consomme,
Two-thirds puree of carrots,
Finish with 1 pint of cream.

THE GREAT AMERICAN TURTLE.

POTAGE DE TORTUE VERTE AU CLAIRE—CLEAR GREEN
TURTLE SOUP.

The best and most profitable turtles are those weighing from 100 to 150 pounds.

When ready to be decapitated, lay the turtle on its back, cut off its head with a sharp strong knife, stand it head downward in a tub and make an incision between the hind fins and the upper shell, thus allowing the blood to escape more freely. If time permits, let the turtle lay in a cool place over night.

The following morning place the turtle on its back on a table, and with a sharp knife cut out the under shell, gradually removing all the meat which is attached to it; then cut off the fins and separate them from the fleshy parts to which they are attached. Detach the intestines and throw them away.

Divide the shells in four or more pieces, plunge them (as well as the fins and the head) into boiling water (for a few moments only, but long enough to enable you to remove the horny outer skin), and then lay in cold water.

For a turtle of 100 pounds, have ready the following stock (which can be prepared the previous day):

Stock.—Put into a stock boiler 25 pounds of shin of beef and 25 pounds of knuckle of veal; fill with 15 gallons of water, and set on the fire. When boiling, remove the scum and add 4 fowls partially roasted; garnish with 5 carrots, 2 turnips, 3 onions, 6 leeks and 2 stalks of celery tied together, and add also a good handful of salt; free the stock from scum and fat occasionally, and let simmer for 4 hours; then strain the broth and put aside for further use.

Place the cleaned turtle shells and fins in a large stock boiler, moisten with the stock prepared as above, and place on the fire.

When boiling, remove the scum and add the following ingredients tied in a cloth :

- 2 ounces of sweet basil,
- 2 ounces of marjoram,
- 1 ounce of sage,
- 1 ounce of thyme,
- 18 cloves,
- 12 bay leaves,
- The peel of 1 lemon.

Let the soup simmer for two or three hours, or until the turtle is cooked; then, with the aid of a skimmer, remove the turtle meat, put it into a basin of cold water, wash it well to free it from all impurities, cut it into 1 inch square pieces, and lay in a cool place for further use.

Have 10 pounds of lean beef chopped fine, and mix with it 4 egg whites and 1 quart of water. Remove all fat from the turtle broth, strain it, and add it gradually to the chopped beef; set on the fire to clarify, stirring occasionally to prevent setting on the bottom of the pan; let simmer 1 hour, and then strain.

Place the cut turtle meat in a saucepan, add the strained broth, set on the range and let boil for 15 minutes.

The soup needs now but the finishing touch—that is, the necessary quantity of cayenne and about 1 quart of good sherry (or more, according to taste—though too much wine is injurious to the flavor).

In American-plan houses, where a 100-pound turtle has to go a good way, an addition of half consomme and half chicken broth may be made to the turtle soup; but it then loses its flavor and its rich gelatinous appearance. To remedy this, the soup may be thickened with arrowroot diluted with sherry.

Should all the soup not be used at once, it can be preserved in stone jars, covering with melted lard to prevent the contact of air.

In England, more so than in America, it is customary to serve with each portion of soup some of the green fat which is found chiefly in the sockets of the forefins. If this is desired, gather all the green fat, let it soak in cold water for a few hours, and boil in some of the turtle stock. (If the fat is not well soaked, it will be of a fishy flavor.)

Some cooks like to add sliced lemons to the soup before

serving, but it is preferable to serve the lemon separate, to let the guests help themselves.

Another idea is to serve with it a garnishing of quenelles, hard-boiled egg yolk, etc., but all other ingredients than the turtle tend only to spoil the flavor and appearance of this exceptional soup, which very well merits its name of Queen of Soups.

Some three-quarters of a century ago the great Careme gave to posterity his receipt for turtle soup. It differs materially from the one above, but since those days the taste of the public in general has become more refined—they no longer want stews for soups, and that is what the old-fashioned green turtle soup was. Careme's green turtle was garnished with quenelles, truffles, mushrooms and artichokes, and was thickened with a roux—an idea which our modern epicures would call an abomination.

If I have dwelled so long on this subject, it was because it seemed worth while, and furthermore, because one hears so many complaints of how difficult it is to obtain really good turtle soup at the average hotel and restaurant. By following the above directions, one can be certain of success.

For a smaller turtle the proportions should naturally be decreased.

FAUSSE TORTUE AU CLAIRE—CLEAR MOCK TURTLE.

Choose 2 white calves' heads, and have them boned. Steep them in water for a few hours, changing the water three or four times; then parboil and refresh the heads, and set them on the fire with 3 gallons of water; when boiling, free from scum, add 2 carrots, 3 onions, 1 stalk of celery and some salt, and let simmer until done.

Strain the broth (and keep for further use), put the heads in cold water, free from all impurities, and cut up in 1-inch square pieces.

Butter a good-sized saucepan, line it with 2 carrots and 3 onions (all cut in slices), range 4 slices of lean ham on top, and over the ham lay 2 knuckles of veal and 6 pounds of shin of beef (chopped in convenient sized pieces). Let the vegetables brown over a slow fire, then moisten with the broth of the calves' head and 1 gallon of consommé, and let simmer slowly

for four hours. Flavor with the following ingredients :

1 ounce of sweet basil,

1 ounce of marjoram,

$\frac{1}{2}$ ounce of sage,

$\frac{1}{2}$ ounce of mace,

$\frac{1}{2}$ ounce of thyme,

8 bay leaves,

6 cloves,

The peel of 1 lemon.

Strain the broth and clarify it with 2 pounds of lean chopped beef mixed with 2 whites of eggs and 1 pint of cold water; let simmer for 1 hour, then strain again; add the cut calf's head, heat the soup to boiling point, and thicken with a tablespoonful of arrowroot diluted with 2 gills of sherry. Add the necessary cayenne and serve.

FAUSSE TORTUE A L'ANCIENNE—OLD FASHIONED MOCK TURTLE.

Follow the same formula as for Clear Mock Turtle, minus the clarifying. Thicken with a brown roux, let the soup despumate slowly, and when ready, add some egg dumplings—made with equal parts of cooked hard egg yolks, raw egg yolks, butter and a little flour, formed into small balls and cooked in salted boiling water.

POTAGE, QUEUE DE BOEUF, CLAIRE—CLEAR OXTAIL SOUP.

Cut 2 oxtails into 1-inch pieces, wash them well, set them on the fire to parboil, and when done, refresh them under running water, washing them well to free them from scum and other matter.

Next put the tails in a saucepan, moisten with 5 quarts of consomme, and set on the fire to simmer for two or three hours, or until tender.

Scoop out with a small vegetable spoon (twice the size of a

green pea) 1 pint each of carrots and turnips, parboil and then cook in consomme.

Twenty minutes before the soup is done tie in a cloth 1 sprig each of sage, marjoram and sweet basil, and put in the soup. When ready to serve add the vegetables and remove the herbs; season the soup to taste with salt, cayenne and a pinch of sugar.

Dilute a tablespoonful of arrowroot with 1 gill of sherry and stir it into the soup when boiling. Remove the scum and serve.

POTAGE, QUEUE DE BOEUF LIE—THICK OXTAIL SOUP.

Proceed as for Clear Oxtail, and thicken with a brown roux.

POTAGE, QUEUE DE BOEUF A LA BOURGEOISE—OXTAIL SOUP WITH CARROTS AND LEEKS.

Follow directions as for Clear Oxtail; but also trim and parboil young carrots (about the size of a large clove of garlic), cut the white part of 1 dozen leeks into 1-inch pieces and add both vegetables to the soup about 45 minutes before the tails are cooked.

Add some chervil before serving.

POTAGE, QUEUE DE BOEUF LIE A L'INDIENNE—THICK OXTAIL, INDIAN FASHION.

Prepare a thick oxtail soup without the vegetable garnishing and season with curry. Serve separate a dish of plain boiled rice.

POTAGE DE JOUE DE BOEUF—OX CHEEK SOUP.

Put 4 ox cheeks with 1 knuckle of veal into a saucepan, and set it on the fire with 3 quarts of consomme and 2 quarts of water; when boiling, clear well from scum, add 2 carrots, 1 turnip, 1 onion stuck with 2 cloves, 3 leeks and 1 stalk of celery; let simmer until the cheeks are done, then remove the meat and put them between two dishes under light press.

Strain the broth and finish as "clear oxtail," adding the same garnishing; cut the cheeks in small pieces and add to the soup.

POTAGE DE JARRET DE VEAU A L'ANGLAISE—ENGLISH CALF'S
KNUCKLE SOUP.

Moisten 2 boned calf's knuckles with 5 quarts of cold chicken broth, and set on the range. When boiling, take off the scum and add a partially roasted chicken (although not essential; the addition of a chicken naturally augments the sapidity of the soup). A half hour before the meats are done, add the white part of 1 dozen leeks cut in $\frac{1}{2}$ -inch pieces.

When the veal is cooked, remove it from the pot and put it under a light press. When done, cut it into small pieces and add it again to the soup. Also add the chicken cut in small scallops, and 1 pint of cooked rice; let simmer for a few minutes, season to taste and serve.

HOCHE-POT A L'ECOSSAISE—SCOTCH HOTCH-POTCH.

This soup may be termed the Pot-au-feu of the Scotch people. It is related that King Edward VII. (while Prince of Wales), when on a certain hunting excursion, passed the cottage of a Highlander, whose wife was just preparing the hotch-potch. The escaping odor tickled the nostrils of the Prince to such a degree that he entered the cottage and asked to partake of the soup. The flavor was evidently as good as the smell, for he asked for the receipt and himself wrote it down at the woman's dictation. He later handed the receipt to his chef, with the order to prepare the soup daily during the hunting season.

The soup differs, though, but little from the receipt given for Mutton Broth. The same directions may be followed, with the addition of cabbage, cauliflower, string beans and plenty of green peas. The meat may be cut in $\frac{1}{2}$ -inch squares before cooking.

BOUILLON DE MOUTON A L'ORGE—MUTTON BROTH, WITH
BARLEY.

Have 4 pounds of neck of mutton trimmed from all fat, put in a saucepan with 3 quarts of veal or chicken broth and 2 quarts of water, and set on the range. When boiling, remove the scum coming to the surface.

Cut into small squares and add to the soup 3 carrots, 2 turnips, 2 onions, 3 leeks, 1 stalk of celery, and 2 handfuls of washed pearl barley, and let simmer for 3 hours.

When the meat is cooked cut it into small pieces and add it to the soup. Five minutes before serving add 2 tablespoonfuls of coarsely chopped parsley. Season to taste and serve.

GOMBO DE VOLAILLE A LA CREOLE—CHICKEN GUMBO, CREOLE FASHION.

Cut 2 tender, well-cleaned chickens in half-inch square pieces, place them in a saucepan with 6 ounces of butter, and add 8 ounces of lean, raw ham and 3 onions; cut in squares; stir with a wooden spoon until the moisture is evaporated, add 2 green peppers cut fine, and then drain the butter and moisten with 3 quarts of chicken broth and 3 quarts of consomme. When boiling, clear from fat, add 12 peeled and seedless tomatoes cut in pieces and 100 well-washed tender okras (cut in 1-inch long pieces), add a faggot consisting of parsley roots, a sprig each of thyme and marjoram, 2 bay leaves, and 2 cloves of garlic.

Let simmer gently until the okra is cooked; then season to taste, remove the faggot, and, before serving, add 1 pint of boiled rice.

NOTE.—The soup being substantial, it is preferable to serve the rice on a separate dish, especially for private dinners.

GOMBO AUX CRABES DURS—HARD CRAB GUMBO.

Follow the same directions as for chicken gumbo, but leave out the chickens and add the crab flakes just before serving.

GOMBO AUX CRABES MOUX—SOFT CRAB GUMBO.

Remove the shells of 12 soft-shell crabs, free them from gills and cut off the small claws. Cut the large claws in two, and the crab in six pieces. (If large size, cut them in eight.)

Fry the crabs in butter and finish the soup as explained for Chicken Gumbo (without the chicken).

GOMBO AUX GRENOUILLES—FROG GUMBO.

Prepare the same as Soft Crab Gumbo, using frog legs instead of crabs.

GOMBO A LA SAM WARD—GUMBO, SAM WARD FASHION.

Two-thirds of Chicken Gumbo mixed with one-third Clear Green Turtle Soup—the turtle meat to be cut in $\frac{1}{2}$ -inch square pieces.

GOMBO FILE—GUMBO FILE.

Gumbo file may be prepared with chicken, crabs, oyster, shrimps, rabbits, squirrel, etc. It is made like the other gumbos, but without tomatoes and okra. When ready to be served, some gumbo file is added; this is in reality nothing but young sassafras leaves dried and powdered.

The soup should be removed from the fire, and should not be allowed to boil after the powder is added.

For 1 gallon of soup use about 10 tablespoonfuls of Gumbo file. Hold the powder in the left hand, raise the latter rather high, and then allow the powder to fall into the soup by degrees. Stir continuously, so as not to form any lumps.

POTAGE, MULLIGATAWNY DE VOLAILLE—CHICKEN^s MULLIGATAWNY.

Slice 6 onions and fry them in 4 ounces of butter (without browning), add two tablespoonfuls of curry powder (or mulligatawny paste, if obtainable), 2 sliced apples and 2 ounces of flour; stir for a few minutes, and then moisten with 5 quarts of chicken or veal stock. Then put a tender fowl to cook in the soup, let simmer until done, and strain.

Cut the fowl in slices, and put it into the soup tureen.

Add 1 gill of almond milk and 1 pint of cream to the soup and season to taste. Heat it well and pour it over the meat in the tureen. Serve with a plate of rice separate.

The mulligatawny may be flavored with chutney, currant jelly and lemon juice, according to taste.

MULLIGATAWNY DE MOUTON—MUTTON MULLIGATAWNY.

Prepared as Chicken Mulligatawny, using mutton and mutton broth instead of chicken.

MULLIGATAWNY DE VEAU—VEAL MULLIGATAWNY.

Same as Chicken Mulligatawny, using veal instead of chicken.

MULLIGATAWNY DE POISSON—FISH MULLIGATAWNY.

Remove the fillets from the fish, wrap it in a cloth and cook in the soup. Follow directions as for the mulligatawny soups.

MULLIGATAWNY DE LEGUMES POUR CAREME—VEGETABLE MULLIGATAWNY FOR LENT.

Prepare 1 gallon of vegetable broth with all sorts of vegetables obtainable, using them, though, with discretion, so that no particular flavor predominates.

Strain and thicken the broth lightly, flavor with curry and a tablespoonful of chutney, let simmer for three-quarters of an hour, season to taste, add 1 gill of almond milk, bind with 6 egg yolks, 1 pint of cream and 2 ounces of butter, strain and garnish with macedoine of vegetables.

Serve a plate of rice separate.

CHOWDER DE LUCINES—CLAM CHOWDER.

Drain 1 gallon of hard clams (about 100), cut off all the hard parts and chop them coarsely.

Cut fine 6 ounces of salt pork, put it into a saucepan with 6 ounces of butter and set on the range; add 3 coarsely chopped onions, 3 leeks and 1 stalk of celery (cut fine); let smother over a slow fire, stirring constantly, and then add 8 large peeled potatoes, cut in small squares, and 12 large, ripe, peeled and seedless tomatoes, cut in pieces; moisten with 2 quarts of veal or chicken broth and flavor with 1 teaspoonful of ground thyme, $\frac{1}{2}$ teaspoonful each of ground sage, marjoram and mace; let

simmer for 20 minutes, then add the chopped clams with their juice, boil 20 minutes longer, clear from scum and fat, and add some bruised oyster crackers and chopped parsley. Season to taste and serve.

CHOWDER A LA GEORGE DE F. GRANT—CHOWDER, GEO. DE F.
GRANT FASHION.

Follow directions as for Clam Chowder, but keeping it more liquid and adding some soft clams, boneless frog legs and soft crabs cut in small pieces.

POTAGE AUX CRABES A LA LAFFAN—CRAB FLAKE SOUP,
LAFFAN STYLE.

Take 2 quarts of chicken broth, 1 quart of clam broth, 1 quart of cream. Boil each separately, then mix together and thicken slightly with a roux. Season to taste with salt, a pinch of sugar and a little cayenne pepper, flavored with a dash of sherry. Five minutes before serving, add the crab flakes and eggs, but do not let boil.

POTAGE DE LUCINES PAPILLONS AUX CRABES D'HUITRES—
SOFT CLAM SOUP WITH OYSTER CRABS.

Put 75 small but choice soft clams (belly part only) in a saucepan with 1 quart each of chicken broth, clam broth and oyster broth; set on the fire; when boiling, take off the scum; let simmer for 3 minutes and then add 1 quart of bechamel sauce. Season to taste with salt, mace, cayenne and a pinch of sugar.

Pick carefully 1 pint of oyster crabs and plunge them in boiling water for 1 minute, drain and add them to the soup; finish with 1 pint of boiling cream and 3 ounces of butter.

POTAGE A LA GRANDE DUCHESSE—FISH SOUP, GRAND
DUCHESS STYLE.

Prepare 3 quarts of lightly thickened fish stock, add 1 quart of tomato puree, and 1 pint of onion puree, let boil for 30 min-

utes, during which time clear off the scum as it rises to the surface, and season to taste with salt and paprika.

Before serving, bind with 8 egg yolks, 1 pint of cream, 3 ounces of sweet butter, and 1 ounce of crayfish or lobster butter; garnish with lobster or crayfish tails cut in small pieces, small quenelles made with fish forcemeat, and green asparagus tips cut in $\frac{1}{2}$ -inch pieces.

BARSCZ A LA POLONAISE—POLISH BEET SOUP.

Cut in Julienne (i. e., shred finely) 6 beet roots, 4 leeks, 4 onions, a small head of Savoy cabbage and 4 celery knobs; smother these vegetables in butter over a slow fire and moisten with 5 quarts of broth and 1 quart of strained fermented beet-root juice, add 3 pounds of brisket of beef (previously parboiled) and 1 duck partially roasted. Soak a handful of dried mushrooms in cold water, cut in Julienne and add to the soup. Add also a faggot of herbs composed of parsley, a sprig of marjoram, 2 bay leaves and 1 clove.

Remove the duck as soon as tender, and let the soup simmer until the beef is cooked. Then remove the faggot of herbs and the fat.

Cut the beef and the duck into small pieces. Cook a dozen small sausages (chipolata) and remove the skin (when done). Add these and both meats to the soup.

Before serving, scrape 12 sour beets and press their liquid through a cloth; add this to the soup and heat well.

Serve with sour cream separate.

A pinch of chopped fennel should be added before serving. If no fresh fennel is at hand, a sprig of dried fennel may be added to the faggot of herbs.

NOTE.—The characteristic feature of this soup is that it should be of a light acid taste, and of a reddish tint. If, though, it is cooked in an ordinary saucepan or kept in a retinned bain-marie, it is impossible to retain this peculiar tint. Some cooks recommend one to add claret to the broth; but this is not necessary if the above directions are carefully carried out, and if an earthen vessel is used.

Sour beets are prepared by peeling 18 beetroots, putting into a jar, covering with lukewarm water, adding 2 handfuls of soft

breadcrumbs, covering well, and keeping in a warm place for five or six days—by that time fermentation should have set in.

CREME DE VOLAILLE—CREAM OF CHICKEN.

Thicken 5 quarts of chicken stock with a roux made with $\frac{1}{4}$ pound of butter and $\frac{1}{4}$ pound of rice flour (*creme de riz*). Truss a tender fowl (or, better still, a roasting chicken) and put it to cook in the soup.

Garnish the soup with 3 leeks, 1 onion stuck with 2 cloves, 1 small carrot and a piece of celery; simmer until the chicken is tender, then remove the latter and the vegetables and strain the cream.

Pick all the meat from the bones of the chicken, and pound it in the mortar with 3 ounces of butter and a pint of cream; rub through a fine sieve and add to the soup; bind it with 5 egg yolks, 1 pint of cream and 2 ounces of butter (but do not allow to boil); season to taste and serve with croutons souffles, separate.

CREME DE VOLAILLE A LA REINE MARGOT—CREAM OF CHICKEN, QUEEN MARGOT STYLE.

Proceed the same as for Cream of Chicken, with the addition of $\frac{1}{2}$ gill of almond milk when serving, and a garnishing of small round chicken quenelles.

Almond Milk.—Pound 2 ounces of shelled sweet almonds and 10 pieces of shelled bitter almonds with 1 gill of water, and strain.

CREME DE VOLAILLE A LA PRINCESSE—CREAM OF CHICKEN, PRINCESS FASHION.

Cream of Chicken with garnishing of green asparagus tips.

CREME DE VOLAILLE A LA SULTANE—CREAM OF CHICKEN, SULTAN'S FASHION.

Before serving, finish the cream with pistachio butter.

Pound 4 ounces of scalded and peeled pistachio nuts, add 3 ounces of sweet butter, and rub through a fine sieve.

CREME DE VOLAILLE A LA MARIE STUART—CREAM OF CHICKEN, MARY STUART FASHION.

Garnish the cream with cooked green peas and carrots scooped out the size of peas and cooked in consomme.

CREME A LA BAGRATION—CREAM, BAGRATION STYLE.

This soup is prepared exactly as Cream of Chicken, except that veal is used instead of chicken.

Before serving, garnish with cooked macaroni cut in $\frac{1}{4}$ -inch pieces.

Serve grated Parmesan cheese separate.

NOTE.—Some cooks flavor this soup with curry, but this method must be denounced as incorrect. It may, however, be prepared with fish and served on Fast days under the above name, mentioning the fact that the soup is (*maigre*) made with fish.

CREME D'ORGE A LA VIENNOISE AUX CROUTONS SOUFFLES—CREAM OF BARLEY, VIENNESE FASHION, WITH PUFF CRUSTS.

Prepare a roux with $\frac{1}{4}$ pound of butter and $\frac{1}{4}$ pound of barley flour (*creme d'orge*), cook for 5 minutes, and moisten with 1 gallon of chicken broth. When boiling, take off the scum and add 4 leeks and 3 celery stalks cut up fine; cook for one hour, then add 1 pint of boiling cream and strain.

Before serving, bind the soup with 4 egg yolks, 1 gill of cream, a little grated nutmeg and 2 ounces of sweet butter.

Season to taste with salt and a pinch of sugar. Serve croutons souffles separate.

CREME D'ORGE A L'ECOSSAISE—CREAM OF BARLEY, SCOTCH STYLE.

Follow directions as given for Cream of Barley, Viennese Fashion, omitting the flavoring of celery and leeks, and replacing the chicken broth by mutton broth.

The soup may be garnished with different sorts of vegetables cut in small squares and cooked in salted water.

CREME DE CELERI—CREAM OF CELERY.

Prepare a roux with $\frac{1}{4}$ pound each of butter and flour, cook for a few minutes without coloring; then moisten with 1 gallon of chicken or veal broth; let simmer, and remove the scum from time to time.

Clean about 2 pounds of celery stalks (for this purpose the outside leaves will do just as well), cut very fine, parboil, and add to the thickened stock; cook for 1 hour, add 1 pint of boiling cream, and rub through a fine sieve.

Put the soup back into a clean saucepan, season to taste, and before serving, bind it with 4 egg yolks, 1 gill of cream and 2 ounces of sweet butter.

CREME DE MAIZE—CREAM OF GREEN CORN.

Prepare 1 gallon of thickened stock as described for Cream of Celery.

Scrape 18 ears of raw corn, add the soup, boil for 45 minutes, add 1 quart of boiling cream and strain.

Season with salt and a pinch of sugar, and bind with the usual mixture of cream, yolks of eggs and butter.

NOTE.—In winter, or when green corn is unobtainable, canned corn may be used. Before being put in the soup, though, it should be pounded in the mortar.

CREME DE TOMATES A L'AMERICAINE—CREAM OF TOMATOES,
AMERICAN FASHION.

Prepare 1 gallon of thickened soup stock (vide Cream of Celery).

Wash 3 pounds of fresh tomatoes, cut them in quarters, and add them to the stock; let simmer for 1 hour, then rub through a fine sieve.

Season the soup with salt, cayenne and a pinch of sugar. Before serving, bind with 4 egg yolks, 1 pint of cream and 3 ounces of butter.

CREME DE CHOUX FLEURS—CREAM OF CAULIFLOWER.

Proceed as for Cream of Celery, using 3 quarts of stock and 1 quart of milk.

Wash and cut 2 pounds of cauliflower in small pieces, parboil and add to the soup; cook for 45 minutes, then add 1 quart of boiling cream and strain.

Season to taste and bind with 4 egg yolks, 1 gill of cream and 2 ounces of butter.

CREME DE HARICOTS DE LIMA—CREAM OF LIMA BEANS.

Boil 3 pounds of lima beans in slightly salted water, pound in the mortar and rub through a fine sieve. Have ready 2 quarts of thickened soup stock, add the puree of lima beans, 1 quart of clear soup stock, and 1 quart of boiling cream. Strain and season to taste.

Before serving, bind the cream with 4 egg yolks, 1 gill of cream and 2 ounces of butter.

CREME DE NAVETS—CREAM OF WHITE TURNIPS.

Cut 12 medium-sized white turnips in fine slices, parboil and smother them slowly in butter, with two leeks and one onion cut fine; moisten with 3 quarts of thickened soup stock, let simmer for 45 minutes, and then add 1 quart of boiling cream, rub through a fine sieve, season with salt and a pinch of sugar, and bind with egg yolks, cream and butter.

CREME DE POIREAUX—CREAM OF LEEKS.

Wash and cut up 24 nice leeks, put them in a saucepan to smother with $\frac{1}{4}$ pound of butter. Prepare 1 gallon of thickened soup stock and put the smothered leeks therein. Let them simmer for 45 minutes, then add 1 quart of boiling cream; rub through a sieve. Season to taste and bind with the usual mixture of cream, egg yolks and butter.

CREME D'OSEILLE—CREAM OF SORREL.

Pick and wash well 1 peck of sorrel; heat 4 ounces of butter in a saucepan and put the sorrel therein to cook. When it has rendered all its humidity, add 3 quarts of thickened soup stock, let simmer for 20 minutes, then strain.

Put the soup in a clean saucepan, and add 1 quart of boiling

cream. Do not allow it to boil after the cream is added. Season with salt, sugar and nutmeg, and bind with 4 egg yolks, 1 gill of cream and 3 ounces of butter.

NOTE.—As the acidity of the sorrel is averse to some persons, we would recommend the use of one-third of spinach to two-thirds of sorrel.

CREME D'EPINARDS—CREAM OF SPINACH.

Same proceedings as for Cream of Sorrel.

CREME DE POIS NOUVEAUX—CREAM OF NEW GREEN PEAS.

Proceed as for Cream of Lima Beans.

CREME DE LAITUES—CREAM OF LETTUCE.

Same proceedings as Cream of Sorrel.

CREME DE SALSIFIS—CREAM OF OYSTER PLANT.

Follow the same directions as for Cream of Celery.

Scrape about 36 oyster plants and put them into acidulated water until all are cleaned; cut them into small pieces and set on the fire to parboil; then add them to the thickened stock; allow to cook gently for one hour, and finish as Cream of Celery.

CREME DE CITRONILLE—CREAM OF PUMPKIN.

Peel 2 pounds of pumpkin, cut in small pieces and set it on the fire to cook with 2 quarts of milk. When the pumpkin is done, add 2 quarts of thickened soup stock and 1 quart of boiling cream, then rub through a fine sieve; season to taste, and bind it with 4 egg yolks, 1 gill of cream and 2 ounces of butter.

CREME DE LEGUMES A LA LIVONIENNE—CREAM OF VEGETABLES, LIVONIAN STYLE.

Slice fine and smother in butter 8 carrots, 4 turnips, 4 celery stalks, 4 onions, 4 leeks and a few parsley roots. When the vegetables have evaporated their liquid, strew over 4 ounces of

flour and cook for 5 minutes without browning, then moisten with 1 gallon of broth, cook for 1 hour, and rub through a fine sieve.

Season with salt and a pinch of sugar and bind with 1 pint of cream and 6 egg yolks. Serve fried bread crusts separate.

CREME DE JAMBON DE VIRGINIE AUX QUENELLES D'EPINARDS
—CREAM OF VIRGINIA HAM WITH SPINACH DUMPLINGS.

Thicken 1 gallon of veal or chicken broth lightly with a roux and add to it 1 quart of puree of tomatoes; put the bone of a cooked Virginia ham into the thickened stock, and let simmer for one hour.

Take 1½ pounds of lean Virginia ham (trimmings will answer for this purpose), pound fine in the mortar with 1 pint of bechamel sauce and ½ pound of sweet butter, and then rub through a fine sieve.

Ten minutes before serving the soup, remove the ham bone, add the puree of ham (without allowing the soup to boil), add ½ pint of thick cream, season to taste with salt and paprika, and strain into the soup tureen. Before serving, add the spinach dumplings prepared as follows:

Rub a small handful of well pressed cooked spinach through a fine sieve, and mix with it double its amount of chicken cream forcemeat; season with salt, pepper and nutmeg, and then with two black-coffee spoons shape small, longish quenelles or dumplings and lay them into a buttered saucepan. When there are enough quenelles made, pour over them some boiling salted water (enough to cover completely), bring the contents of the pan to a boil, and then draw aside to prevent further boiling. After 10 minutes, drain the quenelles and put them into the soup or into some consomme for further use.

CREME A LA VENITIENNE—VENETIAN CREAM.

Slice fine ½ dozen raw artichoke bottoms, and cook them in butter over a slow fire; when done, add 1 quart of cooked green peas and a good handful of parboiled and pressed spinach; pound these ingredients and add them to 1 gallon of lightly

thickened stock, allow to boil for 30 minutes, take off the scum and strain into a clean saucepan, add 1 pint of boiling cream, season to taste with salt and a pinch of sugar and finish with 3 ounces of butter.

When serving, add a handful of cooked green peas.

NOTE.—The color of this soup should be of a light green. If it is not so, add a little coloring.

CREME DE CHAMPIGNONS FRAIS A LA PALMERSTON—CREAM OF FRESH MUSHROOMS, PALMERSTON FASHION.

Slice fine 8 white onions; smother them slowly with 4 ounces of butter; when nearly cooked, add 1½ pounds of cleaned and chopped fresh mushrooms (the tails will answer for this purpose), cook until their humidity is evaporated, then moisten with 1 gallon of thickened soup stock; let simmer for 45 minutes, add 1 quart of boiling cream, strain, season to taste, and bind as usual with 4 egg yolks, 2 gills of cream and 4 ounces of butter.

CREME A LA MILANAISE—CREAM, MILAN FASHION.

Mix 6 ounces of grated Parmesan cheese with 1 pint of cream and 8 egg yolks, dilute with 1 gallon of lightly thickened chicken broth and set on the range till it reaches the boiling point, but do not allow to boil. Strain through a cloth, season to taste and serve with Italian paste cooked in salted water.

CREME A LA D'ORLEANS—CREAM, ORLEANS FASHION.

Prepare 1 gallon of chicken consomme with tapioca. Before serving bind it with 12 egg yolks, 1 pint of cream and 4 ounces of butter. Garnish with 3 sorts of small quenelles (i. e., red, white and green).

CREME D'EPERLANS A LA NEPTUNE—CREAM OF SMELTS, NEPTUNE STYLE.

Prepare 1 gallon of fish stock as follows:

Line the bottom of a saucepan with 4 sliced onions, 6 parsley

roots, 2 bay leaves, 1 sprig of thyme and 3 cloves; lay on top of this 2 pounds of fish bones, and the bones of two pounds of smelts from which the fillets have been removed; moisten with 1 pint of dry white wine and let reduce to about one-half; then moisten with 5 quarts of water and let simmer for 1 hour; strain the broth and thicken slightly with a roux.

Next tie the fillets of smelts in a napkin and let boil in the thickened stock for twenty minutes; then take them out, and when cooled off pound with 1 cup of thick cream and 2 ounces of butter, and rub through a fine sieve. Five minutes before serving the soup, add the puree of smelts, another cup of cream and 2 ounces of butter; season to taste with salt and cayenne pepper, and serve with small quenelles made of fish cream force meat.

CREME DE LUCINES PAPILLONS—CREAM OF SOFT CLAMS.

Heat 6 ounces of butter in a saucepan, add 100 selected soft clams, stew for 10 minutes, then moisten with 1 gallon of lightly thickened chicken stock; let simmer for 45 minutes, then rub through a fine sieve.

Season to taste with salt, a pinch of mace and cayenne; bind with 6 egg yolks, 1 pint of cream and 2 ounces of butter. Serve with croutons souffles separate.

NOTE.—Instead of chicken stock, fish stock, as described for Cream of Smelts, may be used.

CREME DE LUCINES ORANGES—CREAM OF HARD CLAMS.

Follow directions as given for Cream of Soft Clams, using half clam juice when preparing the stock.

CREME D'HUITRES—CREAM OF OYSTERS.

Follow directions as given for Cream of Hard Clams.

CREME DE MOULES—CREAM OF MUSSELS.

Wash and scrape the mussels; when they are well cleaned, cook them with sliced vegetables and white wine. When cooked

remove the mussels from their shells and prepare the soup after formula given for Cream of Hard Clams.

CREME DE SOLES A LA MERIDIONALE—CREAM OF SOLES,
MERIDIONAL STYLE.

Prepare a gallon of fish stock, as described for Cream of Smelts, and add 12 ripe fresh tomatoes cut in pieces; dilute a pinch of saffron in water and add to the soup.

Tie the fillets of 2 soles in a cloth and boil in the soup for 20 minutes.

Finish the soup according to the formula given for Cream of Smelts, Neptune Style.

BISQUE DE CRABES DURS A L'AMERICAINE—BISQUE OF
HARD CRABS, AMERICAN FASHION.

Cut into small squares 4 onions, 2 carrots and 3 ounces of lean ham; heat 4 ounces of butter in a large saucepan, fry the vegetables therein and add 3 bay leaves, 3 cloves, a sprig of thyme, 6 parsley roots and 12 pepper corns.

Remove the shells and lungs from 1 dozen hard crabs, wash them well in tepid water (so as to free them from all the sand), cut up into small pieces and put them with the vegetables into the saucepan; cook for 5 minutes, stirring all the time; then moisten with a pint of white wine. When nearly reduced, add 2 ponies of brandy, set fire to it, and when it is extinguished add 6 ripe tomatoes and one pint of stock; cook over a moderate fire for 25 minutes, then pound in the mortar to a fine pulp.

Thicken lightly 1 gallon of soup stock, with a roux (prepared with butter and rice flour); when boiling, add the puree of crabs and cook for 30 minutes, removing from time to time the scum that may rise, then rub through a fine sieve and return the soup to the saucepan; heat it well without boiling, add 1 pint of cream and 3 ounces of butter, season to taste, and serve with croutons souffles separate.

NOTE.—Bisques always require high seasoning.

BISQUE DE CRABES DURS A L'INDIENNE—BISQUE OF HARD
CRABS, INDIAN FASHION.

This soup is prepared in the same style as the above, with the addition of curry powder or paste and boiled rice as garnishing.

BISQUE DE HOMARD—BISQUE OF LOBSTER.

Follow the same directions as given for Bisque of Hard Crabs, omitting the tomatoes; when ready to serve finish the soup with lobster butter.

BISQUE DE HOMARD A L'AMERICAINE—BISQUE OF LOBSTER,
AMERICAN FASHION.

Same formula as Bisque of Hard Crabs, American Fashion.

BISQUE DE HOMARD A L'INDIENNE—BISQUE OF LOBSTER,
INDIAN FASHION.

Proceed as for Bisque of Hard Crabs, Indian Fashion.

NOTE.—Where economy is the object the shells of cooked lobsters may be used for these soups; while the meat of the lobster serves for a dish, an excellent soup may be prepared with the shells.

BISQUE D'EREVISSES—BISQUE OF CRAYFISH.

Wash 6 dozen crayfish in several waters, and cook them as explained for Bisque of Hard Crabs, American Fashion. When cooked, remove the meat from the tails, which may be used for some other purpose, or serve with the soup as garnishing.

Keep 2 ounces of the head shells, clean them well, and stuff them with fish cream forcemeat; before serving the soup, cook the heads in salted water, and serve one for each guest.

Finish the soup as Bisque of Lobster.

PUREE DE POIS CASSES—PUREE OF SPLIT PEAS.

Wash well and steep in cold water for a few hours 1 quart of split peas. Set them on the fire with 3 quarts of cold water;

when boiling, remove the scum, and add the following ingredients: One carrot cut in two, 1 onion stuck with 2 cloves, 2 leeks, 1 stalk of celery, a few parsley roots, the outside leaves of 2 heads of lettuce and a small ham bone, or either $\frac{1}{2}$ pound of salt pork.

Let simmer for 3 hours, then remove the vegetables and the meat, and rub the soup through a fine sieve.

Put the soup into a clean saucepan, dilute with enough stock to give it the proper consistency; season with salt and sugar, and finish with 4 ounces of butter.

Serve fried breadcrumbs separate.

NOTE.—An addition of cream is not prohibited by any means.

PUREE DE HARICOTS NOIR—PUREE OF BLACK BEANS.

Proceed as for Puree of Split Peas.

PUREE DE HARICOTS BLANC—PUREE OF WHITE BEANS.

Same as above.

PUREE DE LENTILLES—PUREE OF LENTILS.

Same as Puree of Split Peas.

PUREE DE TOMATES FRAICHES—PUREE OF FRESH TOMATOES.

Cut in small pieces and fry in 4 ounces of butter, 1 carrot, 2 onions, 4 parsley roots and 3 ounces of ham. When the vegetables are lightly colored, add 3 ounces of flour, fry for 5 minutes longer, and moisten with 2 quarts of broth. Now add 2 cloves, 1 bay leaf and a very small sprig of thyme.

Wash well 6 quarts of ripe raw tomatoes, cut them in four, and add them to the soup; let simmer for 1 hour, then rub through a fine sieve; if too thick, add some stock. Season with salt and sugar, and serve fried bread crusts separate.

PUREE DE CARROTES A LA CRECY—PUREE OF CARROTS, CRECY STYLE.

Fry in 6 ounces of butter 2 sliced onions, without allowing to take color, add 4 pounds of new carrots, sliced as fine as pos-

sible, season with salt and 6 ounces of sugar, cover the pan and cook in a slow oven for one hour, stirring the carrots occasionally.

In the meantime prepare a roux of butter and rice flour, and moisten with 1 gallon of soup stock.

When the carrots are cooked, pound them to a fine pulp, add them to the thickened soup stock, boil for 15 minutes, and then rub through a fine sieve.

Season the soup to taste, and finish with 1 pint of cream and 3 or 4 ounces of sweet butter.

Serve with fried croutons separate.

PUREE DE POMMES DE TERRE A LA PARMENTIER—PUREE OF POTATOES, PARMENTIER FASHION.

Put 1 dozen medium-sized potatoes in a saucepan and moisten with soup stock (enough to cover the potatoes).

When boiling, add 1 onion, 2 leeks, and a small bunch of soup celery; cook thoroughly and then rub through a fine sieve. (If too thick, dilute with broth.) Add 1 pint of cream and 4 ounces of butter; season to taste.

Serve small squares of bread fried in butter on a separate dish.

PUREE DE LEGUMES A LA FLAMANDE—PUREE OF VEGETABLES, FLEMISH STYLE.

Cut into slices 4 carrots, 4 onions, 4 celery stalks, 4 leeks, and 2 turnips; smother these vegetables in butter and moisten with 1 gallon of broth; then add 3 handfuls of split peas, 6 medium-sized whole potatoes, and a small ham bone; cook for 2½ hours, then rub through a fine sieve, and dilute with broth; season to taste with salt and a pinch of sugar. Before serving, add 1 pint of cream and 4 ounces of butter. Serve with fried bread crusts separate.

PUREE DE CHOUXRAVES ET POMMES DE TERRE—PUREE OF KOHLRABI AND POTATOES.

Put 8 kohlrabi and 6 potatoes in a saucepan, and moisten with enough white soup stock to cover. When boiling, remove the

scum; add 1 onion, 2 leeks and some soup celery; cover the pan and let cook in the oven for one hour.

Rub the vegetables through a fine sieve, return to a clean saucepan and add enough soup stock to make the soup sufficiently liquid. Before serving, bind the puree with 4 egg yolks, 2 gills of cream and 3 ounces of butter. Serve bread crusts fried in butter separately.

GAME SOUPS.

There is more than one method to prepare thick game soups. I shall, however, give here but those which, during my experience, have found the most appreciation.

Many cook books give receipts for game soups which are of great extravagance—"take so and so many partridges," or "so and so many pheasants," as if economy would be no object.

In kitchens of some consequence, where some kind of game is served as a course of a dinner, be it private, table d'hôte or American plan, there will be enough carcasses left to make a palatable soup for the following day. The game flavor should not be too pronounced, as if too strong it will often prove to be objectionable, especially to women.

PUREE DE GIBIER, A LA MEXICAINE—PUREE OF GAME, MEXICAN STYLE.

Steep 1 quart of black beans over night in cold water; set them on the fire with 3 quarts of cold water; when boiling, remove the scum and add the following ingredients:

Cut in small squares 3 carrots, 4 onions, 1 stalk of celery, 8 ounces of lean, smoked ham, and 6 parsley roots. Fry in butter and add 1 sprig of thyme, 1 of sage, 1 of sweet basil, 3 bay leaves and 1 dozen pepper corns.

Chop fine 3 or 4 pounds of game carcasses, be it grouse, partridge or wild duck (if the latter, all skin should be removed

before chopping, as it often tastes oily or fishy), and add to the vegetables; let cook slowly for 15 minutes, stirring occasionally, and then moisten with 1 pint of sherry. Put the game along with the beans, add 5 ripe tomatoes, cut in pieces, and let cook in the oven for at least 3 hours.

When the beans are cooked, drain them and pound in the mortar, moisten with their own liquor and with enough stock to give the right consistency; then rub through a fine sieve. Put the puree into a clean saucepan, season to taste, and finish it with 1 pint of cream and 4 ounces of butter.

Garnish either with quenelles of game or game cut in small squares, croutons, souffles or ordinary small bread crusts fried in butter.

PUREE DE GIBIER A L'ANDALOUSE—PUREE OF GAME,
ANDALUSIAN FASHION.

Cut in small squares 2 carrots, 3 onions and 8 ounces of lean raw ham; fry in butter, then add 3 or 4 pounds of chopped carcasses of game; moisten with 3 quarts of stock, add 12 ripe tomatoes, a faggot of herbs and 1 pound of rice. Let this cook in the oven for 1 hour and 30 minutes, then pound in the mortar and dilute with consomme in order to give it the proper consistency. Now rub through a fine sieve, season to taste, heat the soup without letting it boil, and finish with a pint of cream and 4 ounces of butter.

PUREE DE GIBIER A LA NESSELRODE—PUREE OF GAME,
NESSELRODE STYLE.

Cut the husks of 60 chestnuts, put them on a pan, and bake in the oven until they can be peeled easily.

Put the peeled chestnuts in a pan and moisten with 3 quarts of broth, add the game and finish the soup as prescribed for Puree of Game, Mexican Style.

PUREE DE PERDREAUX A LA CHANTILLY—PUREE OF PART-
RIDGE, CHANTILLY STYLE.

Follow same directions as Puree of Game, Mexican Style, using lentils instead of black beans.

PUREE DE TETRAS A LA CONDE—PUREE OF GROUSE, CONDE
STYLE.

Same formula as Mexican Game Soup, using red beans instead of black.

PUREE DE CANARDS SAUVAGES A LA ROUENAISE—PUREE OF
WILD DUCK, ROUEN FASHION.

Same as Mexican Style, adding 1 dozen duck or chicken livers and claret instead of sherry.

CREME DE PERDREAUX—CREAM OF PARTRIDGE.

Follow same directions as for Cream of Chicken, using 3 partridges instead of the fowl.

This soup, being richer, is therefore more suitable for banquets and high class dinners than the purees, as described before.

CREME DE FAISANS—CREAM OF PHEASANT.

Same formula as for Cream of Chicken, using 2 pheasants partridges instead of the fowl.

HORS D'OEUVRES AND SAVOURIES.

CANAPES A L'ARLEQUINE—HARLEQUIN CANAPES.

Prepare small pieces of buttered toast and decorate to your fancy by forming strips, either crosswise or lengthwise, with chopped beef tongue, hard yolk and white of egg, gherkins, truffles, smoked salmon and parsley. Serve on a napkin.

CANAPES A L'INDIENNE—INDIAN CANAPES.

Pound in the mortar 2 ounces each of cooked ham and chicken, add 2 ounces of butter, a good tablespoonful of Chutney and a pinch of curry; pass this preparation through a fine sieve and spread on small pieces of toast. Decorate with chopped eggs.

CANAPES A LA NANTUA—NANTUA CANAPES.

Spread some Montpelier butter on small pieces of toast, put in the center a small stoneless French olive stuffed with anchovies, and on both sides of the olive, a tail of crayfish; decorate with chopped aspic jelly.

CANAPES A LA REFORME—REFORM CANAPES.

Take some small pieces of toast, about $1\frac{1}{2}$ to $2\frac{1}{2}$ inches, spread over some ravigote butter, and garnish with finely shredded (about $\frac{1}{2}$ inch in length and 1 part of each), smoked beef tongue, truffles, white of hard-boiled egg and gherkins. Sprinkle over a little finely chopped meat jelly and serve on a napkin.

CANAPES A LA WHITTIER—WHITTIER'S CANAPES.

Chop fine 2 ounces each of cooked chicken and ham, pound in the mortar with 2 ounces of cheddar cheese and 1 of butter; season with a good pinch of English mustard and paprika, spread on small pieces of toast, and decorate with small anchovy fillets and chopped hard-boiled eggs. Serve on a napkin.

CANAPES A LA WINDSOR—WINDSOR CANAPES.

Chop fine and pound in the mortar equal parts of cooked breast of chicken, smoked beef tongue and Chester cheese, and rub through a fine sieve.

Spread some of this paste on small pieces of toast and decorate with gherkins, truffles and beef tongue.

FEUILLES DE LAITUE A LA GENOISE—LETTUCE LEAVES,
GENOISE FASHION.

Cut 2 hard-boiled eggs and 1 dozen anchovy fillets in small squares and season with pepper and a little mayonnaise sauce, and with the paste cutter cut out some crisp lettuce leaves about $2\frac{1}{2}$ inches in diameter; put a teaspoonful of the anchovy salad in each and decorate with chopped beets, capers and parsley.

FEUILLES DE LAITUE A L'INDIENNE—LETTUCE LEAVES,
INDIAN STYLE.

Proceed as above for a la Genoise, using lobster instead of anchovies. Season with curry powder.

BEIGNETS D'ANCHOIS—ANCHOVY FRITTERS.

Dip the anchovies (filleted and well trimmed) in frying batter and fry in hot lard. Serve on a napkin with fried parsley.

CROUTES DE HADDOCK A L'INDIENNE—CRUSTS OF HADDOCK,
INDIAN FASHION.

Pound fine 8 ounces of smoked haddock, add a tablespoonful of bechamel, 2 egg yolks and 2 tablespoonfuls of cream; season with salt and curry, and rub through a fine sieve. Spread some of this preparation on small round toasts, sprinkle over some chopped hard eggs, place them on a buttered dish, and cook in a moderate oven from 6 to 8 minutes. Dress on a napkin and serve hot.

CANAPES DE JAMBON A LA DIABLE—DEVILED HAM CANAPES.

Chop some lean ham very fine, and spread it on small pieces of buttered toast. Besprinkle liberally with paprika, and heat in the oven for a few minutes.

CANAPES DE LANGUE DE BOEUF A LA HONGROISE—BEEF TONGUE CANAPES, HUNGARIAN STYLE.

Chop fine some cooked smoked beef tongue, add to it just enough chicken cream forcemeat to give it some consistency, spread it on small pieces of toast; besprinkle liberally with paprika, place on a buttered pan and heat it for 8 to 10 minutes in a hot oven.

BATONS SALES A L'ALLEMANDE—GERMAN SALT STICKS.

Roll out some puff paste trimmings ($\frac{1}{4}$ inch in thickness) and cut off bands 4 inches long and $\frac{7}{8}$ to 1 inch wide. Lay the bands on a moistened baking sheet, brush over with egg, and strew over crushed rock salt and carraway seed. Bake in a hot oven.

BATONS DE CAVIAR—CAVIARE STICKS.

Prepare sticks as above for German Salt Sticks, only have them somewhat smaller and without salt and carraway seed. When baked split the sticks lengthwise and fill the inside with a layer of caviare.

BATONETS AU PARMESAN—SMALL PARMESAN STICKS.

Roll out some puff paste trimmings, sprinkle over some grated Parmesan cheese, and fold in three. After 10 minutes roll out to $\frac{1}{4}$ inch thick, brush over with egg and besprinkle with grated Parmesan cheese mixed with a good pinch of cayenne. Cut the paste sticks 4 inches long and $\frac{1}{2}$ inch wide, range on a baking sheet and bake in a brisk oven. Serve on folded napkin.

BAVAROIS AU PARMESAN—PARMESAN BAVARIOS.

Put into a saucepan 6 egg yolks and dilute with 1 pint of milk; set on the range over a slow fire, whipping continuously until it thickens and being careful not to let it boil; add $\frac{1}{2}$ ounce of leaf gelatine (previously soaked in cold water), and 4 ounces of grated Parmesan cheese.

Allow this preparation to cool, then add 1 pint of whipped cream; season to taste with salt and red pepper; fill into some small moulds or cases; set in a cool place for 2 hours, and serve on a folded napkin.

NOTE.—The moulds should be lightly oiled. This can be done by placing the oil on a towel and then rubbing the insides.

PERLES AU FROMAGE—CHEESE PEARLS.

Use the same paste as explained for Florentine Garnishing. (See Consomme, Florentine Fashion.)

With a small round tube adjusted to the pastry bag, press out on a baking sheet small heaps the size of a large pea, brush over with egg and besprinkle with grated Parmesan cheese (with which a pinch of cayenne is mixed). Bake in a slow oven.

SOUFFLES AU PARMESAN—PARMESAN CHEESE SOUFFLES.

Dilute 4 ounces of flour with 1 pint of milk and 1 gill of cream, season with salt, nutmeg and cayenne, set on the fire and stir continuously until boiling (being careful not to have any lumps). Add 2 ounces of butter, 4 egg yolks and 6 ounces of grated Parmesan cheese. Whip the whites of 6 eggs very firm and add gently to the mixture. Fill some small cases with this, and bake in a hot oven for about 8 minutes or more (according to the size of the cases).

BEIGNETS SOUFFLES A LA PARMESANNE—PARMESAN CHEESE FRITTERS.

Put into a saucepan 1 pint of water with 2 ounces of butter. When boiling, add 5 ounces of sifted flour, and stir over the fire until the paste detaches from the pan; add 4 ounces of grated

Parmesan cheese, take from the range, and 5 minutes after add 3 eggs (one after the other); season with salt, cayenne and nutmeg.

Drop 1 dessertspoonful of this paste into hot lard, and move it gently with the skimmer until of a nice color. Serve hot on a napkin.

BEIGNETS SOUFFLES AU PARMESAN ET JAMBON—PARMESAN CHEESE AND HAM FRITTERS.

Add to the Parmesan Cheese Fritter preparation 1 ounce of lean cooked ham, and cut in very small squares.

RAMEQUINS AU FROMAGE—CHEESE RAMEKINS.

Prepare a paste as for Parmesan Cheese Fritters, with the following ingredients: 2 gills of water, 2 ounces of butter, 4 ounces of flour, 3 eggs and 4 ounces of Parmesan cheese.

When the paste is cold put lumps on a buttered baking dish (using a tablespoon), brush over with beaten egg, besprinkle with finely diced Gruyere cheese, bake in a medium oven and serve hot.

BEIGNETS DE CAMEMBERT—CAMEMBERT FRITTERS.

Clean a whole Camembert and rub it through a fine sieve, add the same amount of well reduced bechamel, and thicken with 3 egg yolks; season with salt and red pepper, and put away to get cold.

When very cold and hard shape the above preparation into small round, flat croquettes, dip them in beaten eggs, roll in bread crumbs, and fry in hot lard. Serve on a napkin with fried parsley.

SAUCES

Much has been written about sauces, but the subject is far from exhausted. A sauce well prepared is worthy of being eaten by the greatest epicures, while on the other hand a badly prepared sauce had far better be thrown away.

It is therefore necessary that all ingredients should be of the very best quality, and that the proper time should be allowed for preparation.

There are but two fundamental sauces—i. e., the white and the brown—but there are several auxiliary sauces which are of greatest necessity in modern and up-to-date work, and which should always be on hand in well appointed kitchens.

DES SAUCES FONDAMENTALLES—FUNDAMENTAL SAUCES.

FONDS BLANC POUR VELOUTE—WHITE STOCK FOR VELOUTE SAUCE.

For this purpose it is well to prepare a chicken broth, adding a good quantity of veal, so as to make the stock rich in gelatinous matter.

FONDS BRUN POUR SAUCE BRUNE—BROWN STOCK FOR BROWN SAUCE.

Line the bottom of a saucepan with 6 slices of smoked raw ham, and lay over this 4 carrots and 3 onions, sliced, and a fagot of herbs.

Cut up two knuckles of veal (about 8 pounds) bones and all, and 4 pounds of beef. Lay these meats over the vegetables, cover the saucepan and set it over a slow fire; allow the meats to brown slowly, then remove the fat and moisten with 3 gallons of general stock, let simmer for 4 hours, strain and put aside for further use.

NOTE.—This gravy also serves for the moistening of braised meats, and for the thinning of brown sauces.

FONDS DE VEAU BRUN—BROWN VEAL STOCK.

Follow directions as given for Brown Stock, using veal only for its preparation.

SAUCE VELOUTE—VELOUTE SAUCE.

Prepare a roux with $\frac{3}{4}$ pound each of butter and flour; let it cook slowly for 15 to 20 minutes, being careful not to let it brown in the least; remove it from the fire, and after 10 minutes dilute with 3 gallons of white stock, which should be hot, but not boiling; set on the fire and stir until boiling, then add a good handful of fresh mushroom peelings, let simmer gently for $1\frac{1}{2}$ hours, strain and put aside for further use.

NOTE.—This sauce, as its French name implies, should be of a velvet like appearance.

SAUCE BRUNE—BROWN SAUCE.

This sauce is by many misnamed Spanish sauce, or Espagnole in French; it has nothing whatever to do with Spain, and therefore call it what it really is, Brown Sauce.

Its perfect concoction requires patience and experience. Prepare a roux with 8 ounces each of flour and butter, cook it over a moderate fire until it takes a light brown appearance; take it from the fire, and when cooled, add 3 gallons of Brown Stock and 1 quart of tomato sauce. Set on the fire, let simmer for 4 hours, continuously removing the rising impurities; then strain and set aside.

The following day put the sauce again to reduce, adding 2 quarts of Brown Stock, and 6 ounces of dried mushrooms, previously soaked in cold water for 15 minutes. Let it simmer for 3 to 4 hours, then strain and put aside. The following day repeat the boiling for another 3 hours, always removing the rising impurities.

The sauce is now ready to be used as a basis for all sorts of compound brown sauces.

NOTE.—The cooking of the roux should be done very slowly, as an excess of heat would precipitate the process of browning, thus giving the roux a burnt and bitter taste.

SAUCES AUXILLIAIRES—AUXILIARY SAUCES.

SAUCE BECHAMEL—BECHAMEL SAUCE.

Originally, this sauce was a veloute reduced with cream; big chunks of veal were cooked in the sauce, and its preparation was all except economic.

Modern practice proceeds more systematically. Bechamel is to-day neither more nor less than a cream sauce. It is more wholesome than veloute, and is prepared with boiled milk, although a part of cream may be used. The same directions as for Veloute may be followed.

Simmer the sauce gently for 1½ to 2 hours, flavor with a faggot of herbs, 2 onions, one of them stuck with 3 cloves, and 1 carrot. Season with salt and a pinch of sugar; strain and put aside for further use.

SAUCE TOMATE—TOMATO SAUCE.

Select 2 gallons of ripe tomatoes, wash them well and cut them in pieces; place in a saucepan with 2 quarts of stock and set on the fire to stew for 20 minutes.

Heat 8 ounces of butter in another saucepan, add 3 onions, 2 carrots and 6 ounces of raw smoked ham, all cut in squares.

When the butter clears, add 2 cloves of garlic and 6 ounces of flour; let cook for 10 minutes, without browning; then add the stewed tomatoes and a faggot of herbs. Let this simmer for 1 hour, then rub through a fine sieve. Season to taste and reduce to a good consistency.

NOTE.—Canned tomatoes may be used instead of the fresh.

SAUCES COMPOSÉES—COMPOUND SAUCES.

SAUCE ALLEMANDE—GERMAN SAUCE.

Reduce 2 quarts of Veloute with 2 gills of chicken broth and 2 gills of cream until the sauce covers the back of a spoon; bind the sauce with 8 egg yolks, 1 gill of cream and 4 ounces of butter. Cook the eggs without allowing the sauce to boil. Season with salt, cayenne, grated nutmeg and the juice of a lemon.

Strain and place in a bain-marie, with a little butter on top of the sauce to prevent the forming of a skin.

SAUCE AURORE—AURORA SAUCE.

Incorporate to 1 quart of German Sauce, 1 pint of reduced tomato sauce, add 3 ounces of shredded ham.

SAUCE CAPRE—CAPER SAUCE.

Mix together 1 pint of Cream Sauce and 1 pint of German Sauce, add some Nonpareil capers.

SAUCE AU CELERI—CELERY SAUCE.

Cut 4 stalks of celery in $\frac{3}{4}$ -inch pieces; wash them well and parboil for 5 minutes, then drain and moisten with chicken broth. When the celery is cooked, the broth should be nearly reduced; add 3 pints of Veloute Cream Sauce.

SAUCE VELOUTE A LA CREME—VELOUTE CREAM SAUCE.

Reduce 3 quarts of Veloute with 1 quart of cream until the sauce covers the back of a spoon; add 6 ounces of butter, and season to taste.

SAUCE BANQUIERE—BANKERS' SAUCE.

Reduce $\frac{1}{2}$ gill of Madeira with 12 pepper corns, add 1 pint of brown veal stock and 1 quart of Veloute; reduce to good consistency, then add 2 gills of tomato sauce and 1 gill of cream; strain and season with salt and cayenne, and finish with 3 ounces of sweet butter.

SAUCE BRETONNE—BRITANNY SAUCE.

Shred in fine Julienne the white part of 3 leeks, 1 stalk of celery and 12 heads of white fresh mushrooms; smother in butter, as directed for Julienne Soup; moisten with $\frac{1}{2}$ gill of chicken broth and let reduce; then add 1 quart of Veloute and 1 gill of cream, finish with 3 ounces of butter and add 2 shredded truffles.

SAUCE BECHAMEL A LA CREME—BECHAMEL CREAM SAUCE.

Proceed as for Cream Veloute Sauce, using bechamel instead of Veloute.

SAUCE CURRY A LA CREME—CREAM CURRY SAUCE.

Chop fine 2 onions and fry them in butter without allowing them to brown; drain the butter, add a tablespoonful of curry powder, moisten with $\frac{1}{2}$ gill of chicken broth, let reduce and add 1 quart of Veloute Cream Sauce.

NOTE.—This sauce gains immensely by adding some milk of cocoanut. Scrape a cocoanut and pour over a pint of boiling water. Steep for 25 to 30 minutes, then drain the milk.

SAUCE RAIFORT A LA CREME—HORSERADISH CREAM SAUCE.

To 6 ounces of freshly grated horseradish add 1 pint of Veloute Cream Sauce; do not allow to boil.

SAUCE HONGROISE—HUNGARIAN SAUCE.

Chop fine 2 onions, fry in butter without allowing to brown, drain the butter, add 1 teaspoonful of paprika, moisten with 2 gills of dry white wine, and let reduce to one gill; then add 1 quart of Veloute; reduce to good consistency, add 2 gills of cream; season to taste and finish with 3 ounces of butter.

SAUCE MADRAS—MADRAS SAUCE.

Chop fine and fry in butter 2 small onions; add 1 crushed clove of garlic and 1 tablespoonful of curry powder; drain the butter; moisten with $\frac{1}{2}$ gill of chicken broth and 1 pint of Veloute Cream Sauce.

Reduce to good consistency, then add 3 gills of tomato sauce; season to taste and finish with 2 ounces of butter.

SAUCE POULETTE—POULETTE SAUCE.

Proceed as for German Sauce, adding more butter and the juice of a lemon.

SAUCE SUPREME—SUPREME SAUCE.

This sauce is Veloute Cream Sauce in its highest perfection. Follow the same directions, adding more cream.

SAUCE SUPREME MOUSSELINE—MUSSLIN SUPREME SAUCE.

Before serving add some whipped cream to the Supreme Sauce.

SAUCE RAVIGOTE—RAVIGOTE SAUCE.

Chop fine 3 shallots; put them in a saucepan with $\frac{1}{2}$ gill of vinegar; let reduce almost dry, then add 1 quart of Veloute Sauce and boil for 10 minutes. Strain, add 1 tablespoonful of chopped parsley, 1 of chervil and 1 teaspoonful of tarragon, and finish with 4 ounces of Venetian butter.

SAUCE VILLEROY—VILLEROY SAUCE.

This sauce is generally used as a coating for articles to be fried. It is prepared as German Sauce, and its principal quality should be its gelatinous contents, so that it will easily become firm when cold.

VILLEROY SOUBISEE—VILLEROY SAUCE WITH PUREE OF ONIONS.

Follow directions as given for German Sauce, and add to 6 gills of sauce 2 gills of puree of onions.

SAUCE VILLEROY, TOMATEE—VILLEROY SAUCE WITH TOMATOES.

Six gills of Villeroy Sauce, 2 gills of well reduced tomato sauce.

SAUCE BIGARADE—BIGARADE SAUCE.

Follow directions as given for Orange Sauce, using Bigarade oranges—i. e., such as have not attained their full ripeness.

SAUCE BORDELAISE—BORDEAUX SAUCE.

Reduce 1 gill of claret with 4 chopped shallots, a small sprig of thyme and 1 bay leaf; moisten with 1 pint of Brown Sauce and 2 gills of brown veal gravy; reduce to good consistency; strain, and finish with 2 ounces of sweet butter.

SAUCE CHATEAUBRIAND—CHATEAUBRIAND SAUCE.

Reduce 1 gill of dry white wine with 4 chopped shallots, a sprig of thyme and 1 bay leaf; moisten with 2 gills of brown veal stock; reduce to 1 gill, and add 1 tablespoonful of meat glaze; incorporate 6 ounces of sweet butter, and strain through a cloth. Before serving, add a heaping teaspoonful of chopped parsley, a pinch of chopped tarragon and the juice of half a lemon.

NOTE.—When butter is to be incorporated into a brown sauce it should be stirred with a spoon. If stirred with a whisk the sauce will whiten.

SAUCE COLBERT—COLBERT SAUCE.

Reduce 1 gill of Brown Sauce to a good consistency; add, by degrees, 6 ounces of sweet butter; season with cayenne and lemon juice, and add 1 teaspoonful of chopped parsley.

SAUCE CREOLE—CREOLE SAUCE.

Slice fine 2 onions and 1 peeled green pepper; fry them in butter without browning; add 2 cloves of garlic well bruised; stir for 1 minute, then drain; moisten with $\frac{1}{2}$ gill of white wine and 1 pint of Brown Sauce. Let this simmer gently for 20 minutes. Meantime scald and peel 4 large ripe tomatoes, press out the seeds and cut them in not too small pieces; add them to the sauce and cook 15 minutes longer. Season with salt and cayenne.

SAUCE CHASSEUR—CHASSEUR SAUCE.

Chop fine 3 shallots and fry in butter without coloring; slice 6 heads of fresh mushrooms, and add to the shallots, with 2 tablespoonfuls of white wine; add a gill of Brown Sauce, $\frac{1}{2}$ gill of tomato sauce and a tablespoonful of beef extract; reduce for 5 minutes, season to taste, add 1 ounce of sweet butter and 1 teaspoonful of chopped parsley.

SAUCE DIABLE—DEVILED SAUCE.

Reduce $\frac{1}{2}$ gill of vinegar with 4 chopped shallots and 24 crushed pepper corns; moisten with 1 pint of brown sauce; let simmer for 15 minutes, add a teaspoonful of diluted English mustard and a good dash of Worcester sauce; strain and finish with 2 ounces of sweet butter.

SAUCE D'UXELLE—D'UXELLE SAUCE.

Add to 1 pint of D'Uxelle preparation (see this), 1 pint of brown sauce and 2 gills of brown veal stock; reduce to a good consistency.

SAUCE ITALIENNE—ITALIAN SAUCE.

Follow same directions as for D'Uxelle Sauce, adding 1 gill of tomato sauce.

NOTE.—In bygone days Italian sauce was prepared with veloute. Modern practice, however, has abandoned this system.

SAUCE GRANDVENEUR—GRANDVENEUR SAUCE.

Reduce $\frac{1}{2}$ gill of vinegar with 12 crushed pepper corns, and when nearly dry add a tablespoonful of grated, unsweetened chocolate; then dilute with a little port wine, and add 1 tablespoonful of currant jelly and 1 pint of brown sauce; let simmer for 15 minutes; season to taste and strain.

SAUCE LYONNAISE—LYONNESE SAUCE.

Slice fine 4 onions; fry them in butter without browning; drain the butter, moisten with 1 gill of white wine vinegar, and let reduce nearly dry; moisten with 1 pint of brown sauce and 1 gill of brown veal gravy. Let simmer for 15 minutes.

SAUCE A LA MOELLE—MARROW SAUCE.

Reduce 1 gill of white wine with 4 chopped shallots, add 1 pint of brown sauce and 2 gills of brown veal stock; reduce to good consistency; strain and add parboiled slices of marrow.

SAUCE MARECHALE—MARSHAL SAUCE.

Put into a saucepan 2 tablespoonfuls of tarragon vinegar, allow to reduce almost dry, then add 1 pint of brown sauce and 2 tablespoonfuls of beef extract; reduce for 10 minutes, then incorporate by degrees 4 ounces of butter; finish with the juice of a lemon, a pinch of red pepper and a teaspoonful of chopped tarragon leaves.

SAUCE MADERE—MADEIRA SAUCE.

Reduce 1 gill of Madeira wine with 18 pepper corns to $\frac{1}{2}$ gill; add 1 pint of brown sauce and 2 gills of brown veal stock; reduce to good consistency and strain.

SAUCE PERIGUEUX—PERIGUEUX SAUCE.

Add a gill of chopped truffles to 1 quart of Madeira sauce.

SAUCE POJARSKY—POJARSKY SAUCE.

Reduce 2 gills of brown veal stock with 1 quart of tomato sauce to a good consistency; season highly with paprika, and before serving, add 2 gills of whipped cream.

SAUCE OPORTO—PORT WINE SAUCE.

This sauce is generally served with game. We, therefore, recommend cooks to use some game broth or game bones when preparing it.

Reduce 1 gill of port wine with 12 pepper corns to $\frac{1}{2}$ gill; then add 1 gill of game broth; reduce to one-half; add 1 tablespoonful of currant jelly and 1 pint of brown sauce; reduce to good consistency and strain.

SAUCE A L'ORANGE—ORANGE SAUCE.

Brown 1 lump of cut sugar with a few drops of vinegar; moisten with $\frac{1}{2}$ gill of white wine, and allow to reduce; add 2 gills of brown sauce, $\frac{1}{2}$ gill of rich veal stock and the juice of

one orange; reduce to good consistency and strain through a cloth; garnish with the finely shredded outer rind of one orange, and finish with a good dash of brown curacao.

SAUCE AU PAIN—BREAD SAUCE.

Put 2 gills each of cream and milk in a saucepan, and when boiling, add sufficient fresh bread crumbs to thicken; add 1 small onion; let simmer for 20 to 30 minutes, then remove the onion; season with salt, pepper and nutmeg, and finish with 2 ounces of butter.

SAUCE POIVRADE—PEPPER SAUCE.

Cut into small dice 1 onion, 1 small carrot and 1 ounce of raw ham; fry in butter; add 2 bay leaves, 1 sprig of thyme and 1 tablespoonful of crushed pepper corns; moisten with $\frac{1}{2}$ gill of white wine vinegar; reduce to one-quarter and moisten with 1 pint of brown sauce. Cook for 15 minutes, skim and pass through a fine sieve.

SAUCE POLONAISE—POLISH SAUCE.

Crush 24 juniper berries, put them in a saucepan with 1 gill of wine vinegar, and reduce almost dry, add a tablespoonful of chicken glaze and 1 quart of veloute cream sauce; let simmer for 10 minutes; then strain and finish with 2 ounces of butter.

SAUCE ROBERT—ROBERT SAUCE.

Chop fine and fry in butter 2 onions (do not allow them to brown); drain the butter, add $\frac{1}{2}$ gill of vinegar and let reduce; moisten with 1 pint of brown sauce and 1 gill of brown veal gravy; reduce well and finish with 1 tablespoonful of French mustard.

SAUCE SAXONNE—SAXON SAUCE.

Add to 1 pint of port wine sauce 1 tablespoonful of parboiled black currants, and 1 of gherkins cut in $\frac{1}{8}$ -inch cubes.

SAUCE LONDONDERRY—LONDONDERRY SAUCE.

Shred finely the outer rind of 1 orange and 1 lemon; steep $\frac{1}{2}$ ounce of Angelica in lukewarm water for 15 minutes, and then shred it also; put all this in a saucepan with 1 gill of port wine and reduce to $\frac{1}{2}$ gill, add a tablespoonful of currant jelly and 1 pint of brown sauce, boil for a few minutes, season with salt and cayenne, and finish with the juice of a half lemon.

SAUCE TORTUE—TURTLE SAUCE.

Reduce with $\frac{1}{2}$ gill of Madeira wine 1 sprig each of thyme, sage, sweet basil and marjoram. When reduced to half, add 1 pint of brown and 2 gills of tomato sauce. When boiling, skim and season highly with cayenne, and strain.

SAUCE TRUFFES—TRUFFLE SAUCE.

Slice 4 truffles, put them in a saucepan with $\frac{1}{2}$ gill of Madeira, allow to reduce and moisten with 1 pint of Madeira sauce.

Sauces pour Poissons—Sauces for Fish.

In well equipped kitchens fish stock should be on hand constantly, for both the cooking of the fish and the preparation of sauces for the latter.

This stock is best prepared with the bones and trimmings of various kinds of white fish, unless it is to be used for brown sauces, in which case the head and bones of the salmon are preferable.

For ordinary use the fundamental meat sauces may be employed for the preparation of fish sauces. To impart its flavor to the sauce a certain quantity of fish stock should be reduced with the respective sauces.

We shall, however, give the receipt for the two (white and brown) fundamental fish sauces, and if in the following receipts for sauces, veloute or brown sauce is mentioned, either the fish sauces or the meat sauces may be used.

FUMET DE POISSON POUR SAUCES BLANCHES—FISH STOCK
FOR WHITE SAUCES.

Line the bottom of a saucepan with 2 onions cut in slices, 8 well washed parsley roots and stems, 2 bay leaves, a sprig of thyme and 3 cloves. Place on top 3 pounds of fish bones and trimmings, moisten with 1 quart of dry white wine, cover the pan and let the wine reduce to half; then add 1 gallon of water. When boiling, skim and let simmer for 1 hour, strain and put away for further use.

FUMET DE POISSON POUR SAUCES BRUNES—FISH STOCK FOR
BROWN SAUCES.

Cut into small squares 2 carrots and 3 onions; fry them in butter, and when the butter is clear, add 3 pounds of fish bones (half salmon if possible). Moisten with 1 pint of dry white wine and 1 pint of Madeira, add a faggot of herbs, a handful of soaked dried mushrooms, and 3 cloves. Conduct the finishing of this stock as prescribed for the preceding White Fish Stock.

VELOUTE A POISSON—FISH VELOUTE.

Proceed as for Veloute Sauce using white fish stock.

SAUCE BRUNE A POISSON—BROWN FISH SAUCE.

Proceed as described for Brown Sauce, using brown fish stock instead of brown meat stock.

SAUCE AMERICAINE—AMERICAN SAUCE.

Cut fine and fry in butter 2 onions and 1 carrot; add 1 bay leaf, a sprig of thyme, and a few parsley roots (cut fine).

Pound to a fine pulp the shells of 2 lobsters, add it to the vegetables, and keep stirring over the fire until all humidity is reduced; then moisten with 2 gills of white wine and $\frac{1}{2}$ gill of brandy; set fire to it and add 3 pints of fish stock; let boil for 15 minutes, then strain; remove the butter from the stock; allow to reduce to 2 gills, add 1 quart of tomato sauce and reduce to good consistency. Strain once more, season with salt and red pepper and finish with the juice of half a lemon and 3 ounces of sweet butter.

SAUCE ANCHOIS—ANCHOVY SAUCE.

Finish 1 quart of veloute cream sauce with 6 ounces of anchovy butter.

SAUCE AURORE—AURORA SAUCE.

Reduce 1 pint of veloute with 2 gills of fish stock and 1 gill of cream. When well reduced, add 2 gills of thick tomato sauce; season to taste, and finish with 2 ounces of lobster butter.

SAUCE CARDINALE—CARDINAL SAUCE.

Same as Lobster Sauce, without lobster cut in pieces.

SAUCE AUX LUCINES ORANGEES—CLAM SAUCE.

Reduce 1 pint of veloute with 2 gills of clam broth, and 1 gill of cream. Season with cayenne, add the belly part of 24 hard clams, previously cooked, and finish with 3 ounces of butter.

SAUCE AU CRABES DURES—HARD CRAB SAUCE.

Proceed as for Clam Sauce, adding a dash of sherry. Heat some crab flakes in butter, and add them instead of clams.

SAUCE CREVETTE—SHRIMP SAUCE.

Prepare as Lobster Sauce, using shrimps and shrimp butter instead of lobster.

SAUCE ECOSSAISE—SCOTCH SAUCE.

Add to Sauce Normande equal parts of carrots, celery and leeks, cooked in butter over a very mild fire, cooked string beans and truffles, all of these ingredients cut in $\frac{1}{8}$ -inch squares.

SAUCE AUX FINES HERBES—FINE HERB SAUCE.

Reduce $\frac{1}{2}$ gill of fish stock almost completely, and add 2 gills of veloute sauce. When boiling, bind with 2 egg yolks and a

little cream; add a tablespoonful each of chopped parsley and chervil and $\frac{1}{2}$ teaspoonful of chives; finish with 2 ounces of butter, the juice of half a lemon, salt, and a pinch of cayenne pepper.

SAUCE DIPLOMATE—DIPLOMAT SAUCE.

Reduce $1\frac{1}{2}$ pints of veloute with 2 gills of fish stock and 1 gill of cream; add 2 gills of Puree Soubise (onion puree). Season to taste, finish with 2 ounces of butter, and before serving add 3 finely shredded truffles.

SAUCE AUX OEUFS—EGG SAUCE.

Mix 2 gills each of veloute cream and Hollandaise sauce, and add 2 coarsely chopped eggs.

Or: Reduce 1 pint of veloute with 1 gill of fish stock and 1 of cream; bind with 2 egg yolks; season to taste; finish with 3 ounces of butter and add 2 coarsely chopped eggs.

SAUCE MALAYENNE—MALAY SAUCE.

Rasp the white of a cocoanut into a bowl and moisten with $\frac{1}{2}$ gill of boiling water; let stand for 25 minutes and then strain the liquid and put aside to use when the sauce is finished. Fry 2 finely shredded onions in 2 ounces of butter (do not allow the onions to brown), add a crushed half clove of garlic and 2 ounces of flour, and stir for a few minutes; then moisten with 1 pint of fish stock, simmer for 20 minutes, season with salt and a teaspoonful of curry, and add the cocoanut liquid, the juice of a small lemon and one sweet pepper shredded finely; finish with 2 ounces of butter.

SAUCE AUX HUITRES—OYSTER SAUCE.

Cook 24 oysters in their own juice and drain; reduce the gravy of the oysters with 1 pint of veloute; bind with 3 egg yolks and 1 gill of cream; season to taste, and finish with 4 ounces of butter; take off the belly part from the oysters and add them to the sauce.

SAUCE AUX OEUFS D'ALOSE—SHAD ROE SAUCE.

Boil one-half of one shad roe in salt water. When done, remove the skin and cut the roe into small pieces; then add it to a pint of fine herb sauce.

SAUCE NORMANDE—NORMAN SAUCE.

Follow directions as given for White Wine Sauce, using more cream and the juice of a few oysters or mussels when reducing it to its proper consistency.

SAUCE AUX CRABES D'HUITRES—OYSTER CRAB SAUCE.

1. Reduce 2 gills of clam juice with 1 quart of veloute; bind with 6 egg yolks and 1 gill of cream; finish the sauce with 6 ounces of butter and a dash of sherry.

Plunge 2 gills of picked and washed oyster crabs in boiling salted water; let boil for 2 minutes, drain well and add to the sauce.

2. Add 2 gills of boiled oyster crabs to 1 quart of Dutch sauce.

SAUCE MORNAY—MORNAY SAUCE.

Reduce 2 gills of fish stock with 1 quart of Bechamel and 1 gill of cream; season to taste with salt and cayenne.

Incorporate to the sauce, by degrees, 6 ounces of grated Parmesan cheese and 2 ounces of butter.

NOTE.—If Mornay sauce is to be used for other purposes than as a sauce for fish, omit the fish stock.

SAUCE HOMARD—LOBSTER SAUCE.

1. Reduce 1 gill of fish stock with 1 quart of veloute and 1 gill of cream; season to taste and finish with 6 ounces of lobster butter; add 4 ounces of lobster cut in small squares.

2. Prepare as Dutch Sauce, using one-third lobster butter and add lobster cut in small squares.

SAUCE GENEVOISE—GENEVA SAUCE.

Chop coarsely and fry in butter 1 onion, adding peelings of 2 dozen fresh mushrooms, and moisten with 2 gills of dry white wine and 2 gills of white fish stock. Reduce to 2 gills, then add 1 quart of veloute, allow to reduce to good consistency, strain and finish with 8 ounces of sweet butter and a dash of Madeira.

SAUCE MOUTARDE—MUSTARD SAUCE.

Add 2 tablespoonfuls of French mustard to 1 pint of German or Dutch Sauce.

SAUCE FLEURETTE—FLEURETTE SAUCE.

Reduce 1 pint of Bechamel sauce with 1 gill of cream. Season and finish with 2 ounces of butter. Fine herbs may be added.

NOTE.—The French call the first skimming of the milk fleurette, which denotes cream.

SAUCE VENITIENNE—VENETIAN SAUCE.

Reduce 2 tablespoonfuls of tarragon vinegar with 1 chopped shallot, then add 1 gill of fish stock and reduce to half the amount; incorporate 2 gills of veloute sauce and reduce to good consistency with $\frac{1}{2}$ gill of thick cream; finish with 4 ounces of Venetian butter without allowing it to boil.

SAUCE VIN BLANC—WHITE-WINE SAUCE.

Reduce 1 gill of dry white wine with a good handful of fresh mushroom peelings, 2 gills of fish stock and 1 pint of veloute. Bind with 4 egg yolks and 1 gill of cream; strain; season to taste, and finish with 8 ounces of butter and the juice of 1 lemon.

SAUCE GENOISE—GENOESE SAUCE.

Cut in small squares 1 carrot and 2 onions; fry them in butter, add 1 faggot of herbs, 1 clove of garlic and a head of salmon

cut in pieces. Moisten these with 2 gills of claret and 2 gills of brown fish stock, let simmer for 30 minutes, strain and reduce the obtained essence with 1 pint of brown sauce. Season to taste and finish with 3 ounces of anchovy butter.

SAUCE ITALIENNE—ITALIAN SAUCE.

Proceed as for Italian Sauce for meat. Reduce with brown fish stock; leave out the ham.

SAUCE BORDELAISE (POUR POISSON)—BORDEAUX SAUCE (FOR FISH).

Chop fine 6 shallots, fry them lightly in butter, drain the butter, moisten with 2 gills of claret, reduce to half, add 2 gills of brown fish stock and 1 pint of brown sauce; reduce to good consistency, and finish with 3 ounces of butter.

SAUCE CREOLE—CREOLE SAUCE.

Follow directions given for Creole Sauce for meats, and incorporate 2 gills of reduced fish stock.

SAUCE PORTUGAISE—PORTUGUESE SAUCE.

Chop fine 6 shallots and fry them lightly in butter, add 1 crushed clove of garlic, moisten with 1 gill of fish stock, allow to reduce, then add 1 pint of tomato sauce. Season to taste with salt and cayenne pepper, and incorporate 3 ounces of butter.

SAUCES INDEPENDENTES—INDEPENDENT SAUCES

SAUCE HOLLANDAISE—DUTCH SAUCE.

1. Reduce $\frac{1}{2}$ gill of white wine vinegar with 1 dozen pepper corns; when nearly dry, take the pan from the fire, add 6 raw egg yolks and 2 tablespoonfuls of cold water. Set the saucepan

in the bain-marie with boiling water, or on the range; work the contents of the pan incessantly, adding by degrees 8 ounces of butter; strain, season to taste, and before serving, the juice of half a lemon may be added.

2. Prepare the same reduction as stated above; add 1 gill of Bechamel sauce. When boiling, add 4 egg yolks; cook these without allowing them to boil, and add, by degrees, 8 ounces of butter. Season to taste and strain; add lemon juice before serving.

NOTE.—Sauce No. 2 is in no sense inferior to No. 1; it is equally as good in every respect, and easier to handle.

SAUCE HOLLANDAISE TOMATEE—DUTCH SAUCE WITH TOMATOES.

Add 3 gills of well reduced tomato sauce to 1 quart of Dutch Sauce.

SAUCE HOLLANDAISE VERTE—GREEN DUTCH SAUCE.

Use one-third of Venetian butter.

SAUCE MOUSSELINE—MUSSLIN SAUCE.

Follow directions as given for Dutch Sauce, adding 3 gills of whipped cream to each quart of sauce.

SAUCE MALTAISE OU SAUCE HOLLANDAISE A L'ORANGE—MALTESE, OR DUTCH SAUCE WITH ORANGE FLAVOR.

Prepare a Dutch Sauce according to one of the two receipts given. Before straining, scrape the outer rind of 1 orange and add it to the sauce.

SAUCE FLAMANDE—FLEMISH SAUCE.

Add some French mustard to Dutch Sauce.

SAUCE BEARNAISE—BEARNAISE SAUCE.

Put in a saucepan 3 finely chopped shallots, 6 pepper corns, 1 bay leaf and a very small sprig of thyme; moisten with $\frac{1}{2}$ gill of white wine vinegar and allow to reduce nearly dry; add 1 tablespoonful of Bechamel sauce and 3 raw egg yolks, and set the pan in the bain-marie with boiling water, stirring continuously with a wooden spoon or whip. When sufficiently consistent—i. e., when the yolks have been cooked (without boiling)—add three ounces of soft butter, stirring all the time. Season with salt, a small pinch of cayenne pepper (and if necessary a little lemon juice), strain through an etamine cloth into another saucepan, and add 1 teaspoonful each of chopped tarragon and chervil.

NOTE.—This sauce can be prepared without Bechamel sauce, or, if economy is the object, the quantity of Bechamel may be increased.

SAUCE BEARNAISE VERTE—GREEN BEARNAISE SAUCE.

Proceed as for the ordinary Bearnaise Sauce, using 1 ounce of Venetian butter to every 2 ounces of sweet butter.

SAUCE BEARNAISE ROUGE—RED BEARNAISE SAUCE.

Add 3 gills of well reduced tomato sauce to each quart of Bearnaise Sauce.

SAUCE PALOISE—PALOISE SAUCE.

Put 1 tablespoonful of finely prepared chopped mint and 1 gill of white wine into saucepan, allow to reduce quite dry, add 1 tablespoonful of Bechamel sauce and 3 egg yolks, and finish to cook with 3 ounces of butter (the same as Bearnaise Sauce). When done, add 1 tablespoonful of meat extract.

SAUCE VALOIS—VALOIS SAUCE.

Same as Bearnaise Sauce, with the addition of 2 tablespoonfuls of beef extract to 1 gill of sauce. Its appearance should be of a blond tint.

SAUCE MAGENTA—MAGENTA SAUCE.

Add to 1 pint of Red Bearnaise Sauce 1 teaspoonful each of chopped truffles, gherkins and mushrooms.

SAUCE BEARNAISE AU RAIFORT—HORSERADISH BEARNAISE SAUCE.

Add 2 gills of fresh and finely grated horseradish to 1 quart of Bearnaise Sauce.

SAUCES FROIDES—COLD SAUCES.

SAUCE MAYONNAISE—MAYONNAISE SAUCE.

Put into a bowl 4 egg yolks, a pinch of white pepper and a teaspoonful of salt. Stir vigorously, add a dash of vinegar, and then slowly drop by drop 1 pint of olive oil, adding from time to time a dash of vinegar, or, if preferred, lemon juice.

A teaspoonful of English mustard may be added to the yolks at the same time with the salt; this, however, is not necessary.

SAUCE MAYONNAISE A L'ESTRAGON—TARRAGON MAYONNAISE SAUCE.

Prepare the mayonnaise sauce with tarragon vinegar, and add some chopped tarragon when the sauce is finished.

SAUCE TARTARE—TARTAR SAUCE.

Add to the above quantity of Mayonnaise Sauce 2 teaspoonfuls each of French Mustard and chopped parsley, 1 teaspoonful each of finely chopped gherkins, capers and chervil, and at last $\frac{1}{2}$ teaspoonful of chopped tarragon leaves.

NOTE.—It is optional to add a little finely chopped shallots and anchovy essence.

SAUCE REMOULADE—REMOULADE SAUCE.

Rub the yolks of 4 hard-boiled eggs through a fine sieve, place them in a bowl with 1 tablespoonful of French mustard, and dilute with the same amount of tarragon vinegar. Chop fine the fillets of 2 anchovies and add; then add little by little 3 gills of olive oil with chopped herbs, as for Tartar Sauce.

SAUCE TYROLIENNE—TYROLIAN SAUCE.

Reduce 1 pint of tomato sauce to a good consistency, and while hot, add 1 pint of mayonnaise; then strain and put on ice to cool. Season highly with paprika, and finish with 2 gills of whipped cream.

SAUCE GERMANIQUE—GERMANIQUE SAUCE.

Throw into boiling water 1 handful each of chervil, chives, spinach and tarragon and 2 handfuls of parsley. Drain and refresh in cold water, press to free from humidity; then pound in the mortar and rub through a fine sieve; add the puree to 1 quart of mayonnaise, and finish with a half pint of whipped cream.

SAUCE CUMBERLAND—CUMBERLAND SAUCE.

Shred fine the outer rind of 1 orange and 1 lemon; then par-boil in boiling water, and drain.

Dilute 2 gills of currant jelly and 1 tablespoonful of English mustard with the juice of the orange and lemon and $\frac{1}{2}$ gill of port wine, adding a pinch of salt and a little cayenne pepper.

SAUCE SUEDOISE—SWEDISH SAUCE.

Mix 1 tablespoonful of grated horseradish to $\frac{1}{2}$ pint each of apple and Mayonnaise sauce. Serve cold.

SAUCE CHANTILLY—CHANTILLY SAUCE.

Same as Swedish Sauce, with the addition of 4 or 5 tablespoonfuls of whipped cream.

FISH.

THE COOKING OF FISH.

It is utterly impossible to give a full description in this treatise of all the fish which the American waters produce. We will, however, try to enumerate the typical varieties, and give the different methods in which they may be prepared for the table.

Needless to say, the essential quality of fish is freshness; the flesh should be firm, the gills of a bright red, and the eyes clear and prominent.

Large fish, such as salmon, cod or halibut, should be put on the fire in cold water, and as soon as it begins to boil the kettle should be removed to the side of the range, so that the fish simmers gently until done. This cannot be specified, as it varies according to the size of the fish; here, as on many other occasions, experience shows the hand of the master.

Small fish or slices of large fish should be plunged into boiling water, although it should not be allowed to bubble.

Some cooks acidulate the water with vinegar. With few exceptions I do not approve of this method; plain salted water is preferable.

For the white sorts of fish, as cod, halibut or turbot, milk is often added to preserve the whiteness of the meat. While this is not absolutely necessary, it certainly is not injurious. -

Broiled fish should be basted liberally with sweet oil, and seasoned before being put on the fire. Broil it over a clear charcoal fire, diminishing the heat according to the size of the fish. While the fish should be crisp and nicely browned, it should never be black, as there is nothing more detestable to the taste than charred fish.

Fish that is sauted should be seasoned and dipped in flour and cooked in clarified butter over a good fire. If the fish is large, the cooking of it may be concluded in the oven.

For frying, as a rule, only small fish, or small pieces of fish, are used; they are either dipped in milk and rolled in flour, or are egged and bread-crumbed, and sometimes dipped in frying batter.

If properly cooked, fried fish is second to none. It should be immersed in hot fat, lard, butter or oil; if the fat is not hot the fish will be soft, soggy and unfit to be served.

Fish cooked with fish stock (*poche*) should be cooked slowly, and not allowed to boil, merely to simmer; otherwise the fish is liable to become dry and tough.

ANGUILLE FARCIE A L'ÉCOSSAISE—STUFFED EEL, SCOTCH STYLE.

Cut some eels in pieces about 3 inches long; split them lengthwise and remove the bone. Stuff them with fish forcemeat, to which add cooked fine herbs. Tie each piece of eel with a string and cook with white wine and fish stock.

When done, take off the string, drain and dress on a dish, and pour over Scotch Sauce.

ANGUILLE FARCIE A L'AURORE—STUFFED EEL, AURORA STYLE.

Prepare the eels as for Scotch Style, using chopped truffles instead of cooked fine herbs for the forcemeat.

Cover the fish with Aurora sauce.

ANGUILLE FRITE—FRIED EEL.

Proceed as for Broiled Eel. When the eel is cooked and cooled, dip in beaten eggs and bread crumbs and fry in hot lard. Serve with same hot and cold sauces as Fried Sole.

ANGUILLE BOUILLIE—BOILED EEL.

Eel is boiled but very seldom—as a matter of fact, only for amateurs, who eat it for its own merits. Serve with melted butter, Dutch or caper sauce.

ANGUILLE GRILLEE—BROILED EEL.

Cut the eels in pieces 4 inches in length and cook them in slightly acidulated and salted water with onion and faggot; allow to get cold; then dip in melted butter and bread crumbs and broil over brisk fire.

Serve with same hot and cold sauces as Broiled Salmon.

NOTE.—While it is customary to proceed as explained above, it is not at all essential to first cook the eels. They may just as well be split and boned, be well seasoned, basted with sweet oil, and broiled over a clear fire; or they may be cut into regular pieces and broiled without boning.

BLUEFISH A LA MONTPENSIER—BLUEFISH, MONTPENSIER
STYLE.

Cut the bluefish in heart-shaped pieces, season and cook it with fish stock. When nearly done, drain the fish and place it on a baking dish, laying alternate slices of mushrooms and truffles on top, and pour on Italian Sauce. Strew over bread crumbs, place a few small patés of butter on top and bake in the oven.

BLUEFISH A LA BERCY—BLUEFISH, BERCY STYLE.

Cut the fish in pieces as indicated above. Chop fine 4 shallots, place them in a buttered pan, lay 12 pieces of bluefish on top, season and moisten with rich fish stock, and cover with a buttered paper; put to cook. When done, drain the fish and arrange it on a dish. Reduce the fish stock almost completely, then add 1 gill of veloute, incorporate 6 ounces of butter, season to taste, and finish with lemon juice and chopped parsley, and pour the sauce over the fish.

BLUEFISH SAUTE—BLUEFISH SAUTED.

Same as Kingfish or Spanish Maçkerel.

BLUEFISH AU GRATIN: A L'ITALIENNE, A LA CREOLE, A LA MORNAY—BAKED BLUEFISH: ITALIAN FASHION, CREOLE FASHION, MORNAY STYLE.

BLUEFISH GRILLE—BROILED BLUEFISH.

The meat of the bluefish is best adapted to be broiled, sauted or baked.

Butter Sauces, Cold Sauces: Same as for Salmon or Cod.

Hot Sauces: Fleurette, Colbert, pepper, piquant, pimento.

BLUEFISH GRILLE, DIABLE—BROILED BLUEFISH, DEVEILED.

When the bluefish is nearly done, remove from the broiler, cover with English mustard diluted with Worcestershire sauce and olive oil; strew over bread crumbs, and finish to broil over a brisk fire. Serve separate. Pepper sauce, to which English mustard has been added.

BOUILLABAISSE.

Without the borders of the Mediterranean Coast it is rather difficult to obtain the real bouillabaise; not because cooks are less talented elsewhere, but because the necessary fish for the preparation of this typical Provincial fish stew, or, rather soup, cannot be obtained.

The essential quality of the fish should be its flavor, but another dominant factor is its gelatinous substance, without which it is difficult to obtain good results.

Between the gelatinous broth, the oil and the tomato pulp, a homogeneous effect should be produced, which in this country we cannot obtain unless we prepare a fish stock especially enforced with gelatine.

The fish to be used in preference should be of a firm texture, such as black bass, sea bass, striped bass, Spanish mackerel, kingfish, perch, porgy, etc. To this may be added the eel, the lobster and soft shell crab.

Cut the following fish in pieces all of the same size, 1 black bass, 1 sea bass, 1 striped bass, 1 eel, 1 small lobster, and at last 3 soft crabs, which cut in two only.

Chop fine 2 onions and the white part of two leeks, fry lightly in olive oil, add 2 crushed cloves of garlic and 3 good-sized ripe tomatoes previously peeled, freed from seed and cut in small pieces.

Add the fish and a faggot of parsley, thyme, bay leaf and fennel, moisten with $1\frac{1}{2}$ quarts of fish stock and set on a brisk fire. Next add 2 tablespoonfuls of coarsely chopped parsley, the pulp of a half lemon cut in slices, $\frac{1}{2}$ teaspoonful of powdered saffron and sufficient salt and pepper.

The fish will be cooked in 15 minutes. Dress the fish symmetrically on a dish. Strain the broth into a tureen, and serve separately some toasted sippets of bread.

NOTE.—Although this dish may not suit the average American taste, I thought to add it to the present collection of receipts, as it might be of use to one or another in case an amateur of bouillabaise should ask to have it prepared; so much more as other American books on cookery have omitted to give the details I have given above.

FILET DE BASS A LA COQUELIN—FILLETS OF BASS, COQUELIN STYLE.

Cook 1 dozen crayfish with white wine, mirepoix, etc. When done, strain the liquor and retain for further use; pick the tails from the shells and put both aside.

Take off the fillets of 3 small bass, trim and fold them and affix to each at the pointed end a well cleaned crayfish chest; then put the fillets into a buttered saute pan.

Cut into small dice 1 onion, 1 small carrot and a little raw ham, add a few pepper corns, 2 bay leaves and a pinch of thyme;

smother all this in butter, and then add the pounded crayfish shells; moisten with a glass of white wine and the liquor in which the crayfish were cooked, also a little fish stock; let simmer for 10 minutes, then add 1 pint of tomato sauce; reduce to good consistency, then strain through a sieve and afterward through an etamine cloth with the aid of two wooden spoons.

Put the sauce into a pan, season to taste, and finish with 2 ounces of sweet butter.

Fifteen minutes before serving the fish, moisten it with fish stock and a little white wine; put on the fire to cook. When done, dress a border of Duchesse potatoes on the dish; put the fillets in the center, the crayfish chest uppermost; put on each fillet one crayfish tail, previously heated; pour over the sauce and serve.

FILET DE BASS RAYE A LA MAUDE ADAMS—FILLETS OF STRIPED BASS, MAUDE ADAMS FASHION.

Follow directions as given for Rolled Fillets of Sole, Conde Style.

Cut some ripe tomatoes in halves, season with salt and pepper, lay on each half tomato a small lump of butter, and bake in the oven.

Lay on each half tomato a fillet of bass, cover with Mornay sauce and bake of a nice color in a quick oven.

FILET DE BASS RAYE EN COCOTTE A LA GEORGE SAND—FILLET OF STRIPED BASS IN COCOTTE, GEORGE SAND STYLE.

Remove the fillets from a striped bass, skin and trim them nicely, season with pepper and salt, roll up into the shape of a barrel and put into buttered cocottes (same as used for eggs). Put over each fillet 1 shrimp, cover with Mornay sauce, sprinkle with chopped hard-boiled egg yolks and Parmesan cheese, and bake in a slow oven for 15 minutes.

FILET DE BASS RAYE A LA MALAYENNE—FILLET OF STRIPED BASS, MALAY STYLE.

Lift the fillets of the bass and remove the skin; fold in two,

trim nicely, and cook with a little fish stock; dish up on a bed of rice, and serve with Malay sauce.

BASS RAYEE GRILLEE—BROILED STRIPED BASS.

Same as for Sea Bass.

BASS RAYEE BOUILLIE—BOILED STRIPED BASS.

Same as for Sea Bass.

AIGUILLETES DE BASS DE MER A LA ORLY—AIGUILLETES
OF SEA BASS, ORLY STYLE.

Cut from a Sea bass long narrow filets, rather small, so that two can be given per head; flatten them lightly, season with salt and pepper; dip in milk first, then in flour.

Pierce both ends of the filets with a skewer and put 2 filets on each skewer, and fry in hot lard. Dress on a napkin, garnish with fried parsley and serve tomato sauce separate.

FILET DE BASS DE MER A LA JEANNETTE—FILLETS OF SEA
BASS, JEANNETTE FASHION.

Prepare, cook and serve the sea bass as explained for Fillet of Kingfish, Knapp Fashion.

Prepare the sauce as directed, using puree of oysters instead of puree of clams.

PUREE OF OYSTERS.

Stiffen the oysters in their own juice, and proceed as explained for Puree of Clams.

BASS DE MER BOUILLI—BOILED SEA BASS.

May be served with any fish sauce of any color.

BASS DE MER GRILLEE—BROILED SEA BASS.

Butter Sauces: Same as for Broiled Cod.

Cold Sauces: Same as for Broiled Salmon.

BASS DE LAC GRILLEE—BROILED LAKE BASS.

Same as for Sea Bass.

BASS DE LAC BOUILLIE—BOILED LAKE BASS.

Same as for Sea Bass.

CABILLAUD ROTI, SAUCE VENITIENNE—ROAST COD, VENETIAN SAUCE.

Cut a piece about 4 pounds from the middle part of a cod, take off the skin and lay it in a buttered pan. Season the fish with salt and pepper, baste it with beaten eggs, and strew over bread crumbs; pour over melted butter and set it to roast in a mild oven for three-quarters of an hour, basting it occasionally.

Serve Venetian sauce separate.

NOTE.—The cod should lay on its belly, back uppermost.

Any other sauce adapted to cod may be served instead of Venetian sauce.

STEAK DE CABILLAUD A LA BONNEFEMME—COD STEAK, HOUSEWIFE'S STYLE.

Place the cod steak in a buttered pan with 1 or 2 chopped shallots; moisten with fish stock and white wine, and cook in a moderate oven, basting occasionally. When done, add a little cream to the stock in which the cod was cooked and thicken with kneaded butter.

Season to taste, and finish with chopped fine herbs and lemon juice. Dress the fish on a dish, pour over the sauce and serve.

STEAK DE CABILLAUD A LA MILANAISE—COD STEAK, MILAN FASHION.

Season the cod with salt and pepper, place it in a buttered dish, sprinkle with Parmesan cheese, and place small pats of butter all over the fish. Cook in a moderate oven, basting the fish continually. Serve the fish in the dish in which it was cooked.

CROUSTADES DE CABILLAUD A LA BRAGANCE—CRUSTS OF COD, BRAGANZA STYLE.

Have ready some cooked codfish. Clear it from skin and bones, and break it up into flakes; mix it with Hungarian sauce, add a few chopped mushrooms and truffles, and fill it into small crusts. Strew over bread crumbs and melted butter and gratinate under the salamander.

CROUSTADES DE CABILLAUD A LA DIAZ—CRUSTS OF COD, DIAZ STYLE.

Same as above; add chopped sweet peppers instead of the truffles.

CABILLAUD BOUILLI—BOILED COD.

Anchovy Sauce: Dutch, lobster, shrimp, oyster, soft clam, parsley, egg, caper, mussel, oyster crab, mussel and shrimp, green Dutch, nonpareille, Maltese, Aurora, etc.

CABILLAUD GRILLE—BROILED COD (COD STEAK).

Butter Sauces: Maitre d'hotel, almond, horseradish, anchovy, ravigote, bay.

Bay Sauce: Add some finely chopped Barbado pickles to maitre d'hotel butter.

Hot Sauces: Bearnaise, green Bearnaise, red Bearnaise, horseradish—Bearnaise.

Cold Sauces: Tartar, remoulade, Tyrolian, ravigote, Germanique, a la Agostini.

CABILLAUD SAUTE—CODFISH SAUTED.

Same as Kingfish or Spanish Mackerel.

NOTE.—When sauted, the cod may either be cut in steaks or the tail part may be filleted.

CARPE A LA CHAMBORD—CARP, CHAMBORD STYLE.

There is but little demand in this country for this sumptuous dish; perhaps only in rich private houses or for high class banquets.

The traditions of the old school of cookery teach us to lard the carp with strips of larding pork; to stuff it with veal forcemeat and to garnish it with sweetbreads, cockscombs, etc.

From the modern point of view, such ideas are incongruous. One may claim that the American is proud of his boiled turkey with oyster sauce; but while turkey and oyster sauce may be well fitting, this dish cannot be named among the classical dishes of high class cookery, as Carp, Chambord Style, a dish which it is said was invented by the cooks of Catherine of Medici.

RECIPT.—Scale the carp and draw it through the gills, so as to leave the belly intact; stuff it with fish forcemeat and tie the head with a string.

Line a fish kettle with sliced onions and carrots, add a faggot of herbs, lay the fish on top, and moisten with half fish stock and half claret. Cook in a moderate oven, continually basting.

When done, drain the fish and lay it on a dish; strain the fish stock, reduce it with brown sauce to give it consistency, then season to taste. Finish with a few pats of butter and lemon juice. Garnish the fish with fish quenelles, truffles, mushrooms, shrimps, oysters, fried milts of fish, etc. All this dressed separately.

Pour the sauce over the fish, and serve.

NOTE.—If this dish is intended to be very showy, serve it on a rice socle. Make large fish quenelles and decorate them with

truffles. Make also a few skewers with glazed truffles and trussed crayfish and stick them in the carp before serving.

CARPE BOUILLIE—BOILED CARP.

Sauces: Dutch, caper, Genoise.

CARPE GRILLEE—BROILED CARP.

Butter Sauces: Maitre d'hotel, anchovy, horseradish.

Cold Sauces: Same as for Salmon.

CARPE FRITE—FRIED CARP.

Hot Sauces: Tomato, Colbert.

Cold Sauces: Same as for Broiled Salmon.

MATELOTE D'ANGUILLE—MATELOTE OF EELS.

The Matelote is one of the oldest and most famous dishes of French cookery. Many of the inns on the border of the Seine have obtained a reputation for the perfect rendition of this dish.

Cut 3 pounds of cleaned eels in pieces 3 inches long, put them into a saucepan and moisten with two-thirds claret and one-third fish stock; add a faggot of herbs, salt and pepper; let simmer for 15 minutes, then add 2 dozen small glazed onions and 2 dozen small heads of mushrooms. Simmer for 10 minutes more, or longer, according to the size of the eel. Remove the faggot, and thicken the gravy with butter kneaded with the same amount of flour. Season to taste; arrange the fish nicely on a dish, pour over the sauce, and garnish with heart-shaped pieces of bread fried in butter.

Another method is to cook the fish separately, to prepare a Matelote sauce, and add the fish to the sauce just to heat it thoroughly.

MATELOTE D'ANGUILLE ET DE CARPE—MATELOTE OF EELS
AND CARP.

Proceed as explained above, adding half the amount of cut carp.

GRANDE MATELOTE—GRAND MATELOTE.

Under this name cooks of an earlier period used to serve a stew similar to the above, using eels, carp and pike, and garnishing it with mushrooms, small glazed onions, crayfish, carp's milt, fish quenelles, etc.

MATELOTE A LA NORMANDE—NORMAN MATELOTE.

For this, several sorts of fish (as kingfish, striped bass, flounder or Spanish mackerel) may be used. Cook exactly as the ordinary Eel Matelote, using white wine instead of claret, and omitting the onions, replacing these by chopped shallots.

When the fish is nearly done, remove it into a clean pan; reduce the stock with cream veloute sauce to give it consistency, season to taste with salt, pepper and lemon juice; strain and pour it over the fish, adding the belly part of parboiled oysters. Dress on a dish, garnish with fried crusts of bread and trussed crayfish.

FILET DE KINGFISH A LA HAMILTON—FILLETS OF KINGFISH,
HAMILTON STYLE.

Sift and pare the fillets of kingfish; season and place them in a buttered saute pan, moisten with half fish stock and half Madeira. When done, drain and dress the fillets on a dish, then reduce the fish stock. Have ready a cooked mirepoix of onions, mushrooms, carrots and truffles cut in $\frac{1}{4}$ -inch squares, add to the reduced stock with brown sauce and a little thick cream. Reduce to good consistency, incorporate a few pats of butter, season to taste and pour the sauce over the fish.

FILET DE KINGFISH A LA DIVA—FILLET OF KINGFISH, DIVA
FASHION.

Remove the fillets of a kingfish, take off the skin, cut (the fillets) through the center in halves, and trim into the shape of a

half heart. Butter a saute pan and lay the fillets therein; moisten with a little fish stock, and cook for 3 to 4 minutes on one side only; then put them under a light press and allow to get cold.

In the meantime prepare a salpicon of oysters and mushrooms as follows: Take the belly parts of 1 dozen oysters, cut them in 4 and cook with a little of their own juice; next add 6 mushrooms cut in squares and 1 spoonful of thick Bechamel sauce; then when boiling, thicken with 1 egg yolk, season to taste, and put away to cool.

When the salpicon is cold, put 1 teaspoonful of it on the cooked side of each fillet, cover the whole with cream fish forcemeat, smooth with the blade of a table knife (dipped in lukewarm water), decorate with truffles cut in fanciful shapes, replace in the saute pan, moisten with a little fish stock, cover with buttered paper, and cook in a slow oven for from 12 to 15 minutes.

Serve with Hollandaise sauce finished with lobster butter.

PAUPIÈTTES DE KINGFISH AUX FINES HERBES—ROLLED KINGFISH, FINE HERB SAUCE.

Split the kingfish (leaving the head attached whole, and cutting the spinal bone right at the beginning of the head); season the fillets with salt and pepper, and spread over them (on the side of the skin) a fish forcemeat mixed with cooked fine herbs; roll the fillets on themselves in the shape of a spiral, and put on each a good-sized mushroom; place in a saucepan with a little fish stock, and cook in a moderate oven for 15 minutes. Dress on a dish and pour over fine herb sauce.

FILET DE KINGFISH A LA KNAPP—FILLETS OF KINGFISH, KNAPP FASHION.

Lift the fillets, remove the skin, fold, trim and cook with fish stock. When they are done, dress them on a dish and keep in a warm place. Reduce the stock, add 1 pint of veloute and 1 gill of cream; reduce to good consistency; then add 2 gills of puree of clams, heat well, season to taste and finish with 3 ounces of sweet butter; pour the sauce over the fillets and serve.

FILET DE KINGFISH A LA VERON—FILLET OF KINGFISH,
VERON STYLE.

Remove the fillets from as many kingfish as are required, free them from skin and bones, trim all to the same shape, season with salt and pepper, dip in melted butter and bread crumbs, and broil over a brisk fire. Serve with green Bearnaise sauce separate.

KINGFISH (UMBRINE) BOUILLI—BOILED KINGFISH.
Same sauces as for Boiled Codfish.

KINGFISH (UMBRINE) GRILLE—BROILED KINGFISH.
Butter Sauces, Cold Sauces: Same as for Broiled Cod.

KINGFISH (UMBRINE) SAUTE—KINGFISH SAUTED.
Miller's fashion, with brown butter, Grenoble style, Maximilian fashion: See Spanish Mackerel.

AIGUILLETES DE FLETAN A LA FLORENTINE—AIGUILLETES
OF HALIBUT, FLORENTINE STYLE.

Prepare small heart-shaped pieces of halibut, cook them in fish stock, and set them on a bed of plain boiled spinach; cover the whole with Mornay sauce, besprinkle with grated Parmesan cheese and melted butter, and bake in a brisk oven.

AIGUILLETES DE FLETAN A LA NELUSKO—AIGUILLETES OF
HALIBUT, NELUSKO STYLE.

Have ready some heart-shaped pieces of halibut, season with salt and curry powder, dip in flour and fry in a sautoir with clarified butter. When done, dress the fish on a bed of plain

boiled rice. Remove the butter from the pan, add a gill of port wine and 1 pint of tomato sauce; reduce well. Season with salt and curry powder (a little only); incorporate 3 ounces of butter and pour over the fish.

JEUNE FLETAN A LA DUGLERE—CHICKEN HALIBUT, DUGLERE STYLE.

Cut a small chicken halibut lengthwise in two, and cut each half in slices 1 inch thick. Butter a good-sized saute pan, and arrange the pieces of fish therein; season with pepper and salt, add 1 large onion chopped very fine, 6 fresh tomatoes, peeled, squeezed and cut in small pieces, 2 tablespoonfuls of shredded parsley, 1 bay leaf, a small sprig of thyme and a crushed half clove of garlic; moisten with 2 gills of white wine and 2 gills of fish stock, cover the pan and cook for 25 minutes.

Range the pieces of fish on a dish and keep them warm; remove the bay leaf and thyme and thicken the sauce with a little veloute sauce or with a piece of butter kneaded with a little flour.

Season to taste, and before serving add a good piece of butter.

NOTE.—Mr. Adolphe Duglere, the inventor of this dish, was for a long period maitre d'hotel and chef of the Cafe Anglais, in Paris. It was principally through the genius and ability of this famous culinary artist that this restaurant gained its world-wide reputation. Mr. Duglere was also the originator of Potatoes Anna.

COTELETTES DE FLETAN A LA POJARSKY—HALIBUT CUTLETS, POJARSKY STYLE.

Chop fine 1 pound of halibut meat, add to it 5 ounces of butter and 2 tablespoonfuls of cream; season with salt, pepper and a pinch of nutmeg; put on ice to become firm; form some equal size cutlets, roll in bread crumbs (so as to be better able to shape them), dip in beaten eggs and bread crumbs, fry in hot clarified butter; put a favor frill on each cutlet and serve on a napkin with fried parsley as garnishing.

Serve separate a tomato sauce finished with whipped cream and seasoned highly with paprika.

FILET DE FLETAN A LA VILLENEUVE—FILLETS OF HALIBUT,
VILLENEUVE STYLE.

Lift the filets of a young halibut, cut them in heart-shaped pieces, and cook with fish stock. When done, drain and range them on a dish; lay a large slice of truffle on each fillet, cover with Mornay sauce blended with one-third of Soubise sauce, sprinkle over Parmesan cheese and melted butter, and bake in a brisk oven to a nice golden hue.

FLETAN BOUILLIE—BOILED HALIBUT.

Sauces: Same as for Boiled Cod.

FLETAN GRILLE—BROILED HALIBUT (HALIBUT STEAK).

Butter Sauces, Hot Sauces, Cold Sauces: Same as for Broiled Cod.

MAQUEREAU ESPAGNOL A LA MEUNIERE—SPANISH MACK-
EREL, MILLER'S FASHION.

Split a Spanish mackerel lengthwise in halves, remove the bones, season with salt and pepper, dip in flour and fry (in an oblong pan) in clarified butter.

When the fish is cooked, dress it on a dish, besprinkle with freshly chopped parsley and squeeze over the juice of a lemon. Remove the butter from the pan, replace it by fresh in equal quantity, heat over the fire until the froth falls, and it is turning brown, and then pour over the fish and serve.

Fish cooked in this manner is sometimes called "au beurre noisette," hazelnut butter. It can be prepared also as "au beurre noir," with black butter. For this the fish is cooked as a la Meuniere, omitting the lemon juice. The butter is allowed to turn completely brown, then some coarsely chopped parsley is

thrown in, and as soon as the humidity is absorbed, a dash of vinegar is added, the butter being then poured over the fish for serving.

MAQUEREAU ESPAGNOL A LA GRENOBLOISE—SPANISH MACKEREL, GRENOBLE STYLE.

Proceed as for a la Meuniere, omitting lemon juice, but instead throwing into the butter sliced lemons (without seeds).

MAQUEREAU ESPAGNOL A LA RACHEL—SPANISH MACKEREL, RACHEL FASHION.

Split a Spanish mackerel lengthwise, take off the skin and cut into heart-shaped pieces from 3 to 4 ounces each. Season with salt and pepper, roll in flour, and fry in clarified butter.

Serve with the following sauce:

Chop fine and fry in butter (without coloring) 3 onions, add 8 ounces of chopped fresh mushrooms, cook until the butter turns clear, moisten with 2 gills of fish stock, reduce to 1 gill, add 1½ quarts of fish veloute, cook for 5 minutes, rub through a fine sieve, put into another pan and reduce with 1 gill of cream. Season to taste and finish with 4 ounces of sweet butter.

MAQUEREAU ESPAGNOL A LA MAXIMILIAN—SPANISH MACKEREL, MAXIMILIAN FASHION.

Prepare and cook the mackerel as for Miller's fashion.

Cut 2 sweet red peppers and 4 cooked artichoke bottoms into small squares. Prepare some hazelnut butter, throw in peppers and artichokes, heat well and pour over the fish. Sprinkle over some chopped parsley and serve with pieces of lemon separate.

FILET DE MAQUEREAU ESPAGNOL A LA ROHAN—FILLETS OF SPANISH MACKEREL, ROHAN STYLE.

Split a Spanish mackerel, free from bones and skin, and cut it into heart-shaped pieces; set them in a pan, season with salt

and pepper and cook with fish stock. When done, drain the filets and range them on a dish.

In the meantime, reduce the fish stock nearly dry, add 1 pint of veloute cream sauce, and reduce to good consistency with 2 gills of cream; season to taste with salt and paprika, and finish with 2 ounces of sweet butter and the juice of a half lemon. Pour the sauce over the fish and garnish both ends of the dish with eggplant, cut in Julienne, dipped in milk and flour and fried in hot lard.

MAQUEREAU ESPAGNOL BOUILLI—BOILED SPANISH
MACKEREL.

Sauces: Dutch, green Dutch, lobster, shrimp.

MAQUEREAU ESPAGNOL GRILLE—BROILED SPANISH
MACKEREL.

Butter Sauces, Cold Sauces: Same as for Broiled Cod.

Hot Sauces: Fleurette, Colbert.

PERCHE A LA CALIFORNIENNE—PERCH, CALIFORNIA STYLE.

Cut 2 or 3 perch crosswise in 3 or 4 pieces. Place them in a buttered sautoir with 3 finely chopped shallots, 3 tomatoes, peeled, freed from seeds and cut up, and a tablespoonful of coarsely chopped parsley. Season with salt and pepper, moisten with half fish stock and half claret, and cook over a brisk fire. When done, dress the fish on a dish, reduce the sauce, and thicken it with a piece of butter kneaded with flour. Season to taste, finish with lemon juice and pour it over the fish.

PERCHE BOUILLIE—BOILED PERCH.

Sauces: Same as for Boiled Cod.

PERCHE GRILLEE—BROILED PERCH.

Butter Sauces, Cold Sauces: Same as for Broiled Cod.

PERCHE SAUTE—PERCH SAUTED.

Same as Kingfish.

PERCHE FRITE—FRIED PERCH.

Hot Sauces: Tomato, Colbert.

Cold Sauces: Same as for Broiled Salmon.

PORGY FARCI A LA CORSICAINE—STUFFED PORGY, CORSICAN
STYLE.

Split open the porgies and remove the spinal bone. Stuff it with fish forcemeat, to which add chopped olives and fillets of anchovies, 1 tablespoonful of each to 1 quart of forcemeat.

Tie the porgies with a string and place them over sliced carrots and onions, moisten with half fish stock and half port wine, add a faggot of herbs, and cook in a moderate oven, basting the fish constantly. When done, drain it and dress it on a dish; strain the fish stock and reduce it with brown sauce to a good consistency, season to taste, and finish with a pat of butter and lemon juice.

PORGY BOUILLI—BOILED PORGY.

Sauces: Same as for Boiled Cod.

PORGY GRILLE—BROILED PORGY.

Butter Sauces, Cold Sauces: Same as for Broiled Cod.

PORGY SAUTE—PORGY SAUTED.

Same as Kingfish.

PORGY FRIT—FRIED PORGY.

Same sauces as for Fried Perch.

POMPANO BOUILLI—BOILED POMPANO.

Sauces: Same as for Boiled Salmon.

POMPANO GRILLE—BROILED POMPANO.

Butter Sauces, Cold Sauces: Same as for Broiled Salmon.
Hot Sauces: Fleurette, Colbert.

BOUDIN DE BROCHETON A LA THERMIDOR—BOUDIN OF
PICKEREL, THERMIDOR STYLE.

Prepare a forcemeat with 1 pound of pickerel (freed from skin and bones), 8 ounces of panada, 6 ounces of butter, 1 whole egg, and 2 egg yolks.

Pound the fish to a fine pulp. Add the panada, then the butter (which should be firm), and last the eggs, one after the other. Season with salt, red pepper and nutmeg, and rub through a fine sieve; put into a bowl and place on ice for 1 hour.

Try the consistency of the forcemeat by plunging a little into boiling water, and rectify if necessary. Then chop fine $\frac{1}{2}$ pound of cooked lobster meat, 3 ounces mushrooms and 2 ounces of truffles; mix these ingredients with the forcemeat, and with a tablespoon divide it into small heaps on the table (besprinkled with flour), shape each heap to a nice flat oval, place in a saute pan, cover with boiling salted water, set on the fire and remove after the first boil. Drain on a towel. When cold, dip in beaten eggs and bread crumbs, and fry in hot clarified butter. Serve on a napkin, garnish with fried parsley and give American sauce separate.

RED SNAPPER A LA LAFAYETTE—RED SNAPPER, LAFAYETTE
FASHION.

Lift the fillets of a red snapper, free from skin and bones, and

cut them into heart-shaped pieces. Season and cook with fish stock.

Have ready the following vegetables cut in $\frac{1}{4}$ -inch squares and cooked with butter: One part each of onions, leeks, carrots and celery. (These vegetables should be cooked over a mild fire, so that they will not discolor.)

When the fish is cooked, dress it on a dish, reduce the stock in which it was cooked, add 2 tablespoonfuls of the above-mentioned vegetables, 1 pint of veloute, and 2 gills of tomato sauce. Season to taste, and finish with 3 ounces of sweet butter, the juice of half a lemon, and a dessertspoonful of chopped parsley. Pour the sauce over the fish.

RED SNAPPER A LA JUSTINE—RED SNAPPER, JUSTINE FASHION.

Prepare the red snapper as directed for Lafayette Fashion. Cook it with fish stock and claret.

When the fish is done, dress it on a dish and keep it warm. Reduce the stock in which the fish was cooked, add 1 pint of brown sauce, and finish with 2 ounces of sweet and 1 ounce of lobster butter; garnish with shrimps and small heads of mushrooms; pour over the sauce and lay on each end of the dish small round lobster croquettes $\frac{3}{4}$ inch in diameter.

RED SNAPPER BOUILLI—BOILED RED SNAPPER.

Sauces: Same as for Boiled Salmon.

RED SNAPPER GRILLE—BROILED RED SNAPPER.

This fish is very seldom broiled. When it is, it may be accompanied by the same sauces as Broiled Salmon.

DARNE DE SAUMON A LA RICHELIEU—SLICE OF SALMON, RICHELIEU STYLE.

Have a middle cut of salmon and cook it as indicated for Carp, Chambord Style, using white wine instead of claret; finish the

sauce with half tomato and half veloute sauce and lobster butter. Garnish with mushrooms, shrimps and fried oysters.

DARNE DE SAUMON A LA BOURGUIGNONNE—SLICE OF
SALMON, BURGUNDY FASHION.

Lay a slice of salmon in a buttered pan, moisten with fish stock and claret or red Burgundy; cook, and when done, drain and dress the fish on a dish. Reduce the stock with brown sauce, incorporate a few small pats of butter, and season to taste.

Garnish the fish with small glazed onions and small heads of mushrooms; pour over the sauce, and serve.

NOTE.—Instead of being reduced with brown sauce, the stock may be thickened with butter kneaded with flour.

BORDURE DE SAUMON AUX LUCINES PAPILLONS A LA BARLOW
—BORDER OF SALMON WITH SOFT CLAMS, BARLOW
STYLE.

Pound to a fine pulp 2 pounds of salmon freed from bones and skin; add 1 ounce of butter and 2 gills of thick bechamel; season with salt, pepper and nutmeg. Then add the white of 2 eggs, rub through a fine sieve, put it into a bowl, and set on ice.

After some time incorporate gently 2 gills of whipped cream. Butter and decorate to your fancy a large border mould; fill it with the forcemeat, and cook in the bain-marie for 35 to 40 minutes, dish up and fill the center with soft clams, Newburg style.

TIMBAL DE SAUMON A LA MALTAISE—SALMON TIMBALS,
MALTESE STYLE.

Prepare a salmon forcemeat as explained in previous receipt. Decorate some small timbal moulds; line them with the forcemeat, so as to leave a cavity; fill this with a salpicon of truffles and mushrooms and parboiled oysters, all cut in small squares,

mixed with veloute sauce and thickened with egg yolks. Cover with forcemeat and cook in the bain-marie for 15 to 20 minutes. Unmould, dish up and serve with Maltese sauce.

COTELETTE DE SAUMON A LA RUSSE—SALMON CUTLETS,
RUSSIAN FASHION.

Prepare and serve as Halibut Cutlets, Pojarsky Style.

FILET DE SAUMON AUX NOUILLES A L'AUTRICHIENNE—
FILLETS OF SALMON WITH NOODLES, AUSTRIAN STYLE.

Cut and trim some heart-shaped pieces of salmon, which season with salt and pepper, and dip in beaten eggs and bread crumbs.

Fry them in clarified butter; dress on a dish, and garnish with noodles tossed in butter. Serve separate Hungarian sauce.

COTELETTES DE SAUMON A LA VENITIENNE—SALMON
CUTLETS, VENETIAN STYLE.

Remove the fillets from the tail end of a salmon, suppress the skin and divide the fillets into pieces of equal size and cutlet shape; sprinkle with salt, egg and bread crumb them, and fry in clarified butter. When done, decorate with a favor frill and serve on a napkin with Venetian sauce separate.

COTELETTES DE SAUMON A LA VALOIS—SALMON CUTLETS,
VALOIS FASHION.

Proceed as for Salmon Cutlets, Venetian Style, but instead of Venetian sauce serve Valois sauce, separate.

COTELETTES DE SAUMON A LA VICOMTESSE—SALMON CUT-
LETS, VISCOUNTESS FASHION.

Prepare and cook the salmon cutlets as stated above; dress them on a dish in crown shape, and garnish the center with asparagus tips tossed in butter. Serve Bearnaise sauce separate.

SAUMON BOUILLI—BOILED SALMON.

Sauces: Dutch, lobster, shrimp, egg, caper, green Dutch, Nonpareil, Genoise.

SAUMON GRILLE—BROILED OR GRILLED SALMON.

Sauces: Maitre d'hotel, anchovy, butter, Ravigote butter, horseradish butter.

Hot Sauces: Bearnaise, horseradish-Bearnaise, Fleurette, red Bearnaise, Colbert.

Cold Sauces: Tartar, Germanique, Ravigote, Remoulade, Tyrolian, Figaro.

A la Agostini: Add some chopped sweet red peppers to maitre d'hotel butter.

TURBAN DE FILET DE SOLE A LA CARDINAL—TURBAN OF FILLETS OF SOLE, CARDINAL STYLE.

Remove the fillets of 3 medium-sized soles or flounders. Take off the skin and flatten the fillets with a cleaver dipped in cold water, trim all to the same size, and shape them to be pointed on one end.

With the trimmings and some more fish, prepare a red fish forcemeat.

Butter liberally a Savarin cake mould of 8 inches in diameter, lay the seasoned fish fillets in the mould (the skin side inwards, the pointed end facing the center), so that the fillets extend 1 inch on each side of the mould. Fill the hollow space with red fish forcemeat, and turn over the ends of the fillets, so as to cover the forcemeat.

Place the mould in a shallow pan (half full of boiling water), cover with a sheet of buttered paper, and cook in a slow oven for 30 minutes. When ready to serve, turn over on a dish, pour over some lobster sauce, and besprinkle with finely chopped lobster coral.

TURBAN DE FILET DE SOLE A LA DUSE—TURBAN OF FILLETS OF SOLE, DUSE STYLE.

Proceed as explained for Turban of Fillets of Sole, Cardinal

Style, but instead of red fish forcemeat fill the hollow space with a rissoto cooked with fish stock, and to which add some chopped truffles. Cook the turban rather under-done, unmould on a round dish, pour over Mornay sauce, besprinkle with grated Parmesan cheese and melted butter, and gratinate to a nice color.

NOTE.—Turbans may as well be made with other kinds of filleted fish and different sorts of forcemeats.

PAUPIETTES DE SOLES A LA CONDE—ROLLED FILLETS OF SOLE, CONDE STYLE.

Lift the fillets from 2 or 3 soles, flatten and trim them, season with salt and pepper, and put a layer of fish cream forcemeat on each; besprinkle with chopped truffles and roll up in the shape of a barrel, tie with a string, cook for 15 minutes with fish stock, dress in a cocotte (as used for serving eggs), pour over crayfish sauce and place on each a slice of truffle previously heated.

PAUPIETTES DE FILET DE SOLE A LA GEORGETTE—ROLLED FILLETS OF SOLE, GEORGETTE FASHION.

Prepare and cook the fillets as stated above.

Have ready some good-sized baked potatoes, cut them lengthwise in halves, scoop them out with a spoon, press (the potatoes) through a fine sieve, add a piece of butter and some cream, and mix with double the amount of Mornay sauce.

Cover the fillets with this sauce, sprinkle over some grated Parmesan cheese and melted butter, and bake in a brisk oven until nicely browned.

PAUPIETTES DE FILET DE SOLE A LA MARIETTA—ROLLED FILLETS OF SOLE, MARIETTA FASHION.

Proceed as for Rolled Fillets of Sole, Conde Style. Dress each fillet on an artichoke bottom (previously heated), cover

with white wine sauce and garnish with small fried oysters, two to each fillet.

FILET DE SOLE A LA MARIGNY—FILLETS OF SOLE, MARIGNY
STYLE.

Lift the fillets of sole, fold them, and cook with fish stock; dish up, one laying on the other, pour over some shrimp sauce (it should not be too liquid), and around the fish pour well reduced tomato sauce, finished with lobster butter. Sprinkle over the shrimp sauce some finely chopped truffles.

FILET DE SOLE A LA SCHLEY—FILLETS OF SOLE, SCHLEY
FASHION.

Lift the fillets of sole, flatten them lightly and trim them all the same size; season with salt and pepper, spread over each a layer of cream fish forcemeat and roll them up in barrel shape; tie with a string and cook with fish stock.

When cooked, drain, place on a dish, pour over oyster sauce and garnish with small crusts filled with fried and curried white bait.

FILET DE SOLE SOUFFLES—SOUFFLED FILLETS OF SOLE

Lift, fold and cook the fillets of sole. Reduce the fish stock in which they were cooked, and add to it some Mornay sauce; thicken with egg yolks and then incorporate the whites of eggs whipped to a stiff froth. Place the cooked fillets in an oblong case, cover with the above sauce and bake in a brisk oven for 5 or 6 minutes.

FILET DE SOLE EN WHITEBAIT OU WHITEBAIT A LA
PARISIENNE—FILLETS OF SOLE AS WHITE-
BAIT, OR PARISIAN WHITEBAIT.

Remove the fillets from the soles (or flounders), cut (the fillets) in thin strips the size of whitebaits (about 2 inches long

and $\frac{1}{4}$ inch thick), dip in milk and then in a good quantity of flour, place in a coarse sieve, shake well to free from all superfluous flour, and fry in very hot lard for 3 or 4 minutes.

Some cold sauce may be served separate.

FILET DE SOLE A LA FRANKLIN—FILLETS OF SOLE, FRANKLIN FASHION.

Prepare, cook and serve the fillets as directed for Fillets of Kingfish, Knapp Fashion.

Prepare the sauce in the same manner, using Puree of Mussels instead of Puree of Clams.

PUREE OF MUSSELS.

Scrape the mussels well, and wash them in several waters, and set them on the fire, as Mussels a la Mariniere; remove the mussels from the shells and proceed as explained for Puree of Clams.

FILET DE SOLE A LA MARGUERY—FILLETS OF SOLE, MARGUERY STYLE.

Lift the fillets of 2 soles (or flounders), season with salt, place them on a buttered dish, moisten with fish stock, and cook them in the oven, basting occasionally.

When done, range them on a dish, garnish one side with small shelled shrimps and the other with mussels from which the foot and beard have been removed; keep warm while the following sauce is prepared:

Reduce the stock in which the fish was cooked, add a gill of veloute sauce and 1 raw egg yolk; incorporate 4 ounces of butter; season to taste; strain and pour over the fish gratinate under the salamander. When this is done, let fall a few drops of melted shrimp or lobster butter over the fish.

SOLE BOUILLIE—BOILED SOLE.

In the United States we get the real sole only in frozen condition; it is regrettable that we can obtain it but in that state,

for no other fish adapts itself to such a variety of preparations as the sole, and in fault of which the flounder is often substituted.

Sauces: Same as for Boiled Cod.

SOLE GRILLEE—BROILED SOLE.

Butter Sauces, Cold Sauces: Same as for Broiled Cod.

SOLE FRITE—FRIED SOLE.

Hot Sauces: Tomato, Colbert.

Cold Sauces: Same as for Broiled Salmon.

SOLE SAUTEE—SOLE SAUTED.

Same as Kingfish and Spanish Mackerel.

SHEEPSHEAD A LA GENLIS—SHEEPSHEAD, GENLIS FASHION.

Remove the fillets of a sheepshead, free from skin and bones, cut into neatly trimmed pieces of about 4 ounces each and cook with fish stock.

Cut into short, thin strips 1 part each of truffles, mushrooms and gherkins; add this garnishing to the fish stock (first removing the fish and keeping it warm), reduce the stock, moisten with 1 pint of brown sauce, and season to taste with salt and paprika. Finish with lemon juice and 3 ounces of sweet butter.

EPERLANS A LA MARQUISE—SMELTS, MARCHIONESS FASHION.

Split some smelts and remove the spinal bones.

Prepare a fish forcemeat, add to it cooked fine herbs as follows: Six shallots chopped fine and fried in butter without browning; then 12 fresh mushrooms chopped also; a tablespoonful of chopped parsley and a teaspoonful of chopped chervil. When the humidity of the mushrooms has evaporated, the fine herbs are cooked, and when cold can be mixed with the forcemeat.

Fill the smelts with the stuffing, give them their natural shape, dip in beaten eggs and then in fresh bread crumbs, and fry in hot lard.

Serve with Bearnaise sauce separate.

BROCHETTES D'EPERLANS—BROCHETTES OF SMELTS, OR SMELTS ON SKEWERS.

Prepare the smelts as for frying, either dipped in milk and rolled in flour, or bread-crumbed.

Stick through their eyes a skewer, 4 to 6 smelts to be on one skewer.

Serve same sauces as indicated for fried smelts.

EPERLANS DESOSSES GRILLES—SMELTS BONED AND BROILED.

Split some good-sized smelts up the back, loosen the back bone with the thumb, and cut it at both ends, leaving head and tail of the fish intact.

Baste with olive oil, season with salt, and broil over a brisk fire. Serve on a hot dish.

Serve with sauces, as mentioned for smelts on another page.

EPERLANS FARCIS A L'ITALIENNE AU GRATIN—SMELTS, STUFFED AND BAKED, ITALIAN STYLE.

Bone the smelts, as explained previously. Stuff them with fish forcemeat mixed with cooked fine herbs; range them in a buttered dish, cook partially with fish stock, drain and cover with Italian sauce. Then besprinkle with bread crumbs and melted butter, and bake in a hot oven. When done, squeeze over some lemon juice and strew over some chopped parsley.

EPERLANS GRILLES—BROILED SMELTS.

Same sauces as for Fried Smelts.

EPERLANS FRITS—FRIED SMELTS.

Hot Sauces: Tomato, Colbert, Bearnaise.

Cold Sauces: Same as for Broiled Salmon.

EPERLANS SAUTES—SMELTS SAUTED.

Same sauces as for Spanish Mackerel.

EPERLANS DESOSSES GRILLES—BONELESS SMELTS BROILED.

Split the smelts lengthwise.

SHEEPSHEAD A LA CRECY—SHEEPSHEAD, CRECY STYLE.

Prepare and cook the fish as for Sheepshead Genlis Fashion. Scrape the red part of 4 large carrots, put it in a saucepan with a lump of butter and a dessertspoonful of sugar; set over a slow fire, and let cook gently, until the butter turns clear.

Reduce the stock in which the fish was cooked, add 1 pint of Bechamel, and reduce with 2 gills of thick cream; then add 2 tablespoonfuls of the scraped carrots; season the sauce to taste and pour it over the fish.

SHEEPSHEAD A LA GERARD—SHEEPSHEAD, GERARD FASHION.

Prepare the sheepshead as explained above. Cook in half fish stock and half claret; dress the fish on a dish; reduce the stock, add 1 pint of brown sauce, finish with 2 ounces of anchovy butter and the juice of half a lemon.

Surround the fish with a garnishing of fried oysters and small decorated quenelles of fish.

SHEEPSHEAD BOUILLI—BOILED SHEEPSHEAD.

Sauces: Same as for Boiled Salmon.

SHEEPSHEAD GRILLE—BROILED SHEEPSHEAD.

When very young this fish may be served broiled.
Same sauces as for Broiled Salmon.

ALOSE SAUTEE—SHAD SAUTED.

Same as for Kingfish and Spanish Mackerel.

ALOSE GRILLEE—BROILED SHAD.

Hot Sauce: Fleurette.

Butter Sauces, Cold Sauces: Same as for Broiled Cod.

ALOSE BOUILLIE—BOILED SHAD.

Sauces: Same as for Boiled Cod Roe Sauce.

OEUF D'ALOSE GRILLEES AU PETIT SALE—BROILED SHAD
ROE WITH BACON.

Hot Sauces, Cold Sauces, Butter Sauces: Same as for Broiled Salmon.

FILETS DE TRUITES FRITS A L'ANGLAISE—FRIED FILLETS OF
TROUT, ENGLISH FASHION.

Prepare some filets of trout, remove the skin and trim them all of uniform size. Season and then bread-crumbs, and 5 minutes before serving, fry in hot lard. Serve on a napkin with fried parsley and give separate the following sauce:

Add to 1 pint of white wine sauce, $\frac{1}{2}$ gill of brown sauce, 1 tablespoonful of chopped parsley and 2 tablespoonfuls of lemon juice.

FILETS DE TRUITES A LA SYLVIA—FILLETS OF TROUT, SYLVIA
STYLE.

Lift the filets of trout free from skin, and fold them. Cook them in fish stock and white wine. When the filets are done, reduce the stock and incorporate it to Mornay sauce.

Dress the filets on a dish, place on each fillet a small half tomato cooked in the oven; place on each tomato a slice of truffle and cover the whole with Mornay sauce; then besprinkle with Parmesan cheese and melted butter, and bake in the oven.

TRUITE BOUILLIE—BOILED TROUT.

Sauces: Same as for Salmon.

TRUITE GRILLEE—BROILED TROUT.

Butter Sauces, Hot Sauces, Cold Sauces: Same as for Broiled Salmon.

TRUITE FRITE—FRIED TROUT.

Only the smaller kind are fried.

Cold Sauces: Same as for Broiled Salmon.

TRUITE SAUTEE—TROUT SAUTED.

Same as Kingfish and Spanish Mackerel.

BLANCHAILLES AU CURRY—CURRIED WHITEBAIT.

Roll the whitebait in flour, put them into a coarse sieve, shake well to free from superfluous flour, put in a wire basket, and fry in very hot lard for 2 minutes.

Mix 1 teaspoonful of curry with 2 tablespoonfuls of salt and sprinkle over the whitebaits.

Serve slices of buttered brown bread with the fish.

LAVARET AU GRATIN—BAKED WHITEFISH.

Same as Bluefish.

LAVARET GRILLE—BROILED WHITEFISH.

Same as Bluefish.

LAVARET SAUTE—WHITEFISH SAUTED.

Same as Kingfish or Spanish Mackerel.

HOMARD SOUFFLE—LOBSTER SOUFFLE.

Cook 2 medium-sized lobsters, and allow them to get cold in the stock in which they were cooked.

Split the lobster lengthwise in halves, being careful to keep the shells intact. Remove the meat of the lobsters and pound it in the mortar with 2 gills of Bechamel and 2 ounces of butter; rub through a fine sieve and put in a clean pan on the fire. Incorporate 2 gills of thickly reduced Bechamel, season highly with salt, nutmeg and red pepper and bind with 4 raw egg yolks without allowing it to boil; then add the 4 egg whites whipped to a stiff froth.

Fill the lobster shells two-thirds of their height with this preparation, and put them to bake in a slow oven for 25 minutes, and serve on a folded napkin.

NOTE.—The above amount of lobster is enough for 3 or 4 lobster shells. These souffles may also be cooked in small individual cases. To prevent the scorching of the lobster shells it is advisable to put a little water in the bottom of the pan in which they are baked.

HOMARD AU GRATIN A LA MORNAY—BAKED LOBSTER,
MORNAY STYLE.

Cut a cooked lobster lengthwise in half, remove the meat from the shell, and cut the tail part in neat slices. Cut the remainder of the lobster in small squares, add some mushrooms and truffles cut as the lobster, and bind with enough cream sauce to give it some substance. Season highly, and lay this preparation inside of the lobster shells, place the sliced lobster on top, and cover with Mornay sauce. Strew over some grated Parmesan cheese and drop over some melted lobster butter. Bake in a well heated oven for 15 to 20 minutes.

HOMARD AU GRATIN A LA VICTORIA—BAKED LOBSTER,
VICTORIA STYLE.

Pound to a fine pulp the shells of 4 lobsters; fry in 4 ounces of butter, 1 carrot and 2 onions cut fine; add 1 small sprig of thyme and 2 bay leaves. When the vegetables begin to brown,

add the lobster pulp, stir continuously for 5 minutes, then moisten with 1 pint of white wine. After .5 minutes more, add 1 quart of tomato and 1 quart of veloute sauce; cook together for 15 minutes, then rub through a very fine sieve.

Put the sauce into a clean saucepan and reduce with 1 gill of cream until of good consistency; season to taste with salt and paprika.

Cut some small, cooked lobsters in halves; take out the meat and cut into slices the size of a 25-cent piece. Put some of the sauce in the lobster shells and range the meat on top with alternate slices of mushrooms and truffles; cover with the sauce, sprinkle over some grated Parmesan cheese and melted butter, and bake in a hot oven for 12 to 15 minutes. Serve on a napkin.

HOMARD SAUTE A L'AMERICAINE—LOBSTER SAUTED, AMERICAN STYLE.

Had the originator of this dish known the dislike that Americans have to the touching of their food with their fingers he might have hesitated in naming it after them.

Lobster a la Newburg seems to be more en vogue or more to the liking of the American people, probably on account of its being handled easier with the fork. While some chefs have tried to introduce lobster a l'Americaine prepared with cooked lobster taken from the shell, we maintain that it is deprived not only of its originality in appearance, but also of its characteristic flavor.

If the intentions of the originator of this tasty dish should be carried out, the lobster must be cut up in its raw state and be cooked immediately.

Modifications can be made to suit the American taste; instead of oil, butter may be used, and garlic may be left out altogether if objectionable.

RECEIPT.

Wash well 2 young lobsters, cut the claws off the body, and divide each in two (cracking the shells). Cut the tails trans-

versely in four pieces and divide the head lengthwise in two. Season the pieces of lobster with salt and pepper, and fry them in smoking hot olive oil (or butter).

Move the pieces of lobster to have them fried equally on all sides. When this is done, remove the lobster on a dish and keep it hot.

Decant the oil and replace it by a piece of butter; add 1 finely chopped onion (about a tablespoonful), cook the onion for a while, then add 3 chopped shallots. A moment later add 3 or 4 fresh tomatoes, previously peeled, freed from seeds and cut into small pieces; add coarsely chopped parsley, a faggot of herbs and a supcon of garlic. Lay the lobster on top of this, moisten with 2 gills of white wine and a pony of brandy, cover the pan and set on full fire. After ten minutes, add 2 gills each of brown and tomato sauce, cook 10 minutes longer, add a tablespoonful of chicken or veal glaze, and the soft part, which is found in the head of the lobster rubbed through a fine sieve. Cook for a few minutes more, then incorporate 3 or 4 ounces of butter, season highly, add a teaspoonful of chopped chervil and a pinch of tarragon, and finish with lemon juice.

Dress the lobster symmetrically on a dish, and pour over the sauce.

NOTE.—Some cooks rub the sauce through an etamine cloth; but it is mostly served as explained above.

HOMARD SAUTE A LA DUMAS—LOBSTER SAUTED, DUMAS STYLE.

Take the meat from 2 boiled lobsters and cut in $\frac{1}{2}$ -inch thick pieces, reserving the creamy part and coral for later use.

Heat 2 ounces of butter in a saute pan, throw in the lobster and fry for a few minutes without coloring; add 2 tablespoonfuls of cooked mirepoix (carrots, mushrooms and onions), moisten with 2 gills of white wine, allow to reduce nearly dry, add 2 gills of brown sauce, allow to boil, and finish with the creamy part of the lobster, the coral and 3 ounces of butter pounded and rubbed through a fine sieve. Do not boil any longer. Season with salt and paprika, and before serving add the juice of half a lemon.

HOMARD SAUTE A LA HONGROISE—LOBSTER SAUTED, HUNGARIAN FASHION.

Remove the meat from 3 or 4 cooked lobsters and cut it into $\frac{1}{2}$ -inch thick slices.

Heat some butter in a sautoir; season the lobster with salt and plenty of paprika, and put it to fry in the sautoir. After a few minutes, moisten with a glass of white wine, allow to reduce to half, and then add 1 pint of veloute cream sauce and 1 gill of thick cream; reduce to good consistency over a brisk fire, season highly and finish with a small lump of butter and the juice of half a lemon.

CROQUETTES DE HOMARD A L'INDIENNE—LOBSTER CROQUETTES, INDIAN FASHION.

Have ready, cooked, with chicken broth, 2 quarts of rice, add 2 pounds of cooked lobster meat (cut in small squares) and 1 pint of cream sauce, season highly with salt, curry powder and chutney, and set in a tin pan to get cold; then shape into small croquettes (any desired shape). Dip them in beaten eggs and bread crumbs and fry in hot lard. Serve on a folded napkin, and give separate a sauceboatful of curry cream sauce.

CRABES MOUX A LA MARSCHALL—SOFT SHELL CRABS, MARSCHALL STYLE.

Remove the shells and lungs of 6 soft-shell crabs; also cut the thin claws, leaving only the two principals.

Saute the crabs in butter, as indicated in a la Meuniere, with the addition of finely shredded green peppers thrown into the butter.

NOTE.—The green peppers for this purpose should be plunged in hot fat, so as to be able to remove the skin with a kitchen towel.

CHAIR DE CRABES A LA MARYLAND—CRAB MEAT, MARYLAND STYLE.

Reduce to half 1 gill of sherry, add 1 pint of cream sauce and

2 gills of cream. Season with salt and red pepper, and incorporate 3 ounces of butter.

Add the crab meat, which should be nicely picked and in flakes; heat well without allowing to boil and serve immediately.

CHAIR DE CRABES A LA CREOLE—CRAB MEAT, CREOLE STYLE.

Heat 1 pint of Creole sauce, add 2 gills of cream sauce; season to taste, and finish with 3 ounces of butter; add the crab meat, heat without boiling, and serve.

CHAIR DE CRABES A LA VICTORIA—CRAB MEAT, VICTORIA STYLE.

Prepare as for Maryland Style. Finish the sauce with lobster butter and chopped eggs and sliced truffles.

CHAIR DE CRABES ET CRABES D'HUITRES A LA MARYLAND— CRAB MEAT AND OYSTER CRABS, MARYLAND STYLE.

Prepare the crab meat as explained before, for Maryland Style. Have ready picked some oyster crabs, plunge them in boiling water for 1 minute, then drain and add to the crab meat.

CHAIR DE CRABES A LA DEWEY—CRAB MEAT, DEWEY STYLE.

Prepare as explained for Maryland Style. Add some coarsely shredded green peppers and mushrooms sautéed in butter.

NOTE.—The skin of the green peppers should be removed before being shredded.

HUITRES A LA WALDORF—OYSTERS, WALDORF STYLE.

Heat 3 ounces of butter in a saucepan, add 3 dozen oysters, 1 gill of well-picked oyster crabs and 1 dozen fresh mushrooms cut in squares; cook for a while, then add 1 stalk of braised celery cut in squares; heat well, season to taste with salt and

cayenne, and finish with 4 ounces of sweet butter. Serve in chafing dish.

(This receipt was kindly furnished to me by Mr. Rene Anjard, chef at the Waldorf-Astoria, New York.)

HUITRES A LA PARMENTIER—OYSTERS, PARMENTIER STYLE.

Bake in the oven 12 medium-sized potatoes. When cooked, make a horizontal incision on the flat side of each potato (so as to make a cover), and remove the interior. With one-third part of the potato removed, prepare a rich puree.

Cook 5 dozen oysters in their own juice, take off the scum and drain, add as much cream sauce as is necessary, bind it with 4 egg yolks, 2 ounces of butter and a good dash of sherry, and season to taste with salt and pepper.

Put some of the potato puree in each potato, lay on top 5 pieces of oysters, put the cover in its place, and heat well in the oven. Serve on a folded napkin.

LUCINES ORANGES A LA SOUTH SIDE CLUB—HARD CLAMS, SOUTH SIDE CLUB STYLE.

Remove the hard part from 4 dozen small clams, put them in a saucepan with their own juice, and at the first boil remove from the fire and take off the scum. Then add a half-pint of cream and thicken lightly with a piece of butter kneaded with the same amount of flour. Season to taste and serve with dry toast separate.

LUCINES PAPILLONS A LA MARINIÈRE—SOFT CLAMS, MARINER'S FASHION.

Thoroughly clean some soft clam shells, and place in each the belly part of the clam, moisten with a few drops of white wine, and besprinkle with a mixture composed of 1 teaspoonful of freshly ground or crushed white pepper, 1 tablespoonful of freshly chopped parsley and 1 tablespoonful of chopped shallots, to which has been added 2 handfuls of fresh bread crumbs; lay on top of each clam a little bit of butter, put

them in a roasting pan, and place in the oven to cook for 12 to 15 minutes. When serving press over them a little lemon juice.

NOTE.—Oysters may be prepared in the same style.

LUCINES PAPILLONS ET CRABES D'HUITRES A LA MARYLAND
—SOFT CLAMS AND OYSTER CRABS, MARYLAND
STYLE.

Heat in a saute pan, 2 ounces of butter, add 3 dozen soft clams, and moisten with 2 gills of sherry; let cook for 10 minutes; then add 2 gills of cream sauce; season to taste and finish with 2 ounces of butter.

Plunge $\frac{1}{2}$ pint of picked and well-washed oyster crabs in boiling salted water for 2 minutes, drain well, and add to the clams just before serving.

LUCINES PAPILLONS A LA NEWBURG—SOFT CLAMS, NEWBURG
STYLE.

Cook as above. Keep the sauce somewhat thinner, and bind with 3 raw egg yolks and 1 gill of cream.

LUCINES PAPILLONS A LA BONIFACE—SOFT CLAMS, BONI-
FACE STYLE.

Chop fine 2 green peppers and 2 shallots, which fry in butter without browning, then add 4 dozen soft clams (belly part) and moisten with a gill of sherry. Simmer gently for 10 minutes, add 1 pint of veloute cream or Bechamel sauce, cook 5 minutes longer; season with salt and red pepper, and incorporate 3 ounces of butter just before serving.

LUCINES PAPILLONS A LA GODARD—SOFT CLAMS, GODARD
STYLE.

Chop fine 3 shallots and 12 medium-sized fresh mushrooms, fry lightly in butter, then add 36 soft clams, and moisten with 2 gills of sherry. Allow to reduce to half, then add 2 gills of brown sauce; season to taste; add some chopped fine herbs; incorporate 3 ounces of butter, and finish with the juice of half a lemon.

PETONCLES: A LA POULETTE, A LA MARYLAND, A LA NEWBURG, A LA BONIFACE—SCALLOPS: POULETTE STYLE, MARYLAND STYLE, NEWBURG STYLÈ, BONIFACE STYLE.

Cook the scallops in their own gravy; when done, drain and finish as explained for soft clams.

PETONCLES AU CURRY A L'INDIENNE—CURRIED SCALLOPS, INDIAN STYLE.

Cook the scallops in their own gravy; when done, drain and add some cream curry sauce reduced with some of the scallop liquor; season and serve with plain boiled rice separate.

MOULES A LA MARINIÈRE—MUSSELS, MARINER'S FASHION.

Scrape 2 gallons of mussels well, and wash them in several waters; let them stand in salted water for 2 hours or so, and wash them once more.

Put them into a saucepan with 1 finely minced onion, $\frac{1}{2}$ teaspoonful each of powdered bay leaf and thyme and 2 tablespoonfuls of coarsely chopped parsley. Moisten with $\frac{1}{2}$ pint of dry white wine, cover the pan, and set on a brisk fire, tossing them occasionally.

When the mussels are cooked, the shells open; take off the empty shells and set the mussels into a deep dish; reduce the remaining liquid, thicken with a spoonful or two of veloute cream sauce, add a pinch of chopped chervil; season to taste with salt and freshly ground black pepper, and finish by incorporating 2 ounces of butter.

MOULES A LA POULETTE—MUSSELS, POULETTE STYLE.

Prepare as for the above receipt, and bind the sauce with a few raw egg yolks and cream.

MOULES AU CURRY—CURRIED MUSSELS.

Cook the mussels as for Mariner's Fashion, and allow them to get cold. Remove them from their shells and heat them in cream curry sauce, to which incorporate some of the mussel liquor. Serve boiled rice separate.

GRENOUILLE A LA SOUTH SIDE SLUB—FROG LEGS, SOUTH
SIDE CLUB STYLE.

Cut 18 fresh frog legs at their joints, then free them from all their bones.

Heat 2 ounces of butter in a sautoire; season the frogs and throw them into the hot butter, moving them frequently, and after 5 minutes moisten with 1 gill each of clam juice and thick cream; boil for few minutes, and thicken with butter kneaded with flour. Dish up and serve dry toast separate.

COTELETTE DE GRENOUILLE A LA GISMONDA—FROG CUTLETS,
GISMONDA FASHION.

Free 2 pounds of frog legs from bones, and cut the meat in $\frac{1}{2}$ -inch pieces. Heat 4 ounces of butter in a saute pan, throw in the frog legs, season with salt and pepper, add 6 chopped shallots, and 8 ounces of fresh mushrooms cut in squares, moisten with a gill of white wine, and allow to reduce nearly dry; add sufficient veloute or Bechamel sauce to bind, and season to taste with salt and red pepper.

Fill some cutlet-shaped croustades with this preparation, dust over some grated Parmesan cheese and melted butter, and bake in the oven to a nice golden hue.

Serve on a folded napkin.

GRENOUILLES DESOSSEES EN CROUTES A LA THEODORE—
CRUSTS OF BONELESS FROG'S LEGS, THEODORE STYLE.

Chop fine 1 onion and 1 small green pepper, and partially fry in butter; add 6 heads of sliced fresh mushrooms, cook together for a few minutes, then add 1 pound of boneless frogs' legs and 2 large ripe tomatoes (peeled, squeezed and cut up fine), season with pepper and a pinch of paprika, cover the pan and cook the legs for 15 minutes in the oven.

Before serving, add 1 tablespoonful of beef extract, 2 ounces of butter, 1 teaspoonful of chopped parsley, an atom of garlic, and a little lemon juice. Fill the crusts with the frogs' legs, and serve on a napkin.

NAGEOIRES DE TORTUE VERTE AU MARSALA—GREEN TURTLE FINS, MARSALA SAUCE.

Scald the forefins of a good-sized turtle (so as to be able to remove the outer skin), remove the bones and part of the flesh, and fill the fins with chicken or veal forcemeat, to which some cooked fine herbs have been added; give the fins their original shape and tie with a string.

Line a saucepan with a few slices of raw fat ham, onions and carrots; lay the fins on top, cover the pan and set over a mild fire. After a few minutes moisten with a pint of Marsala wine, let reduce to half, add sufficient good stock to cover the fins, and allow to simmer gently until cooked, then drain the fins (keeping them warm), reduce the stock in which they were cooked, add some brown sauce to it and (if the sauce be still too liquid) thicken with arrowroot. Season to taste, and pour this sauce over the fins.

NOTE.—The fins are sometimes cooked for soup with the rest of the green turtle. They can, however, be used afterward for the above dish if care is taken to have them intact from bruises. The time for cooking is then naturally lessened, as the turtle is already cooked.

TERRAPENE—TERRAPIN.

To obtain satisfactory results, two things should be kept in mind when cooking terrapin. First, to get a good quality of terrapin, and second, to cook it as plainly as possible, so as to retain the delicate flavor of "the bird."

There are many different ways of cooking and serving terrapin, but a true connoisseur will never eat it any other way than plain.

Allow the terrapin to swim in a liberal amount of clear water for 3 or 4 hours, changing it frequently, so that they will free themselves from all impurities.

Immerse the terrapins (one by one only) in boiling water, just long enough to remove the outer skin with a cloth. When all the terrapin are clean, put them into a saucepan with boiling water to cook, without any condiment or spice except a little salt.

Three-quarters of an hour is generally sufficient to cook terrapin of good quality. It is, however, advisable to watch them by pressing the feet between the fingers; if they yield to the pressure, they are done; allow the terrapin to cool in the liquid in which they were cooked; this will prevent them from drying.

When cold, remove the bottom shell, and then dissect the terrapin by joints. Never chop or cut the bones. Remove the claws from the feet and cut them in small pieces. Remove the gall from the liver and lay the latter in cold water; also remove the entrails, the head, tail and the white muscles. The eggs wash well in cold water, freeing them from the skin, and add them to the terrapin, with the liver cut in slices.

Put the cut terrapin in a sautorie with half sherry and half of the liquid in which it was cooked, enough to cover; then set on the fire and allow to reduce nearly three-quarters; then incorporate enough Philadelphia butter in small pieces to give it a creamy consistency. Now season with salt and a pinch of cayenne pepper, or, as many prefer, freshly ground black pepper.

At the Union Club, New York, terrapin is always served as described above unless ordered otherwise. It is familiarly known as Terrapin a l'Union Club, although it is really the genuine Maryland way of cooking it.

Serve in a chafing dish.

TERRAPENE A LA PHILADELPHIE—TERRAPIN, PHILADELPHIA STYLE.

Proceed as indicated in the first receipt for terrapin; for 1 quart add 1 pint of cream, and finish with 4 ounces of butter pounded with 6 hard-boiled eggs.

TERRAPENE A LA NEW YORK—TERRAPIN, NEW YORK STYLE.

Cook as explained in the initial receipt. Before adding the butter add some brown sauce, then finish with the butter; season highly and serve with quarters of lemon separately.

TERRAPENE A LA BALTIMORE—TERRAPIN, BALTIMORE STYLE.

Prepare the terrapin as stated previously. Heat some butter to the nut degree (*beurre noisette*), throw in the terrapin, and after a few minutes moisten with some of the stock in which it was cooked and some Madeira. Boil for a few minutes, then thicken with arrowroot or cornstarch diluted with wine. Season to taste and finish with a few pats of butter.

TERRAPENE A LA NEWBURG—TERRAPIN, NEWBURG STYLE.

Cook exactly as stated in the initial receipt, but instead of adding the butter bind it with a thickening of raw egg yolks, cream and butter. To each quart of terrapin use 4 egg yolks, 2 gills of cream and 2 ounces of butter. Season highly.

TERRAPENE DESOSSEE—BONELESS TERRAPIN.

Boneless terrapin may be cooked in any of the styles mentioned. It should be freed from all bones, which is rather tedious to perform.

It is often served in croquette form, or in small patties, which, in my opinion, is a perversion.

BEEF, VEAL, ETC.

FILET DE BOEUF PIQUE—LARDED BEEF TENDERLOIN.

The larded beef tenderloin can fully share the honors with the canvasback duck, as far as its appearance on American banquet bills of fare is concerned; it rather appears too often for a good many people's taste.

While we are willing to admit that the larded tenderloin is easy to carve and therefore a handy dish to serve for banquets, other dishes could well enough be substituted for the eternal tenderloin.

Remove the fat and skin from a beef tenderloin, and lard it with fine strips of larding pork, lay it on an oblong dish lined with vegetables; season the meat, pour over a few spoonfuls of dripping, and roast in a moderate oven; 45 minutes is generally long enough for a good-sized tenderloin.

Baste and turn the meat while it is cooking, and 5 minutes before it is done brush it over with meat glaze.

The tenderloin may be served with almost any vegetable garnish. For further references look under the heading "Garnishes for Joints," etc.

The following sauces may be served with the tenderloin:

Filet de boeuf pique, sauce Bordelaise—Larded beef tenderloin, Bordeaux sauce.

Sauce Madere—Madeira sauce.

Sauce poivrade—Pepper sauce.

Sauce Polonaise—Polish sauce.

Sauce truffes—Truffle sauce.

Sauce champignons—Mushroom sauce.

NOTE.—When using the French filet pique, "sauce" may be left out, and "a la" or "au" be put in instead, as "a la Bordelaise, a la Poivrade, au Madeire, aux Truffles, aux Champignons.

CONTREFILET DE BOEUF A LA JARDINIERE—SIRLOIN OF BEEF, GARDENER'S FASHION.

On the continent of Europe this joint is very often termed roast beef; it is certainly not inferior if well prepared, although somewhat different to our own conception of roast beef.

Bone a short loin of beef (keeping the tenderloin for other use); remove the sinew on the thick part of the meat, and fold the loin so that the flank lays under the meat; tie it with strings and lay it into an oblong pan lined with vegetables. Season the meat, pour over some drippings and put it to roast in a moderate oven for from 1½ to 2 hours, according to the size of the loin. Keep basting the meat constantly, and before it is three-quarters cooked, moisten with consomme or beef broth to make the gravy.

When done, untie the sirloin, place it on a dish and surround it with Gardener's garnishing; strain and free the gravy from the fat, and serve it separate.

NOTE.—Sirloin cooked as above may be served with any number of garnishings, which can be found under their respective heading.

BOEUF BRAISE A LA MODE—BRAISED BEEF A LA MODE.

Bone a short hip of beef and cut it lengthwise in three equal-sized pieces; lard it with long, thick strips of fresh larding pork rolled in oil, allspice, chopped parsley and a little crushed garlic. Tie the beef, and put it in a stone jar to macerate with a quart of white wine and a gill of brandy; add some sliced carrots and onions and a faggot of herbs; stand it in a cool place for 18 to 24 hours, turning the beef occasionally.

When ready to cook, heat some lard or beef suet in a brazing pan; drain and dry the beef, and brown it lightly with 2 or 3 onions, and 3 or 4 large carrots cut in large pieces.

When the beef is browned, drain the fat and moisten with the strained pickle, in which the beef had been macerated; allow to reduce somewhat, then add 3 or 4 boned and parboiled calf's feet and some veal or beef gravy; cover the pan, and put to cook in a moderate oven for 3 to 4 hours, according to the quality of the beef.

When the meat is cooked, put it on a dish, remove the strings, garnish it with the calf's feet, glazed small onions and carrots, both of the latter cooked separately.

Strain the gravy, free it from fat, and reduce it with the same amount of brown sauce, pour some of it over the meat, and the rest serve separate.

Remarks on braised beef in general: While the foregoing receipt may seem elaborate to a good many, it can be modified to suit tastes and pocketbooks; wine and brandy may be omitted, also the calf's feet.

The same receipt may be applied to the following different styles of serving braised beef.

BOEUF BRAISE A LA MODE FROID—COLD BRAISED BEEF A LA MODE.

Follow the same method as given in the previous receipt, but instead of brown sauce add more veal gravy and sufficient gelatine (previously soaked in cold water), to make it firm when cold. Try its consistency by placing some of it on ice. Then arrange the vegetables on the bottom of a bowl or mould, add some of the jelly, and when set, place the meat on top and pour over it the rest of the jelly. When perfectly cold, unmould, decorate with chopped jelly and serve.

BOEUF BRAISE A LA NAPOLITAINE—BRAISED BEEF, NEAPOLITAN FASHION.

Finish the gravy with tomato sauce, and serve with a garnishing of spaghetti, to which add some of the beef sauce.

NOTE.—When braising the beef, add a handful of dried mushrooms, well washed in several waters.

BOEUF BRAISE A LA BOURGEOISE—BRAISED BEEF, BOURGEOISE STYLE.

Garnish the beef with small glazed onions, glazed carrots and green peas.

BOEUF BRAISE A LA PIEMONTAISE—BRAISED BEEF, PIEDMONT FASHION.

Finish the beef as for Neapolitan Fashion, and serve with Risotto moulded in small timbal moulds.

Various garnishings, as given under that heading, may be served with braised beef.

BOEUF EN DAUBE A LA PROVENCALE—STEWED (OR POTTED) BEEF, PROVENCAL FASHION.

Proceed exactly as for Beef a la Mode, with the following exceptions: Cut the meat in 2-inch square pieces; instead of white wine, use claret, and instead of brown sauce finish the gravy with tomato sauce. To the garnishing may be added glazed carrots, small heads of mushrooms and small stoned olives.

TERRINE DE BOEUF A LA BOURGUIGNONNE—BEEF IN TERRIN, BURGUNDY STYLE.

Cut 5 or 6 pounds of rump of beef in pieces about 2 inches square, also cut $\frac{1}{2}$ pound of lean salt pork in small squares and parboil them.

Heat some lard or beef suet in a pan; season the beef, and put in the pan to brown lightly with the salt pork, add 4 large carrots and 4 large onions; cut in quarters; also add a faggot of herbs and 1 clove of garlic. When well browned, drain the fat and sprinkle 2 or 3 spoonfuls of flour over the meat; stir well and let cook for a few minutes; then moisten with 1 quart of claret and enough beef stock to have the stew well covered. Put a lid on the pan, and cook the stew in a moderate oven for about 3 hours.

When the meat is done, remove it piece by piece into a clean pan, reduce the sauce to good consistency, and strain it over the meat. Next add 3 dozen small glazed onions and the same amount of small heads of mushrooms (which, if fresh, should first be sauted in butter); give one boil to the stew, and serve it in a well-heated tureen.

ENTRECOTE A LA TYROLIENNE—SIRLOIN STEAK, TYROLIAN FASHION.

There are three kinds of sirloin steaks, the small sirloin steak, from 10 ounces to 1 pound; the sirloin steak, from $1\frac{1}{2}$ pounds to $1\frac{3}{4}$ pounds, and the extra sirloin steak, which is generally cut according to the number of people who are going to partake of it.

Cook a sirloin steak underdone, and while it is cooking slice very fine 2 white onions and smother them over a slow fire.

Next peel 3 or 4 nice ripe tomatoes, cut them in halves, and saute them in butter, or have them broiled. Add a tablespoonful of beef extract to the onions, pour them over the steak, and garnish with the tomatoes.

ENTRECOTE A LA CARMEN—SIRLOIN STEAK, CARMEN FASHION.

Cook a sirloin steak underdone; put it on a dish, and garnish the sides with broiled tomatoes (filled with small squares of marrow, parboiled in salted water, drained and tossed with a little Bordeaux sauce); garnish both ends of the steak with soufflé potatoes.

Serve separate in a sauceboat some Bordeaux sauce with sliced mushrooms.

ENTRECOTE A LA MIRABEAU—SIRLOIN STEAK, MIRABEAU STYLE.

Cook the steak underdone and garnish it with filleted anchovies laid across the steak, so as to form a net; pour around the steak Madeira sauce, and garnish with Julienne potatoes.

NOTE.—Some cooks add also a garnishing of stoned olives and glazed small onions.

ENTRECOTE A LA BORDELAISE—SIRLOIN STEAK, BORDEAUX STYLE.

Lay on top of the steak some slices of parboiled beef marrow and pour over Bordeaux sauce.

COTE DE BOEUF A L'UNION CLUB—RIB STEAK, UNION CLUB STYLE.

Cut from a set of ribs of beef as many rib steaks as are required (they should be from 1½ to 2 inches in thickness), baste with sweet oil, season, and broil over a clear fire.

Clean and wash 18 fresh mushrooms, saute them in butter, and when half cooked, add 3 sweet peppers cut in pieces the size of the mushrooms. When done, add 1 tablespoonful of beef

extract and a teaspoonful each of chopped parsley and chervil and $\frac{1}{2}$ teaspoonful of chives. Pour this garnishing over the steaks and serve.

COTE DE BOEUF BRAISE AUX RACINES—BRAISED RIB STEAK WITH VEGETABLES.

Cut a thick rib steak and lard it with thin strips of larding pork; for the cooking proceed as explained for Braised Beef. Garnish with glazed carrots, turnips and small onions. Adjust a frill to the rib and serve.

Any garnish served with braised beef, larded beef tenderloin is applicable to this dish.

TOURNEDOS, GRENADINS, ESCALOPES ET NOISETTES DE FILET DE BOEUF—TOURNEDOS, GRENADINS, ESCALOPES AND NOISETTES OF BEEF TENDERLOIN.

The French meaning of Tourne-dos is that it is cooked in a twinkling, or, while the back of the cook is turned.

In reality it takes somewhat longer to cook, although it is but a thin slice of beef tenderloin.

The Grenadin is a heart-shaped and larded piece of tenderloin (although made of veal also) weighing about 3 to 4 ounces. In big hotels, where many tenderloins are used, the tail part is generally used for the preparation of this dish, and there and then it is an economical one, as the tails can be used to advantage.

Escalope is a derivation of the English collop, and means "a small slice or piece of flesh."

Noisette is a small nut or kernel, or the part from the middle, hence the Noisette of beef tenderloin is a slice cut from the middle.

Filet Mignon is a dainty, neat or small beef tenderloin.

We append a few receipts for tourne-dos, etc.

Garnishings applicable to all of the above may be found under specific heading.

FILET MIGNON DE BOEUF A LA TOREADOR—SMALL BEEF TENDERLOIN, TOREADOR'S FASHION.

Cut and trim a small beef tenderloin steak, and broil underdone; garnish on one side with fresh mushrooms sauted in butter and on the other side with sweet red peppers sauted in oil.

While broiling the tenderloin steak, broil a small piece of rump steak, then press all the juice from the latter, pouring it over the tenderloin steak before serving.

TOURNEDOS A LA VALOIS—TOURNEDOS, VALOIS FASHION.

Cut slices of a beef tenderloin 1 inch thick and trim to a nice round shape; season with salt, dip in melted butter and fresh-grated bread crumbs, and broil over a bright fire. Serve Valois sauce separate.

TOURNEDOS A LA ROYALE—TOURNEDOS, ROYAL FASHION.

Saute the tournedos underdone, place them on thin slices of bread fried in butter (the same shape as the tournedos).

Place on each tournedos a slice of fat goose liver, and pour over Mornay sauce blended with one-third part Soubise sauce; strew over grated cheese and bread crumbs, pour over a few drops of melted butter, and bake in brisk oven.

TOURNEDOS A LA ROSSINI—TOURNEDOS, ROSSINI STYLE.

To serve this dish in perfection it is necessary to have fresh fat goose liver cut in thin slices, seasoned with salt and pepper, rolled in flour and sauted at the same time as the tournedos.

Place the fat goose liver on the tournedos, one slice for each, and pour over brown truffle sauce.

TOURNEDOS A LA DUCHESSE—TOURNEDOS, DUCHESS STYLE.

Saute the tournedos, dress them on a dish, pour over Colbert sauce and garnish with small Duchess potatoes.

TOURNEDOS A LA CUSSY—TOURNEDOS, CUSSY STYLE.

Make a small horizontal incision on the side of the tournedos, passing the knife around, so as to divide the meat all over ex-

cept on the border line; fill the tournedos with puree of foie gras; season with salt and pepper; dip in melted butter and bread crumbs, and broil over a brisk fire. Serve Perigueux sauce separate.

BEEFSTEAK A LA SALISBURY—SALISBURY STEAK.

Chop fine some raw beef tenderloin freed from all sinews and fat, and season lightly with salt.

Shape the chopped meat into small round steaks about 1 inch thick and $2\frac{1}{2}$ inches in diameter; baste with olive oil, and broil over a clear fire.

NOTE.—These steaks are generally served to convalescents, and should then be served perfectly plain; if eaten by healthy people they may be accompanied by a sauce.

BEEFSTEAK HACHE A L'AFRICAIN—CHOPPED BEEFSTEAK, AFRICAN STYLE.

Prepare and cook a steak as indicated for Salisbury Steak. Serve with horseradish sauce and fried bananas.

BEEFSTEAK HACHE A LA POLONAISE—CHOPPED BEEFSTEAK, POLISH STYLE.

Follow the above directions, but garnish the steak with cepes, Polish Style.

QUEUES DE BOEUF GRILLEES, SAUCE BEARNAISE—BROILED OXTAIL, BEARNAISE SAUCE.

Cut 4 large oxtails into joints 4 inches long, parboil and refresh under running water. Line a saucepan with slices of raw ham, a few carrots and onions (all sliced), $\frac{1}{2}$ ounce of pepper corns and a faggot of herbs; lay the oxtail on top, and put the saucepan on the range. When the vegetables commence to brown, moisten the tails with stock to cover, let simmer for three hours, take off and allow the tails to get cold in the stock. Dip the tails in melted butter, and then in fresh grated bread crumbs and broil over a clear fire. Serve Bearnaise sauce separate.

NOIX DE VEAU PIQUEE BRAISEE—LARDED KERNEL OF VEAL
BRAISED.

The kernel of veal is taken from the leg, as a rule the part is generally used which in beef we term "the round." Leave on as much of the udder as possible and free the other side from the thin skin, and lard it with thin strips of larding pork.

Line a saucepan with sliced vegetables, place the kernel therein, add some veal bones or calf's feet, and cook as explained for Braised Beef.

Serve with spinach, sorrel, noodles or any garnishings which are adaptable, and as indicated under the headings of Garnishings.

NOIX DE VEAU EN SURPRISE A LA TOULOUSAINNE—SURPRISE
KERNEL OF VEAL, TOULOUSE STYLE.

Prepare and cook a kernel of veal, as explained in previous receipt. When done, make an incision on the larded side of the kernel, so as to form a cover; scoop out the lower part and fill the hollow with Toulouse Garnish. Place the cover on top, wrap in buttered paper, and heat in a moderate oven for 30 to 40 minutes. When ready to serve unfold, dress on a dish, pour some of the gravy around, and serve the rest separate.

NOIX DE VEAU EN SURPRISE A LA FINANCIERE—SURPRISE
KERNEL OF VEAL, FINANCIER STYLE.

Proceed as directed in the previous receipt, using Financier instead of Toulouse Garnish.

NOTE.—Though somewhat extravagant, these two dishes will evoke praise from all good livers.

The garnish may be changed to the taste and fancy of the cook or patron.

ESCALOPES DE VEAU A LA ZINGARA—SLICES OF VEAL, ZIN-
GARA OR GYPSY FASHION.

Cut from a kernel (noix) of veal, oblong slices about $\frac{1}{2}$ inch in thickness, flatten them lightly, season with salt, and fry in a

saute pan with clarified butter. Have thin slices of raw ham of the same size as the slices of veal; fry these also in butter, and arrange both veal and ham alternately on a dish.

Remove the butter from the pan in which the veal was cooked, add $\frac{1}{2}$ gill each of consomme and tomato sauce, 1 tablespoonful of meat extract and 2 gills of brown sauce, reduce well and season with salt and paprika; incorporate 4 ounces of butter and the juice of a lemon, and pour over the meat.

ESCALOPES DE VEAU A LA POJARSKI—ESCALOPES OF VEAL, POJARSKI STYLE.

Chop fine 1 pound of lean veal, season to taste, then pound lightly in the mortar and incorporate $\frac{1}{2}$ gill of cream and 3 ounces of butter. Put this in a cool place for some time; then prepare small escallops, egg and bread crumb them and fry in clarified butter or hot lard; garnish with some kind of green vegetable and serve Pojarski sauce separate.

RIS DE VEAU PIQUE, BRAISE—SWEETBREAD LARDED AND BRAISED.

Choose some nice white sweetbreads, soak them in cold water for 2 or 3 hours, changing the water several times, and at last put them on the fire to parboil.

Lard the sweetbreads with fine strips of fat pork; place them in a pan lined with vegetables, and put them to braise with rich stock, from 35 to 45 minutes, continually basting the sweetbreads with their gravy.

When done brush them over with meat glace and finish to color them in a brisk oven.

Dish up the sweetbreads, strain the gravy free from fat, and reduce with brown sauce.

Sweetbreads cooked in this way may be garnished with most any vegetable garnish or garnishes as Financier, Toulouse, etc.

RIS DE VEAU, A LA JUNOT—SWEETBREAD, JUNOT STYLE.

Cut some parboiled sweetbreads horizontally in halves, and saute them in clarified butter (without browning) until they are

cooked; put them under a light press, and when cold trim them to a nice oval shape.

Place on each half of sweetbread a salpicon of foie gras and truffles, and cover with chicken cream forcemeat. Smooth the surface and decorate nicely, then place in a buttered saute pan and cook in a slow oven for 15 minutes. Serve with puree of mushrooms.

ESCALOPE DE RIS DE VEAU A LA DORIA—SLICES OF SWEETBREAD, DORIA STYLE.

Cut 6 sweetbreads horizontally in halves, trim them all the same size and shape, and cook in a saute pan over a moderate fire, with clarified butter. When nearly done, pour off the butter, moisten with 1 cup of thick cream, cook for 5 minutes, and then add sufficient veloute sauce to give the cream good consistency.

Have 3 small cucumbers peeled and split in quarters, remove the seeds and cut each quarter in 3, trim off the edges, put into boiling water, salt; cook until tender and drain. Add the cucumbers to the sweetbreads, season to taste, lay each slice of sweetbread on a toast (fried in butter), and pour over the sauce and cucumbers.

RIS DE VEAU GRILLE A LA MARECHALE—BROILED SWEETBREAD, MARSHAL FASHION.

Steep some nice sweetbreads in cold water for 3 or 4 hours, changing the water occasionally. Set them on the fire to parboil, then cool them and split each one in two. Cook these slices in white stock and put them under a light press. When cold, trim the slices to equal shape, season with salt, dip in melted butter and bread crumbs, broil over a brisk fire to a good color, and serve with marechale sauce.

BROCHETTE DE RIS DE VEAU A LA LAMARTINE—SKEWERS OF SWEETBREAD, LAMARTINE STYLE.

Cut some parboiled sweetbreads into slices $\frac{1}{4}$ inch thick and about as large as a 25-cent piece, saute them in butter, and

when done, arrange alternately with some cooked fresh mushrooms (the same size as the sweetbreads) on a skewer. Season with pepper and salt, dip the skewer first in melted butter, and then in fresh bread crumbs; broil over a brisk fire and serve with truffle sauce separate.

COQUILLE DE RIS DE VEAU A LA CARDINAL—SHELLS OF SWEETBREADS, CARDINAL FASHION.

Cook some sweetbreads in white stock, and when done cut them in $\frac{3}{8}$ inch slices, add one-third of the amount of sliced lobster and also some sliced mushrooms.

Have ready some veloute cream sauce, add one-sixth part of thickly reduced tomato sauce, season to taste, and finish with lobster butter. Then add the sweetbreads, etc., fill some shells with the mixture, besprinkle with bread crumbs and melted butter, and bake in a brisk oven to a nice color.

BEIGNETS DE RIS DE VEAU A LA DINO—SWEETBREAD FRITTERS, DINO STYLE.

Cut slices of cooked sweetbreads, dip them in well reduced Madeira sauce, to which cooked fine herbs are added; place the dipped slices of sweetbread on a lightly oiled dish, and set on ice; 10 minutes before serving, dip the sweetbread in frying batter and plunge in hot lard without delay. When of a nice brown color take them out and serve on a napkin, garnished with fried parsley.

TETE DE VEAU, A LA VINAIGRETTE—CALF'S HEAD, VINAIGRETTE SAUCE.

Bone a calf's head, steep it in lukewarm water for 2 hours; drain and set it on the fire to parboil for 10 minutes; then drain and cool under running water. Wash the head carefully, scrape and singe it, and cut it in suitable pieces and put it to cook as follows:

Chop fine 4 ounces of beef suet, melt over the fire, then add the same amount of flour, and dilute with 5 quarts of cold water;

add 2 carrots, 3 onions, 3 cloves, a faggot of herbs, salt and a dash of vinegar. Stir until boiling; then add the calf's head and tongue, and let simmer until done, which takes from 1 hour to 1 hour and 30 minutes, according to the size and quality of the head.

During this time steep the brain in cold water, then free it from the skin, which is best done by holding the brain under running water. When the brain is well cleared, put it in a pan with cold water, add salt and a dash of vinegar, and boil gently for 25 to 30 minutes.

Drain the calf's head, and dish up on a napkin, put a piece of brain on each side, take off the skin from the tongue, cut it in slices and lay them alongside the head.

Serve vinaigrette sauce separate.

TETE DE VEAU EN TORTUE—CALF'S HEAD, TURTLE STYLE.

Cook the calf's head as explained above, and drain on a towel. Have ready some turtle sauce, and add to it equal parts of truffles, mushrooms, small stuffed olives, parboiled gherkins and small chicken quenelles, all the size of small olives.

Dish up the head and pour over the sauce with the garnishing. Decorate the dish with eggs fried in oil and trussed crayfish.

TETE DE VEAU: SAUCE PIQUANTE, A LA POULETTE, A LA VENITIENNE, A L'ITALIENNE—CALF'S HEAD: PIQUANT SAUCE, POULETTE STYLE, VENETIAN STYLE, ITALIAN STYLE.

Prepare the calf's head as indicated above, using the respective sauces to cover.

CERVELLE DE VEAU EN MATELOTE—CALF'S BRAINS, MARINER'S STYLE.

Garnish the cooked calf's brain with small glazed onions and mushrooms, pour over some claret sauce.

CERVELLE DE VEAU A LA TURENNE—CALF'S BRAINS,
TURENNE STYLE.

With a channeled tube affixed to the pastry bag make a border on the dish with Duchess Potatoes; put a layer of Mornay sauce on the dish; then on top the brain cut in slices (not too thin). Cover with Mornay sauce, besprinkle with grated Parmesan cheese and melted butter, and bake in the oven to a nice color.

CERVELLE DE VEAU A L'ITALIENNE AU GRATIN—BAKED
CALF'S BRAINS, ITALIAN FASHION.

Proceed as directed above, using Italian instead of Mornay sauce.

SELLE DE MOUTON ROTI—ROAST SADDLE OF MUTTON.

To obtain satisfactory results, it is essential that the mutton should be hung long enough to be tender—i. e., it should be well matured.

Cut a saddle of mutton, free it from superfluous fat, cut short the flaps, roll them up, though not to cover the tenderloin, and tie with 3 or 4 strings; then pour over melted drippings. Season and roast in a well heated oven.

To say how long it takes to roast a saddle of mutton or lamb is an impossibility; it all depends on the size as well as the freshness of the meat. Well matured meat is cooked much sooner than fresh meat.

In the United States the mutton is preferred rather underdone; as a matter of fact, much more so than the average European likes it.

In France or Continental Europe the saddles of mutton or lamb are very often served braised; many fancy dishes are prepared with them, but I refrain to mention them in this treatise, as I think such fancy dishes made with a saddle of lamb or mutton are out of place here, or at least not to the taste of American good-livers.

Serve the saddle roasted plain, and let it be carved in the dining room.

Serve with garnishings as indicated under that heading.

CARRE DE MOUTON ROTI—ROAST RACK OF MUTTON.

Choose a well matured rack of mutton, trim it neatly, and make to each rib bone a handle. Tie the rack on 4 or 5 different places to make it retain its shape while cooking.

Pour over some dripping, season and roast in a well-heated oven, being careful not to scorch the chop handles.

NOTE.—To prevent scorching it is recommended to wrap the handles in oiled or buttered paper.

CARBONADE DE MOUTON A LA NIVERNAISE—CARBONADE OF MUTTON, NEVERS FASHION.

Bone a saddle of mutton, leaving the tenderloin attached as much as possible; cut the flap rather short; free the fleshy part from fat and sinews, and lard with thin strips of fat pork. Season, roll together and tie with a string; place in a braising pan lined with vegetables, brown lightly, and moisten with veal stock. Simmer for 2 hours; finish the gravy as explained for Braised Kernel of Veal. Dish up the Carbonade, and garnish with glazed carrots, pour around some of the gravy and serve the rest separate.

NOTE.—Carbonade of Mutton may be garnished with almost any vegetable garnish.

NOIX DE MOUTON PIQUEE—LARDED KERNEL OF MUTTON.

Divide a leg of mutton into three parts, following the divisions; free the kernels from the thin skin, and lard with thin strips of fat pork; cook in the same manner as Larded Beef Tenderloin, and serve with same garnishings.

NOIX DE MOUTON PIQUEE BRAISEE—LARDED AND BRAISED KERNEL OF MUTTON.

Proceed as above, and braise as indicated for Braised Kernel of Veal.

Serve with Soubise, puree of beans, of chestnuts, of celery with spinach, chicory or sorrel, or any fancy garnishing, as indicated under the heading of Garnishings.

COTELETTES DE MOUTON A LA PROVENCALE—MUTTON CUTLETS, PROVENCAL FASHION.

Trim some nice mutton chops, saute them on one side only and put them under a light press. Slice very fine 6 or 8 white onions, put them with a piece of butter to smother gently over a moderate fire, without allowing them to brown. When the onions are soft, add 2 gills of Bechamel sauce and bind with 2 or 3 raw egg yolks. Season with salt, pepper and nutmeg and put aside to get cold.

Trim the chops nicely, and cover the cooked side with the above preparation; smooth the surface, strew over some grated Parmesan cheese, sprinkle over each a few drops of melted butter, place the chops in a buttered saute pan, heat well on the range, and finish to cook in a brisk oven.

Serve with tomato sauce flavored with a supcon of garlic.

COTELETTES DE MOUTON A LA REFORME—MUTTON CUTLETS, REFORM CLUB FASHION.

Take some nicely trimmed mutton chops seasoned with salt and pepper, dip them in beaten eggs and breadcrumbs, to which add one-third part of finely chopped ham.

Fry the breaded chops in clarified butter to a nice color, and serve with the following sauce and garnishing:

Add to 1 pint of pepper sauce, 1 tablespoonful of currant jelly and an equal part each of finely shredded gherkins, truffles, smoked beef tongue and the white of hard-boiled eggs.

NOTE.—This entree was originated and first served by the famous Alexis Soyer, some sixty years ago, chef at the Reform Club of London.

COTELETTES DE MOUTON BRAISE A LA BONNEFEMME—
BRAISED MUTTON CUTLETS, HOUSEWIFE'S STYLE.

Trim nicely 6 mutton chops, season and lay them in a large

saute pan with hot butter; brown them a delicate color; then add 12 small button onions, and allow this to brown lightly; then drain the butter and add 18 potato balls scooped out with the vegetable spoon and a small faggot of herbs.

Moisten with rich broth and finish to cook in a moderate oven for 30 minutes.

Dish up the chops in a circle, put the potatoes and onions in the center; free the gravy from fat, add a little meat extract if necessary, and pour over the chops. Put some frills on the bones, and serve.

COTELETTES DE MOUTON A L'ANGLAISE—ENGLISH MUTTON CHOPS.

The Englishman makes a difference between a chop and a cutlet; the American designates everything as a chop, whether from loin or rack. In England a chop is cut from the loin, and a cutlet from the rack.

The English chop in the United States is a loin chop, while a French chop is one from the rack.

An English chop should always be cut about 1½ inches thick, leaving on quite some fat, and broiled over a clear fire.

Serve separate whatever sauce be required, as Soubise, Bearnaise, tomato, piquant, pepper, etc. The chops may also be garnished with various garnishings.

NOTE.—In some houses it is customary to serve a kidney with the chop; this, however, is not obligatory.

NOISETTES DE MOUTON A LA BERRY—MUTTON NOISETTES, BERRY STYLE.

Cut the noisettes of mutton somewhat thicker than those of lamb; saute them over a brisk fire; dress them on small flat croquettes (the same shape as the noisettes) made of Duchesse potatoes mixed with sweet corn scraped from the cob.

Pour over Chasseur sauce, and serve.

NOTE.—Noisettes of mutton, or mutton cutlets can, as a rule, be prepared as lamb noisettes or cutlets.

PILAU DE MOUTON A LA GREQUE—MUTTON PILAU,
GREEK FASHION.

Chop fine 1 pound of lean mutton and 5 ounces of fat fresh pork, season with salt and red pepper, and add 1 finely chopped onion fried in oil without browning.

Shape this chopped meat into balls about $1\frac{1}{2}$ inches in diameter.

Prepare also very thin slices of mutton about 2 inches wide and 4 inches long; season the meat with salt, pepper and nutmeg; sprinkle over chopped onions and green peppers, and roll up the slices; then tie with strings. Roll the balls in flour and fry in oil, also the rolls; drain the oil, add a faggot of herbs and moisten with half broth and half tomato sauce.

Cover the pan and cook for 45 minutes to 1 hour. The sauce by this time should be just of the proper consistency. Dress the balls and rolls alternately on a bed of rice cooked in broth, add 2 dozen small cooked okras to the sauce, heat well and pour around the meat.

GIGOT D'AGNEAU DE LAIT A LA J. AGOSTINI—LEG OF SPRING
LAMB, J. AGOSTINI STYLE.

Cut a leg of spring lamb rather long and bone it completely, leaving but a short piece of the shin bone to act as handle.

Peel 4 large truffles (fresh ones preferably) and 12 large fresh mushrooms; cut these in $\frac{1}{2}$ -inch squares and saute in butter; add a tablespoonful of chicken glaze; pour on a plate and allow to get cold.

Fill the leg with the above ingredients. Sew up the opening, and lay the leg of lamb in a braising pan lined with vegetables surrounded with the lamb bones and half a knuckle of veal or some veal bones. Brown the leg lightly and moisten with a glass of Marsala; reduce to one-half and moisten with veal gravy. Finish to cook in a moderate oven for 1 hour or so.

Dish up the leg, strain the gravy free from fat, and thicken lightly with arrowroot.

Put a frill on the shin bone of the leg and serve with the gravy separate.

CARRE D'AGNEAU DE LAIT, GRILLE, SAUCE PALOISE—BROILED
RACK OF SPRING LAMB, PALOISE SAUCE.

Prepare and trim a rack of spring lamb as for roasting, baste with olive oil, season with salt, and broil over a moderate fire. Serve Paloise sauce separately.

STEAK D'AGNEAU DE LAIT SAUTE AUX FINES HERBES—
SPRING LAMB STEAK SAUTED WITH FINE HERBS.

Cut a thick spring lamb steak from the leg, season it with salt and pepper, and saute over a clear fire. When the steak is done, remove the butter from the sautoire, moisten with a dash of white wine and a tablespoonful of chicken glaze, add a pinch each of chopped parsley, chervil and chives, and just a supcon of tarragon, incorporate a small piece of butter, and finish with a little lemon juice, pour over the steak and serve.

STEAK D'AGNEAU DE LAIT GRILLE, MAITRE D'HOTEL—
BROILED SPRING LAMB STEAK, MAITRE D'HOTEL.

Cut a steak 1 inch thick from a leg of spring lamb, baste it with olive oil, season with salt, and broil over a clear fire.

Serve on a hot dish with maitre d'hotel butter.

STEAK D'AGNEAU DE LAIT A LA JUDIC—SPRING LAMB STEAK,
JUDIC STYLE.

Prepare a lamb steak as indicated above, incorporate to the maitre d'hotel a teaspoonful of chicken glaze, pour over the steak and garnish with Potatoes Anna cooked in small moulds, and small tomatoes stuffed with chicken forcemeat.

COTELETTES D'AGNEAU DE LAIT A LA MARQUISE—SPRING
LAMB CUTLETS, MARCHIONESS STYLE.

Trim some spring lamb cutlets of uniform size, season them with salt and pepper, dip in beaten eggs and roll in finely chopped truffles. Fry in clarified butter, dress on a dish, garnish with asparagus tips tossed in butter, and serve separate Chateau sauce.

COTELETTES D'AGNEAU DE LAIT SAUTEES AU BEURRE NOISETTES—SPRING LAMB CUTLETS SAUTED WITH NUT BUTTER.

Saute the cutlets over a brisk fire. When done, brush them over with chicken glaze, heat some butter to the nut degree, and pour over the cutlets; besprinkle with chopped parsley, put a frill on each chop, and serve.

COTELETTES D'AGNEAU A L'AGNES SORREL—LAMB CUTLETS, AGNES SORREL STYLE.

Cut and trim some nice lamb cutlets, cook them lightly on both sides, and let them get cold.

In the meantime, prepare a forcemeat as follows: Chop fine 9 ounces of lean pork with 3 ounces of fat and 3 of foie gras; steep 3 ounces of soft bread in milk, press lightly and add to the forcemeat; pound in the mortar, season to taste with salt, pepper and allspice, and add a dash of brandy, 2 of Madeira and a tablespoonful of chopped truffles. Put some of the forcemeat on both sides of the lamb cutlets, wrap them in pig's caul, dip them in melted butter and bread crumbs, and broil over a slow charcoal fire. Serve with truffle sauce.

NOTE.—Instead of foie gras, chicken, turkey or calf's liver may be used.

COTELETTES D'AGNEAU A LA POMPADOUR—LAMB CUTLETS, POMPADOUR STYLE.

Make a horizontal incision in the fleshy part of as many lamb chops as are required. Introduce in each incision a slice of fat goose liver dipped in beef extract; season the chops with salt and pepper; dip them in beaten eggs and bread crumbs, and fry in clarified butter; dress in a circle, fill with puree of chestnuts (or some other puree), put a frill on each chop, and serve with Bearnaise sauce separate.

COTELETTES D'AGNEAU A LA VICTOR HUGO—LAMB CUTLETS, VICTOR HUGO STYLE.

Season, egg and bread crumb as many lamb chops as are

needed, fry them in clarified butter, and serve them with horse-radish-Bearnaise sauce.

COTELETTES D'AGNEAU A LA SALERNIENNE—LAMB CUTLETS,
SALERNIAN FASHION.

Season the chops with salt and pepper, dip in beaten eggs and roll in bread crumbs mixed with grated Parmesan cheese; fry the chops in clarified butter or lard, dress them on a bed of risotto with saffron and pour around some tomato sauce blended with rich veal gravy.

COTELETTES D'AGNEAU A LA HENRI IV.—LAMB CUTLETS,
HENRY IV. STYLE.

Choose some nice prime lamb chops, saute them on one side only and put them under light press to get cold. Then trim them all of the same size, lay a teaspoonful of salpicon of truffles and mushrooms on the cooked side of each chop, cover with chicken cream forcemeat, smooth over the surface, and besprinkle one-half with chopped truffles and the other with chopped smoked beef tongue. Now lay the chops in a buttered saute pan, heat on top of the range, and finish to cook in a mild oven for about 10 minutes. Dress on a dish, put a frill on each chop and serve with Valois sauce.

COTELETTES D'AGNEAU FROIDE A LA STRASSBOURGEOISE—
COLD LAMB CUTLETS, STRASSBURG FASHION.

Cut from a cooked, cold rack of lamb chops $\frac{3}{4}$ inch thick, trim nicely and put on ice. Pound in the mortar 4 ounces of pate de foie gras with 2 ounces of butter, rub through a fine sieve and add 2 tablespoonfuls of whipped cream; cover each chop with this mixture, smoothing the surface with a knife dipped in lukewarm water; set on ice until the foie gras becomes firm, then coat with brown, chaudroid, sauce, decorate with truffles cut into fanciful shapes, and brush over with half set jelly.

Dress the chops on a jelly border, putting a frill on each bone, and fill the center of the border with potato salad dressed with mayonnaise sauce.

CHAUDFROID DE COTELETTE D'AGNEAU EN POIRE—CHAUDFROID OF LAMB CUTLETS AS PEARS.

Choose some fine lamb cutlets from the first ribs only, trim them well and split them horizontally from the back. Fill them with the same forcemeat as used for Squab Chaudfroid, Bohemian Fashion. Use a good quantity of stuffing, so that the cutlets will look like pears, wrap up the chops in thin slices of larding pork, tie them with a string and braise them with good stock, in which allow them to grow cold. When they are cold, drain and dry.

Mix some puree of foie gras or some waste foie gras paring with the same amount of butter. Spread this preparation over the cutlets to give them a smooth appearance and a resemblance to a pear, then set on ice.

Coat the cutlets with green Chaudfroid sauce and when set pour over cold melted aspic jelly.

Set the pears on a dish with the bone upward (so as to represent the stem of the pear) and serve.

NOISETTES D'AGNEAU—NOISETTES OF LAMB.

The noisettes of lamb are, as a rule, cut from the saddle; they may, however, be cut from the leg, but the former are of unquestionable superiority in quality and flavor.

The noisette is a cutlet minus the bone; they should be trimmed neatly and freed as much as possible of the fat. Mostly all garnishings for tournedos and cutlets, or chops are applicable to noisettes.

NOISETTES D'AGNEAU A LA ROTHSCHILD—NOISETTES OF LAMB, ROTHSCHILD STYLE.

Bone a plump saddle of lamb, and cut from the loin slices 1 inch thick; trim nicely, saute in butter, pour over truffle sauce and garnish with small patties ($1\frac{1}{4}$ inches in diameter) filled with puree of pate de foie gras.

NOISETTES D'AGNEAU A LA MASCAGNI—NOISETTES OF LAMB, MASCAGNI STYLE.

Cut noisettes of lamb as explained for Rothschild Style. Cook

them underdone, and set each noisette on a half tomato, previously bakey in the oven. Cover with Mornay sauce, to which add some beef extract; then besprinkle with grated Parmesan cheese and melted butter, and bake in a brisk oven to a nice color.

NOISETTES D'AGNEAU A LA CLEO—NOISETTES OF LAMB, CLEO STYLE.

Cut from a loin of lamb 6 nice noisettes, trim them nicely, leaving but little fat on; cook them over a quick fire, and dress each of them on an artichoke bottom, previously heated in broth.

Have $\frac{1}{2}$ pound of small fresh mushrooms sauted in butter; when done, add 1 teaspoonful of beef extract, 1 each of chopped parsley and chopped chervil, $\frac{1}{2}$ teaspoonful of chopped chives and a pinch of chopped tarragon; also a few drops of lemon juice; pour over the noisettes and serve.

NOISETTES D'AGNEAU A LA MIREPOIX—NOISETTES OF LAMB, MIREPOIX STYLE.

Cut in small squares 1 gill each of carrots, onions and fresh mushrooms; these put into a small pan with a pat of butter and a pinch of sugar, cover the pan and put to braise slowly over a mild fire, stirring the vegetables occasionally to prevent them sticking to the pan. When the vegetables are nearly done, add $\frac{1}{2}$ gill cooked ham cut in small squares; cook for a while, then add 1 gill each of rich veal gravy and meat glace, simmer for a few minutes, then incorporate by degrees 6 ounces of butter, stirring the sauce continuously with a wooden spoon.

Saute the noisettes, dress them on fried crusts of bread or potato croquettes of similar shape as the noisettes, and pour over the above sauce.

EPIGRAMME D'AGNEAU—EPIGRAMME OF LAMB.

Cook 2 breasts of lamb in some good stock, garnish with vegetables. When done, drain, remove the bones and put the breasts under press.

When cold cut the breasts into triangular pieces the size of lamb cutlets, trim them nicely; season with salt and pepper, dip in melted butter, and roll in bread crumbs; then broil over a brisk fire with as many lamb cutlets as there are pieces of breast, or as many as are required, counting a piece of breast and one cutlet for each guest.

Dish up the cutlets and breasts alternately and garnish with asparagus tips, green peas, Macedoine, or any other garnishing.

LAMB SWEETBREADS A LA MARTYN—LAMB SWEETBREADS, MARTYN FASHION.

Soak 1 dozen lamb sweetbreads in cold water for several hours, drain, parboil and cook in a good stock. When done, put them under light press. When perfectly cold, trim the sweetbreads of equal round shape, and prepare the following sauce:

Reduce the stock in which the sweetbreads were cooked, then add 1 pint of veloute sauce, season to taste and bind with 4 egg yolks.

Whip the 4 egg whites, and mix with the sauce. Put a spoonful on the bottom of a cocotte dish (as served for eggs), lay the sweetbread on top, and cover with the remainder of the sauce. Pour over a little melted butter and put to bake in a mild oven for from 12 to 15 minutes.

BLANQUETTE D'AGNEAU—BLANQUETTE OF LAMB.

Bone a shoulder of lamb and cut it in 1-inch square pieces; steep in lukewarm water for 1 hour, drain and set on the fire to parboil; then change the water and wash the meat well to clear it from scum and coagulated albumen.

Heat some clarified butter in a pan, throw in the lamb, season with salt and pepper and fry without allowing the meat to brown. Sprinkle over a handful of flour, stir over the fire for a few minutes; then moisten with white stock; add 1 large onion stuck with 2 cloves and a faggot of herbs. Let simmer for 45 minutes, then remove the onions and the faggot and bind the sauce with a pint of cream, 4 egg yolks and 2 or 3 ounces of butter. Season to taste and finish with lemon juice.

CURRY D'AGNEAU A LA MADRAS—CURRIED LAMB, MADRAS FASHION.

Cut 4 or 5 pounds of boneless lamb in 1-inch square pieces. Season with salt and 2 spoonfuls of curry powder, and fry in a saucepan in which 4 ounces of clarified butter was previously heated.

Slice fine 4 medium-sized onions, add them to the lamb with 2 crushed cloves of garlic and sprinkle a good handful of flour over the lamb, which cook for 5 minutes, stirring all the time. Then moisten with white stock. When boiling, remove the scum, and add 5 ripe tomatoes, peeled, freed from seeds and cut in quarters.

Cook the lamb for 40 minutes over a moderate fire, add a cup of cream, season to taste, and serve with boiled rice separate.

ROGNONS D'AGNEAU SAUTES AU MADERE—LAMB KIDNEYS SAUTED, MADEIRA SAUCE.

To be successful in sauteing kidneys, it is essential to bear in mind, first, to saute the kidneys over a brisk fire; second, not to allow them to boil in the sauce; otherwise they will become tough and more difficult of digestion.

Remove the skin from the kidneys and cut them lengthwise in two; remove the hard part and slice each half in 3 or 4, holding the knife somewhat slanting; heat some clarified butter in a frying pan, throw in the kidneys when burning hot, toss until they are done; then drain and put them in a vegetable dish with a few small pieces of butter over them. Reduce the necessary amount of Madeira sauce in a saucepan, add the kidneys, and season to taste, and serve immediately.

ROGNONS SAUTES A LA TURBIGO—KIDNEYS SAUTED, TURBIGO STYLE.

Proceed as explained above. Garnish with mushrooms and small sausages (Chipolata).

ROGNONS SAUTES A LA VENITIENNE—KIDNEYS SAUTED,
VENETIAN STYLE.

Cook the kidneys as stated above, add some mushrooms, and finish the sauce with anchovy butter.

ROGNONS SAUTES A LA PORTUGAISE—KIDNEYS SAUTED,
PORTUGUESE FASHION.

Slice the kidneys and cook them in burning hot butter, drain and add them to the following sauce:

Chop fine 3 or 4 shallots; then fry in butter without coloring; moisten with a gill of white wine, allow them to reduce; then add 2 fresh tomatoes (peeled and freed from seeds) cut in small pieces, cook for a while, then add $\frac{1}{2}$ pint of brown sauce and a teaspoonful of beef extract. Finish with salt, red pepper, 2 ounces of butter and the juice of half a lemon.

ROGNONS SAUTES A LA CARVALHO—KIDNEYS SAUTED, CAR-
VALHO STYLE.

Cut the kidneys lengthwise in half, saute them in butter and dress them on slices of bread fried in butter.

Prepare in a separate pan some Madeira sauce, add sliced truffles, mushrooms, cocks' combs and cocks' kidneys; pour over the kidneys and serve.

ROGNONS SAUTES A LA LUCULLUS—KIDNEYS SAUTED,
LUCULLUS FASHION.

Prepare and cook the kidneys as explained for Carvalho Style. Put some puree of foi gras on each slice of bread: set the kidneys thereon, and pour over truffle sauce.

ROGNONS GRILLES A LA MELBA—BROILED KIDNEYS, MELBA
STYLE.

Remove the skin from as many kidneys as required, split them lengthwise from the round side, and run a skewer through

them; baste with sweet oil, besprinkle with salt, and broil over a brisk charcoal fire.

When done, remove the skewer and set each kidney on a broiled fresh mushroom; fill the cavity of the kidney with freshly grated horseradish, and surround the whole with pepper sauce.

BROCHETTES DE ROGNONS A LA MEYERBEER—BROCHETTES OF KIDNEYS, MEYERBEER STYLE.

Cut the kidneys in $\frac{1}{2}$ -inch thick slices, saute them in very hot butter, and have them underdone. Have ready as many small slices of bacon and small heads of fresh mushrooms (both cooked in butter). Arrange the kidneys, mushrooms and bacon on skewers; dip in melted butter and bread crumbs, and broil over a brisk fire. Serve with Colbert sauce separate.

JAMBON BRAISE A LA MAILLOT—BRAISED HAM, MAILLOT STYLE.

Steep a ham in cold water for 48 hours (if fresh, only 24 hours), trim well, wrap it in a cloth, and put it in a vessel with cold water. When boiling, skim and garnish with 1 large carrot, 2 onions, one of them stuck with 3 cloves, also add a faggot of herbs, allow to simmer gently, and when nearly done, drain and trim the ham. Then put it into a saute pan, pour over 1 pint of Madeira and 1 pint of the stock in which the ham was cooked; cook for 30 minutes longer, basting continuously; then brush it over with meat extract and finish to glaze in the oven. Place the ham on a dish and garnish with clusters of vegetables as glazed carrots, turnips, string beans, etc. Reduce the stock in the saute pan, and finish with Madeira sauce.

JAMBON BRAISE AUX EPINARDS—BRAISED HAM WITH SPINACH.

Proceed as directed above; serve separate some spinach in cream.

Ham may also be served with the following garnishings:

Jambon braise a la puree de marrons—Braised ham with puree of chestnuts.

A la puree de pois—With puree of peas.

Aux nouilles—With noodles.

Aux spaghetti, a la Milanaise—With spaghetti, Milan style.

A la choucroute—With sauerkraut.

JAMBON DE VIRGINIE AU CIDRE A LA J. AGOSTINI—VIRGINIA
HAM COOKED IN CIDER, J. AGOSTINI STYLE.

Remove the thigh bone from a Virginia ham, steep it in cold water, and allow to soak for at least 48 hours. (Virginia hams being more seasoned than the ordinary kind, require to be soaked longer.) Place the ham in a kettle of cold water, set on the fire and boil for one hour; then refresh the ham under running cold water, clean and pare well, put into a braising pan, cover with water and add a quart of dry cider; when boiling, garnish with 3 onions (one of them stuck with 3 cloves), two carrots and a faggot of herbs, let simmer from 3 to 4 hours, according to the size of the ham, and then allow to cool in the liquid in which it was cooked.

One hour before serving, drain the ham, remove the rind and aitch bone, place in a deep baking dish with 1 pint of cider and 1 quart of the ham liquid, set in a mild oven and baste frequently with its gravy. After forty minutes brush over with liquid beef extract, and leave in the oven for 10 minutes longer.

Dress on a dish, put a frill on the handle, and garnish with small croquettes of rice and peas, each kind shaped differently, so as to be recognized when cooked.

By this time the ham gravy should be nearly reduced. Put it into a small saucepan, add a tablespoonful of currant jelly and 2 gills of brown sauce, reduce to good consistency and serve separate.

NOTE.—The above receipt was kindly given to me by Joseph Agostini, Esq., to whom I am indebted for many original ideas, which during my experience as chef I have brought into practice.

JAMBON DE VIRGINIE SOUFFLE A LA ANTOINE COSTE—
VIRGINIA HAM SOUFFLED, ANTOINE COSTE STYLE.

Cook a small Virginia ham as directed in the previous receipt; when cold, make an incision on top of the ham, leaving

a margin of $1\frac{1}{2}$ inches all around. Scoop out the ham as deep as possible, and free the scooped out part from sinews and fat. Chop fine $1\frac{1}{2}$ pound of it, add 1 pound of raw chicken breast, then pound in the mortar, incorporating by degrees 3 gills of cold bechamel sauce and 4 egg whites; rub through a fine sieve, then put in a bowl on ice. After some time work the ham forcemeat with a wooden spoon, to make it smooth, and incorporate by degrees 1 quart of whipped cream; season to taste with salt and paprika, and fill the cavity of the ham with the above preparation. Decorate the top with truffles and set the ham in a braisiere with a little broth, cover and cook in a moderate oven from 45 minutes to 1 hour. Dress the ham on a dish, put a frill on the handle, and garnish all around with small spinach timbals. Serve Madeira sauce separate.

Note.—This dish is respectfully dedicated to my chef of many years ago, Mr. A. Coste, now chef at the Hotel Cecil, London.

JOUE DE PORC AUX EPINARDS—PORK JOWL WITH SPINACH.

Proceed as directed for Ham, Maillot Style. Serve with spinach in cream, or plain spinach.

NOTE.—The jowl is a dish for connoisseurs. It is often served for dinners, where the cost is no objection.

SELLE DE VENAISON, SAUCE POLONAISE—SADDLE OF VENISON, POLISH SAUCE.

Trim a saddle of venison; remove all fat and sinews from the fleshy part; cut short the flaps and roll them up.

Lard the flesh part of the saddle with thin strips of fat pork, pour over melted drippings, sprinkle over some salt and roast in a hot oven from 40 to 60 minutes, according to the size.

Serve separate some Polish or port wine sauce, or any suitable sauce, or currant jelly.

STEAK DE VENAISON A LA ST. JAMES—VENISON STEAK, ST. JAMES FASHION.

Cut a venison steak $1\frac{1}{2}$ inches thick, and broil it underdone over a clear fire. Serve it on a hot dish surrounded with Po-

tatoes Anna (cooked in small moulds), and serve the following sauce separate:

Dilute 1 teaspoonful of English mustard with the juice of an orange, add 1 tablespoonful of red currant jelly, allow to melt over a slow fire, add 1 gill of brown sauce and 4 ounces of butter, stirring with a wooden spoon without ceasing, and season highly. Do not allow to boil.

ESCALOPES DE VENAISON A LA POLONAISE—SLICES OF VENISON, POLISH FASHION.

Cut small slices 1 inch in thickness from a leg of venison, saute them in hot clarified butter over a brisk fire, and serve with Polish sauce.

COTELETTES DE VENAISON A LA BAVAROISE—VENISON CUTLETS, BAVARIAN STYLE.

Trim some nice venison cutlets; season them with salt and paprika and cook over a brisk fire. Serve with Polish sauce, to which add some shredded gherkins.

COTELETTES DE VENAISON A LA VERNON—VENISON CUTLETS, VERNON STYLE.

Prepare and cook the cutlets as stated above, and serve with the following sauce:

Dilute 1 ounce of bitter chocolate or cocoa with a tablespoonful of currant jelly and 2 gills of pepper sauce; strain and pour over the cutlets. Garnish with small spaghetti croquettes.

NOISETTES DE VENAISON A LA LOUISIANNE—NOISETTES OF VENISON, LOUISIANA STYLE.

Cut the noisettes from the saddle about 1 inch thick, cook them underdone and dish them up. Pour over port wine sauce, and garnish with sweet potato croquettes.

NOISETTES DE VENAISON A LA ROMANOFF—NOISETTES OF
VENISON, ROMANOFF STYLE.

Proceed as for Breast of Grouse, Romanoff Style.

NOISETTES DE VENISON, A LA OCCIDENTAL—NOISETTES OF
VENISON, OCCIDENTAL STYLE.

Same as Breast of Grouse, Occidental Style.

POULTRY AND GAME.

POULET SAUTE AU VIN BLANC—CHICKEN SAUTED WITH
WHITE WINE.

The following receipt for chicken saute will serve as a pattern for those succeeding under the heading of Chicken Saute.

Singe and draw a chicken weighing about 2 pounds. If to be served a la carte, dissect the bird in four parts (i. e., two breasts and two legs); if for table d'hote or American plan, the chicken may be cut into smaller pieces; a heavier bird is then preferable.

Season the chicken with salt and pepper; heat 2 ounces of clarified butter in a saute pan and place the pieces of chicken therein. Cover the pan and cook the chicken over a brisk fire. When browned on one side, turn them on the other. The breasts being of a more delicate texture (and therefore cooked quicker than the legs), should be removed a few minutes ahead.

When the chicken is cooked, put it in another pan to keep warm, remove the butter from the pan in which the chicken was cooked, add $\frac{1}{2}$ gill of dry white wine, allow to reduce almost dry, then moisten with $\frac{1}{2}$ gill each of brown veal gravy and brown sauce, also add a teaspoonful of chicken glaze. Let the sauce reduce to good consistency, season to taste, and finish with 1 ounce of butter and a little lemon juice.

Put the chicken back into the pan, but do not allow to boil, simply roll it in the sauce for a few minutes; dress the chicken on a dish, and pour over the sauce.

POULET SAUTE A LA BOURGUIGNONNE—CHICKEN SAUTED,
BURGUNDY STYLE.

Cook the chicken as for chicken with white wine, using claret or Burgundy instead of the white wine, and garnish the chicken with 12 small glazed button onions and 18 small heads of mushrooms previously cooked in butter.

POULET SAUTE A LA CASTILLIANNE—CHICKEN SAUTED,
CASTILIAN STYLE.

When the chicken is cooked remove it from the pan and keep it warm; put into the pan 1 finely sliced onion and fry it without allowing to brown; then add a small crushed clove of garlic and 1 ounce of shredded smoked cooked ham, fry 1 minute longer, then add 2 large ripe tomatoes, peeled, the seeds pressed out and cut small; cook over a brisk fire for 5 minutes, then add $\frac{1}{2}$ gill of brown sauce, 2 coarsely shredded sweet red peppers and a good pinch of coarsely chopped parsley: season to taste, roll the chicken in the sauce for 2 minutes without boiling, and serve.

POULET SAUTE A LA CHAMPEAU—CHICKEN SAUTED, CHAM-
PEAU STYLE.

Prepare the chicken according to the pattern receipt, dress it on a dish and garnish it with small potato balls fried in butter, and small glazed onions.

POULET SAUTE AUX CHAMPIGNONS FRAIS—CHICKEN
SAUTED WITH FRESH MUSHROOMS.

Ten minutes before the chicken is cooked, add 2 dozen small heads of fresh mushrooms, which should be peeled and well washed in several waters; finish the chicken as stated before, using sherry or Madeira instead of white wine.

POULET SAUTE CHASSEUR—CHICKEN SAUTED, HUNTER'S
STYLE.

In cooking the chicken use half sweet oil and half butter: 10

minutes before the chicken is cooked add 18 sliced mushrooms. When the chicken is done, add 2 chopped shallots. Finish the sauce with white wine and 1 gill each of brown veal stock and tomato sauce.

POULET SAUTE A LA FORESTIERE—CHICKEN SAUTED,
FORESTER'S FASHION.

Put the chicken on the fire, adding at the same time 18 olive-shaped potatoes and 12 very small onions. Ten minutes before the chicken is cooked add 12 small heads of mushrooms. Remove chicken and vegetables, and finish the sauce as for chicken with white wine.

POULET SAUTE FROU-FROU—CHICKEN SAUTED, FROU-FROU
FASHION.

Prepare a chicken sauted with white wine, garnish with Potatoes Anna, cooked in small moulds, and fried eggplant, cut in Julienne about 2 inches long and $\frac{1}{4}$ inch thick.

POULET SAUTE A LA BOWDOIN—CHICKEN SAUTED, BOWDOIN
FASHION.

Proceed as for Chicken Sauted with White Wine. When the chicken is done, remove it to another pan and keep it warm. Moisten the pan with 1 gill of white wine, allow to reduce almost dry, add 1 tablespoonful each of chopped fresh mushrooms and of Mirepoix Bordelaise, add a gill of rich brown veal stock, reduce to half; then add 1 tablespoonful of chicken glace, a pinch of chopped parsley, 2 ounces of sweet butter and the juice of half a lemon; add the chicken, heat well without boiling, and serve in an earthen casserole. Before placing it on the table pour over a pony of good brandy, to which set fire; set on the table while burning.

POULET SAUTE AUX FINES HERBES—CHICKEN SAUTED WITH
FINE HERBS.

When the chicken is cooked, add 2 chopped shallots, fry for

1 minute, moisten with white wine, and finish the sauce as stated previously. Before serving, add a teaspoonful each of chopped parsley and chervil, and $\frac{1}{2}$ teaspoonful of chopped tarragon.

POULET SAUTE A L'ESTRAGON—CHICKEN SAUTED WITH
TARRAGON.

Cook the chicken as stated for Chicken with White Wine. Before serving, add some blanched tarragon leaves to the sauce.

POULET SAUTE AUX OKRA A LA LOUISIANNE—CHICKEN
SAUTED WITH OKRA, LOUISIANA STYLE.

Follow the directions given for Chicken, Portuguese Fashion, adding 18 cooked okras.

POULET SAUTE A LA RACHEL—CHICKEN SAUTED, RACHEL
FASHION.

Chicken "sauted with fine herbs." Serve it on a support of Potatoes Anna.

POULET SAUTE A LA PORTUGAISE—CHICKEN SAUTED,
PORTUGUESE FASHION.

Saute the chicken in half olive oil and half clarified butter. When the chicken is cooked, remove it, and fry 3 chopped shallots in the butter in which the chicken was cooked, moisten with $\frac{1}{2}$ gill of white wine, let reduce, then add 1 gill of brown veal stock, 1 gill of tomato sauce and 1 teaspoonful of chicken glaze; allow the sauce to reduce to good consistency, season to taste, add the chicken to roll in it for a few minutes, dress it on a dish, pour over the sauce, and garnish with stuffed tomatoes.

POULET SAUTE A LA ZINGARA—CHICKEN SAUTED, ZINGARA
OR GYPSY STYLE.

Cook the chicken as indicated in the initial receipt. Instead

of brown sauce use tomato sauce; season highly with paprika and add some shredded ham.

Some cooks also add shredded truffles.

Dish up the chicken and garnish with very small rice croquettes.

POULET SAUTE A LA CREME—CHICKEN SAUTED IN CREAM.

Cook the chicken over a slow fire, allowing it to attain but a light color. When nearly cooked moisten with 2 gills of cream, finish to cook the chicken and add $\frac{1}{2}$ gill of veloute cream sauce, season to taste and finish the sauce with 1 ounce of butter.

NOTE.—The above receipt may act as pattern receipt for all chicken sauted with cream sauce. These should not be confounded with fricasseed chicken. To increase the savor of this dish a little chicken glaze may be added to the sauce.

POULET SAUTE A LA CUMBERLAND—CHICKEN SAUTED, CUMBERLAND STYLE.

Follow directions of pattern receipt, adding 3 finely sliced onions smothered in butter without browning; add the cream, and finish the sauce with $\frac{1}{2}$ gill of thickly reduced tomato sauce.

POULET SAUTE, A LA GORDON—CHICKEN SAUTED, GORDON FASHION.

Same as Cumberland, with the addition of shredded smoked cooked ham and mushrooms.

POULET AU CURRY—CURRIED CHICKEN.

When the chicken is ready to be moistened with cream add 1 tablespoonful of curry powder and $1\frac{1}{2}$ tablespoonfuls of grated onion, cooked for 2 or 3 minutes; then moisten with cream, and finish as the pattern receipt, adding at the last moment before serving 2 tablespoonfuls of cocoanut milk. Serve plain boiled rice on a separate dish.

POULET SAUTE A LA HONGROISE—CHICKEN SAUTED,
HUNGARIAN FASHION.

Season the chicken with salt and paprika (and plenty of it), saute over a slow fire, add 2 finely chopped onions (do not allow them to brown), and finish as explained for Chicken Sauted in Cream.

NOTE.—To proceed correctly sour cream ought to be used for this preparation; but this is not always at hand, and the sauce may therefore be slightly acidulated with a little lemon juice.

POULET SAUTE A LA REINE—CHICKEN SAUTED, QUEEN'S
FASHION.

Follow directions given in pattern receipt, adding 4 truffles and 12 mushrooms cut in slices.

POULET SAUTE A LA STANLEY—CHICKEN SAUTED, STANLEY
FASHION.

Add to a chicken sauted in cream 1 gill of onion puree, dress on a dish and besprinkle the bird with shredded truffles.

POULET SAUTE A LA PRINCESSE—CHICKEN SAUTED,
PRINCESS FASHION.

Garnish a chicken sauted in cream with 4 artichoke bottoms filled with "asparagus tips as peas." (See receipt.)

POULET SAUTE AUX CEPES A LA POLONAISE—CHICKEN
SAUTED WITH CEPES, POLISH FASHION.

When the chicken is cooked, moisten the pan with a tablespoonful of wine vinegar, let reduce almost dry, and then finish the sauce as explained in the pattern receipt. Cook in a separate pan some cepes in butter until they have rendered all their humidity, then add them to the sauce.

POULET SAUTE A LA VICHY—CHICKEN SAUTED, VICHY
STYLE.

Have 18 small young carrots peeled and parboiled in salted water for 15 minutes, finish to cook the carrots with the chicken, and conclude as stated in the pattern receipt.

POULET SAUTE A LA VIENNOISE—CHICKEN SAUTED,
VIENNESE FASHION.

Prepare as Chicken, Hungarian Style, add some cucumbers scooped out in olive shape and parboiled in salted water.

POULET EN FRICASSEE—CHICKEN FRICASSEE.

Choose a fat chicken weighing about 3 pounds, cut it up as for saute and steep it in cold water for one hour; then drain and set the chicken on the fire in a pan with 1 quart of water. When boiling, skim, add salt, 1 onion stuck with 1 clove, 1 small carrot, 1 stalk of celery and a faggot of parsley with 1 bay leaf; let simmer for 30 minutes.

In the meantime prepare a roux about 3 ounces each of flour and butter, cook for 5 minutes without browning, and then moisten with the strained broth in which the chicken was cooked.

Simmer the sauce for 20 to 30 minutes, during which time the chicken is kept warm; bind the sauce with 4 egg yolks and $\frac{1}{2}$ gill of cream, but do not allow to boil; season to taste with salt, a pinch of pepper, grated nutmeg and a little lemon juice; add the pieces of chicken, heat well and serve.

NOTE.—The above pattern receipt for fricasseed chicken may be varied with different garnishings. The quantity of egg yolks for binding the sauce may be diminished according to taste.

POULET EN FRICASSEE A L'ANCIENNE—CHICKEN FRICASSEE,
ANCIENT FASHION.

Tie in a cloth 12 small button onions and cook them with the chicken. Prepare the sauce as stated in the pattern receipt.

Add the onions and 12 heads of mushrooms to the chicken just a few minutes before serving.

POULET EN FRICASSEE AU RIZ—CHICKEN FRICASSEE WITH RICE.

Cook some rice in chicken broth, and serve it moulded in small timbal forms around the chicken.

POULET EN FRICASSEE A L'AUREORE—CHICKEN FRICASSEE, AURORA FASHION.

Reduce 2 gills of tomato sauce to 1 gill, and add it to the sauce for the chicken.

POULET EN FRICASSEE A LA PRINTANIERE—CHICKEN FRICASSEE WITH SPRING VEGETABLES.

Have 1 gill each of carrots and turnips scooped out in olive shape, parboiled and cooked in chicken stock. Add these vegetables to the sauce with $\frac{1}{2}$ gill of cooked green peas and 12 small flowerets of cauliflower.

POULET EN FRICASSEE A L'INDIENNE—CHICKEN FRICASSEE, INDIAN STYLE.

When preparing the roux for the sauce add 1 dessertspoonful of curry powder, conclude as directed in pattern receipt, and serve with plain boiled rice separate.

POULET EN FRICASSEE A LA RAVIGOTE—CHICKEN FRICASSEE, RAVIGOTE STYLE.

Finish the sauce with 2 ounces of Venetian butter and add 1 teaspoonful each of chopped parsley and chervil and $\frac{1}{2}$ teaspoonful each of chopped tarragon and tarragon vinegar.

POULET FRICASSEE EN BISQUE—FRICASSEED CHICKEN, BISQUE STYLE.

Prepare the chicken as directed in pattern receipt, finish the

sauce with 2 ounces of crayfish butter, and add 2 dozen crayfish tails; season with salt, paprika and lemon juice.

POULET EN FRICASSEE A LA TOULOUSAINNE—FRICASSEED
CHICKEN, TOULOUSE FASHION.

Add to the chicken the following garnishing: Eight small cocks' combs, 12 cocks' kidneys, 12 small heads of mushrooms, 2 truffles cut in slices and 12 small chicken quenelles.

POULET AU RIZ AU GRAS—CHICKEN WITH RICE COOKED IN
BROTH.

Choose a fat 3-pound chicken, truss it, and place it in a pan; cover with chicken or veal broth, set on the fire. When boiling, skim, add 1 small carrot, 1 onion stuck with 2 cloves, and a piece of celery. Cover the pan and let simmer for 40 minutes.

Wash 6 ounces of rice, put it in a pan and moisten it with fat chicken broth about three times the height of the rice; cover the pan and cook the rice in the oven for about 20 minutes; stir the rice with a kitchen fork and incorporate with it a small piece of butter; put the rice on a dish and dress the chicken on top. Serve with either veloute cream or German sauce.

Cooked in the above fashion, chickens may be served with oyster sauce, celery sauce, parsley sauce, ravigote sauce or caper sauce.

POULET EN CASSEROLE A LA FERMIERE—CHICKEN IN THE
SAUCEPAN, FARMER'S FASHION.

Prepare a chicken as for roasting; heat 2 ounces of butter in an earthen saucepan large enough to hold the bird; season the chicken and place it in the pan; cook on top of the range until a light golden color is attained; add to the chicken 12 small button onions and 18 parboiled potato marbles (scooped out with the round vegetable spoon), and finish cooking in the oven, basting frequently.

Cook separate (in different pans) 12 small new carrots and 4 small new turnips cut in quarters and edges trimmed.

Five minutes before serving the chicken, untruss it, remove the fat from the gravy in the pan; add a tablespoonful of white wine, one of meat extract and $\frac{1}{2}$ gill of rich veal gravy; add the carrots, the turnips, a good handful of cooked green peas and a little powdered sugar; heat well the vegetables and serve.

NOTE.—In many kitchens the chickens are cooked in copper pans; this practice is wrong, but excusable on account of the chickens being cooked more quickly than in the earthen pan, and the fact that so many customers become uneasy if kept waiting for a few minutes.

POULET EN CASSEROLE A LA BONNEFEMME—CHICKEN IN THE SAUCEPAN, GOOD WOMAN'S FASHION.

Prepare a chicken as directed for Chicken, Farmers' Fashion. When the chicken is half cooked, add 18 potato marbles, 8 small button onions and 12 small strips of salt pork about 1 inch long and $\frac{3}{8}$ inch thick. The garnishing should be parboiled previously. When the chicken is cooked, add 1 gill of brown veal gravy.

POULET EN TERRINE A LA FERMIERE—CHICKEN IN TERREEN, FARMER'S FASHION.

Cut up the chicken as for saute, brown it over a brisk fire, leaving it underdone; place the bird in an oval earthen terreen (with a tight fitting cover), and prepare the following sauce:

Remove the butter from the pan in which the chicken was cooked, moisten with $\frac{1}{2}$ gill of Madeira. When reduced to half, add 2 gills of brown veal stock and 1 tablespoonful of chicken glace, boil for 5 minutes, then add a good handful of vegetables, shredded and cooked as for Julienne soup; also add some cooked green peas, season to taste with salt and a pinch of sugar, and pour the sauce and garnishing over the chicken, cover tightly and close the opening with a band of paste; brush over the paste with beaten egg, and put the terreen in the oven for about 20 to 30 minutes. Serve the chicken in the terreen.

POULET EN TERRINE AUX TRUFFES—CHICKEN IN TERREEN WITH TRUFFLES.

Brown the chicken, as explained for Farmers' Fashion, and

place it in the terréen. Moisten the pan with 1 gill each of brown veal gravy and brown sauce, and add two tablespoonfuls of chicken glaze. Cut 4 good-sized truffles in thick slices, add to the sauce and let simmer for 10 minutes; then pour all over the chicken, close up the terréen hermetically with paste, place it in the oven and cook for 20 minutes.

NOTE.—Serve in the tureen. Fresh truffles would naturally increase the sapidity of this dish.

POULET ENTIER EN TERRINE A LA DEMIDOFF—WHOLE
CHICKEN IN TERREEN, DEMIDOFF STYLE.

Scoop out 1 gill each of carrots and turnips with an oval vegetable scoop $\frac{3}{4}$ inch long; parboil the vegetables and cook them in consomme, add the same quantity each of truffles and mushrooms cut of the same shape as the vegetables.

Draw and truss a plump 3-pound chicken, brown it and finish the sauce as explained for Chicken in Terreen with Truffles minus truffles; place the chicken in the terréen, pour over the sauce and vegetables, add 6 leaves of tarragon. Close the tureen hermetically with paste, and cook the chicken in the oven for 30 minutes.

POULET ENTIER EN TERRINE A LA SOUVAROFF—WHOLE
CHICKEN IN TERREEN, SOUVAROFF STYLE.

Draw a 3-pound tender and fat chicken as explained for Capon, Derby Fashion, fill the inside with 8 ounces each of fat goose liver and truffles cut in $\frac{3}{4}$ inch squares; truss it of a nice shape, brown it, and conclude proceedings as explained for Chicken in Terreen with Truffles, with the exception of allowing the chicken 15 minutes more to cook in the oven.

POULET DE GRAIN DESOSSE FARCI A LA FORESTIERE—BONED
SPRING CHICKEN, STUFFED, FORESTER'S FASHION.

Bone a spring chicken according to regular principles, and stuff with the following ingredients:

Chop fine and fry in butter 4 good-sized shallots (not allowing them to take color), add 12 fresh mushrooms chopped fine

and 1 teaspoonful of chopped parsley, and put aside to get cold; then chop fine 4 or 5 chicken livers, mix them with the mushrooms, etc., add a small handful of fresh grated bread crumbs and 2 ounces of butter; mix thoroughly and season with pepper, salt and a little nutmeg.

Give to the chicken as nearly as possible its own shape, and roast in a brisk oven for 25 minutes. When done, dress on a dish. Put 1 teaspoonful of chicken glaze or beef extract in the saucepan with 1 spoonful of broth, 2 ounces of butter, 1 teaspoonful of chopped parsley, and the juice of half a lemon. When thoroughly melted pour over the chicken and serve.

POUSSIN DESOSSE ET FARCI A LA DAUPHINE—BONELESS
SQUAB CHICKEN, DAUPHINE FASHION.

Cut into quarter-inch squares 3 ounces each of truffles, smoked beef tongue, fat goose liver and fresh mushrooms, previously cooked; add these ingredients to 1 quart of chicken cream forcemeat, which should be highly seasoned and flavored with a dash of sherry. Fill 2 boneless squab chickens with the above preparation, and shape the chickens without trussing; roast in the oven for 25 to 30 minutes, dress them on a dish garnished with Dauphine potatoes and small artichoke bottoms a la Du Barry. Remove the butter from the pan, moisten with 1 gill of brown veal gravy and 1 tablespoonful of chicken glaze. When boiling, pour over the chicken.

POUSSIN DESOSSE A LA LUCULLUS—BONELESS SQUAB
CHICKEN, LUCULLUS FASHION.

Singe, draw and bone a squab chicken; cut 3 ounces of each of fat goose liver and peeled truffles in $\frac{3}{4}$ -inch squares, and fill the chicken with these ingredients. Give a nice shape to the chicken without trussing, season it and lay it in a buttered pan. Pour over some melted butter, and roast it in the oven for 15 minutes. Dress the chicken on a fried crust of bread. Remove the butter from the pan and moisten with $\frac{1}{2}$ gill of brown veal gravy and 1 teaspoonful of chicken glaze. Let boil and pour over the chicken.

POITRINE DE POULET A LA FLORIAN—BREAST OF CHICKEN,
FLORIAN FASHION.

Lift the breasts from as many chickens as are needed, leaving the wingbone on; remove the surrounding meat from the latter, and the epidermis from the breast; season, dip in melted butter, and then in bread crumbs, mixed with one-third of finely chopped ham; broil over a clear fire and serve with pepper sauce.

POITRINES DE POULETS A L'OPERA—BREASTS OF CHICKEN,
OPERA STYLE.

Prepare breasts of chicken as described for a la Florian, but instead of dipping them in melted butter dip them in beaten eggs and bread crumbs, and fry in clarified butter.

Serve the following sauce separate:

Opera Sauce.—Pound in the mortar 2 ounces of fat goose liver (foie gras) with 2 ounces of sweet butter and rub through a fine sieve. Heat 1 pint of cream sauce, add to it 2 tablespoonfuls of beef extract and finish with the goose liver butter; season with salt and paprika.

POITRINE DE POULET A LA PRINCESSE—BREAST OF CHICKEN,
PRINCESS FASHION.

Remove the breasts from as many chickens as are required (2-pound chickens are the best to be used for this purpose); separate the small fillets which are near the breast bone, and lay aside.

Take off the skin and epidermis of the breasts, trim to a uniform shape, and place in a well-buttered saute pan.

Remove the sinews of the small fillets, make 5 or 6 bias incisions half through them, and put in each incision a round slice of truffle ($\frac{3}{8}$ inch in diameter and previously dipped in the beaten white of an egg). Moisten the breasts also with the egg, and place the small fillet lengthwise on them, cover with a buttered paper and cook in a slow oven from 10 to 12 minutes.

Serve with a veloute cream sauce, and artichoke bottoms filled with asparagus tips tossed in butter.

POITRINE DE POULET A L'AMIRAL—BREAST OF CHICKEN,
ADMIRAL FASHION.

Prepare the breasts of chicken as described for Princess Fashion, using half truffle and half smoked beef tongue to fill the incisions of the small fillets.

When cooked dress the breasts on a bed of rice cooked in chicken broth, and serve with veloute cream sauce, blended with well reduced tomato sauce.

JAMBONEAU DE VOLAILLE—CHICKEN LEGS, STUFFED.

When preparing breasts of chicken for a dinner party or banquet there are the legs to be made use of. Leave on them as much of the skin as possible when taking the breasts from the chicken; take out the second joint bone and stuff the legs with chicken forcemeat mixed with cooked fine herbs and some chopped chicken livers; fold the skin over the stuffing and sew it up.

Braise the legs with vegetables and a good stock, and finish the gravy as indicated for other braised meats. Garnish according to taste.

JAMBONEAU DE VOLAILLE EN CANETONS—CHICKEN LEGS AS
DUCKLINGS.

Leave on the chicken legs part of the thigh bone; remove the second joint bone and two-thirds of the drum-stick bone; stuff the legs with the same forcemeat as indicated in the previous receipt.

Truss the legs to form small ducklings, the part of the thigh bone to form the bill, the drum-stick the neck, and the second joint the body.

Braise as explained previously, and serve on a bed of noodles tossed in butter. The noodles represent the nest.

CHAUDFROID DE JAMBONEAU DE VOLAILLE EN CANETON—
CHAUDFROID OF CHICKEN LEGS AS DUCKLINGS.

Proceed as in the previous receipt, adding small cubes of foie gras, ham and truffles to the forcemeat instead of cooked fine

herbs; when the chicken legs are cooked and cold, cover them with chaudfroid sauce, the body brown and the bills yellow; imitate the eye with the white of hard-boiled egg and truffle, brush over with partly melted jelly and serve with salad.

POULET FRITS A LA MARYLAND—FRIED CHICKEN, MARYLAND STYLE.

Cut a 2-pound chicken in four pieces (i. e., two breasts and two legs). Season them with salt and pepper, roll in flour, dip in beaten eggs and bread crumbs, and fry in hot clarified butter or lard.

Serve the chicken with cream sauce and garnishing of corn fritters and broiled bacon.

POULET FRITS A LA VIENNOISE—FRIED CHICKEN, VIENNESE FASHION.

Serve to the chicken separate some tomato sauce seasoned with paprika.

POULET FRIT A LA VILLEROI—FRIED CHICKEN, VILLEROI FASHION.

Cook a chicken as for fricassee, and allow it to get cold in its own liquid, then drain and dry the pieces of chicken on a cloth, dip each of them in Villeroi sauce and lay them on an oiled pan on ice, to congeal the sauce thoroughly; then roll the chicken in bread crumbs, dip in beaten eggs and again in bread crumbs, and fry in hot clarified butter or lard; dress on a folded napkin with fried parsley and serve separate either perigueux or tomato sauce.

Fried chicken may also be served with Bearnaise, Colbert, piquant and other suitable sauces.

Another way of frying chicken is to dip the pieces of chicken in frying batter, and to fry them in hot lard. This is what the French term Fritot.

For this purpose the chicken should be cut small and well seasoned before being fried.

Cooked chicken may also be used and served separately to any suitable sauce.

PILAFF DE VOLAILLE A LA VALENCIENNE—CHICKEN PILAU,
VALENCIA FASHION.

Cut 2 small chickens as for saute, season with salt and pepper, and fry them lightly in half butter and half olive oil; add 2 finely sliced onions, 3 ounces of lean raw ham cut in squares, and 1 crushed clove of garlic; smother together for a few minutes, then add 3 peeled tomatoes, cut in six or eight parts and 4 sweet red peppers cut in pieces (not too small), moisten with 1 quart of chicken or veal broth, and when boiling, add 6 ounces of Carolina rice. Cover the pan and allow to cook in the oven for 20 minutes. Before serving, add a pinch of saffron.

PILAFF DE VOLAILLE A LA GRECQUE—CHICKEN PILAU,
GREEK FASHION.

Proceed as for Chicken Pilau, Valencia Fashion, but moisten only with $\frac{1}{2}$ gill of broth; add 24 small okras, cover the pan and cook over a slow fire, adding $\frac{1}{2}$ gill each of brown and tomato sauce when done. Cook the rice separate as follows:—

Heat 3 ounces of butter in a pan, add 8 ounces of rice and stir it continuously for 3 minutes, moisten with 1 quart of stock (either veal or chicken), and finish to cook in the oven. When done stir it with the fork, adding 1 ounce of butter and season to taste. Pour the rice on a dish, leaving a hollow space in the center, in which dish up the chicken.

PILAFF DE VOLAILLE A LA TURQUE—TURKISH CHICKEN
PILAU.

Heat 2 ounces of butter in a saucepan and add to it 6 ounces of well picked rice; stir for a few minutes with a wooden spoon, then moisten with 1 quart of chicken or veal broth; add 3 peeled tomatoes cut up in small pieces, 1 onion stuck with 2 cloves and a faggot of herbs. Add salt, cover and set in the oven to cook for 20 to 25 minutes. When done, add a pinch of saffron, remove the onion and faggot, and stir the rice with a fork, adding 1 ounce of butter.

While the rice is cooking remove the meat from a cooked chicken, cut it in small pieces, season with salt and pepper and toss in butter.

Butter a Charlotte mould and fill it with alternate layers of rice and chicken, being careful to press down the rice gently. Set the mould into the oven for 5 or 6 minutes, unmould on a dish and surround with tomato sauce.

NOTE.—Instead of a Charlotte mould some other mould may be used.

CHAPON A LA DERBY—CAPON, DERBY FASHION.

Select a good-sized capon, singe and draw it by the front opening so as to leave the lower orifice as small as possible, which is imperative if success is desired.

This method of drawing poultry may not be quite as desirable so far as speed is concerned, but it is preferable when the bird is intended for stuffing.

After the capon is singed and all the feather stumps are removed, make an incision on the back of the neck, cut the neck as near to the body as possible, and remove the pouch, being careful not to injure the skin. Introduce the index or middle finger in the aperture, detaching the lungs on both sides of the back of the bird. Next cut out the ring on the back orifice, and with the index finger detach the fat adhering to the rump.

Introduce through the front aperture the handle of a small kitchen ladle, which must be provided with a hook; place the hook behind the gizzard and gently draw out the intestines of the bird, being careful not to burst the gall.

With a little practice the operator will soon become familiar with this method.

Heat in a saucepan 2 ounces of butter; add to it 4 ounces of rice, stirring it for 3 or 4 minutes; moisten with 1 quart of chicken broth. When boiling, add 1 onion stuck with 2 cloves; cover and set in the oven to cook for 20 minutes; then remove the onion and add 2 tablespoonfuls of chicken glaze, stir with a kitchen fork, and take from the fire.

Cut into $\frac{1}{2}$ -inch squares 4 ounces of fat goose liver (*foie gras*) and 3 ounces of peeled truffles; mix with the rice, season to taste and fill up the capon with this preparation. When stuffed sew up the openings, truss it to a nice shape, and cover with slices of larding pork.

Butter a braising pan, and line it with 2 carrots and 2 onions cut in slices; lay the capon thereon, add a faggot of herbs and a knuckle of veal cut in pieces; cover the pan, let it stand over a slow fire for 20 minutes, turning the capon every once in a while from side to side; then moisten with 2 gills of Madeira and 1½ quarts of brown veal stock. Cover the pan and put it in the oven, basting the capon frequently. Cook the capon from 1 hour and 45 minutes to 2 hours, according to size.

The capon may be dressed on a support of hominy, which should be fancifully carved; surround with large truffles heated in the gravy of the capon.

Strain the gravy, remove the fat, and if too liquid, thicken with a little cornstarch or arrowroot.

Serve gravy separate.

CHAPON A LA D'ALBUFERA—CAPON, D'ALBUFERA FASHION.

Proceed exactly as for Capon, Derby Fashion, with the exception of the moistening, for which use white veal gravy instead of brown. Conduct the cooking and dressing in the same manner, and finish the gravy with enough veloute cream sauce to give it consistency.

NOTE.—The sauce should be of a golden hue.

CHAPON A LA PIEMONTAISE—CAPON, PIEDMONTESE FASHION.

Follow the directions given for Capon, Derby Fashion. Cook the rice as stated, and add 2 ounces each of truffles, mushrooms and cooked smoked ham cut in small squares.

Dress the capon on a fried crust of bread, surround it with chicken livers sauted in butter; add 1 gill of tomato sauce to the gravy, and pour some over the capon, and serve the rest separate.

CHAPON A LA DORIA—CAPON, DORIA FASHION.

Singe and draw a capon as instructed for a la Derby; truss it to a nice shape, and cover the breast with slices of fat pork; braise it in white veal stock.

When done, remove the pork and strings, make an incision around the breast, and remove it so as to leave a hollow; cut

the breasts in slices, and fill the hollow with a garnishing of cocks' combs and kidneys, mushrooms and olive-shaped truffles, all of this mixed with veloute cream sauce; replace the breast in its old position, and cover the whole with a thickly reduced veloute cream sauce, to which add some grated Parmesan cheese, and put to bake in a slow oven until nicely colored.

CHAPON SOUFFLE—CAPON SOUFFLED.

Prepare a capon as indicated for Capon, Doria Fashion. Fill it with the same ingredients, and cover it with the breast cut in neat slices; cover the breast with the following preparation, giving the capon its original shape, or at least trying to give it a pleasant, somewhat plump appearance.

Pound fine in the mortar 1 pound of breast of fowl, add 3 ounces of foie gras and the whites of 2 eggs; season with salt, pepper and nutmeg and rub through a fine sieve; set on ice, and incorporate 5 gills of thick cream, by degrees only; at last add the whipped whites of 2 eggs.

Set the capon in a saucepan in which it can be handled easily, moisten with enough chicken or veal stock to prevent scorching, set on the fire, cover and cook in a slow oven for 30 to 40 minutes.

Dress on a bed of rice cooked in chicken stock, or on a support of hominy, and serve separately some veloute cream sauce.

CHAPON DESOSSE FARCI A LA BANQUIERE—BONED CAPON, STUFFED, BANKER'S FASHION.

Singe, draw and bone a Philadelphia capon, laying aside the drumsticks. Prepare a forcemeat with 1 pound each of turkey breast, lean pork and fat pork, to which add $\frac{1}{2}$ pound of bread crumbs soaked in milk. Chop and pound the meat very fine, season with allspice, pepper, salt, a half pony of brandy and one of sherry, and some truffle juice. Cut into $\frac{1}{2}$ -inch squares 4 ounces of smoked beef tongue, $\frac{1}{2}$ pound of truffles and 1 pound of fat goose liver (foie gras au naturel); mix these ingredients with the forcemeat, fill up the capon, and sew the bird together, trying to give it as much as possible its natural shape.

Line the bottom of a braising pan with a few slices of raw ham, 3 or 4 sliced carrots, $\frac{1}{2}$ dozen sliced onions, a few parsley roots, 2 bay leaves, a sprig of thyme, and 1 dozen pepper corns; lay the capon thereon, surround with a few broken veal bones, set on the range, and after the vegetables are slightly browned, moisten with half veal stock and half consomme; cover tightly and cook in the oven for $2\frac{1}{2}$ hours, basting the capon every once in a while.

When done, strain the gravy, add a pinch of sugar and thicken with cornstarch diluted with a little sherry.

CHAPON TRUFFE—TRUFFLED CAPON.

Pick, singe and draw a capon as explained for Capon, Derby Fashion, and stuff it with the following preparation:

Peel 3 pounds of truffles, pound the peelings with 1 clove of garlic, $\frac{1}{2}$ teaspoonful of allspice and $\frac{1}{2}$ gill of brandy; add $1\frac{1}{2}$ pounds of raw leaf lard; continue to pound and rub through a sieve; then add the truffles cut in halves.

Cut 1 large truffle in nice slices and place them between the skin and the breast of the bird; truss to a nice shape; cover the breast with slices of fat pork and wrap the capon in a sheet of buttered paper; place it in the ice box for 2 or 3 days so that the meat will absorb the flavor of the truffles.

Roast carefully with the paper around the bird, removing it only at the last moment, to allow the bird to take color in case that it should be too pale. Truffle sauce may be served to accompany the bird.

NOTE.—If fresh truffles can be obtained, it is preferable, as their flavor is naturally far superior to the preserved goods.

DINDE A LA CHIPOLATA—TURKEY, CHIPOLATA FASHION.

Braise a turkey as explained for Capon, Derby Fashion. Add 2 gills of Madeira sauce to the gravy of the bird, reduce to a good consistency, and add 18 small glazed carrots, 12 small glazed onions, 12 whole boiled and glazed chestnuts, 12 small cooked chipolata sausages and 4 ounces of salt pork, cut in small strips 1 inch long and $\frac{3}{8}$ inch thick (parboil and cook the strips of pork before adding them to the sauce).

Dress the turkey on a dish, and surround it with the garnishing.

DINDONNEAU BRAISE A LA FINANCIERE—SPRING TURKEY
BRAISED, FINANCIER'S FASHION.

Cook the turkey as explained for Capon, Derby Fashion. Garnish the bird with 12 glazed truffles, 12 slices of sweetbread larded and glazed, 12 large decorated quenelles, 24 fresh mushrooms cooked in butter and tossed in chicken glaze, and 18 cocks' combs and kidneys.

Add to the turkey gravy 2 gills of Madeira sauce, reduce well and serve separate.

DINDONNEAU A LA GODARD—SPRING TURKEY, GODARD
FASHION.

Serve as Turkey, Financier Fashion. The garnishing is the same.

DINDE BOUILLIE A L'ANGLAISE—BOILED TURKEY, ENGLISH
FASHION.

Clean and truss a fat turkey; cover it with boiling water; when boiling, remove the scum, add 3 onions, one of them stuck with 3 cloves; 2 carrots, a stalk of celery and a faggot of herbs; let simmer gently until the turkey is done.

Serve with parsley sauce and slices of the salt pork which was cooked with the turkey.

NOTE.—Like boiled chicken, boiled turkey may be served with any suitable sauce.

DINDE FARCIE AUX HUITRES—TURKEY STUFFED WITH
OYSTERS.

Remove the hard part from 3 dozen oysters, cook them in their own juice and set aside to cool.

Mix 6 ounces of soft butter with 1 gallon of fresh bread crumbs, add $\frac{1}{2}$ gill of the oyster juice and 3 whole eggs; drain

the oysters and mix with them the bread; season with salt, pepper and nutmeg, and fill a fat, plump turkey with the stuffing.

Truss the bird; cover it with slices of fat salt pork and roast with care.

DINDE FARCIE AUX PATATES—TURKEY STUFFED WITH
SWEET POTATOES.

Chop fine 2 large white onions and fry them in 2 ounces of butter without browning, add 8 ounces of sausage meat, and cook for a few minutes, stirring continuously.

Soak 1 pound of white bread (with the crust deprived) in cold water. After 5 minutes press out all the water, and mix the bread with the onions and sausage meat, add 3 whole eggs and 2 pounds of sweet potatoes cooked and cut in 1-inch squares; season the stuffing with salt, pepper, nutmeg, chopped parsley and (very little of each) thyme and sage.

Fill a good turkey with this stuffing, truss the bird, cover it with slices of larding pork and roast carefully.

DINDE FARCIE AUX MARRONS—TURKEY STUFFED WITH
CHESTNUTS.

Prepare the same stuffing as for Turkey Stuffed with Sweet Potatoes. Substitute peeled and cooked chestnuts for the sweet potatoes.

OISON FARCI AUX POMMES ET NOIX—GOSLING STUFFED
WITH APPLES AND WALNUTS.

Choose a tender gosling, singe and draw it and prepare the following stuffing:

Chop fine and fry in butter 2 onions, add 6 ounces of sausage meat, cook for 5 minutes, then drain off the fat, add the soft part of a small loaf of bread previously soaked and pressed, and 2 whole eggs; then add 3 or 4 apples, peeled, cut in squares and fried in butter, and about 3 dozen walnuts parboiled and peeled.

Fill the gosling with this stuffing, truss and roast in a moderate oven.

OISON FARCI AUX MARRONS—GOSLING STUFFED WITH
CHESTNUTS.

Proceed as for Turkey Stuffed with Chestnuts.

RAGOUT D'OISON A LA PAYSANNE—STEWED GOSLING,
PEASANT STYLE.

Dissect a tender gosling in suitable pieces, season with salt, and fry them in butter to a light color, drain the butter, besprinkle the gosling with a handful of flour and moisten to its height with good stock. When it boils, remove the scum, add a faggot of herbs, 1 carrot and an onion stuck with 1 clove; cover the pan and let simmer gently for 45 to 50 minutes. Meantime prepare some small glazed onions, carrots and turnips. When the duckling is done, remove the faggot, onion and carrot; clear the sauce from fat, add a dash of sherry, and the glazed vegetables; also $\frac{1}{2}$ pint of cooked green peas; season to taste with salt and a pinch of sugar.

CANETON FARCI A L'ALLEMANDE—STUFFED DUCKLING,
GERMAN FASHION.

Singe, clean and draw 2 ducklings and fill them with the following stuffing:

Chop fine and fry in butter 2 onions. Remove from a sandwich loaf of bread the crust, and soak the soft part in luke warm water. Cut 3 peeled raw potatoes in $\frac{1}{2}$ -inch squares, and set them on the fire to boil in salted water. When the onions are fried, add to it 6 ounces of sausage meat. Cook for a while, then drain the fat; add the soaked bread, which should be pressed lightly, add 2 whole eggs, season to taste with salt, pepper, nutmeg, and flavor with thyme, sage and chopped parsley. Lastly, add the drained potatoes, being careful not to mash them. Truss the duckling and roast them in a moderate oven 50 minutes to 1 hour. Serve apple sauce separate.

BALLOTINES DE CANETONS A LA FRENEUSE—BALLOTINES OF
DUCKLING, FRENEUSE STYLE.

Take the skin off a duckling, divide it in eight equal parts. Bone the bird completely, keeping the breast for further use.

Free the remainder of the flesh from bones and sinews, add the same amount of breast of fowl and half of fat pork; chop fine and pound in the mortar, adding one-fourth the amount of bread crumbs soaked in milk, a tablespoonful of cooked forcemeat and 1 whole egg; season with salt and allspice. Cut the breast in small squares, and saute them in butter just long enough to stiffen them; drain, and when cold add the forcemeat with the same amount of foie gras cut in squares.

Spread the skin of the duckling on the table, divide the force-meat in as many parts as there are pieces of skin, wrap them up first with the skin and then with a clean, white cloth, and cook them for 30 minutes in the stock prepared with the bones.

Meantime, peel as many large white turnips as there are ballotines, cut them straight at the bottom and scoop them out at the top to make them hold the ballotines; parboil the turnips in salted water for 5 minutes, then drain.

Set the ballotines in the turnips, and place these in a saute pan; moisten with the stock of the duckling, and cook for about 20 minutes longer, glazing the duck at last.

Dish up the ballotines, reduce the stock in which they were cooked, and finish with brown sauce; pour part of it on the dish, and the rest serve separate.

CHAUDFROID DE CANETON A L'ORANGE—CHAUDFROID OF DUCKLING, ORANGE FLAVOR.

Carefully roast three ducklings. When cold, lift the breasts and legs, remove the skin and trim nicely.

Prepare an orange chaudfroid sauce as follows:

Pour into a saucepan 1 pint of brown sauce, reduce with 1 gill of veal stock and 1 gill of meat jelly until there is but 1 pint left, add 1 pony of brown Curacao, the juice of one orange and the finely shredded and parboiled outer rind of 1 orange.

Before using the sauce, put a little on ice, and if not firm enough add a little soaked and melted gelatine.

Coat the pieces of duckling with the sauce. When stiffened, decorate with fanciful pieces of truffles and hard-boiled white of egg; brush over with melted jelly; arrange on a dish and serve with chopped jelly.

PIGEONNEAU A LA CORSICAINE—SQUAB, CORSICAN FASHION.

Singe, draw and truss 6 nice squabs; heat some butter in a pan, season the squabs, lay them in the pan and brown them lightly all over; drain the butter and moisten with a pint of Marsala, reduce to one-half, then add a pint of rich stock. Cover the pan, place it in a moderate oven, and cook for 30 minutes.

In the meantime soak 4 dozen dried seedless raisins in lukewarm water, and set them on the range to parboil.

Untruss the squabs, dress them on a dish, and garnish with clusters of glazed onions and whole glazed chestnuts; clear the gravy from fat, reduce it to a good consistency with brown sauce, strain it, add the raisins, boil for a few minutes, and pour the sauce over the squabs.

COTELETTES DE PIGEONNEAUX A LA SYLVIA—SQUAB
CUTLETS, SYLVIA STYLE.

Split 6 squabs in halves and remove all bones except the drumsticks. Saute the squabs lightly on the inner side only, and put them under light press. When cold, trim them nicely and lay on the inner side a salpicon of truffles, mushrooms and foie gras cut in small squares and mixed with well-reduced German sauce. Cover with chicken forcemeat and decorate with truffles and smoked beef tongue to your fancy.

Lay the cutlets in a buttered saute pan. Fifteen minutes before serving put it on top of the range, and when the butter hisses cover the pan and finish to cook in a moderate oven. Dress on a dish, put on each drumstick a favor and serve truffle sauce separate.

COTELETTES DE PIGEONNEAUX A LA VALOIS—SQUAB
CUTLETS, VALOIS STYLE.

Cut the squabs in halves and free from bone, leaving but the drumstick. Season with salt and pepper; egg and bread-crumbs them, and fry them in clarified butter; dish up, put a favor on each drumstick, garnish the squabs with asparagus or some other vegetable, and serve Valois sauce separate.

CHAUDFROID DE PIGEONNEAUX A LA BOHEMIENNE—CHAUDFROID OF SQUAB, BOHEMIAN FASHION.

Bone 12 squabs, and cut them lengthwise in halves. Keep the bones and carcasses to flavor the sauce.

Prepare 2 pounds of chicken forcemeat, add to it $\frac{1}{4}$ pound of cooked forcemeat, and season highly to taste.

Cut into $\frac{1}{4}$ -inch squares 6 ounces each of truffles, smoked beef tongue and fat goose liver (foie gras); add these ingredients to the forcemeat, and fill each half of squab with enough forcemeat to give it nearly its original size.

Tie each bird in a small cloth, giving it a round, oval shape (like a boned turkey); place them in a saucepan with the bones, moisten with good stock, and let simmer for 20 to 25 minutes. Allow the birds to get luke warm, then put them under light pressure, and let them get cold. Strain the broth, reduce it to 2 gills and incorporate into it $1\frac{1}{2}$ pints of brown sauce; reduce it for 5 minutes, add 1 pint of meat jelly; reduce the whole to obtain 1 quart of sauce; strain and put away to get cold.

Remove the cloth from the squabs, trim them nicely (taking off all the skin), and then coat them with the sauce described above.

Decorate to your fancy with truffles, smoked beef tongue, white of hard-boiled egg, etc.; brush over with melted meat jelly, and when cold, arrange artistically on a dish.

CANARD CANVASBACK ROTI—ROAST CANVASBACK DUCK.

While there may be many elaborate ways of cooking wild ducks, it would really be to spoil or at least deteriorate the most delicate and agreeable flavor of the canvasback if cooked otherwise than roasted or broiled. The duck should be served perfectly plain; it will furnish its own rich gravy if properly prepared.

Singe, draw and truss a canvasback duck; clean the head and stick it in the upper opening; baste it with butter, besprinkle with salt and roast in a hot oven for 18 to 20 minutes, according to the size of the duck. When ready to serve, untruss, lift the head a little, and pour into the inside a tablespoonful of luke warm water; this is done to make the blood run more freely.

In many places the carcass of the duck is pressed after the breast is carved.

CANARD CANVASBACK GRILLE—BROILED CANVASBACK DUCK.

Split the canvasback duck, baste it with oil, season with salt and broil over a brisk fire.

CANARD A TETE ROUGE—REDHEAD DUCK.

The same can be said of the redhead duck as of the canvasback, although in a lesser degree; the redhead being somewhat smaller in size, it naturally requires less cooking.

CANARD SAUVAGE DIT RUDDY—RUDDY DUCK.

Many connoisseurs and epicurians prefer the ruddy duck to the redhead, claiming that it equals the canvasback in flavor. This bird has become scarce in late years, and its price went up in consequence.

Proceed as for canvasback duck.

CANARD SAUVAGE DIT BRANT—BRANT DUCK.

Brant duck is one of the best wild varieties, and may be roasted, broiled, sauted or served as salmi.

POITRINE DE CANARD SAUVAGE DIT BRANT AUX CERISES—
BREAST OF BRANT DUCK WITH CHERRIES.

Lift the breasts of as many brant ducks as are required; saute them over a brisk fire, leaving them underdone; dish up and pour over some cherry sauce, which prepare as follows:

Heat some well-reduced port wine sauce and add some stoned preserved sour cherries; if these are not on hand use candied ones, soaked in luke warm water; the sauce may be flavored with cinnamon.

POITRINES DE CANARD SAUVAGE DIT BRANT A L'ORANGE—
BREASTS OF BRANT DUCK WITH ORANGES.

Remove the breasts of 4 brant ducks (or from as many more

as necessary), take off the skin and saute in butter over a brisk fire (leaving them underdone).

Remove the butter from the pan in which the breasts were cooked, decant with the juice of half a lemon and 1 orange, and add 1 gill of rather thick orange sauce.

Dress the breasts on heart-shaped slices of bread previously fried in butter, and surround them with sections of seedless oranges (these being well freed from all skin); pour the sauce over and serve.

CANARD SAUVAGE DIT MALLARD ROTI OU GRILLE—ROAST OR BROILED MALLARD DUCK.

Proceed as for Canvasback Duck.

POITRINE DE CANARD SAUVAGE DIT MALLARD, SAUCE OPORTO —BREAST OF MALLARD DUCK, PORT WINE SAUCE.

Lift the breasts, season and saute them over a brisk fire, leaving them underdone; dish up and pour over port wine sauce.

SALMI DE CANARD SAUVAGE DIT MALLARD A LA BIGARADE— SALMI OF MALLARD DUCK WITH BIGARADE ORANGES.

Roast a mallard duck very much underdone; dissect it in suitable pieces, and place it in a pan; remove the skin from the carcass and chop the latter in small pieces; fry it in butter, then moisten with a glass of Madeira; reduce to one-half, then moisten with 3 gills of brown sauce, let simmer for 15 minutes, then strain it into another pan. Reduce and finish as orange sauce; pour it over the duck, dish up and garnish with quarters of oranges.

SARCELLE—TEAL DUCK.

There are several varieties of teal ducks, the blue-winged being unquestionably the best: it can be roasted, broiled or cooked in any way indicated for wild ducks.

PERDREAUX BRAISES AUX CHOUX—BRAISED PARTRIDGES
WITH CABBAGE.

Cut 3 Savoy cabbages in 4 pieces, remove the core, steep the cabbage in cold water, then parboil for 15 minutes; drain and place it in a saucepan with $\frac{1}{2}$ pound of salt pork; moisten with fat stock, add 2 carrots and 1 onion, and set on the range. Cover the pan, and when it boils place in a moderate oven.

Truss 2 nice partridges, lard their breasts with thin strips of fat pork, and put them to roast; when nicely browned put them in with the cabbage to cook for about 1 hour.

When done, drain the cabbage, place it on a dish, untie the partridges, glaze them and set them on top; cut the pork in slices and arrange them symmetrically around the cabbage, also the carrots, which should be cut in neat slices.

CHARTREUSE DE PERDREAUX—CHARTREUSE OF PARTRIDGE.

This dish is prepared on the same principle as the former, only it is more elaborate in its appearance.

Cut out strips of carrots and turnips with the round cutter 1-3 inch in diameter; have the strips all of the same length, about 1 to $1\frac{1}{2}$ inches; boil them separately. When done cool and drain them. Butter a Charlotte mould liberally, decorate the bottom with Brussels sprouts and other vegetables cut in fanciful shapes; line the sides of the mould with the carrots and turnips interlaid with strips of cooked string beans. Cut up the partridges in suitable pieces; then fill up the mould with layers of cabbage and partridge, starting and finishing with cabbage.

Place the mould in the bain-marie and heat well in the oven for 15 or 20 minutes; unmould on a dish, being careful not to derange the vegetables, and surround with Madeira sauce.

NOTE.—An oval shaped mould may be used instead of a round Charlotte mould.

PERDREAU BOUILLI SAUCE AU CELERI—BOILED PARTRIDGE,
CELERY SAUCE.

Truss a partridge, place it in a small saucepan, and moisten it with cold chicken broth. When boiling, remove the scum, add

1 onion stuck with 1 clove, and 1 carrot; cut one large or two small stalks of celery in small squares, and add to the partridge.

When the partridge is done, remove it on a dish, take away the onion and carrot, and thicken the broth with a roux; bind with 2 yolks and cream; season to taste, and pour the sauce over the partridge.

PERDREAU FARCI A LA DUMANOIR—STUFFED PARTRIDGE,
DUMANOIR STYLE.

Bone a partridge, leaving but the legs, stuff it with the same forcemeat as indicated for Squab, Bohemian Fashion, and truss it to its original shape; place it in a small braising pan lined with vegetables, and set it in a moderate oven for 1 hour and 30 minutes, and proceed as for ordinary braised meats. Strain the gravy and reduce it with Madeira sauce; add some sliced truffles and pour over the partridge.

PERDREAU EN TERRINE A LA SOUVAROFF—PARTRIDGE IN
TERRIN, SOUVAROFF STYLE.

Follow directions as given for Chicken, Souvaroff Style.

PERDREAU EN TERRINE A LA DEMIDOFF—PARTRIDGE IN
TERREEN, DEMIDOFF STYLE.

Proceed as explained for Chicken in Terreen—Demidoff Style.

TERRINE DE PERDREAUX A LA PARISIENNE—TERREEN OF
PARTRIDGES, PARISIAN STYLE.

Lift the breasts of 4 or 5 partridges; season and saute them lightly, and set away to cool. Chop fine 8 ounces each of lean pork, fat pork and breast of fowl; add 2 ounces of cooked forcemeat, and pound fine in the mortar; season with salt and allspice, and add $\frac{1}{2}$ gill of sherry and a good dash of brandy.

Line a large terreen with thin slices of fat pork, and fill with alternate layers of forcemeat, breast of partridge, forcemeat, truffles and foie gras, forcemeat, and so on until the terreen is

filled. Cover with slices of pork, cover the terreen, and hermetically seal it with paste.

Place the terreen in a pan partly filled with water and cook in a moderate oven for 2 hours and 30 minutes; allow to get cold, then take off the cover, remove the fat and fill with jelly made with the bones of the partridges.

PERDREAUX EN COCOTTE A LA HONGROISE—PARTRIDGES IN COCOTTE, HUNGARIAN FASHION.

Truss 2 nice partridges, season with salt and paprika, and cook in a saute pan; add 2 small onions and turn the partridge from side to side occasionally. When the partridges are done, remove them from the pan, untie and place them in an earthen pot.

Drain the butter in which the partridges were cooked, moisten with 2 gills of cream, boil for 3 or 4 minutes; then add a spoonful of veloute sauce, to give the cream a slight consistency; season to taste with salt and paprika, add a tablespoonful of chicken glaze, and strain over the partridges; allow the sauce to come just to a boil, and serve immediately.

POITRINE DE PERDREAUX A LA DARTOIS—BREASTS OF PARTRIDGES, DARTOIS STYLE.

Remove the breasts from 4 partridges, trim them neatly, season with salt and pepper, and saute them over a brisk fire.

When done, dress the breasts on a dish. Remove the butter from the pan, moisten with 2 tablespoonfuls of white wine (allow to reduce) and 2 of beef extract; add 3 ounces of sweet butter, the juice of a half lemon, and a teaspoonful of chopped parsley. Pour the sauce over the breasts, and garnish them with artichoke bottoms filled with potatoes and truffles (cut in $\frac{1}{4}$ -inch squares, sauted in butter and rolled in meat extract).

POITRINE DE PERDREAUX A LA COMTESSE—BREAST OF PARTRIDGES, COUNTESS STYLE.

Lift the breasts of partridges, trim them nicely, season, egg and bread-crumbs them, and fry in clarified butter.

Dish up and garnish with asparagus tips. Serve Bearnaise sauce separately.

POITRINE DE PERDREAUX A LA FLORIAN—BREAST OF
PARTRIDGES, FLORIAN STYLE.

Same as Breast of Chicken, Florian Style.

POITRINE DE PERDREAUX A L'OPERA—BREAST OF PARTRIDGES,
OPERA STYLE.

Same as Breast of Chicken, Opera Style.

TETRAS SAUTE A LA VINCENT—GROUSE SAUTED, VINCENT
STYLE.

Dissect a tender grouse in 4 parts; season and saute them over a brisk fire. When done, put them on a dish, moisten the pan with a gill of port wine, add a teaspoonful of currant jelly, reduce and add 1 gill of brown sauce; reduce well, then add half the rind of an orange. Dress a border of puree of chestnuts on a dish; place the bird in the center, and pour the sauce over it.

NOTE.—Instead of a border, small timbals of puree of chestnuts may be served on the dish.

TETRAS BRAISE A L'ESPAGNOLE—BRAISED GROUSE, SPANISH
STYLE.

Prepare 2 grouse for roasting; place them in a braising pan lined with vegetables, and cook them, according to the rules, for 1½ hours.

When done, dress the birds on a dish, surround them with braised celery, and pour over them their own gravy diluted with Madeira sauce.

SALMI DE TETRAS AUX TRUFFES—SALMIS OF GROUSE WITH
TRUFFLES.

Truss and roast a grouse underdone; dissect it in suitable pieces and lay them in a saute pan.

Chop up the carcass, put it in a saucepan with a gill of

Madeira, set on the fire, allow it to reduce one-half; then add 2 gills of brown sauce. Cook for 10 minutes, then strain over the dissected bird; add 3 truffles cut in slices, heat well without boiling, and dress on a dish; surround with heart-shaped pieces of bread fried in butter.

POITRINE DE TETRAS A L'OCCIDENTALE—BREAST OF GROUSE,
OCCIDENTAL STYLE.

Lift the breasts of grouse, trim and saute them over a brisk fire.

Have ready 1 pint of pepper sauce, to which add a tablespoonful of red currant jelly. Shred fine 1 part each of red sweet peppers, truffles, gherkins, and the white of a hard-boiled egg; add these ingredients to the sauce, and pour over the breasts.

POITRINE DE TETRAS A LA LONDONDERRY—BREAST OF
GROUSE, LONDONDERRY STYLE.

Lift the breasts of 6 grouse, trim and saute them over a brisk fire. Dress in a circle on a dish, and pour over Londonderry sauce.

PORTRINE DE TETRAS A LA ROMANOFF—BREAST OF GROUSE,
ROMANOFF STYLE.

Prepare and cook the breasts as described for Londonderry; have ready some port wine sauce, to which add shredded gherkins and truffles, and pour over the breasts.

BECASSES FLAMBEES AU COGNAC—WOODCOCKS BURNED
WITH BRANDY.

Singe, clean and truss the woodcock, and cook them in a brisk oven, leaving them very underdone. Cut them in halves, and place them in a chafing dish; moisten the dish in which the birds were cooked with a little gravy and a little chicken glaze, and serve separately in a sauce-boat.

Upon serving the woodcock pour over them some brandy and set fire to it, as soon as the flames are extinguished, pour over the gravy.

BECASSES EN COCOTTE—WOODCOCK IN COCOTTE.

Singe, draw and truss 2 woodcock, chop fine the entrails, first removing the stomach; add some scraped larding pork or a little butter; season with salt and butter, and spread this preparation on small heart-shaped pieces of toast.

Heat some butter in a saucepan, put in the woodcock previously seasoned with salt, and roast them in a brisk oven, turning them occasionally. When done, dress the birds in a cocotte; moisten the pan in which they were cooked with a little rich gravy, pour it over the birds, heat the crusts in the oven, and surround the woodcock with them.

CAISES DE BECASSINES A LA FINANCIERE—SNIPE IN CASES, FINANCIER'S STYLE.

Lift the breasts of snipe and saute them over a brisk fire. Fill some small cases with Financier garnishing, glaze over the breasts and set one on top of each case.

BECASSINES FLAMBEES AU COGNAC—SNIPE BURNED WITH BRANDY.

Follow same directions as given for woodcock.

PETITS PATES DE BECASSINES A L'EPICURIEN—SMALL SNIPE PATTIES, EPICUREAN STYLE.

Bone 8 or 10 snipe, and stuff them with chicken forcemeat, to which add one-eighth part of cooked forcemeat; lay a piece each of truffle and foie gras in each bird, and shape them in round balls.

Line some deep tartlet or patty moulds with short paste, place the snipe therein, and cover with a layer of paste, being careful to well close the borders. Make a small opening at the

top and decorate the cover; then brush over with beaten egg, and bake in a moderate oven for 30 to 40 minutes.

With the bones of the birds prepare a rich stock, strain and reduce it with Madeira sauce.

When the birds are done lift the cover, pour over some of the gravy, and serve on a napkin.

NOTE.—This dish may be served cold by adding some gelatine to the stock before filling up the patties.

PLUVIER—PLOVER.

Plover may be cooked in the same styles as woodcock and snipe.

PLUVIER FARCI A LA DUMANOIR—STUFFED PLOVER, DUMANOIR STYLE.

Prepared as Partridge, Dumanoir Style.

BALLOTINES DE CAILLES AUX TRUFFES—BALLOTINES OF QUAIL WITH TRUFFLES.

Bone 12 quail, spread them on a table, besprinkle with salt, and put on each a tablespoonful of chicken forcemeat, to which add some truffles and smoked beef tongue cut in small squares.

Roll up the quail in round balls, and tie each in a piece of clean white cloth, put them in a pan with the quail bones and cover with rich stock and 2 gills of Madeira, let simmer gently for 35 to 40 minutes; then untie, dish them up on a dish, reduce the stock in which the birds were cooked, and finish with brown sauce.

Strain the sauce, add some sliced truffles, and pour it over the birds and serve.

CAILLES EN TERRINE A LA SOUVAROFF—QUAIL IN TERRIN, SOUVAROFF STYLE.

Prepare as Chicken in Tureen, Souvaroff Style.

Six or eight quail may be put in the same terreen.

CAILLES EN TERRINE A LA FERMIERE—QUAIL IN TERRIN,
FARMER'S STYLE.

Follow the directions given for Chicked in Terreen, Farmer's Style.

BALLOTINES DE CAILLES EN CHAUDFROID—CHAUDFROID OF
QUAIL BALLOTINES.

Prepare and cook as indicated for Ballotines of Quail with Truffles. Let them get cold in the stock in which they were cooked, and finish as explained for Chaudfroid of Squab.

COTELETTES DE CAILLES A LA SYLVIA—QUAIL CUTLETS,
SYLVIA STYLE.

Same as Squab Cutlets, Sylvia Style.

COTELETTES DE CAILLES A LA VALOIS—QUAIL CUTLETS,
VALOIS STYLE.

Same as Squab Cutlets, Valois Style.

BRUANTS SAUTES AU BEURRE—REED BIRDS SAUTED IN
BUTTER.

Clean the birds, taking out the stomach; season with salt, and saute them over a very hot fire, leaving them rather underdone. Dress them on small pieces of toast; take out half of the butter in which the birds were cooked, replace by fresh butter, heat to the nut degree, and pour over the birds, besprinkling them with freshly chopped parsley, and serve.

BRUANT EN SURPRISE—REED BIRDS IN SURPRISE POTATOES.

Prepare and cook some reedbirds as instructed for Vol au Vent a la Banquiere. Prepare also some good-sized baked potatoes by cutting off a piece on one end and standing the tubers upright to cook.

When baked cut off the tops of the potatoes and scoop them out with a vegetable spoon; place in each potato a bird, and pour over it some truffle sauce. Set the cover on the potatoes, and put in the oven for 15 minutes. Serve on folded napkins.

BRUANT A LA LUCULLUS—REED BIRDS, LUCULLUS FASHION.

Prepare the reedbirds as explained for Vol au Vent a la Banquiere. Have some large truffles scooped out with a vegetable spoon, and place a stuffed bird in each truffle; put them in a saucepan, moisten with Madeira and cook for 25 to 30 minutes in a slow oven.

Dress the reedbirds on a dish; reduce the remaining Madeira with brown sauce to a good consistency, strain and pour over the birds.

MISCELLANEOUS ENTREES.

VOL AU VENT A LA BANQUIERE—VOL AU VENT (LARGE PATTY), BANKER'S FASHION.

Bone 24 reedbirds, and spread them on the table; prepare a stuffing of three-fourths chicken forcemeat and one-fourth cooked forcemeat; season highly; put on each bird 1 teaspoonful of stuffing and a piece of fat goose liver (about $\frac{1}{2}$ inch square), and give them a round shape; lay them on a buttered saute pan, quite close together, so as to retain their shape when cooking; 15 minutes before serving, pour some melted butter over the birds, and put them in the oven to cook for a quarter of an hour. Then dress them in the Vol au Vent and pour over a thick Madeira sauce with sliced truffles. Serve on folded napkin.

GRAND VOL AU VENT A LA KITTEN CLUB—LARGE PUFF PASTE PATTY, KITTEN CLUB STYLE.

Boil a partridge in some chicken broth, together with 2 stalks of celery. When tender, prepare a sauce with the stock of the

partridge, and add to it 1 pint of cream; cut the breast of the partridge into small pieces, and add it with the celery to the sauce; parboil the belly part of 18 oysters, and cook 18 small heads of fresh mushrooms in butter; then add both to the sauce. Season to taste; fill up the patties and serve.

BOUCHEES A LA MOGADOR—SMALL PATTIES, MOGADOR
STYLE.

Remove the marrow from 6 marrow bones and cut it in $\frac{1}{2}$ -inch squares, plunge it into boiling salted water for 2 or 3 minutes, and put it into $\frac{1}{2}$ pint of well reduced and well seasoned Madeira sauce. Add 3 good-sized truffles, cut into $\frac{1}{4}$ -inch cubes; fill the patties, and serve on folded napkin.

PETITES BOUCHEES A LA CHASSEUR—SMALL PATTIES,
HUNTER'S FASHION.

Cut 1 dozen chicken livers in $\frac{1}{2}$ -inch cubes, and saute them over a bright fire; drain and add to 1 gill of Chasseur sauce, heat well (but do not allow to boil), fill the patties, and serve.

BOUCHEES A LA VOLONTAIRE—SMALL PATTIES, VOLUNTEER
STYLE.

Cut into $\frac{1}{4}$ -inch squares 1 part each of cooked turkey or chicken breast and smoked beef tongue, truffles, mushrooms, Lucca olives and sweet red peppers. Heat these ingredients in some well reduced Madeira sauce, and just before serving fill up the heated small patties.

KULIBIAC OU PATES A LA RUSSE—KULIBIAC OR RUSSIAN
PATTIES.

Cut in very small dice one part each of onion, carrot, turnip, celery, mushroom and cabbage; put the vegetables in a pan with a piece of butter, set on the fire and stir until the vegetables have rendered their humidity. Then moisten with chicken

broth and allow to reduce completely, by which time the vegetables should be cooked.

Add some well reduced Bechamel or veloute sauce, just enough to give the vegetables consistency; season highly, and set in a cool place.

Roll out some puff paste rather thin, cut out some round pieces $2\frac{1}{2}$ inches in diameter, place a dessertspoonful of the above preparation on each, wet the edges and fold over.

Next place on a baking sheet, brush over with beaten eggs and bake in a moderate oven. Serve hot on a napkin.

NOTE.—These patties may be made with fish or forcemeat of different sorts; keeping this initial receipt in mind, the others are easily prepared.

RISSOLES A LA ROYALE—RISSOLES, ROYAL FASHION.

Cut into small cubes 6 cocks' combs, 6 cocks' kidneys, 6 large fresh mushrooms previously cooked, and 3 truffles; reduce 2 gills of veloute sauce with $\frac{1}{2}$ gill of thick cream, add the above ingredients, and bind with 3 egg yolks. Season to taste, and put away to get cold.

Roll out some puff paste trimmings to $\frac{1}{8}$ inch in thickness; with a round channeled pastry cutter stamp out pieces 3 inches in diameter, place one teaspoonful of stuffing on each piece, brush the borders of the paste half way around with cold water, and turn over the paste, pressing the borders lightly together.

Dip the edges in beaten eggs and bread crumbs, and fry the rissoles in hot lard.

To obtain a different effect the rissoles may be brushed over with beaten eggs, and crushed vermicelli strewn over.

They may also be dipped whole into beaten eggs and rolled in bread crumbs; but this procedure is not so much favored, as the paste is a compact mass in itself and needs no further wrapping of eggs and bread crumbs.

Rissoles may also be prepared with the following ingredients:

RISSOLES DE FOIE GRAS—FOIE GRAS RISSOLES.

Proceed as above; prepare a salpicon of foie gras, truffles and mushrooms, and bind with thickly reduced brown sauce.

RISSOLES A LA MOELLE—RISSOLES WITH MARROW.

Cut some beef marrow in squares, parboil and add well reduced brown sauce; finish as explained previously.

RISSOLES AUX HUITRES—RISSOLES WITH OYSTERS.

Parboil some oysters, drain, remove the beards, and cut the belly part in squares; add one-third part mushrooms also cut in squares; reduce some of the oyster liquid with German sauce and add the oysters.

Finish as stated above.

RISSOLES A LA PUREE DE VOLAILLE—RISSOLES WITH PUREE OF CHICKEN.

RISSOLES A LA PUREE DE FAISAN—RISSOLES WITH PUREE OF PHEASANT.

An infinity of Rissoles may be prepared; they are often served as garnishing to joints and entrees containing spinach, D'Uxelle stuffing, Macedoine of vegetable, ham, sweetbread, etc.

Rissoles are also prepared of pancakes; they are prepared in the same manner as explained above, and are kept together by using chicken or veal forcemeat at the borders.

ESCALOPES DE FOIE GRAS A LA DIPLOMATE—FAT GOOSE LIVER COLLOPS, DIPLOMAT STYLE.

Cut slices of cooked plain foie gras $\frac{3}{8}$ inch in thickness; trim them all of the same size, cut the trimmings in small pieces, add the same amount of truffles and one-fourth the amount of well reduced German sauce. Cover the slices of foie gras on both sides with this mixture, and set on an oiled dish in a cool place.

When very cold, egg and bread-crumbs the collops; fry in hot lard, serve on a napkin with fried parsley, and give perigueux sauce separate.

MOUSSELINE DE FOIE GRAS A LA BOHEMIENNE—MUSSLIN OF FAT GOOSE LIVER, BOHEMIAN FASHION.

Pound fine 8 ounces of breast of fowl or turkey, then add the

same amount of foie gras and 4 ounces of panada; add by degrees 3 egg yolks, and season with salt, pepper and nutmeg; rub through fine sieve and place in a cool place.

Work the forcemeat well in a bowl to make it smooth, and incorporate gently 1 pint of whipped cream; try its consistency; if too solid, add some more cream.

Butter some small timbale moulds, fill with some mousseline preparation, and cook in the bain-marie for 15 minutes.

Unmould, and dish up and pour over some cream paprika sauce.

MEDALLIONS DE FOIE GRAS A L'AIGLON—FAT GOOSE LIVER MEDALLIONS, AIGLON STYLE.

Cut some slices of smoked beef tongue $\frac{1}{4}$ inch in thickness, trim them all of the same size and shape (preferably an oblong round).

Cover one side with puree of foie gras, smooth over the surface and cover with white chaudroid sauce; decorate the medallions with truffles, etc., brush over with partly set jelly, and dress on a border of aspic jelly.

ATTEREAUX A LA VILLEROI—SKEWERS, VILLEROI STYLE.

Cut some $\frac{1}{4}$ -inch thick slices of foie gras, truffles, mushrooms and smoked beef tongue; scoop them out round and all of the same size; stick them alternately on to a skewer; spread over some Villeroi sauce, and lay on an oiled dish to get firm; egg and bread-crumbs, and fry them in hot lard. Serve on a napkin and garnish with fried parsley.

ATTEREAUX DE FOIE GRAS A LA VILLEROI—SKEWERS OF FAT GOOSE LIVER, VILLEROI STYLE.

Proceed as above, using but foie gras and truffles.

NOTE.—Skewers of sweetbread, of beef palate, of cocks' kidneys, etc., can be prepared as indicated above.

PAUPIETTE DE DINDE A LA METTERNICH—TURKEY ROLLS,
METTERNICH STYLE.

Lift the breast of a turkey, cut from it thin slices, beat them with the cleaver, and trim them to uniform size, 3 inches wide, from 5 to 6 inches long and $\frac{1}{4}$ inch thick. Prepare a cream forcemeat with the trimmings, and put on each slice of turkey a layer of forcemeat, sprinkle over chopped truffles, smoked beef tongue and pistachio nuts; roll up the slices and tie each with a string; lay in a buttered saute pan, cover, and cook over a slow fire for 20 minutes. Remove the strings, and dress the rolls on a bed of risotto.

Pour away the butter in the saute pan, add 1 gill of white wine and let reduce, then add 2 gills of veloute sauce, 1 gill of cream and 1 tablespoonful of rich veal gravy or meat extract, reduce to good consistency, season to taste with salt, paprika and the juice of half a lemon. Finish with 2 ounces of sweet butter, and pour over the turkey rolls.

PAUPIETTES DE DINDE A LA THEODORA—TURKEY ROLLS,
THEODORA STYLE.

Proceed as for Turkey Rolls, Metternich Style, but lard the slices of turkey with very thin strips of fat pork; spread the slices on the table and stuff them with chicken forcemeat mixed with cooked fine herbs and chopped turkey livers; roll up and tie with strings.

Place the rolls in a pan lined with vegetables, and braise with rich stock. When the rolls are done brush them over with meat extract, and finish to glaze in the oven; remove the strings and dish them up. Strain the gravy free from fat, and thicken lightly with arrowroot.

Garnish the rolls with noodles and small glazed carrots, pour some of the gravy around, and serve the rest separate.

COTELETTES DE DINDE A LA BANQUIERE—TURKEY CUTLETS,
BANKER'S STYLE.

Chop fine and pound in the mortar 1 pound of breast of turkey, add 4 ounces of beef marrow and 4 ounces of soft white

bread soaked in milk; season to taste with salt, pepper and nutmeg, and put on ice to get firm.

Roll in flour to give it the shape of small cutlets, dip in beaten eggs and roll in bread crumbs, and fry in clarified butter; drain and dress on a napkin. Stick in each cutlet a favor, and serve bankers' sauce separate.

COTELETTES DE DINDE A LA SOUTHERLAND—TURKEY
CUTLETS, SOUTHERLAND STYLE.

Proceed as indicated in the previous receipt; add to the forcemeat 1 tablespoonful each of chopped truffles, mushrooms and ham; finish as explained previously; dress on a dish, garnish with asparagus tips, and serve Bearnaise sauce separate.

COTELETTES DE DINDE A LA TOULOUSAIN—TURKEY
CUTLETS, TOULOUSE STYLE.

Prepare and cook the cutlets as for Turkey Cutlets, Bankers' Fashion. Serve with Toulouse garnishing.

COTELETTE DE DINDE A LA FINANCIERE—TURKEY CUTLETS,
FINANCIER'S STYLE.

Same as above. Serve Financier instead of Toulouse garnishing.

COTELETTES DE VOLAILLE A LA DU BARRY—CHICKEN
CUTLETS, DU BARRY STYLE.

Butter some cutlet-shaped moulds, and fill them with cream chicken forcemeat; put to cook in a moderate oven, but have them rather underdone; allow to get cold, then egg and bread crumb them, and fry in hot lard. Dress on a dish, garnish with puree of cauliflower, and serve separate some Valois sauce.

COTELETTE DE VOLAILLE A LA MONTGLAS—CHICKEN
CUTLETS, MONTGLAS STYLE.

Prepare as explained in previous receipt. Serve with Montglas garnishing.

COTELETTE DE VOLAILLE A LA LUCULLUS—CHICKEN
CUTLETS, LUCULLUS STYLE.

Prepare as indicated for Chicken Cutlets, Du Barry Style, but add to the forcemeat some foie gras and truffles, cut in very small squares. Serve truffle sauce separate.

BOUDIN DE VOLAILLE A LA LUCULLUS—BOUDIN OF CHICKEN,
LUCULLUS STYLE.

Prepare some chicken forcemeat and keep it rather firm. Chop fine 1 onion, and fry it colorless in butter; drain and add it to the forcemeat; also add a quarter of its amount equal parts each of truffles, mushrooms and foie gras cut in very small squares; take a tablespoonful of this preparation at the time and lay it on a floured marble or table. Shape into flat oval rounds, lay them on a buttered pan and cover with boiling salted water; set on the fire and remove at first boil; allow to stand on the corner of the range for 10 minutes, then withdraw and allow to get cold.

Drain and dry the boudins, egg and bread-crumb them, and fry in hot lard. Serve on a napkin with perigueux sauce separate.

PETITS SOUFFLES DE VOLAILLE A LA FINANCIERE—SMALL
CHICKEN SOUFFLES, FINANCIER'S FASHION.

Prepare a garnishing of equal parts of truffles, mushrooms, olives and goose liver, and bind with thickly reduced Madeira sauce. Put a teaspoonful of this preparation into small cases (either edible, paper or china), and cover with the following preparation:

Pound 8 ounces of breast of chicken or turkey with 1 pint of Bechamel sauce, rub through a fine sieve, season with salt, pepper and nutmeg, and add 2 egg yolks; whip the whites to a stiff froth, and add by degrees.

When the cases are filled, smooth over the top and brush over with melted butter to prevent a crust forming; cook in a moderate oven for 12 to 15 minutes, and serve on a napkin.

BROCHETTES DE FOIES DE VOLAILLE A LA REINE—BROCHETTES OF CHICKEN LIVERS, QUEEN FASHION.

Cut the livers into suitable pieces and saute them in butter over a brisk fire. Have ready some small pieces of bacon and some cocks' kidneys, from which the skin is removed. Arrange the liver, bacon and kidneys alternately on a skewer; season, dip in melted butter and bread crumbs, and broil over a clear fire.

Serve with Bearnaise sauce separately.

OEUFS EN SURPRISE AU NID—SURPRISE EGGS IN NEST.

Have ready 1 pound of chicken cream forcemeat; with 2 table spoons mould some egg-shaped quenelles, as described below:

Take one spoon filled with forcemeat in the left hand, make a hollow space in the center to lay therein a ball of puree of foie gras, cover with forcemeat and smooth the surface with a table knife dipped in luke warm water; with the other spoon, previously dipped in warm water, scoop out the quenelle and lay it in a buttered saute pan. When a sufficient quantity of quenelles are made; set the pan on the fire, pour some boiling salted water on them, let come to a boil, and then remove the pan to the corner of the range to allow the quenelles to cook without boiling. After 10 minutes put them aside into a bowl; when cold, drain and dry them on a cloth; dip them in beaten eggs and roll in bread crumbs, and fry in hot lard to a nice golden hue.

Dress them in a nest made with Julienne potatoes, and serve separate some Pojarsky sauce.

NOTE.—The explanation for preparing the nest is given elsewhere.

CROQUETTES DE VOLAILLE—CHICKEN CROQUETTES.

Cut the flesh of a cooked chicken or fowl in small squares; add one-third of the amount of chopped mushrooms.

Reduce the same amount of Bechamel as there is chicken meat, thicken with a few egg yolks, add the chicken and mushrooms; season to taste with salt, pepper and nutmeg; put on a dish and set it in a cool place to get cold.

When thoroughly firm shape the preparation in any desired form, dip in beaten eggs, and roll in bread crumbs and fry in hot lard.

Serve separate cream, truffle, tomato, Colbert or Bearnaise sauce.

Chicken croquettes may be garnished with peas, asparagus tips, carrots or turnips in cream, etc.; they may also be flavored with truffles, etc.

The same principle in making croquettes is applicable to the following:

Croquettes de Dinde—Turkey croquettes.

Croquettes de Ris de Veau—Sweetbread croquettes.

Croquettes de Foie Gras—Fat goose liver croquettes.

Croquettes de Faisan—Pheasant croquettes.

Croquettes de Pintade—Guinea fowl croquettes.

Croquettes d'Agneau—Lamb croquettes.

Croquettes de Jambon—Ham croquettes.

Croquettes de Ris d'Agneau—Lamb sweetbread croquettes.

CROQUETTES DE VOLAILLE A LA MARIGNY—CHICKEN CROQUETTES, MARIGNY STYLE.

Cut into very small dice 1 pound of cooked chicken breast, $\frac{1}{2}$ pound of mushrooms, 4 ounces of truffles and 4 ounces of artichoke bottoms.

Heat in a sautoire 1 quart of veloute sauce; when it boils, bind it with 4 egg yolks and a little cream; add to it the above ingredients, season to taste, and put it aside to cool. When cold form into round balls 2 inches in diameter, dip them in beaten eggs and bread crumbs, stick a small branch of parsley in the center of each, and fry in hot lard.

Dress each croquette on a half tomato, previously baked, and surround with a light cream sauce.

CROQUETTES DE JAMBON A LA ZINGARA—HAM CROQUETTES, ZINGARA STYLE.

Chop finely and fry in butter (without browning), 1 white onion; when the butter turns clear, add 2 chopped sweet peppers; fry for a few minutes longer, then add 8 ounces of lean

cooked ham (cut in $\frac{1}{8}$ inch squares), and 8 ounces of boiled rice; season with salt, pepper and nutmeg, and moisten with a pint of thick cream sauce; when boiling, incorporate 4 egg yolks and 2 ounces of butter. Put away this mixture until cold, then shape some croquettes either in balls or cork shape, dip in beaten eggs and bread crumbs, and fry in hot lard. Serve with highly seasoned tomato sauce separate.

CROQUETTES A LA LUCULLUS—CROQUETTES, LUCULLUS FASHION.

Cut 4 ounces of fat goose liver and 2 ounces of truffles into small cubes. Reduce 2 gills of brown sauce to 1 gill, then add the liver and the truffles, season to taste, and put away to get cold.

Prepare some Duchess Potatoes.

Make of the above salpicon small balls; shape some round potato croquettes, and in the middle put the balls so that they are enveloped all around by the potatoes. Dip the croquettes in beaten eggs and bread crumbs, fry in hot lard. Serve on a napkin and give perigueux sauce separate in a sauce-boat.

CROQUETTES EN SURPRISE A LA NEPTUNE—SURPRISE CROQUETTES, NEPTUNE STYLE.

Have ready some lobster croquette preparation; make small round balls with it, and surround these with potato croquette preparation, so that the lobster is completely enveloped by the potatoes. Egg and bread-crumbs, and fry in hot lard.

Serve with tomato-paprika sauce separate.

CROMESQUIS—CROMESQUIS.

The Cromesquis is of Polish or Russian origin, and signifies croquette; modern cooks, however, make a distinction between the two, inasmuch as the Cromesquis is wrapped either in a very thin slice of larding pork, veal udder or pancake, dipped in frying batter and fried, while the croquette is dipped in eggs, breaded and then fried.

To prepare Cromesquis follow the same directions as are

given for croquettes; if of meat, they may be wrapped in larding pork or veal udder if such is on hand; if of oysters, lobster, etc., pancakes or oblate (dampened with a wet towel) may be used.

Cromesquis de Filets de Soles—Sole Cromesquis.

Cromesquis d'Huitres—Oyster Cromesquis.

Cromesquis de Clams—Clam Cromesquis.

Cromesquis de Homard—Lobster Cromesquis.

Cromesquis de Volaille—Chicken Cromesquis.

Cromesquis de Foie Gras—Goose liver or foie gras Cromesquis.

Cromesquis de Ris de Veau—Sweetbread Cromesquis.

Cromesquis de Jambon—Ham Cromesquis.

Cromesquis de Faisans—Pheasant Cromesquis.

Cromesquis de Perdreaux—Partridge Cromesquis.

CREPINETTES TRUFFEES—TRUFFLED CREPINETTES.

Chop fine 8 ounces each of lean and of fat pork, season with salt, pepper and allspice, and add 2 chopped truffles.

Have ready soaked some pig's caul, divide the forcemeat into heaps the size of an egg, give them a flat, oblong shape, and wrap them up in the caul. Then baste them with olive oil and broil over a clear fire for about 15 minutes. Serve with Madeira sauce.

CREPINETTES DE VOLAILLE AUX TRUFFES—CHICKEN CREPINETTES WITH TRUFFLES.

Chop very fine 8 ounces each of chicken breast, lean pork and fat pork; season to taste with salt, pepper and a pinch of allspice; add a good dash each of sherry and brandy.

Soak some pig's caul in water, drain and dry.

Take a good tablespoonful of the forcemeat, roll it, and place a few slices of truffles on top, wrapping it in the pig's caul, and using as little as possible.

Dip the crepinettes in melted butter and roll in bread crumbs and broil over a clear charcoal fire. Serve with truffle sauce.

NOTE.—The breast of the chicken may be wrapped up in the crepinette; it should, however, be stiffened in hot butter and allowed to get cold. See also Crepinettes of Quail.

CREPINETTES A LA STRASSBOURGEOISE—CREPINETTES,
STRASSBURG STYLE.

Prepare the crepinettes as indicated in previous receipt, adding some foie gras cut in small squares to the forcemeat.

CREPINETTES DE CAILLES—CREPINETTES OF QUAIL.

Prepare in the same manner as the Chicken Crepinettes. Lift the breasts of 6 quail and saute them lightly in butter over a brisk fire, leaving them underdone; allow them to get cool, then wrap them around with forcemeat and then with pig's caul; finish in the same manner as stated previously.

NOTE.—A little cooked forcemeat may be added to these crepinettes.

CREPINETTES DE PIGEON—CREPINETTES OF SQUAB.

Follow the directions as given for Crepinettes of quail, using squabs instead of quail.

NOTE.—Any of these crepinettes mentioned may be garnished with puree of chestnuts, potatoes, sweet potatoes, lentils, peas, beans, etc.

PIEDS DE PORC FARCIS TRUFFES—STUFFED TRUFFLED
PIGS FEET.

Have ready cooked some pig's feet. Cut them lengthwise in halves, bone them and wrap them up with forcemeat, as explained in previous receipt; finish and cook exactly as crepinettes, laying in addition a few slices of truffles on each side of the pig's feet, the truffles to lay right under the caul.

Serve with perigueux sauce.

CROUSTADES A LA REINE—CRUSTS, QUEEN FASHION.

Have ready some tartelette crusts, fill them with cold queen garnishing, and cover the top with chicken cream forcemeat; smooth the surface and decorate with fancifully cut truffles.

Bake in a moderate oven, brushing the forcemeat with melted butter to prevent the forming of a crust.

NOTE.—A great variety of crusts may be prepared in this way by merely changing the garnishings.

CROUSTADES DE RIZ A LA REGENCE—RICE CRUSTS, REGENCY STYLE.

Wash well 2 pounds of rice, put it in a saucepan and moisten with twice the amount of chicken or veal broth. Set it on the fire to boil, add a pinch of salt and 1 onion stuck with 2 cloves; cover the saucepan, and put it in the oven. After 30 minutes the rice is sufficiently cooked. Remove the onion. Incorporate to the rice by degrees 4 ounces of butter and 6 ounces of grated Parmesan cheese; season with salt, pepper and a pinch of nutmeg.

Put the rice into a tin pan from $1\frac{1}{2}$ to 2 inches deep, cover it with a buttered paper, and set another pan on top with a light weight, so as to press lightly. When the rice is cold, unmould on the table, and with a round 2-inch pastry cutter cut out as many crusts as are required; dip them in beaten eggs and fresh bread crumbs, and with a smaller cutter (1-inch) make an incision on top of each crust.

Fry the crusts in hot lard, drain them, take off the covers, scoop out the inside, and keep them hot until used for filling.

Regency Garnishing.—Equal parts of mushrooms, sweet-breads, truffles, cocks' combs and kidneys heated with wine. When the wine is nearly reduced, add half veloute and half Hollandaise sauce; season to taste and fill the crusts. Serve on a folded napkin.

CROUSTADES DE RIZ A LA LUCULLUS—RICE CRUSTS, LUCULLUS FASHION.

Fill the crusts with 3 parts of fat goose liver, 2 parts mushrooms, and 1 part of truffles, all cut in small squares and heated in Madeira sauce. Serve on a folded napkin.

CROUSTADES DE RIZ A LA TOULOUSAINNE—RICE CRUSTS, TOULOUSE STYLE.

Have the crusts but $1\frac{1}{2}$ inches high; fill the center with

Regency garnishing, except the sweetbread, and set on each crust a braised lamb sweetbread; glaze over and serve on a napkin.

CROUSTADES DE RIZ A LA CHANCELIERE—RICE CRUSTS,
CHANCELLOR'S FASHION.

Same ingredients as for Regency Garnishing. Add stoned French olives, and heat in Madeira sauce. Serve on top of each crust a decorated chicken quenelle.

NOTE.—For further garnishings see under the heading of garnishings for patties and croustades.

CROUSTADES DE NOUILLES—NOODLE CRUSTS.

When the noodles are cooked and drained put them in a saucepan with 1 pint of Bechamel sauce; heat well; add 4 ounces of butter and 6 ounces of grated Parmesan cheese; season to taste and bind with 6 egg yolks.

Put the noodles in a tin pan under light press and finish them exactly as rice crusts.

They may be served with the same garnishings as rice crusts.

NOTE.—See also receipt for Noodles.

CROQUETTES DE NOUILLES AU JAMBON—NOODLE CROQUETTES
WITH HAM.

Follow the same directions as for Noodle Crusts. Add some cooked lean ham, cut in small squares, or thin strips. When cold, shape into croquettes, dip them in beaten eggs and roll in bread crumbs; fry in hot lard, and serve on folded napkin with fried parsley.

Tomato sauce may be served separately.

CROUSTADES DE FARINA A LA DAUPHINE—FARINA CRUSTS,
DAUPHINE STYLE.

Stir $\frac{3}{4}$ pound of farina into 2 quarts of boiling stock; stir continuously until it sets, and then place on the side of the range to cook for 25 minutes. Finish with 6 ounces of butter

and 8 ounces of grated Parmesan cheese, and add salt to taste.

Butter some small round Charlotte moulds, and fill them with the cooked farina, smooth the tops, cover with a well-buttered paper and put aside to get cold. After 2 hours, remove the paper, unmould the farina, and roll in bread crumbs and beaten eggs, and again in bread crumbs; repeat this operation, and then with a round pastry cutter make a light incision on the top of each crust (to be); fry to a nice color in hot lard, and drain. Take off the cover and scoop out the inside (being careful not to break the crust).

Cut into $\frac{1}{4}$ -inch pieces equal parts of cocks' combs and kidneys, truffles, mushrooms and cooked sweetbread; heat this in a little Madeira, then bind with half veloute and half Hollandaise sauce. Fill up the crusts, put on their covers, and serve on a napkin.

ATTEREAUX DE FARINA A LA SUISSE—FARINA SKEWERS, SWISS FASHION.

Cook the farina as explained for Farina Crusts, put into a pan to get cold, cut into round pieces $\frac{3}{4}$ inch in diameter and $\frac{1}{2}$ inch thick, and stick these pieces on a silver skewer with alternate slices of Swiss cheese ($\frac{1}{4}$ inch in thickness); egg and bread-crumbs the skewers and fry in hot lard.

Serve on a folded napkin.

TIMBALE A LA TALMA—TIMBAL, TALMA STYLE.

Take 1 quart of cooked spinach chopped very fine, put it in a saucepan with 3 ounces of butter and 2 gills of thick Bechamel sauce. Season with salt, grated nutmeg and a pinch of sugar; take off the range, and when cool add 6 egg yolks and 3 whole eggs; put in a bowl and set on ice to get cold.

Cut 3 medium-sized sweetbreads in $\frac{1}{2}$ -inch slices; saute them in butter; when commencing to take color add 6 chopped shallots and 18 fresh mushrooms cut in halves; moisten with $\frac{1}{2}$ gill of white wine, let reduce, and then add 2 gills of brown sauce. When the sweetbreads are cooked, put them aside to get cold. (The sauce should be well reduced and not be too abundant.)

Clean a Charlotte mould of 5 inches in diameter and 4 inches

in height; butter it liberally and decorate fancifully with slices of smoked beef tongue, and the white of hard-boiled egg. Next line the mould with the spinach at least 1 inch thick; put the sweetbreads in the center and cover with the remainder of the spinach.

Cook the timbal in the bain-marie in a slow oven for three-quarters of an hour, let stand 10 minutes before unmoulding.

Serve small round potato croquettes around the timbal, and Madeira sauce separate.

NOTE.—These timbals can also be prepared in small moulds; the sweetbreads should then be cut in small squares.

TIMBALE A LA NELSON—TIMBAL, NELSON FASHION.

Pound 1 pound of beef tenderloin with 8 ounces of panade, 8 ounces of butter and 2 gills of well reduced brown sauce; season with nutmeg, salt and paprika, and add 3 egg yolks and 1 whole egg. Rub through a fine sieve, set it on ice and incorporate 2 gills of brown sauce.

Line some buttered timbal moulds with this forcemeat and fill the hollow space with a salpicon of marrow, sweet red peppers, and mushrooms cut in small squares and mixed with thick brown sauce, cover the top with a layer of the forcemeat, place in a saute pan filled with boiling water about 1 inch from the bottom, and cook in a slow oven for 15 minutes.

Unmould on a dish and serve with Madeira sauce.

NOTE.—Forcemeats prepared with beef or dark game are never finished with cream. It is better to use thickly reduced brown sauce for this purpose.

TIMBALE DE MARRONS A LA ST. HUBERT—CHESTNUT

TIMBALS, ST. HUBERT STYLE.

To a pint of puree of chestnuts add 3 raw egg yolks; butter some timbal moulds and line them with the puree about $\frac{1}{2}$ inch thick, and fill the hollow with puree of game, either grouse or partridge.

Place the timbals in a pan with water and cook in a moderate oven for 15 minutes; dish up and serve with Madeira sauce.

TIMBALE DE JAMBON A LA SOUVAROFF—HAM TIMBAL,
SOUVAROFF FASHION.

Rid 1 pound of lean raw ham of all sinews, and pound it with 4 ounces of breast of chicken or turkey; when pounded fine, add $\frac{1}{2}$ pint of cold Bechamel sauce, 1 whole egg and 2 whites; season with salt and paprika, rub through a fine sieve, put it into an earthen bowl and place on ice.

Work the forcemeat with a wooden spoon, and incorporate by degrees $1\frac{1}{2}$ pints of whipped cream.

Butter and decorate some timbal moulds, fill them to about two-thirds of their height with the ham preparation, dip the index in luke warm water and then in the forcemeat, making a hollow (thus lining the sides of the mould), fill the hollow with a salpicon made of foie gras and truffles (cut in small squares and mixed with thickly reduced Madeira sauce). Cover with some of the forcemeat and cook in the bain-marie in a medium oven. When done, unmould and serve with Madeira sauce.

TARTELETTES DE JAMBON A LA HONGROISE—HUNGARIAN
HAM TARTLETS.

Pound in the mortar 8 ounces of lean cooked ham, add to it gradually 2 ounces of butter and 2 gills of cold Bechamel sauce, rub through a fine sieve, season liberally with paprika and incorporate to the puree the yolks and whipped whites of 4 eggs.

Have some half baked puff paste crusts ready and fill these with the above mixture. Bake in a slow oven for 10 to 12 minutes, and serve hot.

JAMBON A LA CASINO—HAM, CASINO STYLE.

Put into a bowl 3 tablespoonfuls of chutney and 2 of German mustard, and dilute with 3 tablespoonfuls of sweet oil.

Cut some cooked ham in slices, spread the above mixture over the ham, and roll in bread crumbs, broil over a brisk fire, and serve on a hot dish.

NOTE.—This dish is an excellent relish for the hot season.

BEIGNETS DE MOELLE A LA D'UXELLE—MALLOW FRITTERS,
D'UXELLE FASHION.

Cut some beef marrow into thick slices and steep in cold water for a few hours; then parboil, drain and allow to get cold.

Have ready some thickly reduced d'Uxelle sauce, dip the slices of marrow therein, and set them on a lightly oiled dish on ice.

When perfectly cold, and when ready to serve, dip the marrow in frying batter and fry in smoking hot lard. When done, dress on a napkin and garnish with fried parsley.

NOTE.—Instead of being dipped into frying batter, these fritters may be breaded like croquettes.

MOELLE SUR TOAST A LA DIABLE—DEVELOPED MALLOW ON
TOAST.

Cut some marrow into slices $\frac{3}{8}$ inch thick, and parboil them in salted water; arrange nicely on trimmed toasts, besprinkle with Parmesan cheese mixed with a liberal amount of cayenne, place on a baking sheet, and put in the hot oven for 8 or 10 minutes (or until the marrow be thoroughly hot and lightly colored). Serve without delay.

CREPES A LA ROMAINE—ROMAN PANCAKES.

Prepare some light small pancakes; fill them with d'Uxelle preparation, roll them as French pancakes; range them on a buttered dish; cover with Mornay sauce; besprinkle with grated Parmesan cheese and some melted butter; bake in a hot oven, and serve immediately.

CREPES AU CAVIAR—PANCAKES WITH CAVIAR.

Prepare some thin French pancakes and fill them with a thin layer of caviar; fold three or four times, so that they are flat, cut in lozenge shape and heat before serving.

TARTELETTE DE MACARONI A LA BEAUFREMONT—MACARONI
TARTLETS, BEAUFREMONT STYLE.

Cut some cooked macaroni in pieces of $\frac{1}{2}$ inch in length, toss

them in butter and add a little cream and Bechamel (just enough to bind it); season to taste, add some grated Parmesan cheese and fill into some baked tartelette crusts.

Sprinkle over some chopped truffles and a few drops of liquid beef extract, heat well in the oven, and serve on a napkin.

CROQUETTES DE SPAGHETTI—SPAGHETTI CROQUETTES.

Break some spaghetti into $\frac{1}{2}$ -inch pieces, cook in boiling, lightly salted water; drain and toss them in butter, add a little Bechamel sauce; season with salt and pepper, add some grated Parmesan cheese and put away in a cool place to get cold.

Shape into croquettes, bread-crumbs them and fry in hot lard. Serve on a napkin, with tomato sauce separate.

CROQUETTES DE SPAGHETTI A LA MILANAISE—SPAGHETTI CROQUETTES, MILAN FASHION.

Prepare as explained in the previous receipt, but instead of Bechamel use tomato sauce reduced with veal gravy, and add a garnishing of shredded mushrooms, truffles and ham or smoked beef tongue.

BEIGNETS DE CHAMPIGNONS A LA NEMOURS—MUSHROOM FRITTERS, NEMOURS STYLE.

Clean and wash 24 fresh mushrooms, cut them in small cubes and cook in butter until they have lost all humidity; add 2 gills of Bechamel sauce, season with salt, pepper and a pinch of nutmeg, bind with 2 or 3 egg yolks, and put on ice to cool.

Cut from a round milk roll slices $\frac{1}{4}$ inch thick and 2 inches in diameter, steep them in cream for just 1 minute, then put on each some of the mushroom mixture, smooth over, dip in bread crumbs, then in beaten eggs, and then again in bread crumbs. Five minutes before serving plunge in very hot fat. Serve on a napkin.

SOUFFLE DE CHAMPIGNONS EN TARTELETTE—MUSHROOM SOUFFLE IN TARTELETTES.

Incorporate with a pint of mushroom puree 3 egg yolks;

whip the whites to a stiff froth, and add them also, blending gently.

Fill up some baked tartelette crusts with this preparation and bake in a moderate oven from 8 to 10 minutes.

TARTELETTES A LA PALMERSTON—TARTELET, PALMERSTON STYLE.

Prepare as stated above; place on the bottom of each crust a tablespoonful of chicken hash in cream; finish as above.

TARTELETTES A LA JARDINIÈRE—JARDINIÈRE TARTELETTES.

Cut into small squares some young carrots, which cook in lightly salted water, and drain; add the same amount of cooked green peas and green asparagus tips cut small; toss in butter; season with salt and a pinch of sugar; fill some heated tartelette crusts with these vegetables and place in the center a floweret of cauliflower heated in salted water and dipped in Dutch sauce.

Or, the cauliflower may be placed on the vegetables and the whole covered with Dutch sauce.

GARNITURES—GARNISHINGS.

Under this heading are appended various garnishings for fish, joints and entrees; according to taste and imagination these garnishings may be varied infinitely; to name all garnishings here would lead too far, there will be found some more with the receipts as they are mentioned.

GARNITURES DE POISSONS—FISH GARNISHINGS.

The list of fish garnishings following may be varied according to the dinner or the house in which the dinner is given.

To give the full receipt for each style of serving fish would occupy too much space, and is not necessary, as there will be found enough receipts where the cooking of fish is fully described.

A L'AMIRALE—ADMIRAL'S STYLE.

Fish garnished with mussels dipped in Villeroi sauce and fried; shrimps and oysters. Shrimp sauce.

A LA BOURGUIGNONNE—BURGUNDY STYLE.

Fish cooked in claret; sauce made with the stock in which the fish was cooked, garnished with small heads of mushrooms and small glazed onions.

A LA DIEPPOISE—DIEPPE FASHION.

Fish garnished with mussels, shrimps and mushrooms; fine herb sauce.

A LA GRAND-DUC—GRAND DUKE'S FASHION.

Lay on each fillet of fish a slice of truffle, pour over Mornay sauce; bake in a brisk oven to a nice color and garnish with green asparagus tips tossed in butter.

A LA GRANT—GRANT FASHION.

Fish covered with "White Wine Sauce," garnished with small crusts filled with "fried oyster crabs."

A LA JOINVILLE—JOINVILLE STYLE.

Shrimps, truffles and mushrooms cut in small squares. Shrimp sauce.

NOTE.—Some cooks have the above ingredients shredded; the proper way is cut in squares; instead of shrimps, lobster may be used.

A LA MAINTENON—MAINTENON STYLE.

Oysters and fish quenelles. Anchovy sauce.

A LA MONTGOLFIER—MONTGOLFIER STYLE.

Fish covered with Venetian sauce; garnished with quenelles, colored with lobster coral, fried mussels.

A LA MONTORGUEIL—MONTORGUEIL STYLE.

Fish garnished with "potato marbles," the fish covered with "white wine sauce," and the potatoes with red sauce.

A LA MOSCOVITE—MOSCOVITE STYLE.

Fish covered with "white wine sauce," besprinkled with chopped truffles, lobster coral and parsley; garnished with small puff paste crescents covered with caviare.

A LA NORMANDE—NORMAN STYLE.

Fish surrounded with oysters, shrimps and mushrooms, covered with "Norman sauce" and garnished with very small fried smelts and trussed crayfish.

A LA PIOMBINO—PIOMBINO STYLE.

Oysters, olives, mushrooms and small glazed onions. Claret sauce.

A LA RENAN—RENAN STYLE.

Oyster sauce poured over the fish; garnished with small round potato croquettes.

A LA RICHE—RICHE STYLE.

Shrimp sauce with truffles. Place on each fillet of fish a slice of truffle.

A LA ROUENNAISE—ROUEN FASHION.

Fish surrounded with shrimps, mushrooms and fish quenelles; white wine sauce poured over and garnished with fried oysters.

A LA TURENNE—TURENNE FASHION.

Fish served in border of "Duchess potatoes," covered with "Mornay sauce," and baked in the oven.

A LA VERNON—VERNON STYLE.

Dress the fish on a bed of rice cooked in fish stock; pour shrimp sauce over the fish and garnish with fried oysters.

A LA VOISIN—VOISIN STYLE.

Dress the fish in a potato border, garnish with sliced lobster, mushrooms and truffles; pour over the fish Mornay sauce finished with lobster butter; besprinkle with cheese, and bake in brisk oven.

GARNITURES POUR GROSSES PIECES ET
ENTREES--GARNISHINGS FOR JOINTS
AND ENTREES.

A L'ALGERIENNE—ALGERIAN FASHION.

Quartered artichokes tossed in butter. Madeira Sauce.

A L'ANDALOUSE--ANDALUSIAN STYLE.

Tomatoes stuffed with risotto, rolled stuffed cabbage leaves; gravy blended with tomato sauce.

A L'ARLEQUIN—HARLEQUIN FASHION.

Stuffed tomatoes. Small spinach timbals. Risotto moulded in timbals. Madeira Sauce.

A LA BEUFREMONT—BEAUFREMONT STYLE.

Cooked macaroni cut in $\frac{1}{2}$ -inch long pieces prepared in cream; served in small croustades; shredded truffles sprinkled over. Rich veal gravy blended with tomato sauce on the dish.

A LA BIGNON—BIGNON STYLE.

Oval shaped raw potatoes scooped out; stuffed and baked in a mild oven.

A LA BOHEMIENNE—BOHEMIAN STYLE.

Paprika cream sauce blended with one-third part of tomato sauce; garnished with small tomatoes, stuffed with puree of foie gras.

A LA BOURGEOISE—BURGEOISE FASHION.

Glazed onions, carrots and turnips (the two latter olive shaped); peas and flageolet beans dressed in groups around the meat.

A LA BOUQUETIERE—BOUQUETIERE STYLE.

Vegetables, as carrots, turnips, string beans, cauliflower, etc., dished up in clusters. The cauliflower should be covered with Hollandaise Sauce. Brown gravy.

A LA BRETONNE—BRITTANY FASHION.

White kidney beans with smothered onions and gravy; or, puree of white kidney beans and onions.

NOTE.—Some cooks add tomatoes to the beans, while it is not essential, it certainly does no harm.

A LA CHARTRES—CHARTRES STYLE.

Small tomatoes stuffed with chicken forcemeat. Tarragon gravy.

A LA CHORON—CHORON STYLE.

Artichoke bottoms filled with green peas. Red Bearnaise sauce.

A LA CHERON—CHERON STYLE.

Artichoke bottoms filled with Macedoine. Bearnaise sauce.

A LA CLAMART—CLAMART STYLE.

Artichoke bottoms filled with puree of peas.

A LA CLARENCE—CLARENCE STYLE.

Artichoke bottoms, Italian Sauce, to which chopped truffles were added.

A LA CLERMONT—CLERMONT FASHION.

Stuffed onions. Chateau potatoes. Brown sauce.

A LA CONDE—CONDE FASHION.

Puree of Lentils.

A LA COQUELIN—COQUELIN STYLE.

Very small patties with Soubise puree. Tomato sauce finished with butter and chopped tarragon leaves.

A LA DEMIDOFF—DEMIDOFF STYLE.

Olive-shaped glazed carrots and turnips, mushrooms and truffles of the same shape. Madeira sauce with a scent of tarragon.

A LA DU BARRY—DU BARRY FASHION.

Puree of Cauliflower.

A LA DUCHESSE—DUCHESS STYLE.

Small cakes of "Duchess potatoes."

A LA FAVORITE—FAVORITE STYLE.

Place the meat on a foie gras toast, pour over Perigordine sauce and garnish with small crusts filled with puree of asparagus.

A LA FEDORA—FEDORA STYLE.

Artichoke bottoms filled with puree of foie gras. Bordeaux sauce with small cubes of parboiled marrow.

A LA FLORENTINE—FLORENTINE STYLE.

Artichoke bottoms filled with cauliflower in cream, besprinkled with grated cheese and baked in the oven. Veal gravy blended with tomato sauce.

A LA FLAMANDE—FLEMISH STYLE.

Small balls of stuffed cabbage, glazed carrots and turnips.

NOTE.—Some cooks add small plain boiled potatoes.

A LA FORESTIERE—FORESTER'S STYLE.

Chateau potatoes. Mushroom heads and glazed small onions. Madeira sauce.

A LA FRENEUSE—FRENEUSE STYLE.

Puree of white turnips.

A LA GRECQUE—GREEK FASHION.

Small pieces of eggplant fried. Brown sauce with onions and tomatoes cut in pieces.

A LA JUSSIEUX—JUSSIEUX STYLE.

Small glazed onions. Stuffed, braised lettuce. Brown gravy.

A LA JARDINIERE—GARDENER'S STYLE.

Different sorts of vegetables cooked and tossed in butter.

A LA LYONNAISE—LYONNESE STYLE.

Small glazed onions. Glazed chestnuts.

A LA MACMAHON—MACMAHON FASHION.

Small Potatoes Anna. Small spinach timbals.

A LA MARTINEZ—MARTINEZ STYLE.

The meat dressed on a bed of rice, cooked in chicken broth. Shredded sweet peppers in brown sauce, blended with 1-3 part tomato sauce.

A LA MARIGNY—MARIGNY STYLE.

Small stuffed olives, mushrooms of the same size. Two-thirds brown and one-third tomato sauce blended.

A LA METTERNICH—METTERNICH STYLE.

Stewed red cabbage. Glazed chestnuts. Madeira sauce.

A LA MILANAISE—MILAN FASHION.

Small timbals lined with cooked spaghetti, the inside coated with chicken forcemeat and filled with spaghetti cut 1 inch in length, prepared with tomato sauce and grated Parmesan cheese and a garnishing of shredded cooked ox tongue, truffles and mushrooms. The timbals are cooked in the bain-marie in a mild oven and dished up around the meat.

A LA MONTPENSIER—MONTPENSIER STYLE.

Shredded truffles and mushrooms added to Madeira sauce. Artichoke bottoms filled with green peas.

A LA NESSELRODE—NESSELRODE STYLE.

Puree of chestnuts.

A L'ODALISQUE—ODALISQUE STYLE.

Small timbals of rice (cooked with chicken broth), mixed with chopped truffles and smoked beef tongue. Small slices of fried eggplant.

A L'ODILLION—ODILLION STYLE.

Small round potato croquettes with chopped ham. Paloise sauce.

A LA PORTUGAISE—PORTUGUESE STYLE.

Stuffed tomatoes. Chateau potatoes.

A LA PROVENCALE—PROVENCAL STYLE.

Stuffed tomatoes. Stuffed mushrooms. String beans.

A LA PURITAINE—PURITAN FASHION.

String beans and sweet peppers, the latter shredded as string beans; both tossed in butter. Madeira sauce.

A LA RAPHAEL—RAPHAEL STYLE.

Garnish the dish with small crusts filled with puree of celery, and serve with truffle sauce.

A LA RICHELIEU—RICHELIEU FASHION.

Stuffed tomatoes. Stuffed mushrooms. Braised lettuce. Chateau potatoes. Truffle sauce.

A LA SEGUR—SEGUR FASHION.

Mushrooms sliced fine; stewed in creame; served in small crusts. Chateaubriand sauce.

A LA SOUVAROFF—SOUVAROFF STYLE.

Cover the meat with Bearnaise sauce; lay on each Tournedos, Noisette or cutlet a glazed slice of truffle. Garnish with Julienne potatoes.

A LA ST. GERMAIN—ST. GERMAIN STYLE.

Puree of peas.

A LA TORTONI—TORTONI STYLE.

Same as Florentine style, instead of tomato sauce serve Red Bearnaise sauce.

A LA TRIANON—TRIANON STYLE.

Puree of carrots. Puree of potatoes. Spinach in cream. Arranged in groups around the meat.

GARNITURES POUR VOL-AU-VENT BOUCHEES ET
CROUSTADES—GARNISHINGS FOR LARGE AND
SMALL PATTIES AND CRUSTS.

The garnishing of patties may be varied according to the taste and fancy of the cook. The one thing to be kept in mind is that the garnishing should always be cut according to the size of the patties to be filled; it would not do to fill a large vol-au-vent with puree of chicken or any other puree, while it is entirely in its place for the small bouchee.

Following is a list of garnishings, for which the receipts may be found in another part of the book (see Index).

Bouchees a la Puree de Volaille—Small Patties with Puree of Chicken.

Bouchees a la Puree de Foie-Gras—Small Patties with Puree of Fat Goose Liver.

Bouchees a la Puree de Perdreaux—Small Patties with Puree of Partridge.

Bouchees a la Puree de Faisans—Small Patties with Puree of Pheasant.

Bouchees a la Puree de Tetras—Small Patties with Puree of Grouse.

Bouchees a la Puree de Truffles—Small Patties with Puree of Truffles.

Bouchees a la Puree de Champignons—Small Patties with Puree of Mushrooms.

Bouchees a la Puree de Celeri—Small Patties with Puree of Celery.

Bouchees a la Puree de Chouxfleurs—Small Patties with Puree of Cauliflower.

Vol-au-Vents d'Huitres a la Poulette—Oyster Patties, Poulette Style.

Vol-au-Vents de Filet de Sole a la Creme—Creamed Fillets of Sole Patties.

Vol-au-Vents de Volaille aux Truffles—Chicken and Truffles Patties.

Vol-au-Vents de Ris de Veau au Supreme—Creamed Sweetbread Patties.

Vol-au-Vents de Volaille et Ris d'Agneau a la Creme—Patties of Chicken and Lamb Sweetbread in Cream.

Vol-au-Vents de Homard a la Newburg—Patties of Lobster, Newburg Style.

Vol-au-Vents de Crabes d'Huitres a la Maryland—Patties of Oyster Crabs, Maryland Style.

Vol-au-Vents de Crevettes—Patties of Shrimp.

Vol-au-Vents d'Ecrevisses—Patties of Crayfish.

A LA FINANCIERE—FINANCIER'S STYLE.

Mushrooms, truffles, olives, chicken quenelles, cocks' combs and kidneys, sweetbread and foie gras or chicken livers; brown sauce.

DES GOURMETS—GOURMET'S FASHION.

Chicken truffles, mushrooms and artichokes. Banker's sauce.

A LA ROSA BONHEUR—ROSA BONHEUR STYLE.

Chicken and mushrooms. Banker's sauce.

A LA DAUPHINE—DAUPHINE STYLE.

Cocks' combs and kidneys in Hollandaise sauce.

A L'INVALIDE—INVALID'S FASHION.

Chicken and sweetbread. Banker's sauce.

A LA MEYERBEER—MEYERBEER STYLE.

Lamb kidneys, mushrooms and truffles in Madeira sauce.

A LA MONTGLAS—MONTGLAS STYLE.

Truffles, mushrooms, smoked beef tongue and chicken. Banker's sauce.

A LA NAPOLITAINE—NEAPOLITAN STYLE.

Ham, mushrooms, truffles and cooked macaroni heated in rich veal gravy, blended with tomato sauce.

A LA NESLE—NESLE STYLE.

Chicken and chicken quenelles. Veloute cream sauce.

A LA PALERMITAINE—PALERMITAN STYLE.

Macaroni, breast of partridge or quail, artichoke bottoms and ham heated in rich veal gravy, blended with tomato sauce.

A LA REINE—QUEEN STYLE.

Truffles, mushrooms and chicken. Veloute cream sauce.

A LA ROYALE—ROYAL FASHION.

Foie gras, chicken, mushrooms and sweetbread. Banker's sauce.

A LA RICHELIEU—RICHELIEU STYLE.

Lamb sweetbread, smoked beef tongue, truffles, mushrooms and chicken quenelles.

NOTE.—If for a large vol-au-vent, the lamb sweetbreads may be larded and braised, and served on top of the vol-au-vent.

A LA TOULOUSAINE—TOULOUSIAN STYLE.

Chicken, sweetbread, cocks' combs and kidneys, mushrooms, truffles, chicken quenelles and fat goose liver (foie gras). German sauce.

A LA VALENCIENNE—VALENCIA STYLE.

Mushrooms, chicken, smoked beef tongue and sweet peppers. Veal gravy and tomato sauce blended.

A LA MARINIÈRE—MARINER'S STYLE.

Shrimps, oysters, lobster, scallops, etc., in white wine sauce with fine herbs.

A LA NANTUA—NANTUA STYLE.

Crayfish tails and truffles; crayfish sauce.

A LA CHESAPEAKE—CHESAPEAKE STYLE.

Oysters, celery and oyster crabs in cream sauce with sherry flavor.

A LA COMTESSE—COUNTESS FASHION.

Shrimps and asparagus tips in cream sauce, finished with shrimp butter.

VEGETABLES.

ASPERGES: SAUCE HOLLANDAISE, SAUCE MALTAISE, SAUCE MOUSSELINE, SAUCE CREME, BEURRE FONDU—ASPARAGUS: DUTCH SAUCE, MALTESE SAUCE, MUSSLIN SAUCE, CREAM SAUCE, MELTED BUTTER SAUCE.

There are different kinds of asparagus, which cook differently, some faster than others. Asparagus should never be overdone, and if possible should be served immediately after being cooked.

Scrape the bottom part of the stems and steep in cold water; tie them in bunches of 1 dozen or more. If the asparagus are thin, have all the heads even, and cut the bottom part so as to have the asparagus of uniform length; put them to cook in lightly salted boiling water.

When done, drain and serve on a napkin. Serve sauce separate.

POINTES D'ASPERGES A LA MILANAISE—ASPARAGUS TIPS, MILAN FASHION.

Break the asparagus tips about $2\frac{1}{2}$ to 3 inches from the stem, tie in small bunches, and cook in salted water. When done, drain well and range on pieces of toast; sprinkle over some grated Parmesan cheese, and pour over some butter heated to the "hazelnut" degree.

POINTES D'ASPERGES A L'IMPERIALE—ASPARAGUS TIPS, IMPERIAL STYLE.

Cut some green asparagus tips about 1 inch in length, and cook in lightly salted water. When done, drain, toss them in butter, and season with salt and a pinch of sugar.

When serving, make a hollow in the center, which fill with truffles (cut the same as the tips) tossed in butter and finished with rich veal gravy or beef extract.

POINTES D'ASPERGES EN PETITS POIS—ASPARAGUS TIPS AS PEAS.

To prepare this dish properly the thin, green asparagus are required.

Clean and wash the tips in several waters, cut in small pieces so as to resemble good-sized peas, and throw into boiling water with a little soda to keep them green. When cooked, drain, toss in butter, and season with salt and a pinch of sugar.

POINTES D'ASPERGES A LA CHANTILLY—ASPARAGUS TIPS, CHANTILLY STYLE.

Cook the asparagus as explained for Asparagus Tips as Peas, toss them in butter, season with salt and a pinch of sugar, and serve them in small croustades, leaving a hollow in the center. Put in this hollow a spoonful of whipped cream.

POINTES D'ASPERGES FRITES, SAUCE MALTAISE—FRIED ASPARAGUS TIPS, MALTESE SAUCE.

Cook the asparagus tips as explained previously; when cold, roll in flour, egg and bread-crumbs them, and fry in hot lard. Serve Maltese sauce separate.

NOTE.—The tips may also be dipped into frying batter instead of eggs and bread crumbs.

POINTES D'ASPERGES A LA COLBERT—ASPARAGUS TIPS, COLBERT STYLE.

Prepare the tips in cream, and serve with poached eggs on top.

PUREE D'ASPERGES—PUREE OF ASPARAGUS.

Proceed as for "Puree of Cauliflower."

ARTICHAUTS BOUILLIS, SAUCE HOLLANDAISE—BOILED ARTICHOKE, DUTCH SAUCE.

Cut off the stems of the artichokes, take off the outer leaves, pare the bottoms, and rub with lemon so that they will not

discolor. Cut off the top of the artichoke and clip the top of each leaf.

Throw them into boiling water (lightly salted), and cook them over a brisk fire until done. This boiling varies, according to the quality of the plant, from 30 minutes to 1 hour.

When done, drain them upside down, so that all the water escapes, then dress them on a napkin and serve Dutch sauce or melted butter separate.

NOTE.—For private dinners or for American-plan half of a good-sized artichoke is enough for one person. Cut the artichoke in half, and with a silver spoon remove the seeds; these may also be removed before cooking, as is explained for artichokes, Barigoule Style.

ARTICHAUTS A LA BARIGOULE—ARTICHOKES, BARIGOULE STYLE.

Prepare the artichokes as for boiling. Furthermore, remove the leaves in the center and scoop out the seeds; place the artichokes in acidulated water until all are ready, and parboil for 5 minutes; then refresh under running water, drain and fill with d'Uxelle stuffing. Cover each artichoke with a slice of fat pork, tie them with a string and set them in a saucepan lined with sliced vegetables and slices of smoked fat ham; moisten with white wine and good stock, and boil for 1 hour.

When the artichokes are done, dress them on a dish, first removing the strings and the pork; strain the stock in which they were cooked, remove the fat, and reduce, adding some Italian sauce; pour some over the artichokes, and serve the rest separate.

ARTICHAUTS FROIDS A L'HUILE OU A LA VINAIGRETTE— COLD ARTICHOKES WITH FRENCH DRESSING OR VINAIGRETTE SAUCE.

Serve the plain boiled artichokes cold with the sauce separate.

FONDS D'ARTICHAUTS—ARTICHOKE BOTTOMS.

Although considerably cheaper in the United States to buy the canned bottoms, it is needless to say that the fresh vege-

table is of superior quality. There are two different methods of preparing artichoke bottoms:

1. To prepare them from the raw artichoke.

2. To cook the artichoke first.

First Method.—Choose 12 medium-sized artichokes, cut off the stems and two-thirds of the upper part, scoop out the seeds and pare the bottom to a nice round shape; rub with lemon juice and throw into acidulated water.

When all the bottoms are pared cook them in 1 quart of boiling water, to which add 4 ounces of butter, the juice of a lemon and a pinch of salt; let simmer for 25 to 30 minutes.

Second Method.—Cook the artichokes as explained for Boiled Artichokes, leaving them rather underdone; remove the outside leaves; scoop out the seeds, and pare the bottom nicely; blanch by boiling 1 quart of water with 4 ounces of butter, the juice of a lemon and a pinch of salt; add the artichokes and boil for 5 or 6 minutes.

NOTE.—Artichoke bottoms may be stuffed in many ways, with d'Uxelle stuffing, with various purees, as puree of mushrooms, chestnuts, peas, etc. They may also be served with peas, asparagus tips, spinach, etc.

FONDS D'ARTICHAUTS A LA MORNAY—ARTICHOKE BOTTOMS, MORNAY STYLE.

Fill the bottoms with puree of foie gras, pour over Mornay sauce and gratinate to a nice golden hue.

FONDS D'ARTICHAUTS A LA SUISSE—ARTICHOKE BOTTOMS, SWISS STYLE.

Place the bottoms on a baking dish, add 3 ounces of Swiss (Gruyere) cheese cut in very small cubes to 1 pint of cream sauce, pour over the bottoms, besprinkle with bread crumbs and melted butter, and bake in a brisk oven to a nice color.

FONDS D'ARTICHAUTS A LA DU BARRY—ARTICHOKE BOT- TOMS, DU BARRY STYLE.

Fill artichoke bottoms with cooked cauliflower, cover with

Mornay sauce, besprinkle with grated Parmesan cheese and melted butter, and bake to a nice color in a brisk oven.

FONDS D'ARTICHAUTS A LA PRINCESSE—ARTICHOKE BOTTOMS, PRINCESS FASHION.

Fill artichoke bottoms with Asparagus tips as Peas, and cover with Hollandaise sauce.

FONDS D'ARTICHAUTS A LA BAYARD—ARTICHOKE BOTTOMS, BAYARD STYLE.

Fill some cooked artichoke bottoms with puree of pate de foie gras, cover with chicken cream forcemeat, smooth the surface with a knife dipped in lukewarm water, and decorate to your fancy. Then range in a buttered saute pan, moisten with broth about $\frac{1}{2}$ inch high from the bottom, and cook for 10 to 15 minutes.

Shred fine 1 part each of truffles, mushrooms, smoked beef tongue and breast of chicken; heat in Madeira sauce, and pour on a dish.

Dress the artichokes over the garnishing.

FONDS D'ARTICHAUTS A LA COLBERT—ARTICHOKE BOTTOMS, COLBERT FASHION.

Pick out some small cooked artichoke bottoms and lay in each some puree of foie gras, place one bottom on top of the other (so that the puree is in between), stick a small wooden skewer through them to hold them together, dip in frying batter and fry in very hot lard. Remove the skewer and dress on a folded napkin with fried parsley.

Serve Colbert sauce separate.

FONDS D'ARTICHAUTS A LA POMPADOUR—ARTICHOKE BOTTOMS, POMPADOUR STYLE.

Heat the artichoke bottoms in chicken stock, and before serving fill them with a puree of fresh mushrooms thickened with a few egg yolks. Serve with Madeira sauce on the dish.

AUBERGINE FARCIE—STUFFED EGGPLANT.

Cut a medium-sized eggplant lengthwise in 4 parts; make crosswise incisions on the inner side, being careful not to cut too deep; fry the plant in hot lard, drain on a cloth (the cut side to lay downward). Remove the pulp of the plant, so as to leave but the skin; chop fine and put it into a bowl, add 1 finely chopped onion fried colorless in butter, add 1 gill of d'Uxelle, 2 handfuls of bread crumbs, and 3 egg yolks; season with salt, pepper and nutmeg; fill the eggplant, smoothing the surface, to give it its original appearance; strew over bread crumbs, place a few small lumps of butter on each, and bake in a moderate oven for 15 minutes. Serve with brown sauce.

AUBERGINE FARCIE A LA TURQUE—STUFFED EGGPLANT,
TURKISH FASHION.

Prepare the eggplant as explained for Stuffed Eggplant, but use the following stuffing:

Chop fine and fry colorless in olive oil 1 onion and 1 clove of garlic, add half of the chopped eggplant, the same amount of roast mutton or lamb cut in very small squares and 1 pint of rice cooked with chicken broth. Season with salt, red pepper and a small pinch of powdered saffron; add a little well reduced tomato sauce and some chopped parsley.

Finish as explained before, and serve with tomato sauce.

AUBERGINE A LA MORNAY AU GRATIN—BAKED EGGPLANT,
MORNAY STYLE.

Peel 1 eggplant and cut it in $\frac{1}{2}$ -inch slices; salt them lightly and put away for 1 or 2 hours to extract the humidity; then press them lightly, dry and dip them in flour, fry in very hot clarified butter, and drain.

Place a little Mornay sauce on a baking dish, lay the eggplant on top, cover with some more Mornay sauce, besprinkle with grated Parmesan cheese and melted butter, and bake in a brisk oven to a nice golden hue.

AUBERGINE A L'ITALIENNE AU GRATIN—BAKED EGGPLANT,
ITALIAN FASHION.

Prepare as explained for previous receipt, using Italian instead of Mornay sauce.

AUBERGINE DIABLEE GRILLEE—DEVEILED AND BROILED
EGGPLANT.

Cut the eggplant in $\frac{3}{8}$ -inch slices, salt and leave them stand for 1 or 2 hours; after that time press lightly and dry with a cloth; then cover with the following preparation:

Put into a bowl 2 raw egg yolks, dilute with 4 tablespoonfuls of olive oil and 1 of Worcestershire sauce, and add 2 tablespoonfuls of English mustard; bread-crumble the eggplant, and broil over a moderate fire; before serving, pour over some melted butter.

CEPES A LA POLONAISE—CEPES, POLISH FASHION.

In the United States cepes are obtainable only in the preserved state.

Wash them well to free them from the slimy substance; if too large, cut them in suitable pieces and dry them well with a towel.

Fry the cepes in butter and moisten with cream. Allow to reduce and add a little Bechamel sauce, to give it its proper consistency; season to taste with salt and pepper, and finish with a pat of butter, a little lemon juice, some chopped fennel or chopped parsley.

NOTE.—Sour cream should be used, but lemon juice may be substituted.

CHAMPIGNONS SAUTES A LA MINUTE—MUSHROOMS SAUTED.

Peel and wash 1 pound of mushrooms; drain and dry in a towel.

Heat 3 ounces of butter in an omelette pan; when it comes to the nut degree, throw in the mushrooms and cook over a brisk fire, seasoning with salt and pepper, and serve on pieces of dry toast; besprinkle with chopped parsley.

CHAMPIGNONS GRILLEES—BROILED MUSHROOMS.

Only the larger variety of mushrooms should be used for broiling. Wash them well, cut off the stems, drain and dry; baste with olive oil; season with salt and pepper, and broil over a moderate charcoal fire. Serve on pieces of buttered toast, the bottom side of the mushroom upward, place some maitre d'hotel butter on top, and serve.

CHAMPIGNONS A LA CREME—MUSHROOMS IN CREAM.

Peel and wash 2 pounds of white mushrooms, drain and dry. Heat 4 ounces of butter in a saucepan, throw in the mushrooms, season, and cook over a moderate fire.

When nearly done, add 2 gills of cream, let reduce to half; then add 3 gills of cream sauce, season to taste, incorporate 2 ounces of butter, and serve.

CROUTES DE CHAMPIGNONS A LA CREME—CRUSTS OF
MUSHROOMS IN CREAM.

Fill some tartelette crusts with the above preparation; or cut some French rolls in halves, scoop out the soft part, dip in melted butter, and dry them in the oven.

COQUILLES DE CHAMPIGNONS GRATINEES—BAKED MUSH-
ROOMS IN SHELLS.

Fill some shells with mushrooms in cream, strew over bread crumbs and melted butter, and bake in a hot oven to a nice golden hue.

CHAMPIGNONS FARCIS—STUFFED MUSHROOMS.

Pick out nice heads of mushrooms. Wash and dry them well, scoop out the black part and fill them with d'Uxelle stuffing. Strew breadcrumbs over them, and place a small lump of butter on each. Place them on a buttered baking dish and cook in a brisk oven from 10 to 15 minutes, according to their size. Serve with Madeira sauce.

NOTE.—Mushrooms may be stuffed with chicken or veal forcemeat, to which some cooked fine herbs may be added.

BOUCHEES AUX CHAMPIGNONS A LA CREME—SMALL
PATTIES WITH MUSHROOMS IN CREAM.

Cut the mushrooms in cubes, and prepare them as explained for Mushrooms in Cream. Fill some patty crusts, and serve on a napkin.

CROQUETTES DE CHAMPIGNONS—MUSHROOM CROQUETTES.

Cut the mushrooms in cubes, cook them in butter and moisten with an equal amount of thickly reduced Bechamel sauce, bind with egg yolks, and season to taste; then put them away in a cool place, and when thoroughly cold, shape and finish as other croquettes.

CELERI BRAISE AU JUS—BRAISED CELERY WITH GRAVY.

Choose some nice white stalk celery, cut off the tops, trim the outside leaves, and point the roots.

Let the celery remain in running cold water for 2 hours to free it from sand and earth, parboil for 15 minutes, immerse in cold water, drain and tie them in bunches of three, place them in a sauce pan with sliced carrots and onions underneath. Next moisten with white stock and cover with slices of larding pork, or, what is better still, the fat from a loin of veal.

Let the celery simmer gently for 2 hours, then drain, dress on a dish, and pour over some rich gravy blended with brown sauce.

CELERI BRAISE AU VELOUTE—BRAISED CELERY WITH
VELOUTE.

Proceed exactly as described above, but instead of gravy pour Veloute cream sauce over the celery.

CELERI AU PARMESAN—CELERY WITH PARMESAN CHEESE.

Follow directions as given for Leeks with Parmesan Cheese.

CHICOREE A LA CREME—CHICORY WITH CREAM.

Choose 12 heads of chicory, clean and wash them well, parboil for 25 minutes in salted water, drain, and cool in cold water; press with the hands to extract as much as possible of the humidity, and chop very fine.

Heat in a saucepan 4 ounces of butter, put in the chicory, and stir over the fire for 10 minutes; then add one-fourth the amount of Bechamel well reduced with cream, season to taste with salt, a pinch of sugar and grated nutmeg; add 2 ounces of butter before serving.

If served as a vegetable, garnish the same as spinach, either with eggs or small triangular bread crusts fried in butter.

CHOUX FARCI A LA CHATELAINE—STUFFED CABBAGE,
CHATELAINE STYLE.

Choose a firm head of cabbage, remove the outer leaves, and parboil the head for 20 minutes; refresh under running water, and drain on a towel. Remove the stalk by making an incision around it with a long thin knife; take out the inner leaves to make room for the stuffing, which prepare as follows:

To $\frac{3}{4}$ pounds of sausage meat add 2 tablespoonfuls of cooked fine herbs, 2 or 3 finely chopped chicken livers, 2 handfuls of bread crumbs and from 8 to 12 peeled and cooked chestnuts; season to taste and fill up the cabbage; cover it with a slice of salt pork. Line a saucepan with vegetables, put in the cabbage, moisten with broth, and cook for at least 1 hour in a mild oven. Serve with brown sauce blended with rich gravy.

NOTE.—To keep the cabbage intact while cooking, it is advisable to tie it with a string from all sides.

CHOUX FARCI POUR GARNITURE—STUFFED CABBAGE FOR
GARNISHING.

Stuffed cabbage may be prepared for garnishing, as explained above, but instead of a whole head being used, only a few leaves should be taken; these may either be rolled or small heads may be shaped; the chestnuts may either be bruised or left out entirely.

PAUPIETTES DE CHOUX A LA PIEMONTAISE—CABBAGE ROLLS,
PIEDMONTESE FASHION.

Parboil the cabbage leaves for 15 minutes; prepare the stuffing as explained before, replacing the chestnuts by rice parboiled in salted water; fill and roll up the cabbage leaves

Line a saucepan with vegetables and slices of fat smoked ham, place the rolled cabbage thereon, moisten with stock and cook for 30 minutes.

Drain the rolls; strain the stock in which they were cooked, take off the fat, and reduce the stock with half each of brown and tomato sauce, season, and pour over the rolls.

CONCOMBRES A LA CREME—CUCUMBERS IN CREAM.

Cut a medium-sized cucumber lengthwise in 4; cut from this uniform sized pieces about 1 to 1½ inches long; pare these pieces nicely; parboil for a few minutes, and drain. Set them in a sautoir with a piece of butter, season with salt and a pinch of sugar, cover the pan, and place it over a mild fire to cook slowly until tender, then add some cream sauce, shuffle gently and season to taste.

CONCOMBRES A L'ESPAGNOLES—CUCUMBERS, SPANISH
STYLE.

Cook as above, but instead of cream sauce add half Madeira and half tomato sauce.

CONCOMBRES FARCIS—STUFFED CUCUMBERS.

Peel some cucumbers, cut them lengthwise in half, remove the seeds with a vegetable scoop and parboil the cucumbers for 3 or 4 minutes; then drain and stuff them with sausage meat to which d'Uxelle and bread crumbs are added. Cover the cucumbers with thin slices of fat salt pork, and place them in a buttered pan; moisten with a little stock and cook them in a slow oven from 30 to 40 minutes. Serve with brown sauce.

NOTE.—If to be served as a garnishing, pick out cucumbers not too large, cut them transversely in pieces 2 inches in length, peel and scoop them out, and finish as explained above.

CHOUX MARIN BOUILLI: SAUCE CREME, SAUCE HOLLAN-
DAISE, SAUCE MALTAISE—BOILED SEA KALE: CREAM
SAUCE, DUTCH SAUCE, MALTESE SAUCE.

Take off the leaves, wash and tie in bundles the same as as-
paragus, boil in lightly salted water, and when done, drain,
serve on a napkin, and give the above sauces separately.

CHOUX MARIN BRAISE: AU JUS, AU VELOUTE, A LA MOELLE,
AU PARMESAN—BRAISED SEA KALE: WITH GRAVY,
WITH VELOUTE, WITH MARROW, WITH PARMESAN
CHEESE.

Proceed as in Braised Celery.

CHOUX DE BRUXELLES SAUTE—BRUSSEL SPROUTS SAUTED.

Clean the sprouts, wash them well and boil in an abundance
of lightly salted water; immerse in cold water as soon as they
are done, and drain.

Heat some butter in an omelet pan, add the sprouts, season
with salt, pepper and nutmeg; toss over the fire until thor-
oughly hot, and serve.

CHOUX DE BRUXELLES A L'ANGLAISE—BRUSSEL SPROUTS,
ENGLISH FASHION.

Boil the sprouts as shown above, but do not refresh them.
When done, drain on a towel, so that all humidity will be ab-
sorbed; dress on a dish, and place a few pats of butter on top.

CELERI RAVE BRAISE AU JUS—BRAISED CELERIAC WITH
GRAVY.

Peel and wash the celeriac, and cook as indicated for Braised
Celery with gravy.

CELERI RAVE A LA CREME—CELERIAC IN CREAM.

Cook the celeriac in salted water, drain, slice and heat in
cream sauce.

CELERI RAVE A LA POULETTE—CELERIAC, POULETTE STYLE.

Prepare a celeriac in cream, but heat in poulette sauce.

CHOUXFLEUR BOUILLI, SAUCE HOLLANAISE—BOILED
CAULIFLOWER, DUTCH SAUCE.

Although belonging to the cabbage tribe, cauliflower is a favorite with nearly everybody.

Choose a firm head of cauliflower, cut off the stem and remove all the green leaves; lay it in cold water, being careful to free it from insects.

Boil in plenty of lightly salted water for about 30 minutes. Drain and serve on a napkin. Serve Dutch sauce separate.

NOTE.—In England it is customary to leave some of the green leaves on the cauliflower. If the heads are small, this method is to be recommended, as it gives the cauliflower a most pleasing aspect.

CHOUXFLEUR A LA MILANAISE—CAULIFLOWER, MILAN
FASHION.

Proceed as indicated for Asparagus Tips, Milan Fashion.

CHOUXFLEUR A LA POLONAISE OU A LA PARISIENNE—
CAULIFLOWER, POLISH OR PARISIAN STYLE.

Cauliflower served under these names is nothing more than plain boiled cauliflower with bread crumbs fried in butter poured over before serving. I have mentioned it here for the benefit of those to whom these names were unknown.

CHOUXFLEUR FROID—COLD CAULIFLOWER.

Cold cauliflower may be served with mayonnaise tartar, remoulade, or vinaigrette sauce, or just plain French dressing.

CHOUXFLEUR A LA CARDINAL—CAULIFLOWER, CARDINAL'S
FASHION.

Cook a cauliflower as instructed above; drain it and dress it

on a dish, pour over some crayfish sauce, and besprinkle with finely chopped lobster coral.

NOTE.—It may occasionally happen that the cauliflower is not as firm as it should be, or that it is a trifle too much cooked and falls apart; to give it a good appearance when serving, just place it into a dome-shaped mould, press it lightly, and then unmould.

CHOUXFLEUR AU GRATIN—BAKED CAULIFLOWER.

Spread some cream sauce on the bottom of a baking dish; separate a cooked head of cauliflower into flowerets; season these with salt, pepper and grated nutmeg, and lay them in dome-shape over the sauce on the baking dish; cover with thick cream sauce, strew over some grated Parmesan cheese, place a few small pats of butter on top, and bake in a brisk oven.

NOTE.—For American plan or private dinners this dish may be prepared and served in small individual shells or cases.

CHOUXFLEUR A LA VILLEROI—CAULIFLOWER, VILLEROI STYLE.

Divide a cooked head of cauliflower into flowerets, dip into Villeroi sauce, place on an oiled dish, and put on ice to get thoroughly cold; egg and bread-crumbs twice, and fry in very hot lard to a nice color.

CHOUXFLEUR A LA FLORENTINE—CAULIFLOWER, FLOREN- TINE STYLE.

Divide a head of cooked cauliflower into flowerets, season with salt, pepper and grated nutmeg, roll in flour, dip in beaten eggs and fry in hot butter. Serve on a napkin.

MOUSSE DE CHOUXFLEUR A LA DU BARRY—MOUSSE OF CAULIFLOWER, DU BARRY STYLE.

Cook a head of cauliflower (weighing about 1 pound) in salted water, allow to get cold, press in a napkin (to free from water), and rub through a hair sieve.

Reduce to good consistency 3 gills of Bechamel sauce, add the puree of cauliflower and 2 ounces of butter; season to taste with salt and nutmeg, and remove from the fire. After 10 minutes add 4 egg yolks and the whites whipped to a stiff froth.

Fill some small entree cases three-fourths of their height with the above preparation, and cook in a mild oven from 8 to 10 minutes.

PUREE DE CHOUXFLEUR—PUREE OF CAULIFLOWER.

Rub one head of cooked cauliflower through a fine sieve, put it into a saucepan with a pint of Bechamel sauce, and 1 gill of cream; allow to reduce to good consistency; season to taste with salt, pepper and grated nutmeg, and finish with a pat of butter.

TIMBALES DE CHOUXFLEUR POUR GARNITURE—CAULIFLOWER TIMBALS FOR GARNISHING.

Add to 1 pint of Cauliflower Puree 1 whole egg and 3 yolks; decorate some buttered timbals with truffles, smoked beef tongue, etc., fill with the cauliflower preparation, and cook for 15 to 20 minutes in the bain-marie in a slow oven.

CARDON BRAISE—BRAISED CARDOON.

Cardoon is served but seldom in the United States, although this plant merits more recognition. Of late years it has been imported in larger quantities, and it may be that it will be cultivated in this country before long.

It is cooked and served exactly as celery.

CHOUXRAVE A LA CREME—KOHRLABI IN CREAM.

Peel some young kohlrabi; wash, cut in $\frac{1}{4}$ -inch slices, and boil in lightly salted water. When done, drain and add to cream sauce; season with salt, pepper and nutmeg, and finish with a pat of butter.

CHOUXRAVE FARCI—STUFFED KOHLRABI.

Choose some young plants of uniform size, peel them and

cut tops and bottoms straight; then scoop them out and parboil; stuff and finish to cook as indicated for Stuffed Cucumbers.

CAROTTES A LA NIVERNAISE—CARROTS, NIVERNAISE
FASHION.

Peel some young carrots of uniform size; parboil, drain and put them in a sautoire with a lump of butter; cover with chicken broth, season with salt and sugar, and set on brisk fire. If the liquid is reduced before the carrots are cooked, add some more broth. When the carrots are done, add some rich veal gravy, and thicken lightly with a little butter, kneaded with the same amount of flour.

CAROTTES NOUVELLES A LA CREME—NEW CARROTS IN
CREAM.

Cook as above; but instead of veal gravy add cream, and finish with butter.

CAROTTES A LA VICHY—CARROTS, VICHY STYLE.

Peel some tender carrots, cut them in $\frac{1}{4}$ -inch slices; then parboil and drain.

Place the carrots in a sautoire, add salt and a pinch of sugar, and moisten with Vichy water to cover the carrots; set on the fire and allow to reduce completely; finish as Carrots in Cream.

CAROTTES A L'ANDALOUSE—CARROTS, ANDALUSIAN STYLE.

Clean 1 dozen young carrots, and slice fine. Heat 2 spoonfuls of the best olive oil in a saucepan, put in the carrots and besprinkle with a pinch of salt, 1 tablespoonful of rock candy or brown sugar; cook slowly, and when the carrots become dry (i. e., when all the liquid is evaporated), pour off the oil and add a pony of Malaga wine. Serve without bruising the carrots.

EPINARDS A L'ANGLAISE—SPINACH, ENGLISH FASHION.

Free the spinach from the stems, wash several times in an

abundance of water, and then put it into a saucepan of lightly salted boiling water. Turn the spinach with a wooden spoon, so that it becomes immersed completely; boil for 15 minutes, drain, press lightly, dress in a dish, and lay a few pats of butter on top.

EPINARDS A LA CREME—SPINACH WITH CREAM.

Cook the spinach as explained above; refresh it, then drain and press it to extract as much of the moisture as possible; chop it fine or rub it through a sieve, put it in a pan with Bechamel sauce and a little cream; season with salt, nutmeg and a pinch of sugar; heat some butter to the nut degree, add it to the spinach, mix vigorously, and serve with hard-boiled eggs cut in quarters.

EPINARDS AU JUS—SPINACH WITH GRAVY.

Prepare the spinach as explained for Spinach with Cream, but instead of Bechamel sauce use Veloute, and in place of cream use rich veal gravy.

TIMBALE D'EPINARDS POUR GARNITURES—SPINACH TIMBALS FOR GARNISHING.

Have ready 1 quart of Spinach with Cream. Beat together 2 whole eggs and 4 egg yolks, and add to the spinach.

Butter some small timbal moulds, decorate them with sliced cooked beef tongue or ham cut in fanciful shapes; fill them up with the spinach, and cook in the bain-marie for 15 or 20 minutes in a moderate oven.

EPINARDS FARCIS—STUFFED SPINACH.

Choose some extra large spinach leaves, wash them and scald them with boiling water; then cool by laying them in cold water. Next drain and spread the leaves on a towel so as to dry them completely. Cover each leaf with chicken or veal forcemeat to which cooked fine herbs are added; roll up the leaves and place them in a buttered sautoir, pour over a little con-

somme, and cook in a mild oven for about 10 minutes. Dress on a dish, and serve with brown sauce.

NOTE.—If the leaves are small, 2 or 3 may be used for one roll.

GUMBO A LA CREOLE—STEWED OKRA, CREOLE STYLE.

Scald 6 ripe tomatoes, peel and free them from seeds; cut in quarters and put them in a saucepan with 2 ounces of butter, add 24 dwarf okras from which the stems have been cut; season with salt and red pepper; moisten with 2 gills of broth, and set on the fire to simmer for about 30 minutes.

NOTE.—This dish may be flavored with onions or garlic and green peppers.

GUMBO AUX FINES HERBES—STEWED OKRA WITH FINE HERBS.

Cut both ends from 3 dozen dwarf okra, put them in a pan with 2 ounces of butter and 2 gills of chicken broth; season with salt and red pepper; simmer over a slow fire for 30 minutes, and when done add some chopped parsley, chervil and chives.

HARICOTS VERTS A L'ANGLAISE—STRING BEANS, ENGLISH FASHION.

Break off the ends of the beans, taking with them the strings, being careful to remove all the stringy part.

Wash them and throw them into lightly salted water, allow to cook slowly (without covering the pan) until done; then drain. Arrange in a vegetable dish, and lay on the top small pats of fresh butter, and serve.

NOTE.—It is impossible to obtain always the same kind of string beans; sometimes they are tough and stringly; at other times they are young and tender, with barely any strings.

At one time during my experience at the Union Club, we had quite some trouble in freeing the beans from their strings, and yet leave the beans whole, as the majority of the members wished to have them served. At length the idea struck me to boil the beans before stringing. Success was assured, and thereafter we had no more complaints.

HARICOTS VERTS A LA GRECQUE—STRING BEANS, GREEK FASHION.

Have 3 pounds of string beans free from their strings; parboil them for 15 minutes, and refresh under running water.

Fry 2 finely sliced onions in 2 ounces of butter, without allowing them to take color; moisten with 1 gill of consomme and 2 gills of tomato sauce; add the beans, and finish to cook slowly. Season to taste, and finish with a small pat of butter before serving.

NOTE.—When the beans are cooked, the sauce should be reduced to good consistency.

HARICOTS VERTS ET MAIS A LA CREME—STRING BEANS AND CORN IN CREAM.

Cut the kernels of 6 ears of cooked corn lengthwise from end to end, and with the back of the knife press out the corn. (The result of this procedure is that the corn becomes hulled, and consequently of easier digestion.)

Put the corn into a saucepan with sufficient quantity of string beans, moisten with 1 gill of cream, heat well, thicken with a little Bechamel sauce, and season with salt and pepper; add 1 ounce of butter before serving.

HARICOTS VERTS A LA RUSSE—STRING BEANS, RUSSIAN FASHION.

Prepare the string beans as for Greek Fashion, but instead of tomato sauce moisten with cream and finish with a pat of butter and a little lemon juice.

HARICOTS VERTS MAITRE D'HOTEL—STRING BEANS, MAITRE D'HOTEL.

Cook the string beans as for English Fashion. Heat a piece of butter in a saute pan, toss the beans therein, season with salt and pepper, add some chopped parsley, and finish with a few drops of lemon juice.

HARICOTS PANACHES—MIXED BEANS.

For this dish string beans are indispensable. To these may be added French flageolets and white or Lima beans. The beans are cooked before being mixed, and then tossed in butter.

HARICOTS DE LIMA AU BEURRE—LIMA BEANS WITH BUTTER.

Have some Lima beans shelled and washed; plunge them into boiling, lightly salted water, and allow them to cook over a brisk fire until done; then drain and toss with a piece of butter.

HARICOTS DE LIMA MAITRE D'HOTEL—LIMA BEANS, MAITRE D'HOTEL STYLE.

Toss the beans in butter, add just a little Veloute sauce, finish with chopped parsley and a little lemon juice.

LAITUES BRAISEES AU JUS—BRAISED LETTUCE WITH GRAVY.

Choose some nice heads of lettuce, trim and wash them in several waters, parboil in salted water, drain, and when cold, press them to extract all or most of the humidity; then season well, envelop them 4 by 4 in thin slices of fat salt pork, tie together, put in a pan lined with thin slices of carrots and onions, moisten with fat veal or soup stock, cover the pan, and cook in the oven for 2 hours—if large heads, let cook longer.

When this is done drain the lettuce, take off strings and pork (if the heads are large, cut them lengthwise in halves), fold them so as to give a triangular shape, and arrange them in a saute pan; take off the fat from the stock in which the lettuce was cooked, strain and reduce to two-thirds, add a little meat extract and a little butter, pour over the lettuce, and heat well (but do not let boil).

LAITUES FARCIES—STUFFED LETTUCE.

Follow the same formula as for Braised Lettuce, but before ranging the lettuce in the saute pan, open each head and stuff with chicken forcemeat mixed with cooked fine herbs; then fold each lettuce, arrange in a buttered saute pan, moisten with

a little consomme, cover with a buttered paper, cook for 12 to 15 minutes in the oven, dress on the dish, and pour over gravy as prepared for Braised Lettuce.

MARRONS GLACES POUR GARNITURE—GLAZED CHESTNUTS FOR GARNISHING.

Slit some chestnuts crosswise on their flat side; roast them for a few minutes in the oven until the outer skin can be taken off; then throw them into boiling water in order to be able to remove the second skin. When this is done, place them in a saute pan, cover them with consomme, and simmer gently until done. By this time the consomme should be nearly all absorbed by the chestnuts.

Before serving, glaze over with meat extract.

PUREE DE MARRONS—PUREE OF CHESTNUTS.

Cook the chestnuts as stated above; rub them through a fine sieve, adding a stalk of celery, and finish with a little brown sauce and a good piece of butter.

MAIZE BOUILLI—BOILED CORN.

It is desirable that the corn should be white and young, and the grains should be full, so that the milk will spurt from them if pressed with the finger nail.

Take off the husks, cut off the stem and free the cob from all the threads; put the corn to boil in lightly salted water from 15 to 20 minutes.

If the corn is to be kept, a little milk may be added to the water in which it was cooked.

MAIZE AU BEURRE—CORN CUT OFF.

Split the grains lengthwise, and with the back of the knife lightly press upon the ear of corn, thus removing the corn and leaving the hulls on the ear. Toss the corn with butter, season with salt and pepper.

MAIZE A LA CREME AU GRATIN—CORN IN CREAM AND BAKED.

Cut off the corn as explained before, add some butter and a little cream sauce; season to taste, put into a baking dish, sprinkle over bread crumbs and melted butter, and bake in the oven.

MAIZE ET TOMATES—STEWED CORN AND TOMATOES.

Peel 6 tomatoes, cut them in quarters and free them from seeds; stew them in butter, season with salt and pepper; then add 1 pint of corn cut from the cob.

SUCCOTASH—SUCCOTASH.

Cut off the corn, add the same amount of young Lima beans; season to taste, add butter and a little thick cream; heat thoroughly and serve.

BEIGNETS DE MAIZE—CORN FRITTERS.

Dilute 3 tablespoonfuls of flour with sufficient milk to make a liquid batter, add 2 whole eggs, the yolks of 2, and then the corn grated off from 9 raw ears; season with salt, nutmeg and a pinch of sugar.

Heat some lard in a large omelet pan, drop in spoonfuls of the batter, so as to form small cakes, and fry on both sides to a nice golden color; drain and serve on a napkin.

NOTE.—Some cooks simply cut off the corn of the cooked ear and add it to the batter. A little baking powder may be added to the batter.

CREPES DE MAIS ET LUCINES ORANGES—CORN AND CLAM FRITTERS.

Dilute 2 tablespoonfuls of flour with sufficient cold milk to make a liquid batter, add 2 whole eggs, the yolks of 2, the grated corn from 6 cobs, and 36 finely chopped Little Neck clams; season with salt, nutmeg and a pinch of sugar.

Cook as explained in previous receipt.

NAVETS NOUVEAUX A LA POULETTE—NEW TURNIPS,
POULETTE STYLE.

Cut 1 dozen young turnips into quarters and trim the edges; parboil in salted water, drain and put them into a sautoir with a piece of butter, and cover with chicken broth; season with salt and a good pinch of sugar; cover the pan and set over a brisk fire. When the liquid is nearly reduced, the turnips should be cooked.

Moisten with 2 gills of cream sauce, allow to boil, and bind with 2 egg yolks, 1 gill of cream and a little butter; season to taste and serve.

NOUILLES—NOODLES.

Prepare a paste with the following ingredients: 1 pound of flour, 4 whole eggs and 4 yolks, 1 ounce of butter and a good pinch of salt. Divide the paste in small patches, and let it rest for 30 minutes; then roll it out to 1-16 of an inch in thickness; let these pieces dry for 15 minutes; then cut them into 3 or 4 inch strips, put several of these together, flour them liberally, and cut them in very fine shreds; shake them up to prevent their sticking together.

To cook them plunge the noodles in 2 gallons of salted boiling water; let simmer for 10 minutes; then drain. Toss in butter, add some Parmesan cheese if desired, or serve plain.

NOUILLES A LA MILANAISE—NOODLES, MILAN FASHION.

Make $\frac{1}{2}$ pound of noodles. When cooked and drained, heat 2 ounces of butter in a saucepan, add the noodles, 1 gill of well reduced tomato sauce, 1 gill of rich veal gravy, and a garnishing of equal parts of finely shredded mushrooms, truffles and smoked beef tongue; add 3 ounces of grated Parmesan cheese and 2 ounces of butter. Season to taste, and serve.

PUREE D'OSEILLE POUR GARNITURE—PUREE OF SORREL FOR
GARNISHING.

Pick 1 peck of sorrel and wash it in an abundance of water several times. Heat 3 ounces of butter in a saucepan, throw in

the sorrel, stirring continuously until all moisture has evaporated; then rub through a fine sieve.

Reduce 1 pint of Bechamel sauce with 1 gill of cream, add the sorrel puree, season with salt, nutmeg and a pinch of sugar, thicken with 3 egg yolks diluted with $\frac{1}{2}$ gill of cream, and finish with a piece of butter.

NOTE.—To diminish the acidity of this vegetable a certain amount of spinach may be added.

OIGNONS A LA CREME A L'AMERICAINE—ONIONS IN CREAM, AMERICAN STYLE.

Pick out some nice white onions, peel and boil them in lightly salted water. When done, drain and put to simmer in cream for about 10 minutes. Season with salt and pepper, and thicken the cream lightly with kneaded butter.

OIGNONS FARCIS—STUFFED ONIONS.

Choose some white medium-sized onions, peel them, being careful not to cut off the root too close, otherwise the onion would fall apart while cooking.

Scoop out the onions and parboil them for 10 minutes in salted water, drain and fill them with the stuffing as explained for Stuffed Cucumbers.

Line a sautoire with sliced carrots, onions and fat ham; add a faggot of herbs, and place the onions therein; cover each onion with a thin slice of fat pork, moisten with good stock, and cook for 1 hour in a moderate oven.

PIMENTS VERTS FARCIS A LA CHINOISE—STUFFED GREEN PEPPERS, CHINESE FASHION.

Dip some green peppers in hot fat for 1 minute or so, besprinkle with salt, and remove the skin with the aid of a cloth. Cut the lower part of the pepper near the stem, and remove all the seeds; wash in hot water, and lay on a towel.

Put 3 ounces of butter in a pan. When hot, add 2 chopped onions. When half done, add 8 ounces of rice, 4 ounces of lean chopped ham, and the chopped trimmings of the green peppers;

stir for 2 minutes, and then moisten with double its height of veal or chicken broth; let cook slowly for 18 to 20 minutes; season with salt, a pinch of powdered ginger and a very little saffron.

Fill the peppers with this mixture, turn them upside down on a buttered pan and bake in the oven until thoroughly hot.

Serve with brown sauce.

PIMENTS VERTS FARCIS A LA D'UXELLE—STUFFED GREEN PEPPER, D'UXELLE STYLE.

Proceed as for Stuffed Green Peppers, Chinese Fashion, using d'Uxelle stuffing instead of the rice.

PIMENTS VERTS FARCIS AUX CREVETTES A L'INDIENNE—GREEN PEPPERS STUFFED WITH SHRIMPS, INDIAN FASHION.

Remove the skin from the peppers, and prepare the following stuffing:

Chop fine 2 onions and 1 green pepper; fry in butter without browning, add 1 quart of boiled rice; season with salt and 1 teaspoonful of curry powder; moisten with 1 gill of broth, add 24 peeled shrimps cut in small pieces, and fill the peppers with this preparation. Finish as other stuffed peppers.

PIMENTS ROUGES FARCIS A LA D'UXELLE, A LA CHINOISE—STUFFED RED PEPPERS, D'UXELLE STYLE, CHINESE FASHION.

Proceed as indicated for Stuffed Green Peppers.

These peppers are generally used canned; they are imported from Spain.

PIMENTS ROUGES SAUTES A L'ESPAGNOLE—SWEET PEPPERS SAUTED, SPANISH STYLE.

Heat some oil (or butter) in an omelet pan, throw in the peppers, cut in pieces about 1 inch square; season with salt. When

dry, add a little chopped shallots, toss for a few seconds, remove the fat, then add a little brown sauce and chopped parsley.

POIREAUX BRAISÉS AU JUS ET AU PARMESAN—LEEKS
BRAISED WITH GRAVY AND WITH PARMESAN
CHEESE.

Procure some young and tender leeks, clean and soak them for a few hours in cold water; parboil and put them to braise as prescribed for Braised Celery.

The leeks may be served with gravy or they may be arranged with Parmesan cheese as follows:

Arrange the braised leeks on a dish, sprinkle over some grated Parmesan cheese, pour over some hazelnut butter, and bake in a brisk oven for a few minutes.

PETITS POIS A L'ANGLAISE—GREEN PEAS, ENGLISH
FASHION.

Boil 2 quarts of shelled and picked green peas in slightly salted boiling water. When done, drain, dish up and lay pats of butter here and there over the peas.

NOTE.—In England it is customary to cook a sprig of green mint with the peas; it gives them a most pleasant flavor, which the English people believe to be indispensable when eating peas.

PETITS POIS A LA FRANCAISE—GREEN PEAS, FRENCH
FASHION.

Put 2 quarts of young shelled peas in a saucepan with 12 spring onions, 1 head of lettuce tied with a string and a small piece of butter; moisten with a glass of water; cover the pan and cook over a good fire. When done, take out the lettuce, untie it and cut it up; add it to the peas; season with salt and sugar, and finish with a piece of butter kneaded with a little flour.

NOTE.—To succeed in cooking peas in this way, it is essential to have them young and tender.

PETITS POIS A LA PAYSANNE—GREEN PEAS, PEASANT STYLE.

Cook the peas as indicated for French Style, adding 3 ounces of salt pork cut into small strips and parboiled for 5 minutes.

PETITS POIS AU JAMBON—GREEN PEAS WITH HAM.

Cook as Peas, Peasant Style, using ham instead of salt pork.

PETITS POIS AUX LAITUES—GREEN PEAS WITH LETTUCE.

Prepare as explained for Green Peas, French Fashion, leaving out the spring onions.

PETITS POIS AU BEURRE—GREEN PEAS WITH BUTTER.

Cook the peas as for English fashion, drain and toss them with a piece of butter, season with salt and sugar.

CROQUETTES DE POIS CASSES—CROQUETTES OF SPLIT PEAS.

Soak $\frac{1}{2}$ pound of split green peas for 3 or 4 hours. Put them into a saucepan with enough water to cover. When boiling, take off the scum and add $\frac{1}{4}$ pound of salt pork, 1 onion stuck with 1 clove, and 1 small carrot. Cover the pan, put in the oven and cook for 3 hours. Next remove the pork, the onion and carrot; rub the peas through a fine sieve, put back into a clean saucepan, season with salt and a pinch of sugar, add 2 ounces of butter and 4 egg yolks, put aside to cool, shape into croquettes, dip in egg and bread crumbs and fry.

POMMES DE TERRE A LA DUCHESSE—DUCHESS POTATOES.

Boil 4 pounds of mealy potatoes in salted water, drain, allow to dry, and mash them fine. Add 3 ounces of butter and 4 egg yolks, season with salt and nutmeg.

Besprinkle the table with flour, give the desired shapes to the potatoes, either lozenges, round, oval or like a small dinner roll; put them on a buttered baking sheet, brush them over with beaten eggs, and bake in the oven.

Duchess potatoes may also be dressed on a buttered baking sheet with the pastry bag, to which a channeled tube is attached.

POMMES CROQUETTES—POTATO CROQUETTES.

Follow directions as given for "Duchess potatoes."

Sprinkle some flour on the table, give the desired shape to the croquettes, either pears, balls or corks, dip them in beaten egg, roll in bread crumbs and fry in hot lard.

POMMES DE TERRE FONDANTES—MELTING POTATOES.

Boil some good-sized potatoes in salted water; when done, drain and put in the oven for a few minutes, to evaporate their humidity; then take the potatoes and press each firmly in a towel to give it the shape of a ball; place them in a sautepan, liberally buttered; pour over some consomme, on each potato lay a piece of butter the size of a walnut, and set to bake in a moderate oven from fifteen to twenty minutes; by that time the potatoes should have absorbed all the liquid. Upon eating, the potatoes will melt in the mouth—therefore the name.

POMMES DE TERRE A LA PRINCESSE—POTATOES, PRINCESS FASHION.

Prepare the potatoes as explained for "Melting Potatoes," but, instead of moistening them with consomme, use half milk and half cream (both boiled previously). Allow the potatoes to absorb all the liquid, then add a little more cream, besprinkle with grated Parmesan cheese and melted butter and bake to a nice golden hue.

POMMES DE TERRE ANNA—POTATOES ANNA.

Select one dozen long-shaped potatoes, trim them all to the same round appearance, slice very fine, wash, drain, dry in a cloth and season with salt and pepper. Butter a pan liberally with clarified butter, and range the potatoes slice by slice in the pan; make 5 or 6 layers of potatoes, and then pour over 3 ounces of melted butter; cover the pan; put on the range for a few minutes, then put in the oven to let cook for twenty minutes; next pour off the butter and turn the potatoes by sliding them first on the cover and from there back to the pan; cook for 15 minutes longer and serve. The outside should

be crisp and of a golden color, while the inside should be soft and mellow.

A special pan should be used for the preparation of these potatoes, but, if this be not at hand, an ordinary omelette pan will answer the purpose.

NOTE.—As mentioned previously, these potatoes were originated at the “Cafe Anglais” in Paris.

POMMES DE TERRE MIREILLE—MIREILLE POTATOES.

Proceed as for “Potatoes Anna,” making alternate layers of potatoes and sliced artichoke bottoms, finish to cook and serve as “Potatoes Anna.”

NOTE.—It is best to use fresh artichokes for the above dish, but if none can be obtained, the canned artichoke bottoms will answer the purpose.

POMMES HACHEES AUX TRUFFES—HASHED POTATOES WITH TRUFFLES.

Chop 6 or 8 cooked and peeled potatoes, heat 2 ounces of butter in an omelette pan, add the potatoes, season with salt and a pinch of pepper; then add 1 or 2 chopped truffles; toss well the potatoes; then bring them towards the outer part of the pan, just opposite to the handle, and allow them to brown; then turn on a dish.

POMMES DE TERRE A L'IMPERIALE—POTATOES, IMPERIAL STYLE.

Pick out some nice, oblong, good-sized potatoes, all of the same shape and size; cut off one end; stand them on a roasting pan and put to bake in the oven.

When done cut off the top of each potato; scoop out the interior and mash it; add a good piece of butter and some cream; season with salt and a little grated nutmeg; add some chopped truffles. and for about 8 potatoes add the whipped whites of 2 eggs; fill the potatoes and set the cover on top of each potato. Bake in a medium oven and serve on a napkin.

POMMES JULIENNE—JULIENNE POTATOES.

Shred some peeled potatoes very fine, $\frac{1}{8}$ of an inch thick, leaving them from 2 to 3 inches in length; wash well; drain and dry on a cloth and fry in very hot fat until crisp.

POMMES SOUFFLEES—SOUFFLEED POTATOES.

To obtain a good result, choose some good-sized mealy potatoes; have them peeled and cut them lengthwise in slices $\frac{1}{6}$ of an inch in thickness. Wash, drain and dry them, and fry in medium hot fat, until they commence to swim on the surface; remove them from the fat into a frying basket; allow the fat to get very hot, and when ready to serve plunge in the potatoes, all at once, moving them gently with the skimmer until nicely browned; drain, besprinkle with salt and serve on a napkin.

NID DE POMMES DE TERRE SOUFFLEES—NEST OF SOUFFLEED POTATOES.

To make a nest, shred some potatoes, as indicated for "Julienne Potatoes"; procure a double nest basket, as can be had now from dealers in cooking utensils, and line the outer basket with the potatoes, so that it is covered all over; put the inner basket right over and fasten it firmly, then fry to a nice color; unmould and fill with souffled potatoes.

NOTE.—These nests are also used to serve entrees in. If a sauce is to be poured over the entree line the nest with thin pancakes.

POMMES GAUFFRETTE—WAFFLE POTATOES.

Have ready some good-sized peeled potatoes; slice them over a channeled vegetable slicer, turning the potato for each slice in the opposite direction, so that the channels will run on one side from east to west and on the opposite side from south to north; if the slices are not too thick small perforations will come through; wash, drain and dry and fry in hot fat; besprinkle with salt and serve on a napkin.

CROQUETTES DE RIZ POUR GARNITURE—RICE CROQUETTES
FOR GARNISHING.

Heat 3 ounces of butter in a saucepan, put in 4 ounces of rice, stir for a few minutes, moisten with 1 quart of fat chicken broth, cover the pan and cook in the oven for 30 minutes. Season to taste with salt, pepper and a pinch of nutmeg, add 1 gill of veloute or cream sauce, and bind with 4 egg yolks.

When cold form some little cork shaped or round croquettes, dip in beaten eggs and fresh grated bread crumbs, and fry in hot lard or clarified butter.

NOTE.—Grated Parmesan cheese may be added to the rice if desired.

SALSIFIS A LA CREMEOU A LA POULETTE—OYSTER PLANT WITH
CREAM OR POULETTE SAUCE.

Scrape the oyster plant well and put it into acidulated water until all is scraped, then tie them into bundles of 8 or more.

Dilute 2 ounces of flour with 2 quarts of water; add the juice of a lemon, sufficient salt and 4 ounces of chopped beef suet; cook for 30 minutes, then add the oyster plant and let simmer slowly until done; then drain, put on a dish, pour over cream or poulette sauce.

SALSIFIS FRITS—FRIED OYSTER PLANT.

Cook the oyster plant as explained above; dip it in frying batter and fry in hot lard; serve on a napkin.

SPAGHETTI A LA BOIELDIEU—SPAGHETTI, BOIELDIEU STYLE.

Boil 1 pound of spaghetti in salted water; when cooked, drain and put back in the saucepan and add 4 ounces of butter and the same quantity of grated Parmesan cheese (in small parts at a time).

When serving, make a hollow in the center and fill with the following garnishing:

Reduce 1 pint of tomato sauce to good consistency, add 2 tablespoonfuls of beef extract and 12 heads of mushrooms cut in slices. Remove the skin of a veal kidney, slice very fine, saute in butter over a brisk fire, drain and add to the sauce with 2 ounces of butter. Season well with salt and paprika.

SPAGHETTI A LA ROYALE—SPAGHETTI, ROYAL FASHION.

Cook the spaghetti and finish them with butter and grated Parmesan cheese.

Garnish the center with fresh mushrooms and truffles sliced, sauted in butter and stewed in Madeira sauce.

TOMATES FARCIES A LA MADRAS—STUFFED TOMATOES,
MADRAS FASHION.

Choose some ripe but firm tomatoes, make a circular incision on the side of the stem the size of a 25-cent piece. Scoop out the interior of the tomato and fill with the following stuffing:

Chop fine and fry lightly in butter 1 onion, add 3 ounces of chopped cooked ham and 1 quart of boiled rice, season with salt and a heaping teaspoonful of curry powder; when the tomatoes are filled strew bread crumbs over the stuffing; place a small lump of butter on each and bake in a moderate oven for 15 to 20 minutes.

TOMATES FARCIES A LA D'UXELLE—STUFFED TOMATOES,
D'UXELLE STYLE.

Prepare the tomatoes as for "Madras fashion," fill with d'Uxelle stuffing.

TOMATES A LA PROVENCALE—TOMATOES, PROVENCAL
FASHION.

Cut some ripe tomatoes horizontally in halves and squeeze lightly to free from seeds; season with salt and pepper; peel and crush 3 cloves of garlic; chop fine with a small handful of parsley and mix with 2 handfuls of bread crumbs; strew this

mixture over the tomatoes; place them on an oiled pan; put 5 or 6 drops of olive oil on each half tomato and bake in a brisk oven from 10 to 12 minutes.

TOMATES AU GRATIN A L'INDIENNE—BAKED TOMATOES, INDIAN FASHION.

Scald 1 dozen ripe tomatoes, peel and free them from seeds and cut then in quarters. Put in a pan with 1 ounce of butter, season with salt and a teaspoonful of curry powder and allow to stew over a mild fire until most of the liquid has evaporated.

Parboil 3 ounces of rice in salted water for 10 minutes, and then drain. Arrange alternate layers of rice and tomatoes in a buttered baking dish (tomatoes to be put in first and last), besprinkle with bread crumbs and melted butter and bake in the oven for about 20 minutes.

TOPINAMBOUR A LA CREME—GIRASOLE (JERUSALEM ARTI- CHOKES) IN CREAM.

Webster says that Jerusalem is a mere corruption of the Italian Girasole, i.e., Sunflower, or Turnsole.

As a matter of fact the Girasole is no artichoke at all, it is a tuber and bears no other resemblance except in flavor.

Peel and wash the Girasoles; boil them in lightly salted water; when done drain and add to cream sauce.

PUREE DE TOPINAMBOUR—PUREE OF GIRASOLES.

Prepare as indicated for "Puree of Cauliflower."

SALADS.

SALADES—SALADS.

There are in existence several treatises on salads, and as a matter of fact it may be stated that of late there has been a constant demand "for something new" in this line.

Appended is given a score of elaborate specimens, the majority of which are entirely new, and published for the first time.

SALADE A L'EGYPTIENNE—EGYPTIAN SALAD.

Take some cold boiled corn on the cob, split the grain lengthwise and, with the back of a table knife, press out the interior; mix this with an equal quantity of cold boiled rice, add a little chopped sweet red pepper, mix with mayonnaise dressing. Serve on lettuce leaves, decorating with chopped eggs and boneless anchovies.

SALADE A LA LOUISIANNE—LOUISIANA SALAD.

Small ripe tomatoes peeled and quartered, cooked okra, sliced potatoes; seasoned with French dressing; some chopped green peppers and a chopped egg.

SALADE ECOSSAISE—SCOTCH SALAD.

Cut in very fine slices one part each of raw smoked salmon, cooked potatoes and truffles, add the same amount of crisp lettuce leaves, season with French dressing and a dash of Worcestershire sauce. Sprinkle over some chopped hard-boiled eggs.

SALADE A LA MEXICAINE—MEXICAN SALAD.

Shred (not too fine) equal parts of celery, ham, chicken, potatoes and sweet peppers, dress with mayonnaise sauce and season highly.

Put a few crisp leaves of lettuce in some shells, lay some of the salad on top and garnish with raw tomatoes and chopped hard-boiled eggs.

SALADE A LA MILIKEN—MILIKEN SALAD.

Cut into very small dice 8 red sweet peppers and 8 peeled truffles, add to this double the amount of cold boiled rice, season with pepper and salt, and a dash of tarragon vinegar, and dress with mayonnaise sauce. Serve on leaves of lettuce.

SALADE A LA OXFORD—OXFORD SALAD.

Cut in shreds, one part each of truffles, cooked breast of chicken, the white of hard-boiled eggs, celery and gherkins; rub the yolk of the eggs through a fine sieve, add some English mustard and dilute with oil and vinegar; dress the salad and serve on lettuce leaves; garnish with sliced tomatoes.

SALADE A LA RUSSE—RUSSIAN SALAD.

Russian salad, which may be served either in jelly or in a salad bowl, is really nothing more nor less than an elaborate vegetable salad to which different sorts of meats and fish are added.

Cut in small dice equal parts of cooked carrots, turnips, beets, potatoes, string beans and asparagus tips (if in season); add some green peas and gherkins, boneless anchovies and some breast of chicken, turkey or partridge (all of these ingredients cut as small as the vegetables). Season with salt, red pepper, oil and vinegar. If served in a salad bowl, decorate with beets, capers, gherkins, boneless anchovies, hard-boiled eggs and caviar.

Instead of oil and vinegar the salad may be dressed with mayonnaise sauce.

If served in jelly the salad may be dished up in mould which is especially made for Russian salad.

Coat the mould with clear aspic jelly, decorate with the vegetables and set aside in a cool place; season the salad with salt, pepper and mayonnaise dressing, and add some partly melted jelly; put the salad into the jelly-coated mould and place in the ice box for 3 hours; when set, turn the salad into a dish.

NOTE.—For American plan or table d'hote, the salad may also be served on crisp lettuce leaves.

TOMATES AUX CREVETTES A LA RAVIGOTE—TOMATOES WITH SHRIMPS, RAVIGOTE SAUCE.

Plunge some large ripe tomatoes into a basin of boiling water (long enough to remove the skin), let get cold; then in each make an incision 1 inch in diameter where the stem was attached, and with a round vegetable scoop hollow out and squeeze lightly to free from all seeds; season with salt, and lay on a towel or sieve with the aperture downward.

Five minutes before serving, fill the tomatoes with shrimp salad seasoned with ravigote sauce, and serve on a napkin.

TOMATES A LA DU BARRY—TOMATOES, DU BARRY STYLE.

Choose 12 large ripe tomatoes, scald and peel them, cut a small slice off the top of each, scoop out with the vegetable spoon, season with salt and lay upside down on a wire sieve. When ready to serve, fill with cold cooked cauliflower, cover with mayonnaise sauce and serve on folded napkin.

TOMATES A LA RUSSE—TOMATOES, RUSSIAN FASHION.

Peel some small round tomatoes (all of the same size), make an incision on the side of the stem of each and remove the inside with a vegetable scoop, season with salt and turn them upside down in a hair sieve, so as to free them from all humidity; fill the cavity with Russian salad (receipt given above), set in a cold place, and serve on a folded napkin.

SALADE A LA NASH—VEGETABLE SALAD, NASH STYLE.

Cooked potatoes, young carrots, truffles and cauliflower. The three first cut in slices, marinated with some dry white wine, well seasoned with salt and freshly ground white pepper or mignonette, and dressed with mayonnaise, with a dash of tarragon vinegar and a little chopped tarragon.

SALADE A LA LORETTE—LORETTE SALAD.

Cut into small squares equal parts of celery and fresh pineapples; dress with mayonnaise, and serve on lettuce leaves.

SALADE A LA BRUNSWICK—BRUNSWICK SALAD.

Shredded celery and truffles dressed with mayonnaise, and served on artichoke bottoms.

SALADE DEMIDOFF—DEMIDOFF SALAD.

One part each of sliced potatoes, truffles and cooked carrots, each of them seasoned and macerated in white wine. This salad may either be dressed with French dressing or mayonnaise sauce.

SALADE DEMIDEUIL OU ROMANOFF—DEMIDEUIL OR ROMANOFF SALAD.

Same as Demidoff Salad minus the carrots.

SALADE SCANDINAVIENNE—SCANDINAVIAN SALAD.

Cut into shreds 1 inch long one part each of potatoes, beets, gherkins, hard-boiled eggs and pickled herrings; season with salt, pepper, vinegar and whipped cream; serve in a bowl garnished with lettuce leaves, or if for American plan, serve on lettuce leaves.

NOTE.—This salad may be served as a hors d'oeuvres.

SALADE A LA CAROLINE—CAROLINA SALAD.

Scald and peel some nice ripe tomatoes, make an incision on the side of the stem and scoop out the interior of the tomato.

Chop fine some green peppers, add to them some cold boiled rice; season with salt and pepper, and dress with mayonnaise sauce; fill up the tomatoes and set them in a cold place until ready to serve.

SALADE DE PETONCLE ET CELERI—SCALLOP AND CELERY SALAD.

Cook the scallops in their own gravy and allow them to get cold; then cut them in halves, add the same amount of celery, cut of the same shape; season highly, and dress with mayonnaise sauce.

SALADE A LA CAROLA—CAROLA SALAD.

Sliced potatoes, artichokes and pickled lamb tongues seasoned very highly and dressed with vinaigrette sauce.

SALADE A LA BEAULIEU—BEAULIEU SALAD.

Slice some sour apples into pieces the size of a nickel, add the same amount of peeled walnuts and crisp celery; dress with mayonnaise sauce.

SALADE A LA FORMOSA—FORMOSA SALAD.

Same as described above, with the addition of sliced lean cooked ham and sweet red peppers.

ENTREMETS DE DOUCEUR ET DESSERTS—SWEET DISHES AND DESSERTS.

Originally it was not our intention to publish any receipts for sweet dishes in this treatise; but, while appearing serially in "The Caterer," there were so many requests for sweet fancy dishes of easy preparation, that we decided to append receipts for a few of such dishes—principally those which have not before been published.

POMMES A LA PARISIENNE—APPLES, PARISIAN STYLE.

Cut some medium-sized apples in halves, score out the pit, peel and cook them in light syrup and drain; place each half apple on a piece of sponge cake previously saturated with kirschwasser and covered with apricot marmalade; cover the apple with Italian meringue; decorate with almonds and brown in the oven.

POMMES A LA CHATELAINNE—APPLES, CHATELAINNE STYLE.

Score out some sour apples, peel and cook them in light syrup, drain and put them to cool; with the apple peelings prepare some jelly, strain and put away to get cold; fill the hollow of the apples with the jelly; set them on a dish, pour over some English cream sauce, flavored with curacao, and strew over it some pulverized macaroons.

POIRES A LA SOLFERINO—PEARS, SOLFERINO STYLE.

Peel and cut in halves 6 cooking pears and remove the cores with a round vegetable scoop.

Set the pears in a copper saucepan and cook with port wine and syrup flavored with vanilla. When done pour into a bowl and set on ice to become cold.

Have ready some rice cooked as follows: Pick a half pound of rice, wash it and parboil it in boiling water for 5 minutes, drain and put in a saucepan, moisten with 1 pint of milk and 2 gills of cream, add 2 ounces of butter, a small piece of lemon peel and some vanilla to flavor and let cook without stirring. When done and somewhat cooled incorporate 4 egg yolks and 4 ounces of powdered sugar.

When the rice is thoroughly cold, dress it on a dish and range the pears (which should be drained on a hair sieve) nicely on top.

If the syrup should be too thin, set it on the fire to reduce.

Decorate the rice and pears with whipped cream to which some maraschino has been added; pour a little of the syrup on the dish and serve the remainder separate with the pears.

PECHES A L'EAU DE VIE, A LA NINETTE—BRANDY PEACHES, NINETTE STYLE.

Remove the kernels from brandy peaches without breaking the latter, put in their stead kernels made of almond paste mixed with melted chocolate.

Soak some large macaroons with curacao, place on each macaroon a brandy peach—pour over an English cream sauce and decorate peaches with candied cherries and angelica.

SAUCE ANGLAISE—ENGLISH CREAM SAUCE.

Beat together 4 egg yolks, 4 ounces of powdered sugar and $\frac{1}{2}$ ounce of cornstarch, add a pint of boiling milk flavored with vanilla, and put on the fire to thicken without permitting it to boil. Strain the sauce, and when cold mix with it 2 table-spoonfuls of whipped cream.

PECHES A LA CARDINAL—PEACHES, CARDINAL STYLE.

Plunge some fresh peaches in boiling water just long enough to remove their skins; cut them in halves, remove the pit and cook the peaches in a light syrup for a few minutes only; drain and put them on a dish, a crystal one preferred.

Prepare sauce by diluting some strawberry jam with the syrup in which the peaches were cooked; strain and put on ice; when very cold pour it over the peaches and strew over some shredded almonds, previously peeled.

PECHES A LA SULTANE—PEACHES, SULTAN'S FASHION.

Cook the peaches as in previous receipt, and serve with vanilla ice cream in the center; decorate with candied fruit.

NOTE.—Different sorts of fruit may be served in this manner.

FRAISES A LA CREOLE—STRAWBERRIES, CREOLE STYLE.

Have ready some rice cooked in milk with vanilla flavor, place it in a border mould and when cold unmould on a dish; have ready some stewed sliced pineapple, lay the slices symmetrically on the rice border and fill the center with strawberries macerated in a little syrup of 25 degrees, and flavored with kirschwasser; decorate with varicolored candied fruits.

CRUTE DE CERISES AU MARASQUIN—CRUSTS OF CHERRIES
WITH MARASCHINO.

Cut from a sandwich loaf slices of bread $\frac{1}{4}$ of an inch thick, cut these out with a round pastry cutter 2 inches in diameter,

sprinkle over some powdered sugar, arrange on a baking sheet, and put in the oven to brown.

Stone 2 pounds of cherries and set to stew in a syrup made with 2 gills of water and 8 ounces of sugar. Perfume with a little stick of cinnamon. When cooked, add a gill of maraschino, range the crusts in a circle on a dish and pour over the cherries.

BEIGNETS DE CERISES, GLACES—GLAZED CHERRY FRITTERS.

Stone the required quantity of cherries and stick them on small wooden skewers (8 to 10 pieces on each); dip each skewer in frying batter and fry in very hot lard to a rich golden hue.

Remove the skewers, besprinkle the fritters with powdered vanilla sugar and glaze in a brisk oven, or under the salamander, and serve on a napkin.

NOTE.—When cherries are out of season, preserved cherries may be used. Wash them in warm water and put them to macerate in kirschwasser for 30 minutes.

TIMBALE DE MARRONS A LA HENRIOT—CHESTNUT TIMBAL, HENRIOT STYLE.

Peel and cook in milk some chestnuts, and rub them through a fine sieve; dilute 8 ounces of the puree with enough syrup at 24 degrees to obtain a smooth paste.

Place 8 ounces of sweet butter in a bowl and work it with a wooden spoon until it becomes quite creamy; flavor with vanilla and maraschino, and mix with the chestnut puree; fill up a timbal mould with this preparation, and set in a cool place until very firm.

When ready to serve, plunge the mould in hot water; dish up and pour over it English cream sauce.

CHARLOTTE A LA NESSELRODE—CHARLOTTE, NESSELRODE FASHION.

Prepare a plain meringue paste with 12 whites of eggs and 1 pound of powdered sugar; put the paste into a pastry bag with

a $\frac{1}{2}$ -inch tube and dress them on bands of paper, giving the meringues the shape of "lady fingers" (about 4 inches long and $\frac{3}{4}$ -inch wide), range the paper bands on a wet board, dust over the meringues with powdered sugar and cook them in a very slack oven. Let them dry well before using.

Line the bottom and the sides of a charlotte mould with paper, cut some of the meringues into triangles, place these on the bottom of the mould and line the mould all around with the meringues (which should be well trimmed, the same as for a charlotte russe). When this is done fill up the center with the following preparation:

Parboil 1 pound of chestnuts, peel them and put to cook in a saucepan with milk flavored with vanilla. When the chestnuts are done (which takes about 2 hours), drain them, rub through a fine sieve and add 2 gills of syrup at 25 degrees, so as to form a smooth paste.

Put into a bowl 4 egg yolks and 4 ounces of sugar, mix well and dilute with 1 pint of boiling water. Put this mixture back into the saucepan, set it on the fire, whip continuously and allow to thicken, but not to boil, add 2 ounces of leaf gelatine (previously steeped in cold water), and when it is dissolved strain the mixture into a clean bowl, adding it by degrees to the puree of chestnuts. Lastly, add 1 quart of whipped cream and 1 ounce each of citron and orange peel cut in very small squares and soaked in maraschino for 1 hour.

Set the charlotte in a cool place for 2 hours and 30 minutes at least, then unmould, decorate with whipped cream and surround with glazed chestnuts.

CROQUETTES DE MARRONS SAUCE SABAYON—CHESTNUT CROQUETTES, SABAYON SAUCE.

Parboil and peel some chestnuts, cook them in a light syrup, with a vanilla stick. When done, pass through a sieve and thicken with a few egg yolks (as potato croquettes). When cold, shape into convenient forms (as a pear, for instance, with an imitation stick of angelica), pass them in the beaten egg yolks and bread crumbs, and fry in hot leaf lard. Serve on a napkin, with sabayon separate.

CROQUETTES DE POMMES DE TERRE A LA JACKSON—POTATO CROQUETTES, JACKSON STYLE.

Bake 20 good-sized potatoes in the oven, cut them in halves, remove the inside and press through a fine sieve.

Weigh 24 ounces of this potato pulp, put it into a pan with 4 ounces of butter and 4 ounces of powdered sugar, add 2 gills of cream, 4 ounces of powdered macaroons, 6 egg yolks, vanilla flavoring, and a pinch of salt. Set this mixture on the range and stir continuously until it boils—it should by then have become rather firm. Put aside to cool, then shape some croquettes, dip them in beaten eggs, and bread crumbs fried in hot lard, dust over with powdered sugar and serve on a folded napkin.

Give separate some apricot sauce.

CROQUETTES DE RIZ A LA D'EGMONT—RICE CROQUETTES, D'EGMONT STYLE.

Cook the rice in the same manner as for ordinary rice croquettes. When cooked, add for each $\frac{1}{2}$ pound of rice 4 ounces of pistachio nuts, previously scalded, peeled and pounded in the mortar and 12 bitter almonds and 1 ounce of citron. The rice should show a light green appearance; if not, add a little green coloring.

Shape the croquettes into the desired forms, dip in beaten eggs and fresh bread crumbs, and fry in hot lard.

Serve with brandy sauce separate.

BEIGNETS A LA POLONAISE—POLISH FRITTERS.

Prepare some light pancakes, spread over them some marmelade mixed with crushed macaroons, roll them up and cut in pieces 3 inches long; dip in frying batter and fry in hot lard. Serve with fruit sauce separate.

BEIGNETS SOUFFLE—QUEEN FRITTERS.

Put into a saucepan 1 pint of water with 4 ounces of butter, a pinch of salt and 1 ounce of sugar; when the water boils pour into it 8 ounces of sifted flour, work vigorously until the paste

detaches from the pan, then remove from the fire; after 5 minutes incorporate 10 raw eggs, one by one.

Heat some lard in a deep pan, and with a tablespoon drop in bits of the paste the size of a small egg. Keep the heat increasing until the fritters have expanded 4 times their original size; drain and roll in vanilla sugar.

BEIGNETS EN SURPRISE—SURPRISE FRITTERS.

Prepare as explained in previous receipt; when the fritters are done introduce into the fritters by means of a small aperture, some kind of a marmalade, roll in sugar and serve on a napkin.

CREPES A LA WHITTIER—PANCAKES, WHITTIER STYLE.

Cook some light French pancakes and fill them with the following preparation:

Make 1 tablespoonful of butter creamy, then add 2 tablespoonfuls of currant jelly and a good pinch of powdered cinnamon; roll up the pancakes, sprinkle over powdered vanilla sugar and glaze them in a brisk oven.

PUDDING SOUFFLE A LA MORNAY—SOUFFLE PUDDING, MORNAY STYLE.

Put 8 ounces of sweet butter into a basin; work it well with a spoon until it becomes foamy; add 8 ounces of powdered sugar, 6 egg yolks (one at a time), and, last, 2 gills of thick cream and vanilla flavor. Then beat the 6 egg whites to a stiff froth and incorporate them gradually with the mixture.

Butter a cylindrical shaped mould, dust it with cornstarch and fill it with alternate layers of the above preparation and sponge cake (cut in squares and saturated with rum). Set the mould into the bain-marie and let cook in a slow oven for 40 minutes. Before unmoulding allow to set for about 10 minutes.

Pour over the following sauce:

Sauce.—Put into a saucepan equal quantities of apple marmalade and apricot jam, dilute with a little syrup and boil for 10 or 15 minutes (if too liquid, thicken with a little arrowroot and strain); finish with whipped cream and flavor with rum or kirschwasser.

PUDDING MOUSSELINE A LA VANILLE—VANILLA MUSLIN
PUDDING.

Take 6 ounces of powdered sugar, 2 ounces of butter, 10 egg yolks and some vanilla flavoring; put all into a saucepan and whip vigorously over a slow fire until they become frothy (as cream sauce); then take from the fire and incorporate 4 raw egg yolks and the whites of 10 eggs whipped to a stiff froth.

Butter some cylindrical-shaped moulds and fill them three-quarters of their height with the above preparation; set them in a pan with boiling water; cover the pan and finish to cook in a slack oven.

When done, unmould on a dish and pour over some Sabayon sauce.

SAUCE SABAYON—SABAYON SAUCE.

Put into a copper pan or basin 4 egg yolks and 1 whole egg, with 4 ounces of powdered sugar and a half wineglassful of dry white wine or Madeira; set over a slow fire, whip vigorously until it becomes frothy and of good consistency; remove from the fire and serve immediately.

NOTE.—Sabayon may be prepared with rum, kirschwasser, etc. Liquors may also be replaced by lemon juice.

PUDDING SOUFFLE A LA SAVOYADE, SAUCE AUX FRUITS—
SAVOY PUDDING, FRUIT SAUCE.

Add 4 ounces of butter to 1 pint of boiling milk; as soon as the butter is melted pour in 4 ounces of sifted flour and work vigorously; then change the paste into another pan and, after 10 minutes, add a gill of cream, 10 egg yolks, and 5 ounces of Gervais cheese (pressed through a fine sieve), add either lemon or vanilla flavoring and the 10 egg whites whipped to a stiff froth.

Butter a pudding mould, pour in the preparation and cook in the bain-marie for 1 hour (in a mild oven), unmould and serve with apricot fruit sauce.

P. S.—If no Gervais cheese is on hand, ordinary cream or Neufchatel cheese may be used.

SAUCE APRICOTS AUX FRUITS—APRICOT FRUIT SAUCE.

Dilute 1 pint of apricot jam with the same quantity of light syrup, allow to boil and then strain into another pan.

Cut in small squares all kinds of preserved fruits on hand—such as pears, peaches, pineapples, cherries, angelica, etc.—add to the sauce and allow to boil once more. If too liquid, thicken with a little cornstarch diluted with water.

This sauce may be flavored with kirsch or rum.

PUDDING A LA MARECHALE—MARSHAL PUDDING.

Beat together until quite foamy 8 ounces of butter with 8 ounces of powdered sugar, add 10 egg yolks and 10 egg whites whipped to a stiff froth.

Previously to creaming butter and sugar, cut into small squares 8 ounces of Graham bread, which saturate with 2 gills of claret and 1 gill of rum, add 2 tablets of finely grated chocolate, a good pinch of powdered cinnamon and $\frac{1}{2}$ ounce each of currants, citron and orange peel; the two latter cut in fine dice.

Mix the whole well; fill some buttered cylindrical shaped mould and cook in the bain-marie for 45 minutes.

Serve with Sabayon sauce.

PUDDING DE FARINA, SAUCE AUX FRUITS—FARINA PUDDING,
FRUIT SAUCE.

Pour into 1 quart of boiling milk 10 ounces of farina; cook for 25 minutes; then add a pinch of salt, 2 ounces of sugar and 2 ounces of butter; mix well; after 10 minutes add 8 raw egg yolks and 6 egg whites whipped to a stiff froth.

Butter a cylindrical mould, fill to three-quarters of its height with the pudding preparation, and cook in the bain-marie for 45 minutes.

Dish up and pour over fruit sauce.

NOTE.—The same formula as the above may be applied to all other puddings made with farinaceous ingredients.

SOUFFLE A LA VANILLE—VANILLA SOUFFLE.

Dilute 6 ounces of sugar, 2 ounces of flour and a small pinch

of salt with 1 pint of milk; add a small stick of vanilla; set on the fire and stir until boiling, being careful to obtain a smooth paste; take it from the fire, remove the vanilla and incorporate a small piece of butter, about 1 ounce; then add by degrees 3 raw egg yolks.

Whip to a firm froth 6 egg whites and incorporate them gently to the above preparation.

Butter a soufflé case, besprinkle with powdered sugar, fill with the soufflé preparation and set it on the hot range for a minute or so; then put to cook in a moderate oven for about 20 minutes, and serve immediately.

NOTE.—Instead of serving one large case, small individual cases can be substituted.

SOUFFLE AU CHOCOLAT—CHOCOLATE SOUFFLE.

Prepare as vanilla soufflé, adding 2 tablets of chocolate heated in the oven, and increasing the egg whites to 7 instead of 6.

SOUFFLE A L'ORANGE—ORANGE SOUFFLE.

Proceed as for "Vanilla Soufflé," adding the finely grated outer rind of an orange and a few drops of red coloring.

NOTE.—Orange soufflés may be served in orange shells, i. e., oranges cut in halves and scooped out. Lemon soufflés, in fact, any flavor may be served as soufflé.

SOUFFLE A LA D'ORLEANS—SOUFFLE, D'ORLEANS STYLE.

Prepare a vanilla soufflé, add a good dash of maraschino, crush some macaroons, saturate them with kirschwasser and add to the soufflé; add also some candied fruit cut up fine and macerated in kirschwasser.

OMELETTE SOUFLEE A LA VANILLE—VANILLA PUFF OMELET.

Mix in a bowl 3 egg yolks, with 6 tablespoonfuls of powdered sugar, adding some vanilla flavoring; when this preparation is quite foamy and light, whip 6 egg whites to a stiff froth, and gently incorporate them to the yolks.

Butter an oblong dish, strew over some powdered sugar, place the egg mass on top, smooth it over, giving it an oblong shape; dredge over some powdered sugar and cook in a hot oven from 7 to 10 minutes; serve immediately.

NOTE.—These puff omelets may be flavored with almonds, lemons, chocolate, orange blossom, etc.

OMELETTE SOUFFLEE A LA STEPHANIE—PUFF OMELET,
STEPHANY STYLE.

Prepare an ordinary vanilla puff omelet with 4 yolks and 8 whites, and mix with it 4 lady fingers, cut in small cubes and moistened with a pony of maraschino; dress the omelet with a hollow in the center. When cooked, pour a pony of kirsch in the hollow, set fire to it and serve.

OMELETTE SOUFFLEE A LA NORVEGIENNE OU A LA ALASKA—
PUFF OMELET, NORWEGIAN OR ALASKA STYLE.

Cut a piece of sponge cake 1 inch thick to the shape of the dish, place on the cake some ice cream, whatever flavor is preferred; but not water ice. Cover the whole with a vanilla puff omelet preparation at least 1 inch thick, and cook in a brisk oven just long enough to cook the eggs; serve immediately. The sponge cake may be saturated with liquors, but this is optional.

OMELETTE SOUFFLEE EN SURPRISE—SURPRISE PUFF
OMELET.

Prepare a piece of sponge cake, as in previous receipt, make a hollow in center and fill with preserved fruits mixed with apricot jam; finish as stated in previous receipts.

NOTE.—An infinite variety of puff omelets may be prepared by simply changing the flavor and ingredients.

GAUFFRES A L'ALLEMANDE—GERMAN WAFERS.

Pound 8 ounces of peeled almonds with 4 ounces of sugar and 2 egg whites.

Have ready some waxed baking sheets, put some of the paste on them, the size of a walnut, and spread it with a knife to 3 inches in diameter; strew over some finely chopped almonds and bake in a moderate oven; when done press the wafers on a round stick to curve them.

MACARONS AUX CHOCOLAT—CHOCOLATE MACAROONS.

Pound in the mortar 8 ounces of peeled almonds with 4 ounces of powdered sugar, the same amount of softened chocolate and the whites of two eggs added in small parts at the time; shape into small balls and dress on a sheet of paper in regular rows.

Allow them to dry for a few hours, then bake in a moderate oven.

When done, turn over the sheet of paper and moisten the back of it with a brush dipped in water; allow to soak for a while, then remove the macaroons.

BATONS AUX AMANDES VANILLES—VANILLA ALMOND STICKS.

Pound 8 ounces of peeled almonds with 1 pound of icing sugar and 4 ounces of vanilla sugar, add 5 whites of eggs and put the mixture in a cool place to rest for 2 hours. Roll out the paste about $\frac{1}{4}$ inch thick, cut it in bands $2\frac{1}{2}$ inches wide and cover with royal vanilla icing; cut the band into strips $\frac{1}{2}$ inch wide, place these strips on a baking sheet (previously buttered and besprinkled with flour), and cook in a slack oven.

NOTE.—These sticks make an excellent accompaniment to ice creams.

BISCUITS A LA CUILIER—LADY FINGERS.

Put into a bowl 6 egg yolks and mix with 6 ounces of powdered sugar, stirring until quite foamy; flavor with lemon or vanilla; whip the 6 egg whites to a stiff froth; add them to the sugar and yolks, and then incorporate 5 ounces of sifted flour, mixing the preparation thoroughly, yet carefully.

Provide a pastry bag with a round tube $\frac{1}{2}$ inch in diam-

eter; fill the bag with the above preparation and force some of it out on paper, giving it the shape of a finger about 3 inches long; dredge over some powdered sugar, lay it on a baking sheet and bake in a medium oven for 12 minutes.

BISCUITS A LA CUILLER PRALINES AUX AMANDES—LADY FINGERS WITH ALMONDS.

Proceed as for lady fingers, but shape them somewhat smaller, before dredging them with sugar; besprinkle them with finely chopped almonds, and bake in a medium oven.

These fingers may be made smaller, and two of them may be stuck together by coating the flat side with apricot jam.

BOUCHEES DE DAMES—LADIES' BOUCHEES.

Put some lady finger preparation in a pastry bag provided with a round tube, and place small heaps, the size of small macaroons, on paper over a baking sheet. Bake in a cool oven, and when done detach from the paper, hollow the bottom somewhat, put in some marmalade and stick two of the cakes together; cover with fondant icing.

GIMBLETTES SUISSE—SWISS GIMBLETS.

Prepare a dough with 8 ounces of flour, 5 ounces of powdered sugar, 6 ounces of butter and the grated outer rind of a lemon. Place on ice for 30 minutes, then roll out to $\frac{1}{4}$ inch in thickness; cut out pieces 2 inches in diameter; cut out a round piece from the center of each, brush over with egg and bake in a brisk oven.

LANGUES DE CHATS—CATS' TONGUES.

Beat well together, until quite foamy, 10 ounces of sugar and 3 eggs, add vanilla flavor and then incorporate 8 ounces of sifted flour.

Put the preparation in a pastry bag and dress on a waxed baking sheet like very small lady fingers and bake in a hot oven.

CROQUETS—CROQUETS.

Work until quite foamy 8 ounces of powdered sugar and 4 egg whites, add 6 ounces of sifted flour and 6 ounces of shredded almonds; dress on a waxed baking sheet in the shape of a finger and bake in a hot oven.

VIENNOIS—VIENNESE CAKES.

Beat 8 ounces of butter until creamy, add 10 egg yolks, 6 ounces of sugar with vanilla flavor and at last 6 ounces of flour, 2 ounces of cornstarch and the stiff froth of 2 egg whites. Place this preparation over a paper on a baking sheet to the thickness of $\frac{3}{8}$ inch; bake in a moderate oven; when done cover half of the cake with marmalade, place the other on top, pour over some icing and cut in small sticks or lozenges.

TARTELETTES A LA MARECHALE—MARSHAL TARTLETS.

Line some small tartlet moulds with puff paste trimmings rolled out rather thin, garnish the center with plain macaroon preparation and bake in a moderate oven.

TARTELETTES A LA JAMAIQUE—JAMAICA TARTLETS.

Line some small tartlet moulds, as in previous receipts, and fill with the following preparation:

Pound in the mortar 4 ounces of peeled almonds, with 5 whole eggs, add 6 ounces of powdered sugar, 4 ounces of melted butter, 1 ounce of sifted flour and 1 gill of rum; bake in a moderate oven and dip the top in rum icing.

PUITS D'AMOUR—CUPID'S OR LOVE WELLS.

Roll out some puff paste (to which 6 turns were given) to $\frac{1}{4}$ inch in thickness, and with a channeled pastry cutter 2 inches in diameter cut out as many pieces as wanted.

Cut out a round piece from the center of each so as to obtain rings; roll out the paste trimmings to the same thickness as before, and cut out as many pieces as there are rings; place them on a baking sheet, moisten and lay the rings on top, brush over

with egg and bake in a hot oven. When nearly done besprinkle with powdered sugar and finish to bake to a nice color. Fill the center with jelly or marmalade.

GLACE A VANILLE—VANILLA ICE CREAM.

Dilute 8 egg yolks with a little water, add 8 ounces of powdered sugar, beat well and then incorporate by degrees 1 quart of boiling cream or milk, or 1 pint of each, add a half vanilla bean split open, set on the fire, stirring continuously until the egg yolks are cooked, but do not allow to boil. Strain at once and put to freeze immediately.

When freezing ices, it is essential to work them well with the spatula so as to make them as smooth as butter.

GLACE AUX FRAISES A LA CREME—STRAWBERRY ICE CREAM.

Mix 1 pint of fresh strawberry pulp with 1 pint of cream and 1 pound of powdered sugar, add vanilla flavor and the juice of a half lemon. Strain through a hair sieve and put to freeze.

GLACE AUX FRAISES A L'EAU—STRAWBERRY WATER ICE.

To 1 pint of fresh strawberry pulp add 1 pint of syrup at 35 degrees, and the juice of 1 lemon. Set to freeze.

GLACE A LA TOMATE—TOMATO WATER ICE.

Wash 2 pounds of sound ripe tomatoes, cut them in quarters, put them in a saucepan and stew them for 30 minutes over a slow fire, then rub through a fine hair sieve and set aside to cool.

When cold add enough syrup to bring the preparation to 20 degrees, add the juice of 1 lemon and set to freeze as other water ices.

SORBET CARDINAL—CARDINAL SHERBET.

Put into a freezer 1 quart of raspberry pulp, 1 pint of grated pineapple, 1 quart of syrup at 30 degrees, and the juice of 4 lemons and 2 oranges; set to freeze, and when half frozen add 4 whites of eggs made into Italian meringue and 2 gills of maraschino. Finish freezing and serve in glasses.

SORBET AU CHAMPAGNE—CHAMPAGNE SHERBET.

Press the juice of 5 lemons and 3 oranges into a bowl, add 1 quart of syrup at 20 degrees, and dilute with champagne until it reaches 15 degrees; put to freeze and 10 minutes before serving add Italian meringue made with 4 egg whites.

SORBET A LA CALIFORNIENNE—CALIFORNIA SHERBET.

The juice of 4 lemons and 6 oranges, 1 quart of syrup at 20 degrees; dilute with California claret to 15 degrees, proceed as before, and finish with Italian meringue made with 4 egg whites.

GRANIT AUX FRAISES—STRAWBERRY GRANIT.

The granits are prepared as are the sherbets, minus the Italian meringue. They are, as a rule, preferred by gentlemen, being not quite as sweet. Following is an initial receipt, after which any amount of varieties may be prepared:

Rub some fresh strawberries through a sieve; enough to obtain 1 quart of pulp, add 1 quart of syrup at 20 degrees and dilute with champagne or white wine to 15 degrees; freeze and serve as sherbet.

PLOMBIERE DE FRAMBOISE—RASPBERRY PLOMBIERE.

To 3 pints of fresh raspberry pulp add 8 ounces of sugar and 2 gills of water, so that it will weigh 24 degrees; freeze, and when half frozen add 1 pint of whipped cream; fill up a mould, cover tightly and pack in ice and salt for 1 hour, then unmould and garnish with small cakes.

NOTE.—The same as above may be prepared with other fresh fruits.

PLOMBIERE A L'ANANAS—PINEAPPLE PLOMBIERE.

Peel and cut a medium-sized pineapple in small squares, pour over 1 pint of boiling syrup at 30 degrees, cover and allow to get cold, then dilute with water to 24 degrees, and some lemon juice to taste, freeze and finish with 1 pint of whipped cream, as stated above.

GLACE PAN-AMERICAIN—PAN-AMERICAN ICE CREAM.

Put into a saucepan 16 yolks of eggs with 1 pound of sugar; dilute with 1 quart of cream and 1 quart of milk; add 1 vanilla bean, slit open; set on fire and heat to the boiling point (stirring continuously), and then set on ice and whip vigorously until cold.

Cut into small dice 4 ounces of candied pineapple, and 2 ounces each of angelica and citron, and steep in a half gill of kirschwasser for 2 or 3 hours. Set the cream to freeze; when half frozen, add the fruit, 1 quart of whipped cream and 8 ounces of crushed macaroons saturated with rum, and finish to freeze.

Line a melon-shaped mould with strawberry ice cream about $\frac{1}{2}$ inch thick; fill the mould with the above ice cream, put a paper over, cover tightly, and lay in crushed ice and salt for an hour or so until needed.

MOUSSE AU THE A LA CHINOISE—MOUSSE OF TEA, CHINESE STYLE.

Pour 1 pint of boiling water over 1 ounce of black tea, allow to infuse in the bain-marie for 20 minutes, and then drain. By this method you will have obtained about $\frac{1}{2}$ pint of tea; add to it 8 ounces of cut sugar, or enough to make a syrup of 35 degrees.

Put into a copper basin 5 egg yolks and a small vanilla stick, add slowly the syrup, whip in the bain-marie for 5 minutes, then place the basin on ice and continue whipping until cold. Add 1 pint of whipped cream and 4 ounces of candied or preserved pineapple, previously soaked in maraschino.

Line a charlotte mould with paper, pour in the mousse mixture, put a piece of paper over and cover hermetically. Place in crushed and salted ice for at least 2 hours; when ready to serve, plunge into cold water, unmould on a folded napkin, remove paper and serve with small cakes (separate).

SABAYON GLACE—FROZEN SABAYON.

Place in a saucepan 1 whole egg, 8 yolks, 6 ounces of sugar, 2 gills of champagne and $\frac{1}{2}$ gill of good brandy; set on a slow fire and whip vigorously until of the consistency of

whipped cream, then take off the fire and set on ice; keep whipping until cold, add two gills of whipped cream, pour into a melon-shaped ice cream mould, close hermetically and lay in crushed and salted ice for 2 hours. When ready to serve, plunge into lukewarm water and unmould on a folded napkin.

MOUSSE DE FRAISES A L'AMERICAINE—STRAWBERRY MOUSSE,
AMERICAN FASHION.

Rub through a hair sieve enough raw strawberries to make 1 quart, add the juice of a $\frac{1}{2}$ lemon and 8 ounces of icing sugar; beat well and then add 1 quart of whipped cream.

Fill a dome-shaped mould with this preparation, cover and plaster up the crevices with butter or paste. Pack in ice and salt for about 2 hours.

When ready to serve, turn out on a dish, garnish with fresh strawberries and decorate with whipped cream.

PUDDING GLACE A LA PORTO RICO—FROZEN PORTO RICO
PUDDING.

Cut 6 ounces of preserved figs in small pieces and macerate them in rum for 1 hour.

Meantime prepare a cream with 10 egg yolks, 1 quart of cream and 8 ounces of sugar; set this on the fire and whip vigorously until it thickens, but do not allow it to boil. Strain and when cold put to freeze; when half frozen, add a half pint of whipped cream and the figs.

Line a mould with raspberry water ice and fill with the above preparation; cover the mould tightly and pack in ice and salt for 1 hour and 30 minutes.

PUDDING GLACE A LA PALERMITAINE—FROZEN PUDDING,
PALERMO STYLE.

Prepare an Italian meringue with 5 egg whites, add a pony of maraschino and 1 pint of whipped cream; fill up a mould, cover hermetically and pack in ice and salt for 1 hour, after which time remove. Then take off the cover and remove the inside of the pudding, which will be rather soft.

Fill the hollow with various preserved fruits; pack again in ice for $\frac{3}{4}$ of an hour, then unmould and garnish with small cakes.

AUXILIARY RECEIPTS.

GELEE DE VIANDE—ASPIC OR MEAT JELLY.

In preparing meat jelly, it is essential to use such meats as contain a good deal of gelatinous matter.

Put into a stock boiler, veal knuckles, soaked pig's skin, chicken giblets and calf's feet, moisten with good broth, garnish with carrots, onions, leeks, celery, parsley roots, cloves and a little thyme and bay leaves; let simmer for 4 hours, skimming and clearing the broth from the fat and impurities which may rise.

Put a gill of the broth on ice to try its firmness before clarifying; then add the necessary quantity of soaked gelatine (clear leaf gelatine is the best).

Clarify with a small quantity of lean chopped beef, mixed with a few egg whites.

The jelly may be flavored with Madeira or dry white wine. A little tarragon and chervil added 2 minutes before the jelly is strained is liked by many; this, however, is discretionary. Season to taste, and then strain the jelly through a close napkin, or, better still, a felt jelly bag, and set in a bowl on ice.

Jelly should be light, clear and amber-like in color.

GELEE DE VOLAILLE—CHICKEN JELLY.

Follow same directions as for "Meat Jelly," using but chicken.

GELEE DE GIBIER—GAME JELLY.

Prepared as "Meat Jelly," using carcasses and trimmings of game.

FARCE DE VOLAILLE A LA CREME—CHICKEN CREAM FORCE-MEAT.

There are several methods of preparing chicken forcemeat, the most popular is the one where panada is used; there are again two sorts of panadas, the difference, however, is very small.

Pound in the mortar 1 pound of chicken or turkey breast, freed from skin and nerves; add 6 ounces of panada and 4 ounces of butter; during the course of pounding add 1 whole egg and the white of 2 eggs. Rub the forcemeat through a fine wire sieve and put it in a bowl on ice, then work vigorously with a wooden spoon, and add by degrees 3 gills of whipped cream. Season with salt, pepper and grated nutmeg.

NOTE.—This means 3 gills of cream before being whipped; it is always better to try the consistency of the forcemeat so that it may be rectified in time.

FARCE DE VEAU A LA CREME—VEAL CREAM FORCE-MEAT.

Follow same directions as given for chicken cream forcemeat.

NOTE.—This forcemeat may be prepared so as to yield more profit by adding well reduced Bechamel or Veloute sauce; should this be done, then add more eggs, 1 egg to 1 gill of sauce.

FARCE DE GIBIER—GAME FORCE-MEAT.

One pound of game, 6 ounces of panada, 8 ounces of butter, 2 yolks and 3 whites of eggs and 3 gills of brown sauce well reduced, with essence of game prepared from the bones or carcasses.

When all these ingredients are well pounded, rub them through a fine sieve, put in a bowl, on ice, and incorporate 2 more gills of well reduced brown sauce. Season with salt, cayenne and nutmeg.

FARCE A GRATIN—FORCE-MEAT COOKED.

Fry 2 ounces of salt pork in 2 ounces of butter, add 1 small

chopped onion and 2 shallots, a small sprig of thyme and 1 bay leaf.

Cut 1 pound of chicken livers in $\frac{3}{4}$ -inch pieces, and saute them until well done; season with salt and pepper; pound in the mortar and rub through a fine sieve.

NOTE.—This forcemeat is usually mixed with other forcemeats; it should be used judiciously; for matter of economy, or, if no chicken livers are on hand, calf's liver may be used, and on the other hand, if to be used for exceptional purposes, one-third part of fat goose liver (foie gras) may be added to the chicken livers.

FARCE DE POISSON—FISH FORCE-MEAT.

Pound in the mortar 1 pound of pike or bass, add 6 to 8 ounces of panada, 6 ounces of butter, 2 yolks and 3 whites of eggs, rub through a fine sieve; set in a bowl on ice, and incorporate 3 gills of cream (which can be whipped if desired); try the consistency of the forcemeat, if too firm, add more cream.

Redfish forcemeat.—Prepare by adding 2 ounces of raw lobster spawn to each pound of boned and skinned fish, or reduce a pint of tomato sauce to 2 gills, and add to the forcemeat when cold. When the forcemeat is thus colored, it is advisable to add 1 more egg to the pounded fish.

PANADE POUR FARCE—PANADA FOR FORCE-MEAT.

1. Soak $\frac{1}{2}$ pound of soft bread in 1 pint of milk, press out the liquid and put it (the bread) in a saucepan with 2 ounces of butter; work vigorously until the panada becomes dry and detaches from the spoon and pan; remove from the fire and keep in a cool place until needed.

2. Put 1 pint of milk to boil with 2 ounces of butter, add 4 ounces of flour, work vigorously with a wooden spoon until dry, put on a plate and keep in a cool place until required.

NOTE.—We give the preference to panada No. 2.

FARCE A GALANTINE DE VOLAILLE—FORCE-MEAT FOR BONED TURKEY OR CHICKEN.

Chop fine 10 ounces of chicken or turkey meat, with 6 ounces

of veal and 1 pound each of fat pork and lean pork; pound in the mortar and add 4 ounces of soft bread, soaked in milk; season with salt, pepper and a little allspice.

PATE A FRIRE—FRYING BATTER.

Dilute 8 ounces of flour with 2 gills of water, 3 tablespoonfuls of olive oil and 4 egg yolks; add a pinch of salt and beat to a smooth paste.

Before using, beat the egg whites to a stiff froth and incorporate with the batter.

PATEE FEUILLETEE OU FEUILLETAGE—PUFF PASTE.

Place 1 pound of sifted flour on the pastry board, make a hollow in the center, add a pinch of salt, 2 ounces of butter and, by degrees, 2 gills of ice-cold water, mixing it with the flour to a smooth, flexible paste, which should not adhere to the fingers. Let the paste rest for 15 minutes, and meantime place 14 ounces of good butter in a wet towel, kneading it until it attains the same consistency as the paste.

Roll out the paste to a square, put the butter in the middle and cover the butter by folding the corners of the paste to the center.

Then roll out the paste to 3 feet, fold it in 3 parts, one part to be over the other; if in a hurry, the second turn may be given at once, but it is better to let the paste rest for 5 minutes before giving the next turn, always keeping it in a cool place.

Roll out the paste once more and fold it again in three parts; this is the second turn; keep on rolling out and folding in three parts until 5 turns are given in all; the paste is then ready for use.

Sometimes more turns are given, especially for fine pastry.

GRAND VOL-AU-VENT—LARGE PUFF PASTE PATTY.

A vol-au-vent may be prepared of different size; for a party of 5 or 6 persons one of 6 inches in diameter is large enough. It is preferable that they should not be made too large, 7 inches in diameter at the utmost.

Have ready 1 pound of puff paste; give it 6½ turns; roll it

out to about $\frac{3}{4}$ of an inch in thickness; mark the size with a round shaped pasteboard and with a pointed knife, holding it slanting outwards, cut out the paste.

Sprinkle a few drops of water on a baking sheet and place the vol-au-vent thereon, the wider part uppermost, groove the edge lightly and then brush over with beaten egg. Make a circular incision $\frac{1}{2}$ inch deep, leaving a margin of 1 inch on the outside; set in a rather hot oven, and bake from 25 to 30 minutes.

If the vol-au-vent should color too quickly, place over it a sheet of paper; do not take it out before done, as it is liable to collapse. When baked, take off the cover and remove all the unbaked paste inside the patty, set it in the oven for a few minutes to dry, and then fill with the various garnishings.

PETITS VOL-AU-VENT OU BOUCHEES—SMALL PUFF PASTE PATTIES.

Follow same directions as for large puff paste patties, using a fluted paste cutter $2\frac{1}{2}$ inches in diameter, and a plain $1\frac{1}{2}$ -inch cutter to cut out the cover.

The paste should be rolled out to about $\frac{1}{4}$ inch in thickness.

NOTE.—If intended as a side dish, the patties may be made still smaller, and if served as a garnish, a $1\frac{1}{2}$ inch paste cutter is sufficiently large.

CROUTONS SOUFFLES POUR POTAGE A LA CREME—SOUFFLED CRUSTS FOR CREAM SOUPS.

Put into a saucepan 1 gill of water, with 1 ounce of butter and a pinch of salt; set on the range, when boiling add 2 ounces of flour; stir vigorously until smooth, take off the range, and after a few minutes add 2 eggs, one at the time.

Put on ice, and when very cold roll out in long strings; cut into pieces $\frac{1}{4}$ inch; roll in a sieve, using plenty of flour to make them round, and fry in hot lard.

NOTE.—These crusts may also be baked (See Consomme Infanta Style).

CROUTE A TARTLETTE—TARTLET CRUSTS.

Roll out some puff paste trimmings to $\frac{1}{8}$ inch thickness, line with it some tartlet moulds of 3 inches in diameter, fill up with split peas or dried beans, and bake in a quick oven. When done, remove the beans or peas.

CROUTONS FRITS POUR POTAGE—FRIED CRUSTS FOR SOUPS.

Cut some of the soft part of a loaf of sandwich bread into $\frac{1}{4}$ -inch squares, fry in hot clarified butter to a nice golden color and drain. It is preferable to serve these crusts separate on a dish, with the soup.

CROUTONS POUR ENTREES—CRUSTS FOR ENTREES.

Cut some soft bread in heart-shaped pieces 2 to $2\frac{1}{2}$ inches long $\frac{3}{8}$ -inch in thickness; fry in hot clarified butter.

CROUTONS POUR LEGUMES—CRUSTS FOR VEGETABLES.

Cut the crusts as the former, only somewhat smaller and thinner, or, instead of heart-shaped, they may be cut triangular.

D'UXELLE.

Fry in 2 ounces of butter 1 finely chopped onion; when nearly done add 6 chopped shallots and a small crushed clove of garlic; to this add 2 ounces of lean ham cut in very small squares and 8 ounces of chopped fresh mushrooms; when the humidity of the mushrooms is evaporated, moisten with 1 gill of white wine, and reduce to one-quarter; add 1 gill of brown and $\frac{1}{2}$ gill of tomato sauce; cook for a few minutes longer; add a teaspoonful of chopped parsley and season to taste.

NOTE.—If to be used for fish, leave out the ham.

PUREE DE LUCINES ORANGES—PUREE OF CLAMS.

Have 50 large hard clams opened and set them with their own juice on the fire. Allow the clams to stiffen (but do not boil), drain them, pound in the mortar, moisten with half of their juice and rub through a fine sieve.

Reduce 1 quart of Bechamel until very thick and then add the clams. If too liquid, reduce more. Season to taste and finish with 3 ounces of butter.

PUREE D'HUITRES—PUREE OF OYSTERS.

Proceed as for "Puree of Clams."

PUREE DE MOULES—PUREE OF MUSSELS.

Follow directions as given for "Puree of Clams."

PUREE DE CHAMPIGNONS—PUREE OF MUSHROOMS.

Wash, drain and chop fine 2 pounds of fresh mushrooms, toss them with 4 ounces of butter until their humidity is all evaporated, then add 1 quart of Bechamel sauce and cook over a slow fire for 15 minutes; rub through a fine sieve; then return them to a clean saucepan; heat without boiling and season to taste.

NOTE.—Peelings and stems of mushrooms will answer for this purpose; if intended to be mixed with forcemeats the puree requires to be reduced; it may also be thickened with egg yolks.

PUREE OU SAUCE A LA SOUBISE—PUREE OR SAUCE SOUBISE.

Slice and parboil 6 peeled white onions; drain and press them; put them in a saucepan with 4 ounces of butter; cover the pan tightly and set it on the corner of the range, allowing the onions to cook without browning; when done, add a pint of thick Bechamel sauce; rub through a fine sieve and return to the saucepan. Season to taste with salt and cayenne, and finish with 2 ounces of sweet butter.

PUREE DE VOLAILLE—PUREE OF CHICKEN OR TURKEY.

Prepare a large chicken or fowl for boiling; when cooked and cold, remove all the meat from the bones and pound it fine with 2 or 3 spoonfuls of Veloute; then rub through a fine sieve.

Reduce 3 pints of Veloute with some of the broth in which the chicken was cooked and 1 pint of cream; when very thick

add the chicken puree; season to taste and finish with a piece of butter.

NOTE.—Do not allow to boil after the puree is mixed with the Veloute.

PUREE DE PERDREAU—PUREE OF PARTRIDGE.

Proceed as for "Puree of Chicken."

All other purees are prepared in the same manner; for dark meats well-reduced brown sauce may be used.

BEURRE D'ANCHOIES—ANCHOVY BUTTER.

Soak and wash 1 dozen anchovies, wipe them well and free from bones; then pound with 4 ounces of butter and rub through a fine sieve.

An easier method is to mix the prepared anchovy paste with the butter.

Any variety of butter may be prepared by following the principles indicated in the various receipts for almond butter, caviare butter, herring butter, saffron butter, etc. We enumerate a few as follows:

BEURRE D'ECREVISSE—CRAYFISH BUTTER.

1. Pound in the mortar the shells of 50 crayfish to a fine pulp, then add 8 ounces of sweet butter and rub through a fine sieve.

NOTE: To be used the same day.

2. Pound the shells of 50 crayfish to a fine pulp, add 8 ounces of butter; heat the mixture in a pan, then moisten with 3 quarts of water; the butter will now rise to the top; when cold take off the butter, melt it in a small saucepan, strain through a cloth, put in a bowl, and keep for further use.

BEURRE DE HOMARD—LOBSTER BUTTER.

1. Proceed as for crayfish—butter No. 2.

2. Take the coral of a cooked lobster and pound it with 6 ounces of butter; rub through a fine sieve and put away until needed.

BEURRE A LA PORTUGAISE—BUTTER, PORTUGUESE FASHION.

Blend 4 hard-boiled egg yolks with 2 gills of thickly reduced tomato sauce; add the butter and rub through a fine sieve.

BEURRE DE RAIFORT—HORSE RADISH BUTTER.

Scrape a good-sized horseradish very fine, pound, add 8 ounces of butter and juice of 1 lemon; rub through a sieve.

BEURRE A L'INDIENNE—INDIAN BUTTER.

Add curry and chutney to the butter, and rub through a fine sieve.

BEURRE DE MONTPELLIER—MONTPELLIER BUTTER.

Blanch a handful each of parsley, tarragon, chervil, burnet, chives and spinach; press well to extract all humidity and pound in the mortar with 6 hard-boiled yolks of eggs, 4 anchovies, 3 or 4 gherkins, and a small handful of capers; add 8 ounces of butter, season with salt, cayenne and a dash of tarragon vinegar, then rub through a fine sieve.

BEURRE VENITIENNE—VENETIAN BUTTER.

Parboil (in a copper pan of boiling water) 3 sliced shallots and 1 handful each of spinach leaves, tarragon and chervil; drain and cool in cold water, press firmly and pound in the mortar with two boned anchovies, rub through a fine sieve and put aside until required.

BEURRE MANIE—KNEADED BUTTER.

This butter is often of great usefulness to the cook; the proportions are generally $\frac{1}{2}$ each of butter and flour, but it is preferable to use a little less of the latter.

Mix well 6 ounces of butter with 4 ounces of flour, add to the boiling sauce or stock, but do not allow to boil afterwards, as the sauce is liable to flavor the flour.

PERSIL FRIT—FRIED PARSLEY.

Pick, wash, drain and drip a good handful of parsley. Put it in a frying basket and plunge in very hot fat; leave until quite crisp, then drain and keep hot until needed.



ERRATA.

On page 43, in receipt for ‘Bisque of Crayfish,’ read “2 dozen of the head shells,” instead of “2 ounces.”

On page 248, read “Salsifis a la *Crème ou a la*, etc.,” instead of “Crèmeou.”

On page 276, read “*Pâte Feuilletée*,” instead of “Patee——.”

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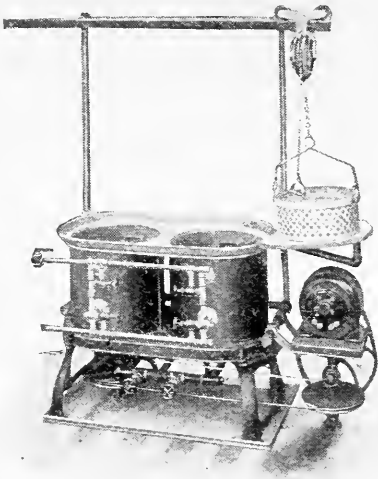
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